



विद्यार्थी छात्रावास /STUDENTS' HOUSING
भारतीय विज्ञान संस्थान/INDIAN INSTITUTE OF SCIENCE
बेंगलुरु /BENGALURU – 560012
ईमेल/ E-MAIL : office.hostel@iisc.ac.in

Notice Inviting Tender (NIT) under for
**Annual service contract for regular food safety audit & food safety training
in A, B, C, D & E messes of IISc
[Local Tender]**

**Enquiry or Tender No: IISc/Food Safety Audit-ABCDE
Mess/ 2026/08 Date: 30.09.2026**

Students' Hostel

Indian Institute of Science (IISc)
Bangalore – 560012, India Email:
office.hostel@iisc.ac.in

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1. Preamble and Schedule of Requirements

Indian Institute of Science, one of the premier research institutes of India, is a fully residential institute. The Student's Hostel in Indian Institute of Science (IISc) has five messes in the campus.

- Vegetarian 'A'
- Composite 'B'
- Composite 'C'
- Vegetarian 'D'
- Vegetarian 'E'

2. Bidder's Eligibility Criteria

- The Vendor must have a valid GST registration.
- The Vendor should register himself in the Vendor Portal of IISc and procedure for the registration of new vendors is shared.
- The Vendor should have minimum three years' experience in regular food safety audit & food safety training.
- The bidder shall have qualified auditors/trainers with certifications in Food Safety, HACCP, ISO 22000, FSSAI FoSTaC, or equivalent food safety programs.

3. Work Specification:

The scope of work covers the provision of regular food safety audits and food safety training services for Mess A, Mess B, Mess C, Mess D, and Mess E on a monthly basis.

1. Regular Food Safety Audits

The service provider shall conduct two (2) regular food safety audits per month at each mess, covering:

- Inspection of food preparation, cooking, storage, and serving practices.
- Verification of personal hygiene and food-handler practices.
- Assessment of kitchen cleanliness, sanitation, and housekeeping.
- Review of food storage conditions, temperature control, and segregation of raw and cooked food.
- Inspection of equipment, utensils, work surfaces, and food-contact areas.
- Verification of pest-control and waste-management practices.
- Review of applicable food safety records, checklists, and documentation.
- Identification and documentation of non-conformities and potential food safety risks.
- Provision of corrective and preventive action recommendations.
- Follow-up on previously identified observations, where applicable.
- Submission of an audit report for each audit conducted.

2. Food Safety Training

The service provider shall conduct one (1) food safety training session per month at each mess, covering relevant food safety requirements, including:

- Personal hygiene and hand hygiene.
- Safe food handling and preparation practices.
- Prevention of cross-contamination.
- Food storage and temperature control.
- Cleaning and sanitation procedures.
- Safe handling of utensils and equipment.
- Pest prevention and waste management.
- Identification and reporting of food safety hazards.
- Good hygiene practices and applicable food safety requirements.
- Practical guidance based on observations identified during audits.

Training attendance shall be documented, and appropriate training records/materials shall be maintained.

LOCATION	SERVICE	FREQUENCY	QUANTITY
Mess A	Regular Audit	Monthly	2
Mess A	Food Safety Training	Monthly	1
Mess B	Regular Audit	Monthly	2
Mess B	Food Safety Training	Monthly	1
Mess C	Regular Audit	Monthly	2
Mess C	Food Safety Training	Monthly	1
Mess D	Regular Audit	Monthly	2
Mess D	Food Safety Training	Monthly	1
Mess E	Regular Audit	Monthly	2
Mess E	Food Safety Training	Monthly	1

SCOPE OF WORK

- Once in 6 months, detailed tests as per FSSAI standards should be done for 4 food items and drinking water for each mess and the report for the same to be submitted to Hostel Office.
- Regular food safety audit & food safety training in A, B, C, D & E messes as mentioned in the Work Specification

NOTE:

1. **Report:** A report should be provided at the end of each inspection every month.
2. The travel, boarding, and lodging expenses of the Food Auditor and Trainers shall be borne by the bidder.

4. Organization of the Technical Bid

The technical bid should strictly be organized in the following sequence only.

Note: IISc reserves the right to disqualify any bid that does not provide all the required data and does not follow the organization given below.

1. A cover letter from the bidder. Among other things, the cover letter should certify that all the requirements of the tender are provided of the tender. The cover letter should certify agreeing to all the terms and conditions mentioned in the tender.
2. The bidder must not be blacklisted by any Central / State Govt. Organizations of India as on date of submission of the bids. A certificate or undertaking to this effect must be submitted.
3. Proofs for Bidder's Eligibility Criteria as given in Section 2 of this tender.
4. Undertaking as in **Annexure A**.
5. Terms and conditions of the offer.
6. Appendix
 - a. Company Profile Documents, if desired by the bidder (Maximum 2 pages).
 - b. Supporting technical materials including brochures.

- c. Any other information or documents that the bidder deems necessary.

5. General Terms and Conditions

1. Offer must be submitted under ONE-BID system consisting of Price (Financial) bids as hard copies in a single sealed envelope superscribed as "Bid Submission Annual service contract for regular food safety audit & food safety training in A, B, C, D & E" within the stipulated period.
2. Offer to be submitted as per the **PRICE BID FORMAT**.
3. Delayed and/or incomplete tenders are liable to be rejected.
4. The Bid should be duly signed by the authorized representative of the bidder.
5. The bidders are requested to go through the Terms and Conditions detailed in this document, before filling out the tender. Agreeing to the terms and conditions of the tender document (by signing all pages of the copy of a tender document) is a mandatory requirement.
6. A tender, not complying with any of the above conditions is liable to be rejected.
7. The travel, boarding, and lodging expenses of the Food Auditor and Trainers shall be borne by the bidder.
8. IISc reserves the right to cancel the tender at any time without assigning any reason whatsoever.

6. Bid – Terms and Conditions

1. The technical bid should contain all the information and should have the organization as given in Section 4. Bids without the specific information and organization as in Section 4 will be automatically disqualified.
2. The technical evaluations will be made only based on the technical bids and the shortfall responses submitted by the bidder.
3. Price bids of only technically qualified vendors will be considered.
4. The hardcopy commercial bid of the successful bidder, after the commercial bid opening stage, should contain among other things, unit prices, prices for each of the mess mentioned in Section 3, payment terms, installation, as per requirements of IISc mentioned in the tender document. All such conditions must be in line with the tender. In case of any deviation or conditional offer, the bid may be treated as non-responsive and not be considered for evaluation. Bundling the prices is not acceptable.
5. This is a **local tender**. Quote should come only from Indian organization. Prices should be quoted only in INR (Indian Rupees) and will be with GST only.
6. The component of tax, and any other statutory levies should be shown separately and not included in the total amount, to enable IISc to avail of any exemption.
7. Proposals should contain the name and contact details, viz., phone and email of the designated person to whom all future communication will be addressed.

The contact details should also be mentioned on the overall envelope.

8. Prices should be quoted in detail given in General Terms and Conditions as part of the tender. Further, bid and **price validity should be for six months** from the date of opening of the technical bids.
9. IISc will place the purchase order only on the successful bidder as per the decision of IISc. In this regard, decision of IISc will be final and binding.
10. The bidder can visit the messes before submitting his quotation.

7. Payment Terms

1. Purchase Orders will be raised at the beginning of the service period.
2. Payments against the PO will be made on monthly basis after satisfactory service.
3. Payment will be subject to deduction of TDS as per rules / laws and any other deduction as per PO terms.

8. Important Dates

1. Release of tender: 30.09.2026
2. Start date for submission of the bid: 30.09.2026
3. Last date for submission of the bid: 21.10.2026
 - a. **Hard copy submission:** The bid in the form of an envelope containing the hard copies of the bids, in a sealed envelope, should be submitted and reach the below-mentioned mailing address by the same date, 5 PM IST.

Mailing address:

Deputy Registrar

Indian Institute of Science (IISc)
Bangalore – 560012
India

PRICE BID FORMAT

NAME OF THE ORGANISATION :
GST NO :
NAME OF THE AUTHORISED PERSON:
CONTACT DETAILS :
QUOTATION VALIDITY :

LOCATION	SERVICE	FREQUENCY	QUANTITY	UNIT COST
Mess A	Regular Audit	Monthly	2	
Mess A	Food Safety Training	Monthly	1	
Mess B	Regular Audit	Monthly	2	
Mess B	Food Safety Training	Monthly	1	
Mess C	Regular Audit	Monthly	2	
Mess C	Food Safety Training	Monthly	1	
Mess D	Regular Audit	Monthly	2	
Mess D	Food Safety Training	Monthly	1	
Mess E	Regular Audit	Monthly	2	
Mess E	Food Safety Training	Monthly	1	
Food testing charges per item for each mess Parameters to be tested: TPC; Yeast & Mould, Staphylococcus aureus, Salmonella, Listeria monocytogenes, E.coli		Once in 6 months	4	
Drinking water testing charges for each mess Full parameters as per IS10500 excluding Radio activities		Once in 6 months	5	

Annexure A - Undertaking

Date:

To:

Deputy Registrar

Student' Indian Institute of Science

Bangalore – 560012, India

Subject: Undertaking as per GFR – 2017, Rule 170(iii)

Dear Sir,

We, the undersigned, offer to carry out the project including Products/items, components etc. as per tender at IISc, Bangalore, in response to your Tender No: IISc/Food Safety Audit-ABCDE Mess/ 2026/08. We hereby submit our proposal for the same, which includes Technical bid and the Financial Bid. As a part of the eligibility requirement stipulated in the said tender document, we hereby submit a declaration as given below:

1. We will not withdraw or amend or modify or impair or derogate our bid partly or fully or condition of it after tender opening, during the period of tender validity (six months from the date of opening of the technical bid),
2. In case we are declared as successful bidder and an order is placed on us, we will submit the acceptance in writing within 7 days of placement of order on us.
3. In case of failure on our part to deliver/provide the item/installation/service as per the order's terms and conditions within the stipulated period, we are aware that we shall be declared as ineligible for the said tender and /or debarred from any future bidding process of IISc or any Government entity for a period of minimum one year.
4. The undersigned is authorized to sign this undertaking.

Yours sincerely,

Authorized Signatory:

Name and Title of Signatory:

e-mail:

Mobile No: