## Domino's Ops Assessment



Store 6419

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

6/2/2025 5:19:09 PM Cunningham,Mike Joshua Delaney Joshua Delaney Allen Powers

Total Possible Points	100
Total Points	80
Stars	4
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		

Pizz	as								
#	Rim	Size	Portion	Placement	Bake	Great / Remake	Туре	Toppings	Points
1	х	х	х	Х	x	х	14" HT	J;P	4

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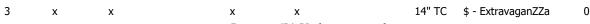
2 x x x x 14" HT \$ - ExtravaganZZa 0

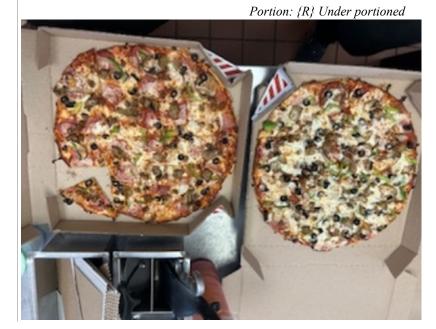
Portion: {O; G; R} Under portioned



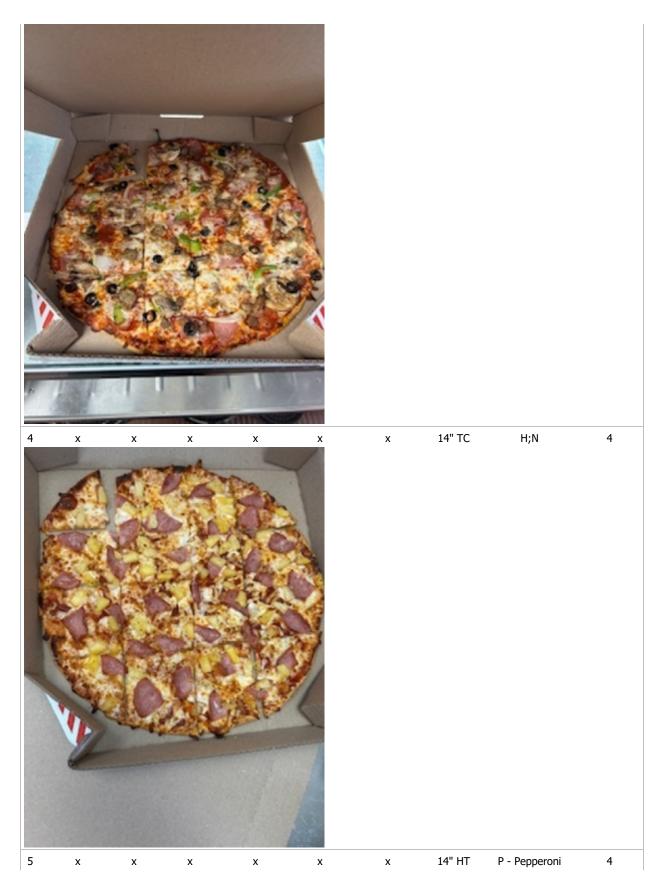
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Sides

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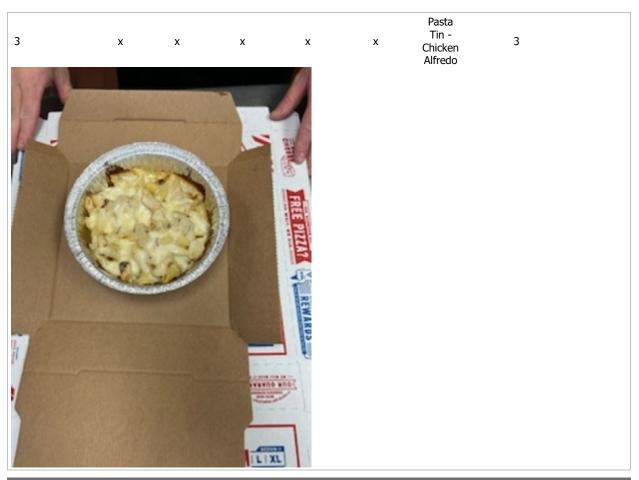
#	Size	Portion	Placement	Bake	Great / Remake	Туре	Points
1	x	х	х	х	х	Cinnam on Bread Twists	3



Domino'
s
Marbled 3
Cookie
Brownie



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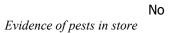
Product Section			
	Value	Possible Points	Points
Dough properly managed and properly proofed	Yes	5	5
Proper pizza procedures in use	Yes	2	2
Proper side item procedures in use	Yes	1	1
Product prepped for expected sales volume	Yes	1	1
Recognition and Guidance			

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  Product in makeline cabinets is not within specified.	No cification (33°	3 PF-41°F/.5°C	0 C-5°C)

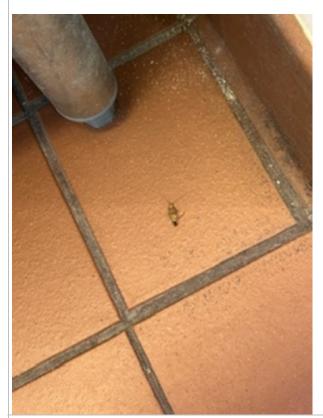
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Pest control standards are maintained



3 0

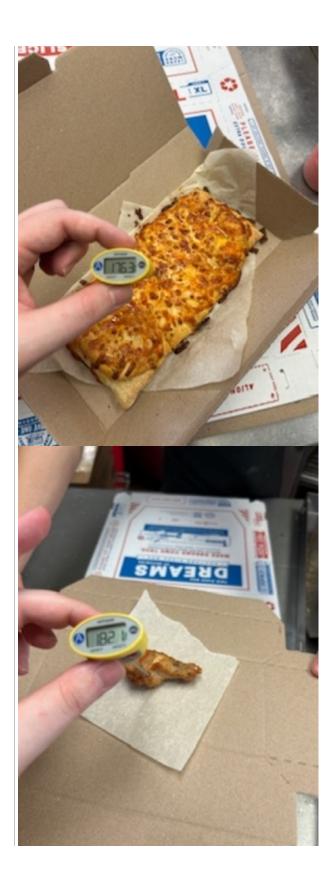


All cooked product temperatures at least 165°F / 74°C

Yes

3 3

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Store personnel maintain proper apperance & hygiene standards No 2 0

Hair not properly restrained



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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

{cornmeal} stored directly on floor or within 6" of floor on racks or within 4" from floor on dollies or casters



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	Yes	2	2

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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	Yes	1	1
Store walls, floors, and baseboards are not broken, chipped, or cracked	Yes	1	1

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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	No	1	0

Walk-in: {shelf} rusted



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.  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  Recognition and Guidance				
Oven fingers and hood clean and free from excessive grease buildup and yellowing. Oven, hood, and heat rack are operational and undamaged.  Sufficient number of hot bags available and are not torn, faded, or melted  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	Small-wares and utensils are not broken, chipped, or cracked	Yes	1	1
buildup and yellowing. Oven, hood, and heat rack are operational and undamaged.  Sufficient number of hot bags available and are not torn, faded, or melted  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  1  1  1  1  1  1  1  1  1  1  1	Bake-wares are not damaged	Yes	1	1
melted  Calibrated, working scale(s) and product build job aids available  Yes  1  Caller ID is installed and working  Yes  1  Safe, tills, and drop boxes are present and operational  Yes  1  1	buildup and yellowing. Oven, hood, and heat rack are operational	Yes	1	1
Caller ID is installed and working  Yes  1  Safe, tills, and drop boxes are present and operational  Yes  1  1	- · · · · · · · · · · · · · · · · · · ·	Yes	1	1
Safe, tills, and drop boxes are present and operational  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
Recognition and Guidance	Safe, tills, and drop boxes are present and operational	Yes	1	1
	Recognition and Guidance			

Bra	and Safety Section		
	Value	Possible Points	Points

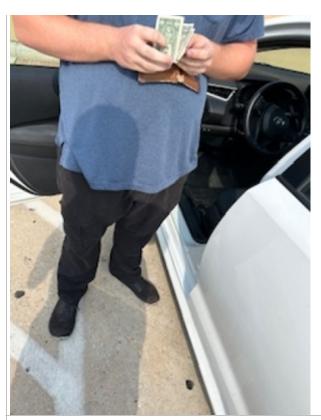
Delivery experts making drops, carrying less than \$20 (or international equivalent)

No 1 0

Driver Cash: Delivery money left in vehicle {30}



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Security callbacks are completed for new and suspicious orders, and for orders where Caller ID is unavailable

No

1

0

Caller ID: Security callbacks were not being made



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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	38 °F		
Bin	39 °F		
Bin	39 °F		
Cabinet	31 °F		
Walk In	36 °F		
End Bake Temperatures			
Wings	182 °F		
Stuffed Cheesy Bread	176 °F		
Pan	182 °F		

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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	XLT
Time	6.25
Model	3270 H
Temp	420 °F
Oven 2	
Make	XLT
Time	6.25
Model	3270 H
Temp	420 °F
Oven 3	
Make	XLT
Time	6.25
Model	3270 H
Temp	430 °F
Oven 4	
Make	
Model	
Тетр	°F

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