Domino's Ops Assessment



Store 6616

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

5/3/2025 5:59:00 PM Cunningham,Mike Frank Flores Frank Flores Justin Flanagan

Total Possible Points	100
Total Points	85
Stars	4
Critical Violations	0

Version

2025.00

Possible QC7 NO

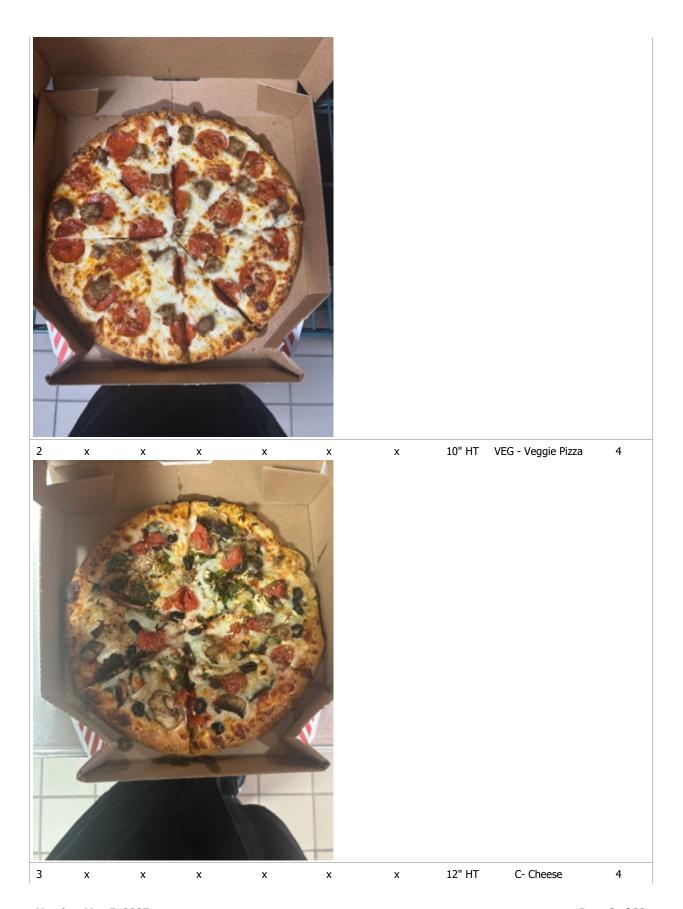
2025 Optional Operations Assessment Survey



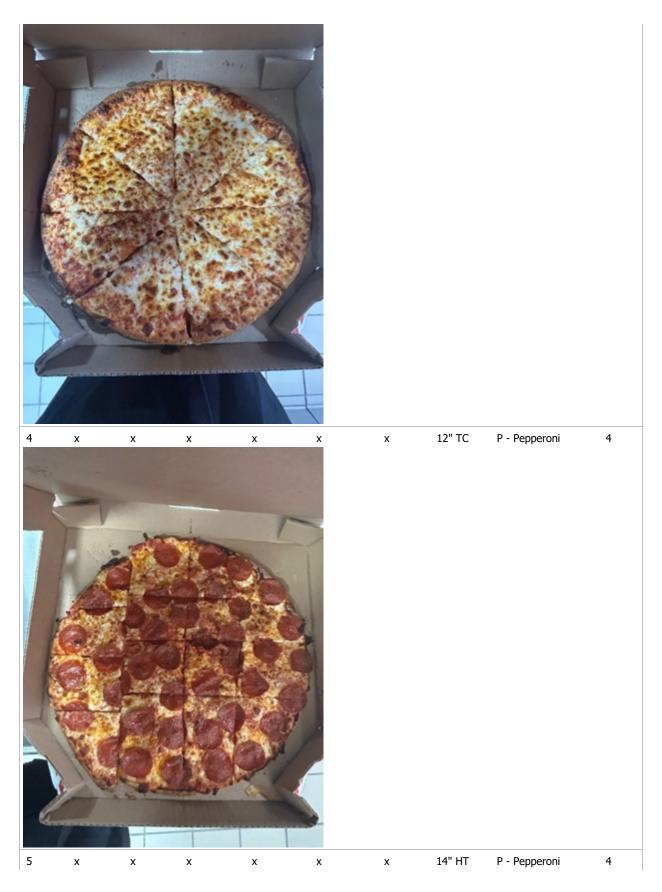
Critical Ops Elements Section		
	Value	Points
Dough management procedures neglected	No	0
Excessive Remakes	No	0
Four (4) or more sizes/types of expired or eight (8) or more sizes/types unlabeled products/ingredients (non-dough)	No	0
Lack of available cleaning supplies, potable water, and/or no functioning 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		

Pizz	as								
#	Rim	Size	Portion	Placement	Bake	Great / Remake	Туре	Toppings	Points
1	х	х	х	х	x	х	12" HT	P;S;Xw	4

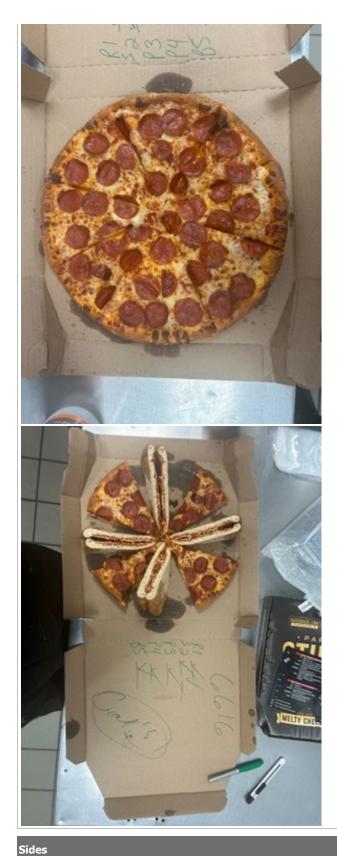
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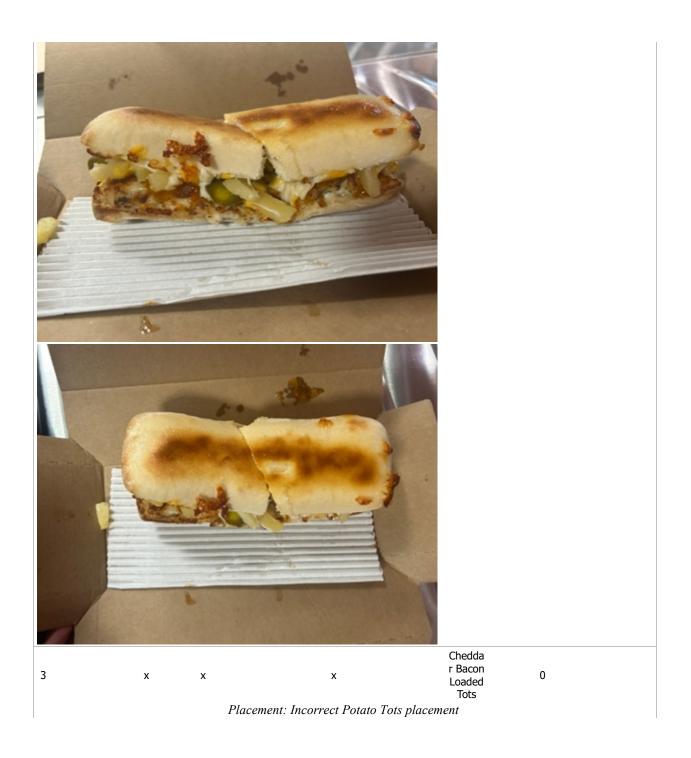
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#	Size	Portion	Placement	Bake	Great / Remake	Туре	Points
1	x	х	x	х	x	Loaded Chicken - Classic Hot Buffalo	3
	1					Sandwic	
2	х	х	x	х	x	h - Chicken Habane ro	3

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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

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Product prepped for expected sales volume	Yes	1	1
Recognition and Guidance			

Food Safety Section		
	Value Possib Point	e Points

All products dated properly and not expired



No
Product dating SOP not in use

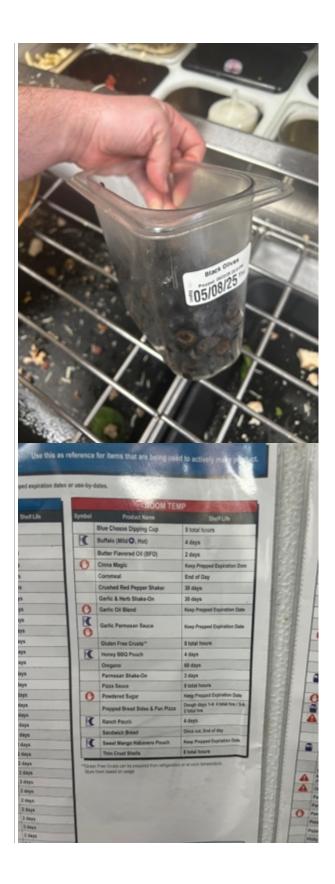
3

0

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All refrigerated products held within specified temperature ranges	Yes	3	3
Pest control standards are maintained	Yes	3	3

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Yes 3 3

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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

Food contact surfaces, smallwares, or utensils not clean or sanitized; Squeeze bottles, containers, or bins are not cleaned and sanitized



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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



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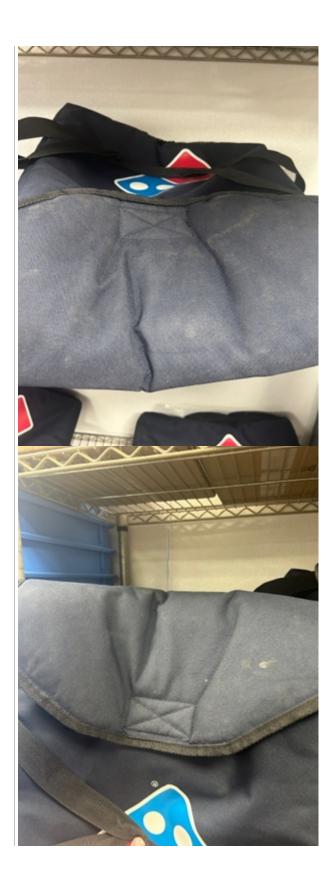
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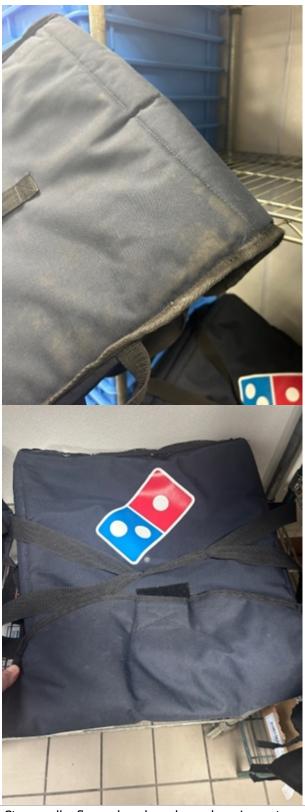
Recognition and Guidance

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

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

Store: {walls} Dirty

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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	No	1	0
Walk-in: Mold found on {g	askets, racks}		

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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

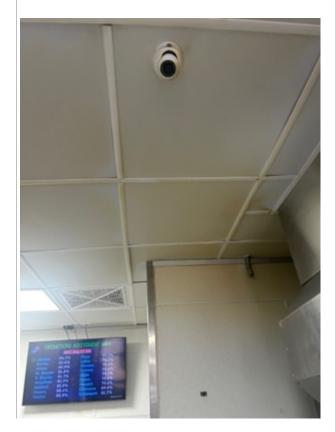
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Parking lot and entryway sidewalk are free of debris and windows and windowsills are clean	Yes	1	1
Bake-wares clean and free of excessive carbon build-up	Yes	1	1
Oven catch trays, oven exterior, and heat rack are free of built-up debris	Yes	1	1
Delivery vehicles represent positive brand image	Yes	1	1
Recognition and Guidance FYI: Hot bag exteriors need	d some attention		

Equipment & Store Condition Section		
	Value Possibl Point	Points

Store ceiling, T-bars, and vents are clean and not broken, chipped, or cracked No 1 0

Store: {ceiling tiles} dirty



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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	No	1	0

Customer Area: {counter} faded



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

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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.	No	1	0

Oven/Hood: {venthood, oven fingers} dirty



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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 Safe: Time delay was out of sp	No ec at {0} minutes	1	0
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

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No weapons, including pocket knives, mace, pepper spray, and similar items	Yes	1	1
Recognition and Guidance			

39 °F
38 °F
38 °F
38 °F
37 °F
38 °F
188 °F
192 °F
203 °F
3
N. 16
Natural Gas
No
XLT
7.00
3270 D 1B & 2B
455 °F
XLT
7.00
3270 D 1B & 2B
450 °F
XLT

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Time	7.00
Model	3270 D 1B & 2B
Temp	450 °F
Oven 4	
Make	
Time	0.00
Model	
Temp	0 °F

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