

Domino's Ops Assessment

Version 2025.00



Store 8197

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


7/7/2025 2:38:02 PM
Cunningham, Mike
Ronald Jowell
Linda Guerrero
Allen Powers

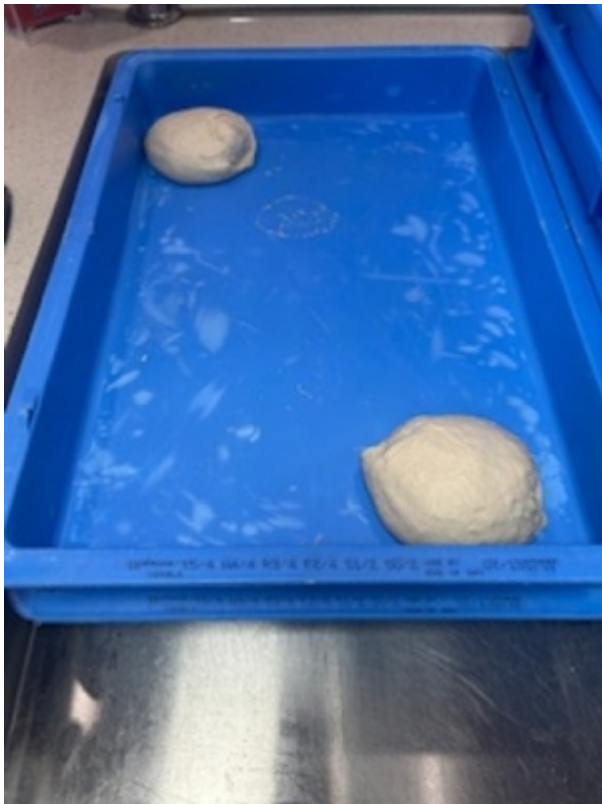
| | |
|-----------------------|-----|
| Total Possible Points | 100 |
| Total Points | 76 |
| Stars | 3 |
| Critical Violations | 1 |

Possible QC7 NO

2025 Optional Operations Assessment Survey



| Critical Ops Elements Section | | |
|--|----------|--------|
| | Value | Points |
| Dough management procedures neglected | Critical | -5 |
| <div><div></div><div>Dough in use before first day of use</div></div> | | |




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 | C;J;P | 4 |
|  | | | | | | | | | |
| 2 | x | x | x | x | x | x | 12" HT | C;P | 4 |



| | | | | | | | | | | |
|---|---|---|---|---|---|---|---|--------|-----|---|
| 3 | x | x | x | x | x | x | x | 12" SC | C;P | 4 |
|---|---|---|---|---|---|---|---|--------|-----|---|



| | | | | | | | | | | |
|---|---|---|---|---|---|---|---|--------|-----|---|
| 4 | x | x | x | x | x | x | x | 12" HT | O;R | 4 |
|---|---|---|---|---|---|---|---|--------|-----|---|



5 x x x x x x x 14" HT P - Pepperoni 4







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 | Cinnam on Bread Twists | 3 |
|  | | | | | | | |

| | | | | | | | |
|---|---|---|---|---|---|------------------------------------|---|
| 3 | x | x | x | x | x | 8-piece Traditio nal Wing | 3 |
|  | | | | | | | |

| Product Section | | | | | |
|---|--|---|-------|--------------------|--------|
| | | | Value | Possible Points | Points |
| Dough properly managed and properly proofed | | No | | 5 | 0 |
| | | <i>Dough in use before first day of use</i> | | | |

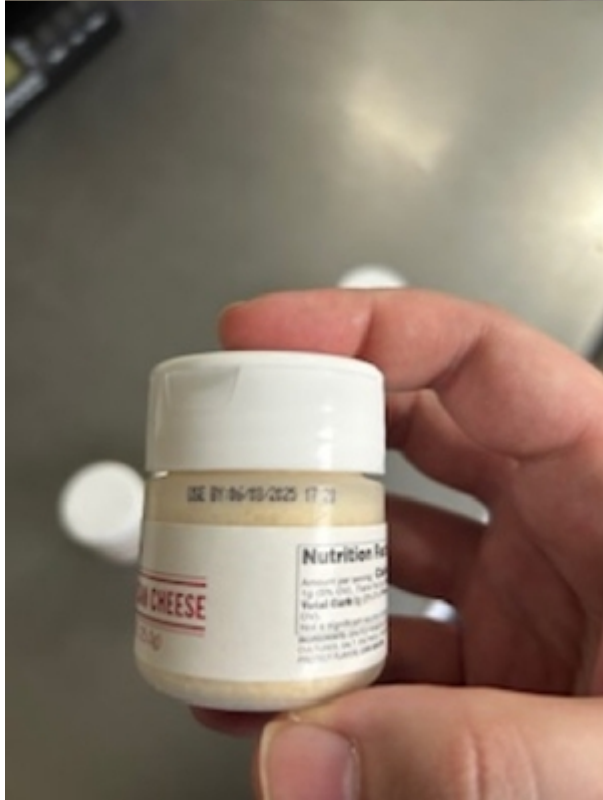




| | | | |
|---|-----|---|---|
| Proper pizza procedures in use | Yes | 2 | 2 |
| Proper side item procedures in use | Yes | 1 | 1 |
| Product prepped for expected sales volume | Yes | 1 | 1 |
| Recognition and Guidance | | | |

Food Safety Section

| | Value | Possible Points | Points |
|---|-------|-----------------|--------|
| All products dated properly and not expired | No | 3 | 0 |
| <i>1 Expired Products</i> | | | |





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>Painted/artificial nails are not covered by food grade gloves</i> | | |



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

No

2

0

Hand sinks are not properly stocked with single use towels



All food contact surfaces, smallwares, and utensils clean and sanitized

No

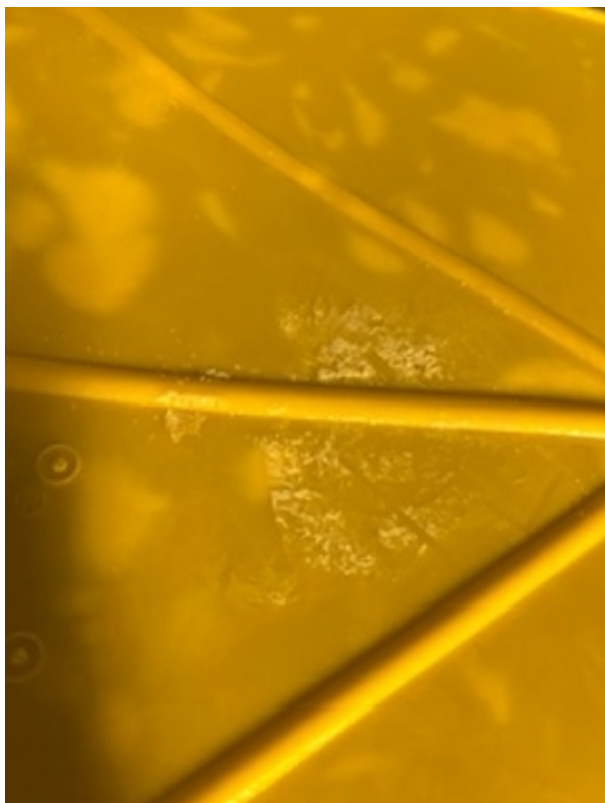
2

0

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







| | | | |
|--|----|---|---|
| Proper food and beverage handling procedures in use | No | 2 | 0 |
| <i>Product in carry-over bin combined with product from in-use bin</i> | | | |

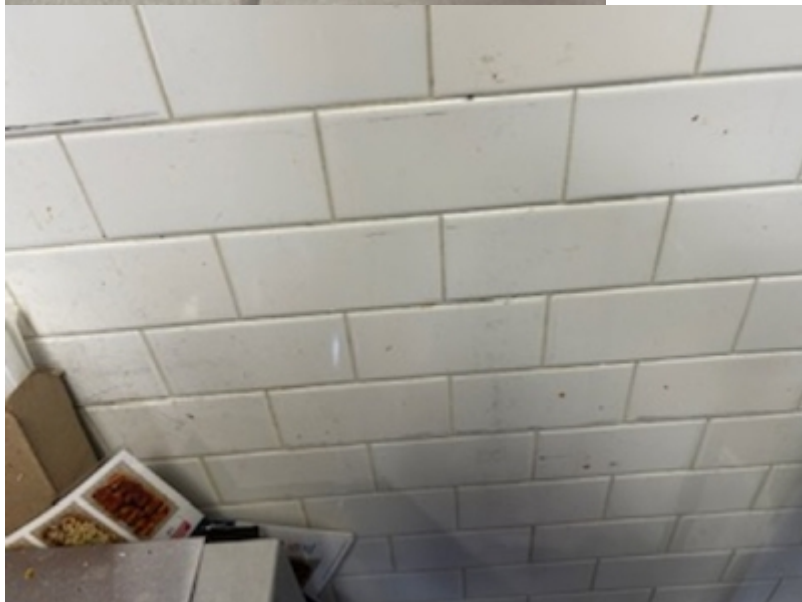


| | | | |
|---|-----|---|---|
| Food packaging products, food contact surfaces, equipment, and chemicals protected from cross-contamination and stored off of floor | Yes | 1 | 1 |
| Sanitizer concentration within specified range and temperature | Yes | 1 | 1 |
| Recognition and Guidance <i>FYI potential rodent droppings found in dish drying area</i> | | | |

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: {wall ; floors} Dirty</i> | | | |





| | | | |
|---|----|---|---|
| Customer area walls, floors, and baseboards are clean and free of dirt and debris | No | 1 | 0 |
| <i>Customer area used for general storage</i> | | | |



| | | | |
|---|-----|---|---|
| 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 | No | 1 | 0 |

Walk-in: {floor} dirty





| | | | |
|--|-----|---|---|
| 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 | 39 °F |
| Bin | 38 °F |
| Bin | 38 °F |
| Cabinet | 34 °F |

| | |
|----------------------------------|-------------|
| Walk In | 37 °F |
| End Bake Temperatures | |
| Wings | 190 °F |
| Stuffed Cheesy Bread | 176 °F |
| Pan | 203 °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 | OTHER |
| Time | 6.10 |
| Model | XLT 3855 |
| Temp | 460 °F |
| Oven 2 | |
| Make | OTHER |
| Time | 6.10 |
| Model | XLT 3855 D |
| Temp | 460 °F |
| Oven 3 | |
| Make | |
| Model | |
| Temp | °F |
| Oven 4 | |
| Make | |
| Model | |
| Temp | °F |
| | |

