

Domino's Ops Assessment

Version 2025.00



Store 6621

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

2/25/2025 1:20:00 PM
Cunningham, Mike
Larry Johnson
Jorge Briones Rivas
Sarahi Tapia

Total Possible Points	100
Total Points	60
Stars	2
Critical Violations	1

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)	Critical	-7
Store had 4+ expired products/ingredients; Store had 8+ unlabeled products/ingredients		


















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		12" HT	K;Pm	0
Placement: Center loaded; Placement: Garlic oil placement									
									



2	x	x	x	x	12" TC	N;Si	0
<i>Portion: {pineapple, spinach} Under portioned</i>							



3 x x x 10" HT C;Si 0
Portion: {spinach} Under portioned; Placement: Garlic oil placement



4 x x x 14" HT C- Cheese 0
Size: Too small; Placement: Garlic oil placement







5	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	Domino's Marbled Cookie Brownie	3



2

x

x

x

x

x

Spicy
Buffalo
Mac n
Cheese

3



3

x

x

x

Loaded
Chicken
- Classic
Hot
Buffalo

0

Placement: Incorrect Specialty chicken 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			
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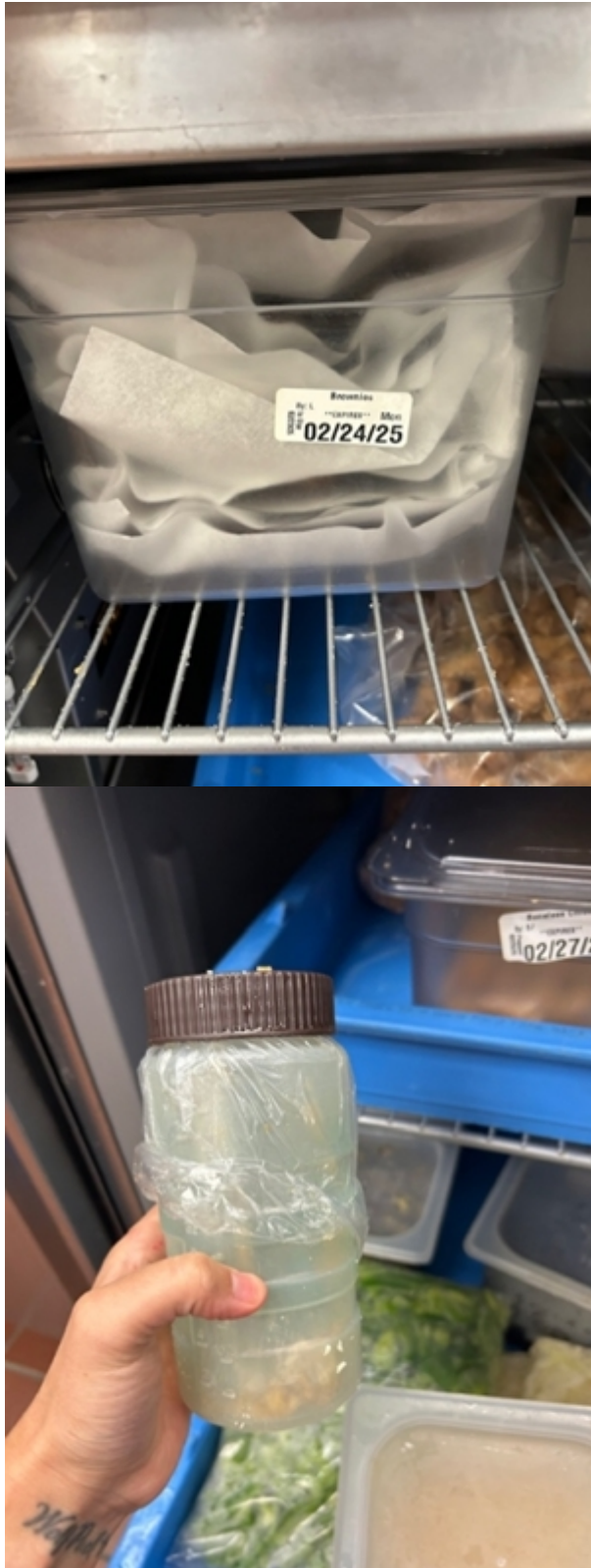
	Value	Possible Points	Points
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All products dated properly and not expired	No	3	0
<i>Multiple Expired Products;Critical Operations Element Expired Products;Critical Operations Element Unlabeled Products;Boneless Chicken In-Use;Marble Cookie Brownie In-Use;Pizza Sauce In-Use;Potato Tots In-Use</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 appearance & hygiene standards	No	2	0
<i>Hair not properly restrained</i>			



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

No

2

0

Hands are not properly washed; Hand sinks are not properly stocked with antibacterial/antimicrobial soap






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	Yes	1	1
Sanitizer concentration within specified range and temperature <i>At least one container (bottle or bucket) is not available for use</i>	No	1	0
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: {pants} dirty/faded</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	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
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-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: Walls, Floors Need Attention		

Equipment & Store Condition Section			
	Value	Possible Points	Points
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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	No	1	0

Store: {tiles, floor tiles} cracked






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	No	1	0
<p><i>Exterior Area: {entryway} Significantly discolored</i></p> 			



Signage is clean, properly illuminated, and not damaged

No 1 0

Signage/Print: {pole sign} in disrepair; Signage/Print: {open sign} not illuminated





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	38.1 °F
Bin	35 °F
Bin	38.3 °F
Cabinet	34.5 °F
Walk In	37.8 °F

End Bake Temperatures

Stuffed Cheesy Bread	180.8 °F
Pan	176 °F

Specialty Chicken	201.7 °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	6.30
Model	PS570Q
Temp	470 °F
Oven 2	
Make	Middleby Marshall
Time	0.00
Model	PS570Q
Temp	479 °F
Oven 3	
Make	
Model	
Temp	°F
Oven 4	
Make	
Model	
Temp	°F