

# Domino's Ops Assessment

Version

2025.00



Store 6746

Total Possible Points	100
Total Points	62
Stars	2
Critical Violations	0

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

3/1/2025 4:56:26 PM

Cunningham, Mike

Nathan Peddy

Nathan Peddy

Sarahi Tapia

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	B;C;Cp;K;P	4



2      x      x      x      14" TC    B;C;H;K;M;P;Si;X    0  
*Portion: {cheese} Under portioned; Placement: Uneven distribution*



3      x      x      x      x      x      x      14" HT    B;C;Cp;H;K;P;S    4



4

x

x

x

x

14" HT

B;C;J;M

0

*Placement: Uneven distribution*



5

x

x

x

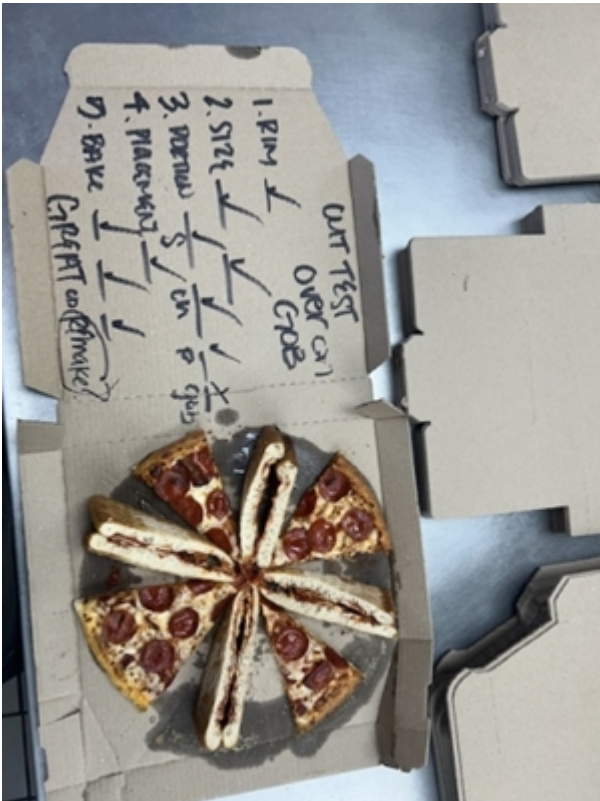
x

14" HT

P - Pepperoni

0



Portion: {GOB} Over portioned







Sides

#	Size	Portion	Placement	Bake	Great / Remake	Type	Points
1	x	x	x	x	x	Stuffed Cheesy Bread	3
							
2	x	x	x	x	x	Domino' s Marbled Cookie Brownie	3
							

3

x

x

x

32-  
piece  
Traditio  
nal  
Wing

0

*Portion: {bbq sauce} Under portioned***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	No	1	0

*{jalapeño, pizza sauce} not prepped*



Recognition and Guidance



	Value	Possible Points	Points
All products dated properly and not expired	No	3	0
<div> <div>1 Expired Products; Alfredo In-Use</div>  </div>			
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 appearance & hygiene standards

No

2

0

*Hair not properly restrained*



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

*Products and/or food contact surfaces stored on top of the oven or on oven surfaces; Food contact items not stored inverted or otherwise protected*







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 <i>Domino's Gear: {shirt} dirty/faded; Domino's Gear: {manager hat/csr shirt} not worn and/or incorrectly worn</i>	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

No

2

0

Monday, March 3, 2025

Page 14 of 37

*Exterior of bags are dirty*









Store walls, floors, baseboards, and equipment are clean and free of dirt and debris

No

1

0

*Store: {walls} Dirty*









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 <i>Restroom: {walls, floors} dirty; Restroom: {toilet paper} improperly stocked</i>	No	1	0







Walk-in is clean, free of debris, mold, and mildew

*Walk-in: {door} dirty*

No

1

0



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	No	1	0
<i>{front entryway } has trash and/or debris</i>			



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	No	1	0
<i>Store: {ceiling tiles} dirty;Store: {ceiling tiles} water damage;Store: {t-bars} rusted</i>			















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

No

1

0

*Store: {tiles} broken*





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



No

1

0

*Restrooms: Trash can in restroom uncovered*



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 <i>Signage/Print: {pole sign} in disrepair</i>	No	1	0
			
Refrigeration and/or HVAC units operational, not broken, chipped, or cracked and free of rust <i>Makeline: {gasket} torn;Additional refrigeration unit: {gaskets} torn</i>	No	1	0
			

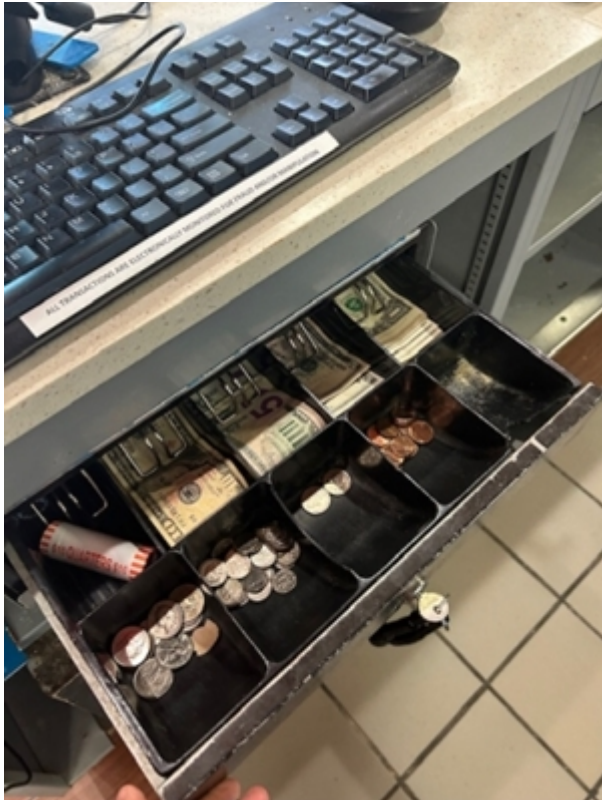






Calibrated thermometer(s) available	Yes	1	1
Small-wares and utensils are not broken, chipped, or cracked	Yes	1	1
Bake-wares are not damaged	Yes	1	1
Oven fingers and hood clean and free from excessive grease buildup and yellowing. Oven, hood, and heat rack are operational and undamaged.	Yes	1	1
Sufficient 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	No	1	0
<i>Till: Not Locked</i>			



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	37.7 °F
Bin	38.8 °F
Bin	39.5 °F
Cabinet	37.4 °F
Walk In	38 °F

### End Bake Temperatures

Wings	177.2 °F
Stuffed Cheesy Bread	198.5 °F
Pan	195.9 °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	

### Oven 1

Make	Middleby Marshall
Time	6.29
Model	PS570Q
Temp	475 °F

### Oven 2

Make	Middleby Marshall
Time	6.29
Model	PS570Q
Temp	473 °F

### Oven 3

Make	
Model	



Temp	°F
Oven 4	
Make	
Model	
Temp	°F