

# Domino's Ops Assessment

Version

2025.00



Store 6492

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

**Assessment Date  
Time**

1/10/2025 2:45:00 PM

**Franchisee / DCO**

Cunningham, Mike

Possible QC7

NO

**Store Manager**

Kevin Kontz

**Manager in Charge**

Kevin Kontz

**Specialist**

Sarahi Tapia

## 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  |       |        |

## Pizzas

| # | Rim | Size | Portion | Placement | Bake | Great /<br>Remake | Type   | Toppings | Points |
|---|-----|------|---------|-----------|------|-------------------|--------|----------|--------|
| 1 | x   | x    | x       | x         | x    | x                 | 14" TC | Bc;SF    | 4      |



|   |   |   |   |   |   |   |        |               |   |
|---|---|---|---|---|---|---|--------|---------------|---|
| 2 | x | x | x | x | x | x | 14" HT | P - Pepperoni | 4 |
|---|---|---|---|---|---|---|--------|---------------|---|



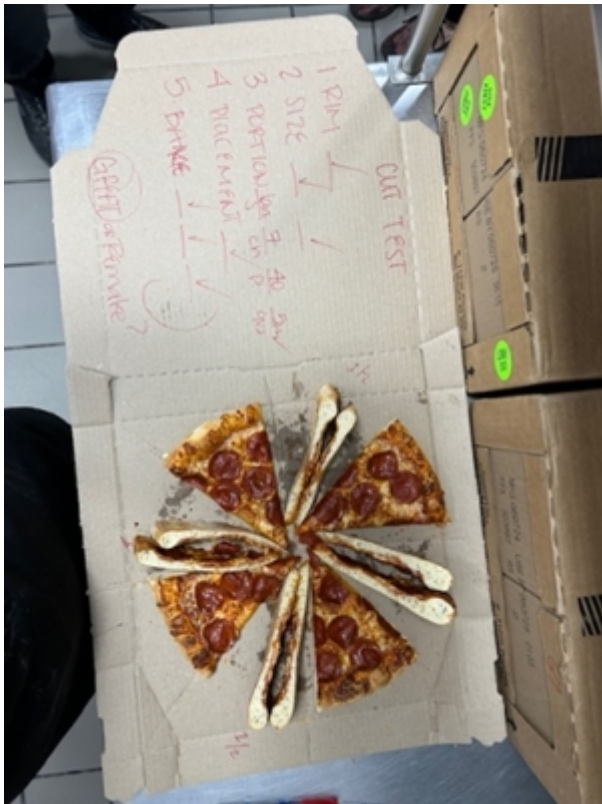
|   |   |   |   |   |   |   |        |       |   |
|---|---|---|---|---|---|---|--------|-------|---|
| 3 | x | x | x | x | x | x | 12" HT | M;P;X | 4 |
|---|---|---|---|---|---|---|--------|-------|---|



|   |   |   |   |   |   |   |        |     |   |
|---|---|---|---|---|---|---|--------|-----|---|
| 4 | x | x | x | x | x | x | 12" HT | H;S | 4 |
|---|---|---|---|---|---|---|--------|-----|---|




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



Sides



| #  | Size | Portion | Placement | Bake | Great /<br>Remake | Type                               | Points |
|--|------|---------|-----------|------|-------------------|------------------------------------|--------|
| 1  | x    | x       | x         | x    | x                 | Stuffed<br>Cheesy<br>Bread         | 3      |
|  |      |         |           |      |                   |                                    |        |
| 2  | x    | x       | x         | x    | x                 | 8-piece<br>Traditio<br>nal<br>Wing | 3      |



3

x

x

x

x

x

Sandwich -  
Buffalo  
Chicken

3



| Product Section |  |  |  |
|-----------------|--|--|--|
|-----------------|--|--|--|

|   | Value | Possible Points | Points |
|---|-------|-----------------|--------|
| Dough properly managed and properly proofed | Yes   | 5               | 5      |
| Proper pizza procedures in use              | Yes   | 2               | 2      |
| Proper side item procedures in use          | Yes   | 1               | 1      |
| Product prepped for expected sales volume   | Yes   | 1               | 1      |
| Recognition and Guidance                    |       |                 |        |

| Food Safety Section |  |  |  |
|---------------------|--|--|--|
|---------------------|--|--|--|

|  | Value | Possible Points | Points |
|--|-------|-----------------|--------|
|--|-------|-----------------|--------|

|   |    |   |   |
|---|----|---|---|
| All products dated properly and not expired | No | 3 | 0 |
|---|----|---|---|

*1 Expired Products; Potato Tots In-Use*



|  |    |   |   |
|--|----|---|---|
| All refrigerated products held within specified temperature ranges | No | 3 | 0 |
|--|----|---|---|

*Product in makeline cabinets is not within specification (33°F-41°F/.5°C-5°C)*



|   |     |   |   |
|---|-----|---|---|
| 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 appearance & 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               | No  | 1 | 0 |
| <i>Food contact items not stored inverted or otherwise protected; Chemicals stored above or within 12in/30cm of food or food contact surfaces</i> |     |   |   |



|  |     |   |   |
|--|-----|---|---|
| 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     | No    | 3               | 0      |
| <div>Domino's Gear: {pants} dirty/faded</div>  |       |                 |        |





|   |     |   |   |
|---|-----|---|---|
| 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 |
| 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  | Yes   | 1               | 1      |
| Refrigeration and/or HVAC units operational, not broken, chipped, or cracked and free of rust  | Yes   | 1               | 1      |
| 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. | No    | 1               | 0      |
| <i>Oven/Hood: {hood} dirty</i>   |       |                 |        |



|  |     |   |   |
|--|-----|---|---|
| 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 |
| <i>Driver Cash: Driver carrying {\$87}</i>  |     |   |   |
|                             |     |   |   |
| 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                 | 35 °F   |
| Bin                 | 33.9 °F |
| Bin                 | 32.7 °F |
| Cabinet             | 29.7 °F |
| Walk In             | 38 °F   |



| End Bake Temperatures            |             |
|----------------------------------|-------------|
| Wings                            | 199.4 °F    |
| Stuffed Cheesy Bread             | 189.5 °F    |
| Pan                              | 216.6 °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                             | 6.30        |
| Model                            | 3270 F      |
| Temp                             | 430 °F      |
| Oven 2                           |             |
| Make                             | XLT         |
| Time                             | 6.30        |
| Model                            | 3270 F      |
| Temp                             | 430 °F      |
| Oven 3                           |             |
| Make                             |             |
| Model                            |             |
| Temp                             | °F          |
| Oven 4                           |             |
| Make                             |             |
| Model                            |             |
| Temp                             | °F          |
|                                  |             |
|                                  |             |

