 LOVELL INDUSTRIES FORMING THE FUTURE	FOOD SAFETY MANAGEMENT SYSTEM POLICY DOCUMENT FOOD SAFETY & QUALITY POLICY		Standard Ref:	5.2
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	Approved by:	Managing Director	Date:	13.01.2022

Lovell Industries is a receiving, manufacturing, packaging and distribution company specializing in thermoformed Food Contact and non-Food contact Blisters/containers (APET/RPET/PETG/HIPS/PP), Die cut Food Contact and non- Food Contact Packaging (APET/RPET/PETG,PP).

Top Management of Lovell Industries is committed to ensuring that all the products meet quality and food safety requirements in accordance with FSSC 22 000 v5.1, ISO 22 000:2018 and ISO/ TS 22002-4:2013.

Lovell Industries commits to comply with the requirements of all regulatory and statutory requirements and establishing, maintaining, documenting & improving a quality and food safety management system while embracing the following principles.


- Customer Focus –satisfying our customers with packaging that consistently conforms to agreed specifications
- Leadership – setting objectives and implementing an effective quality and food safety management system
- Participation of People – actively encouraging and supporting the involvement of people at all levels, working together to continuously improve the quality and food safety management system. Job related training and awareness will be given to all personnel having an impact on the food safety management system.
- Allocating roles and responsibilities to skilled personnel to maintain the food safety management system
- Maintaining all equipment to meet safety production requirements as per the food safety management systems
- Continuous Improvement and Innovation – Continuously innovating to exceed market expectations of the quality and food safety system
- Supplier Partnering – establishing mutually beneficial, long term partnerships with suppliers
- Interactive Communication – ensuring effective channels of communications within the organization and with all stakeholders such as suppliers, customers and service providers take place with regards to food safety requirements
- Systems Approach – implementing and maintaining a documented Quality and food safety management system
- Factual approach to decision making – the identification of hazards, the assessment of risks and where appropriate taking reasonable steps to control, minimize or eliminate those risks on an ongoing basis.

The Quality & Food Safety policy and the objectives shall be reviewed at least annually for continued suitability, relevance and effectiveness in the Management Review meeting. It is communicated through training and is displayed in strategic places throughout the whole facility.


Kyle Lovell
MANAGING DIRECTOR

2022-01-13

Date

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Document Amendments

Rev No	Date	Reviewed By	Reason & Details
1	04/01/2016	QA Manager	Reviewed and updated Company Policy
2	01/03/2018	QA Manager	Reviewed and updated Policy added Standard requirements.
3	20/08/2018	Kyle Lovell	General reviewed and updated Company Policy
4	14/01/2020	Zanele Mbele	Reviewed and updated Policy added additional requirement.
5	25/01/2021	Zanele Mbele	General reviewed and updated Policy
6	12/07/2021	Zanele Mbele, Kyle Lovell & Jane Whittington	Reviewed and amended Company Food Safety & Quality Policy.
7	13/01/2022	Jane Whittington	General reviewed and amended wording and grammar.