

# Domino's Ops Assessment

Version

2025.00



Store 6810

Total Possible Points	100
Total Points	80
Stars	4
Critical Violations	0

**Assessment Date  
Time**

2/1/2025 12:30:00 PM

**Franchisee / DCO**

Cunningham, Mike

Possible QC7

NO

**Store Manager**

Emily Cornwell

**Manager in Charge**

Jonathan Smith

**Specialist**

Sarahi Tapia

## 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	P - Pepperoni	0
<i>Portion: Incorrect toppings; Placement: Center loaded</i>									





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

Placement: Uneven distribution



3 x x x x x x 12" HT C- Cheese 4

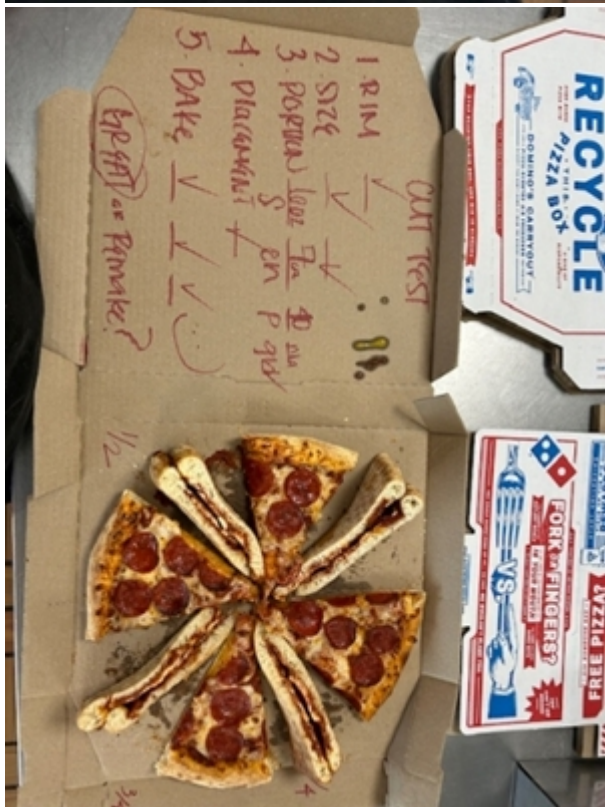


4	x	x	x	x	x	x	12" HT	Pm - Philly Steak	4
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5	x	x	x	x	x	x	14" HT	P - Pepperoni	4
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Sides

#	Size	Portion	Placement	Bake	Great / Remake	Type	Points
1	x		x	x		16- piece Traditio nal Wing	0
Portion: {BBQ Sauce} Under portioned							
							
2	x	x	x	x	x	Parmesan Bread Bites	3
							
3	x	x	x	x	x	Stuffed Cheesy Bread	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	Yes	3	3
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	No	2	0
<i>Facial hair longer than 1 inch</i>			



Hand washing, hand sanitizing, and dishwashing procedures done properly and supplies accessible and properly stocked

No

2

0


*Hands are not properly washed*



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	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			

#### 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
<i>Store: {ceiling tiles} dirty;Store: {t-bars} rusted</i>			
			





Store walls, floors, and baseboards are not broken, chipped, or cracked

No

1

0

*Store: {floors} cracked*





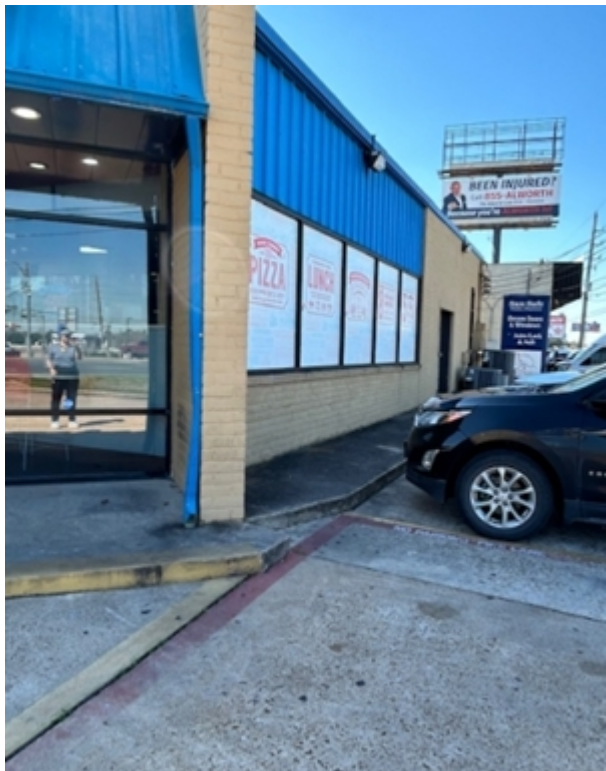
Hand sinks operational and handwashing reminder signage is present	Yes	1	1
Customer area seating, counter, and tables are not faded, broken, chipped, or cracked	No	1	0
<i>Customer Area: {counter} faded</i>			



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	No	1	0



Exterior Area: {entryway, side} Significantly discolored



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

No

1

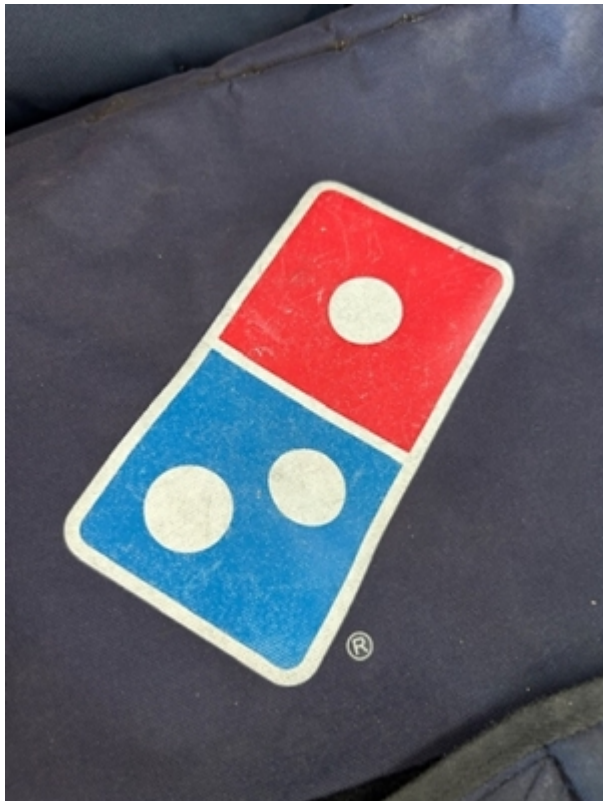
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*Makeline does not have refrigerated cabinets or rail*



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

*Delivery Bags: Faded*





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 <i>FYI: Bags Need Attention Soon ( See Pics)</i>			

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	38.1 °F
Bin	39.9 °F
Bin	36.6 °F
Cabinet	35.2 °F
Walk In	37.7 °F

End Bake Temperatures	
Wings	180.3 °F
Stuffed Cheesy Bread	209.1 °F
Pan	204.9 °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	

<b>Oven 1</b>	
Make	Middleby Marshall
Time	8.45
Model	PS360
Temp	480 °F
<b>Oven 2</b>	
Make	Middleby Marshall
Time	6.30
Model	PS360
Temp	486 °F
<b>Oven 3</b>	
Make	
Model	
Temp	°F
<b>Oven 4</b>	
Make	
Model	
Temp	°F