

Sushi Buffet Opening and Operations Checklist

A printable due-diligence worksheet for Canadian restaurant operators. Sources reviewed 2026-07-28.

Boundary: This worksheet does not approve a permit, menu, process, supplier or food-safety plan. Confirm the actual operation with the responsible province, health authority and municipality.

☐	Confirm municipal use, responsible health authority, permit and plan-review sequence before construction.	Owner / project lead Authority contact and dated response
☐	List raw, ready-to-eat, cooked, hot-held, cold-held, takeout, alcohol, import and interprovincial activities.	Menu / food-safety lead Approved menu and activity map
☐	Draw receiving, storage, thawing, prep, display, replenishment, removal, discard and cleaning flows.	Food-safety lead Annotated floor and process flow
☐	Verify handwashing, warewashing, cold work, dry storage, waste and chemical-storage capacity.	Project lead Equipment schedule and site review
☐	Record supplier legal name, product specification, traceability, delivery, allergen, recall and substitution controls.	Purchasing lead Approved supplier file
☐	Confirm raw-fish controls for each species, use and supplier document with the responsible authority.	Food-safety lead Accepted process and supplier records
☐	Confirm the approved sushi-rice process, including any time, temperature, acidification, pH, records and discard rules.	Food-safety lead Accepted rice procedure
☐	Maintain ingredients and priority-allergen information for recipes, sauces, garnishes and substitutions.	Chef / manager Controlled ingredient file
☐	Define receiving, display, utensil-change, spill, illness, corrective-action and stop-service responsibilities.	General manager Opening and shift responsibility chart
☐	Plan prep, buffet monitoring, replenishment, dish, guest questions, records, breaks and closing coverage.	Scheduling manager Approved weekly schedule
☐	Test refrigeration, water, power, dish-machine, sold-out item and allergen-question scenarios.	Opening team Dry-run notes and corrections
☐	Verify licences, inspections, training, calibrated tools, logs, contacts, chemicals and first-day inventory.	Owner / manager Signed pre-opening review

Review notes

Starting authorities: CFIA food-business activities and allergen controls; Nova Scotia Sushi and Sashimi Policy; Québec MAPAQ potentially dangerous foods; New Brunswick food premises licence and Regulation 2009-138.

Maxuod Shift organizes roles, schedules, hours, notes and exports. It does not issue permits or verify food safety.