

बिड दस्तावेज़ / Bid Document

बिड विवरण / Bid Details	
बिड बंद होने की तारीख/समय / Bid End Date/Time	05-12-2025 19:00:00
बिड खुलने की तारीख/समय / Bid Opening Date/Time	05-12-2025 19:30:00
बिड पेशकश वैधता (बंद होने की तारीख से) / Bid Offer Validity (From End Date)	180 (Days)
मंत्रालय/राज्य का नाम / Ministry/State Name	Ministry Of Defence
विभाग का नाम / Department Name	Department Of Military Affairs
संगठन का नाम / Organisation Name	Indian Army
कार्यालय का नाम / Office Name	*****
कुल मात्रा / Total Quantity	1128
वस्तु श्रेणी / Item Category	Chicken broiler dressed chilled frozen
GeMARPTS में खोजी गई स्ट्रिंग्स / Searched Strings used in GeMARPTS	Chicken broiler dressed chilled frozen
GeMARPTS में खोजा गया परिणाम / Searched Result generated in GeMARPTS	Chicken (Broiler) Dressed Frozen with Self Certification (Defence), Broiler Chicken Feed as per IS 1374, Meat Dressed Frozen with Self Certification (Defence)
अधिसूचना के लिए चयनित प्रासंगिक श्रेणियाँ / Relevant Categories selected for notification	<ul style="list-style-type: none"> Chicken (Broiler) Dressed Frozen with Self Certification (Defence)
बिडर का न्यूनतम औसत वार्षिक टर्नओवर (3 वर्षों का) / Minimum Average Annual Turnover of the bidder (For 3 Years)	1 Lakh (s)
उन्हीं/समान सेवा के लिए अपेक्षित विगत अनुभव के वर्ष / Years of Past Experience Required for same/similar service	2 Year (s)
एमएसएमई के लिए अनुभव के वर्षों और टर्नओवर से छूट प्रदान की गई है / MSE Exemption for Years of Experience and Turnover	No
स्टार्टअप के लिए अनुभव के वर्षों और टर्नओवर से छूट प्रदान की गई है / Startup Exemption for Years of Experience and Turnover	No

बिड विवरण/Bid Details	
विक्रेता से मांगे गए दस्तावेज़/Document required from seller	Experience Criteria,Past Performance,Bidder Turnover,Certificate (Requested in ATC),Additional Doc 1 (Requested in ATC) *In case any bidder is seeking exemption from Experience / Turnover Criteria, the supporting documents to prove his eligibility for exemption must be uploaded for evaluation by the buyer
क्या आप निविदाकारों द्वारा अपलोड किए गए दस्तावेजों को निविदा में भाग लेने वाले सभी निविदाकारों को दिखाना चाहते हैं? संदर्भ मेनू है/Do you want to show documents uploaded by bidders to all bidders participated in bid?	No
बिड लगाने की समय सीमा स्वतः नहीं बढ़ाने के लिए आवश्यक बिड की संख्या। / Minimum number of bids required to disable automatic bid extension	2
दिनों की संख्या, जिनके लिए बिड लगाने की समय-सीमा बढ़ाई जाएगी। / Number of days for which Bid would be auto-extended	3
ऑटो एक्सटेंशन अधिकतम कितनी बार किया जाना है। / Number of Auto Extension count	3
विगत प्रदर्शन /Past Performance	30 %
बिड से रिवर्स नीलामी सक्रिय किया/Bid to RA enabled	Yes
रिवर्स नीलामी योग्यता नियम/RA Qualification Rule	50% Lowest Priced Technically Qualified Bidders
बिड का प्रकार/Type of Bid	Two Packet Bid
तकनीकी मूल्यांकन के दौरान तकनीकी स्पष्टीकरण हेतु अनुमत समय /Time allowed for Technical Clarifications during technical evaluation	2 Days
निरीक्षण आवश्यक (सूचीबद्ध निरीक्षण प्राधिकरण /जेम के साथ पूर्व पंजीकृत एजेंसियों द्वारा)/Inspection Required (By Empanelled Inspection Authority / Agencies pre-registered with GeM)	No
मूल्यांकन पद्धति/Evaluation Method	Total value wise evaluation
वित्तीय दस्तावेज की आवश्यकता है / Financial Document Required	Yes
मध्यस्थता खंड/Arbitration Clause	No
सुलह खंड/Mediation Clause	No

ईएमडी विवरण/EMD Detail

आवश्यकता/Required	No
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ईपीबीजी विवरण /ePBG Detail

आवश्यकता/Required	No
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बोली विभाजन लागू नहीं किया गया/ Bid splitting not applied.

एमआईआई खरीद वरीयता / MII Purchase Preference

एमआईआई खरीद वरीयता / MII Purchase Preference	Yes
मेक इन इंडिया विक्रेताओं को खरीद में प्राथमिकता, यदि उनका मूल्य $L1+X\%$ तक की सीमा में है / Purchase Preference to MII sellers available upto price within $L1+X\%$	20
मेक इन इंडिया खरीद में प्राथमिकता के लिए बिड की मात्रा का अधिकतम प्रतिशत / Maximum Percentage of Bid quantity for MII purchase preference	50

एमएसई खरीद वरीयता/MSE Purchase Preference

एमएसई खरीद वरीयता/MSE Purchase Preference	Yes
सूक्ष्म और लघु उद्यम मूल उपकरण निर्माताओं को खरीद में प्राथमिकता, यदि उनका मूल्य $L1+X\%$ तक की सीमा में हो / Purchase Preference to MSE OEMs available upto price within $L1+X\%$	15
सूक्ष्म और लघु उद्यम को खरीद में प्राथमिकता के लिए बिड की मात्रा का अधिकतम प्रतिशत / Maximum Percentage of Bid quantity for MSE purchase preference	25

1. The minimum average annual financial turnover of the bidder during the last three years, ending on 31st March of the previous financial year, should be as indicated above in the bid document. Documentary evidence in the form of certified Audited Balance Sheets of relevant periods or a certificate from the Chartered Accountant / Cost Accountant indicating the turnover details for the relevant period shall be uploaded with the bid. In case the date of constitution / incorporation of the bidder is less than 3-year-old, the average turnover in respect of the completed financial years after the date of constitution shall be taken into account for this criteria.

2. Experience Criteria: In respect of the filter applied for experience criteria, the Bidder or its OEM of the product offered in the bid {themselves or through reseller(s)} should have regularly, manufactured and supplied same or similar Category Products to any Central / State Govt Organization / PSU for number of Financial years as indicated above in the bid document before the bid opening date. Copies of relevant contracts and delivery acceptance certificates like CRAC to be submitted along with bid in support of having supplied some quantity during each of the Financial year. In case of bunch bids, the category of primary product having highest value should meet this criterion.

3. Preference to Make In India products (For bids < 200 Crore): Preference shall be given to Class 1 local supplier as defined in public procurement (Preference to Make in India), Order 2017 as amended from time to time and its subsequent Orders/Notifications issued by concerned Nodal Ministry for specific Goods/Products. The minimum local content to qualify as a Class 1 local supplier is denoted in the bid document. If the bidder wants to avail the Purchase preference, the bidder must upload a certificate from the OEM regarding the percentage of the local content and the details of locations at which the local value addition is made along with their bid, failing which

no purchase preference shall be granted. In case the bid value is more than Rs 10 Crore, the declaration relating to percentage of local content shall be certified by the statutory auditor or cost auditor, if the OEM is a company and by a practicing cost accountant or a chartered accountant for OEMs other than companies as per the Public Procurement (preference to Make-in -India) order 2017 dated 04.06.2020. Only Class-I and Class-II Local suppliers as per MII order dated 4.6.2020 will be eligible to bid. Non - Local suppliers as per MII order dated 04.06.2020 are not eligible to participate. However, eligible micro and small enterprises will be allowed to participate. The buyers are advised to refer the OM No.F.1/4/2021-PPD dated 18.05.2023 [OM No.1 4 2021 PPD dated 18.05.2023](#) for compliance of Concurrent application of Public Procurement Policy for Micro and Small Enterprises Order, 2012 and Public Procurement (Preference to Make in India) Order, 2017.

4. Purchase preference will be given to MSEs having valid Udyam Registration and whose credentials are validated online through Udyam Registration portal as defined in Public Procurement Policy for Micro and Small Enterprises (MSEs) Order, 2012 dated 23.03.2012 issued by Ministry of Micro, Small and Medium Enterprises and its subsequent Orders/Notifications issued by concerned Ministry. If the bidder wants to avail themselves of the Purchase preference, the bidder must be the manufacturer / OEM of the offered product on GeM. Traders are excluded from the purview of Public Procurement Policy for Micro and Small Enterprises and hence resellers offering products manufactured by some other OEM are not eligible for any purchase preference. In respect of bid for Services, the bidder must be the Service provider of the offered Service. Relevant documentary evidence in this regard shall be uploaded along with the bid in respect of the offered product or service and Buyer will decide eligibility for purchase preference based on documentary evidence submitted, while evaluating the bid. If L-1 is not an MSE and MSE Seller (s) has / have quoted price within L-1+ 15% (Selected by Buyer) of margin of purchase preference /price band defined in relevant policy, such MSE Seller shall be given opportunity to match L-1 price and contract will be awarded for 25% (selected by Buyer) percentage of total quantity. The buyers are advised to refer the OM No. F.1/4/2021-PPD dated 18.05.2023 [OM No.1 4 2021 PPD dated 18.05.2023](#) for compliance of Concurrent application of Public Procurement Policy for Micro and Small Enterprises Order, 2012 and Public Procurement (Preference to Make in India) Order, 2017. Benefits of MSE will be allowed only if seller is validated on-line in GeM profile as well as validated and approved by Buyer after evaluation of documents submitted.

5. Estimated Bid Value indicated above is being declared solely for the purpose of guidance on EMD amount and for determining the Eligibility Criteria related to Turn Over, Past Performance and Project / Past Experience etc. This has no relevance or bearing on the price to be quoted by the bidders and is also not going to have any impact on bid participation. Also this is not going to be used as a criteria in determining reasonableness of quoted prices which would be determined by the buyer based on its own assessment of reasonableness and based on competitive prices received in Bid / RA process.

6. Past Performance: The Bidder or its OEM {themselves or through re-seller(s)} should have supplied same or similar Category Products for 30% of bid quantity, in at least one of the last three Financial years before the bid opening date to any Central / State Govt Organization / PSU. Copies of relevant contracts (proving supply of cumulative order quantity in any one financial year) to be submitted along with bid in support of quantity supplied in the relevant Financial year. In case of bunch bids, the category related to primary product having highest bid value should meet this criterion.

7. Reverse Auction would be conducted amongst first 50% of the technically qualified bidders arranged in the order of prices from lowest to highest. Number of sellers eligible for participating in RA would be rounded off to next higher integer value if number of technically qualified bidders is odd (e.g. if 7 bids are technically qualified, then RA will be conducted amongst L-1 to L-4). In case number of technically qualified bidders are 2 or 3, RA will be between all without any elimination. If Buyer has chosen to split the bid amongst N sellers, then minimum N sellers would be taken to RA round. In case Primary products of only one OEM are left in contention for participation in RA based on lowest 50% bidders qualifying for RA, the number of sellers qualifying for RA would be increased to get at least products of one more OEM (directly participated or through its reseller) if available. Further, if bid(s) of any seller(s) eligible for MSE preference is / are coming within price band of 15% of Non MSE L-1 or if bid of any seller(s) eligible for Make in India preference is / are coming within price band of 20% of non MII L-1, then such MSE / Make in India seller shall also be allowed to participate in the RA process.

Pre Bid Detail(s)

मूल्य भिन्नता खंड दस्तावेज़/Pre-Bid Date and Time	प्री-बिड स्थान/Pre-Bid Venue
27-11-2025 18:00:00	OFFICE OF THE OFFICER COMMANDING SUPPLY DEPOT ASC BARRACKPORE NEAR HAL VIP GATE AIR FORCE PIN 700120

Chicken Broiler Dressed Chilled Frozen (1128 kilogram)

(क्रमशः श्रेणी 1 और श्रेणी 2 के स्थानीय आपूर्तिकर्ता के रूप में अर्हता प्राप्त करने के लिए आवश्यक/Minimum 50% and 20% Local

Content required for qualifying as Class 1 and Class 2 Local Supplier respectively)**तकनीकी विशिष्टियाँ /Technical Specifications**

क्र.सं. /S.N o.	क्रेता विशिष्टि दस्तावेज़ /Buyer Specification Document	Download
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प्रेषिती/रिपोर्टिंग अधिकारी तथा मात्रा/Consignees/Reporting Officer and Quantity

क्र.सं./S.N o.	प्रेषिती/रिपोर्टिंग अधिकारी /Consignee Reporting/Officer	पता/Address	मात्रा /Quantity	डिलीवरी के दिन/Delivery Days
1	*****	*****North 24 parganas	1128	15

क्रेता द्वारा जोड़ी गई बिड की विशेष शर्तें/Buyer Added Bid Specific Terms and Conditions**1. Generic**

OPTION CLAUSE: The Purchaser reserves the right to increase or decrease the quantity to be ordered up to 25 percent of bid quantity at the time of placement of contract. The purchaser also reserves the right to increase the ordered quantity up to 25% of the contracted quantity during the currency of the contract at the contracted rates. The delivery period of quantity shall commence from the last date of original delivery order and in cases where option clause is exercised during the extended delivery period the additional time shall commence from the last date of extended delivery period. The additional delivery time shall be $(\text{Increased quantity} \div \text{Original quantity}) \times \text{Original delivery period (in days)}$, subject to minimum of 30 days. If the original delivery period is less than 30 days, the additional time equals the original delivery period. The Purchaser may extend this calculated delivery duration up to the original delivery period while exercising the option clause. Bidders must comply with these terms.

2. Generic

Bidder shall submit the following documents along with their bid for Vendor Code Creation:

- Copy of PAN Card.
- Copy of GSTIN.
- Copy of Cancelled Cheque.
- Copy of EFT Mandate duly certified by Bank.

3. Buyer Added Bid Specific ATC

Buyer uploaded ATC document [Click here to view the file.](#)

4. Buyer Added Bid Specific ATC

Buyer Added text based ATC clauses

SECRETARIAT OF THE TECHNICAL STANDARDISATION COMMITTEE (FOOD STUFFS) (DIRECTORATE GENERAL OF SUPPLIES AND TRANSPORT) DEFENCE FOOD SPECIFICATIONS - 2022 SPECIFICATION NO 314 : CHICKEN (BROILER) DRESSED CHILLED WITH SELF CERTIFICATION General 1. The carcasses with skin for Chicken

(Broiler) Dressed Chilled shall be prepared from live healthy chicken (broiler) free from any disease between 6 to 8 weeks of age of either sex with the dressed bird weight (without giblets) weighing between 1.1 to 1.5 kg. Quality Control 2. The quality control from selection of live birds, slaughter, processing of chicken (broiler), freezing, storage, transportation and on receipt at supply unit shall be strictly enforced and constantly monitored at all levels. 3. Examination of Birds. Ante-mortem and Post-mortem examination of chicken (broiler) will be carried out by a Veterinary Doctor and daily records of it shall be maintained. The live chicken (broiler) shall be healthy and free from any contagious or non contagious disease, diarrhoea, injury and nasal discharge. If any pathological injury is observed during post-mortem examination, the entire carcass shall be rejected. 4. Processing Plant and Facilities. The basic requirement of an abattoir shall be those as given in BIS Spn No IS - 4393 : 1979 and FSS Act, 2006, regulation and amendments thereof as amended from time to time. The entire processing of Chicken (Broiler) Dressed Chilled and subsequent storage will be carried out in an integrated facility having FSSAI license. The processing plant as far as possible will be fully automated / semi automated with facilities having mandatory certification and records as Appendix 'A'. (a) Inspection. The manner of slaughter, processing and daily records of the dressing plant and facilities shall be subjected to inspection randomly or periodically or as and when desired by the competent authority. Technical and Hygiene inspection of plant shall be carried out on regular basis with reference to processing techniques and facilities as specified at Appx 'A' and 'B, to this DFS, respectively. 133.82.32.213 16-04-2024 08:14 VETTED ON 18 APR 2023 (b) 2 Microbiological Criteria. The plant should have a laboratory equipped with necessary infrastructure, qualified microbiologist & staff to carry out the microbiological analysis at the plant location. The record of the results of the microbiological analysis shall be retained by the supplying plant and subject to perusal at any time by the inspecting team. The supplying plant shall ensure that the Standard Operating Procedure is followed without any deviation across the food chain as per the food safety management system in place so as to ensure that the microbiological quality of the products shall be within the permissible limit as prescribed in the FSS Act, 2006. Further the supplying plant has to ensure that the product shall be analyzed for following microbiological standards from the accredited laboratory once in a month and the report shall be forwarded to the concerned supply depot. (i) (ii) (iii) (iv) Plate Count E. coli Staphylococcus Aureus Clostridium Perfringens and Clostridium Botulinum (v) Yeast and mould count (vi) (vii) Salmonella - - - - - Listeria Monocytogenes - Note. (i) 1,00,000/gm Max 100/gm Max 100/gm Max 30/gm Max 1,000/gm Max Absent in 25 gm Absent in 25 gm Eight samples will be used for Microbiological test. 5. (ii) Refer para 2.5.2 (Meat and Meat products) sub para 7 and Sampling Guidelines of Food Safety and Standards Regulations, 2011". During Transit. The transportation of Chicken (Broiler) Dressed Chilled carcasses from the processing plant/storage facility of the firm till Sup units shall be done in refrigerated vehicles equipped with Data Logger/Real Time Location Status and Temperature Monitoring System. 6. On Receipt at Supply Unit. The Chicken (Broiler) Dressed Chilled carcasses on receipt at supply unit shall be subjected to inspection by contract operating officer(s) and their authorized representative(s). The real time temperature history log of the data logger report will be furnished by the firm at the point of delivery to the sup unit concerned. Maintenance of cold chain till the point of delivery will be verified by contract operating officer(s) and their authorized representative(s) through this history log. Temperature probe (BIS certified) will be used to determine core temp of carcasses. A significant break of more than 2 hours in maintenance of cold chain with product temperature above 4°C will render the entire lot 'UNFIT' and thereby rejected. 7. Quality Assurance. The product tendered by the firm may be subjected to quality check and if repeated failures are noticed, further sup from the firm will be immediately stopped. Technical as well as hygiene re-inspection will be carried out by DGST (ST-7/8) on recommendation of executive officer. Supplies will resume only after technical and hygiene inspection declare the firm 'FIT' again. 133.82.32.213 16-04-2024 08:14 VETTED ON 18 APR 2023 Final Product 3 8. Packing. Each dressed chicken (broiler) carcass subsequent to chilling shall be individually packed into suitable sized food grade colourless LDPE bags of minimum 200 gauge / 50 micron thickness and then placed in suitable plastic crates. 9. Marking and Labeling. The LDPE bags only will have under mentioned information printed on it :- (a) Name of Commodity (In Hindi and English) as per Standards of Weights and Measurement Act, 1976 or as per FSS Act, 2006. (b) (c) (d) (e) (f) Brand Name and firm's Logo Non Veg Symbol Batch No / Lot No Date of manufacture Best Before: 3 days from the date of manufacture if stored at or below + 4°C (g) (h) (j) 10. Firm's name and address. Storage instructions (In Hindi and English) FOR DEFENCE SERVICES ONLY Quality of Final Product. Chicken (Broiler) Dressed Chilled carcass must not exhibit any degradation in quality as a result of spoilage due to microorganisms or autolysis. The appearance of chilled poultry carcass should be just alike to freshly slaughtered chicken (broiler) carcass and should be free from any injury, odours, undue pinkness or any other discoloration, barkness/ dehydration. No hot spots or freezer burns shall be acceptable. Miscellaneous 11. The giblets (liver, heart and gizzard) will not be accepted with Chicken (Broiler) Dressed Chilled. These will be disposed off separately by the supplier. 12. The product should not carry any traces of the residues of the enzymes / chemicals such as salts, etc / additives such as phosphates, etc / preservatives / antibiotics. However, the supplying plant has to analyze the finished product at least twice in a year for the residues of the antibiotics / pesticides / heavy metals which should be less than the maximum residue limits as per FSSAI and the records should be kept in the file for ready reference. Mandatory Requirements of FSSAI/BIS 13. All mandatory requirements of FSSAI/BIS, as amended from time to time, pertaining to the above Specification including marking of BIS certification mark for container/contents, Best Before _____, coloured

symbol for declaring non vegetarian food etc on packs shall be complied with. 133.82.32.213 16-04-2024 08:14 VETTED ON 18 APR 2023 4 Appendix 'A' (Refer para 4 and 4 (a) to DFS No 314) PROCESSING PLANT AND FACILITIES General 1. The processing of Chicken (Broiler) Dressed Chilled will be carried out in licensed premises in one location having under mentioned licenses with validity: (a) FSSAI license with product details and capacity. Requirements as those given in BIS Spn No IS - 4393 : 1979 and FSS Act, 2006, regulation and amendments thereof as amended from time to time. (b) Factory License. (c) Site Layout Plan of Factory (d) ISO 22000: 2005/HACCP with critical care points well defined and records maintained. (e) Consent to Operate certificate issued by State Pollution Control Board. (f) Water test report not more than six months old at any point by NABL/State Govt Approved Laboratory. (g) Effluent Water Test Report. 2. The processing plant as far as possible will be fully automated / semi automated. The slaughter, evisceration and packing to be carried out in separate rooms but forming part of same building only. The room temperature of the further process area (chilling, processing, packing till the dispatch) should be maintained at or below 100C during entire operation. 3. An integrated facility comprising of under mentioned facilities at one location will only be utilized for processing of chicken (broiler) chilled. (a) Live chicken (broiler) receiving & holding area (b) Ante-mortem examination (c) Stunning (d) Slaughter (Mechanical) & bleeding (e) Scalding (Mechanical) (f) Feather removal & plucking (Mechanical & Automated) (g) Evisceration (h) Postmortem examination (j) Washing (k) Chilling & packing (Continuous mechanical chilling process) (l) Disposal of offals & giblets (m) Cold storage (n) Laboratory (o) Rendering plant & Effluent treatment plant Water Supply 4. The plant should have adequate potable water storage and dispensation capacity to supply potable water meeting the stipulated specification of chlorination and purification as stipulated in the Manual of Health for the Armed Forces, 2009 edition / IS 10500:2012 or amendments thereto. 133.82.32.213 16-04-2024 08:14 Ventilation 5 5. The plant should be well lit (both artificially and naturally), well ventilated, dust / fly / rodent / pest / bird proofed. Hygiene 6. The premises/plant will be maintained in a hygienic condition which shall be open to inspection at any time by the competent authority. The code for hygienic practices for units for processing and handling of Chicken (broiler) Chilled and requirement in a plant producing Chicken (broiler) Dressed Chilled for the Defence Forces shall be in accordance with the provisions given at IS 14134 : 1994 as amended from time to time and Appendix 'B' / FSS Act 2006, regulations 2011 and amendments thereof. Preparation of Carcasses 7. Ante-mortem examination. All birds shall be rested before slaughter and shall be subjected to ante-mortem examination and inspection well in advance of the time of slaughter. Birds showing signs of any disease at the time of ante-mortem inspection would be rejected. The chicken (broiler) passed by Veterinary Officer after ante mortem examination shall only be put into processing chain. The following procedures will be followed and it will be ensured that at no stage the birds after slaughter are made to lie on the ground:- (a) Pre-slaughter stunning. Before slaughtering, all birds will be made unconscious by electric shock with 100-200 mA using saline water bath stunner/ inclined metal grid stunner. For this purpose birds of uniform size in a group will be shackled and put on rails to pass their heads through the tank. It shall be ensured that no bird escapes proper stunning due to short size prior to slaughter. Birds missing electrical shock will be stunned manually. (b) Slaughtering & Bleeding. The birds will be slaughtered mechanically as stipulated in the schedule with the heads of the birds down from the rails. Each bird should be allowed to bleed for a minimum of 90 seconds and blood collected through running channels along the rails. (c) Scalding. The scalding will be done after all reflex action movements of the birds have ceased. Water tank scalding will be done in tanks with constant water supply and at 50 - 580C for 1½ - 3 minutes. No chemicals shall be utilised during scalding to facilitate defeathering. Over scalding shall be avoided. (d) Defeathering and Plucking. This will be carried out mechanically immediately after scalding by a series of on-line plucking machines. Pin feathers if any after de-feathering can be manually removed with proper sanitation process in place. 133.82.32.213 16-04-2024 08:14 (e) 6 Washing. Birds after de-feathering shall be subjected to spray washing for flushing out feathers and fine hairs. (f) (g) Removal of Feet. The feet will be removed at tarso-metatarsal joint. Evisceration. Avoid any contamination of the carcasses with intestinal contents with the evisceration accomplished with automatic or semiautomatic or manual process. The abdominal cavity should be opened by means of a transverse incision. A circular incision should be made around the vent including Bursa of Fabricus (a gland between tail and vent) with vent still attached to intestines and all organs and intestines will be pulled out intact by extractor / scoop. No viscera including esophagus, trachea, air sacs, lungs, ovaries and eggs shall remain attached to the carcass and cavity will be fully cleaned with vacuum apparatus / lung sucker. (h) Post-mortem examination. Post-mortem examination of carcasses will be carried out at this stage without loss of time by a Veterinary Doctor, while visceral organs still remaining attached with the carcasses outside the body cavity. During the post-mortem examination, if any pathological injury is observed, the entire carcass shall be rejected. (j) Washing. After postmortem examination, carcasses fit for consumption will be subjected to thorough wash with chlorinated water or with any other approved sanitizer for use in food for inside out wash and the carcasses were left hung in line till cessation of dripping. The body cavity should preferably be dried with suction machine at this stage. Chilling 8. The cleaned, eviscerated carcasses will be then put to chilling process within 30 minutes of slaughter. The carcasses will be chilled to below 4°C. Air / Water Chilling method may be used. If water chilling method is used, provision for constant water supply from overhead tank shall be provided. Excess water from carcass will be removed by allowing it to drip. 133.82.32.213 16-04-2024 08:14 7 Appendix 'B' (Refer para 4(a) of DFS No 314) STANDARD MINIMUM REQUIREMENTS OF HYGIENE IN FOOD FACTORI

ES (Refer to FSS Act 2006, regulations 2011 and amendments thereof) 1. The processing of Chicken (Broiler) Dressed Chilled and subsequent storage will be carried out in licensed premises in one location having under mentioned licenses with validity: (a) FSSAI license with product details and capacity. Requirements as those given in BIS Spn No IS - 4393 : 1979 and FSS Act, 2006, regulation and amendments thereof as amended from time to time. (b) (c) Site Layout Plan of Factory ISO 22000: 2005/HACCP with critical care points well defined and records maintained. (d) (e) Consent to Operate certificate issued by State Pollution Control Board. Water test report not more than six months old at any point by NABL/State Govt Approved Laboratory. (f) (g) 2. Effluent Water Test Report. Medical Examination of Workers not more than 6 months old. To ensure the standard of hygiene in a factory, the following minimum requirements shall apply:- (a) Floors. The floors should be concrete floor, hygienically designed for ease of maintenance of cleanliness and kept clean all times. (b) Lighting and Ventilation. Adequate standards of lighting (natural and artificial) in working parts of the factory together with adequate ventilation and sufficient space for and protection from machinery. All lights should be covered with non glass material (shatter proof) under no glass policy as per the Good Manufacturing Practices followed in the plant. Intensity of light should be atleast 540 Lux/50 foot candles in inspection area, 220 Lux/20 foot candles in other working areas and 110 Lux/10ft candles 30 inches above the floor in other areas. (c) Fly / Rodent / Pest / Bird Proofing. Fly / rodent / pest / bird proofing of factory premises to the extent necessary to protect raw material during storage and processing and the manufactured products until it has been packed and the containers sealed. The records of the pest control carried out in the premises and the chemicals used with their MSDS sheets should be filed for ready reference. (d) Water-Supply. An adequate supply of potable water in the factory and drinking water for the employees will be provided which shall be periodically tested and certified as free from injurious bacteria and other substances by a public health laboratory. The plant has to have the record of the water analysis report (external accredited lab report) carried out once in a year in file as per the requirement with the accepted level of residual free chlorine (min 0.20 ppm in the drinking water as per IS 10500:2012) in the water. 13.3.82.32.213 (e) 16-04-2024 08:14 Disposal of Wastes. An efficient drainage system must be provided with proper methods of disposal of waste water and other effluents. Provision must exist to eliminate dusts/fumes if any. (f) 8 Conservancy. A proper conservancy system adequately serviced with approved methods of disposal of human excreta. (g) Additional special hygiene precautions are necessary when waste products which are dangerous or likely to create conditions which are dangerous to health are produced at any stage during handling of raw materials or its manufacture. (h) Safety. Adequate fencing of machinery shall be secured in the case of all types of machinery and its moving parts and the moving machinery shall be kept in a position which provides sufficient safeguard against any accident. Each factory must have first aid box with necessary minimum items. 3. Workers. (a) So far as the health of the employees is concerned, they shall be periodically examined by Medical Officer and it should be ensured that no individual suffering from any communicable disease or any disability likely to result in contamination of the raw materials, implements, equipments or finished products, is employed. (b) All the employees should be protected against communicable diseases with preventive inoculation / vaccination and shall be in accordance with the provisions given at IS 14134 : 1994 as amended from time to time and FSS Act 2006, regulations 2011 and amendments thereof. (c) Provisions for personal hygiene of employees will include potable drinking water, washing facilities (Soap, basin or taps, nail brushes and towels) sanitary annexes and at least two sets of clean clothing for each employee for use only in the factory. All workers should wear head cap/gear, masks, hand gloves and boots/shoes in the working area and their nails should be trimmed properly. There should be a separate room for keeping the personal belongings and to change the clothes and for drying of wet clothes. 13.3.82.32.213 16-04-2024 08:14

5. Scope of Supply

Scope of supply (Bid price to include all cost components) : Only supply of Goods

अस्वीकरण/Disclaimer

The additional terms and conditions have been incorporated by the Buyer after approval of the Competent Authority in Buyer Organization, whereby Buyer organization is solely responsible for the impact of these clauses on the bidding process, its outcome, and consequences thereof including any eccentricity / restriction arising in the bidding process due to these ATCs and due to modification of technical specifications and / or terms and conditions governing the bid. If any clause(s) is / are incorporated by the Buyer regarding following, the bid and resultant contracts shall be treated as null and void and such bids may be cancelled by GeM at any stage of bidding process without any notice:-

1. Definition of Class I and Class II suppliers in the bid not in line with the extant Order / Office Memorandum

issued by DPIIT in this regard.

2. Seeking EMD submission from bidder(s), including via Additional Terms & Conditions, in contravention to exemption provided to such sellers under GeM GTC.
3. Publishing Custom / BOQ bids for items for which regular GeM categories are available without any Category item bunched with it.
4. Creating BoQ bid for single item.
5. Mentioning specific Brand or Make or Model or Manufacturer or Dealer name.
6. Mandating submission of documents in physical form as a pre-requisite to qualify bidders.
7. Floating / creation of work contracts as Custom Bids in Services.
8. Seeking sample with bid or approval of samples during bid evaluation process. (However, in bids for [attached categories](#), trials are allowed as per approved procurement policy of the buyer nodal Ministries)
9. Mandating foreign / international certifications even in case of existence of Indian Standards without specifying equivalent Indian Certification / standards.
10. Seeking experience from specific organization / department / institute only or from foreign / export experience.
11. Creating bid for items from irrelevant categories.
12. Incorporating any clause against the MSME policy and Preference to Make in India Policy.
13. Reference of conditions published on any external site or reference to external documents/clauses.
14. Asking for any Tender fee / Bid Participation fee / Auction fee in case of Bids / Forward Auction, as the case may be.
15. Buyer added ATC Clauses which are in contravention of clauses defined by buyer in system generated bid template as indicated above in the Bid Details section, EMD Detail, ePBG Detail and MII and MSE Purchase Preference sections of the bid, unless otherwise allowed by GeM GTC.
16. In a category based bid, adding additional items, through buyer added additional scope of work/ additional terms and conditions/or any other document. If buyer needs more items along with the main item, the same must be added through bunching category based items or by bunching custom catalogs or bunching a BoQ with the main category based item, the same must not be done through ATC or Scope of Work.

Further, if any seller has any objection/grievance against these additional clauses or otherwise on any aspect of this bid, they can raise their representation against the same by using the Representation window provided in the bid details field in Seller dashboard after logging in as a seller within 4 days of bid publication on GeM. Buyer is duty bound to reply to all such representations and would not be allowed to open bids if he fails to reply to such representations.

All GeM Sellers / Service Providers are mandated to ensure compliance with all the applicable laws / acts / rules including but not limited to all Labour Laws such as The Minimum Wages Act, 1948, The Payment of Wages Act, 1936, The Payment of Bonus Act, 1965, The Equal Remuneration Act, 1976, The Payment of Gratuity Act, 1972 etc. Any non-compliance will be treated as breach of contract and Buyer may take suitable actions as per GeM Contract.

[यह बिड सामान्य शर्तों के अंतर्गत भी शासित है /This Bid is also governed by the General Terms and Conditions](#)

जेम की सामान्य शर्तों के खंड 26 के संदर्भ में भारत के साथ भूमि सीमा साझा करने वाले देश के बिडर से खरीद पर प्रतिबंध के संबंध में भारत के साथ भूमि सीमा साझा करने वाले देश का कोई भी बिडर इस निविदा में बिड देने के लिए तभी पात्र होगा जब वह बिड देने वाला सक्षम प्राधिकारी के पास पंजीकृत हो। बिड में भाग लेते समय बिडर को इसका अनुपालन करना होगा और कोई भी गलत घोषणा किए जाने व इसका अनुपालन न करने पर अनुबंध को तत्काल समाप्त करने और कानून के अनुसार आगे की कानूनी कार्यवाई का आधार होगा।/In terms

of GeM GTC clause 26 regarding Restrictions on procurement from a bidder of a country which shares a land border with India, any bidder from a country which shares a land border with India will be eligible to bid in this tender only if the bidder is registered with the Competent Authority. While participating in bid, Bidder has to undertake compliance of this and any false declaration and non-compliance of this would be a ground for immediate termination of the contract and further legal action in accordance with the laws.

---धन्यवाद/Thank You---