
Food Safety & Quality is an integral part of Loyalty Support Services' Business Principles. The prime objective of LSS is to ensure that all services provided and products handled in our operations are maintained at a level that meets or exceeds LSS's high standards and the requirements of our customers. Our policy is to never compromise on the Food Safety & Quality of our products and services at any level of LSS business functions.

LSS Management is committed to Food Safety and Quality, and our excellence includes:

Compliance: Ensuring food conforms with statutory and regulatory requirements and mutually agreed customers' food safety and quality standards to achieve customer satisfaction.

Competence, Training, and Awareness: Providing dedicated training and education to ensure our employees are knowledgeable and compliant with our quality requirements, which shall maintain the food safety & quality culture in LSS at the highest level.

Communication: Ensuring that the Food Safety Policy is communicated, implemented, maintained, and understood at all organizational levels and is available to other interested parties.

Continual Improvement: Ensuring continual improvement of LSS Integrated Food Safety Management System through periodic reviews of principles of food safety & quality, food defense, and food fraud mitigation, objectives, and targets for relevance, changing conditions, and new information.

LSS Objectives are to achieve and maintain 100% safe food with high quality for customers, develop a sustainable food safety & quality culture throughout the business, communicate LSS's food safety management efforts to customers and suppliers, and reduce the risk resulting from operational conditions to minimum levels.

As a LSS Board Member, I am committed to this Food Safety and Quality Policy. Responsibility for the successful implementation of the Integrated Food Safety Management System belongs to each LSS employee at every level and function in the organization.