Domino's Ops Assessment



Store 6417

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

5/2/2025 8:37:00 PM Cunningham,Mike Johnathan Miles Johnathan Miles Justin Flanagan

Total Possible Points	100
Total Points	83
Stars	4
Critical Violations	0

Version

2025.00

NO

Possible QC7

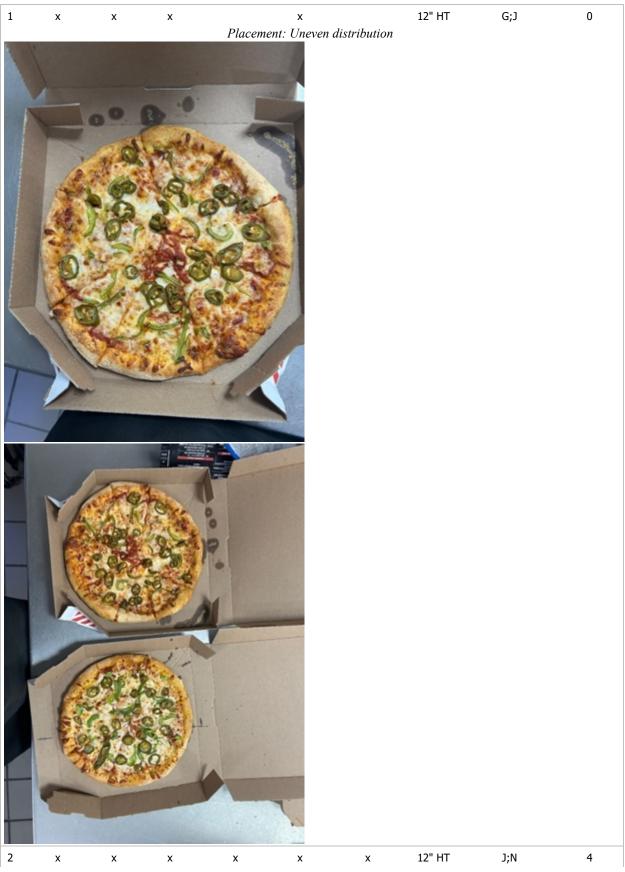
2025 Optional Operations Assessment Survey



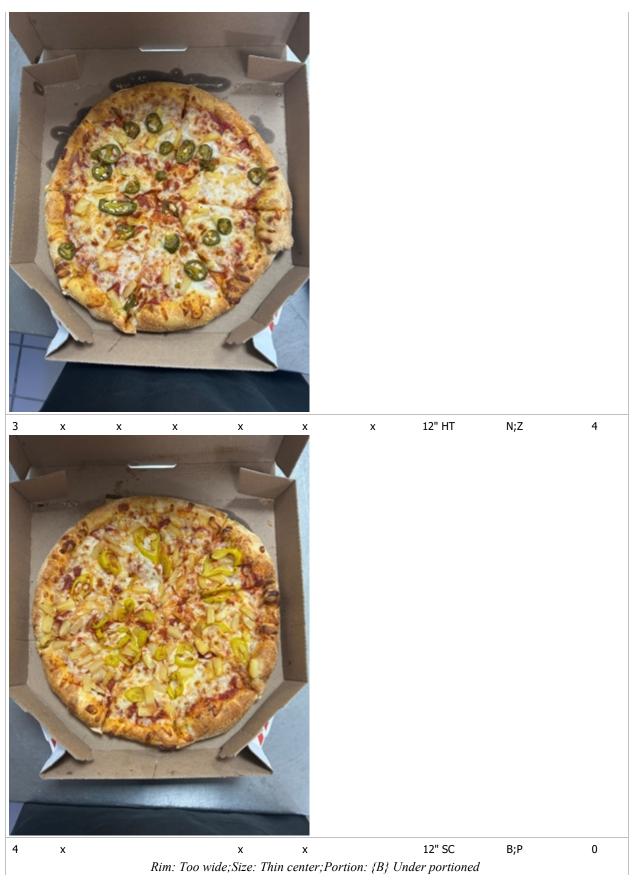
Critical Ops Elements Section		
	Value	Points
Dough management procedures neglected	No	0
Excessive Remakes	No	0
Four (4) or more sizes/types of expired or eight (8) or more sizes/types unlabeled products/ingredients (non-dough)	No	0
Lack of available cleaning supplies, potable water, and/or no functioning 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		

Pizz	as								
#	Rim	Size	Portion	Placement	Bake	Great / Remake	Туре	Toppings	Points

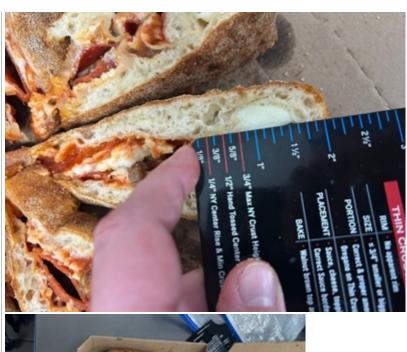
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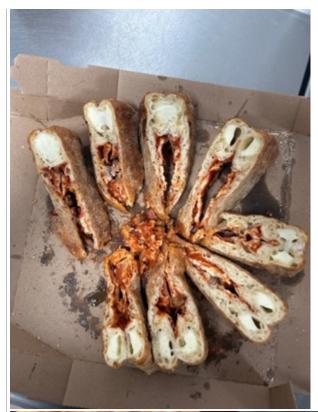


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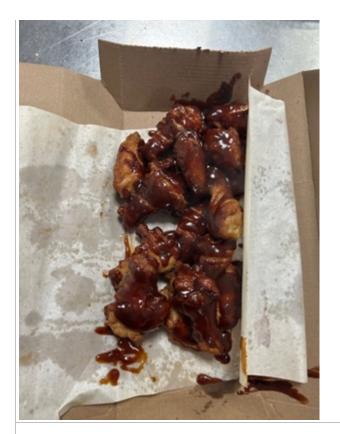


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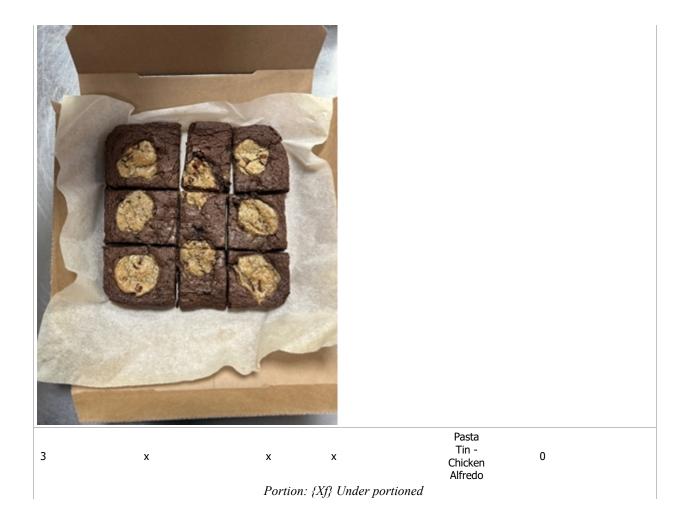
Sides								
#	Size	Portion	Placement	Bake	Great / Remake	Туре	Points	
1	х	х	х	х	x	16- piece Traditio nal Wing	3	

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2 x x x x x x X Marbled 3 Cookie Brownie

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Product Section

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	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

{MCB} not packaged properly



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Product prepped for expected sales volume



No 1
Store out of {Garden Salads}

0

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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	Yes	3	3
Pest control standards are maintained	Yes	3	3
All cooked product temperatures at least 165°F / 74°C	Yes	3	3

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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	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	No	3	0
Domino's Gear: {pants} dir	ty/faded		

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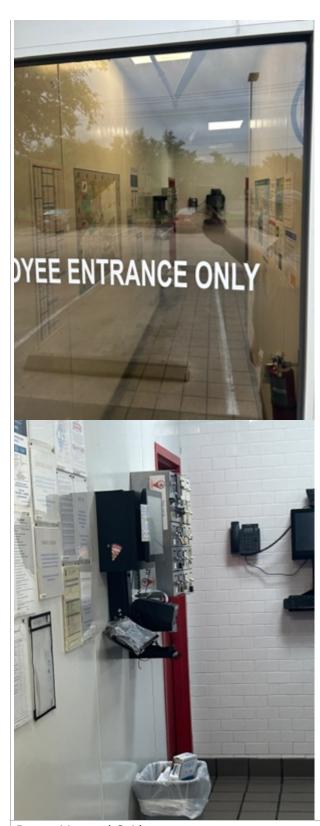
Aprons must be clean and worn during food preparation, and not outside the store	Yes	2	2
Hot bags are clean and free of debris and mold	Yes	2	2
Store walls, floors, baseboards, and equipment are clean and free of dirt and debris	Yes	1	1
Customer area walls, floors, and baseboards are clean and free of 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

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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, 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 Drop boxes: Not out of cus	No tomer view	1	0

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Recognition and Guidance

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		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 ordand for orders where Caller ID is unavailable	ders,	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 safe customers	ely to	Yes	1	1
No weapons, including pocket knives, mace, pepper spray, similar items	and	Yes	1	1
Recognition and Guidance				
Refrig Temperatures				
Bin	43 °F			
Bin	39 °F			
Bin	39 °F			
Cabinet	38 °F			
Walk In	35 °F			
Other	40 °F			
Other	39 °F			
End Bake Temperatures				
Wings	183 °F			
Stuffed Cheesy Bread	180 °F			
Pan	184 °F			
Oven Information Section				
How many ovens are installed?	3			
How are the ovens powered?	Natural Gas			
Store has DJ Dough Stretcher	No			
Team can identify DJ backup plan				

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Oven 1

Make	XLT
Time	7.00
Model	3270 D 1B & 2B
Тетр	450 °F
Oven 2	
Make	XLT
Time	7.00
Model	3270 D 1B & 2B
Temp	450 °F
Oven 3	
Make	XLT
Time	7.00
Model	3270 D 1B & 2B
Temp	450 °F
Oven 4	
Make	
Time	0.00
Model	
Temp	0 °F

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