

Domino's Ops Assessment

Version

2025.00



Store 6653

Total Possible Points	100
Total Points	81
Stars	4
Critical Violations	0

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

6/3/2025 8:47:00 PM
Cunningham, Mike
Emily Wallingford-Garcia
Troy Wayne
Jon Hawks

Possible QC7

NO

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		

Pizzas

#	Rim	Size	Portion	Placement	Bake	Great / Remake	Type	Toppings	Points
1	x	x	x	x	x	x	14" HT	C- Cheese	4



2	x	x	x	x	x	x	x	14" HT	B;C;P	4
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3	x	x	x	x	x	x	x	14" HT	HAW - Hawaiian	4
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4 x x x x x

x

14" HT

N;S

4



5 x x x x x

x

14" HT

P - Pepperoni

4



Sides							
#	Size	Portion	Placement	Bake	Great / Remake	Type	Points
1	x		x	x		Parmesan Bread Bites	0
Portion: {garlic oil blend} Over portioned							



2

x

x

x

x

x

8-piece
Traditio
nal
Wing

3



3

x

x

x

x

x

Stuffed
Cheesy
Bread

3



Product Section

	Value	Possible Points	Points
Dough properly managed and properly proofed	Yes	5	5
Proper pizza procedures in use	No	2	0
<i>Prepped products are sauced, cheesed, dried out, overproofed or stored under refrigeration</i>			



Proper side item procedures in use

No

1

0

{Tots} not packaged properly



Product prepped for expected sales volume	Yes	1	1
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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	No	3	0
<i>Product in makeline rail is not within specification (33°F-41°F/.5°C-5°C)</i>			





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	No	2	0
<i>Hair not properly restrained</i>			



Hand washing, hand sanitizing, and dishwashing procedures done properly and supplies accessible and properly stocked

No

2

0

Hand sinks are not properly stocked with single use towels




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>Products and/or food contact surfaces stored on top of the oven or on oven 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	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	No	1	0

Make-line: {bin lids} dirty





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 <i>{pans} has excessive carbon build-up</i>	No	1	0



Oven catch trays, oven exterior, and heat rack are free of built-up debris	Yes	1	1
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Delivery vehicles represent positive brand image	Yes	1	1
Recognition and Guidance			

Equipment & Store Condition Section

	Value	Possible Points	Points
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Store ceiling, T-bars, and vents are clean and not broken, chipped, or cracked	No	1	0
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Store: {Ceiling tiles, t bars} dirty







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	No	1	0
<i>Exterior Area: {sidewalk} Dirty</i>			



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	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.	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
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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 <i>Caller ID: Security Callbacks procedure was not known</i>	No	1	0
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	43 °F
Bin	44 °F
Bin	44 °F
Cabinet	39 °F
Walk In	37 °F
Cola	37 °F

End Bake Temperatures

Wings	188 °F
Stuffed Cheesy Bread	180 °F
Pan	183 °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	Middleby Marshall
Time	6.35
Model	PS570

Temp	470 °F
Oven 2	
Make	Middleby Marshall
Time	6.35
Model	PS570
Temp	470 °F
Oven 3	
Make	
Model	
Temp	°F
Oven 4	
Make	
Model	
Temp	°F