

Domino's Ops Assessment

Version

2025.00



Store 6633

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

4/2/2025 10:21:18 PM

Cunningham, Mike

Michael Sisco

Farhan Tanvir

Allen Powers

Total Possible Points	100
Total Points	75
Stars	3
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		

Pizzas

#	Rim	Size	Portion	Placement	Bake	Great / Remake	Type	Toppings	Points
1	x	x	x	x	x	x	14" HT	S - Sausage	4



2

X

X

X

X

12" HT

J;Si

0

Rim: Thick edges;Size: Thick center





3	x	x	x	x	12" Pan	P - Pepperoni	0
Placement: Toppings dislodged							




4	x	x	x	x		12" Pan	P - Pepperoni	0
<i>Placement: Toppings dislodged</i>								



5	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	Parmesan Bread Bites	3
							
2	x	x	x	x	x	Cinnamon Bread Twists	3
							
3	x	x	x	x	x	Pasta Tin - Chicken Alfredo	3



Product Section

	Value	Possible Points	Points
Dough properly managed and properly proofed	Yes	5	5
Proper pizza procedures in use	No	2	0
<i>Prepped products are sauced, cheesed, dried out, overproofed or stored under refrigeration</i>			





Proper side item procedures in use	Yes	1	1
Product prepped for expected sales volume	No	1	0

Frozen {wings} in use





Recognition and Guidance

Food Safety Section				
		Value	Possible Points	Points
All products dated properly and not expired	No		3	0
1 Expired Products				



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 <i>End-bake temperature less than 165°F {wings} due to {frozen}</i>	No	3	0





Store personnel maintain proper appearance & hygiene standards	No	2	0
<i>Wrist - Unapproved jewelry worn during food prep</i>			



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	No	1	0
<i>Chemicals stored above or within 12in/30cm of food or food contact surfaces</i>			
			
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
<i>Store: {walls ; baseboards} Dirty</i>			





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	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	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	37 °F
Bin	39 °F
Bin	37 °F
Cabinet	34 °F
Walk In	34 °F

End Bake Temperatures

Pan	200 °F
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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	6.30
Model	3270 D 1B & 2B
Temp	456 °F

Oven 2

Make	XLT
Time	6.30
Model	3270 D 1B & 2B
Temp	456 °F

Oven 3

Make
Model
Temp °F
Oven 4
Make
Model
Temp °F