

Domino's Ops Assessment

Version 2024.00



Store 6625

Total Possible Points	100
Total Points	66
Stars	2
Critical Violations	2

Assessment Date Time	9/4/2024 10:54:00 PM
Franchisee / DCO	Cunningham, Mike
Store Manager	Seth Kelley
Manager in Charge	Deanna Collins
Specialist	Justin Flanagan

Possible QC7	NO
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Critical Ops Elements Section		
	Value	Points
Dough management procedures neglected	No	0
Four (4) or more sizes/types of expired or unlabeled products/ingredients (non-dough)	No	0
Lack of available cleaning supplies, potable water, and/or no functioning hand sink in the production area	No	0
Hazardous Temperatures <i>{garlic} Refrigerated product(s), or refrigeration unit(s), over 50°F/10°C (including refrigerated sauces)</i>	Critical	-7
Pest control standards past critical thresholds <i>More than 15 flying insects</i>	Critical	-7
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 (M-rated) 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		14" HT	BBQ - BBQ Chicken Pizza	0
Placement: Garlic oil placement									
2	x	x	x	x	x	x	14" HT	MTZ - Meatzza	4

3	x	x	x		x		14" HT	BBQ - BBQ Chicken Pizza	0
<i>Placement: Garlic oil placement</i>									
4	x	x	x	x	x	x	14" NYS	B;C;O;P;S	4
5	x	x	x	x	x	x	14" HT	C- Cheese	4

Sides

#	Size	Portion	Placement	Bake	Great / Remake	Type	Points
1	x	x	x	x	x	Stuffed Cheesy Bread	3
2	x	x	x	x	x	Domino' s Marbled Cookie Brownie	3
3	x	x	x	x	x	Chocola te Crunch Lava Cakes	3

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
All products dated properly and not expired	Yes	3	3
All refrigerated products held within specified temperature ranges <i>Product left out of refrigeration and over 50°F (10°C)</i>	No	3	0
Pest control standards are maintained <i>{15+} flying insects in store;Homemade or residential traps or pesticides found in store</i>	No	3	0
All cooked product temperatures at least 165°F / 74°C	Yes	3	3

Store personnel maintain proper appearance & hygiene standards <i>Store personnel with more than 2 piercings per ear {4}</i>	No	2	0
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 <i>Chemicals stored above or within 12in/30cm of food or food contact surfaces</i>	No	1	0
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	Yes	3	3
Aprons must be clean and worn during food preparation, and not outside the store <i>Apron not worn during food preparation</i>	No	2	0
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 <i>Store: {floors} Dirty</i>	No	1	0
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-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			

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, and surfaces are clean, sanitized, and free of dirt and debris	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	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, operational, and secured	Yes	1	1
Recognition and Guidance			

Brand Safety Section

	Value	Possible Points	Points
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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
No more than \$150 USD in front till (or international equivalent)	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	42 °F
Bin	36 °F
Bin	33 °F
Cabinet	37 °F
Walk In	38 °F
Cola	°F
Other	°F
Other	°F

End Bake Temperatures

Wings	183 °F
Stuffed Cheesy Bread	183 °F
Pan	183 °F
Specialty Chicken	°F

Oven Information Section

