

* Individual who are downloading from website are required to submit cash as tender cost of Rs. 100/- (Non-refundable) before Tender Opening.

Tele: 08800197207

Reply should be addressed
to the Commanding Officer

INS India
Dara Shukoh Road
New Delhi -110 011

Quoting No. 447/SVY(N)/14/Meat Products 18-19

23 Feb 18

M/s. _____

REQUEST FOR PROPOSAL FOR CONTRACT FOR SUPPLY OF MEAT PRODUCTS (MEAT, FISH & FOWL 'D') TO INS INDIA AT NEW DELHI FOR ONE YEAR

**INSTRUCTIONS TO BIDDERS FOR SUPPLY OF MEAT PRODUCTS
(MEAT, FISH & FOWL 'D')**

Sir,

Sealed quotations are invited for supply of Meat Products(Meat, Fish & Fowl 'D' Blast Frozen) as mentioned in part II of this RFP. The instructions to bidders are as follows:-

1. Bids in sealed cover are invited for conclusion of contract for supply of **MEAT PRODUCTS (MEAT, FISH & FOWL 'D')** for one year from the date of conclusion of contract as listed in Part-II of this RFP. Please super scribe the above-mentioned Title, RFP number and date of opening of the bids on the sealed cover to avoid the bid being declared invalid.
2. The address and contact numbers for sending Bids or seeking clarifications regarding this RFP are given below -
 - (a) Bid/queries to be addressed to: **The Commanding Officer, INS India**
 - (b) Postal address for sending the Bid: INS India, Dara Shukoh Road, New Delhi – 11.
 - (c) Name/designation of the contact personnel: Lt Cdr SC Choudhary, OIC SVY (N), INS India
 - (d) Telephone no. of the contact personnel:-011-23010545/8800197207
 - (e) Fax number: 2301 0098.
3. This RFP is divided into five parts as follows:
 - (a) **Part I** - Contains General Information and Instructions for the Bidders about the RFP such as the time, place of submission and opening of tenders, Validity period of tenders, etc.
 - (b) **Part II** - Contains essential details of the items/services required, such as the Schedule of Requirements (SOR), Technical Specifications, Delivery Period, Mode of Delivery and Consignee details.
 - (c) **Part III** – Contains Standard Conditions of RFP, which will form part of the Contract with the successful Bidder.
 - (d) **Part IV** – Contains Special Conditions applicable to this RFP and which will also form part of the contract with the successful Bidder.
 - (e) **Part V** – Contains Evaluation Criteria and Format for Price Bids.
4. This RFP is being issued with no financial commitment and the Buyer reserves the right to change or vary any part thereof at any stage. The Buyer also reserves the right to withdraw the **RFP AND REJECT ANY TENDER**, should it become necessary at any stage.

Contd....2/-

Part I – General information.

1. **Last date and time for depositing the Bids:** **21 Mar 18 by 1100 hrs.** The sealed Bids, should be deposited/reach by the due date and time. The responsibility to ensure this lies with the Bidder.
2. **Manner of depositing the Bids:** Sealed Bids should be either dropped in the Tender Box marked as “**TENDER FOR ANNUAL CONTRACT FOR SUPPLY OF MEAT PRODUCTS (MEAT, FISH & FOWL ‘D’)**” or sent by registered post at the address given above so as to reach by the due date and time. Late tenders will not be considered. No responsibility will be taken for postal delay or non-delivery/non-receipt of Bid documents. Bids sent by FAX or e-mail will not be considered (unless they have been specifically called for by these modes due to urgency).
3. **Pre Bid Meeting:** The Bidders may depute their representatives, duly authorized in writing, to attend the pre bid meeting **19 Mar 18 at 1430** hrs at office of Oi/C SVY(N), Chanakya Bagh, Opp Yaswant Palace, Chanakyapuri, New Delhi - 110021 for clarification of issues related to specification/scope of work and any other contents of this RFP.
4. **Time and date for opening of Bids:** **21 Mar 18 at 1530 hrs** (If due to any exigency, the due date for opening of the Bids is declared a closed holiday, the Bids will be opened on the next working day at the same time or on any other day/time, as intimated by the Buyer).
5. **Location of the Tender Box:** Main Gate, INS India, Dara Shukoh Road, New Delhi – 110011 only those Bids that are found in the tender box will be opened. Bids dropped in the wrong Tender Box will be rendered invalid.
6. **Place of opening of the Bids:** INS India, Dara Shukoh Road, New Delhi – 110011. The Bidders may depute their representatives, duly authorised in writing, to attend the opening of Bids on the due date and time. Rates and important commercial/technical clauses quoted by all Bidders will be read out in the presence of the representatives of all the Bidders. This event will not be postponed due to non-presence of your representative.
7. **Two-Bid system:** Not applicable
8. **Forwarding of Bids:** Bids should be forwarded by Bidders under their original memo/letter pad inter alia furnishing details like GST Number/TIN number, VAT/CST number, Bank address with EFT Account if applicable, etc. and complete postal & e-mail address of their office.
9. **Modification and Withdrawal of Bids:** A bidder may modify or withdraw his bid after submission provided that the written notice of modification or withdrawal is received by the customer prior to deadline prescribed for submission of bids. A withdrawal notice may be sent by FAX but it should be followed by a signed confirmation copy to be sent by post and such signed confirmation should reach the purchaser not later than the deadline for submission of bids. No bid shall be modified after the deadline for submission of bids. No bid may be withdrawn in the interval between the deadline for submission of bids and expiration of the period of bid validity specified. Withdrawal of a bid during this period will result in Bidder’s forfeiture of bid security.
10. **Clarification regarding contents of the Bids:** During evaluation and Comparison of bids, the Customer may, at its discretion, ask the bidder for clarification of his bid. The request for clarification will be given in writing and no change in prices or substance of the bid will be sought, offered or permitted. No post-bid clarification on the initiative of the bidder will be entertained.
11. **Rejection of Bids:**
 - (a) Canvassing by the Bidder in any form, unsolicited letter and post tender correction may invoke summary rejection with forfeiture of EMD. Conditional tenders will be rejected.
 - (b) Prices quoted unreasonably lower than 20% of “**Reserved Rates**” fixed by Panel of Officers will be rejected outrightly.

12. **Validity of Bids:** The Bids should remain valid till 180 days from the last date of submission of the Bids.

13. **Earnest Money Deposit::** Bidders are required to submit Earnest Money Deposit (EMD) in favour of **The Commanding Officer, INS India, Dara Shukoh Road, New Delhi-110 011** for an amount of **Rs. 2,00,000.00 (Rupees Two Lakhs only)** along with their bids. The EMD may be submitted in the form of an Account Payee Demand Draft, Fixed Deposit Receipt, Banker's Cheque or Bank Guarantee from any of the public sector banks or a private sector bank authorized to conduct government business. EMD is to remain valid for a period of Sixty days beyond the final bid validity period. EMD of the unsuccessful bidders will be returned to them at the earliest after expiry of the final bid validity and latest on or before the 60th day after the award of the contract. The Bid Security of the successful bidder would be returned, without any interest what so ever, after the receipt of Performance Security from them as called for in the contract. EMD is not required to be submitted by those Bidders who are registered with the Central Purchase Organization (e.g. DGS&D), and National Small Industries Corporation (NSIC). The EMD will be forfeited if the bidder withdraws or amends, impairs or derogates from the tender in any respect within the validity period of their tender.

14. **Firms Claiming Compliance.** Firms need to submit following documents along with the quotations duly placed in following serials:

- (a) Registered Firms with ASC/Air Force/Navy/Govt. Organisation for supplying of Meat products (Registration Certificate to attached) at SI No. 1
- (b) The firm has valid GST/TIN number/Sale Tax/PAN No. (To be labeled on quotation) at SI No. 2
- (c) Holding valid registration with FSSAI for respective product. (Food safety and standard authority of India). (Certificate to be attached) at SI No. 03.
- (d) EMD of Rs. **2,00,000.00 (Rupees Two lakhs only)** along with details of firm on the backside of EMD at SI 04.
- (e) Marketing the products in civil market for at least two years. (Experience Certificate to be attached) at SI No. 05.

15. Price must be quoted on F.O.R Destination basis by road inclusive of Packing.

16. The firms quoting for the contract are to quote for all items. Firm not quoting for either of the item will not be considered for bidding and will be rejected.

Part II – Essential Details of Items/Services required

1. The contract is for one year from the date of conclusion of contract. Schedule of Requirements – List of items required are as follows:

<u>S.No.</u>	<u>Items</u>	<u>Deno.</u>	<u>Approx Qty (in Kgs.)</u>
(a)	Meat Fresh (Goat)	Kgs.	4,100.000
(b)	Fish Fresh	Kgs	3,500.000
(c)	Fowl 'D' Blast Frozen	Kgs	15,000.000

2. **Tentative Demand Pattern:**

<u>Sl. No.</u>	<u>Description</u>	<u>Demand pattern</u>
(a)	Meat Fresh (Goat)	Once/twice a week of 85 Kgs
(b)	Fish Fresh	Once/twice a week of 70 Kgs
(c)	Fowl "D' Blast Frozen	Once/twice/thrice a week 320 Kgs

3. **Specification:** As mentioned in Appendix B to this RFP.

In addition to ASC specification as enclosed at Appendix B, following to be adhered while submitting quotes regarding Minimum & Maximum acceptable weight of item:

<u>Description</u>	<u>Minimum acceptable weight</u>	<u>Maximum acceptable weight</u>
Meat (Goat)	10 Kgs Per Carcasses	15 Kgs Per Carcasses

<u>Description</u>	<u>Minimum acceptable weight</u>	<u>Maximum acceptable weight</u>
FISH FRESH		
Pomfret White	200 Gms	400 Gms
Pomfret Black	500 Gms	2 Kgs
Surmai	750 Gms	3 Kgs
Rohu	1 Kg	3 Kgs

<u>Description</u>	<u>Minimum acceptable weight</u>	<u>Maximum acceptable weight</u>
Fowl "D' Blast Frozen	800 gms	1500 gms

4. **Delivery Period:** Delivery period for supply of items will be 12/24 hrs (as per urgency confirmed by the yard) from placing of supply order or as per date and time mentioned in each supply order placed to the contractor (this can be changed based on nature of item, urgency and the quantum of items tendered so as to give reasonable DP). No delay will be accepted at any cost beyond the stipulated date/time as given in the supply order. The item is required to be delivered at the address shown at para 5 below. It is informed that the user has right to cancel the Contract unilaterally in case items are not received within the contracted delivery period. Extension of contracted delivery period will be at the sole discretion of the Customer, with applicability of LD clause/Risk and expense clause of Para 8 of Part IV to this RFP

5. **Consignee Premises Details:** SVY(N) Chanakya Bagh, Opp. Yaswant Complex, Chanakyapuri, New Delhi –110 021

Part III - Standard Condition of RFP:-

1. Bidder is required to give confirmation of their acceptance of the Standard Conditions of the Request for Proposal mentioned below which will automatically be considered as part of the Contract concluded with the successful Bidder (i.e. Contractor in the Contract) as selected by the Customer. Failure to do so may result in rejection of the Bid submitted by the Bidder.

2. **Law:** The Contract shall be considered and made in accordance with the laws of the Republic of India. The contract shall be governed by and interpreted in accordance with the laws of the Republic of India.

3. **Effective Date of the Contract:** The contract shall come into effect for one year from the date of conclusion of contract or on the date of signatures of both the parties on the contract (Effective Date) and shall remain valid until the completion of the obligations of the parties under the contract. The deliveries and supplies and performance of the services shall commence from the effective date of the contract.

4. **Arbitration:** That in the event of any dispute or differences arising under the contract so executed and which could not be resolved through mutual discussions. In such circumstances, the customer and contractor may agree for arbitration. The Commanding Officer, INS India will appoint arbitrator or a cell of arbitration on his behalf to resolve the disputes. The decision of arbitrator taken after due consideration of factors brought out by both parties shall be final and binding. The venue of the arbitration shall be at the discretion of the arbitrator, Subject as aforesaid, the Arbitration Act and the rules there-under, the statutory modification thereof, for the time being in force, shall be deemed to apply to the arbitration proceedings under this condition.

5. **Penalty for use of Undue influence:** The Contractor undertakes that he has not given, offered or promised to give, directly or indirectly, any gift, consideration, reward, commission, fees, brokerage or inducement to any person in service of the Buyer or otherwise in procuring the Contracts or forbearing to do or for having done or forborne to do any act in relation to the obtaining or execution of the present Contract or any other Contract with the Government of India for showing or forbearing to show favour or disfavor to any person in relation to the present Contract or any other Contract with the Government of India. Any breach of the aforesaid undertaking by the Contractor or any one employed by him or acting on his behalf (whether with or without the knowledge of the Contractor) or the commission of any offers by the Contractor or anyone employed by him or acting on his behalf, as defined in Chapter IX of the Indian Penal Code, 1860 or the Prevention of Corruption Act, 1986 or any other Act enacted for the prevention of corruption shall entitle the Customer to cancel the contract and all or any other contracts with the Seller and recover from the Seller the amount of any loss arising from such cancellation. A decision of the Customer or his nominee to the effect that a breach of the undertaking had been committed shall be final and binding on the Seller. Giving or offering of any gift, bribe or inducement or any attempt at any such act on behalf of the Seller towards any officer/employee of the Customer or to any other person in a position to influence any officer/employee of the Customer for showing any favour in relation to this or any other contract, shall render the Contractor to such liability/ penalty as the Customer may deem proper, including but not limited to termination of the contract, imposition of penal damages, forfeiture of the Bank Guarantee and refund of the amounts paid by the Buyer.

6. **Agents / Agency Commission:** The Contractor confirms and declares to the Customer that the Contractor is the original manufacturer of the stores/provider of the services referred to in this Contract and has not engaged any individual or firm, whether Indian or foreign whatsoever, to intercede, facilitate or in any way to recommend to the Government of India or any of its functionaries, whether officially or unofficially, to the award of the contract to the Contractor; nor has any amount been paid, promised or intended to be paid to any such individual or firm in respect of any such intercession, facilitation or recommendation. The Contractor agrees that if it is established at any time to the satisfaction of the Customer that the present declaration is in any way incorrect or if at a later stage it is discovered by the Customer that the Contractor has engaged any such individual/firm, and paid or intended to pay any amount, gift, reward, fees, commission or consideration to such person, party, firm or institution, whether before or after the signing of this contract, the Contractor will be liable to refund that amount to the Customer. The Contractor will also be debarred from entering into any supply Contract with the Government of India for a minimum period of five years. The Customer will also have a right to consider cancellation of the Contract either wholly or in part, without any entitlement or compensation to the Contractor who shall in such an event be liable to refund all payments made by the Customer in terms of the Contract along with interest at the rate of 2% per annum above LIBOR rate. The Buyer will also have the right to recover any such amount from any contracts concluded earlier with the Government of India.

7. **Access to Books of Accounts:** In case it is found to the satisfaction of the Customer that the Contractor has engaged an Agent or paid commission or influenced any person to obtain the contract as described in clauses relating to Agents/Agency Commission and penalty for use of undue influence, the Contractor, on a specific request of the Customer, shall provide necessary information/ inspection of the relevant financial documents/information.

8. **Non-disclosure of Contract documents:** Except with the written consent of the Customer/Contractor, other party shall not disclose the contract or any provision, specification, plan, design, pattern, sample or information thereof to any third party.

9. **Liquidated Damages:** In the event of the Contractor failure to submit the Bonds, Guarantees and Documents, supply the goods, the Customer may, at his discretion, withhold any payment until the completion of the contract. The Customer may also deduct from the Contractor as agreed, liquidated damages to the sum of 0.5% of the contract price of the delayed/undelivered stores/services mentioned above for every week of delay or part of a week, subject to the maximum value of the Liquidated Damages being not higher than 10% of the value of delayed stores.

10. **Termination of Contract:** The Buyer shall have the right to terminate this Contract in part or in full in any of the following cases:-

- (a) The delivery of the material is delayed for causes not attributable to Force Majeure for more than one month after the scheduled date of delivery.
- (b) The Seller is declared bankrupt or becomes insolvent.
- (c) The delivery of material is delayed due to causes of Force Majeure by more than one month) provided Force Majeure clause is included in contract.
- (d) The Buyer has noticed that the Contractor has utilized the services\any Indian/ Foreign agent in getting this contract and paid any commission to such individual/ company etc.
- (e) As per decision of the Arbitration Tribunal.
- (f) The contractor fails to supply the desired standard of item/items even after 03 written reminders to them.
- (g) If the Contractor fails to deliver the items as per approved specification/quality and tries to supply substitute/substandard items.
- (h) The Contractor uses illegal means to influence or bribe the staff dealing with the contractor.

11. **Notices:** Any notice required or permitted by the contract shall be written in the English language and may be delivered personally or may be sent by FAX or registered pre-paid mail/airmail, addressed to the last known address of the party to whom it is sent.

12. **Transfer and Sub-letting:** **The Contractor has no right to give, bargain, sell, assign or sublet or otherwise dispose of the Contract or any part thereof, as well as to give or to let a third party take benefit or advantage of the present Contract or any part thereof. Any individual(s) who are authorized by the firm in writing on affidavit to deal with the buyer on various issues during contractual period only be permitted to entertain by this unit.**

13. **Patents and other Industrial Property Rights:** The prices stated in the present Contract shall be deemed to include all amounts payable for the use of patents, copyrights, registered charges, trademarks and payments for any other industrial property rights. The Seller shall indemnify the Customer against all claims from a third party at any time on account of the infringement of any or all the rights mentioned in the previous paragraphs, whether such claims arise in respect of manufacture or use. The Seller shall be responsible for the completion of the supplies including spares, tools, technical literature and training aggregates irrespective of the fact of infringement of the supplies, irrespective of the fact of infringement of any or all the rights mentioned above.

14. **Amendments:** No provision of present Contract shall be changed or Modified in any way (including this provision) either in whole or in part except Present Contract by an instrument in writing made after the date of this Contract and signed on behalf of both the parties and which expressly states to amend the present contract

15. **Taxes and Duties:**

(i) Bidders must indicate separately the relevant Taxes/ Duteis likely to be paid in connection with delivery of completed goods specified in RFP. In absence of this, the total cost quoted by them in their bids will be taken into account in the ranking of bids.

(ii) If a bidder is exempted from payment of any duty/ tax upto any value of supplies from them, he should clearly state that no such duty/ tax will be charged by them up to the limit of exemption which they may have. If any concession is available in regard to rat? Quantum of any Duty/ tax, it should be brought out clearly. In such cases, relevant certificate will be issued buy the Buyer later to enable the Seller to obtain exemptions from taxation authorities.

(iii) Any changes in levies, taxes and duties levied by Central/ State/ Local governments such as GST, excise duty, VAT, Service tax, Octroi/ Entry tax, etc on final product upward as a result of any statutory variation taking place within contract period shall e allowed reimbursement by the Buyer, to the extent of actual quantum of such duty/ tax paid by the Seller. Similarly, in case of downward revision in any such duty/ tax , the actual quantum of reduction of such duty/ tax shall e reimbursed to the Buyer by the Seller. All such adjustments shall include all reliefs, exemptions, rebates, concession etc, if any, obtained by the Seller. Section 64-A of Sales of Goods Act will be relevant in this situation.

(iv) Levies, taxes and duties levied by Central/ State/ Local governments such as GST, excise duty, VAT, Service tax, Octroi/ entry tax, etc on final product will e paid by the Buyer on actual, based on relevant documentary evidence. Taxes and duties on input items will not be paid by Buyer and they may not be indicted separately in the bids. Bidders are required to include the same in the pricing of their product.

Part IV – Special Conditions of RFP :

The Bidder is required to give confirmation of their acceptance of Special Conditions of the RFP mentioned below which will automatically be considered as part of the Contract concluded with the successful Bidder (i.e. Contractor in the Contract) as selected by the Customer. Failure to do so may result in rejection of Bid submitted by the Bidder.

1. **Performance Guarantee (Security Deposit):** The Bidder will be required to furnish a Performance Guarantee by way of Bank Guarantee through a public sector bank or a private sector bank authorized to conduct government business (ICICI Bank Ltd., Axis Bank Ltd or HDFC Bank Ltd.) for a sum equal to 10% of the contract value within 30 days of receipt of the confirmed order. Performance Bank Guarantee should be valid up to 60 days beyond the date of completion of contract.

2. **Option Clause:** The contract shall have an option Clause, wherein the Buyer can exercise an option to procure an additional 50% of the original contracted quantity in accordance with the same terms & conditions of the present contract. This will be applicable within the currency of contract. The bidder is to confirm the acceptance of the same for inclusion in the contract. It will be entirely the discretion of the buyer to exercise the option.

3. **Repeat Order Clause:** The contract will have a Repeat Order Clause, wherein the Buyer can order upto 50% quantity of the items under the present contract within six months from the date of supply/successful completion of this contract, the cost, items & conditions remaining the same. The Bidder is to confirm acceptance of this clause. It will be entirely the discretion of the Buyer to place the Repeat order or not.

4. **Tolerance Clause:** To take care of any change in the requirement during the period starting from issue of RFP till placement of the contract, Buyer reserves the right to 25% plus/minus increase or decrease the quantity of the required goods up to that limit without any change in the terms & conditions and prices quoted by the Seller. While awarding the contract, the quantity ordered can be increased or decreased by the Buyer within this tolerance limit.

5. **Payment Terms for indigenous Sellers:**

(a) It will be mandatory for the Bidders to indicate their bank account numbers and other relevant e-payment details so that payments could be made through ECS/EFT mechanism instead of payment through cheques wherever feasible. A copy of the model mandate form prescribed by RBI to be submitted by Bidders for receiving payments through ECS is enclosed as at Appendix -A. The payment will be made as per the following terms, on production of the requisite documents:

- (i) The items will be delivered on a Delivery Challan and Bills/Invoices submitted in duplicate.
- (ii) Upon receipt of the items and producing of all supported documents by the contractor, 95% of payment will be made by this office by cheque the balance 5% payment will be made by DCDA(Navy), Delhi.
- (iii) No advance payment will be made.
- (iv) It is mandatory to the supplier/vendor to submit their PAN details, Cancelled Cheque and NEFT details for making of balance 5% payment through ECS/EFT mechanism instead of payment through cheque by the DCDA(Navy), New Delhi.

6. **Paying Authority:** Indigenous Sellers : (Name and address, contact details). The payment of bills will be made on submission of the following documents by the Seller to the Paying Authority along with the bill:

- (a) The DCDA(Navy), WB-V, RK Puram, New Delhi. The payment of bills will be made on submission of the following documents by the Seller to the Paying Authority along with the bill:
- (i) Ink-signed copy of Commercial invoice/Seller's bill duly endorsed with TIN/PIN/CST No. etc.
 - (ii) Guarantee / Warranty certificate.
 - (iii) Performance Bank guarantee / Indemnity bond where applicable.
 - (iv) DP extension letter with CFA's sanction, U.O. number and date of IFA's concurrence, where required under delegation of powers, indicating whether extension is with or without LD.
 - (v) Details for electronic payment viz. Account holder's name, Bank name, Branch name and address, Account type, Account number, IFSC code, MICR code (if these details are not incorporated in supply order/contract).

- (vi) Any other document/certificate that may be provided for in the Supply Order/ Contract.
- (vii) Xerox copy of PBG.

7. **Fall clause.** The following fall clause will form part of the contract placed on successful Bidder:-
- (a) The price charged for services under the contract by the Customer shall in no event exceed the lowest prices at which the Customer sells the services or offer to sell stores of identical description to any persons/Organisation including the purchaser or any department of Central government or any Department of state government or any statutory undertaking the central or state government as the case may be during the period till performance of all supply Orders placed during the currency of the rate contract is completed.
 - (b) If at any time, during the said period the Customer reduces the price, sells or offer to sell such services to any person/organisation including the Contractor, any Dept, of central Govt. or any Department of the State Government or any Statutory undertaking of the Central or state Government as the case may be at a price lower than the price chargeable under the contract, the shall forthwith notify such reduction or sale or offer of sale to the Director general of Supplies & Disposals and the price payable under the contract for the stores of such reduction of sale or offer of the sale shall stand correspondingly reduced.
8. **Risk & Expense clause:** Risk and Expense purchase is undertaken by the purchaser in the event of the supplier failing to honour the contracted obligations within the stipulated period and where extension of delivery period is not approved. In the event of the contractor unable to comply with the contractual obligations, the Commanding Officer, INS India, at his discretion, will be free to make alternative arrangement at the risk and expenses of the contractor on the prevailing market rates. Expenses incurred on such risk and expense shall be debited from the payment accruing to the contractor in future.
9. **Force Majeure:** Should any Force Majeure circumstances arise, each of the contracting party shall be excused for the non-fulfillment or for the delayed fulfillment of any of its Contractual obligations, if the affected party within 07 days of its occurrence informs the other party in writing. Force Majeure shall mean fires, floods, natural disasters or other acts, that are unanticipated or unforeseeable, and not brought about at the instance of the party claiming to be affected by such event, or which, if anticipated or foreseeable, could not be avoided or provided for, and which has caused the non-performance or delay in performance, such as war, turmoil, strikes, sabotage, explosions, quarantine restriction beyond the control of either party. A party claiming Force Majeure shall exercise reasonable diligence to seek to overcome the Force Majeure event and to mitigate the effects thereof on the performance of its obligations under this contract.
10. **Specification:** The seller guarantees to meet the specifications as per Part-II of RFP & ASC Specification provided in Appendixes "B", "C" & "D".
11. **Warning Clause :** In case any complaint is received from users, the following penalty will be imposed in addition to deduction of amount equivalent to deficiency in manpower deployment/material supplied:-
- (a) First Complaint - Verbal Warning
 - (b) Second & Third complaint - Written Warning
 - (c) Fourth & Fifth Complaint - Deduction of ¼ amount of the monthly bill.
 - (d) Sixth Complaint - Issue of show Cause notice and termination of contract after hearing the concerned party
12. **Transportation:** The contractor is responsible for transport for the delivery of goods to the Consignee's premises as mentioned in Part II under their own arrangement. The term Contract means acquiring all types of goods, such as stores as well as all types of services including packing, unpacking, preservation, transportation, loading, unloading, insurance, delivery, special services if any, consultancy and systems. Any claims arising out the accident of transport, damage to public or private property or any injury or death shall be the responsibility of the supplier and the Navy as such shall not be a party to it.
13. **Quality:** The quality of the contracted items delivered according to the present Contract shall correspond to the conditions and standards valid for the deliveries of the same stores for specifications enumerated as per RFP and shall also include therein modification to the stores suggested by the Buyer. Such modifications will be mutually agreed to. The Contractor to ensure that the stores to be supplied under this Contract should confirm to following basic specification along with the ASC Specification mentioned at Appendix "B", "C" & "D" to this RFP.
- (a) Fresh.
 - (b) Should Not Smell.

- (c) Meat Carcasses should be Low in water content.
- (d) Meat Carcasses to be hanged for 2-3 hours at supply point.

14. **Quality Assurance:** The goods supplied under the contract should conform to the standards, quality and specifications as mentioned in Part-II of this RFP. The Contractor should provide the Standard Acceptance Test Procedure (ATP) within 01 month of the effective date of contract. The Buyer reserves the right to modify the ATP. The Contractor should be required to provide all test facilities at his premises for acceptance and inspection by Buyer. The details in this regard will be coordinated during the negotiation of the contract which includes due inspection from veterinary doctor. **“A slip from government butchery received during after / before the meat is cut is to be provided at the time of supplying of Meat to the unit”**.

15. **Inspection Authority:** The inspection will be carried out by representative of the Commanding Officer, INS India. On receipt at the consignee's premise, the item is to be checked for ascertaining the correctness of **quantity and quality**.

16. **Claims:** The following Claims clause will form part of the contract placed on successful bidder:-

- (a) The claims may be presented either on quantity of the stores, where the quantity does not correspond to the quantity shown in the Packing List/Insufficiency in packing, or on quality of the stores, where quality does not correspond to the quality mentioned in the contract.
- (b) The quantity claims for deficiency of quantity (if any), shall be delivered at consignee premises within 07 days under own arrangement of the contractor.
- (c) The quality claims for defects/damages or deficiencies in quality noticed during inspection shall be presented within 45 days of completion of inspection and acceptance of goods and will be submitted to the Contractor.
- (d) The Contractor is to settle the claims for defected/damaged quantity and deficiency in quality of the stores within 15 days.
- (e) The Contractor shall collect the defective/damaged or rejected items from the location nominated by the Buyer and deliver the replaced goods at the same location under Contractor's own arrangement.
- (f) Claims may also be settled by reduction of cost of goods under claim from bonds submitted by the Contractor or payment of claim amount by Contractor through demand draft drawn on an Indian Bank, in favour of DCDA(Navy), New Delhi.
- (g) The quality claims will be raised solely by the Buyer and without any certification/ countersignature by the Contractor's representative stationed in India.

17. Any further information required can be obtained on application on any working day between 1000 hrs to 1630 hrs from the Commanding Officer, INS India, New Delhi.

18. The Officer operating the contract will be the Commanding Officer, INS India, New Delhi.

19. Items are required to be delivered at SVY(N), INS India premises in full quantity, as requested on supply order. Together with items bill/challan in triplicate duly affixed with revenue stamp. Items are to be delivered by 0900 AM on the required dates on receipt of confirmed order.

Part V – Evaluation Criteria & Price Bid issues

1. **Evaluation Criteria** - The broad guidelines for evaluation of Bids will be as follows:

(a) Only those Bids will be evaluated which are found to be fulfilling all the eligibility and qualifying requirements of the RFP.

(b) The Lowest Bid will be decided upon the lowest price quoted by the Bidder as per the Price Format given at Para 2 below on total value. The consideration of taxes and duties in evaluation process will be as follows:

(c) If there is a discrepancy between the unit price and the total price that is obtained by multiplying the unit price and quantity, the unit price will prevail and the total price will be corrected. If there is a discrepancy between words and figures, the amount in words will prevail for calculation of price.

(d) The Lowest Acceptable Bid will be considered further for a cement of contract/Supply Order after complete clarification and price negotiations as decided by the Buyer. The Buyer also reserves the right to do Apportionment of Quantity, if it is convinced that Lowest Bidder is not in a position to supply full quantity in stipulated time.

2. **Price Bid Format:** The Price Bid Format is given below and Bidders are required to fill this up correctly with full details on their letter head:-

Sl No.	Description	Den o.	Qty. (in Kgs)	Basic Price (Per Kg)	Taxes (if applicable)			Total Amount
					CGST	SGST	Total Taxes	
(a)	(b)	(c)	(d)	(e)	(f)	(g)	(h)	(j)=d x (e+h)
(i)	Meat Fresh (Goat)	Kgs.	4,100.000					
(ii)	Fish Fresh (Total)	Kgs	3,500.000					
	(aa) Surmai		1000.000					
	(ab) Black Pompret		500.000					
	(ac) White Pompret		1000.000					
	(ad) Fish Rohu		1000.000					
(iii)	Fowl "D' Blast Frozen	Kgs	15,000.000					
Total Amount (in Rs.):								

Note: (1) The L1 firm will be decided on the basis of the lowest rates (on Total Amount of all items) price received from the firm. However firm should fulfill the mandatory criteria mentioned at Para 15 and 16 of Part 1 of this RFP.

Note: (2) Reasonable rates on total value of contract will be fixed by unit after the receipt of quotations but before the opening by BOO. Tendered rates will be examined in relation to RR. In case rates quoted are lower than 20% than RR, the same will be treated as fictitious and will be rejected.

Note: (3) Bidders should invariably quote their price in accordance with Part IV Para 2 & 3 of this RFP. The buyer reserve the right to exercise the Option Clause, Repeat Order Clause.

Thanking you,

Sdxxxxxxx/-
(SC Choudhary)
Lt Commander
Officer-in-Charge, SVY(N)
for Commanding Officer

Form DPM-11

Model ECS Mandate Format

Customer's option to receive payments through e-Payment (ECS/ EFT/ DIRECT CREDIT/ RTGS/ NEFT/ Other payment mechanism as approved by RBI.)

Credit Clearing Mechanism

- 1. Customer's name :

- 2. Particulars of Bank Account :
 - (a) Bank name :
 - (b) Branch name :
 - (c) Address :
 - (d) Telephone numbers :
 - (e) IFS code :
 - (f) 9 Digit code number of Bank and Branch appearing on MICR cheque issued by Bank :

 - (g) Account Type (S.B. Account/Current Account or Cash) :
 - (h) Ledger number :
 - (j) Ledger Folio number :
 - (k) Account number as appearing on Cheque Book :

- 3. Please attach a blank cancelled cheque, or, photocopy of a cheque or front page of your savings bank passbook issued by your bank for verification of the above particulars.

- 4. Date of Effect :

"I, hereby, declare that the particulars given above are correct and complete. If the transaction is delayed or not effected at all for reasons of incomplete or incorrect information, I would not hold the user institution responsible. I have read the option invitation letter and agree to discharge the responsibility expected of me as a participant under scheme."

Date: _____
Signature of Customer

Certified that the particulars furnished above are correct as per our records.

Bank's Stamp: _____

Date: _____ Signature of the Authorized Official from the Bank

SPECIFICATION NO 103 : LIVE STOCK (GOATS)

Quality

1. The animals shall be well nourished, in good condition and free from any appearance of ill health. If the dressed carcass of any animal (otherwise fit for slaughter) is likely to contain more than 33⅓percent bones, such animals shall NOT be accepted for slaughter. In all respects, the supply officer will be the final authority for acceptance or rejection of animals tendered by a contractor.
2. No female goats which are pregnant will be accepted for issue to troops. Where however, restrictions are imposed by the Central or State Government on the slaughter of female animals during the breeding seasons, no female stock will be accepted during such season.
3. Animals falling under any of the under mentioned categories shall Not be slaughtered or purchased for slaughter:-
 - (a) Age below 2 ½ years, when they possess six permanent incisors, all in wear.
 - (b) Female goats below 2 years when they possess four permanent incisors all in wear.
 - (c) Male goats (castrated or entire) below 1 year.
 - (d) Goats above six years.

Inspection

4. Inspection will be carried out by the army veterinary officer/veterinary assistant surgeon or the local supply officer, if the former is NOT available and will bear the brand of the inspecting officer.

SPECIFICATION NO 115-A : MEAT PRODUCT (GOAT)

Quality

1. The meat shall be the produce of healthy, well nourished stock which has been passed as fit for slaughter by a supply officer. If the dressed carcass of any animal contains more than 33.33 percent bones, such carcass shall be rejected. In all respects, the supply officer will be the final authority for acceptance or rejection of meat tendered by a contractor.
2. The udder will be removed from the carcass before issue.

Inspection

3. The meat shall be inspected and passed by the Army Veterinary Officer /Veterinary Assistant Surgeon before issue to troops and will bear his stamp.
4. In the case of issue to hospitals, the meat after approval of the supply officer shall be cut up into diets as may be required.
5. Goats will be slaughtered either by Jhatka or halal method as stipulated in the schedule. In slaughtering goat by Jhatka method, the neck will be severed in one blow as close to the head as possible. When animals are slaughtered by Halal method, the head of the carcass will be removed after the slaughter. After slaughter of animals either by Jhatka or Halal method, each carcass shall be cut through the middle of knee and hock joints. The portion of the neck shall remain attached with the carcass after slaughter of animals by either method together with the flesh, skin and tissues surrounding it.

6. The fat which covers the stomach and the intestines shall be issued with each carcass of goat.
7. The spleen shall not be removed from the carcass until it has been inspected.
8. The pluck shall be kept attached with the carcass and hung out after the sternum has been split for inspection. Out of whole pluck only liver, kidney and testicles shall be issued alongwith carcass subject to passed fit by the Inspecting Officer. Any other cuttings and arising of meat carcasses will not be accepted.

SECRETARIAT
OF
THE TECHNICAL STANDARDISATION COMMITTEE (FOOD STUFFS)
(DIRECTORATE GENERAL OF SUPPLIES AND TRANSPORT)

DEFENCE FOOD SPECIFICATIONS-2013
SPECIFICATION NO 61A : FISH FRESH DRESSED

Quality

1. The fish shall be fresh, sound, and wholesome and in all respects fit for human consumption.
2. The fish tendered shall be of varieties and in proportions approved by the purchasing officer, if necessary, in consultation with the local veterinary authority or the local Medical authority, if the former is NOT available.

Packaging

3. The fish shall be supplied in suitable clean containers designed to protect the fish from contamination of any kind.

Inspection

4. After fish tendered by contractors for the Armed Forces has been inspected and passed fit for human consumption by the local Army Veterinary authority or the local Medical authority, if the former is not available, the tail, fins, guts and head will be removed by the contractor. The local supply officer/officer operating the contract shall be the final authority for acceptance.
5. The signs of freshness in fish are as follows :-
 - (a) The fish looks "alive" i.e the eyes are bright and not depressed and dull with greyish pupil.
 - (b) The flesh is firm, elastic and adherent to the bone. If pressed with a finger, the impression of the finger should not persist.
 - (c) The gills are of a bright red colour and not discoloured, greyish or dirty yellow. The skin is unbroken and glistening.
 - (d) The fish is free from the typical odour of staleness or putrefaction.
 - (e) The nape of the fish is firm.
 - (f) The belly cavity is bright and sound, free from discolouration and damage.
6. The fish which will be tendered fresh and whole, after being inspected by the local Army Veterinary authority or the local Medical authority, should be properly eviscerated and washed, its head, tail, fins and guts be removed and the fish wrapped in hygienic containers preferably in polythene bags and issued.

**SECRETARIAT OF
THE TECHNICAL STANDARDISATION COMMITTEE (FOOD STUFFS)
(DIRECTORATE GENERAL OF SUPPLIES AND TRANSPORT)
DEFENCE FOOD SPECIFICATIONS-2013
SPECIFICATION NO 209-B : FROZEN CHICKEN**

General

1. The carcasses for frozen chicken will be prepared from live broiler chicken between 6 to 10 weeks of age of either sex. The live broiler chicken will be healthy, well nourished; free from any contagious or non contagious disease, diarrhoea, injury and nasal discharge. The bird shall have bright eyes, glossy feathers and active movements and apparently free from diseases. The breast bone will be well developed but flexible, broad, long and flesh on it will be plump. The ante-mortem and post mortem examination of chicken will be carried out by Veterinary Officer detailed by Army.

2. From slaughter to freezing, the processing of frozen chicken and subsequent storage will be carried out in licensed premises in one location having **MFPO Cat 'A'** license. The processing plant as far as possible will be fully automated. The slaughter, evisceration and packing of chicken will be conducted in such a manner as will result in the production of clean and wholesome frozen chicken through a hygienic process.

Dressing plant and facilities

3. The basic requirement of an abattoir shall be those given in **BIS Spn No IS – 4393 : 1979** as amended from time to time. An integrated facility comprising of under mentioned facilities at one location will be utilized for processing of chicken frozen.

- (a) Live chicken receiving & holding area.
- (b) Stunning, Slaughter & bleeding.
- (c) Scalding.
- (d) Feather removal & plucking.
- (e) Evisceration
- (f) Postmortem examination
- (g) Chilling & packing.
- (h) Freezing
- (j) Disposal of offals & giblets
- (k) Cold storage
- (l) Lab
- (m) Incinerator & Effluent treatment plant

Water Supply

4. The plant should have adequate potable water storage and dispensation capacity. It should have adequate capacity to supply potable water meeting the stipulated specification of chlorination and purification as stipulated in the Manual of Health for the Armed Forces, 2002 edition or amendments thereto.

Ventilation

5. The plant should be well lit (both artificially and naturally), well ventilated, dust / fly / rodent / pest / bird proofed.

Hygiene

6. The Chicken Frozen shall be prepared in licensed premises having **MFPO category 'A'** license. The premises/plant will be maintained in a hygienic condition which shall be open to inspection at any time by the competent authority approved by Quarter Master General and the Director General Armed forces Medical Services / Director General of Medical services (Army). The complete plant will be cleaned and disinfected after use/each cycle with particular attention being paid to fingers and drives of plucking machines and washers, drums reels and the under-surfaces of conveyors, tables, cutting boards, equipment stands, shackles, transfer lines and knives. The chilling and freezing facility will be cleaned regularly and subject to regular inspections.

7. The code for hygienic practices for units for processing and handling of Chicken Frozen and requirement in a plant producing Chicken Frozen for the Defence forces shall be in accordance with the provisions given at **IS 14134 : 1994** as amended from time to time and Appendix 'H'. The butchers & all workers working in the plant will wear special sanitized working outfit of washable / disposable material while at work which will be washed thoroughly / disposed off at the end of each working day. They will be free from any communicable and non communicable diseases, skin lesions and injuries. They will be adequately protected against Typhoid, Tetanus and Cholera and will be medically examined once a month. Special attention should be given to finger nails of all workers which shall at all time be clipped short & it will be ensured that all workers scrub their hands with soap and good hard nail brush using running water both at the commencement of days work and after every subsequent entry into the production area.

Preparation of Carcasses

8. The chicken passed by Veterinary Officer after antemortem 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, the birds will be made unconscious by electric shock with 100-200 mA/bird using saline water bath 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 will be ensured that no bird escapes stunning due to short size.

(b) **Killing & Bleeding.** The birds will be slaughtered either by Jhatka or Halal methods as stipulated in the schedule with the heads of the birds down from the rails. Each bird should be allowed to bleed for a min of 90 seconds & 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. The scalding will be preferably carried out with steam or hot water (650C) spray. Water tank scalding should be avoided as this is the main media for bird-to-bird contamination. If unavoidable, water tank scalding will be done in tanks with overflow facility and constant water supply. The water tank scalding will be carried out at 56- 600C for 2-2½ minute. No chemicals will be utilised during scalding to facilitate defeathering. Over scalding shall be avoided.

(d) **Defeathering and plucking.** Defeathering must be accomplished immediately after scalding. This will be carried out mechanically by a series of on-line plucking machines incorporated with water sprays for flushing out of feathers. After defeathering the birds will be passed through an arc flame to singe fine hair and pin feathers. Alternatively fine plucking may be done manually. Thereafter, the birds will be subjected to spray washing.

(e) **Removal of Feet.** The feet will be removed at tarsometatarsal joint.

(f) **Evisceration.** This should be done with utmost care to avoid any contamination of the carcasses with intestinal contents. The manual handling should be barest minimum and the whole process should be accomplished with automatic evisceration machines.

(g) 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. No viscera including oesophagus, trachea, air sacs, lungs, ovaries and eggs shall remain attached to the carcass and cavity will be fully cleaned with vacuum apparatus. After evisceration the carcasses will be subjected to thorough wash with chlorinated water inside out and carcasses left hung for 15 mins for dripping. The body cavity should preferably be dried with suction machine at this stage.

(h) The post-mortem examination of carcasses will be carried out at this stage without loss of time by Veterinary Officer who will affix his stamp of passing in indelible food grade ink on the carcass.

Chilling

9. The carcasses will be put to chilling within 90 mins of slaughter. The carcasses will be chilled to 7°C preferably using evaporative air at 2-4°C. If required the carcasses may be sprayed mildly with water at intervals to avoid 'barking' due to dehydration. Alternatively the carcasses can be chilled for 30 mins in a screw chiller so as to achieve birds chilling temp of 7°C.

Packing

10. Before packing the carcasses will be dressed by folding back the wings and introducing the legs through the abdominal opening out through the vent opening. The dressed carcasses will be packed into suitable sized oxygen –water impermeable heat shrink food grade LDPE bags of min 150 gauge which are evacuated and passed through a hot water shrink tunnel prior to sealing and subsequent freezing. These packages will then be packed into dust proof, humidity resistant and heat resistant food grade nylon 6 film bag with good clarity and temperature resistance in a range from minus 50°C to 120°C, capable of holding 10 kgs. Each 10 kg bag will have under mentioned information printed on it :-

- (a) Commodity also mentioning Jhatka in Blue and Halal in Red in size 5.0 cm characters or suitable size or as per Standards of Weights and Measurements Act, 1976.
- (b) Nett weight.
- (c) Firms name and address.
- (d) Date of Freezing.
- (e) Batch No / Lot No.
- (f) AT No and Date.
- (g) Best Before.
- (h) Non Veg Symbol.
- (j) FOR DEFENCE SERVICES ONLY.
- (k) Storage instructions.
- (l) Thawing instructions

Freezing

11. The packed chilled carcasses will be rapid frozen by air blast method. This will be accomplished by passing frigid air at minus 35° C to minus 40° C over the birds carcasses in automatic continuous air blast to achieve the final temperature of minus 18° C to minus 20°C. For this 4-6 hours freezing time will be adequate (the inner most portion of the meat next to the bone of the bird should be at minus 18° C to minus 20°C).

Storage

12. The packed and frozen product will be stored at minus 18°C or below on stainless steel racks in the storage chamber. This temperature (minus 18°C or below) will be maintained constantly throughout the period of storage. The record of daily temperature will be maintained with a time temperature monitoring device, and checked daily.

13. In the event of the product not being stored at minus 18°C or below due to any reason the product will be rejected.

14. The shelf life at minus 180C shall not exceed 180 days.

Final Product

15. The frozen chicken carcasses at the time of delivery to units will be uniformly frozen with chalky white appearance free from large ice crystals. There should be no signs of syneresis and drip. The thawed carcass should have 'near natural' colour of chicken flesh and should be free from odours, undue pinkness or any other discoloration, barkness (dehydration), appearance of partially cooked flesh and freezer burn. The freezer burn appears as dry, grainy and brownish surface.

16. **Microbiological Criteria**

- (a) Total Plate Count - 1,00,000/gm Max
- (b) E.Coli - 100/gm Max
- (c) Staphylococcus aureus - 100/gm Max
- (d) Clostridium perfringens - 30/gm Max and Clostridium botulinum
- (e) Yeast and mould count - 1,000/gm Max
- (f) Salmonella - Absent in 25 gm
- (g) Listeria monocytogenes - Absent in 25 gm

Note.

1. Eight samples will be used for Microbiological test.

2. Refer para 2.5.2 (Meat and Meat products) sub para 7 and Sampling Guidelines of Food Safety and Standards Regulations, 2011”.

The plant should have the necessary laboratory equipped with necessary infrastructure, qualified microbiologist & staff to carry out the above analysis at the plant location.

Miscellaneous

17. The giblets (liver, heart and gizzard) will not be accepted with frozen chicken. These will be disposed off separately by the supplier.

18. No enzymes / chemicals / additives / preservatives / antibiotics will be added to chicken to enhance tenderness or shelf life of the final product.

19. The frozen chicken once taken out of deep freezer (minus 18°C or below) resulting in breakage of cold chain will not be put back again in deep freezers under any circumstances and it will be ensured that the same is not issued as frozen chicken.

Mandatory Requirements Of FSSAI/BIS

20. 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, coloured symbol for declaring vegetarian and non-vegetarian food etc on packs shall be complied with.

STANDARD MINIMUM REQUIREMENTS OF HYGIENE IN FOOD FACTORIES

1. To ensure the standard of hygiene in a factory the following minimum requirements shall apply:-

- (a) **Floors.** The floors should be impervious 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.
- (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.
- (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.
- (e) **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) **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.

2. 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.
- (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 and Masks / hand gloves, where necessary. There should be a separate room for keeping the personal belongings and to change the clothes and for drying of wet clothes.