

SATERI PISANI EDUCATION SOCIETY'S
Shri. Gopal Gaonkar Memorial
GOA MULTI-FACULTY COLLEGE
Dharbandora-Goa

Date: 02-09-2025

**Notice for Inviting Quotation for providing food court
service extension to submit the quotation.**

The last date to submit the sealed quotation in prescribed format for running and maintaining the college food court by provide lunch, snacks, beverage, eatables etc. at college premises, Dayanadnagar, Piliem, Goa 403406, is extended as under:

The format can be obtained from the College Office till 10th September 2025 (10:00 hrs. to 16:00 hrs.) on all working days.

The details are as under:

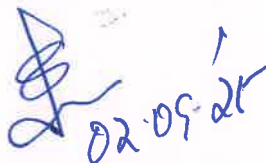
Last date for acceptance of the quotation on any working day of the College up to 10-09-2025 at 4:00 p.m.

Place of collection and submission of Quotation: SPES's Shri. Gopal Gaonkar Memorial, Goa Multi-Faculty College, NH-4A, Ponda-Belgaum Road, Dayanand Nagar, Tal. Dharbandora, Near Sanjivani Sugar Factory, District-South Goa. 403406

Kindly visit college website at www.gmfc.ac.in for further details including soft copy of the quotation and other documents.

The quotation received after the last date and time of submission are liable for rejection. The college reserves the right to accept or reject any or all the quotation without assigning any reasons thereof.

More information can be sought from Mr. Sandesh Goankar, Convenor (8788572251) / Mr. Virendra Jaiswal, UDC (9923379329)


02.09.25



Prof. (Dr.) Shaikh Mohammad Parvez Al-Usmani
Professor and Principal
SPES's Goa Multi-Faculty College,
Dharbandora – Goa

SATERI PISANI EDUCATION SOCIETY'S
Shri. Gopal Gaonkar Memorial
GOA MULTI-FACULTY COLLEGE
Dharbandora-Goa. 7499918482/ (Principal-7499915491)

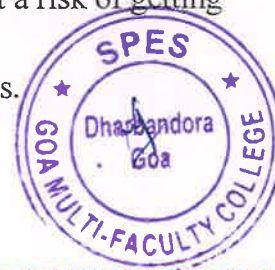
Guidelines and Recommendation

Please note that all operations must comply with the Food Safety and Standards Authority of India (FSSAI) guidelines to ensure the highest standards of food safety and hygiene. Additionally, the recommended food items to be offered at the college food court should include:

- ▶ **Fresh Fruits and Vegetables:** Salads, fruit bowls, and vegetable snacks.
- ▶ **Healthy Snacks:** Nuts, seeds, yogurt, and whole-grain crackers.
- ▶ **Balanced Meals:** Options such as rice and curry, sandwiches, wraps, and pasta dishes that include a balance of proteins, carbohydrates, and vegetables.
- ▶ **Beverages:** Fresh juices, smoothies, milk, and herbal teas, avoiding sugary drinks and sodas.
- ▶ **Whole Grain Options:** Whole grain bread, brown rice, and multigrain dishes.
- ▶ **Low-Fat Dairy Products:** Milk, cheese, and yogurt.
- ▶ **Hygienic and Freshly Prepared Foods:** Ensuring all food is prepared and served under hygienic conditions.

Food Display and Service

- ▶ Only pre-cooked food/ready-made items should be served.
- ▶ Food shall be portioned in safe and hygienic conditions and the area utilized shall be clean.
- ▶ The equipment being used for portioning such as spoons, ladies, knives, chopping boards, etc. shall be clean and sanitized. Separate equipment and cutlery shall be used for each food product being portioned.
- ▶ Food portioning at room temperature shall finish within 30 minutes. Larger portions where food cooked and refrigerated cannot be divided within 30 minutes then portioning shall be carried out in an area with temperature 150-C or below.
- ▶ High risk foods shall be portioned in the refrigerated area as they are at a risk of getting spoilt quickly.
- ▶ Food display area should be kept clean and well maintained at all times.



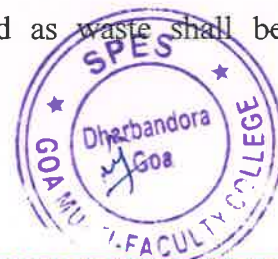
- Packaged food must be securely wrapped and unpackaged ready to eat food must be covered with lid or protect with food guards.
- Serving spoons etc, should be replaced regularly with clean ones. (Note: An easy way to check quality of oil Take a pH paper and dip it in oil, if color turns yellow to orange, then the oil is unfit for use)
- Food handlers should effectively monitor the safe food handling procedures
- Disposable serving plates, cutlery, serving spoons, etc. shall be of food grade quality. These items should be stored in clean containers to avoid contamination.
- Dispensing containers and accompaniments at dining service such as salt, pepper, ketchup and sauces should be kept in clean food grade containers. These containers should be cleaned regularly, also at the time of refill. The food should be protected from contamination.

Cleaning & sanitation

- Food premises & equipment should be of hygienic design and shall be maintained in an appropriate state of repair (such as no flaking paint or plaster, no broken tiles) & cleanliness.
- Ensure all equipment, utensils and food contact surfaces should be cleaned and sanitized thoroughly before start of operation. For eg. Proper sanitation of fermentation chamber or premise will help to eliminate microbes in the product.
- Cleaning and sanitizing equipment should be designed for its intended use and should be properly maintained.
- Cleaning procedures should involve, where appropriate: removing gross debris from surfaces; - applying a detergent solution to loosen soil and bacterial film and hold them in solution or suspension; - rinsing with water which complies with section 4, to remove loosened soil and residues of detergent; dry cleaning or other appropriate methods for removing and collecting residues and debris. For E.g. Dusters/cleaning clothes should not have loose threads & preferably be double stitched from all sides. Also, to remove crumbs and burnt product blow drying is a suitable process; - where necessary, disinfection with subsequent rinsing unless the manufacturers' instructions indicate on scientific basis that rinsing is not required.

Waste disposal management

- Food waste, non-edible by product & other refuse shall not be allowed to accumulate in food handling or storage areas. It shall be removed periodically with a minimum daily removal so as to avoid accumulation & overflow in food handling, food storage, other working areas & adjoining environment.
- Labelled materials, products or printed packaging designated as waste shall be disfigured or destroyed to ensure that trademarks cannot be reused.



- Removal and destruction should be carried out by approved disposal contractors. The organization should retain records of destruction.
- Disposal of sewage & effluents (solid, liquid & gas) shall be done in conformity with specified requirements of factory act/state pollution control board.
- Waste stores and dust bins must be kept appropriately clean, free of pests and in closed conditions and shall be disposed as per local rules and regulations including those for plastic and other non- environment friendly materials.

Personal cleanliness

- Food handlers shall maintain high degree of personal hygiene.
- They shall wear work clothing, head covering & footwear that is fit for the purpose, clean & in good condition (free from tears, rips or fraying material).
- Work wear shall provide adequate coverage to ensure that hair, beard, perspiration etc. cannot contaminate the product. Work wear should be free from buttons, with outside pockets above waist level. Zips or press stud fastenings are acceptable. They should be laundered to standards and at intervals suitable for the intended use of the garments. Head cover should be worn first & footwear at the last, followed by sanitization.
- Protective clothing mandated for the food production areas shall not be used for any other purpose. Protective clothing includes - hair net, moustache net, glasses, ear plugs, gloves, aprons, foot wear. The aprons & dresses of food handlers kept in an ozonized cabinet or UV induced cabinets when handling sensitive products like pies, cakes.
- Where gloves are used for product contact, they shall be clean & in good condition. Working without gloves can be done provided there are necessary controls on periodic usage of disinfectants at work section & nature of the product being handled.
- Hair shall be kept neatly tied & finger nails shall be kept trimmed. The food handlers shall prohibit the use of nail polish, false nails and false eyelashes; carrying of writing implements behind the ears. No strong perfume/lotion should be applied.
- Shoes worn outside food handling area shall not be allowed to enter food handling area. Shoes for use in processing areas shall be fully enclosed and made from non-absorbent materials. Street shoes either shall be changed or covered using foot cover.
- All people entering the food handling area shall wash their hands. Hand-washing notices should be posted in appropriate areas. Hands shall also be washed after- handling non- food chemicals. handling incompatible food products (such as raw versus cooked food) or contaminated material. breaks coughing or sneezing or blowing their nose. - using toilet facilities. using cell phones-smoking
- As a good practice, cell phones should be used as minimum as possible (especially in high risk areas) as they are also a source of contamination. Food handler should not handle soiled currency notes/cards to avoid contamination.
- Food handlers shall pass through air curtain to remove any lint or hair while leaving the changing room.



Personal Behaviors

- All food handlers shall follow a good personal behaviour. Any behaviour or unhygienic practice which could result in contamination of food shall be prohibited in food handling areas. It includes –
- Smoking-Chewing - Eating - Unprotected sneezing or coughing - Spitting
- Food handlers shall avoid certain hand habits such as scratching nose, running fingers through hair, rubbing eyes, ears & mouth, scratching beard or part of bodies. When unavoidable, hands shall be effectively washed before resuming work after such actions. Personal effect such as jewellery, watch, pins or other items should not be worn or brought into food handling areas if they pose threat to the safety and suitability of food.
- Food contact tool & equipment shall not be kept in personal lockers. Processing equipment (for example, refrigerators and freezers) should not be used for personal storage (such as storing lunches).



Terms and Conditions

1. Submission Deadline

- Application format specified in Annexure-I Should be filled and submitted.
- All applications must be submitted by 23/08/2025.

2. Compliance with Guidelines

- All submissions must comply with the Food Safety and Standards Authority of India (FSSAI) guidelines to ensure the highest standards of food safety and hygiene.
- In accordance with the directions from the Directorate of Higher Education regarding compliance with the Food Safety and Standards Regulations, 2020, all operations must adhere strictly to these regulations. This is in reference to the directive No. ACAD-II/Eat Right India/110/DHE/2022/37249 dated February 14, 2023.

3. Evaluation Process

- The College Food Court Committee will review all submitted quotations.
- Quotations will be evaluated based on pricing, quality of food items, compliance with FSSAI guidelines, and the ability to meet the needs of the college community.

4. Final Decision

- The new contract will commence once notified by the office.

5. Quotation Submission Format

- Interested parties will be required to submit their quotations in the specified format:
 - Item
 - Sub Items
 - Rate (in Rupees)
 - Quantity/ML
 -

Specified format is provided in Annexure-II.



Annexure-I

Application for Quotation for College Food Court Services

To,
The Chairperson
Sateri Pisani Education Society
Ponda – Goa

Date:

Subject: Application for providing Food Court Services at College premises

Applicant Information	
Name of the Applicant	
Name of the Business	
Address	
Contact Number	
Email Address	
Whether running Hotel/Food court at any other place? If yes, provide details	

I would like to provide services for running and maintaining the food court & providing lunch at **SPES's Shri. Gopal Gaonkar Memorial, Goa Multi-Faculty College, NH-4A, Ponda-Belgaum Road, Dayanand Nagar, Tal. Dharbandora, Near Sanjivani Sugar Factory, District-South Goa. 403406.** I hereby confirm that all operations will comply with the Food Safety and Standards Authority of India (FSSAI) guidelines and the directions from the Directorate of Higher Education regarding compliance with the Food Safety and Standards Regulations, 2020, as referenced in directive No. ACAD-II/Eat Right India/110/DHE/2022/37249 dated February 14, 2023.

Documents Enclosed:

- 1) Identify proof with photo
- 2) Registration Certificate from Government of Goa, under FSS Act, 2006.
- 3) Quotation

Thanking you in anticipation,

Yours Faithfully,

Signature of Applicant with name



ANNEXURE-II

Quotation

Item	Sub Items	Rate (in Rupees)	Quantity/ML
Snacks	- Idli	Rs.	
	- Dosa	Rs.	
	- Poha	Rs.	
	- Samosa	Rs.	
	- Sandwich	Rs.	
	- Pakora (bajji)	Rs.	
	-Mirchi	Rs.	
	-Batata kappa	Rs.	
	-Vada	Rs.	
	Bhaji	Rs.	
	Special Bhaji	Rs.	
	Cutlet (Veg/Non-veg)	Rs.	
	Omelette	Rs.	
	Ros Omelette	Rs.	
	Chicken/Egg Roll	Rs.	
	Noodles	Rs.	
	Pav	Rs.	
Lunch	Veg Thali	Rs.	- Rice - Dal - Sukha Bhaji - Roti/Chapatti -Pickle -Papad -Sol curry
	Non-Veg Thali (Chicken)	Rs.	- Rice - Chicken Curry - Roti/Chapatti -Salad - Sol curry
	Non-Veg Thali (Fish)	Rs.	- Rice - Fish Curry - Fish fry - Salad - Sol curry
Beverages	- Fresh Juice	Rs.	ml
	- Lime soda	Rs.	ml



Item	Sub Items	Rate (in Rupees)	Quantity/ML
	- Tea	Rs.	ml
	-Coffee	Rs.	ml
	-Soft drinks	Rs.	ml

Note: Additional items can be added if any items are not mentioned in above list.

Please ensure your quotation is comprehensive and submitted by 23/08/2025. We look forward to receiving your proposal.



Signature of Applicant with name and date