## Domino's Ops Assessment



## Store 6641

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

6/3/2025 6:43:00 PM Cunningham,Mike Ebony George Ebony George Jon Hawks

Total Possible Points	100
Total Points	76
Stars	3
Critical Violations	0

Version

2025.00

NO

Possible QC7

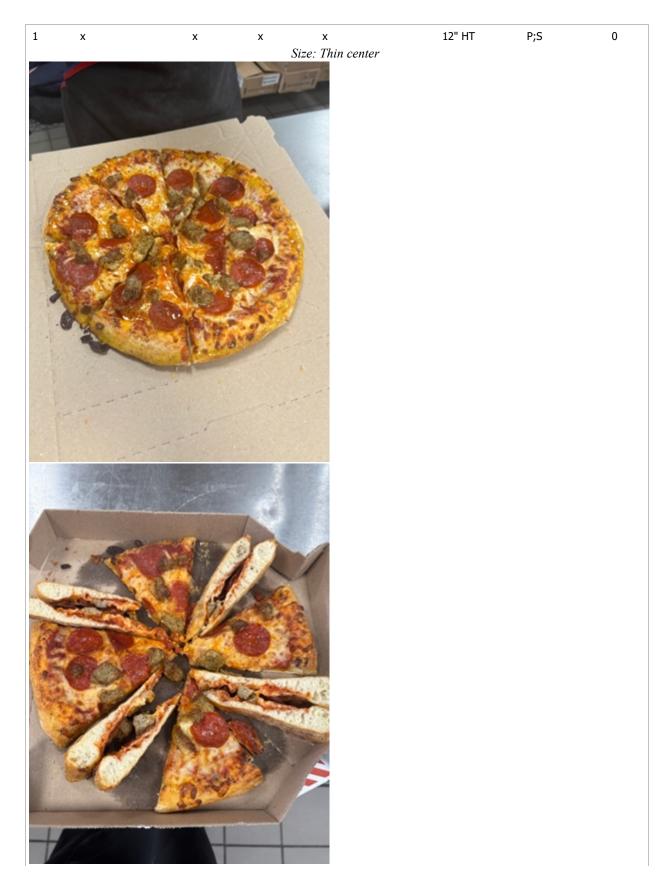
2025 Optional Operations Assessment Survey



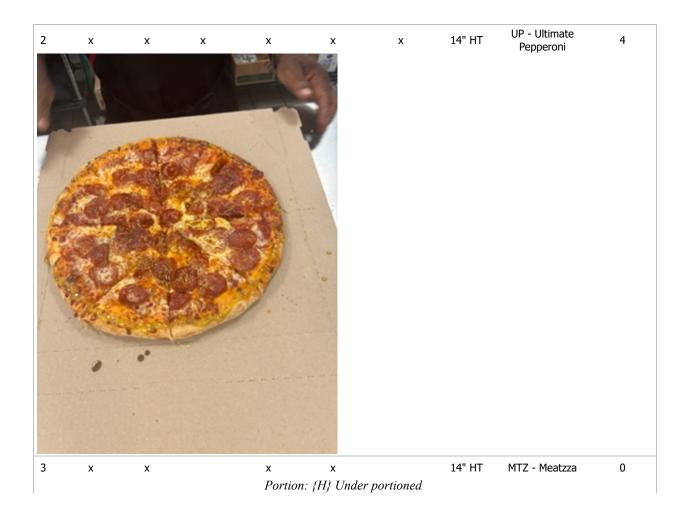
Critical Ops Elements Section		
	Value	Points
Dough management procedures neglected	No	0
Excessive Remakes	No	0
Four (4) or more sizes/types of expired or eight (8) or more sizes/types unlabeled products/ingredients (non-dough)	No	0
Lack of available cleaning supplies, potable water, and/or no functioning 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		

F	Pizza	ıs								
	#	Rim	Size	Portion	Placement	Bake	Great / Remake	Туре	Toppings	Points

Monday, June 9, 2025 Page 1 of 23

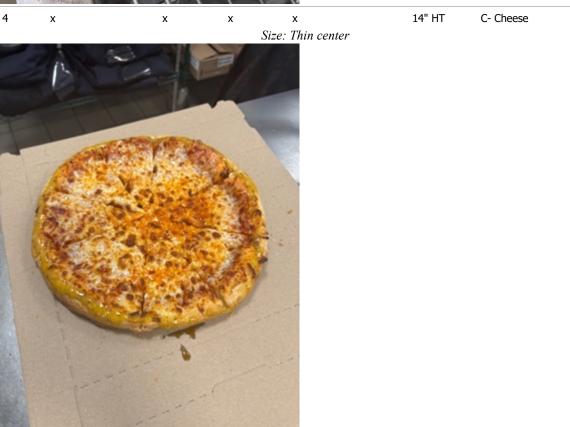


Monday, June 9, 2025 Page 2 of 23



Monday, June 9, 2025 Page 3 of 23





0

P - Pepperoni

14" HT

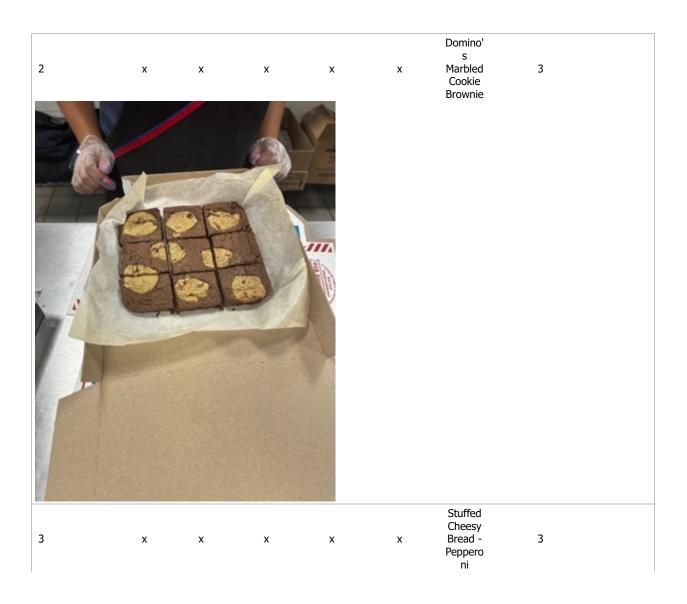
Monday, June 9, 2025 Page 4 of 23





Sides							
#	Size	Portion	Placement	Bake	Great / Remake	Туре	Points
1	х	х	х	х	х	Chocola te Crunch Lava Cakes	3

Monday, June 9, 2025 Page 5 of 23



Monday, June 9, 2025 Page 6 of 23



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

Monday, June 9, 2025 Page 7 of 23

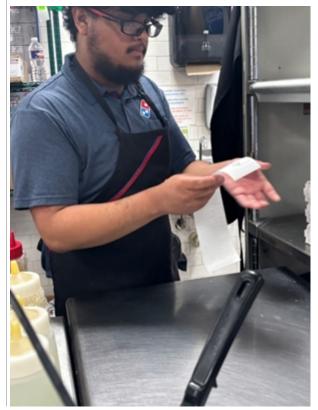


Monday, June 9, 2025 Page 8 of 23



Store personnel maintain proper apperance & hygiene standards No 2 0

\*\*Facial hair longer than 1 inch\*\*



Monday, June 9, 2025 Page 9 of 23

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

 $Food\ contact\ surfaces,\ smallwares,\ or\ utensils\ not\ clean\ or\ sanitized$ 



Monday, June 9, 2025 Page 10 of 23



Monday, June 9, 2025 Page 11 of 23



Proper food and beverage handling procedures in use

Yes

2

2

Monday, June 9, 2025 Page 12 of 23

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

Domino's logo apparel (hats, shirts, shorts/pants/skirts, and outerwear) worn properly and represents a positive brand image

No 3 0

Domino's Gear: {pants} dirty/faded



Monday, June 9, 2025 Page 13 of 23



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

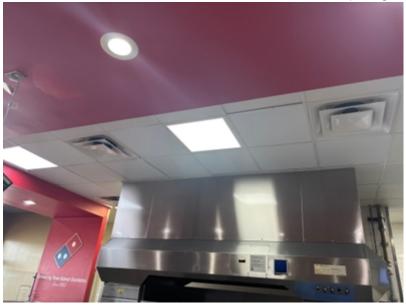
Monday, June 9, 2025 Page 14 of 23

Recognition and Guidance

## Equipment & Store Condition Section Value Possible Points

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

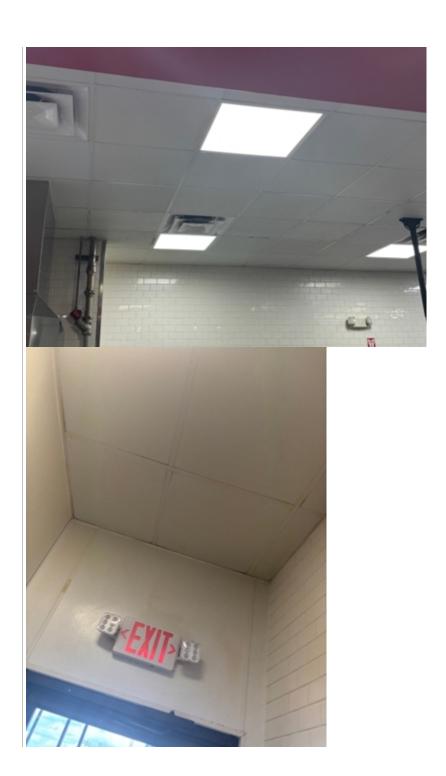
Store: {ceiling tiles, t bars} dirty



Monday, June 9, 2025 Page 15 of 23



Monday, June 9, 2025 Page 16 of 23



Monday, June 9, 2025 Page 17 of 23



Store walls, floors, and baseboards are not broken, chipped, or cracked	Yes	1	1
Hand sinks operational and handwashing reminder signage is present	No	1	0
Hand sink(s) do not have re	eminder signage		

Monday, June 9, 2025 Page 18 of 23



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
Monday June 9, 2025		Page 19	of 23

Monday, June 9, 2025 Page 19 of 23

Parking lot, entryway sidewalk, and customer facing store exterior are clean and not damaged

No

1

0

Exterior Area: {sidewalk} Dirty



Signage is clean, properly illuminated, and not damaged

No

1

0

Signage/Print: {building sign} in disrepair



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

No

0

1

Walk-in: {hinge cover missing} broken

Monday, June 9, 2025 Page 20 of 23



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	Yes	1	1

Monday, June 9, 2025 Page 21 of 23

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	39 °F
Bin	40 °F
Bin	39 °F
Cabinet	40 °F
Walk In	38 °F
Cola	38 °F
End Bake Temperatures	
Wings	167 °F
Stuffed Cheesy Bread	189 °F
Pan	192 °F
Oven Information Section	
Oven Information Section  How many ovens are installed?	2
	2
	2 Natural Gas
How many ovens are installed?  How are the ovens powered?	Natural Gas
How many ovens are installed?	
How many ovens are installed?  How are the ovens powered?	Natural Gas
How many ovens are installed?  How are the ovens powered?  Store has DJ Dough Stretcher	Natural Gas
How many ovens are installed?  How are the ovens powered?  Store has DJ Dough Stretcher	Natural Gas
How many ovens are installed?  How are the ovens powered?  Store has DJ Dough Stretcher  Team can identify DJ backup plan	Natural Gas
How many ovens are installed?  How are the ovens powered?  Store has DJ Dough Stretcher  Team can identify DJ backup plan  Oven 1	Natural Gas No

 Oven 2

 Make
 XLT

 Time
 6.55

450 °F

Temp

Monday, June 9, 2025 Page 22 of 23

Model	3270 D 1B & 2B
Temp	450 °F
Oven 3	
Make	
Model	
Тетр	°F
Oven 4	
Make	
Model	
Тетр	°F

Monday, June 9, 2025 Page 23 of 23