## Domino's Ops Assessment

Version 2025.00



Store 6561

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

6/10/2025 11:38:00 AM Cunningham,Mike Lydia Garcia Lydia Garcia Jon Hawks

Total Possible Points	100
Total Points	87
Stars	4
Critical Violations	0

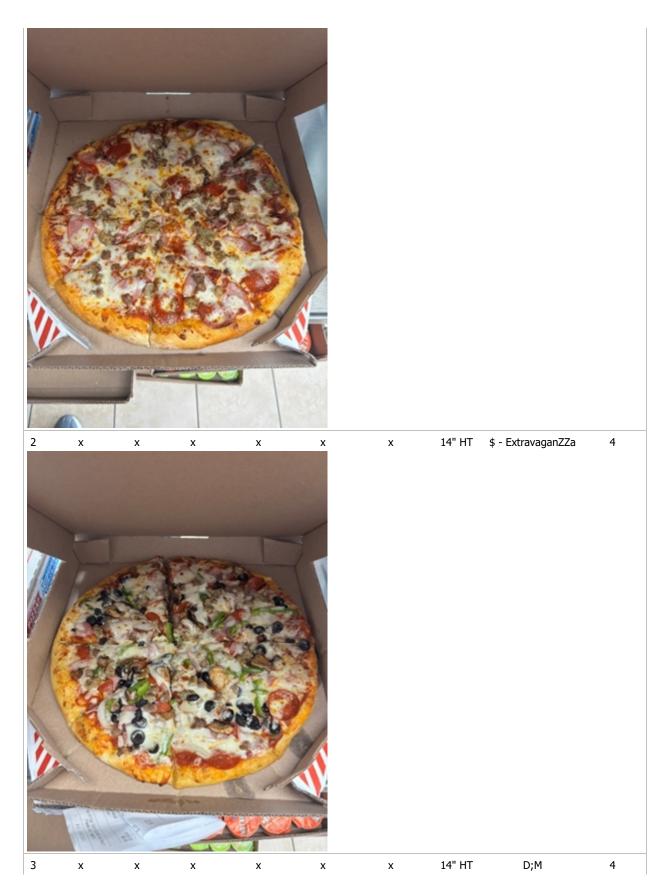
Possible QC7 NO

2025 Optional Operations Assessment Survey

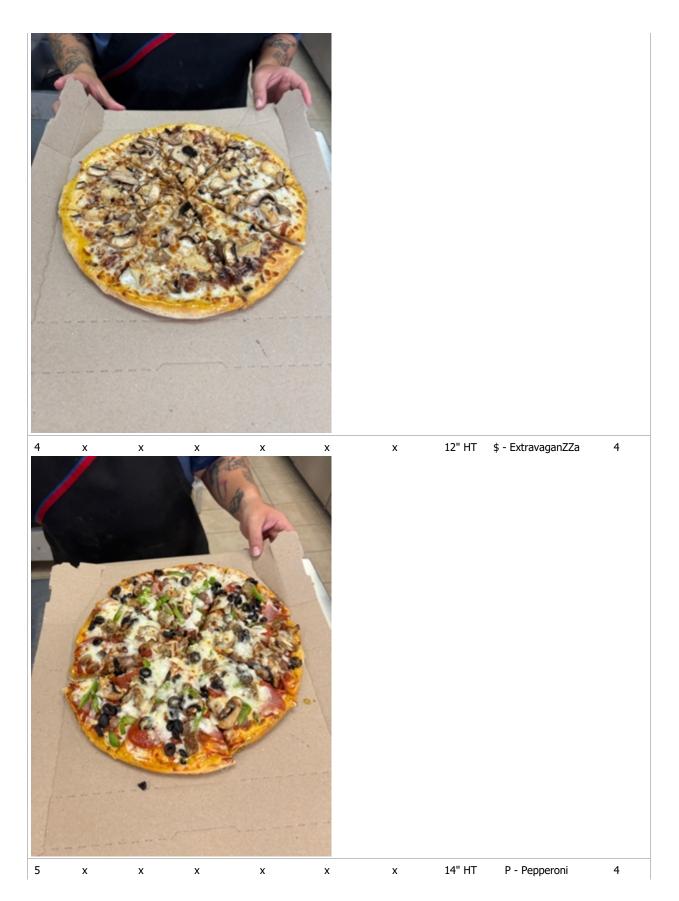


Critical Ops Elements Section		
	Value	Points
Dough management procedures neglected	No	0
Excessive Remakes	No	0
Four (4) or more sizes/types of expired or eight (8) or more sizes/types unlabeled products/ingredients (non-dough)	No	0
Lack of available cleaning supplies, potable water, and/or no functioning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

Pizz	as								
#	Rim	Rim Size Portion Placement Bake Great / Type Toppings		Points					
1	х	х	х	Х	х	х	14" HT	MTZ - Meatzza	4



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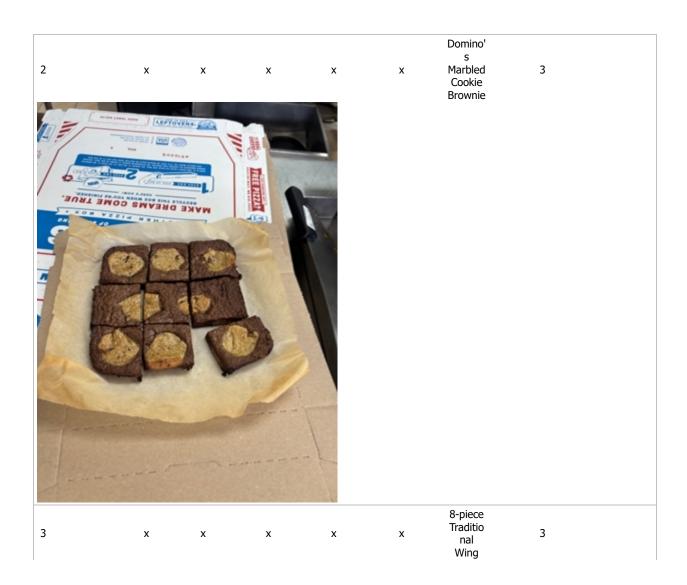




Sides								
#	Size	Portion	Placement	Bake	Great / Remake	Туре	Points	
1	х	x		x		Philly Cheese Steak Loaded Tots		0
		P	lacement: Top	pings are	not evenly dist	ributed		

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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  Also added picture of Bites that appeared too l	ite after ba	ke (not scor	∙ed)

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  Product in makeline rail is not within specified.	No ication (33°F-	3 -41°F/.5°C	0 5°C)

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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

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No

2

0

Food contact surfaces, smallwares, or utensils not clean or sanitized







Proper food and beverage handling procedures in use No 2 0

Approved poster not on walk-in door or missing

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Food packaging products, food contact surfaces, equipment, and chemicals protected from cross-contamination and stored off of floor

No 1 0

{beverages} stored directly on floor or within 6" of floor on racks or within 4" from floor on dollies or casters; Food contact items not stored inverted or otherwise protected





Sanitizer concentration within specified range and temperature	Yes	1	1
Recognition and Guidance			

	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	-
Customer area walls, floors, and baseboards are clean and free of dirt and debris	Yes	1	:
Customer area seating, counter and surfaces are clean, sanitized, and free of dirt and debris	Yes	1	:
Restrooms are clean, sanitary, and fully stocked	Yes	1	-
Walk-in is clean, free of debris, mold, and mildew	Yes	1	-
Makeline and additional refrigeration units are clean, free of debris, mold, and mildew	Yes	1	-
Store set up properly during operational hours	Yes	1	
Parking lot and entryway sidewalk are free of debris and windows and windowsills are clean	Yes	1	:
Bake-wares clean and free of excessive carbon build-up	Yes	1	:
Oven catch trays, oven exterior, and heat rack are free of built-up debris	Yes	1	-
Delivery vehicles represent positive brand image	Yes	1	

Equipment & Store Condition Section			
	Value	Possible Points	Points
Store ceiling, T-bars, and vents are clean and not broken, chipped, or cracked	No	1	0
Store: {Ceiling tiles,	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	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			

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	No	1	0
Caller ID: Security Callbacks procedu	re was not	known	
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	41 °F
Bin	44 °F
Bin	46 °F
Cabinet	39 °F
Walk In	39 °F
Cola	38 °F
End Bake Temperatures	
Wings	195 °F
Stuffed Cheesy Bread	182 °F
Pan	173 °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	6.00
Model	360Q
Тетр	555 °F
Oven 2	
Make	Middleby Marshall
Time	6.00 360Q
Temp	555 °F
Oven 3	
Make	
Model	
Temp	°F
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Oven 4	
Make	
Model	
Тетр	°F