

**NOTICE INVITING OPEN TENDER**

**for**

**OPERATING JUICE CENTRE AT SARVAM COMPLEX,**

**INDIAN INSTITUTE OF SCIENCE (IISc), BENGALURU**



**Tender No.:** R/Amenities /Juice shop/June - 2026

<b>Tender Document</b>	The tender document can be downloaded from the Institute website.
<b>Issue of tender document date</b>	19.06.2026
<b>Last Date and Time of submission of the tender</b>	10.07.2026, 3:00 PM
<b>Date, Time and Venue of opening of the Technical Bids</b>	Will be intimated subsequently. Kindly visit the Institute website for regular updates

All bidders are requested to visit the Institute website for regular updates: <https://iisc.ac.in/all-tenders/>

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1	Introduction																						
	<p>The Indian Institute of Science (IISc) is a premier research and academic institution in India, home to over 500 faculty members and their families, 5,000 students, and 2,000 support staff. Spread across a sprawling 400-acre campus, the Institute regularly hosts national and international conferences, workshops, seminars, symposiums, and training programmes.</p> <p>To enhance the availability of healthy and refreshing beverage options for the campus community, the Institute proposes to establish a Juice Centre within the IISc Campus.</p> <p>IISc invites <b>Open Tenders</b> from eligible and experienced agencies for the establishment, operation, and maintenance of a Juice Centre within the IISc Campus.</p> <table border="1" data-bbox="272 656 1417 815"> <thead> <tr> <th rowspan="2">Ser</th> <th rowspan="2">Type of Shop</th> <th rowspan="2">Shop No</th> <th rowspan="2">Timing</th> <th rowspan="2">Name of the Premises</th> <th colspan="2">Area</th> </tr> <tr> <th>Inside</th> <th>common</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>Juice Shop</td> <td>AS-15</td> <td>8:00 AM to 7:00 PM</td> <td>Within IISc Campus</td> <td>(272sq feet)</td> <td>(816sq feet)</td> </tr> </tbody> </table>							Ser	Type of Shop	Shop No	Timing	Name of the Premises	Area		Inside	common	1	Juice Shop	AS-15	8:00 AM to 7:00 PM	Within IISc Campus	(272sq feet)	(816sq feet)
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1	Juice Shop	AS-15	8:00 AM to 7:00 PM	Within IISc Campus	(272sq feet)	(816sq feet)																	
2	Pre-Qualification Criteria																						
	<p>The bidder shall meet the following minimum eligibility criteria:</p> <p><b>(a) Experience</b></p> <p>The bidder must have:</p> <p>(i) A minimum of <b>three (03) years of experience</b> in operating a Juice Shop/Juice Centre. Documentary evidence such as work orders, agreements, completion certificates, client certificates, or other supporting documents shall be submitted. Preference shall be given to bidders having exclusive experience in operating Juice Shops/Juice Centres.</p> <p>(ii) A minimum of two (02) years of experience in operating a Juice Centre/Juice Shop in any Corporate Organization, shopping mall, Reputed Educational Institution, Research Institution, Government Organization, Hospitals, Public Sector Undertaking (PSU), or similar establishment. Documentary evidence shall be furnished.</p> <p>(iii) The bidder shall have at least <b>one (01) operational Juice Centre/Juice Shop in Bengaluru with a minimum experience of one (01) year as on the date of bid submission</b>. Documentary proof shall be submitted.</p> <p>(iv) The bidder shall have proven experience in <b>servicing or handling a minimum of 1,000 customers per day</b> at any one of its existing or previously operated Juice Centres/Juice Shops. Same will be verified by the institute at time of site visit.</p> <p><b>(b) Statutory Requirements</b></p> <p>The bidder shall possess:</p> <p>(i) Valid FSSAI Licence.</p>																						

	<p>(ii) Permanent Account Number (PAN).  (iii) GST Registration Certificate.  (iv) Labour Department Registration Certificate issued by the Central/State Labour Department, wherever applicable.  v) Any other statutory registrations, licences, or permits required under applicable law</p> <p><b>(c) Reputation</b></p> <p>The bidder shall:</p> <p>(i) Not have been blacklisted or debarred by any Government Department, Public Sector Undertaking (PSU), Autonomous Institution, University, Research Institution, or Corporate Entity.  (ii) Submit a self-declaration to in this regard.</p> <p><b>(d) Financial Capability</b></p> <p>(i) The bidder shall have achieved a minimum annual turnover of <b>₹25 lakh</b> in each of the last three financial years.  (ii) The bidder shall submit audited financial statements and Income Tax Returns for the last three financial years. Failure to submit any of the prescribed documents shall result in summary rejection of the bid.</p>
<b>3</b>	<b>Scope of Work</b>
	<p>The Juice Centre is intended to cater to the requirements of students, faculty, staff, residents, and visitors of the Institute.</p> <p>(a) The selected agency shall be provided with an earmarked space within the campus for operating the Juice Centre at a licence fee of <b>₹15/- per sq. ft. per month for the built-up area (272 sq. ft.)</b> and <b>₹7.50/- per sq. ft. per month for the serving area (816 sq. ft.)</b>, plus applicable GST as prescribed by the Institute from time to time.</p> <p>(b) The Institute will provide a metered electricity connection to the allotted premises. The selected bidder shall be charged at the prevailing BESCO tariff applicable to the Institute. Electricity consumption for common areas, wherever applicable, shall be charged on a pro-rata basis.</p> <p>(c) In consideration of the concessional licence fee and infrastructure support provided by the Institute, the bidder is expected to offer quality products at reasonable and affordable prices.</p> <p>(d) The approved menu and price list, mutually agreed upon with the successful bidder, shall remain valid for a period of one year. Upon request from the agency, the Institute may consider an annual revision of prices up to a maximum of 5%, subject to approval by the competent authority.</p> <p>(e) The selected bidder shall facilitate digital transactions and accept payments through UPI, Po's machines, digital wallets, and other approved electronic payment modes.</p>

	<p>(f) The use of single-use plastic items, including plastic carry bags, cups, straws, and similar materials, is strictly prohibited. A penalty of ₹5,000/- shall be imposed for the first violation. Repeated violations may result in termination of the contract.</p> <p>(d) All equipment, refrigerators, storage units, display counters, and other operational infrastructure shall be accommodated within the allotted premises.</p> <p>(h) Subletting or subcontracting of the premises or services is strictly prohibited. Any violation shall result in immediate termination of the contract and forfeiture of the Security Deposit.</p> <p>(i) The agency shall have no outstanding dues payable to IISc and shall not be involved in any litigation that may adversely affect the execution of the contract.</p> <p>(j) The approved menu and price list shall be prominently displayed at the Juice Centre and shall be clearly visible to customers at all times.</p> <p>(k) The successful bidder shall ensure the availability of fresh fruit juices, health beverages, and other approved items in accordance with the menu approved by the Institute.</p> <p>(l) The agency shall maintain high standards of cleanliness, hygiene, food safety, and waste management in and around the allotted premises in compliance with FSSAI regulations and other applicable statutory requirements.</p> <p>(j) The agency shall deploy adequate manpower for the smooth operation of the Juice Centre during the prescribed operating hours and ensure courteous and efficient service to customers.</p> <p>(m) The successful bidder shall obtain and maintain all licences, permits, registrations, and statutory approvals required for operating the Juice Centre throughout the contract period.</p> <p>(n) Upon award of the contract, the selected bidder shall commence operations within one month from the date of issue of the Letter of Award. Failure to do so may result in cancellation of the contract award.</p> <p><b>Note:</b> Bidders intending to submit proposals are advised to visit the site and familiarize themselves with the location, available infrastructure, and operational requirements prior to submission of their bids.</p>
4	<p><b>General Terms &amp; Conditions</b></p>
	<p><b>(a) Contract Duration and Renewal</b></p> <p>The contract shall be valid for a period of three (03) years. The performance of the agency shall be reviewed periodically by the Institute. In the event of unsatisfactory performance, violation of contract conditions, or adverse feedback from the Institute community, the Institute reserves the right to terminate the contract. The contract</p>

may be extended for a further period on mutually agreed terms and at the sole discretion of the Institute

**(b) Termination of Contract**

- (i) The Institute reserves the right to terminate the contract at any time, without prior notice and without assigning any reason whatsoever.
- (ii) In the event of serious lapses, breach of contract conditions, food safety violations, hygiene deficiencies, or any act detrimental to the interests of the Institute, the contract may be terminated with immediate effect, and the agency shall vacate the premises.
- (iii) The agency may terminate the contract by giving three (03) months' written notice and clearing all dues payable to the Institute.

**(c) Licensing Requirements**

The agency shall possess and maintain valid licences, permits, and registrations required under applicable laws for operating the Juice Centre, including a valid FSSAI Licence. Where applicable, the agency shall obtain a licence under the Contract Labour (Regulation and Abolition) Act, 1970. Employment of child labour is strictly prohibited.

**(d) Compliance with Labour Laws**

The agency shall comply with all applicable labour laws, rules, and regulations. The agency shall maintain records relating to wages, statutory contributions, and employee benefits and shall indemnify the Institute against any liability arising out of non-compliance with statutory obligations.

**(e) Scope of Contract**

This contract is exclusively for operating and managing the Juice Centre for the benefit of the Institute community and shall not be construed as a labour contract under any circumstances.

**(f) Security Deposit**

The successful bidder shall deposit a Security Deposit equivalent to eleven (11) months' licence fee and other applicable charges in the form prescribed by the Institute.

**(g) Agreement Execution**

The successful bidder shall execute an agreement with the Institute incorporating all terms and conditions of the tender before commencement of operations.

**(h) Liability for Injury, Damage, or Loss**

The agency shall be solely responsible for any injury, accident, loss, or damage involving its personnel, equipment, materials, or property arising out of its operations within the premises.

**(i) Quality, Hygiene and Food Safety**

The agency shall ensure that all beverages and food items served are prepared using fresh ingredients and are safe for consumption. The agency shall maintain the highest standards of hygiene, sanitation, cleanliness, and food safety in accordance with FSSAI guidelines, and any directions issued by the Institute from time to time.

**(j) Labour / Personnel Compliance**

(i) The successful bidder shall comply with applicable provisions of **EPF and ESI** for all eligible personnel deployed under the contract and shall submit relevant records, wherever required by IISc. Any liability arising due to non-compliance shall be solely borne by the bidder.

(ii) The bidder shall furnish the names, addresses, and identity details of all personnel engaged for operation of the Juice Centre.

(iii) The personnel engaged by the bidder shall not be deemed employees of the Institute and shall have no claim whatsoever against the Institute.

(iv) All personnel shall comply with the security regulations and instructions issued by the Institute authorities and shall maintain proper conduct and discipline while on campus. Any activity detrimental to the interests of the Institute shall not be permitted.

**(k) Accommodation for Workers**

The Institute shall not provide accommodation for the personnel engaged by the agency. The agency shall make its own arrangements.

**(l) Proposal Completeness**

The proposal shall be complete in all respects and accompanied by all required documents. Incomplete proposals are liable to be rejected.

**(m) Proposal Validity**

The proposal shall remain valid for a period of 180 (one hundred and eighty) days from the date of opening of the tender.

**(n) Proposal Format**

The proposal and the covering envelope shall clearly indicate the name and address of the bidder. All documents submitted shall be duly signed and stamped by the authorized signatory.

**(o) Right to Accept or Reject Proposals**

The Institute reserves the right to accept or reject any or all proposals, either wholly or partially, without assigning any reason.

**(p) Final Decision**

The decision of the Director, IISc, in all matters relating to this tender and contract shall be final and binding on all parties.

**(q) Dispute Resolution**

Any dispute arising out of this tender or contract shall first be resolved through mutual discussions. Failing such resolution, the matter shall be subject to the exclusive jurisdiction of the courts at Bengaluru.

**(r) Technical Evaluation**

The Institute reserves the right to verify the credentials, experience, financial capability, and other information furnished by the bidder through any source deemed appropriate.

	<p><b>(s) Disqualification</b> Any inconsistency, ambiguity, misrepresentation, suppression of facts, or submission of false information may result in disqualification of the bid.</p> <p><b>(t) Feedback and Performance Assessment</b> Feedback regarding the performance of existing or previous operations managed by the bidder may be considered during technical evaluation. Adverse feedback or poor performance records may result in rejection of the bid.</p> <p><b>(u) Penalties</b> Any loss, damage, unhygienic practices, food safety violations, mismanagement, or breach of contract conditions shall attract penalties as determined by the Institute. Detailed penalty provisions shall form part of the contract agreement.</p> <p><b>(v) Centralized Menu Listing , Billing and Order display System</b> In the event the Institute introduces a Centralized Menu Listing, Billing and Order display System during the contract period, the successful bidder shall extend necessary cooperation and comply with the requirements of the system, as prescribed by the Institute from time to time.</p> <p><b>(w) Uniform Signage Board</b> The successful bidder shall install and maintain a uniform name display board/signage at the allotted premises as per the design and specifications prescribed by the Office of Amenities, IISc.</p> <p><b>(x) Use of Purified Water and Maintenance of Fruit Quality</b> The selected bidder shall use only safe and purified <b>RO-based drinking water</b> for preparation of juices, washing of fruits, and related activities. Only fresh fruits of good quality shall be used, and fruits shall be stored, handled, and maintained under hygienic conditions at all times.</p> <p><b>(y) Deployment of Dedicated Cleaning Staff</b> The selected bidder shall deploy dedicated cleaning staff to maintain cleanliness and hygiene in and around the allotted premises, including preparation areas, counters, utensils, equipment, and waste disposal areas at all times.</p>
5	<p><b>Mode of Furnishing the Proposal</b></p>
	<p>Interested bidders are required to submit their bids in a Two-Bid System comprising two separate sealed envelopes:</p> <p>(a) Cover ‘A’ – Technical Bid (b) Cover ‘B’ – Commercial Bid</p> <p>Both envelopes shall be sealed separately and placed inside a larger sealed envelope superscribed as:</p> <p><b>“SUBMISSION OF BID FOR OPERATING A JUICE CENTRE AT IISc”</b></p>

Bidders shall also submit an Earnest Money Deposit (EMD) of ₹10,000/- (Rupees Ten Thousand Only) in the form of a Demand Draft drawn in favour of: **“The Registrar, Indian Institute of Science, Bengaluru”** Bids submitted without the prescribed EMD shall be summarily rejected.

**(a) Cover ‘A’ – Technical Bid**

The Technical Bid shall contain the following documents:

- (i) Copy of valid FSSAI Licence.
- (ii) Copy of PAN Card.
- (iii) Copy of GST Registration Certificate.
- (iv) Labour Department Registration Certificate, wherever applicable.
- (v) Audited Financial Statements and Income Tax Returns for the last three financial years.
- (vi) Documentary evidence substantiating a minimum of three (03) years' experience in operating a Juice Centre/Juice Shop.
- (vii) Documentary evidence substantiating a minimum of two (02) years' experience in operating a Juice Centre/Juice Shop in a Corporate Organization, shopping mall, Reputed Educational Institution, Research Institution, Government Organization, PSU, or similar establishment.
- (viii) Documentary evidence substantiating the operation of at least one actively running Juice Centre/Juice Shop in Bengaluru for a minimum period of one (01) year.
- (ix) Documentary evidence substantiating experience in serving or handling a minimum of 1,000 customers per day.
- (x) List of existing and completed Juice Centre/Juice Shop projects indicating client name, location, duration of operation, and average customer footfall.
- (xi) Client certificates, appreciation letters, performance certificates, customer feedback reports, or other documents supporting service quality and customer satisfaction.
- (xii) Photographs of existing Juice Centre/Juice Shop facilities.
- (xiii) Brief profile of the bidder indicating organizational structure, manpower strength, and operational capabilities.
- (xiv) Self-declaration regarding non-blacklisting.
- (xv) Original EMD Demand Draft.

**(b) Cover ‘B’ – Commercial Bid**

The Commercial Bid shall contain only the financial offer/quoted rates. No financial information shall be included in the Technical Bid. Any inclusion of financial details in the Technical Bid shall lead to rejection of the bid.

**(c) Submission of Bid**

The sealed envelope containing Cover ‘A’ and Cover ‘B’ shall be addressed to:

**The Assistant Registrar  
Office of Amenities  
New Administrative Building**

**Indian Institute of Science  
Bengaluru – 560 012**

Last Date and Time for Submission: **10.07.2026, 3:00 PM**

**(d) Important Notes**

- (i) If the Commercial Bid is found unsealed or enclosed in the Technical Bid, the proposal shall be summarily rejected.
- (ii) Incomplete proposals or proposals not accompanied by the required documents are liable to be rejected.
- (iii) The Institute reserves the right to seek additional information, clarifications, client references, or documentary evidence from any bidder during the evaluation process.
- (iv) The Institute may conduct site inspections and physical verification of the bidder's existing establishments for the purpose of technical evaluation.
- (v) Bidders requiring clarification or wishing to visit the site may contact/mail the Office of Amenities, IISc, Bengaluru at 080 22932370 / [amenities@iisc.ac.in](mailto:amenities@iisc.ac.in)

**6 Mode of Selection (QCBS)**

The selection of the successful bidder shall be based on the **Quality and Cost Based Selection (QCBS)** methodology.

**(a) Evaluation Weightage**

Component	Weightage (%)
Technical Evaluation	30
Financial Evaluation	70
Total	100

Only technically qualified bidders shall be considered for Financial Evaluation.

**(b) Technical Evaluation (30 Marks)**

The Technical Evaluation Committee shall assess bidders based on the following criteria:

Sl. No.	Criteria	Maximum Marks
i	Experience in Operating a Juice Centre/Juice Shop	10
ii	Public Feedback, Client References and Customer Reviews	10
iii	Assessment of Existing Establishment through Site Visit by Institute Representatives	10
Total		30

**(i) Experience in Operating a Juice Centre/Juice Shop (15 Marks)**

<b>Experience</b>	<b>Marks</b>
Minimum 3 years	5 Marks
Each additional completed year beyond 3 years, (up to <b>8 years of total experience</b> )	1 Marks
Maximum Marks	10 Marks

**Illustration:** A bidder with 6 years of experience shall be awarded 8 marks (5 marks for the initial 3 years + 1 marks each for the additional 3 years).

**(ii) Public Feedback and Reviews (10 Marks)**

Marks shall be awarded based on:

- Client feedback
- Customer reviews
- Performance certificates
- Service quality
- Overall reputation of the establishment

**(iii) Site Visit Assessment (10 Marks)**

Institute representatives may visit the bidder's existing establishment(s) for assessment. Marks shall be awarded based on:

- Cleanliness and hygiene standards
- Quality of products offered
- Food safety practices
- Infrastructure and maintenance
- Customer service and operational efficiency
- Overall suitability for operating the Juice Centre at IISc

Bidders securing a minimum of **18 marks out of 30 in the Technical Evaluation shall qualify for opening of the Commercial Bid**. The decision of the Evaluation Committee in awarding marks shall be final and binding.

**(iv) Technical Score for QCBS Evaluation**

The Technical Score (TS) shall be normalized as follows:

$$\text{TS} = (\text{Technical Marks Obtained by the Bidder} \div \text{Highest Technical Marks Obtained by any Qualified Bidder}) \times 100$$

Where:

- **TS = Normalized Technical Score**
- **Highest Technical Marks = Highest technical marks secured among all technically qualified bidders.**

### (c) Financial Evaluation

Financial evaluation shall be carried out based on the approved menu rates quoted by the bidders.

For the purpose of financial evaluation, the total sum of prices quoted for all standard menu items by a bidder shall be divided by the total number of menu items to determine the **Average Menu Price**.

The bidder quoting the **Lowest Evaluated Average Price (L1)** shall be assigned a Financial Score (FS) of **100 marks**.

The Financial Score (FS) of other bidders shall be calculated as follows:

$$\text{FS} = (\text{Lowest Evaluated Average Price} \div \text{Average Price of Bid under Evaluation}) \times 100$$

Where:

- **FS = Normalized Financial Score**
- **Lowest Evaluated Average Price = Lowest Average Price quoted by any technically qualified bidder**

Additional menu items proposed by bidders shall not be considered for financial evaluation. However, bidders may propose additional menu items not exceeding 10% of the total number of standard menu items specified by the Institute. The rates for such additional items shall be quoted separately and shall be subject to the approval of the Competent Authority before inclusion in the menu.

### (e) Final QCBS Evaluation

The Final QCBS Score shall be calculated as follows:

$$\text{Final QCBS Score} = (\text{TS} \times 0.30) + (\text{FS} \times 0.70)$$

Where:

- TS = Normalized Technical Score
- FS = Normalized Financial Score

The bidder obtaining the highest Final QCBS Score shall be ranked **H1** and may be considered for award of the contract, subject to approval of the Competent Authority.

### (f) Illustrative Example

Bidder	Technical Marks (Out of 30)	TS (Normalized)	Average Menu Price (₹)	FS (Normalized)	Final QCBS Score
A	18	66.67	100 (L1)	100	90 (H1)

B	23	85.19	110	90.91	89.19
C	27	100	125	80	86

### Calculation of Final QCBS Score

#### Bidder A

Technical Score (TS) = 66.67

Financial Score (FS) = 100.00

**Final QCBS Score = (TS × 0.30) + (FS × 0.70)**

$$= (66.67 \times 0.30) + (100 \times 0.70) = 20.00 + 70.00 = \mathbf{90.00 (H1)}$$

#### Bidder B

Technical Score (TS) = 85.19

Financial Score (FS) = 90.91

**Final QCBS Score = (TS × 0.30) + (FS × 0.70)**

$$= (85.19 \times 0.30) + (90.91 \times 0.70) = 25.56 + 63.64 = \mathbf{89.20 (rounded)}$$

#### Bidder C

Technical Score (TS) = 100.00

Financial Score (FS) = 80.00

**Final QCBS Score = (TS × 0.30) + (FS × 0.70)**

$$= (100 \times 0.30) + (80 \times 0.70) = 30.00 + 56.00 = \mathbf{86.00}$$

Accordingly, **Bidder A** shall be ranked **H1** and considered for award of the contract, having secured the highest Final QCBS Score.

**Note:** The above illustration is provided only for understanding the evaluation methodology and shall not form part of the evaluation criteria.

#### (g) Tiebreaker

In the event of two or more bidders obtaining the same Final QCBS Score, the bidder securing the higher Financial Score shall be ranked higher. If the tie still persists, the bidder securing higher marks under Site Visit Assessment shall be ranked higher.

#### (e) Institute's Rights

The Institute reserves the right to verify all information furnished by the bidders, conduct site inspections, seek clarifications, and assess the reasonableness of the quoted rates. The decision of the Institute shall be final and binding in all matters relating to the evaluation and selection process.

<b>7</b>	<b>Disclaimer</b>														
	<p><b>(a) Right to Accept or Reject Bids</b> The Indian Institute of Science (IISc) reserves the right to accept or reject any or all bids, either wholly or partially, without assigning any reason whatsoever. IISc shall not be obliged to provide any explanation or enter any correspondence with bidders regarding the outcome of the tender process.</p> <p><b>(b) Amendments to the Tender Document</b> IISc reserves the right to amend, modify, supplement, withdraw, or cancel any part of the tender document at any stage through the issuance of addenda or corrigenda, without incurring any liability or obligation and without assigning any reason. The tender document shall not be construed as an offer or a legally binding commitment on the part of IISc.</p> <p><b>(c) Ownership of Documents</b> All documents, information, and materials submitted by the bidders in response to this tender shall become the property of IISc. The Institute shall not be liable to return any bid documents, supporting materials, or other information submitted by the bidders.</p> <p><b>(d) No Contractual Obligation</b> Submission of a bid shall not create any contractual obligation, either express or implied, between the bidder and IISc until a formal agreement is executed by both parties.</p> <p><b>(e) Costs Borne by Bidders</b> All costs and expenses incurred in connection with the preparation, submission, clarification, presentation, negotiation, or processing of the bid shall be borne solely by the bidder. IISc shall not be responsible or liable for any such costs, irrespective of the outcome of the tender process.</p>														
<b>8</b>	<b>Penalties / Fines</b>														
	<p><b>The following penalties shall be levied on the agency for violations observed during the contract period:</b></p> <table border="1"> <thead> <tr> <th style="text-align: center;">Violation</th> <th style="text-align: center;">Penalty per Violation</th> </tr> </thead> <tbody> <tr> <td>Presence of cockroaches, flies, insects, or other pests in the Juice Centre premises or in food and beverage items</td> <td style="text-align: center;">₹5,000/-</td> </tr> <tr> <td>Usage of spoiled, stale, rotten, contaminated, or expired fruits, ingredients, beverages, or consumables</td> <td style="text-align: center;">₹5,000/-</td> </tr> <tr> <td>Poor maintenance of the premises or damage/tampering with Institute property</td> <td style="text-align: center;">₹5,000/-</td> </tr> <tr> <td>Presence of foreign or harmful objects in food or beverages such as glass pieces, metal particles, plastic pieces, nails, wires, etc.</td> <td style="text-align: center;">₹5,000/-</td> </tr> <tr> <td>Improper cleaning of utensils, equipment, refrigerators, storage units, or preparation areas</td> <td style="text-align: center;">₹1,000/-</td> </tr> <tr> <td>Three or more complaints regarding unclean utensils, serving containers, or unhygienic practices within a week</td> <td style="text-align: center;">₹5,000/-</td> </tr> </tbody> </table>	Violation	Penalty per Violation	Presence of cockroaches, flies, insects, or other pests in the Juice Centre premises or in food and beverage items	₹5,000/-	Usage of spoiled, stale, rotten, contaminated, or expired fruits, ingredients, beverages, or consumables	₹5,000/-	Poor maintenance of the premises or damage/tampering with Institute property	₹5,000/-	Presence of foreign or harmful objects in food or beverages such as glass pieces, metal particles, plastic pieces, nails, wires, etc.	₹5,000/-	Improper cleaning of utensils, equipment, refrigerators, storage units, or preparation areas	₹1,000/-	Three or more complaints regarding unclean utensils, serving containers, or unhygienic practices within a week	₹5,000/-
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Supply of substandard, adulterated, diluted, or poor-quality beverages	₹5,000/-
Food poisoning or any incident adversely affecting consumer health attributable to the agency's operations	Forfeiture of Security Deposit and Termination of Contract
Non-adherence to the operating hours specified in the tender or as directed by the Institute	₹5,000/-
Excessive delay in service resulting in repeated complaints from users	₹2,000/-
Improper personal hygiene, inappropriate conduct, or misbehaviour by staff deployed at the Juice Centre	₹5,000/-
Use of unauthorized, counterfeit, or misrepresented brands, products, ingredients, or consumables	₹5,000/-
Damage to Institute infrastructure, in addition to the actual cost of repair or replacement	₹5,000/-
Possession or consumption of tobacco products, smoking, or use of prohibited substances within the premises	₹2,000/-
Use of single-use plastic items such as plastic cups, plastic straws, plastic carry bags, or similar prohibited materials	₹5,000/-
Non-compliance with FSSAI guidelines, food safety standards, hygiene requirements, or statutory regulations	₹5,000/- per instance
If the overall rating awarded by an external FSSAI-certified auditing agency remains below 5 out of 10 for three consecutive months	Forfeiture of Security Deposit and Termination of Contract

**ANNEXURE – I**  
**FORMAT FOR SUBMISSION OF BID**

Sl. No.	Particulars	Information Furnished
1	Name of the Bidder/Firm	
2	Registered Address of the Bidder/Firm	
3	Correspondence Address	
4	Telephone No., Mobile No., E-mail ID, Website (if any)	
5	Name of Proprietor/Partner(s)/Authorized Signatory (Copy of supporting documents to be enclosed)	
6	Nature of Business	
7	Month and Year of Establishment	
8	Name of the Service Proposed	Juice Centre
9	Number of Years of Experience in Operating a Juice Centre/Juice Shop	
10	Number of Years of Experience in Operating a Juice Centre/Juice Shop in Corporate Organizations, Shopping Malls, Reputed Educational Institutions, Research Institutions, Government Organizations, PSU's, etc.	
11	Details of the Actively Running Juice Centre/Juice Shop in Bengaluru (Name, Address, Period of Operation)	
12	Experience in Handling a Minimum of 1,000 Customers per Day (Provide Details and Supporting Documents)	
13	Annual Turnover during FY 2023-24	
14	Annual Turnover during FY 2024-25	
15	Annual Turnover during FY 2025-26	
16	PAN Number	
17	GST Registration Number	
18	FSSAI Licence Number and Validity	
19	Labour Department Registration Number (if applicable)	
20	Details of Existing/Completed Juice Centre/Juice Shop Operations (Attach Separate Sheet if Required)	
21	Details of Manpower Employed (Number of Employees, Supervisors, etc.)	
22	Whether Menu and Rate List are Attached? (Yes/No)	
23	Whether the Bidder has been Blacklisted by any Organization? (Yes/No). If No, attach Self-Declaration.	

24	Any Litigation Pending Against the Bidder? (Yes/No). If yes, provide details.	
25	Additional Information, if any	

\* Furnish the details whichever is applicable to you.

### DETAILS OF PREVIOUS CONTRACTS

Provide details of previous contracts involving operation of **Juice Centres/Juice Shops** or similar beverage service facilities completed by the bidder.

Sl. No.	Period of Contract	Name & Address of Organization	Nature of Service/Contract Undertaken	Average Number of Customers Served Per Day	Annual Value of Contract (₹)
	From	To			
1					
2					
3					
4					

### DETAILS OF CURRENTLY OPERATING JUICE CENTRES/JUICE SHOPS

Provide details of all current contracts/shops of similar nature presently being operated by the bidder and which may be inspected by the Institute's Evaluation Committee.

Sl. No.	Period of Contract	Name & Address of Organization	Nature of Service/Contract Undertaken	Average Number of Customers Served Per Day	Annual Value of Contract (₹)
	From	To			
1					
2					
3					

## Annexure – II

Ser.	Menu	Quantity (ml)	Price/Rate
	<b>Fresh Juices</b>		
1	Kokum	250	
2	Lemon Juice	250	
3	Jaljeera	250	
4	Mint Lemon Juice	250	
5	Sabja (Basil Seeds)	250	
6	Ganga Jamuna	250	
7	Watermelon	250	
8	Musk Melon	250	
9	Grape	250	
10	Anar	250	
11	Pineapple	250	
12	Mix Fruit Juice	250	
13	Mango	250	
14	Papaya	250	
15	Apple	250	
16	Chikku	250	
17	Orange	250	
18	Musambi	250	
19	Carrot	250	
20	Beetroot	250	
21	Kiwi	250	
	<b>Flavoured Milk</b>		
22	Vanilla	250	
23	Rose	250	

24	Butter Scotch	250	
25	Black Currant	250	
26	Mango	250	
27	Pista	250	
28	Chocolate	250	
29	Strawberry	250	
30	Cold Coffee	250	
31	Cold Boost	250	
32	Badam	250	
33	Cold Horlicks	250	
34	Coconut Milkshake	250	
	<b>Mojitos</b>		
35	Mint Lemon	250	
36	Pineapple	250	
37	Strawberry	250	
38	Watermelon	250	
	<b>Smoothies</b>		
39	Mango	250	
40	Vanilla	250	
41	Chocolate	250	
42	Strawberry	250	
43	Creamy Sapota	250	
44	Apple	250	
45	Gulkan	250	
	<b>Fruit Milk Shakes</b>		
46	Banana	250	
47	Chickoo	250	
48	Musk Melon	250	

49	Papaya	250	
50	Apple	250	
51	Anjeer	250	
52	Pomogranate	250	
53	Strawberry	250	
54	Mixed fruit	250	
55	Butter fruit	250	
56	Mango	250	
57	Seethapalam	250	
58	Guava	250	
59	Dates	250	
60	Kiwi	250	
61	Sharja	250	
62	Pineapple	250	
63	Ragi	250	
64	Dry Fruit	250	
	<b>Soda</b>		
65	Fresh Lime	250	
66	Mint Lime	250	
67	Jal Jeera Lime	250	
68	Vanilla	250	
69	Mango	250	
70	Blue	250	
71	Jeera Lime	250	
72	Mint Ice Tea	250	
73	Mountain	250	
74	Nannari	250	
75	Kokum	250	

76	Sabja Lime	250	
	<b>Lassi</b>		
77	Sweet	250	
78	Salted	250	
79	Mango	250	
80	Vanilla	250	
81	Pista	250	
82	Black Currant	250	
83	Butter Milk	250	
	<b>Ice Creams Blast</b>		
84	Orio	250	
85	Kit Kat	250	
86	Snickers	250	
87	Cadburry	250	
	<b>Fresh Cut Fruits</b>		
88	Mix	300 gm	
89	Watermelon	300 gm	
90	Papaya	300 gm	
91	Fruit Salad with Ice cream	300 gm	

### **Declaration**

I/We hereby certify that all information furnished above is true and correct to the best of my/our knowledge and belief. I/We understand that if any information furnished is found to be false or misleading, the bid is liable to be rejected and the contract, if awarded, is liable to be terminated.

**Place:** \_\_\_\_\_

**Date:** \_\_\_\_\_

**Signature of Bidder/Authorized Signatory**

**Name:** \_\_\_\_\_

**Seal of the Firm/Company**