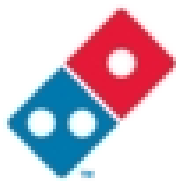


Domino's Ops Assessment

Version 2025.00



Store 6665

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


2/25/2025 4:01:00 PM  
Cunningham, Mike  
Holly Sparks  
Holly Sparks  
Sarahi Tapia

Total Possible Points	100
Total Points	63
Stars	2
Critical Violations	1

Possible QC7 NO

2025 Optional Operations Assessment Survey



Critical Ops Elements Section		
	Value	Points
Dough management procedures neglected	Critical	-5
<div><div></div><div>Dough in use before first day of use</div></div>		



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		

Pizzas									
#	Rim	Size	Portion	Placement	Bake	Great / Remake	Type	Toppings	Points
1	x	x		x	x		12" HT	H;K;P	0
Portion: {pepperoni, ham} Under portioned									



2	x	x	x	x	x	x	x	12" HT	C- Cheese	4
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3	x	x	x	x	x	x	x	14" TC	B;G;H;J;O;P;S	4
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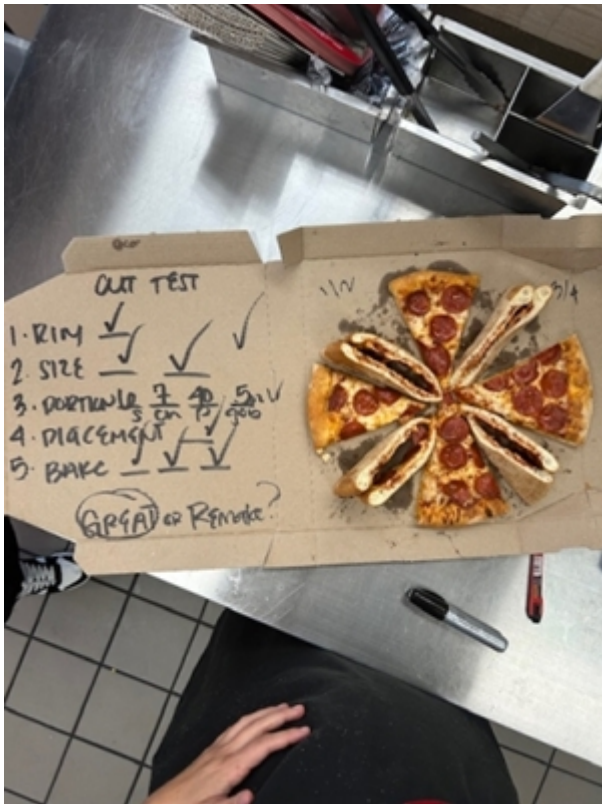


4	x	x	x	x	x	x	14" TC	B;G;H;J;O;P;S	4
---	---	---	---	---	---	---	--------	---------------	---




5	x	x	x	x	x	x	14" HT	P - Pepperoni	4
---	---	---	---	---	---	---	--------	---------------	---





Sides

#	Size	Portion	Placement	Bake	Great / Remake	Type	Points
1	x	x	x	x	x	Sandwich - Italian	3
							
2	x		x	x		Stuffed Cheesy Bread - Pepperoni	0
Portion: {pizza cheese} Under portioned							



3

x

x

x

x

x

8-piece  
Traditio  
nal  
Wing

3



Product Section			
	Value	Possible Points	Points
Dough properly managed and properly proofed	No	5	0
<i>Dough in use before first day of use</i>			





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

Product prepped for expected sales volume

No 1 0

*Store out of {20oz sprite, fanta};Frozen {cheese, shredded provolone } in use*



Recognition and Guidance

Food Safety Section

	Value	Possible Points	Points
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All products dated properly and not expired

No 3 0

*Multiple Expired Products; Beverage: Fanta Orange 20 oz; Sandwich Bread Unopened*





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





Store personnel maintain proper apperance & hygiene standards


No

2

0

*More than 1 facial piercing*



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 <i>Food contact surfaces, smallwares, or utensils not clean or sanitized</i>	No	2	0
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 <i>At least one container (bottle or bucket) is not available for use</i>	No	1	0
			
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 <i>Domino's Gear: {sweatpants} unapproved style and/or color</i>	No	3	0



Aprons must be clean and worn during food preparation, and not outside the store

No

2

0

*Apron not worn during food preparation*





Hot bags are clean and free of debris and mold	Yes	2	2
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	No	1	0
<i>Walk-in: {door, floor} dirty</i>			






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-ware 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 <i>FYI: Hot Bags Need Attention Soon</i>			

#### Equipment & Store Condition Section

	Value	Possible Points	Points
Store ceiling, T-bars, and vents are clean and not broken, chipped, or cracked <i>Store: {vents,tiles,t-bars} dirty</i>	No	1	0
			







Store walls, floors, and baseboards are not broken, chipped, or cracked

No

1

0

*Store: {tiles} cracked*







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 <i>Signage/Print: {outside sign} in disrepair</i>	No	1	0





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

No 1 0

*Walk-in: {gasket} torn; Additional refrigeration unit: {gasket} torn*





Calibrated thermometer(s) available	Yes	1	1
Small-wares and utensils are not broken, chipped, or cracked	Yes	1	1
Bake-wares are not damaged	Yes	1	1
Oven fingers and hood clean and free from excessive grease buildup and yellowing. Oven, hood, and heat rack are operational and undamaged.	Yes	1	1
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)	Yes	1	1
Security callbacks are completed for new and suspicious orders, and for orders where Caller ID is unavailable	No	1	0

<i>Caller ID: Security Callbacks procedure was not known</i>			
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	31 °F
Bin	31 °F
Bin	33.4 °F
Cabinet	37.2 °F
Walk In	35.6 °F

#### End Bake Temperatures

Wings	206.2 °F
Stuffed Cheesy Bread	176.3 °F
Pan	211.2 °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 by BOFI
Time	6.30
Model	3270 TSD & TS3
Temp	455 °F

#### Oven 2

Make	XLT by BOFI
Time	6.30

Model	3270 TSD & TS3
Temp	455 °F
Oven 3	
Make	
Model	
Temp	°F
Oven 4	
Make	
Model	
Temp	°F