



NOTICE OF REGISTRATION

Food Control Plan

A food control plan is designed to identify, control, manage, and eliminate or minimise hazards or other relevant factors for the purpose of achieving safe and suitable food, and is based on the principles of HACCP (or an equivalent programme). Pursuant to section 59 of the Food Act 2014, the Chief Executive has registered a food control plan in respect of the following operator:

Summit Hospitality Limited

This registration applies to the following business:

Summit Hospitality Limited, trading as Five Stags and Fresh Chef

located at

**3/29 Huntingdon Drive
Rangiora**

This business has been assigned the following Site Registration Number:

MPI006847/1

This registration is due to expire on **24 November 2023**

The registration applies to the following scope of operations:

Sector	Product
Food service sector	Ready-to-eat meals & snacks
Manufacturers of meals and prepared foods (not covered elsewhere in this schedule)	Desserts
Manufacturers of meals and prepared foods (not covered elsewhere in this schedule)	Ready-to-eat meals & snacks



Maree Zinzley
Manager Approvals
(Acting under delegated authority)
13 October 2022