

		PRE-QUALIFICATION OF CANTEEN CONTRACTOR	
Name of company			
Company address			
City, Province			
Telephone Numbers		Fax Numbers	
1.0 STATUS OF THE COMPANY			
S. No	DESCRIPTION		ANSWER
1.1	National Tax No		
1.2	Sales Tax (GST) No		
1.3	Status of Company		
	● Public	<input type="checkbox"/>	● Private
	● Partnership	<input type="checkbox"/>	● Proprietor
1.4	Company office/Canteen		
	● Self owned	<input type="checkbox"/>	
	● Rented	<input type="checkbox"/>	
1.5	Office Setup with		
	● Telephone	<input type="checkbox"/>	
	● Fax	<input type="checkbox"/>	
	● Email	<input type="checkbox"/>	
2.0 FINANCIALS & PAST EXPERIENCE			
S. No	DESCRIPTION		ANSWER
2.1	Average Annual Turnover in last 3 years		
	● Above Rs. 10 Million	<input type="checkbox"/>	
	● From Rs. 5.0-10 Million	<input type="checkbox"/>	
	● From Rs. 1.0-5.0 Million	<input type="checkbox"/>	
2.2	Maximum Amount of service order awarded in last 1 year		
	● Above Rs. 3.0 Million	<input type="checkbox"/>	
	● From 2.0-3.0 Million	<input type="checkbox"/>	
	● From Rs. 1.0-2.0 Million	<input type="checkbox"/>	
	● Less than 1.0 Million	<input type="checkbox"/>	
	Please attach copy(ies) of contract(s)		
2.3	Experience in Canteen Service Contracts		
	● 5 Years or above	<input type="checkbox"/>	
	● From 03 to 05 Years	<input type="checkbox"/>	
	● Less than 03 Years	<input type="checkbox"/>	
2.4	Number of Organizations to which you have provided Canteen Services during the last 1 year		
	● Above 05	<input type="checkbox"/>	
	● From 03-05	<input type="checkbox"/>	
	● Less than 03	<input type="checkbox"/>	



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3.0 HSE COMPLIANCE		
S. No	DESCRIPTION	ANSWER
3.1	Existing number of chefs enrolled	
	● 5 or more	<input type="checkbox"/>
	● 02-05	<input type="checkbox"/>
	● Less than 02	<input type="checkbox"/>
3.2	Quality / General Observations (To be verified at site)	
	● Raw Food / Oil / Spices etc	<input type="checkbox"/>
	● Food Preparation & Handling	<input type="checkbox"/>
	● Taste	<input type="checkbox"/>
3.3	HSE Procedures	
	● Safe Cooking Guidline	<input type="checkbox"/>
	● Hygiene Procedures	<input type="checkbox"/>
3.4	HSE Standards (To be verified at site)	
	● Use of Aprons/Caps/Shoes/Clean Clothes/Gloves	<input type="checkbox"/>
	● Hygiene condition of cooking/wasing area	<input type="checkbox"/>
	● Hygiene condition of cook/waiters	<input type="checkbox"/>
	● Cleaning of cooking utensils	<input type="checkbox"/>