

Domino's Ops Assessment

Version 2024.00



Store 6492

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

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

10/29/2024 11:20:00 AM  
Cunningham, Mike  
Kevin Kontz  
Cherish Garrett  
Sarahi Tapia

Possible QC7 NO

Critical Ops Elements Section		
	Value	Points
Dough management procedures neglected	No	0
Four (4) or more sizes/types of expired or unlabeled products/ingredients (non-dough)	No	0
Lack of available cleaning supplies, potable water, and/or no functioning hand sink in the production area	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 (M-rated) 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	P - Pepperoni	4



2	x	x	x	x	x	x	x	14" HT	\$;S	4
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3	x	x	x	x	x	x	x	14" HT	HAW - Hawaiian	4
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4	x	x	x	x	x	x	x	12" Pan	Cs;P	4
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5	x	x	x	x	x	14" HT	C- Cheese	0
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*Size: Thick center;Size: Thin center*







Sides							
#	Size	Portion	Placement	Bake	Great / Remake	Type	Points
1	x	x	x	x	x	Stuffed Cheesy Bread - Pepperoni	3



2	x	x	x	x	x	16- piece Traditio nal Wing	3
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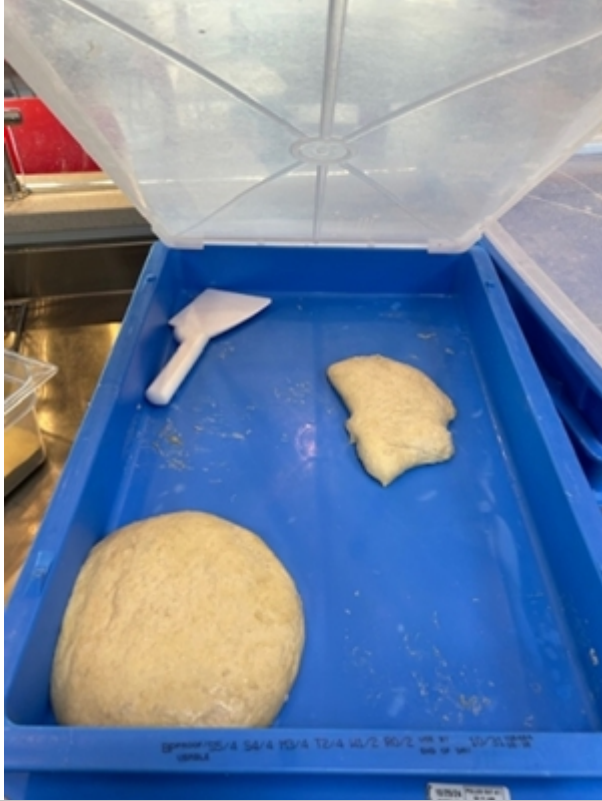
3	x	x	x	x	x	Specialty Chicken - Sweet BBQ Bacon	3
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Product Section			
	Value	Possible Points	Points
Dough Properly Managed and properly proofed	No	5	0
<i>Dough: {large-14' &amp; Pan} over proofed</i>			







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	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

No 3 0

*Homemade or residential traps or pesticides found in store*



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	No	2	0
<i>Food contact surfaces, smallwares, or utensils not clean or sanitized; Squeeze bottles, containers, or bins are not cleaned and sanitized</i>			









Proper food and beverage handling procedures in use	Yes	2	2
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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	No	1	0
<i>At least one container (bottle or bucket) is not available for use</i>			
			
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
<i>Customer Area: {chairs} dirty</i>			









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 <i>FYI: Red Chairs Need Attention Soon (See Pictures)</i>			

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, and surfaces are clean, sanitized, and free of dirt and debris	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, operational, and secured	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 <i>Caller ID: Security Callbacks procedure was not known</i>	No	1	0
Safe in use and deposit procedures followed <i>Safe: Time Delay not engaged</i>	No	1	0



No more than \$150 USD in front till (or international equivalent)	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	42.9 °F
Bin	44.6 °F
Bin	47.6 °F
Cabinet	38.1 °F
Walk In	37.2 °F
Cola	°F
Other	°F
Other	°F
End Bake Temperatures	
Wings	203.1 °F



Stuffed Cheesy Bread	179.7 °F
Pan	204.4 °F
Specialty Chicken	°F
<b>Oven Information Section</b>	
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 Pics





Oven 1

Make	XLT
Time	6.30
Model	3270 F
Temp	430 °F
Oven 2	
Make	XLT
Time	6.30
Model	3270 G
Temp	430 °F
Oven 3	
Make	
Time	0
Model	
Temp	°F
Oven 4	
Make	
Time	0
Model	
Temp	°F