

Domino's Ops Assessment

Version

2025.00



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

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	12" HT	P;S;Xw	4



2 x x x x x

x

10" HT VEG - Veggie Pizza

4



3 x x x x x

x

12" HT C- Cheese

4




4	x	x	x	x	x	x	x	12" TC	P - Pepperoni	4
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5	x	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	x	x	Loaded Chicken - Classic Hot Buffalo	3
							
2	x	x	x	x	x	Sandwic h - Chicken Habane ro	3



3

x

x

x

Cheddar Bacon
Loaded
Tots

0

Placement: Incorrect Potato Tots placement





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
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All products dated properly and not expired	No	3	0
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Product dating SOP not in use







Use this as reference for items that are being used to actively make product.

ged expiration dates or use-by-dates.

Shelf Life	Symbol	Product Name	Shelf Life
		Blue Cheese Dipping Cup	8 total hours
	K	Buffalo (Mild, Hot)	4 days
		Butter Flavored Oil (BFO)	2 days
		Cinna Magic	Keep Prepped Expiration Date
		Cornmeal	End of Day
		Crushed Red Pepper Shaker	30 days
		Garlic & Herb Shake-On	30 days
		Garlic Oil Blend	Keep Prepped Expiration Date
	K	Garlic Parmesan Sauce	Keep Prepped Expiration Date
		Gluten Free Crusts**	8 total hours
	K	Honey BBQ Pouch	4 days
		Oregano	60 days
		Parmesan Shake-On	3 days
		Pizza Sauce	8 total hours
		Powdered Sugar	Keep Prepped Expiration Date
		Prepped Bread Sides & Pan Pizza	Dough days 1-4: 4 total hrs / 5-6: 2 total hrs
	K	Ranch Pouch	4 days
		Sandwich Bread	Once cut, End of day
	K	Sweet Mango Habanero Pouch	Keep Prepped Expiration Date
		Thin Crust Shells	8 total hours

**Gluten Free Crusts can be prepared from refrigeration or at room temperature. Store them based on usage.



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	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











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	No	1	0
<i>Sanitizer solution in {Bottle, sink} out of specified range or temperature</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

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	Yes	1	1
Walk-in is clean, free of debris, mold, and mildew <i>Walk-in: Mold found on {gaskets, racks}</i>	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	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: Hot bag exteriors need some attention</i>			

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
<div>  <p><i>Store: {ceiling tiles} dirty</i></p> </div>			



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
<div> <div>Customer Area: {counter} faded</div>  </div>			
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.	No	1	0

Oven/Hood: {venthood, oven fingers} dirty





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 <i>Safe: Time delay was out of spec at {0} minutes</i>	No	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

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	38 °F
Walk In	37 °F
Other	38 °F

End Bake Temperatures

Wings	188 °F
Stuffed Cheesy Bread	192 °F
Pan	203 °F

Oven Information Section

How many ovens are installed?	3
How are the ovens powered?	Natural Gas
Store has DJ Dough Stretcher	No
Team can identify DJ backup plan	

Oven 1

Make	XLT
Time	7.00
Model	3270 D 1B & 2B
Temp	455 °F

Oven 2

Make	XLT
Time	7.00
Model	3270 D 1B & 2B
Temp	450 °F

Oven 3

Make	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