

FOOD SAFETY POLICY

PERFECT Plastic Sdn Bhd is committed to manufacture **SAFE AND QUALITY FOOD PACKAGING MATERIAL** to meet statutory, regulatory and customer requirements.

We established a Food Safety Pyramid with 4 critical components: compliance, traceability, culture, and supported by a Food Safety Management System (FSMS).

We have designed and implemented risk-based Food Safety Management System based on the principles of FSSC 22000 with management commitment and staff dedication. The FSMS has been adopted & monitored in procurement, receiving, conversion process, testing, storage, and delivery.

The company emphasizes resource competencies in developing staff acquaintance, invest in process innovation technology and improving technical knowledge for successful FSMS implementation.

This policy shall be continually improved and communicated among the company staff, suppliers, customers, regulatory and statutory bodies, and other interested parties.

DASAR KESELAMATAN MAKANAN

PERFECT Plastic Sdn Bhd komited untuk mengeluarkan BAHAN PEMBUNGKUSAN MAKANAN YANG SELAMAT DAN BERKUALITI dalam Pematuhan kepada keperluan undang-undang, peraturan dan pelanggan kepada pengguna kami.

Kami menubuhkan Piramid Keselamatan Makanan dengan 4 komponen kritikal: pematuhan, kebolehesanan, budaya dan semuanya disokong oleh Sistem Pengurusan Keselamatan Makanan (FSMS).

Kami telah mereka bentuk dan melaksanakan Sistem Pengurusan Keselamatan Makanan berasaskan risiko berdasarkan prinsip FSSC 22000 dengan komitmen pengurusan dan dedikasi kakitangan, FSMS telah diterima pakai & dipantau dalam aktiviti perolehan, penerimaan, proses pengeluaran, ujian, penyimpanan dan penghantaran.

Syarikat itu menekankan kecekapan sumber dalam membangunkan kenalan kakitangan, melabur dalam teknologi inovasi proses dan menambah baik ilmu teknikal untuk kejayaan pelaksanaan FSMS

Polisi ini hendaklah terus ditambah baik dan dimaklumkan di kalangan kakitangan syarikat, pembekal, pelanggan, badan kawal selia dan berkanun serta pihak lain yang berkepentingan.

FSMS OBJECTIVES (MANAGEMENT SYSTEM)

No	Dept / PIC	Objective	Target	Action Plan to Achieve Target	Resource required	How the result will be evaluated	When it Will be Completed	Responsible Person
1.	Production / HoD	Control of chemical contamination in production process and metal fragment contamination.	<ul style="list-style-type: none"> Less than 3 cases of chemical contamination in production process Less than 3 cases metal fragment embedded in WIP products and finished goods. 	<ul style="list-style-type: none"> Preventive maintenance for the critical process and chemical control Magnetic trap installed at critical control points. 	<ul style="list-style-type: none"> Trained Manpower/ Competent manpower Properly calibrated magnetic trap 	<ul style="list-style-type: none"> Monitor lubricant and grease effluent. Chemical control and storage log Visual Inspection on foreign metal trapped on magnetic trap at hopper of injection molding machine. Based on online checking QC will raise in Non-conformity form/NCAR if any case of detection of chemical contamination or fragment embedded in WIP product and Finished products. 	<ul style="list-style-type: none"> Chemical Log Book review on monthly basis Daily/ Magnetic Trap Inspection Records (During Change of Mould). 	Production Head
2.	Purchasing/ HOD	Chemical and raw materials must be suitable for use in food and beverage industry.	<ul style="list-style-type: none"> Less than 3 food safety complaints issued to suppliers per year 	<ul style="list-style-type: none"> Proper supplier selection and evaluation. Communicate food safety policy to supplier. Timely follow up on issue feedback by QC if any non-conformance in incoming material found. Food Safety Declaration letter to be prepared and duly signed by supplier. 	<ul style="list-style-type: none"> Acquainted procurement staff to properly educate and communicate with supplier. Food Safety Raw and packaging Material if materials come into contact with food. 	<ul style="list-style-type: none"> Monitor the number of Food Safety Related CAR being issued every month. 	Every Month	Purchasing/QA

3.	Marketing/Sale	Customer Complaint	<ul style="list-style-type: none"> • Zero customer complaint case related to food safety in a year 	<ul style="list-style-type: none"> • Communicate with production and QA team on customer's food safety requirements • Involved in customer's complaints, correction needed and the effectiveness of corrective action 	<ul style="list-style-type: none"> • Acquainted Marketing Staff to understand and communicate food safety objectives 	Number of customer complaint raised every month.	<ul style="list-style-type: none"> • Customer complaint report on monthly basis • Management review on yearly basis 	Marketing /QA
4.	Human Resources	Food safety training for every employee	<ul style="list-style-type: none"> • To provide at least 1 food safety related training for every employee per year • No Personal hygiene and cleanliness problem in the workplace 	<ul style="list-style-type: none"> • To inculcate food safety awareness and culture among the employee • Reprimand and provide counselling to defiant employee • Training plan • Training Needs Analysis 	<ul style="list-style-type: none"> • Competent HR Manpower • Relevant Training Materials 	<ul style="list-style-type: none"> • Based on Employee Training Record. • Food Safety Non-Compliance Records. 	<ul style="list-style-type: none"> • Monthly monitoring of CAR • Training evaluation on yearly 	Human Resources/ Head Department

Shalley Kiyu

Chief Operating Officer

PERFECT Plastic Sdn Bhd

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