

Domino's Ops Assessment

Version

2025.00



Store 6582

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

2/17/2025 3:06:00 PM

Cunningham, Mike

Jonathan Finnie

Jonathan Finnie

Sarahi Tapia

Total Possible Points	100
Total Points	86
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	D;J;Xw	4



2	x	x	x	x	x	x	x	12" HT	Du;N;Xw	4
---	---	---	---	---	---	---	---	--------	---------	---



3	x	x	x	x	x	x	x	14" HT	P - Pepperoni	4
---	---	---	---	---	---	---	---	--------	---------------	---




4	x	x	x	x	x	x	10" HT	C- Cheese	4
---	---	---	---	---	---	---	--------	-----------	---



5	x	x	x	x	x	x	14" HT	P - Pepperoni	4
---	---	---	---	---	---	---	--------	---------------	---



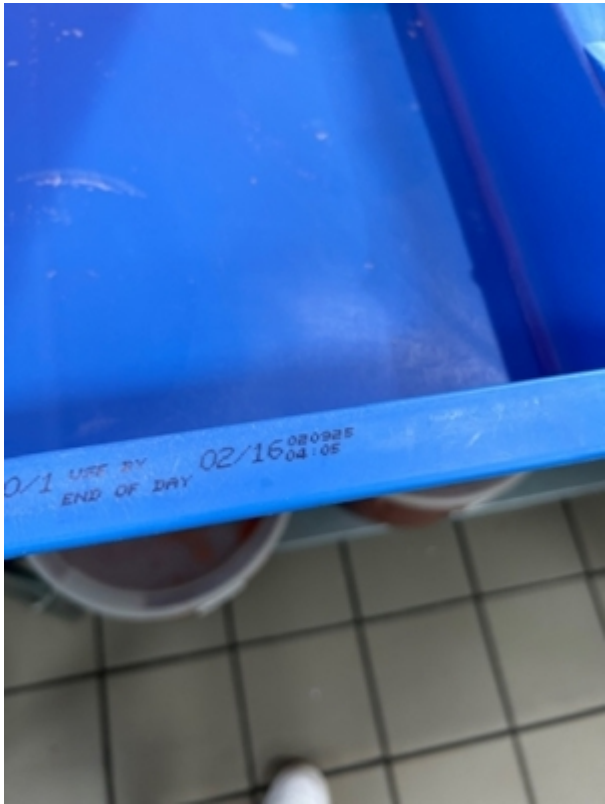
Sides

#	Size	Portion	Placement	Bake	Great / Remake	Type	Points
1	x	x	x	x	x	Cheddar Bacon Loaded Tots	3
							
2	x	x	x	x	x	Parmesan Bread Bites	3
							
3	x	x	x	x	x	Domino's Marbled Cookie Brownie	3



Product Section			
	Value	Possible Points	Points

Dough properly managed and properly proofed	No	5	0
Dough: {10'} expired on {2/16}			





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	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

No

2


0

Wrist - Unapproved jewelry worn during food prep



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	Yes	1	1
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: {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			

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} water damage</i>			



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

No

1

0

Store: {floors, baseboards} 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	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	No	1	0
<i>Additional refrigeration unit: {shelves} rusted; Standing water in {makeline cabinets}</i>			





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 <i>FYI: Small Cracks on Tubs (See Pics)</i>			

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	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	36.5 °F
Bin	37.2 °F
Bin	37.7 °F
Cabinet	39.8 °F
Walk In	35.7 °F

End Bake Temperatures	
Wings	202.1 °F
Pan	187.7 °F

Oven Information Section	
How many ovens are installed?	1
How are the ovens powered?	Natural Gas
Store has DJ Dough Stretcher	No

Team can identify DJ backup plan	
Oven 1	
Make	XLT
Time	6.40
Model	3270 G
Temp	430 °F
Oven 2	
Make	
Model	
Temp	°F
Oven 3	
Make	
Model	
Temp	°F
Oven 4	
Make	
Model	
Temp	°F