



OFFICE OF THE PARADEEP MUNICIPALITY, PARADEEP.

No...61...../Dt...4.1.22/

EXPRESSION OF INTEREST.

Paradeep Municipality invites "Expression of Interest" for the purpose of **engagement of Implementing Partner (IP) for Operation & Maintenance of Aahaar Kitchen and Transport the meal to Aahaar through vehicle allotted** to them for two Aahaar Outlet functioning at Atharbanki near Biju Memorial Hospital & Badapada near Bus Stand). Women Mission Shakti groups are hereby requested to submit the plan, proposal regarding (O&M and preparation of Meals for two Aahaar outlet) as IP.

The last date of submission of proposal is dt. 17.01.2022 by 1.00 PM. The Expression of interest will be opened on same day at 3.30 P.M. in the presence of ULB Level Aahaar Working Committee (ULAWC) member of this ULB. The detail terms and condition is as follows.

The interested WMSG are requested to go through the web-site i.e. www.paradeepmunicipality.org and apply in offline only.

The authority reserves the right to accept or reject any or all EoI without assigning any reason thereof.

Meal Capacity of Two Aahaar outlet running under Paradeep Municipality.

Sl. No.	Place of Aahaar outlet	No. of Meal in Day time	No. of Meal in Night time.	Total Meal	Amount received as IP for Kendra per day
1	Atharbanki near Biju Memorial Hospital, Ward No. 6	500	250	750	Rs. 17,250.00
2	Badapadia near Bus Stand, Ward no. 15	500	0	500	Rs. 11,500.00
	Total Meals	1000	250	1250	Rs. 28,750.00

A) Eligibility criteria for selection of WMSG as IP:

The applied for O&M of Aahaar Kitchens and to work as IP in response to EoI, must qualify the minimum eligibility criteria.

- The Mission Shakti Group must be adhering to Pancha Sutra for Group Management i.e. (i) Regular Meeting, (ii) Regular Saving, (iii) Regular Internal lending, (iv) Regular Repayment & (v) Regular Recording keeping.
- The Mission Shakti Group must have been involved in Income Generating Activities (IGA) at least for 3 years.
- The Mission Shakti Group must have as annual financial turnover of minimum 3 lakhs per annum for last 3 years consecutively.
- The Mission Shakti Group must have not been involved in any financial irregularities such as Loan declared as NPA, pre-settlement or one time settlement of loan etc.
- The Mission Shakti Group member should not have record of involvement in any anti-social activity.

.02/2022

f) The Mission Shakti Group belong to the same ULB where Aahaar kitchen is operational may be given preference.

g) The Mission Shakti Group having experience in similar kind of activities may be given preference.

B) Terms and condition.

1. The Last date of submission of EoI is 17-01-2022 and will be open in Some day in presence of ULAWC members.
2. MoU will signed between Executive Officer, Paradeep Municipality and Mission Shakti Group selected as IP as per the present agreement in force between DAS and IPs, keeping the CO, CMMU Manager and Mission Shakti coordinator for the location and witnesses.
3. MoU will be signed between selected IP and the Co-partner.
4. Capacity Building training for selection IP will be done by ULB.
5. The selected IP will receive Rs. 18.00 (from DAS) + Rs. 5.00 from beneficiaries. All total IP will received Rs.23.00 (Rupees Twenty Three) per meal.
6. The total meal cost for a month may be transferred to the IP by District Aahaar Society (DAS) as advance in the last week of the previous month subject to availability of fund with DAS. The IP shall transfer the service charges to the co-partner towards Operation & Maintenance of Aahaar Kendra on monthly basis as per MoU signed between IP and Co Partner as is where is basis.
7. The Mission Shakti Group applied to work as IP in response to EoI may be evaluated by concerned ULAWC as per the norms prescribed by Govt.
8. After selection of IP, Food safety and Standard Authority of India Certificate must be obtain by IP.
9. The premises to conduct food business for manufacturing should have adequate space for manufacturing and storage to maintain overall hygienic environment.
10. Continuous supply of potable water shall be ensured in the premises. In case of intermittent water supply, adequate storage arrangement for water used in food or washing shall be made.
11. No vessel, container or other equipment, the use of which is likely to cause metallic contamination injurious to health shall be employed in the preparation, packing or storage of food. (copper or brass vessels shall have proper lining).
12. All equipment's shall be kept clean, washed, dried and stacked at the close of business to ensure free from growth of mould/ fungi and infestation.
13. All equipment's shall be placed well away from the walls to allow proper inspection.
14. The workers working in processing and preparation shall use clean aprons, hand gloves, and head wears.
15. Persons suffering from infectious diseases shall not be permitted to work. A cuts or wounds shall remain covered at all time and the person should not be allowed to come in direct contact with food.
16. All food handlers shall keep their fingernails trimmed, clean and wash their hands with soap, or detergent and water before commencing work and every time after using toilet. Scratching of body parts, hair shall be avoided during food handing processes.
17. All food handlers should avoid wearing, false nails or other items or loose jewellery that might fall into food and also avoid touching their face of hair.
18. Eating, chewing, smoking, spitting and nose blowing shall be prohibited within the premises especially while handing food.
19. All articles that are stored or are intended for sale shall be fit for consumption and have proper cover to avoid contamination.

20. The vehicles used to transport food must be maintain in good repair and kept clean.
21. Food while in transport in packaged form or in containers shall maintain the required temperature.
22. Insecticides / disinfectant shall be kept and stored separately and away from food manufacturing / storing/ handing areas.
23. Potential sources of contamination like rubbish, wastewater, toilet facilities, open drains and stray animals shall be avoided.
24. Food storage utensils shall be built of solid, rust / corrosion resistant materials and kept in clean and good conditions. They shall be protected from sun, wind and dust.
25. Working surfaces shall be clean, hygienic, impermeable and easy to clean (like stainless steel), and placed at least 60 to 70 cm, from above ground.
26. Cooking utensils and crockery shall be clean and in good condition. It should not be broken chipped.
27. All containers shall be kept clean, washed and dried at the close of operation and ensure that there is no growth of mould / fungi and infestation.
28. Cooking, storage and serving shall not be done in utensils of cadmium, lead, non-grade plastic and other toxic materials.
29. The person suffering from infectious disease shall not be permitted to work.
30. Utensils shall be cleaned of debris, rinsed, scrubbed with detergent and washed under running tap water after every operation. Wiping of utensils shall be done with clean cloth. Separate cloths shall be used for wiping hands and for cleaning surfaces, cloth used for floor cleaning will not be used for cleaning surfaces of table and working areas and for wiping utensils persons cooking, handing or serving food should use hand gloves and aprons, where necessary. He shall wear hard gear and cover his mouth always while at work.
31. Rubbish or garbage bin shall be with a tight cover and shall be cleaned everyday by transferring contains into designed locations.
32. Eating, chewing, smoking, spitting and nose blowing shall be prohibited within premises.
33. All food handlers should avoid wearing loose items that might fall into food and avoid touching or scratching their face, hand or hair.
34. Floors, ceiling and walls must be maintained in a sound condition to minimize the accumulation of dirt, condensation and growth of undesirable moulds. They should be made of impervious materials and should be smooth and easy to clean with no flaking point or plaster.
35. No persons shall manufacture, store or expose for sale or permit the sale of any article of food in any premises not effectively separated to the satisfaction of the licensing authority from any privy, urinal, sullage, drain or place of storage of foul and waste matter.
36. Water used for food handling, washing, shall be of such quality that it does not introduce any hazard or contamination to render the finished food article unsafe.
37. In case of any suspicion or possible contamination, food materials/food shall be tested before dispatch from the unit.
38. Generally, visitors should be discourage from going inside the food handling area. Proper care must be taken to ensure that food safety & hygiene is not getting compromised due to visitors in the floor area.

ASSESSMENT INDEX- Mission Shakti Group

(FOR ENGAGEMENT FOR COOKING AND MANAGEMENT OF AAHAAR KITCHEN)

Sl. No.	Assessment parameter	Marks	Means of verification	Remarks
1	Adherence to Standard Practices of Group (Pancha Sutra)	20	Register & Bank Pass Book of ALF/WMSG	<input type="checkbox"/> Regular Meeting - 4 <input type="checkbox"/> Regular Savings - 4 <input type="checkbox"/> Regular Internal Lending -4 <input type="checkbox"/> Regular Repayment - 4 <input type="checkbox"/> Regular Record keeping -4
2	No. of Activities members	10	Register & Bank Pass Book of Mission Shakti Group	<input type="checkbox"/> 10 Active Members = 10 <input type="checkbox"/> 7 to 9 Active Members =8 <input type="checkbox"/> 4 to 7 Active Members =6 <input type="checkbox"/> < 4 = 0
3	Involvement of Income Generation Activity (IGA)	15	Field Visit and document verification	<input type="checkbox"/> 3 Activity = 15 <input type="checkbox"/> 2 Activity = 10 <input type="checkbox"/> 1 Activity = 05
4	Turnover of Group	25	Register & Bank Pass Book of ALF/WMSG	<input type="checkbox"/> More than 5 Lakh = 25 <input type="checkbox"/> 3 Lakh to 5 Lakh = 15 <input type="checkbox"/> 1 Lakh to 3 Lakh =10
5	Investment capacity	20	Register & Bank Pass Book of ALF/WMSG	<input type="checkbox"/> 3 Lakhs = 20 <input type="checkbox"/> 2 Lakhs = 15 <input type="checkbox"/> 1 Lakhs = 10
6	Experience in Handling Kitchen or similar kind of business	10	Field visit	<input type="checkbox"/> 1 Year of more = 10 <input type="checkbox"/> Less than 1 year =05
		100		

RATING ASSESSMENT


Over all Score	Grade	Remarks
90% and above	A	Excellent performance, good prospects, very highly recommended.
80-89%	B	Good performance, good prospects, highly recommended
70-79%	C	Reasonable performance, good prospects, Recommended.
60-69%	D	Moderate performance, reasonable prospects, recommended, needs monitoring
50-59%	E	Moderate performance, Moderate prospects, acceptable needs improvement to handle significant support.
40-49%	F	Low performance, Low prospects, needs substantial improvement.

Executive Officer
Paradeep Municipality

Memo No. 621

Dt. 4.1.2021

Copy to Addl. Dist. Magistrate, Paradeep / Secretary, P.D.A. / Estate Officer, PPT for information with a request to display this notice in their notice board for wide circulation of the General Public.


Executive Officer,
Paradeep Municipality.

Memo No. 63 /

Dt. 4.1.2021

Copy to office Notice Board of Paradeep Municipality for wide circulation.


Executive Officer,
Paradeep Municipality.

Memo No. 64 /

Dt. 4.1.2021

Copy submitted to the PD, DUDA cum Nodal Officer, District Aahaar Society for information.


Executive Officer,
Paradeep Municipality.

Memo No. 65 /

Dt. 4.1.2021

Copy forwarded to the Joint Secretary & P.D. SUDA cum Nodal Officer State, Aahaar Society for information.


Executive Officer,
Paradeep Municipality.