Domino's Ops Assessment

Store 8024

Assessment Date Time Franchisee / DCO Store Manager Manager in Charge Specialist

6/24/2025 1:37:39 PM Cunningham,Mike Brett Guidry Brett Guidry Allen Powers

Total Possible Points	100
Total Points	87
Stars	4
Critical Violations	0

Version

2025.00

Possible QC7 NO

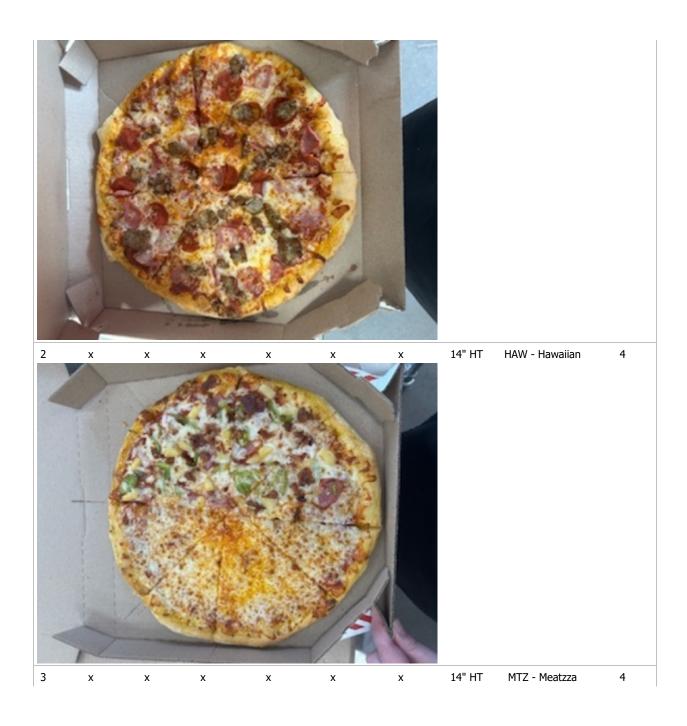
2025 Optional Operations Assessment Survey



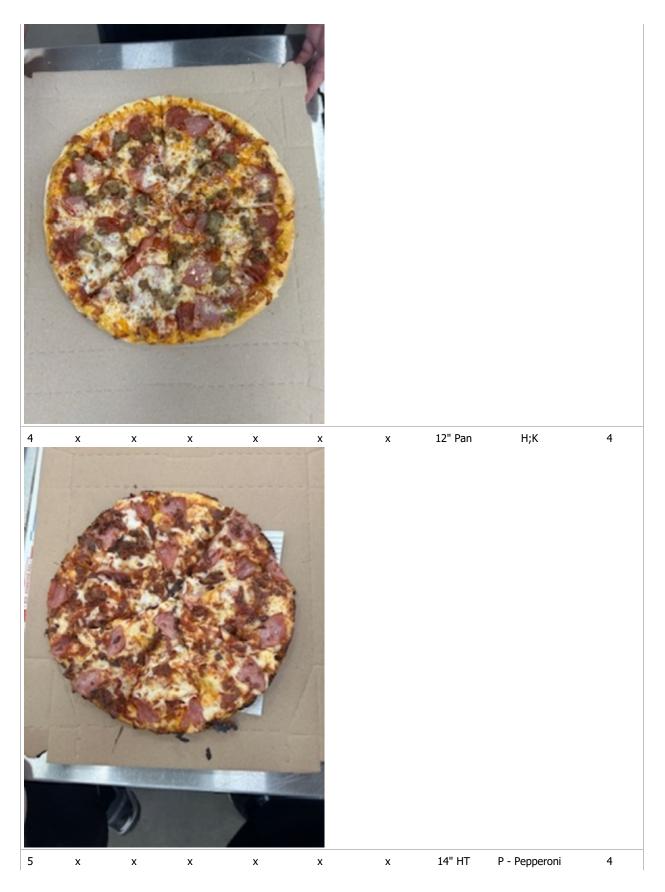
Critical Ops Elements Section		
	Value	Points
Dough management procedures neglected	No	0
Excessive Remakes	No	0
Four (4) or more sizes/types of expired or eight (8) or more sizes/types unlabeled products/ingredients (non-dough)	No	0
Lack of available cleaning supplies, potable water, and/or no functioning hand sink	No	0
Hazardous Temperatures	No	0
Pest control standards past critical thresholds	No	0
Mold found on food products and/or on food contact surfaces	No	0
Five (5) or more core apparel, appearance, and/or hygiene violations	No	0
Mature content, including profanity, found on store premises	No	0
Firearms, knives, illegal drugs, marijuana (in all forms), or alcohol found on store premises	No	0
Recognition and Guidance		

Pizz	as								
#	Rim	Size	Portion	Placement	Bake	Great / Remake	Туре	Toppings	Points
1	х	х	х	х	х	х	14" HT	MTZ - Meatzza	4

Thursday, July 3, 2025 Page 1 of 20

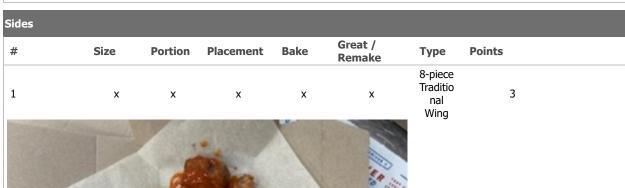


Thursday, July 3, 2025 Page 2 of 20



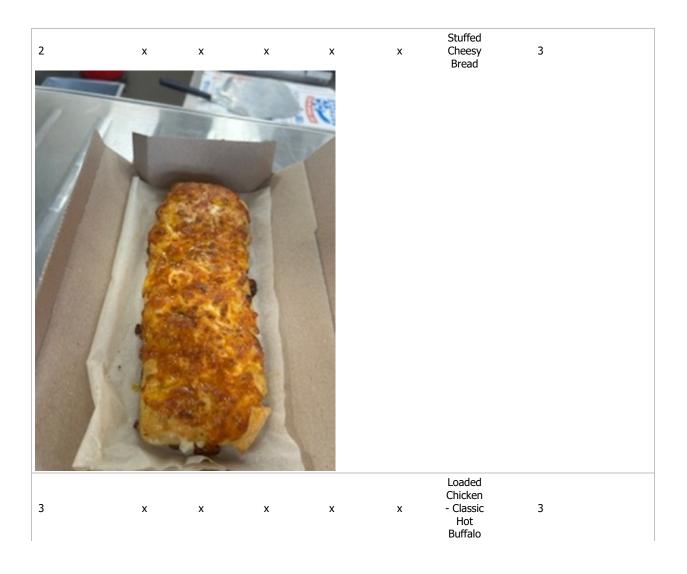
Thursday, July 3, 2025 Page 3 of 20







Thursday, July 3, 2025 Page 4 of 20



Thursday, July 3, 2025 Page 5 of 20



Product Section			
	Value	Possible Points	Points
Dough properly managed and properly proofed	No	5	0
	Dough: {Bp} over proofed		

Thursday, July 3, 2025 Page 6 of 20



Thursday, July 3, 2025 Page 7 of 20



Proper pizza procedures in use	Yes	2	2
Proper side item procedures in use	Yes	1	1

Thursday, July 3, 2025 Page 8 of 20

Product prepped for expected sales volume	Yes	1	1
Recognition and Guidance			

F	ood Safety Section			
	· ·	Value	Possible Points	Points

All products dated properly and not expired

No Multiple Expired Products 3

0

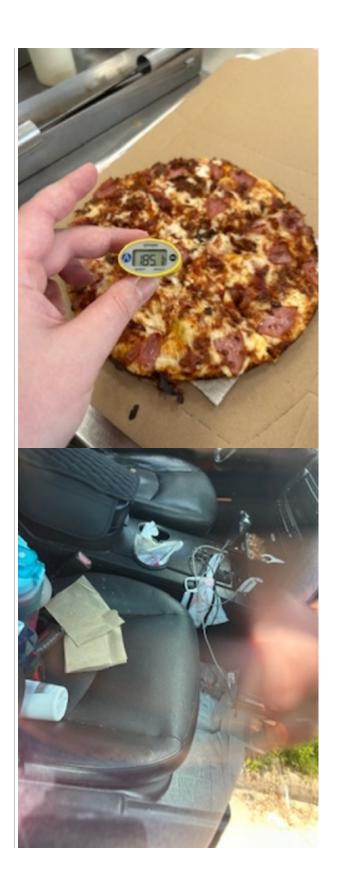


Thursday, July 3, 2025 Page 9 of 20

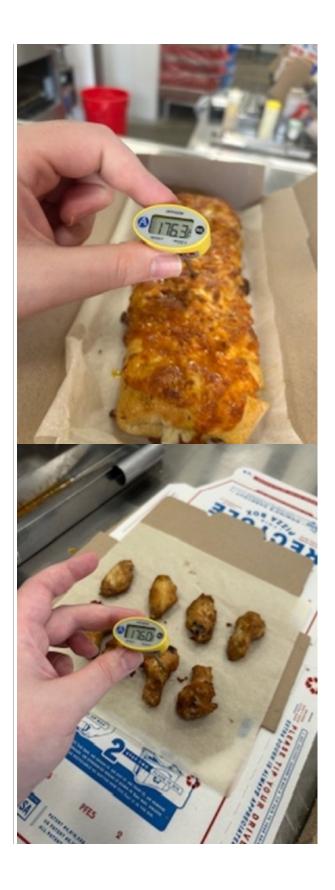


All refrigerated products held within specified temperature ranges	Yes	3	3
Pest control standards are maintained	Yes	3	3
All cooked product temperatures at least 165°F / 74°C	Yes	3	3

Thursday, July 3, 2025 Page 10 of 20



Thursday, July 3, 2025 Page 11 of 20



Thursday, July 3, 2025 Page 12 of 20



Store personnel maintain proper apperance & hygiene standards	Yes	2	2
Hand washing, hand sanitizing, and dishwashing procedures done properly and supplies accessible and properly stocked	Yes	2	2
All food contact surfaces, smallwares, and utensils clean and sanitized	Yes	2	2
Proper food and beverage handling procedures in use	Yes	2	2
Food packaging products, food contact surfaces, equipment, and chemicals protected from cross-contamination and stored off of floor	Yes	1	1
Sanitizer concentration within specified range and temperature	Yes	1	1
Recognition and Guidance			

Image & Cleanliness Section					
	Value	Possible Points	Points		
Domino's logo apparel (hats, shirts, shorts/pants/skirts, and outerwear) worn properly and represents a positive brand image	Yes	3	3		
Aprons must be clean and worn during food preparation, and not outside the store	Yes	2	2		
Hot bags are clean and free of debris and mold	Yes	2	2		

Thursday, July 3, 2025 Page 13 of 20

Store walls, floors, baseboards, and equipment are clean and free of dirt and debris	Yes	1	1
Customer area walls, floors, and baseboards are clean and free of dirt and debris	Yes	1	1
Customer area seating, counter and surfaces are clean, sanitized, and free of dirt and debris	Yes	1	1
Restrooms are clean, sanitary, and fully stocked	Yes	1	1
Walk-in is clean, free of debris, mold, and mildew	Yes	1	1
Makeline and additional refrigeration units are clean, free of debris, mold, and mildew	Yes	1	1
Store set up properly during operational hours	Yes	1	1
Parking lot and entryway sidewalk are free of debris and windows and windowsills are clean	Yes	1	1
Bake-wares clean and free of excessive carbon build-up	Yes	1	1
Oven catch trays, oven exterior, and heat rack are free of built-up debris	Yes	1	1
Delivery vehicles represent positive brand image	Yes	1	1
Recognition and Guidance			

Equipment & Store Condition Section			
	Value	Possible Points	Points
Store ceiling, T-bars, and vents are clean and not broken, chipped, or cracked	Yes	1	1
Store walls, floors, and baseboards are not broken, chipped, or cracked	Yes	1	1
Hand sinks operational and handwashing reminder signage is present	Yes	1	1
Customer area seating, counter, and tables are not faded, broken, chipped, or cracked	Yes	1	1
Restrooms and fixtures are not broken, chipped, or cracked	Yes	1	1
Parking lot, entryway sidewalk, and customer facing store exterior are clean and not damaged	Yes	1	1
Signage is clean, properly illuminated, and not damaged Signage/Print: {tracker} not displayed to I	No Domino's sp	1 ecifications	0

Thursday, July 3, 2025 Page 14 of 20



Refrigeration and/or HVAC units operational, not broken, chipped, or cracked and free of rust

Makeline: {grates} broken

0



Calibrated thermometer(s) available	Yes	1	1
Small-wares and utensils are not broken, chipped, or cracked	No	1	0
{tubs} cracked	d		



Thursday, July 3, 2025 Page 16 of 20



Bake-wares are not damaged

Yes

1

1

Thursday, July 3, 2025

Oven fingers and hood clean and free from excessive grease buildup and yellowing. Oven, hood, and heat rack are operational and undamaged.

No

1

0

Oven/Hood: {hood} dirty



Sufficient number of hot bags available and are not torn, faded, or melted	Yes	1	1
Calibrated, working scale(s) and product build job aids available	Yes	1	1
Caller ID is installed and working	Yes	1	1
Safe, tills, and drop boxes are present and operational	Yes	1	1
Recognition and Guidance			

Brand Safety Section			
	Value	Possible Points	Points
Delivery experts making drops, carrying less than \$20 (or international equivalent)	No	1	0
Driver Cash: Delivery money left in vehicle			

Thursday, July 3, 2025 Page 18 of 20



Security callbacks are completed for new and suspicious orders, and for orders where Caller ID is unavailable	Yes	1	1
Safe in use and deposit procedures followed	Yes	1	1
Till secured and cash handling procedures followed	Yes	1	1
Safety equipment in use and store personnel delivering safely to customers	Yes	1	1
No weapons, including pocket knives, mace, pepper spray, and similar items	Yes	1	1
Recognition and Guidance			

Refrig Temperatures	
Bin	37 °F
Bin	38 °F
Bin	38 °F
Cabinet	34 °F
Walk In	36 °F
End Bake Temperatures	
Wings	176 °F
Stuffed Cheesy Bread	177 °F

Thursday, July 3, 2025 Page 19 of 20

Pan	185 °F
Specialty Chicken	176 °F
Oven Information Section	
How many ovens are installed?	2
How are the ovens powered?	Natural Gas
Store has DJ Dough Stretcher	No
Team can identify DJ backup plan	
Oven 1	
Make	XLT
Time	6.20
Model	3270 H
Temp	415 °F
Oven 2	
Make	XLT
Time	6.20
Model	3270 H
Тетр	415 °F
Oven 3	
Make	
Model	
Temp	°F
Oven 4	
Make	
Model	
Temp	°F

Thursday, July 3, 2025 Page 20 of 20