

Domino's Ops Assessment

Version 2025.00



Store 6808

Total Possible Points	100
Total Points	92
Stars	5
Critical Violations	0

Assessment Date Time	1/25/2025 3:31:00 PM
Franchisee / DCO	Cunningham, Mike
Store Manager	Shelby Owens
Manager in Charge	Shelby Owen
Specialist	Justin Flanagan

Possible QC7 NO

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	12" Pan	N;P	4





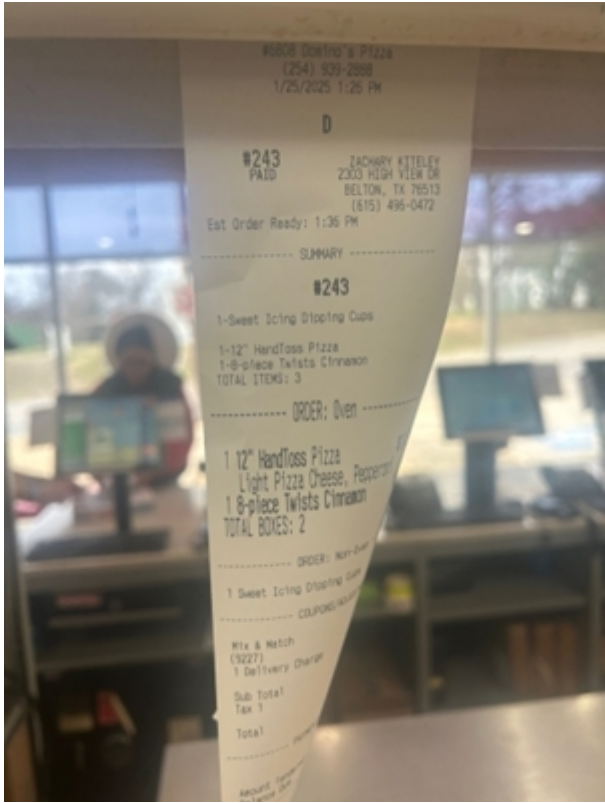
2 x x x x x

x 12" TC P - Pepperoni 4



3 x x x x x

x 12" HT C;P 4



4	x	x	x	x	x	x	14" HT	J;P	4
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5	x	x	x	x	x	x	x	14" HT	P - Pepperoni	4
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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

Cinnam
on
Bread
Twists

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	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 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	No	1	0
<i>{cornmeal} stored directly on floor or within 6" of floor on racks or within 4" from floor on dollies or casters; 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	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>Interior of bags are dirty; Exterior of bags are dirty</i>			
			









Store walls, floors, baseboards, and equipment are clean and free of dirt and debris

No

1

0

Store: {floor} Dirty









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	No	1	0

Walk-in: Mold found on {racks}







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	No	1	0
<i>Signage/Print: {building signs} in disrepair</i>			





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: {oven fingers} dirty</i>			





Sufficient number of hot bags available and are not torn, faded, or melted

No

1

0

Delivery Bags: Faded







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
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		35 °F
Bin		36 °F
Cabinet		37 °F
Walk In		36 °F
End Bake Temperatures		
Wings		184 °F
Stuffed Cheesy Bread		189 °F
Pan		184 °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		7.10
Model		3270 D 1B & 2B
Temp		460 °F
Oven 2		
Make		XLT
Time		7.10
Model		3270 D 1B & 2B
Temp		460 °F
Oven 3		
Make		
Time		0.00
Model		
Temp		0 °F
Oven 4		

Make	
Time	0.00
Model	
Temp	0 °F