

# Domino's Ops Assessment

Version

2025.00



Store 6783

Total Possible Points	100
Total Points	86
Stars	4
Critical Violations	0

**Assessment Date  
Time**

2/6/2025 3:00:00 PM

**Franchisee / DCO**

Cunningham, Mike

**Store Manager**

James Stiegelmeier

**Manager in Charge**

Noe Canales

**Specialist**

Sarahi Tapia

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" HT	B;S	4



2	x	x	x	x	12" HT	C- Cheese	0
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Portion: {cheese} Under portioned





3	x	x	x	x	x	x	12" HT	G;O;P;S	4
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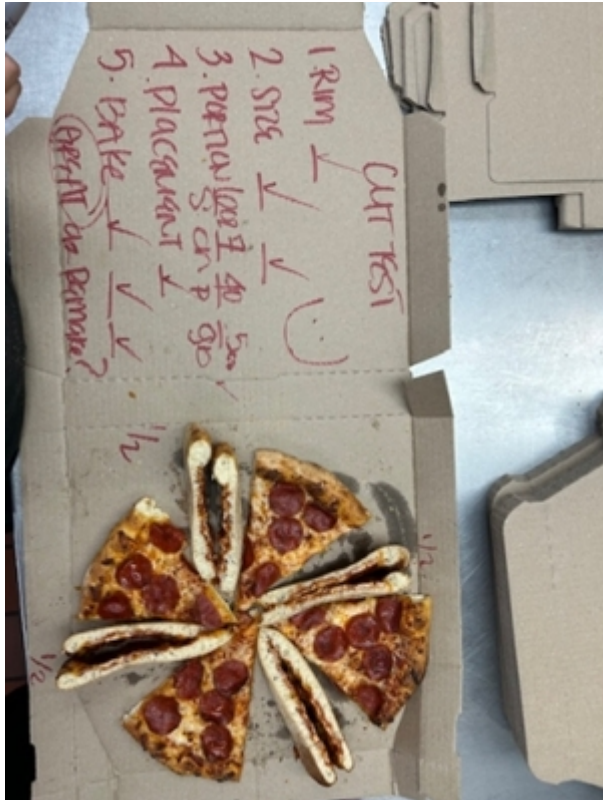


4	x	x	x	x	x	x	12" HT	K;P	4
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5	x	x	x	x	x	x	14" HT	P - Pepperoni	4
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Sides

#	Size	Portion	Placement	Bake	Great / Remake	Type	Points
1	x	x	x	x	x	Stuffed Cheesy Bread - Bacon & Jalapen o	3
							
2	x	x	x	x	x	Domino' s Marbled Cookie Brownie	3



3

x

x

x

Cheesy  
Marinara  
Dip &  
Bread  
Twists

0

*Portion: Incorrect toppings in use*







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	No	1	0
<i>Prepped bread sides dried out or overproofed</i>			



Product prepped for expected sales volume	Yes	1	1
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Recognition and Guidance
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**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	Yes	1	1
Sanitizer concentration within specified range and temperature <i>Sanitizer solution in {red bucket} out of specified range or temperature</i>	No	1	0

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 <i>Restroom: {toilet paper} improperly stocked</i>	No	1	0
			
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 <i>{parking lot} has trash and/or debris</i>	No	1	0



Bake-ware 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
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Store ceiling, T-bars, and vents are clean and not broken, chipped, or cracked

No 1 0

*Store: {ceiling tiles} dirty; Store: {light cover} missing*







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 <i>Signage/Print: {drive thru sign} dirty and/or faded; Signage/Print: {sign} in disrepair</i>	No	1	0





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

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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)

No

1

0

*Driver Cash: Driver carrying {\$30}*







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	35.9 °F
Bin	35.7 °F
Bin	35.6 °F
Cabinet	35.8 °F
Walk In	37.2 °F
End Bake Temperatures	
Wings	179 °F
Stuffed Cheesy Bread	166.7 °F

Pan	213 °F
<b>Oven Information Section</b>	
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	
<b>Oven 1</b>	
Make	Middleby Marshall
Time	6.30
Model	PS570
Temp	471 °F
<b>Oven 2</b>	
Make	Middleby Marshall
Time	6.30
Model	PS570
Temp	478 °F
<b>Oven 3</b>	
Make	
Model	
Temp	°F
<b>Oven 4</b>	
Make	
Model	
Temp	°F