

Domino's Ops Assessment

Version 2024.00



Store 6638

Total Possible Points	100
Total Points	75
Stars	3
Critical Violations	0

Assessment Date Time	12/1/2024 6:05:00 PM
Franchisee / DCO	Cunningham, Mike
Store Manager	James Stielgelmeir
Manager in Charge	Vanessa Aguirre
Specialist	Sarahi Tapia

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	x	x	12" Pan	J;P;X	4



2	x	x	x	x	x	x	x	12" HT	Du;P	4
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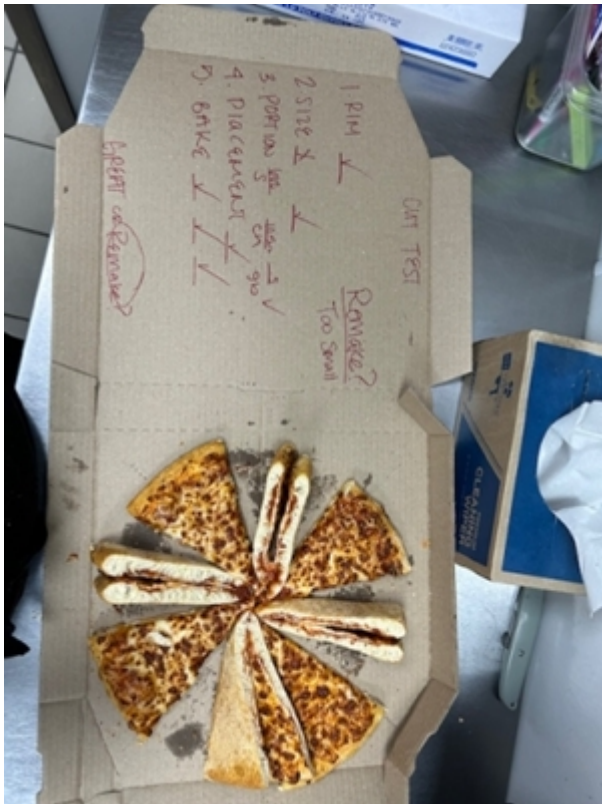


3	x	x	x	x	x	14" HT	P - Pepperoni	0
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Placement: Uneven distribution




4	x	x	x	x	x	x	12" TC	N;Z	4
5	x		x	x	x		14" HT	C- Cheese	0
Size: Too small									





Sides

#	Size	Portion	Placement	Bake	Great / Remake	Type	Points
1	x	x	x	x	x	Garlic Bread Twists	3
							
2	x	x	x	x	x	8-piece Traditio nal Wing	3



3

x

x

x


x

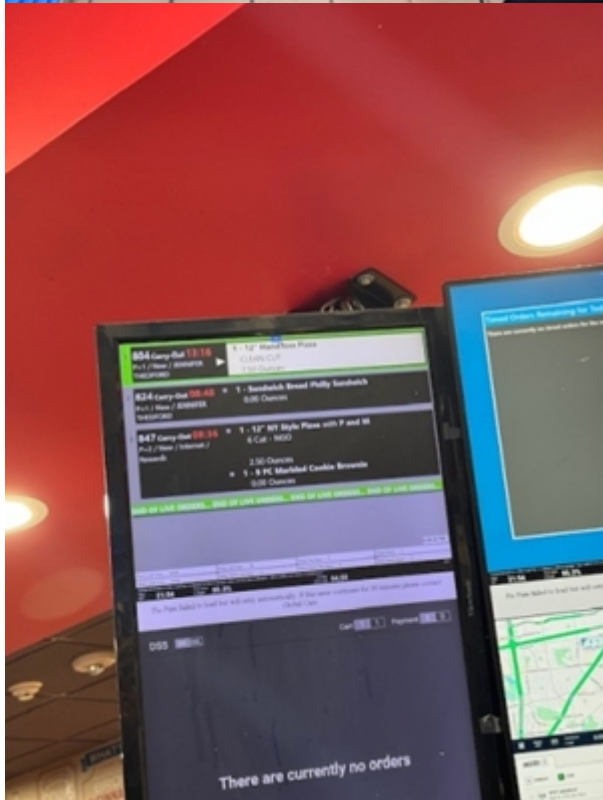
x

Mac &
Cheese

3



	Value	Possible Points	Points
Dough Properly Managed and properly proofed		5	0
<div>  <p><i>Dough: {14'} expired on {11/30}</i></p> </div>			
Proper pizza procedures in use		2	2
Proper side item procedures in use		1	1
Product prepped for expected sales volume		1	0
<i>{sandwich bread} not prepped</i>			



Recognition and Guidance

	Value	Possible Points	Points
All products dated properly and not expired		3	3
			
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 apperance & hygiene standards

2

0

Store personnel with more than 2 piercings per ear {?}; Plain ear grommets or gauges exceed 3/4" (1.9 cm)





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 <i>Product bins in makeline rail overstocked {boneless chicken}</i>	2	0



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

3 0

Domino's Gear: {pants,hat} dirty/faded; Domino's Gear: {mix match, shoes} unapproved style and/or color








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-ware 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 <i>Signage/Print: {logo} in disrepair</i>		1	0
			
Refrigeration and/or HVAC units operational, not broken, chipped, or cracked and free of rust <i>Standing water in {makeline cabinets }</i>		1	0



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.	1	1
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
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	0

<i>Caller ID: Security Callbacks procedure was not known</i>		
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	0
<i>Weapon found on store premises that does not meet critical threshold</i>		
		





Recognition and Guidance

Refrig Temperatures	
Bin	35.6 °F
Bin	40.4 °F
Cabinet	36.3 °F
Walk In	33 °F
End Bake Temperatures	
Wings	201.5 °F
Stuffed Cheesy Bread	212.9 °F
Pan	212.1 °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 Pics





Oven 1	
Make	XLT
Time	6.30
Model	3270 F
Oven 2	
Make	XLT
Time	6.30
Model	3270 F
Oven 3	
Make	
Model	
Oven 4	
Make	
Model	

