

Store 9238

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

7/6/2025 8:59:36 PM Cunningham,Mike Ricardo Carrillo Kris Trahan Allen Powers

| Total Possible Points | 100 |
|-----------------------|-----|
| Total Points | 77 |
| Stars | 3 |
| Critical Violations | 1 |

Possible QC7 NO

2025 Optional Operations Assessment Survey



Critical Ops Elements Section

Dough management procedures neglected Critical -5

Dough was sheeted and/or extremely over proofed

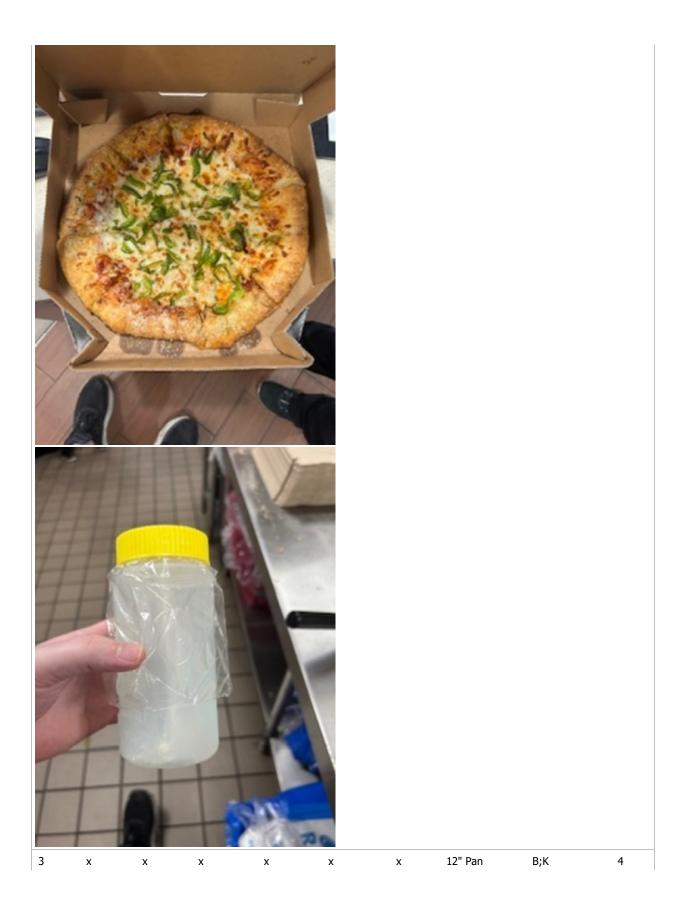


Excessive Remakes No 0

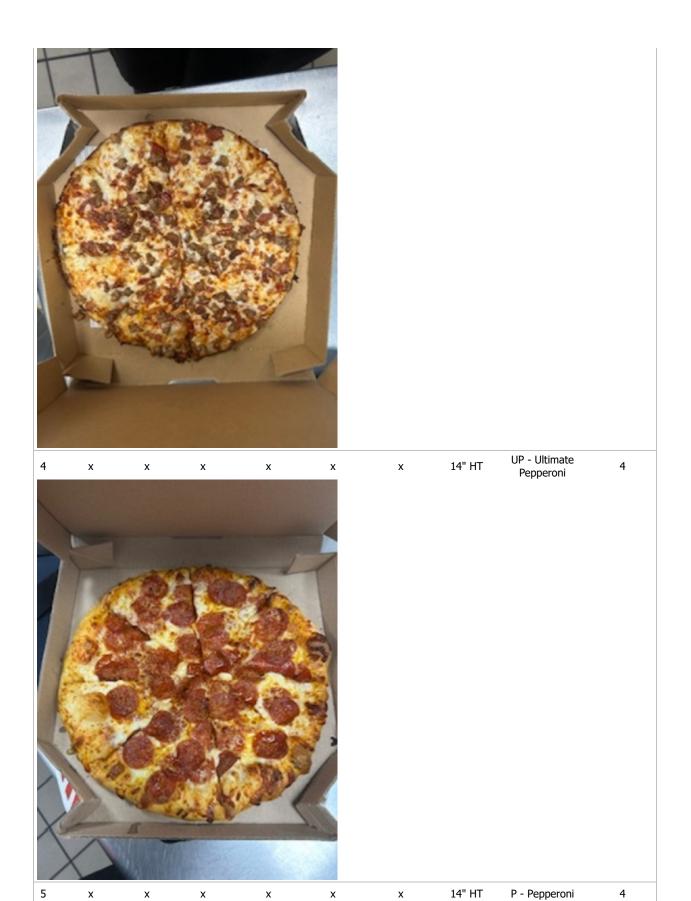
| Four (4) or more sizes/types of expired or eight (8) or more sizes/types unlabeled products/ingredients (non-dough) | No | 0 |
|---|----|---|
| Lack of available cleaning supplies, potable water, and/or no functioning hand sink | No | 0 |
| Hazardous Temperatures | No | 0 |
| Pest control standards 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 | x | x | х | х | X | 12" HT | P;S | 4 |
| 2 | | | | × | X | | 12" SC | G - Green Poppe | r |
| 2 | Х | х | | | |) 111 | | G - Green Peppe | r 0 |
| | | | | rornon: {pa | irm snake | } Under portion | nea | | |

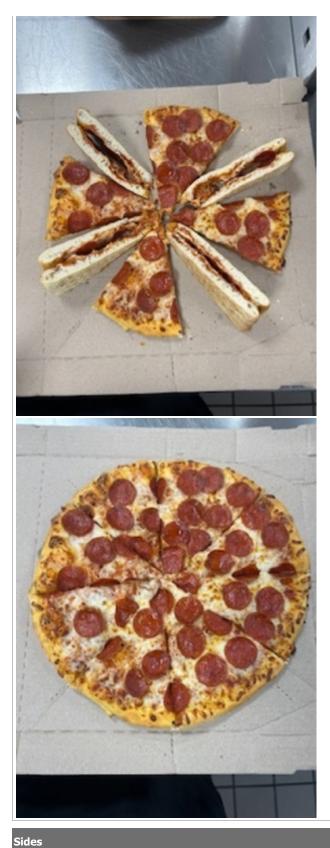
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| # | Size | Portion | Placement | Bake | Great / Remake | Туре | Points |
|---|------|---------|-----------|------|-------------------|------------------------------------|--------|
| 1 | X | х | х | х | х | Cinnam on Bread Twists | 3 |
| | | | | | | | |
| | | | | | | Domino' | |
| 2 | х | Х | x | Х | х | Marbled Cookie | 3 |
| | | | | 7 | | Brownie | |
| 3 | x | x | х | X | х | 8-piece Traditio nal Wing | 3 |

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Product Section Value Possible Points

Dough properly managed and properly proofed



5

0



Dough: {sm} sheeted

Proper pizza procedures in use Yes 2 2

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| Proper side item procedures in use | Yes | 1 | 1 |
|---|------------------------|---|---|
| Product prepped for expected sales volume | No of {sandwich bread} | 1 | 0 |
| Recognition and Guidance | oj {sanawich breau} | | |

| 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 |



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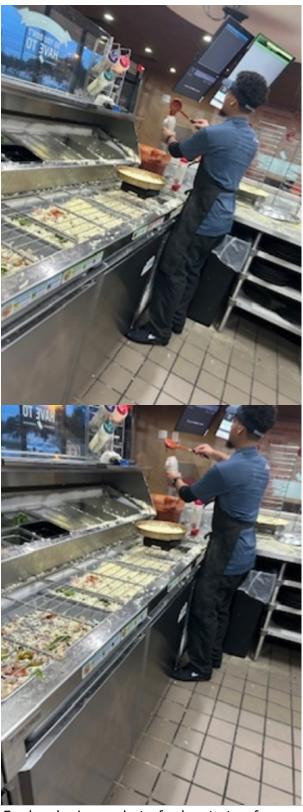
Store personnel maintain proper apperance & hygiene standards No 2 0

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 Old sauce transferred into new see | No auce container/bo | 2 ottle | 0 |

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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

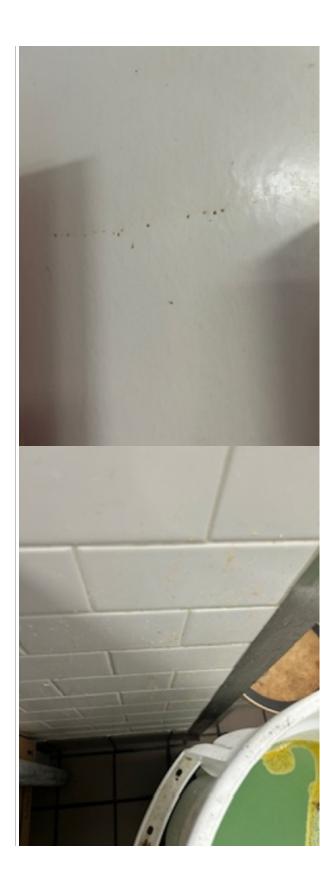
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Recognition and Guidance

| 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 |
| Store walls, floors, baseboards, and equipment are clean and free of dirt and debris | No | 1 | 0 |
| Store: {walls} Dirt | y | | |

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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 | Yes | 1 | 1 |
| Makeline and additional refrigeration units are clean, free of debris, mold, and mildew | No | 1 | 0 |

Makeline: {covers} dirty

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| 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 | 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, counter, and tables are not faded, broken, chipped, or cracked | Yes | 1 | 1 |

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| 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 | No | 1 | 0 |

Signage/Print: {wall graphic} dirty and/or faded



| 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 |

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| 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 | 40 °F |
| Bin | 40 °F |
| Cabinet | 34 °F |
| Walk In | 37 °F |
| End Bake Temperatures | |
| Wings | 175 °F |
| Pan | 180 °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 | 6.00 |
| Model | 3270 F |
| Temp | 440 °F |
| Oven 2 | |
| Make | XLT |
| Time | 6.00 |

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| Model | 3270 F |
|--------|--------|
| Temp | 440 °F |
| Oven 3 | |
| Make | XLT |
| Time | 6.00 |
| Model | 3255 F |
| Temp | 440 °F |
| Oven 4 | |
| Make | |
| Model | |
| Temp | °F |
| | |
| | |
| | |

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