

Domino's Ops Assessment

Version 2024.00



Store 6764

| | |
|-----------------------|-----|
| Total Possible Points | 100 |
| Total Points | 82 |
| Stars | 4 |
| Critical Violations | 0 |

| | |
|----------------------|-----------------------|
| Assessment Date Time | 11/20/2024 3:07:00 PM |
| Franchisee / DCO | Cunningham, Mike |
| Store Manager | Jordan Mouton |
| Manager in Charge | Jordan Mouton |
| Specialist | Deirdra Stuart |

Possible QC7

NO

Critical Ops Elements Section

| | Value | Points |
|--|-------|--------|
| Dough management procedures neglected | | 0 |
| Four (4) or more sizes/types of expired or unlabeled products/ingredients (non-dough) | | 0 |
| Lack of available cleaning supplies, potable water, and/or no functioning hand sink in the production area | No | 0 |
| Hazardous Temperatures | | 0 |
| Pest control standards past critical thresholds | | 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 (M-rated) 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 | | 14" HT | P - Pepperoni | 0 |
| Rim: Thick edges; Placement: Center loaded | | | | | | | | | |
| 2 | x | x | | | x | | 14" HT | J;P | 0 |
| Rim: Thick edges; Portion: {GOB} Under portioned; Placement: Center loaded | | | | | | | | | |
| 3 | x | x | x | x | x | x | 12" HT | P - Pepperoni | 4 |

| | | | | | | | | | |
|---|---|---|---|---|---|---|--------|-----------|---|
| 4 | x | x | x | x | x | x | 12" TC | M;Xw | 4 |
| 5 | x | x | x | x | x | x | 14" HT | C- Cheese | 4 |

| Sides | | | | | | | |
|---------------------|------|---------|-----------|------|----------------|--------------------------------|--------|
| # | Size | Portion | Placement | Bake | Great / Remake | Type | Points |
| 1 | x | x | x | x | x | Mac & Cheese | 3 |
| 2 | | x | x | x | | Stuffed Cheesy Bread | 0 |
| Size: {SCB} Too big | | | | | | | |
| 3 | x | x | x | x | x | Sandwich - Philly Cheese Steak | 3 |

| Product Section | | | | | | | | | |
|---|--|--|--|--|--|--|-------|-----------------|--------|
| | | | | | | | Value | Possible Points | Points |
| Dough Properly Managed and properly proofed | | | | | | | | 5 | 5 |
| Proper pizza procedures in use | | | | | | | | 2 | 0 |
| | | | | | | | | | |
| Proper side item procedures in use | | | | | | | | 1 | 0 |
| | | | | | | | | | |
| | | | | | | | | | |
| Product prepped for expected sales volume | | | | | | | | 1 | 1 |
| Recognition and Guidance | | | | | | | | | |

| Food Safety Section | | | | | | | | | |
|--|--|--|--|--|--|--|-------|-----------------|--------|
| | | | | | | | Value | Possible Points | Points |
| All products dated properly and not expired | | | | | | | | 3 | 0 |
| | | | | | | | | | |
| | | | | | | | | | |
| All refrigerated products held within specified temperature ranges | | | | | | | | 3 | 3 |
| Pest control standards are maintained | | | | | | | | 3 | 3 |
| All cooked product temperatures at least 165°F / 74°C | | | | | | | | 3 | 3 |
| Store personnel maintain proper appearance & hygiene standards | | | | | | | | 2 | 2 |
| Hand washing, hand sanitizing, and dishwashing procedures done properly and supplies accessible and properly stocked | | | | | | | | 2 | 2 |

| | | |
|---|---|---|
| All food contact surfaces, smallwares, and utensils clean and sanitized | 2 | 2 |
| Proper food and beverage handling procedures in use | 2 | 2 |
| Food packaging products, food contact surfaces, equipment, and chemicals protected from cross-contamination and stored off of floor | 1 | 1 |
| Sanitizer concentration within specified range and temperature | 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 | 3 | 3 | |
| Aprons must be clean and worn during food preparation, and not outside the store | 2 | 2 | |
| Hot bags are clean and free of debris and mold | 2 | 2 | |
| Store walls, floors, baseboards, and equipment are clean and free of dirt and debris | 1 | 1 | |
| Customer area walls, floors, and baseboards are clean and free of dirt and debris | 1 | 1 | |
| Customer area seating, counter and surfaces are clean, sanitized, and free of dirt and debris | 1 | 1 | |
| Restrooms are clean, sanitary, and fully stocked | 1 | 1 | |
| Walk-in is clean, free of debris, mold, and mildew | 1 | 1 | |
| Makeline and additional refrigeration units are clean, free of debris, mold, and mildew | 1 | 1 | |
| Store set up properly during operational hours | 1 | 1 | |
| Parking lot and entryway sidewalk are free of debris and windows and windowsills are clean | 1 | 1 | |
| Bake-wares clean and free of excessive carbon build-up | 1 | 1 | |
| Oven catch trays, oven exterior, and heat rack are free of built-up debris | 1 | 1 | |
| Delivery vehicles represent positive brand image | 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 | | 1 | 1 |
| Store walls, floors, and baseboards are not broken, chipped, or cracked | | 1 | 1 |
| Hand sinks operational and handwashing reminder signage is present | | 1 | 1 |
| Customer area seating, and surfaces are clean, sanitized, and free of dirt and debris | | 1 | 1 |
| Restrooms and fixtures are not broken, chipped, or cracked | | 1 | 1 |
| Parking lot, entryway sidewalk, and customer facing store exterior are clean and not damaged | | 1 | 1 |
| Signage is clean, properly illuminated, and not damaged | | 1 | 1 |
| Refrigeration and/or HVAC units operational, not broken, chipped, or cracked and free of rust | | 1 | 1 |
| Calibrated thermometer(s) available | | 1 | 1 |
| Small-wares and utensils are not broken, chipped, or cracked | | 1 | 1 |
| Bake-wares are not damaged | | 1 | 1 |
| Oven fingers and hood clean and free from excessive grease buildup and yellowing. Oven, hood, and heat rack are operational and undamaged. <i>Oven/Hood: {hood, vents} dirty</i> | | 1 | 0 |
| Sufficient number of hot bags available and are not torn, faded, or melted | | 1 | 1 |
| Calibrated, working scale(s) and product build job aids available | | 1 | 1 |
| Caller ID is installed and working | | 1 | 1 |
| Safe, tills, and drop boxes are present, operational, and secured | | 1 | 1 |
| Recognition and Guidance | | | |

| Brand Safety Section | | | |
|---|-------|-----------------|--------|
| | Value | Possible Points | Points |
| Delivery experts making drops, carrying less than \$20 (or international equivalent) | | 1 | 1 |
| Security callbacks are completed for new and suspicious orders, and for orders where Caller ID is unavailable | | 1 | 1 |
| Safe in use and deposit procedures followed | | 1 | 1 |

| | | |
|--|---|---|
| No more than \$150 USD in front till (or international equivalent) | 1 | 1 |
| Safety equipment in use and store personnel delivering safely to customers | 1 | 1 |
| No weapons, including pocket knives, mace, pepper spray, and similar items | 1 | 1 |
| Recognition and Guidance | | |

Refrig Temperatures

| | |
|---------|-------|
| Bin | 35 °F |
| Bin | 32 °F |
| Bin | 33 °F |
| Cabinet | 37 °F |
| Walk In | 37 °F |

End Bake Temperatures

| | |
|----------------------|--------|
| Wings | 182 °F |
| Stuffed Cheesy Bread | 182 °F |
| Pan | 190 °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 Pics | |

Oven 1

| | |
|-------|----------------|
| Make | XLT |
| Time | 6.30 |
| Model | 3270 D 1B & 2B |

Oven 2

| | |
|-------|----------------|
| Make | XLT |
| Time | 6.30 |
| Model | 3270 D 1B & 2B |

| |
|--------|
| Oven 3 |
| Make |
| Model |
| Oven 4 |
| Make |
| Model |
| |
| |