

Domino's Ops Assessment

Version 2024.00



Store 8006

Total Possible Points	100
Total Points	78
Stars	3
Critical Violations	0

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

8/22/2024 1:21:00 PM
Cunningham, Mike
Patrick Lloyd
Mary Prasse
Justin Flanagan

Possible QC7 NO

Critical Ops Elements Section		
	Value	Points
Dough management procedures neglected	No	0
Four (4) or more sizes/types of expired or unlabeled products/ingredients (non-dough)	No	0
Lack of available cleaning supplies, potable water, and/or no functioning hand sink in the production area	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 (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	x	x	14" HT	P - Pepperoni	4



2 x x x x

14" NYS P - Pepperoni 0

Size: Too small





3

x

x

x

x

Size: Too small

14" NYS

P - Pepperoni

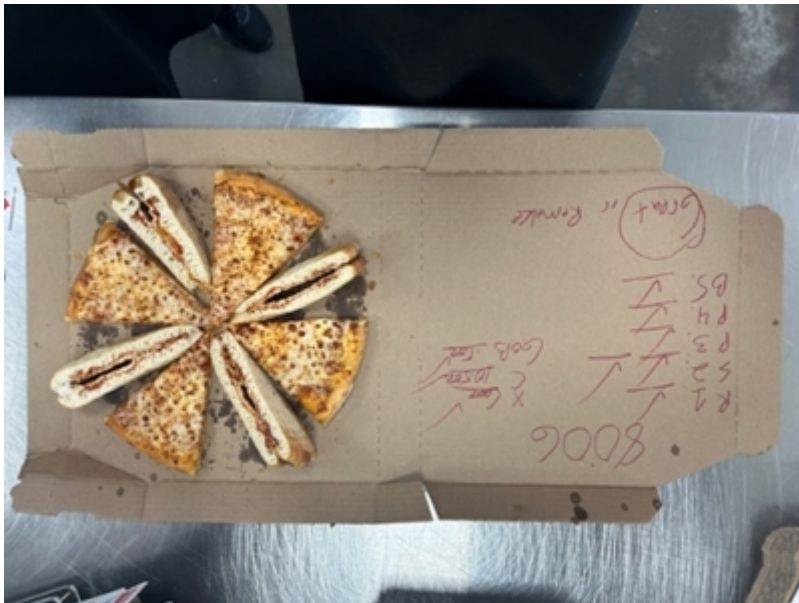
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4	x	x	x	x	x	x	12" HT	P - Pepperoni	4
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5 x x x x x x 14" HT C- Cheese 4






Sides

#	Size	Portion	Placement	Bake	Great / Remake	Type	Points
1	x	x	x	x	x	Stuffed Cheesy Bread	3



2	x	x	x	x	x	Pasta Tin - Chicken Carbon ara	3
							
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
Dough: {Sm} expired on {8/21}			



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
<i>1 Expired Products; Sandwich Bread Prepped</i>			



All refrigerated products held within specified temperature ranges	Yes	3	3
Pest control standards are maintained	No	3	0

Store does not have a PCO within the past 4-6 weeks

PEST PREVENTION SERVICE REPORT
 Customer Information Sheet available upon request at
<http://www.pestprevention.com/pest-prevention.pdf>

SERVICE TO:
 Wesley Services
 1740 University City Blvd Ste. 100, Universal City, TX 78148
 pestprevention.com
 Customer Care Phone: 1-800-855-2286

Service Date: 07/15/2024
Order Number: 80233190
Time In: 02:13 PM
Time Out: 02:21 PM
Customer Signature: [Signature]

General Comments / Instructions
 Inspected and treated kitchen, dining room, storage, restrooms, and other areas for the presence of rodents and crawling insects.
 Please use the following measures to prevent future infestations:

Service Technician Summary:

Areas of Concern (Conditions, Activities and Services Identified as Potential Pest Activity):

Location	Condition/Activity/Service	Severity	Location	Condition/Activity/Service	Severity
Kitchen	Food debris on counter	Low	Restroom	Trash can full	Low
Dining Room	Food debris on table	Low	Storage	Box of food	Low
Restroom	Trash can full	Low	Other	None	None

Treatments Applied to Control/Pest Activity:

Treatment	Area	Quantity	Target Pests	Location	Application Method
Antibacterial	Kitchen counter	1.0 gal	Antibacterial	Kitchen counter	Wipe down
Antibacterial	Dining room table	1.0 gal	Antibacterial	Dining room table	Wipe down
Antibacterial	Restroom trash can	1.0 gal	Antibacterial	Restroom trash can	Wipe down

Inspection Photo Details:

HEALTH DEPT

All cooked product temperatures at least 165°F / 74°C

Yes

3

3





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	No	2	0
<i>Exterior of bags are dirty</i>			







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-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			

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, and surfaces are clean, sanitized, and free of dirt and debris	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.	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, operational, and secured	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	Yes	1	1
Safe in use and deposit procedures followed	Yes	1	1

No more than \$150 USD in front till (or international equivalent)	Yes	1	1
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Safety equipment in use and store personnel delivering safely to customers	No	1	0
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Delivery Personnel Safety: Not wearing seat belt



No weapons, including pocket knives, mace, pepper spray, and similar items	Yes	1	1
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Recognition and Guidance

Refrig Temperatures

Bin	39 °F
Bin	37 °F
Bin	40 °F
Cabinet	38 °F
Walk In	33 °F
Cola	°F
Other	°F
Other	°F

End Bake Temperatures

Wings	199 °F
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Stuffed Cheesy Bread	181 °F
Pan	194 °F
Specialty Chicken	°F
Oven Information Section	