

# Domino's Ops Assessment

Version 2025.00



Store 9274

Total Possible Points	100
Total Points	76
Stars	3
Critical Violations	0

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

2/25/2025 9:55:00 PM  
 Cunningham, Mike  
 Kevin King  
 Sarah Cervantes  
 Justin Flanagan

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

*Rim: Thick edges*







2	x	x	x	x	14" HT	P - Pepperoni	0
Portion: {P} Under portioned							







3	x	x	x	x	14" NYS	Bq;N;O;P	0
<i>Portion: {P} Under portioned</i>							

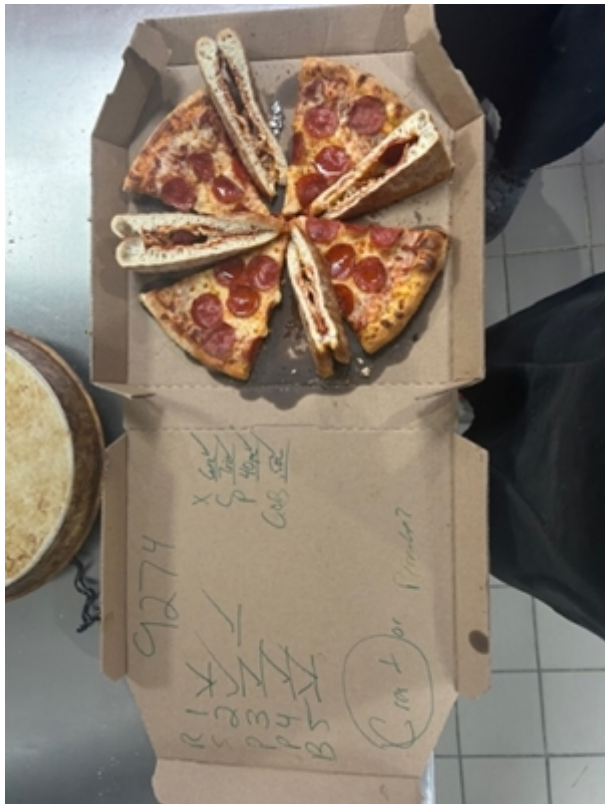





4	x	x	x	x	x	x	12" Pan	J;M;R;Si	4
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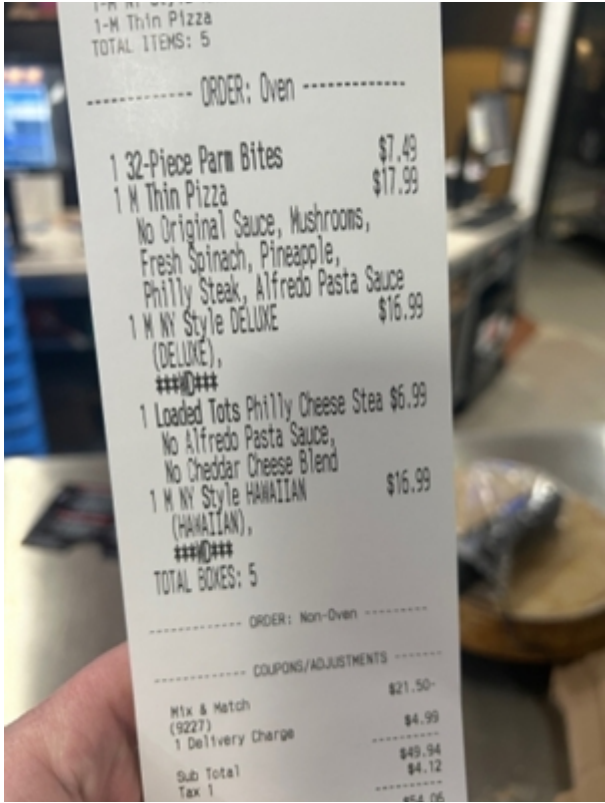
5	x	x	x	x	x	x	14" HT	P - Pepperoni	4
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Sides

#	Size	Portion	Placement	Bake	Great / Remake	Type	Points
1	x	x	x	x	x	Parmesan Bread Bites	3
							
2	x	x	x	x	x	Philly Cheese Steak Loaded Tots	3





3

x

x

x

x

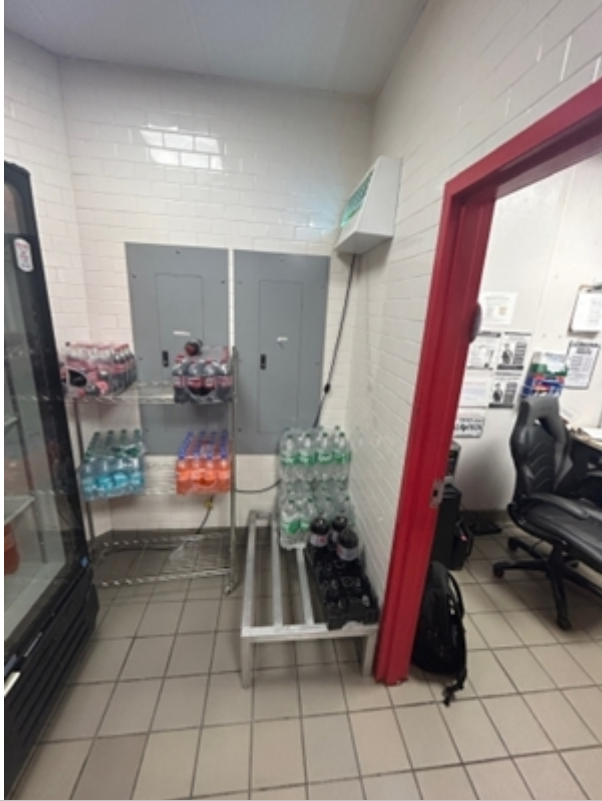
x

Cinnam  
on  
Bread  
Twists

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	Yes	3	3
Pest control standards are maintained	No	3	0
<i>Insect light traps above food contact surfaces</i>			



All cooked product temperatures at least 165°F / 74°C

Yes

3

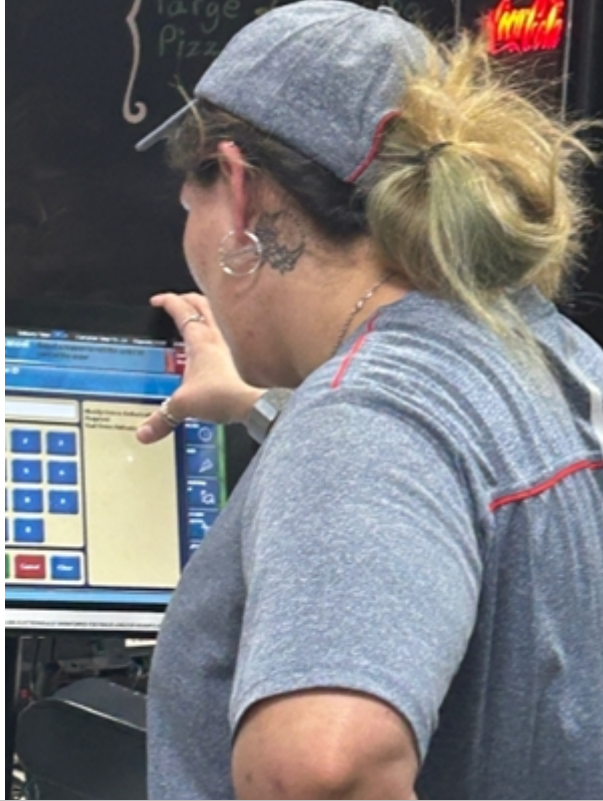
3





Store personnel maintain proper apperance & hygiene standards	No	2	0
<i>Unapproved piercings worn by store personnel {not simple}</i>			

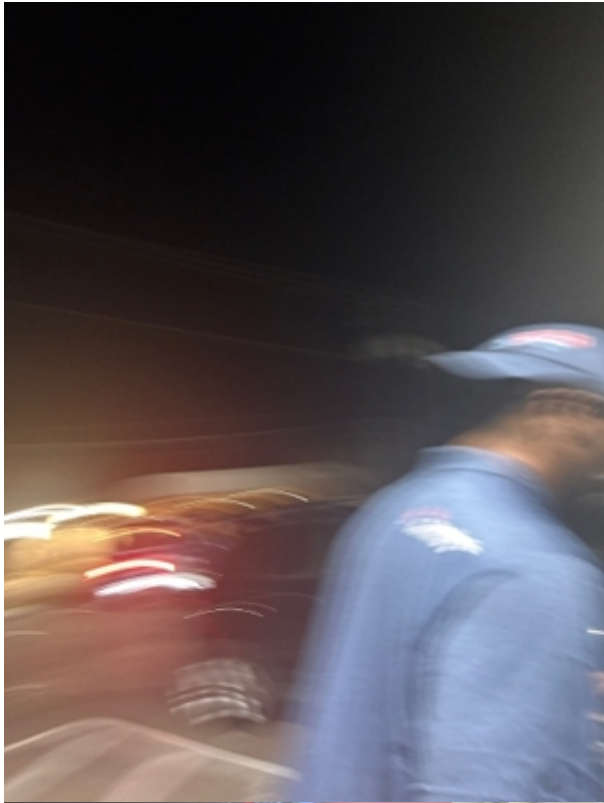




Hand washing, hand sanitizing, and dishwashing procedures done properly and supplies accessible and properly stocked	Yes	2	2
All food contact surfaces, smallwares, and utensils clean and sanitized	Yes	2	2
Proper food and beverage handling procedures in use	Yes	2	2
Food packaging products, food contact 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: {?hat} not worn and/or incorrectly worn; Domino's Gear: {leggings} unapproved style and/or color</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

No

2

0

Wednesday, February 26, 2025

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*Exterior of bags are dirty*









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, door frame}*





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	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 <i>Signage/Print: {building sign} dirty and/or faded; Signage/Print: {building signs } in disrepair</i>	No	1	0





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	42 °F
Bin	37 °F
Bin	33 °F
Cabinet	37 °F
Walk In	38 °F

End Bake Temperatures	
Wings	187 °F
Stuffed Cheesy Bread	172 °F
Pan	204 °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	6.30
Model	3255 D
Temp	450 °F
Oven 2	
Make	XLT
Time	6.30
Model	3255 D
Temp	450 °F
Oven 3	
Make	XLT
Time	6.30
Model	3255 D
Temp	450 °F
Oven 4	
Make	
Time	0.00
Model	
Temp	0 °F

