

## FOOD SAFETY POLICY

Quality reflects on our reliability so it is very important to manufacture our noodles with the finest ingredients and inspect under the most stringent tests to make sure only the best were put into packages. Safety measures are important within the working environment to ensure our people are safe and our noodles are safe to consume.

Vit Makanan (KL) Sdn Bhd is committed to provide the foods that safe for the consumer when it is prepared and/or consumed in accordance with its intended use and meet with the food safety standard. To implement on this policy, we will:

1. comply with all applicable food safety requirements including statutory and regulatory requirements and mutually agreed customer requirements related to food safety.
2. communicate quality and food safety requirements to suppliers, contractors, customers and consumers and other relevant interested parties by establishing specifications for products, product storage and distribution and consumer guidelines.
3. ensure a sustainable quality and food safety through the implementation, certification and continuous improvement of effective quality and food safety management systems compliant with FSMS in all operations and where applicable.
4. develop employee's competencies and skills, increase awareness and manage risk through programmes that related to the food safety.
5. set annual measurable food safety objectives for all operation to ensure continuous improvement and compliance with all the standards.
6. ensure that suppliers embrace the same quality and food safety commitments and monitor the materials and services they supply through audits, supplier evaluation and incoming goods inspections.
7. continually review food safety policies, standards and procedures to effectively manage food safety risks associated with changes in products, processes and technologies.

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Executive Director  
Vit Makanan (KL) Sdn Bhd