

Domino's Ops Assessment

Version

2025.00



Store 6794

Total Possible Points	100
Total Points	74
Stars	3
Critical Violations	0

Assessment Date Time	1/7/2025 6:02:00 PM
Franchisee / DCO	Cunningham, Mike
Store Manager	Mary Hall
Manager in Charge	Ethan Gonzales
Specialist	Sarahi Tapia

1/7/2025 6:02:00 PM

Cunningham, Mike

Mary Hall

Ethan Gonzales

Sarahi Tapia

Possible QC7

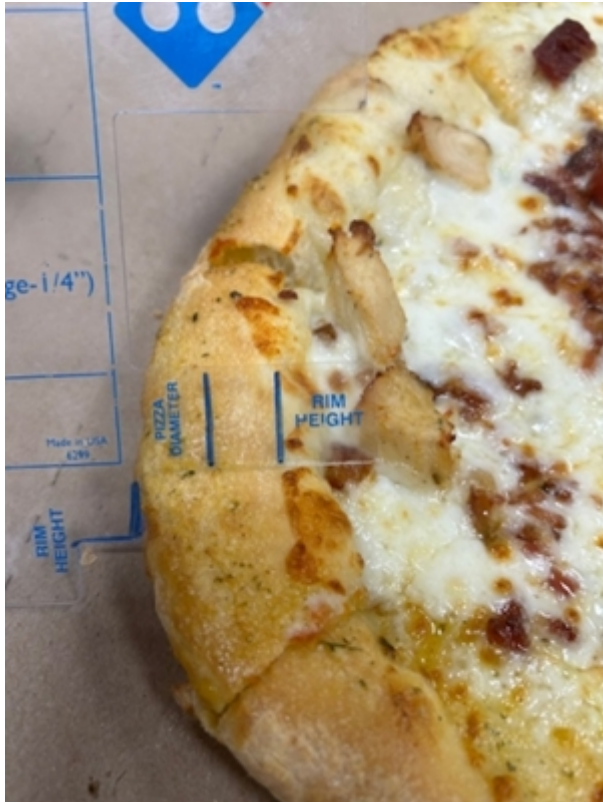
NO

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		12" HT	Du;K;Xf	0
<i>Rim: Thick edges; Size: Too small; Placement: Center loaded; Placement: Garlic oil placement</i>									





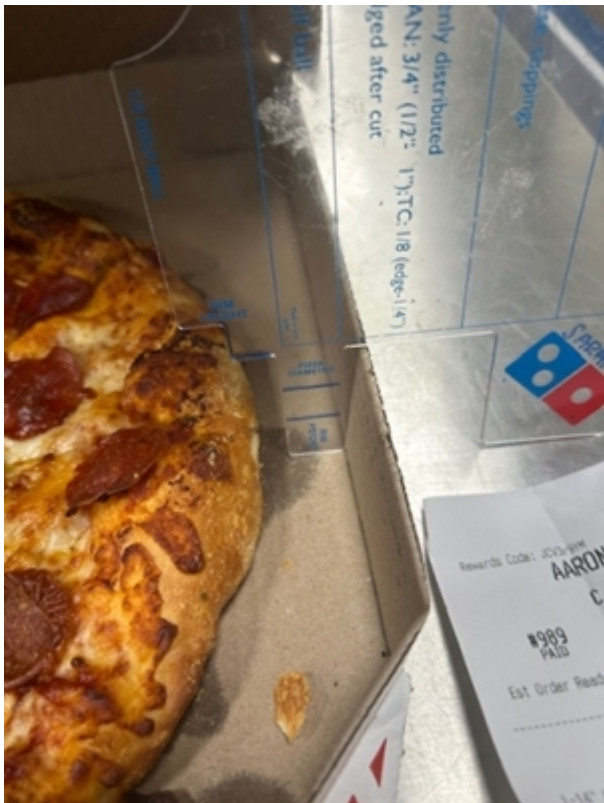






2 x x x x 14" HT P - Pepperoni 0

Size: Too small





3 x x x x 12" HT P - Pepperoni 0

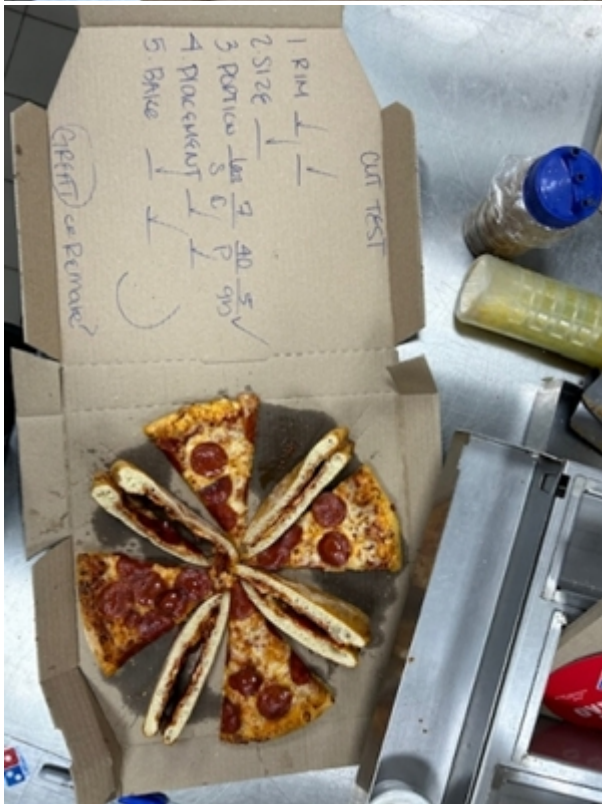
Portion: {pepperoni} Under portioned



4	x	x	x	14" TC	P;Si	0
<i>Portion: {spinach} Under portioned; Bake: Bake too dark</i>						



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 - Spinach & Feta	3



2

x

x


Loaded
Chicken
- Classic
Hot
Buffalo

0

Portion: {hot sauce} Under portioned; Placement: Incorrect Specialty chicken placement





3	x	x	x	x	x	Sandwich - Chicken Parm	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	No	3	0
<i>Product in makeline rail is not within specification (33°F-41°F/.5°C-5°C)</i>			





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	Yes	1	1
Recognition and Guidance			

Image & Cleanliness Section

	Value	Possible Points	Points
<p>Domino's logo apparel (hats, shirts, shorts/pants/skirts, and outerwear) worn properly and represents a positive brand image</p> <p><i>Domino's Gear: {pants} dirty/faded; Domino's Gear: {sweatpants} unapproved style and/or color</i></p> 	No	3	0



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-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
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	No	1	0

Signage/Print: {car tops} not illuminated





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	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	35.2 °F
Bin	34.3 °F
Bin	30.2 °F
Cabinet	33.4 °F
Walk In	35.7 °F

End Bake Temperatures

Stuffed Cheesy Bread	176 °F
Pan	208.2 °F
Specialty Chicken	171.8 °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	XLT
Time	6.45
Model	3270 G
Temp	425 °F

Oven 2

Make	XLT
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Time	6.45
Model	3270 G
Temp	425 °F
Oven 3	
Make	
Model	
Temp	°F
Oven 4	
Make	
Model	
Temp	°F