

# Domino's Ops Assessment

Version 2025.00



Store 6645

Total Possible Points	100
Total Points	91
Stars	5
Critical Violations	0

<b>Assessment Date Time</b>	6/11/2025 1:21:00 PM
<b>Franchisee / DCO</b>	Cunningham, Mike
<b>Store Manager</b>	Crystal Sprecher
<b>Manager in Charge</b>	Beverly Millburn
<b>Specialist</b>	Jon Hawks

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		

## Pizzas

#	Rim	Size	Portion	Placement	Bake	Great / Remake	Type	Toppings	Points
1	x	x	x	x	x	x	14" HT	HAW - Hawaiian	4



2 x x x x x x x 14" HT \$ - ExtravaganZZa 4



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



4 x x x x x

x

14" HT

B;P

4



5 x x x x

14" HT

P - Pepperoni

0

*Size: Thin center*



Sides								
#	Size	Portion	Placement	Bake	Great / Remake	Type	Points	
1	x	x	x	x	x	Parmesan Bread Bites	3	



2	x	x	x	x	x	Domino's Marbled Cookie Brownie	3
---	---	---	---	---	---	--	---



3

x

x

x

x

x

Stuffed  
Cheesy  
Bread -  
Peppero  
ni

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	Yes	3	3
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 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

No 2 0

*Food contact surfaces, smallwares, or utensils not clean or sanitized*





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

*Exterior of bags are dirty*





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			

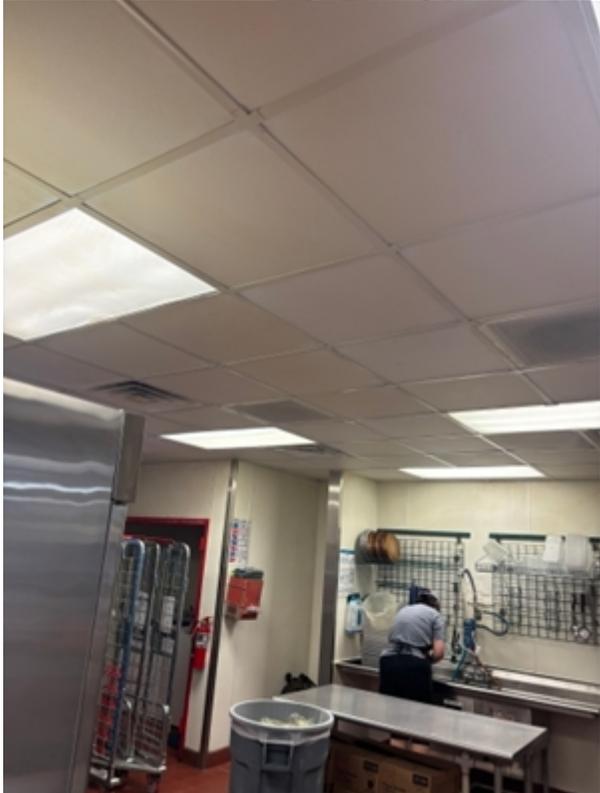
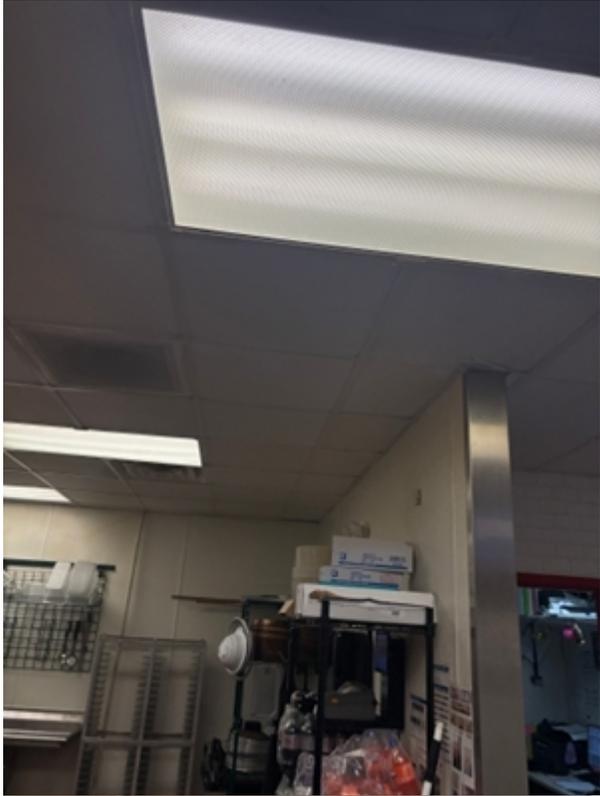
**Equipment & Store Condition Section**

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

Store ceiling, T-bars, and vents are clean and not broken, chipped, or cracked	No	1	0
--	----	---	---

*Store: {ceiling tiles, t bars} dirty*





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.	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			

<b>Brand Safety Section</b>			
	<b>Value</b>	<b>Possible Points</b>	<b>Points</b>
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
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	38 °F
Bin	36 °F
Cabinet	35 °F
Walk In	34 °F
Cola	39 °F

**End Bake Temperatures**

Wings	173 °F
Stuffed Cheesy Bread	174 °F

**Oven Information Section**

How many ovens are installed?	3
How are the ovens powered?	Natural Gas
Store has DJ Dough Stretcher	No
Team can identify DJ backup plan	

**Oven 1**

Make	Middleby Marshall
Time	6.30
Model	PS570Q
Temp	477 °F

**Oven 2**

Make	Middleby Marshall
Time	6.30
Model	PS570Q
Temp	470 °F

**Oven 3**

Make	Middleby Marshall
Time	6.30
Model	PS570Q
Temp	470 °F

**Oven 4**

Make	
Model	
Temp	°F