

Domino's Ops Assessment

Version 2025.00



Store 6763

Total Possible Points	100
Total Points	53
Stars	1
Critical Violations	1

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

2/26/2025 10:42:00 AM
Cunningham, Mike
Brian Pierce
McElwee Stephanie
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	Critical	-7
{Alfredo} Refrigerated product(s), or refrigeration unit(s), over 50°F/10°C (including refrigerated sauces)		

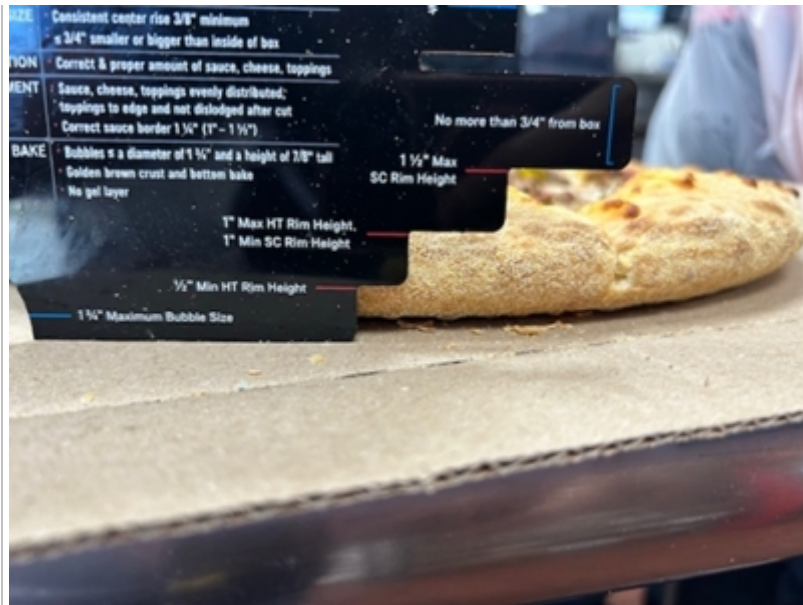




Pest control standards past critical thresholds	No	0
Mold found on food products and/or on food contact surfaces	No	0
Five (5) or more core apparel, appearance, and/or hygiene violations	No	0
Mature content, including profanity, found on store premises	No	0
Firearms, knives, illegal drugs, marijuana (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		14" HT	J;MTZ	0
<i>Rim: Thick edges;Portion: {sausage, beef, shredded provolone} Under portioned;Placement: Center loaded;Placement: Sauce border too narrow</i>									







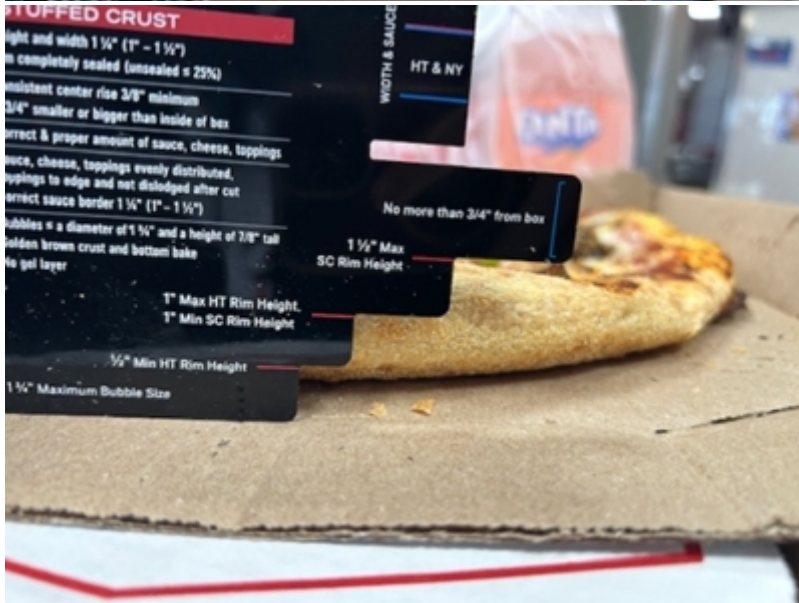


2 x x x 14" HT MTZ - Meatzza 0
Portion: {sausage, beef, shredded provolone } Under portioned; Placement: Center loaded





3 x x x 14" HT DX - Deluxe 0
Rim: Thick edges; Portion: {green peppers, shredded provolone} Under portioned; Placement: Uneven distribution

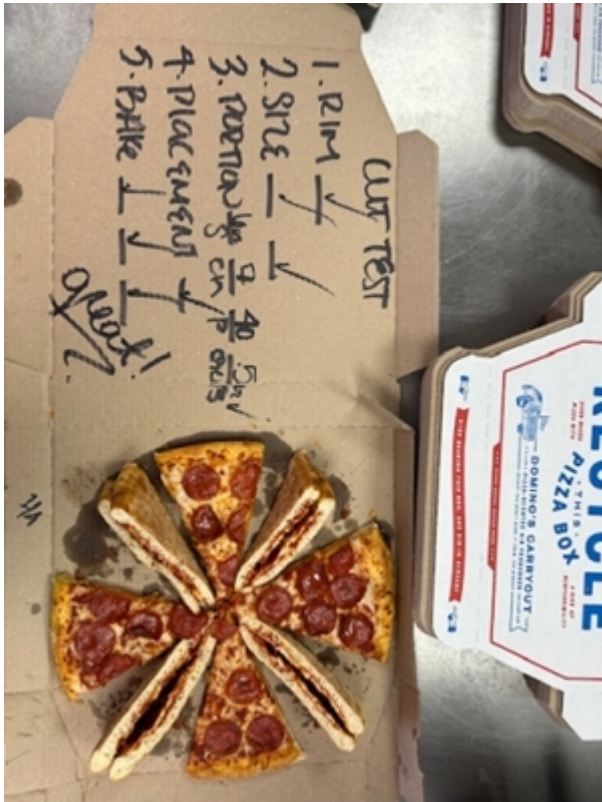




4 x x x 14" HT \$ - ExtravaganZZa 0
Portion: {green pepper, shredded provolone } Under portioned; Placement: Center loaded



5 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 - Philly Cheese Steak	3



2	x	x	x	x	x	Stuffed Cheesy Bread - Pepperoni	3
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3

x

x

x

x

x

Loaded
Chicken
- Sweet
BBQ
Bacon

3



Product Section

Value

Possible
Points

Points

Dough properly managed and properly proofed

No

5

0

Dough: {12"} expired on {2/25/25}





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	No	3	0
<i>Multiple Expired Products;Banana Peppers In-Use;Beverage: Diet Coke 20 oz;Parmesan Shake-on Prepped;Sandwich Bread Unopened</i>			







All refrigerated products held within specified temperature ranges No 3 0
Product in makeline rail is not within specification (33°F-41°F/.5°C-5°C);Product left out of refrigeration and over 50°F (10°C)









Pest control standards are maintained	No	3	0
<i>Store does not have door sweeps for exterior doors and/or there is a 1/4" gap or greater around the doors.;Homemade or residential traps or pesticides found in store</i>			





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

Yes

3

3





Store personnel maintain proper apperance & hygiene standards	Yes	2	2
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>At least one container (bottle or bucket) is not available for use</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 <i>Domino's Gear: {jeans} dirty/faded</i>	No	3	0



Aprons must be clean and worn during food preparation, and not outside the store

No


2

0

Apron not worn during food preparation



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



Store: {floors, sink} Dirty





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	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	No	1	0
<i>Store: {tiles} cracked</i>			




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

Signage/Print: {logo} in disrepair




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	No	1	0

Till: Not Locked



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 °F
Bin	41.6 °F
Bin	46.6 °F
Cabinet	38.1 °F
Walk In	37 °F

End Bake Temperatures

Stuffed Cheesy Bread	185 °F
Pan	213.9 °F
Specialty Chicken	202.8 °F

Oven Information Section

How many ovens are installed?	1
How are the ovens powered?	Natural Gas
Store has DJ Dough Stretcher	No
Team can identify DJ backup plan	

Oven 1

Make	Middleby Marshall
Time	8.35
Model	360Q
Temp	502 °F

Oven 2

Make	
Model	
Temp	°F

Oven 3

Make	
Model	
Temp	°F

Oven 4	
Make	
Model	
Temp	°F