

**OFFICE OF THE PRINCIPAL ACCOUNTANT GENERAL
(A&E) ANDHRA PRADESH, VIJAYAWADA**

PAG(A&E)/AP/OE-I/U-VI/Canteen/2026-27/

Dated:06/08/2026

**TENDER NOTICE FOR OUTSOURCED CANTEEN
SERVICES**

Sealed Tenders are invited from registered and reputed vendors to provide outsourced canteen services to this office at Vijayawada Station from 01.09.2026 to 31.03.2028.

Interested firms/agencies having experience of providing the above-mentioned services can download the tender documents, with terms and conditions from the Office Website of PAG (A&E),AP. The duly completed tender documents should be submitted in the drop box kept at OE-I Section at our office on or before 17.08.2026 @10.00 AM. The tenders will be opened on the same day at 11.00 AM in the presence of all the interested bidders who wish to be present in the chamber of Sr. Accounts Officer/OE.

The bidder shall submit Tender/Bid in two separate sealed covers as detailed.

- a) Technical Bid:** it contains EMD, and details of bidder (PAN and other Registration Certificates) as detailed in **Annexure-A**
- b) Financial Bid:** in Financial bid the bidder must quote the cost of described items as detailed in **Annexure-B**

The Principal Accountant General (A&E), Andhra Pradesh, reserves the right to accept or reject any or all tenders without assigning any reasons thereof.

The EMD for Rs. 80,000/- should be enclosed with the tender documents and should be drawn in favour of Senior Accounts Officer (Bills), Office of the Principal Accountant General (A&E), Andhra Pradesh, Vijayawada should be enclosed with the tender. EMD may be exempted for MSME registered vendors based on providing their valid MSME registration certificates and bidders registered with Central purchase Committee and startups recognized by Department for promotion of Industry and internal Trade (DPPIIT) .

Digitally signed by
LALITH KUMAR VANGARA
Date: 06-08-2026
17:05:47

DEPUTY ACCOUNTANT GENERAL
O/o DAG (Admin)

1. Terms and Conditions:

- 1.1 The terms and conditions shall include but not limited to catering the food in canteen and table services but also to adhering to the sanitary rules for cook house, pantry and dining hall as per the copy enclosed.
- 1.2 The broad scope of work includes establishment of vendor based departmental canteen at Stalin Central Mall, Governor pet, Vijayawada for catering to the needs of 400 to 700 persons for an establishment of 800 personnel.
- 1.3 The vendor should provide Breakfast between 08:00 AM to 09:45 AM and Lunch between 01:00 PM to 02:00 PM and snacks from 03:30 PM to 04:00 PM including serving of Tea/Coffee in the sections to the staff in this office as per the requirement.
- 1.4 The canteen shall operate on all working days, i.e., from Monday to Friday, and shall remain closed on Saturdays, Sundays, and all Central Government public holidays. In case of any exigency of work during Saturday and Sunday or on Central Government public holidays the canteen may be requested to cater for that particular day or period based on office request.
- 1.5 It is the responsibility of the contractor to assess the daily consumption and to prepare such quantities as to cater to the needs of the premises. Any excess or waste of food is the responsibility of the vendor.
- 1.6 The contractor must provide work force in sufficient numbers to cater to the building as required and of quality to ensure workmanship of the degree specified by the contractor and to the satisfaction of the O/o The Principal Accountant General (A&E), AP.
- 1.7 The contractor shall ensure that all canteen staff are fully conversant with the premises and with the sensitivity of the function of this office and its related canteen requirements.
- 1.8 The contractor shall submit their own schedule of activities for approval of the O/o The Principal Accountant General (A&E), AP for improvement in canteen services.
- 1.9 O/o The Principal Accountant General (A&E), AP shall have the right to have any person removed who is considered to be undesirable or otherwise and similarly the contractor reserves the right to remove the personnel with prior permission of the O/o The Principal Accountant General (A&E), AP.
- 1.10 The contractor shall cover its personnel under insurance for personnel accident and or death while performing duty.
- 1.11 The contractor should exercise adequate supervision to ensure proper performance of canteen services in accordance with requirements.
- 1.12 The contractor shall issue identity cards/identification documents to all its employees which will be instructed by the contractor display the same at all times. The personnel of the contractor shall be subject to detailed direction and control of the contractor and in relation to manner and model of performance of duties, as agreed vide this agreement.
- 1.13 The personnel of the Contractor shall not be the employees of O/o The Principal Accountant General (A&E) and they shall not claim any salary or allowances, compensation, damages or anything arising out of their employment/duty under this Contractor. The Contractor shall make them known about this position in writing before deployment under this agreement.
- 1.14 The Contactor shall also provide at its own cost all benefits statutory of otherwise to its employees

and O/o The Principal Accountant General (A&E) shall not have any liability whatsoever on this account.

- 1.15 It shall be the sole responsibility of the Contractor to maintain the canteen services of cleaning and maintenance of the canteen at O/o The Principal Accountant General (A&E), AP in the most hygienic, clean and standard way and in the manner as desire by O/o The Principal Accountant General (A&E).
- 1.16 The Contractor shall also ensure that all canteen areas viz. canteen hall, kitchen, storeroom, Toilets, Floors, Main Entrances, rear exit door, balcony etc. are kept neat and clean every time and shall be maintained in the neat and tidy condition every time. In case it is found that the canteen services are not rendered satisfactorily, it shall invoke the penalties clauses and O/o The Principal Accountant General (A&E), AP shall have the right to terminate in the contract.
- 1.17 O/o The Principal Accountant General (A&E) shall have the right to terminate in the Contract; Contractor must provide to its employees/supervisor's photo identity cards properly displayed during the duty time. No extra payments shall be claimed by the Contractor or its deployed staff from O/o The Principal Accountant General (A&E) for such items.
- 1.18 Contractor must employ adult and skilled personnel only, Employment of child labour shall lead to the termination of the contract at the risk and cost of the Contractor shall deploy/engage reliable persons at O/o The Principal Accountant General (A&E) after proper character and police verification and impose any conditions as per prevailing contractual labor laws for such engagements, take disciplinary action or reward any person at work etc., at its sole costs, risk and responsibilities. Contractors should intimate the details of any like name, age, percentage, address (residential as well as permanent) of all staff to O/o The Principal Accountant General (A&E) and shall also intimate changes in addresses of the staff as and when they take place.
- 1.19 Contractor shall deal with and settle matters related to unions and shall make sure that no labour dispute/problems are referred to O/o The Principal Accountant General (A&E). It shall total indemnity of O/o The Principal Accountant General (A&E) in this regard.
- 1.20 Contractor staff shall always be disciplined, properly dressed and be presentable at the time during duty. The people deployed by Contractor shall be properly trained, have requisite Experience and skills for carrying out a wide variety of work. The Contractor shall be solely responsible to tackle the matters in case any of its staff deployed under this contract falls sick or injured or goes on strike/unfair activities etc. during performance of his/her duty and shall indemnify O/o The Principal Accountant General (A&E) in all respects under this contract. The personnel deployed by the contractor shall be well-disciplined, properly attired, courteous, and shall maintain decorum while on duty. They shall not engage in any arguments or misconduct with the officers or staff of this office. Any such incident shall be viewed seriously and may result in appropriate action, including imposition of penalties or termination of the contract.
- 1.21 Be it private or public areas, the Contractor's employees shall be liable to be frisked/checked by the security personnel at O/o The Principal Accountant General (A&E) premises or on duty at any time during performance of their duties.
- 1.22 Contractor's employees shall perform their duties at the premises with due diligence and take all precautions to avoid any loss or damage to the government property/person.
- 1.23 Contractor shall be solely responsible for any Indiscipline, theft, loss or damage to any person or persons/property at the premises on account of acts of admission and commission by the staff deployed by him.
- 1.24 Contractor should prepare menu and take consent from Canteen Management Committee of this office.
- 1.25 Contractors should serve/use acceptable quality of material and quality and quantity of material used/food served will be subjects to check by O/o The Principal Accountant General

(A&E).

- 1.26 The Department shall provide only the designated space within the premises of the Office of the Principal Accountant General (A&E) for the operation of the canteen. The contractor shall, at his/her own cost, provide all furniture, fixtures, equipment, kitchen appliances, utensils, dining tables, chairs, storage units, and any other infrastructure required for the successful operation of the canteen.
- 1.27 Further, all expenses relating to the operation and maintenance of the canteen, including electricity charges, water charges, maintenance costs, statutory levies, and any other incidental or operational expenses, shall be borne entirely by the contractor. No reimbursement or financial assistance towards such expenses shall be admissible from the Department.
- 1.28 The contractor shall ensure that all fans and lights provided in the canteen remain operational during the prescribed working hours, i.e., from 8:00 AM to 6:00 PM. If the canteen operates beyond the prescribed working hours, the required fans and lights shall also remain switched on during such extended hours.
- 1.29 The food cooked in the office premises must not be sold outside the office. This violation will be viewed seriously, and contract shall be liable for termination.
- 1.30 Contractor must arrange for required utensils for cooking and serving purposes, fuel with all the security measures and prevailing / applicable law in force.
- 1.31 The Contractor shall be responsible to obtain all the permissions required and to make such payment to local bodies/Authorities and no such cost or fee will be reimbursed by this office.
- 1.32 The contractor shall work in coordination with welfare section, Sr.AO/Admn, Sr.AO/OE of O/o PAG (A&E), AP for maintenance of the canteen.
- 1.33 Any enhancement of the approved canteen rates during the contract period may be considered only with the mutual consent of the contractor and the Department, based on the recommendation of the Canteen Committee, and shall be subject to the prior approval of the Head of Department and Headquarters.
- 1.34 **Dispute Resolution** In the event of any dispute, difference, or claim arising out of or in connection with this contract, including matters relating to the quality of food, catering services, hygiene, performance of contractual obligations, interpretation of any provision of the contract, or any breach thereof, the Contractor shall be solely responsible for all acts and omissions on its part and shall bear all costs, liabilities, and consequences arising therefrom. The parties shall endeavor to resolve any dispute amicably through mutual consultation. If the dispute remains unresolved within thirty (30) days, it shall be referred to the sole arbitration of the Principal Accountant General (A&E), Andhra Pradesh, or an officer nominated by him/her. The arbitration proceedings shall be conducted in accordance with the provisions of the Arbitration and Conciliation Act, 1996, as amended from time to time, and the arbitral award shall be final and binding on both parties.
- 1.35 The Contractor shall at all times indemnify and keep indemnified the Office of the Principal Accountant General (A&E) against all claims, demands, liabilities, losses, damages, compensation, penalties, costs, or expenses arising out of or in connection with any breach or non-compliance with the provisions of any applicable labour laws and other statutory enactments in force from time to time. The Contractor shall comply with all applicable Central and State labour legislations, including but not limited to the Code on Wages, 2019, the Industrial Relations Code, 2020, the Code on Social Security, 2020, the Occupational Safety, Health and Working Conditions Code, 2020, and the rules, regulations, notifications, amendments, and orders issued thereunder, as and when applicable and brought into force, or any statutory modification or re-enactment thereof. The Contractor shall also comply with all applicable provisions relating to payment of wages, social security benefits, occupational safety and health, working conditions, maternity benefits, compensation for employment-related injuries, industrial relations, and all other statutory obligations under the applicable laws. The Office of the Principal Accountant General (A&E) shall not be liable or responsible for any claim, demand, compensation, penalty, or legal proceedings arising out of the Contractor's failure to comply with the applicable statutory provisions. The Contractor shall further comply with all applicable instructions, guidelines, and statutory requirements

issued by the Government of India, the Government of Andhra Pradesh, Municipal Authorities, or any other competent authority from time to time in connection with the operation and maintenance of the office canteen.

2. DEVELOPMENT AND TENTATIVE REQUIREMENTS OF CANTEEN STAFF

- 2.1 The Contractor shall deploy the required number of canteen staff for satisfactory canteen services, sweeping, cleaning, mopping of floors, cleaning of kitchen rooms, dusting furniture etc. at canteen and cooking area.
- 2.2 Waste Disposal Management: The Contractor shall ensure collection, mechanized screening / segregation of dry and wet garbage in the earmarked area. The Contractor shall also ensure segregation of biodegradable and non-bio degradable garbage.
- 2.3 All Canteen staff must wear aprons and gloves.

3. PENALTIES

3.1 In the event that the services provided by the Contractor are found to be unsatisfactory or not in conformity with the terms and conditions of the contract, particularly due to inadequate supervision by the Contractor's Supervisor, the same shall be brought to the notice of the Contractor by the O/o the Principal Accountant General (A&E). The Contractor shall take immediate corrective action upon receipt of such notice. If the Contractor fails to rectify the deficiency within the time specified by the competent authority or the Canteen Management Committee, penalties shall be imposed in accordance with the following schedule, without prejudice to any other action permissible under the contract:

Category	Illustrative Instances	Penalty
Critical Failure	Presence of foreign particles/insects in food, food contamination, food poisoning, or any act posing a serious health risk to employees	₹5,000 per instance, in addition to initiation of proceedings for termination of the contract, if warranted
Major Defects	Unhygienic kitchen conditions	₹2,000 per instance

3.2 The above penalties shall be imposed by the competent authority or the Canteen Management Committee after giving the Contractor an opportunity to explain the deficiency, wherever applicable. Repeated instances of deficiencies or critical failures may result in termination of the contract in accordance with the termination clause.

3.3 Further, repairs and maintenance arising out of any damage to electrical installations, sanitary fittings, water supply pipelines, plumbing fixtures, or other consumables within the Contractor's area of operation, attributable to the Contractor or his personnel, shall be carried out by the Contractor at his own cost.

3.4 The Contractor shall ensure that all statutory/mandatory requirements either related to wages disbursements or related to deposition of EPF/ESIC with concerned authorities or providing or ESIC facilities to the manpower are fulfilled.

4. SCHEDULE OF SERVICE (DAILY SERVICES (4.1 to 4.6) & WEEKLY SERVICES (4.7 to 4.8))

- 4.1 Catering food in canteen hall, table services as per requirement of staff.

- 4.2 Proper and effective cleaning, disinfecting, deodorizing fitting including removal of garbage at regular intervals throughout the day.
- 4.3 Dusting of all items of furniture such as tables, chairs, windows and their glasses from inside and outside, all utensils in the premises, kitchen adjusting of all items of furniture in the canteen hall.
- 4.4 Depletion of wastepaper/refuse from wastepaper baskets/buckets and other places. The refuse shall be disposed of at the nearest garbage point of the Municipal Authorities.
- 4.5 Cleaning, dusting, vacuuming and disinfecting floors, walls and ceilings, removal of waste and any other garbage from the entire area covered under the contract.
- 4.6 Cleaning of sanitary fittings, toilet drainpipes etc., in the toilets with standard cleaning material
- 4.7 Cleaning of all windows glasses and grills with detergents/ cleaning agents.
- 4.8 Washing of canteen hall, kitchen area.

5. CODE OF CONDUCT

The contractor shall strictly observe that its personnel

- 5.1 Are always smartly turned out and vigilant
- 5.2 Are punctual and arrive at least 15 minutes before starting their duty time.
- 5.3 Take charge of their duties properly and thoroughly
- 5.4 Perform their duties with honesty and sincerely.
- 5.5 Read and understand their post and site instructions and follow the same
- 5.6 Extend respect to all Officers and staff of the office of the client
- 5.7 The personnel deployed by the contractor shall not consume alcoholic beverages while on duty or report for duty under the influence of alcohol. Any violation of this condition shall be treated as misconduct and may invite appropriate action under the terms of the contract. Will not gossip or chit chat while on duty
- 5.8 Will never sleep while on duty post
- 5.9 Will not read newspaper or magazine while on duty
- 5.10 Will immediately report if any untoward incident/misconduct or misbehavior occurs, to Contractor Control and O/o The Principal Accountant General (A&E)
- 5.11 When in doubt, approach concerned person immediately
- 5.12 They get themselves checked by security personnel whenever they go out.
- 5.13 Do not entertain visitors.
- 5.14 Should not smoke or chew Pan/ Gutkas in the office premises.

6. CONFIDENTIALITY

- 6.1 The phone number and movement plans of the client shall not be given to anyone.
- 6.2 The information about car numbers of any officials, Telephone numbers of officials or any other personal information, schedule of meetings or conferences, travel details of clients, about assets of this office should not be given to anyone through any channel.

7. REGULATION OF LABOR EMPLOYED BY THE CONTRACTOR:

- 7.1 The contractor shall comply with the provision of the Minimum Wages Act 1948, and payment of wages Act 1936, and the rules made there under in respect of all employees engaged by him in the canteen.
- 7.2 The Contractor shall be solely responsible for the safety, health, and welfare of all employees, workmen, or personnel engaged by him for the execution of the work. The Contractor shall immediately report all accidents, incidents, or injuries, irrespective of their cause, to the Coordination Committee Members and shall make adequate arrangements to provide prompt medical assistance and all necessary aid to the affected person(s). The Department shall not be liable or responsible for the payment of any compensation, damages, claims, or other liabilities arising out of any accident, injury, death, or mishap involving the Contractor's employees, workmen, or personnel. The Contractor shall be solely responsible for complying with all applicable labour laws, safety regulations, and statutory requirements, including payment of compensation, if any, under the applicable laws.
- 7.3 The contractor shall confirm and adhere to all laws, rules and regulations in force pertaining to the employment and in running of Canteen.

8 TERMINATION OF CONTRACT:

- 8.1 In case the performance of the contractor is found unsatisfactory on the grounds of quality of food served and standards not met besides all other terms of contract as stated above are violated, the O/o the PAG(A&E) reserves the right to terminate the contract by serving one month notice to the contractor. Similarly, if the contractor wants to terminate the contract, he/she shall also serve one month's notice to concerned office for withdrawal of Canteen facilities.

8.2 SANITARY RULES FOR COOK HOUSE, PANTRY AND DINING HALL

1. No one who has suffered from typhoid, paratyphoid fever or dysentery, or who is suffering from or is under treatment for venereal or any infections disease etc. must employed in any capacity in the cooking house, pantry, dining hall and in handling the food.
2. The uniforms provided will be washed and changed to a minimum of two to three times a week, cloth masks, gloves, caps be used for those who are directly concerned with cooking/preparation of food
3. A basin, clean water, soap, nail brush and clean towels will be provided in each cook house, pantry. All men employed as cooks and in handling of food will keep their nails trimmed and will invariably wash their hands before they handle the food
4. No personal clothing necessities as private property of men employed in the cook house, pantry will be kept there, nor will men wash and dry their clothing in the cook house
5. Smoking in the cook house is strictly forbidden; workers should go out in case anyone wants to smoke and wash his hands properly before resuming their duty
6. The Contractor will ensure that there is always sufficient supply of clean pieces of cloth available for washing and drying the dishes and the cooking utensils. The cloth used for handling hot and sooty vessels will be separate and distinct. After the last meal the used cloth pieces must be boiled in water containing washing soda and hung up to dry
7. All posts and pans will be freed from the grease, cleaned and dried after the last meal and placed on a shelf on their sides with their interiors exposed to the air and to view
8. The cook house, pantry etc. sinks, tables, chopping blocks, cutting boards, pastry slabs, mincing machines, knives, forks, and all other utensils will be kept as clean as possible while in use and will be thoroughly cleaned after each meal. All utensils, when not in use, will be kept in the places allotted for them and will be available for inspection at any time

9. Only food which is to be used during the current day will be kept in the cook's house. When not in process of cooking or in preparations for cooking it will be protected from flies, cockroaches etc. in flyproof food safes.
10. A steam sterilizer should be provided for sterilizing cups, plates etc.
11. Vegetables must never be placed in the same sink or receptacle in which pots and pans are cleaned
12. Food scraps, vegetable peelings and such like refuse will not be thrown on the floor but deposited in covered refuse bins provided for the purpose
13. The weekly/daily menu of food preparations will be hung up to be available for reference in the cook house as well as in the dining hall
14. Fuel, e.g. Gas Cylinders, Coal, Wood etc. will be kept in a fuel store outside the cook house; Coal box with lid may be kept inside the cook house to hold one meal's fuel in case oil is also used, it should be kept separately from coal wood.
15. The floor of the cook house pantry will be cleaned by scrubbing with hot water containing soda or soap and cresol solution after every main meal. All excess water must be dried up after scrubbing by mopping. The drainage and the flooring should have a slope and kept in good state of repair
16. Anti-rat, anti-pest measures will be strictly adopted, where food items (cooked/uncooked) are stored in order to avoid contamination and wastage of food
17. Wooden racks for fresh rations may be built on raised legs, kept near a place having cross ventilation and should not be against the walls. The racks/shelves should be made in such a manner that there is circulation of fresh air, and First in First out a (FIFO) rule can be followed. Leafy and delicate vegetables and fruits spread out as far as possible in single layers.
18. The contractor shall not employ/deploy any person in capacity who is suffering from Typhoid, Paratyphoid fever or Dysentery or under treatment for venereal/infectious/Contagious diseases in the Cook house, pantry, dining hall and handling the food.
19. The employed personnel shall provide well washed & hygiene uniform cloth masks, gloves, caps to those who are directly concerned with cooking/preparation of food/serving.

Annexure-A
Technical Parameters

1. Name of the firm.
2. Name of the authorized person submitting the Quote
3. Address of the Firm
4. Telephone Number with STD Code:
5. Mobile number of the person submitting the quote
6. Organization email ID
7. Registration and incorporation particulars of the firm
 - i) Private Limited ii) Public Limited iii) Any other specify:
8. Shop and Establishment of canteen registration number
9. FSSAI Number
10. License Number issued by Asst. Labour Commissioner
11. Permanent Income Tax Number, Income Tax circle
12. Goods and Services Tax Identification Number (GSTIN)
(Attach copy of GST Registration Certificate) Professional Tax number

13. Description of similar work of canteen services executed during the last three years.

Descri ption of work/ order execu ted	Actual value of work/order executed	Name of Government/ Department/ Organization	Starting date	Ending date	Document evidence at page number

14. Earnest Money Deposit (EMD):.80,000 to be deposited on
submission of Bids)

15. **Self-Certification regarding Blacklisting/Debarment**

I/We hereby certify that neither I/we nor my/our firm/proprietor/partners/directors have been blacklisted, debarred, or banned by any Central Government Department, State Government Department, Public Sector Undertaking (PSU), Autonomous Body, or GeM as on the date of submission of this bid. I/We further undertake that, if this declaration is found to be false at any stage, the bid/contract shall be liable for rejection or termination forthwith, without prejudice to any other action as deemed fit by the O/o the Principal Accountant General (A&E), Andhra Pradesh.

Signature and seal of Authorized person

Name:

#Please enclose copies of documents wherever necessary
##Quotation/price list for food items is to be attached separately

Note: Vendors/firms may get exempted from EMD, Experience and turnover by submitting the valid MSME registration certificates.

ANNEXURE- B
Financial Parameters (Inclusive of All taxes)

BREAKFAST:(On Rotation Basis)

S.No	Item	Quantity & Weight	Cost (₹)
1	Idli 2 No's with Palli chutney	Idli 100gms & Chutney 25gms	
2	Idli 2 No's with Sambar	Idli 100gms & Sambar 30gms	
3	Urad dal wada 2 No's with palli chutney	Wada 100gms & chutney 25gms	
4	Urad dal wada 2 No's with sambar	Wada 100gms & chutney 25gms	
5	Poori 2 No's with aloo curry	Poori 100gms & aloo curry 25gms	
6	Onion bonda 2 No's with palli chutney	Onion bonda 100gms & Chutney 25gms	
7	Mysore bajji 2 No's with Palli chutney	Mysore bajji 100gms & Chutney 25gms	
8	Uthappam 1 No with palli chutney	Uthappam 80gms & chutney 25gms	
9	Plain dosa 1 No with palli chutney	Dosa 30gms & chutney 25gms	
10	Masala Dosa 1 No with palli chutney	Dosa 30gms, Stuffing 25gms & chutney 25gms	
11	Onion Dosa 1 No with pulley chutney	Dosa 30gms, stuffing 25gms & chutney 25gms	
12	Onion bath	Onion bath 120gms & 25gms chutney	
13	Tomato bath	Tomato bath 120gms & 25gms chutney	

Signature and seal of Authorized person

LUNCH (VEGETARIAN DISHES)

S.No	Item	Quantity & Weight	Cost (₹)
1	Meals	Rice 350gms, 50gms dal curry or sambar, veg curry 50gms, Rasam, Curd 40gms, Chips 45gms	
2	Veg Thali	Rice 300gms, 2 chapathis (wheat) 100gms, Dal curry 50gms, veg curry 100gms, Curd 50gms	
3	Veg biryani	Basmathi rice 350gms & raitha 30gms	
4	Chapathi & kurma	Chapathi 100gms & 50gms kurma	
5	Curd rice	Rice 350gms & 25gms pickle	
6	Sambar Rice	Rice 350gms& Chips 50gms	
7	Lemon rice/Pulihora	Rice 350gms & 25gms pickle	
8	Double kamita	50gms each	
9	Gulab jamun	50gms each	
10	Boondi laddu	50gms each	
11	Tea	35ml per cup	
12	Coffee	35ml per cup	
13	Green Tea	35ml per cup or per bag	

Signature and seal of Authorized person

SNACKS

S.No	Item	Quantity & Weight	Cost (₹)
1	Mirchi Bajji	100gms each	
2	Punugulu	100gms each	
3	Masala vada	100gms each	
4	Pakoda	100gms each	
5	Any Andhra Special	100gms each	
6	Lemon rice/Pulihora	100gms each	
7	Samosa Onion	50gms	
8	Samosa Aloo	100 gms each	
9	Boiled Chana with Coconut Crush	100gms	

Signature and seal of Authorized person