

Domino's Ops Assessment

Version 2025.00



Store 9273

Total Possible Points	100
Total Points	82
Stars	4
Critical Violations	0

Assessment Date Time	2/17/2025 4:31:00 PM
Franchisee / DCO	Cunningham, Mike
Store Manager	Ryan Hanson
Manager in Charge	Ryan Hanson
Specialist	Sarahi Tapia


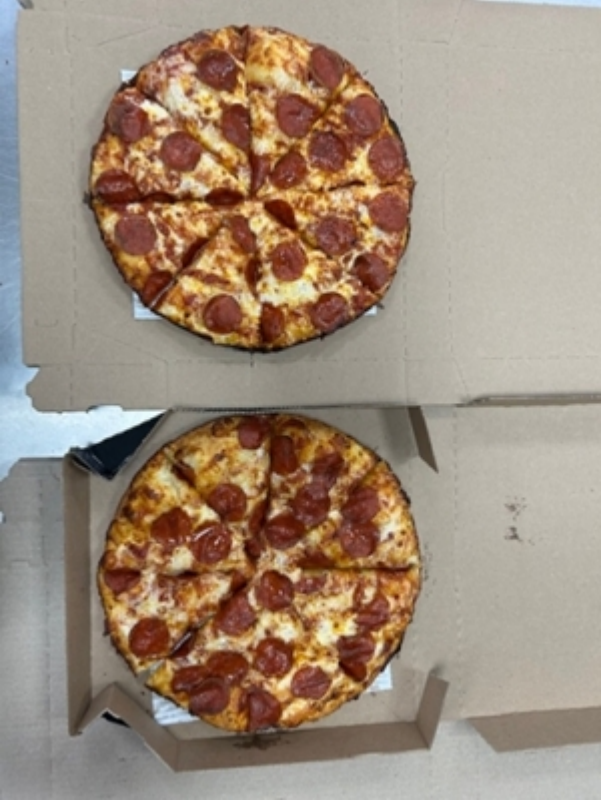
Possible QC7 NO

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

1	x	x	x	x	12" Pan	P - Pepperoni	0
Placement: Pan Pizza toppings not out to the edge/wall							
							
							
2	x	x	x	x	10" GF	G;K;O;R;Si;T;Xw	0
Placement: Uneven distribution							



3 x x x x x

x

12" HT

P - Pepperoni

4



4 x x x x x

x

12" HT

K - Bacon

4



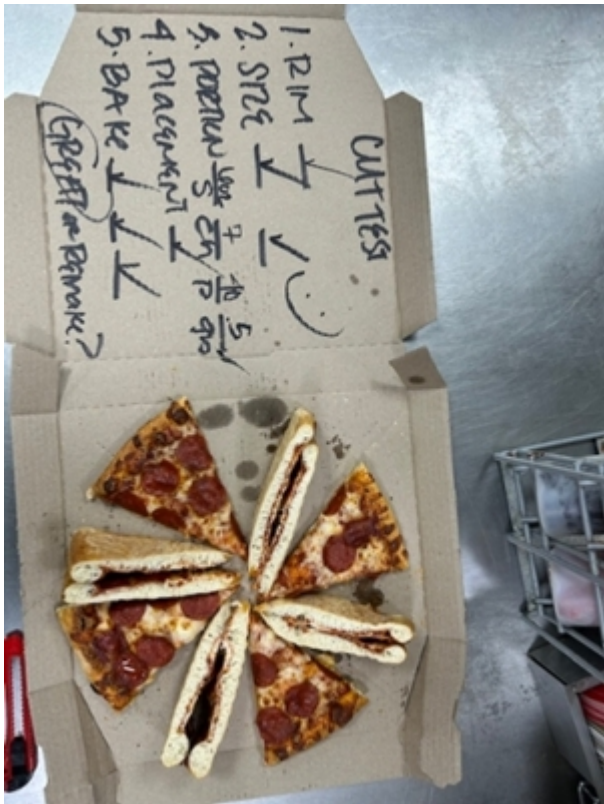
5 x x x x x

x

14" HT

P - Pepperoni

4





Sides

#	Size	Portion	Placement	Bake	Great / Remake	Type	Points
1	x	x	x	x	x	Sandwich - Buffalo Chicken	3



2

x

x

x


x

x

Parmesan
Bread
Bites

3



3	x	x	x	x	x	Sandwich - Philly Cheese Steak	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	No	1	0
<i>Store out of {garden salads}</i>			



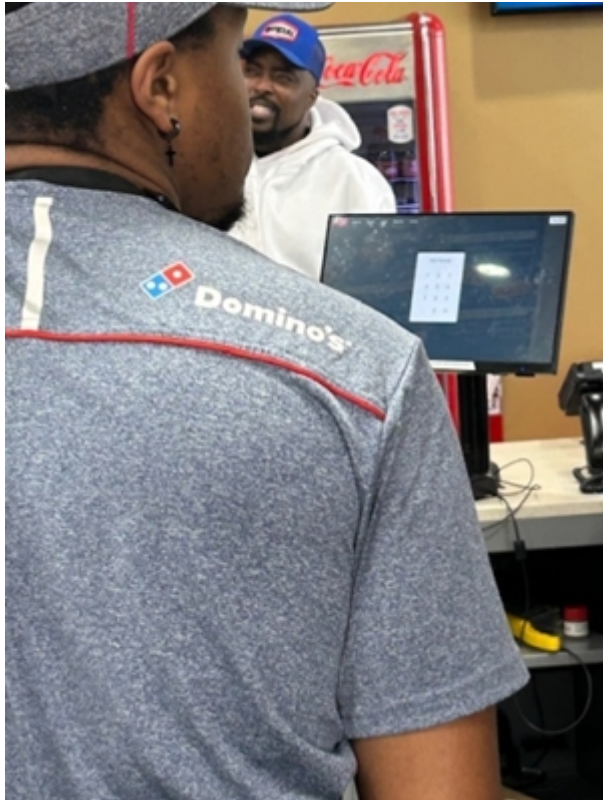
Recognition and Guidance

	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 appearance & hygiene standards	No	2	0
<i>Plain ear grommets or gauges exceed 3/4" (1.9 cm)</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 <i>Sanitizer solution in {red bucket} out of specified range or temperature</i>	No	1	0



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	No	3	0
Domino's Gear: {hat} dirty/faded;Domino's Gear: {shirt, jeans} in disrepair			





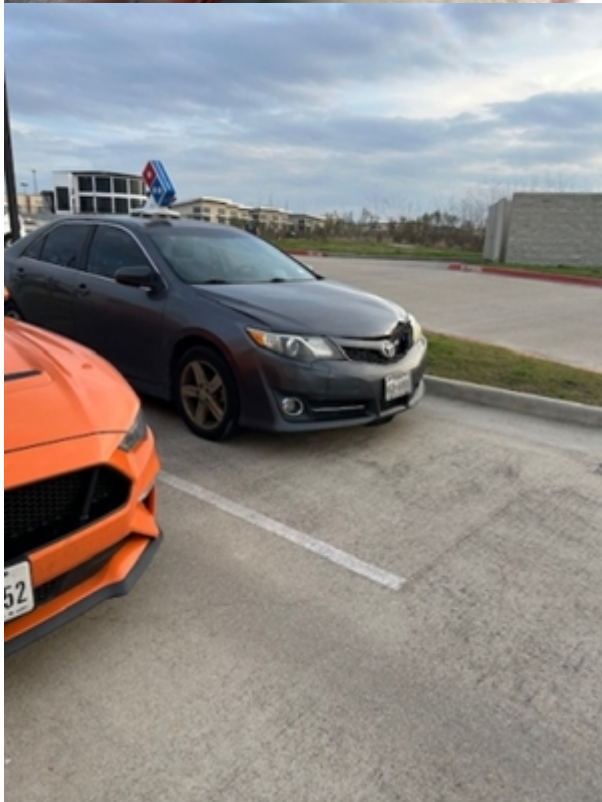
Aprons must be clean and worn during food preparation, and not outside the store	Yes	2	2
Hot bags are clean and free of debris and mold	Yes	2	2

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	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-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	No	1	0




Vehicle: Dirty interior





Recognition and Guidance

	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	No	1	0
<i>Exterior Area: {entrway} Significantly discolored</i>			
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	No	1	0
<i>Standing water in {makeline cabinets}</i>			
			
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	41.5 °F
Bin	33.3 °F
Bin	37.7 °F
Cabinet	39.3 °F
Walk In	36.9 °F

End Bake Temperatures

Wings	208.5 °F
Stuffed Cheesy Bread	196.1 °F
Pan	210.7 °F

Oven Information Section

How many ovens are installed?	2
How are the ovens powered?	Natural Gas
Store has DJ Dough Stretcher	No

Team can identify DJ backup plan	
Oven 1	
Make	XLT
Time	6.40
Model	3270 F
Temp	430 °F
Oven 2	
Make	XLT
Time	6.40
Model	3270 F
Temp	430 °F
Oven 3	
Make	
Model	
Temp	°F
Oven 4	
Make	
Model	
Temp	°F