

Domino's Ops Assessment

Version 2025.00



Store 6630

| | |
|-----------------------|-----|
| Total Possible Points | 100 |
| Total Points | 74 |
| Stars | 3 |
| Critical Violations | 1 |

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

2/17/2025 12:50:00 PM
Cunningham, Mike
Blake Dick
Blake Dick
Sarahi Tapia

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 | Critical | -7 |
| {chopped garlic} Refrigerated product(s), or refrigeration unit(s), over 50°F/10°C (including refrigerated sauces) | | |



| | | |
|---|----|---|
| 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" NYS | G;J;M;O;R;Si;X;Z | 4 |
|  | | | | | | | | | |
| 2 | x | x | x | x | x | x | 12" Pan | P - Pepperoni | 4 |



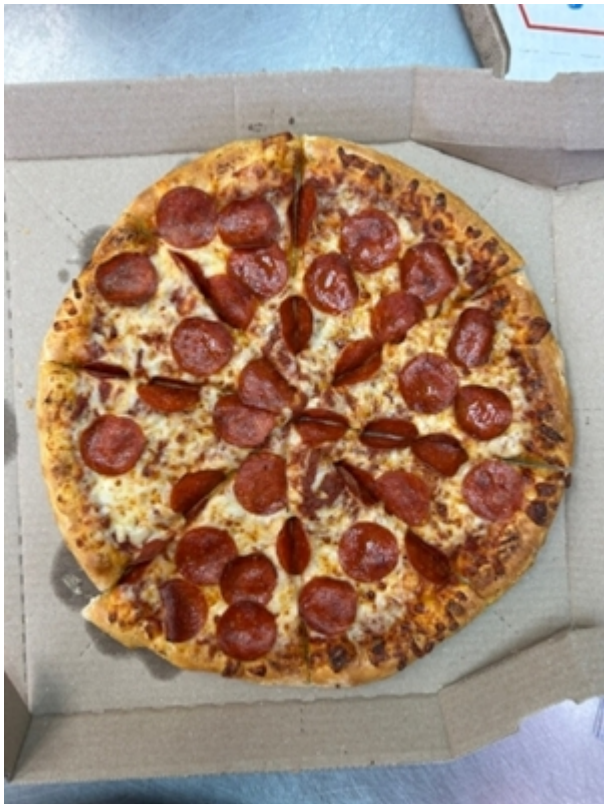
| | | | | | | | | | | |
|---|---|---|---|---|---|---|---|--------|---------------|---|
| 3 | x | x | x | x | x | x | x | 10" HT | P - Pepperoni | 4 |
|---|---|---|---|---|---|---|---|--------|---------------|---|

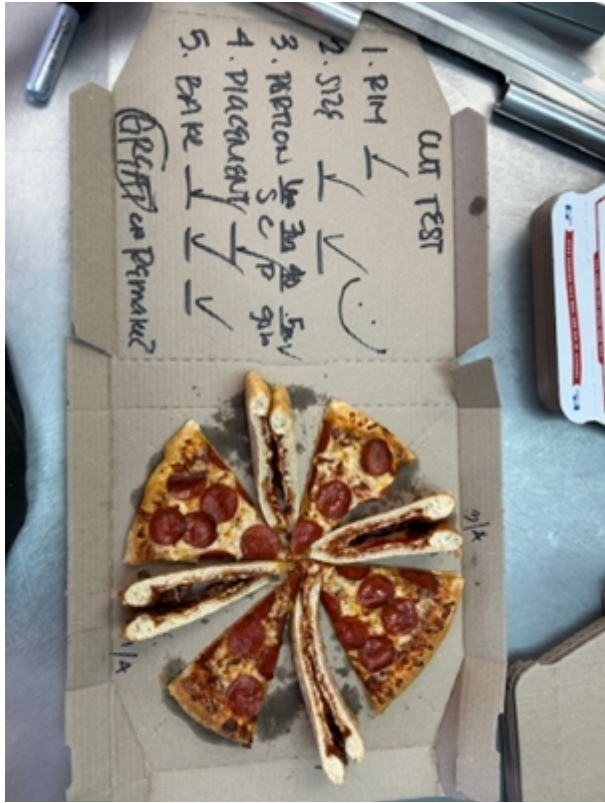


| | | | | | | | | | | |
|---|---|---|---|---|---|---|---|--------|----------|---|
| 4 | x | x | x | x | x | x | x | 14" HT | C;Cs;N;P | 4 |
|---|---|---|---|---|---|---|---|--------|----------|---|



| | | | | | | | | | | |
|---|---|---|---|---|---|---|---|--------|---------------|---|
| 5 | x | x | x | x | x | x | x | 14" HT | P - Pepperoni | 4 |
|---|---|---|---|---|---|---|---|--------|---------------|---|





| Sides | | | | | | | |
|-------|------|---------|-----------|------|----------------|----------------------|--------|
| # | Size | Portion | Placement | Bake | Great / Remake | Type | Points |
| 1 | x | x | x | x | x | Stuffed Cheesy Bread | 3 |



| | | | | | | | |
|---|---|---|---|---|---|--|---|
| 2 | x | x | x | x | x | Loaded Chicken - Sweet BBQ Bacon | 3 |
|---|---|---|---|---|---|--|---|



3

x

x

x

x

x

Chocola
te
Crunch
Lava
Cakes

3



Product Section

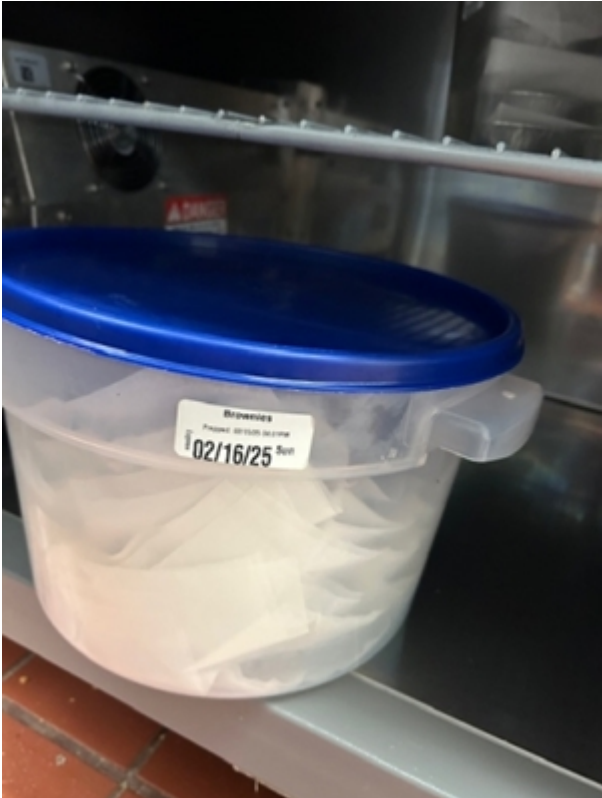
| | Value | Possible Points | Points |
|---|-------|-----------------|--------|
| Dough properly managed and properly proofed | No | 5 | 0 |
| Dough: {small - 10"} over proofed | | | |



| | | | |
|--|-----|---|---|
| Proper pizza procedures in use | Yes | 2 | 2 |
| Proper side item procedures in use | Yes | 1 | 1 |
| Product prepped for expected sales volume | No | 1 | 0 |
| <i>Store out of {brownies, garden salads};Frozen {cheese} in use</i> | | | |



Recognition and Guidance

| | Value | Possible Points | Points |
|--|-------|-----------------|--------|
| All products dated properly and not expired | No | 3 | 0 |
| <i>Multiple Expired Products; Dip Cups: BBQ; Marble Cookie Brownie In-Use</i> | | | |
|  | | | |



All refrigerated products held within specified temperature ranges No 3 0
*Product in makeline rail is not within specification (33°F-41°F/.5°C-5°C);Product
left out of refrigeration and over 50°F (10°C)*





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

No

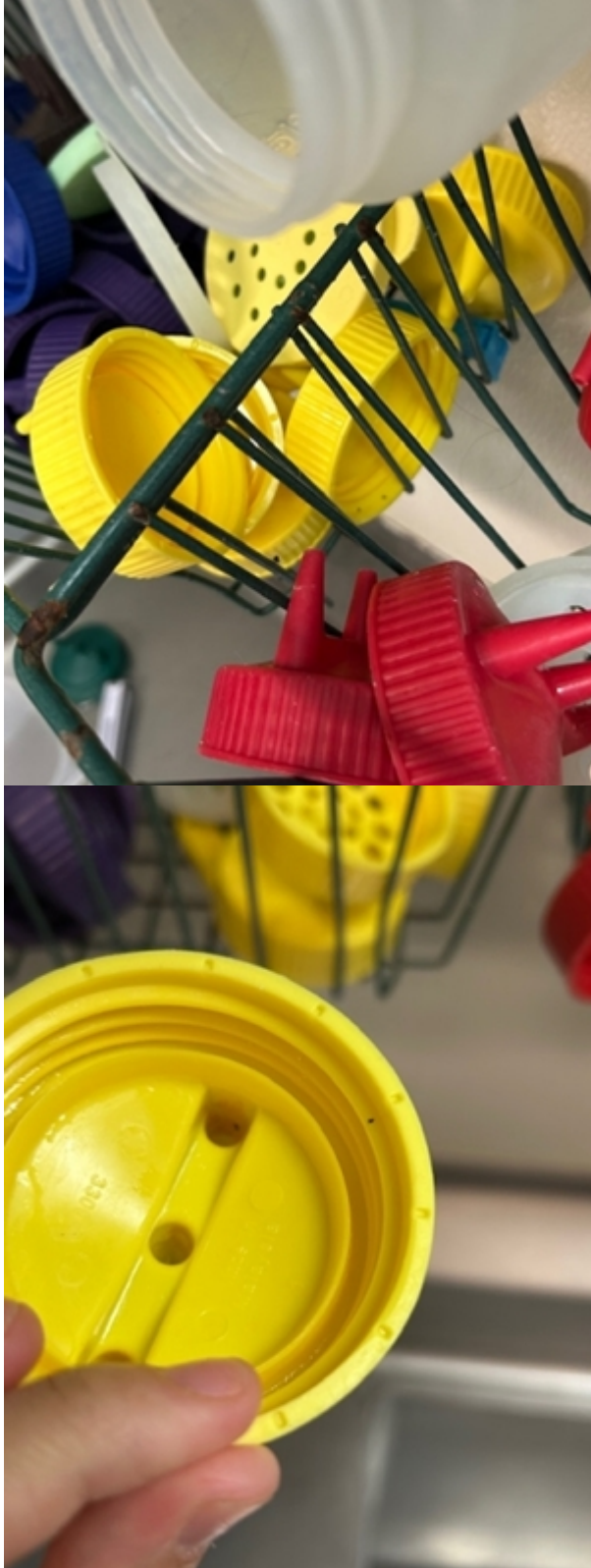
2

0

Squeeze bottles, containers, or bins are not cleaned and sanitized







Proper food and beverage handling procedures in use

No

2

0

Product bins in makeline rail overstocked {pasta}



| | | | |
|---|-----|---|---|
| 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 | 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 <i>FYI: Baseboards & Floor Need Attention (See Pics)</i> | | | |

| 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 <i>Store: {floors} cracked</i> | No | 1 | 0 |
| 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 | 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 | FYI: Signage needs attention soon (see pic) | | |

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 |
| Till secured and cash handling procedures followed | No | 1 | 0 |

Till: Not Locked





| | | | |
|--|-----|---|---|
| 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 | 35.2 °F |
| Bin | 39.3 °F |
| Bin | 39.5 °F |
| Cabinet | 38.1 °F |
| Walk In | 38.1 °F |

End Bake Temperatures

| | |
|----------------------|----------|
| Stuffed Cheesy Bread | 195.2 °F |
| Pan | 212.7 °F |
| Specialty Chicken | 173.6 °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 | 6.15 |
| Model | PS570 |
| Temp | 471 °F |
| Oven 2 | |
| Make | Middleby Marshall |
| Time | 6.43 |
| Model | PS570 |
| Temp | 47 °F |
| Oven 3 | |
| Make | |
| Model | |
| Temp | °F |
| Oven 4 | |
| Make | |
| Model | |
| Temp | °F |
| | |
| | |