

Domino's Ops Assessment

Version 2024.00



Store 8059

Total Possible Points	100
Total Points	73
Stars	3
Critical Violations	0

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

8/21/2024 8:17:00 PM  
Cunningham, Mike  
Chris Trejo  
Murray Alqaseer  
Justin Flanagan

Possible QC7 NO

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	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 (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		12" HT	S - Sausage	0
Placement: Center loaded									



2      x      x      x      12" HT      S - Sausage      0

*Portion: {C} Under portioned; Placement: Center loaded*



3	x	x	x	x	x	x	12" HT	P - Pepperoni	4
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4	x	x	x	x	x	x	x	12" HT	P - Pepperoni	4
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5	x	x	x	x	x	x	x	14" HT	C- Cheese	4
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Sides

#	Size	Portion	Placement	Bake	Great / Remake	Type	Points
1	x	x	x	x	x	8-piece Boneless Wing	3



2

x

x

x


x

x

8-piece  
Traditional  
Wing

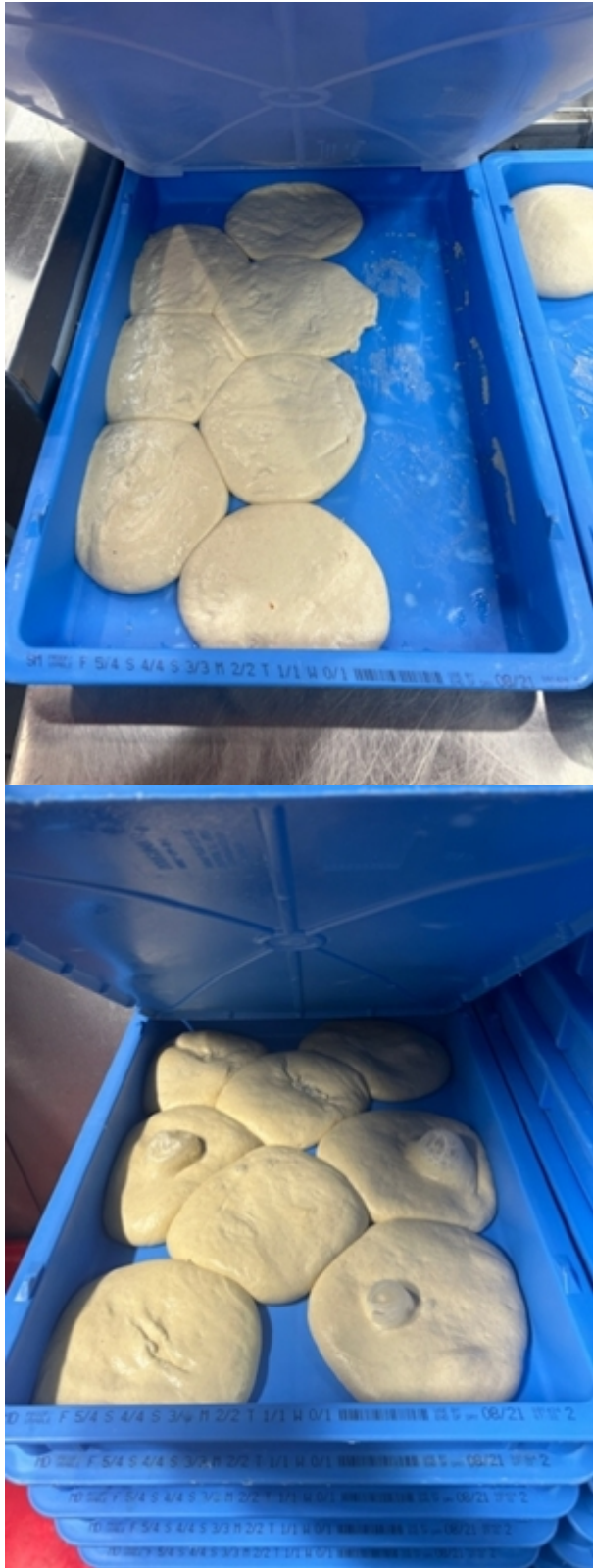
3



3	x	x	x	x	x	Stuffed Cheesy Bread	3
							

Product Section			
	Value	Possible Points	Points
Dough Properly Managed and properly proofed	No	5	0
<i>Dough: {Sm, MD} over proofed</i>			









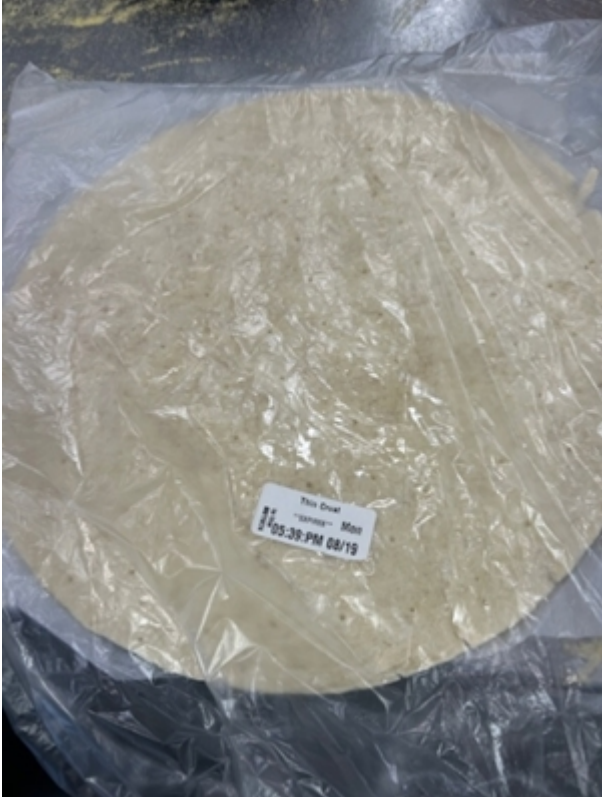


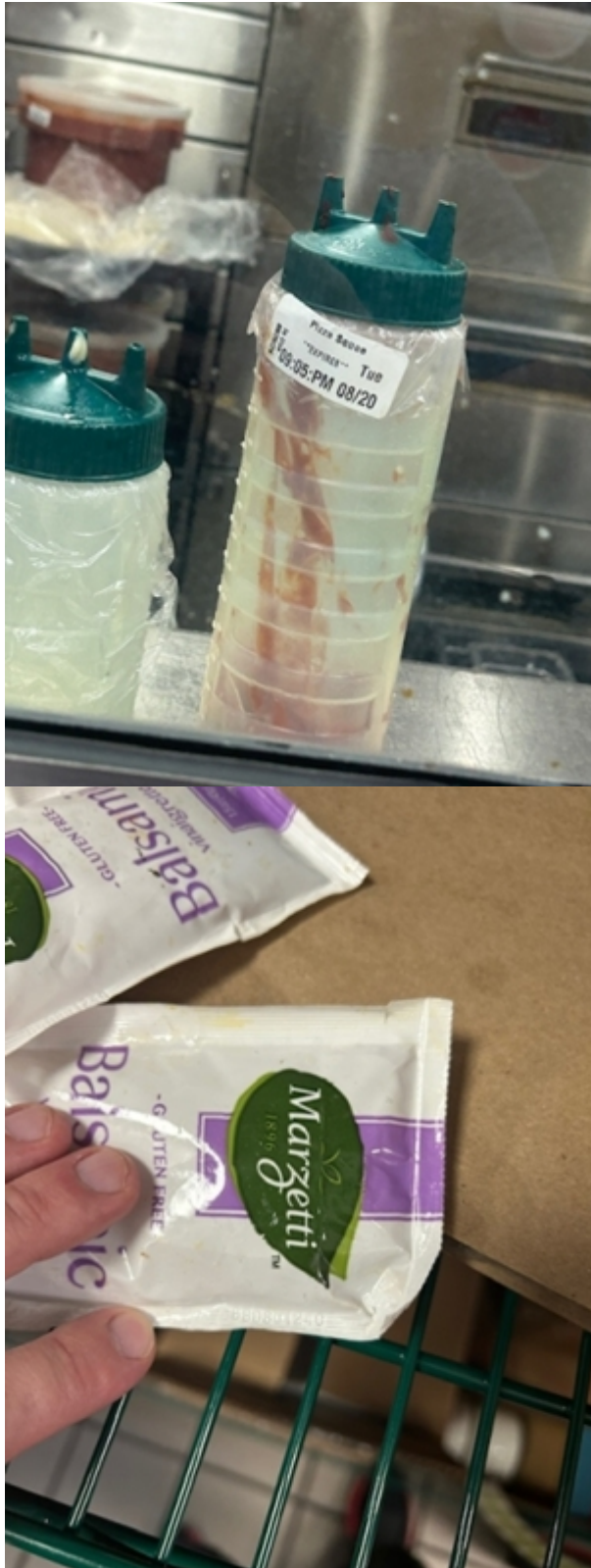
Proper pizza procedures in use	Yes	2	2
Proper side item procedures in use	Yes	1	1
Product prepped for expected sales volume	No	1	0
<i>Frozen {Wings, boneless chicken} in use</i>			





Recognition and Guidance

	Value	Possible Points	Points
All products dated properly and not expired	No	3	0
<i>Multiple Expired Products; Dressing: Balsamic; Pizza Sauce In-Use; Thin Crust In-Use</i>			
			





All refrigerated products held within specified temperature ranges      No      3      0  
*Product in walk-in is not within specification (33°F-38°F/.5°C-3.3°C)*







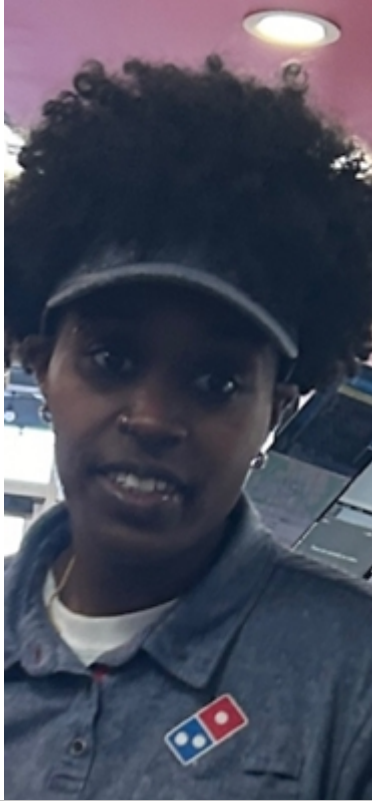


Pest control standards are maintained	Yes	3	3
All cooked product temperatures at least 165°F / 74°C	Yes	3	3





Store personnel maintain proper apperance & hygiene standards	No	2	0
<i>More than 1 facial piercing</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 <i>Product bins in makeline rail overstocked {bacon, sliced provolone}</i>	No	2	0





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	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	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	No	1	0

*Walk-in: Mold found on {gasket}*





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
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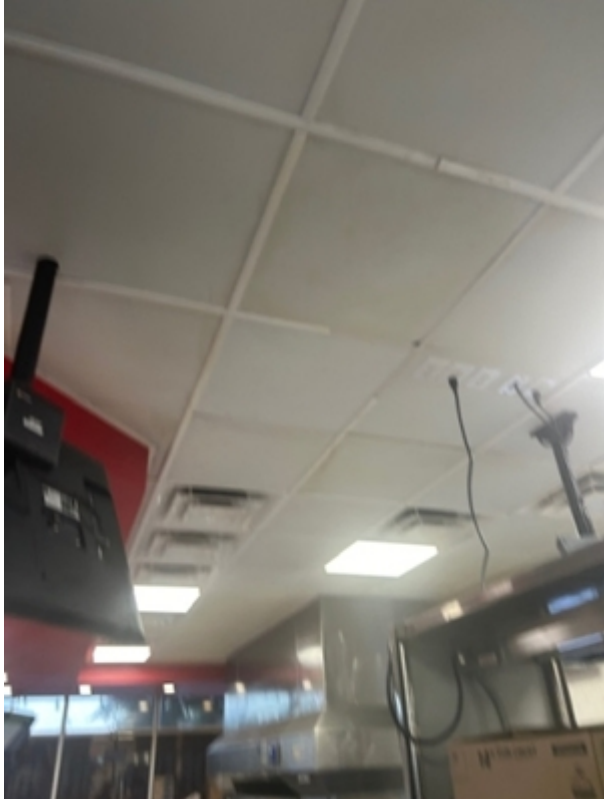
Store ceiling, T-bars, and vents are clean and not broken, chipped, or cracked	No	1	0
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*Store: {ceiling tiles} dirty*










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	No	1	0
<div> <div>Signage/Print: {building sign} in disrepair</div>  </div>			







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
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			