

Domino's Ops Assessment

Version 2024.00



Store 6635

Total Possible Points	100
Total Points	90
Stars	5
Critical Violations	0

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

11/6/2024 12:55:00 PM  
Cunningham, Mike  
Jackie Pineda  
Jackie Pineda  
Sarahi Tapia

Possible QC7 NO

Critical Ops Elements Section		
	Value	Points
Dough management procedures neglected	No	0
Four (4) or more sizes/types of expired or unlabeled products/ingredients (non-dough)	No	0
Lack of available cleaning supplies, potable water, and/or no functioning hand sink in the production area	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 (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		12" HT	G;M;O;P;X	0
Placement: Center loaded									



2

x

x

x

x

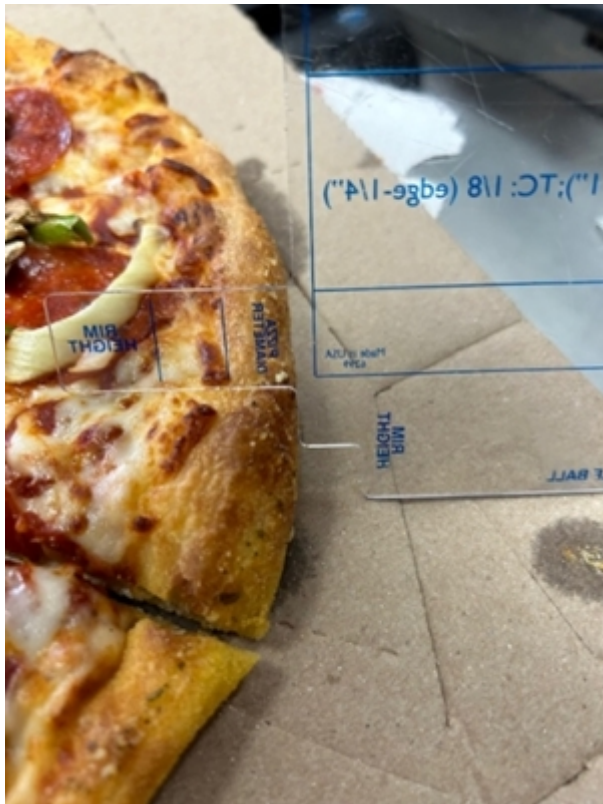
12" HT

G;M;P;X

0

*Placement: Center loaded; Placement: Sauce border too narrow*







3      x      x      x      x      x      x      x      12" NYS      B;Du;Xf      4

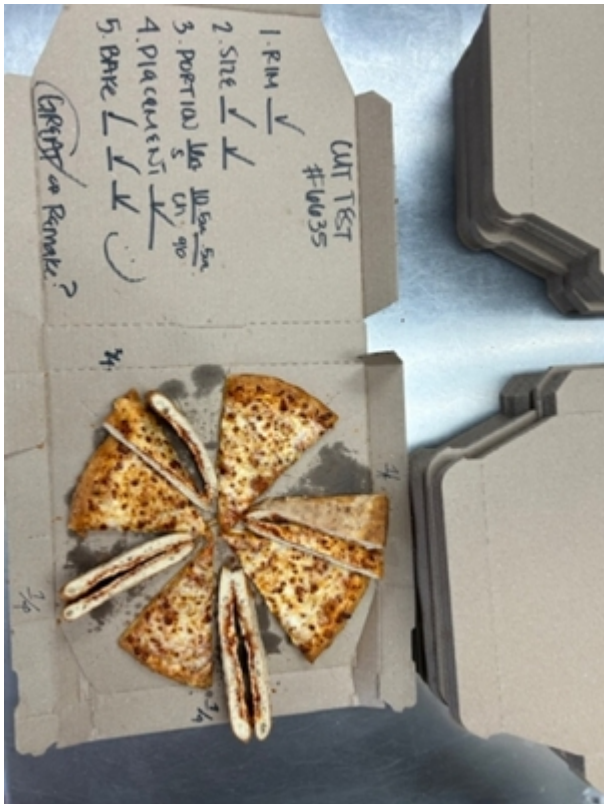




4 x x x x x x 12" TC B;Du 4



5 x 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	Domino's Marbled Cookie Brownie	3



2	x	x	x	x	x	Stuffed Cheesy Bread - Pepperoni	3
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3

x

x

x

x

x

Specialty  
Chicken  
- Classic  
Hot  
Buffalo

3



#### 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	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 appearance & 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	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

No

1

0

*Store: {walls, baseboards, floors} Dirty*










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
Hand sinks operational and handwashing reminder signage is present	Yes	1	1
Customer area seating, and surfaces are clean, sanitized, and free of dirt and debris	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: {menu} not illuminated</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
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, operational, and secured	Yes	1	1
Recognition and Guidance			

Brand Safety Section			
	Value	Possible Points	Points
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	Yes	1	1
Safe in use and deposit procedures followed	Yes	1	1
No more than \$150 USD in front till (or international equivalent)	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	31.3 °F
Bin	32 °F
Bin	31.9 °F
Cabinet	33.8 °F
Walk In	35.6 °F
Cola	°F
Other	°F
Other	°F

End Bake Temperatures	
Wings	°F
Stuffed Cheesy Bread	186.8 °F
Pan	209.3 °F
Specialty Chicken	188 °F

Oven Information Section	
How many ovens are installed?	1
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 1B & 2B
Temp	469 °F
Oven 2	
Make	
Time	0
Model	
Temp	°F
Oven 3	
Make	
Time	0
Model	
Temp	°F
Oven 4	
Make	
Time	0
Model	
Temp	°F