

Domino's Ops Assessment

Version 2024.00



Store 6747

Total Possible Points	100
Total Points	77
Stars	3
Critical Violations	0

Assessment Date Time	11/18/2024 8:21:00 PM
Franchisee / DCO	Cunningham, Mike
Store Manager	Melissa Escamilla
Manager in Charge	Alysa Aviles
Specialist	Deirdra Stuart

Possible QC7 NO

Critical Ops Elements Section		
	Value	Points
Dough management procedures neglected		0
Four (4) or more sizes/types of expired or unlabeled products/ingredients (non-dough)		0
Lack of available cleaning supplies, potable water, and/or no functioning hand sink in the production area	No	0
Hazardous Temperatures		0
Pest control standards past critical thresholds		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		14" HT	R - Black Olives	0
Placement: Center loaded									
2	x	x			x		12" HT	Bq;Du	0
Portion: {chicken} Under portioned; Placement: Center loaded									
3	x	x	x		x		12" HT	P - Pepperoni	0
Placement: Center loaded									

4	x	x			x		12" HT	MTZ - Meatzza	0
<i>Portion: {sausage} Under portioned; Placement: Center loaded</i>									
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		Pasta Tin - Italian Sausag e Marinar a	0
<i>Placement: Toppings are not evenly distributed</i>							
3	x	x	x	x	x	8-piece Traditio nal Wing	3

Product Section

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

Food Safety Section

	Value	Possible Points	Points
All products dated properly and not expired		3	0
<i>1 Expired Products; Tomatoes In-Use</i>			
All refrigerated products held within specified temperature ranges		3	3
Pest control standards are maintained		3	3
All cooked product temperatures at least 165°F / 74°C		3	3
Store personnel maintain proper appearance & hygiene standards		2	2

Hand washing, hand sanitizing, and dishwashing procedures done properly and supplies accessible and properly stocked	2	2
All food contact surfaces, smallwares, and utensils clean and sanitized	2	2
Proper food and beverage handling procedures in use	2	2
Food packaging products, food contact surfaces, equipment, and chemicals protected from cross-contamination and stored off of floor	1	1
Sanitizer concentration within specified range and temperature	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		3	3
Aprons must be clean and worn during food preparation, and not outside the store		2	2
Hot bags are clean and free of debris and mold		2	2
Store walls, floors, baseboards, and equipment are clean and free of dirt and debris		1	1
Customer area walls, floors, and baseboards are clean and free of dirt and debris		1	1
Customer area seating, counter and surfaces are clean, sanitized, and free of dirt and debris		1	1
Restrooms are clean, sanitary, and fully stocked		1	1
Walk-in is clean, free of debris, mold, and mildew		1	1
Makeline and additional refrigeration units are clean, free of debris, mold, and mildew		1	1
Store set up properly during operational hours		1	1
Parking lot and entryway sidewalk are free of debris and windows and windowsills are clean		1	1
Bake-wares clean and free of excessive carbon build-up		1	1
Oven catch trays, oven exterior, and heat rack are free of built-up debris		1	1
Delivery vehicles represent positive brand image		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		1	1
Store walls, floors, and baseboards are not broken, chipped, or cracked		1	1
Hand sinks operational and handwashing reminder signage is present		1	1
Customer area seating, and surfaces are clean, sanitized, and free of dirt and debris		1	1
Restrooms and fixtures are not broken, chipped, or cracked		1	1
Parking lot, entryway sidewalk, and customer facing store exterior are clean and not damaged		1	1
Signage is clean, properly illuminated, and not damaged		1	1
Refrigeration and/or HVAC units operational, not broken, chipped, or cracked and free of rust		1	1
Calibrated thermometer(s) available		1	1
Small-wares and utensils are not broken, chipped, or cracked		1	1
Bake-wares are not damaged		1	1
Oven fingers and hood clean and free from excessive grease buildup and yellowing. Oven, hood, and heat rack are operational and undamaged. <i>Oven/Hood: {hood, vents} dirty</i>		1	0
Sufficient number of hot bags available and are not torn, faded, or melted		1	1
Calibrated, working scale(s) and product build job aids available		1	1
Caller ID is installed and working		1	1
Safe, tills, and drop boxes are present, operational, and secured		1	1
Recognition and Guidance			

Brand Safety Section

	Value	Possible Points	Points
Delivery experts making drops, carrying less than \$20 (or international equivalent)		1	1
Security callbacks are completed for new and suspicious orders, and for orders where Caller ID is unavailable		1	1

Safe in use and deposit procedures followed	1	1
No more than \$150 USD in front till (or international equivalent)	1	1
Safety equipment in use and store personnel delivering safely to customers	1	1
No weapons, including pocket knives, mace, pepper spray, and similar items	1	1
Recognition and Guidance		

Refrig Temperatures

Bin	33 °F
Bin	35 °F
Bin	33 °F
Cabinet	39 °F
Walk In	37 °F

End Bake Temperatures

Wings	174 °F
Stuffed Cheesy Bread	179 °F
Pan	193 °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 Pics	

Oven 1

Make	XLT
Time	6.20
Model	3270 H

Oven 2

Make	XLT
Time	6.20

Model	3270 H
Oven 3	
Make	XLT
Time	0.00
Model	3270 H
Oven 4	
Make	
Model	