

Domino's Ops Assessment

Version 2025.00



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 | | |
|---|----------|--------|
| | Value | Points |
| Dough management procedures neglected | Critical | -5 |
| <i>Dough was sheeted and/or extremely over proofed</i> | | |
|  | | |
| 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 | 4 |
|  | | | | | | | | | |
| 2 | x | x | | x | x | | 12" SC | G - Green Pepper | 0 |
| Portion: {parm shake} Under portioned | | | | | | | | | |



| | | | | | | | | | |
|---|---|---|---|---|---|---|---------|-----|---|
| 3 | x | x | x | x | x | x | 12" Pan | B;K | 4 |
|---|---|---|---|---|---|---|---------|-----|---|





| | | | | | | | | | |
|---|---|---|---|---|---|---|--------|----------------------------|---|
| 4 | x | x | x | x | x | x | 14" HT | UP - Ultimate Pepperoni | 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 | Cinnam on Bread Twists | 3 |
|  | | | | | | | |
| 2 | x | x | x | x | x | Domino' s Marbled Cookie Brownie | 3 |
|  | | | | | | | |
| 3 | x | x | x | x | x | 8-piece Traditio nal Wing | 3 |



| Product Section | | Value | Possible Points | Points |
|---|----------------------------|-------|-----------------|--------|
| Dough properly managed and properly proofed | <i>Dough: {sm} sheeted</i> | No | 5 | 0 |
|  | | Yes | 2 | 2 |

| | | | |
|---|-----|---|---|
| Proper side item procedures in use | Yes | 1 | 1 |
| Product prepped for expected sales volume | No | 1 | 0 |
| <i>Store out of {sandwich bread}</i> | | | |
| 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 |
| <i>Wrist - Unapproved jewelry worn during food prep</i> | | | |



| | | | |
|--|-----|---|---|
| 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 | No | 2 | 0 |
| <i>Old sauce transferred into new sauce container/bottle</i> | | | |



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>Wiping cloth not in-use, is not submerged in sanitizer solution</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 |
| <i>Store: {walls} Dirty</i> | | | |






| | | | |
|---|-----|---|---|
| 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 |
| <i>Makeline: {covers} dirty</i> | | | |



| | | | |
|--|-----|---|---|
| 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 |

| | | | |
|--|-----|---|---|
| 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 |
| <i>Signage/Print: {wall graphic} dirty and/or faded</i>  | | | |
| 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 | 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 |

| | |
|--------|--------|
| 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 |
| | |
| | |