

# Domino's Ops Assessment

Version 2025.00



Store 6762

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

3/1/2025 10:50:00 AM  
Cunningham, Mike  
Julie Wuensche  
Cassie Flowers  
Sarahi Tapia

Total Possible Points	100
Total Points	55
Stars	1
Critical Violations	0

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
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1       x       x       x       x       14" HT       J;P       0

*Placement: Sauce border too wide; Placement: Uneven distribution*





2      x      x      x      x      x      x      x      12" Pan      J;P;S;Si;Xf      4



3      x      x      x      12" HT      Cs;K;Si;T;Xw      0

Portion: Incorrect toppings; Placement: Uneven distribution







4 x x x 12" HT B;Cs;Si;Td;Xw 0

Portion: Incorrect toppings; Placement: Uneven distribution



5

x

x

x

x

14" HT

P - Pepperoni

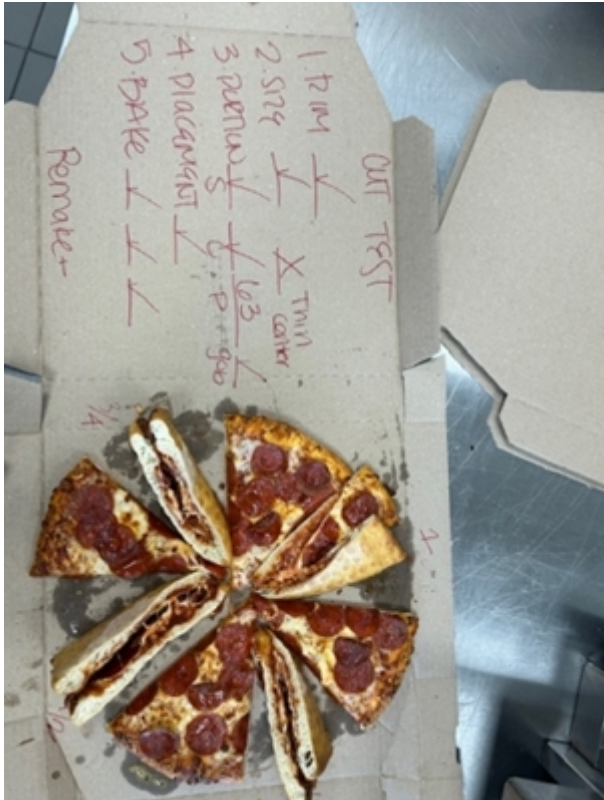
0

*Size: Thin center*










Sides



#	Size	Portion	Placement	Bake	Great / Remake	Type	Points
1	x	x	x	x	x	16- piece Traditio nal Wing	3
							
2	x			x		Loaded Chicken - Classic Hot Buffalo	0
<i>Portion: {hot sauce} Under portioned; Placement: Incorrect Specialty chicken placement</i>							



3	x	x	x	x	x	Sandwich - Philly Cheese Steak	3
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Product Section

	Value	Possible Points	Points
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Dough properly managed and properly proofed

No50

Dough: {10"} expired on {2/28}



Proper pizza procedures in use

No20

Store does not use tri-tip squeeze bottle to apply pizza sauce for Pan pizza





Proper side item procedures in use	Yes	1	1
Product prepped for expected sales volume	No	1	0

*Frozen {sausage} in use*



Recognition and Guidance

Food Safety Section

	Value	Possible Points	Points
All products dated properly and not expired	No	3	0
<i>Multiple Expired Products;Not all products dated;BBQ In-Use;Beverage: Sprite 20 oz;Cinna Magic In-Use;Sandwich Bread Prepped;Twists Prepped</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)*









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	Yes	2	2
Hand washing, hand sanitizing, and dishwashing procedures done properly and supplies accessible and properly stocked	Yes	2	2

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All food contact surfaces, smallwares, and utensils clean and sanitized

No

2

0

*Food contact surfaces, smallwares, or utensils not clean or sanitized; Squeeze bottles, containers, or bins are not cleaned and sanitized*

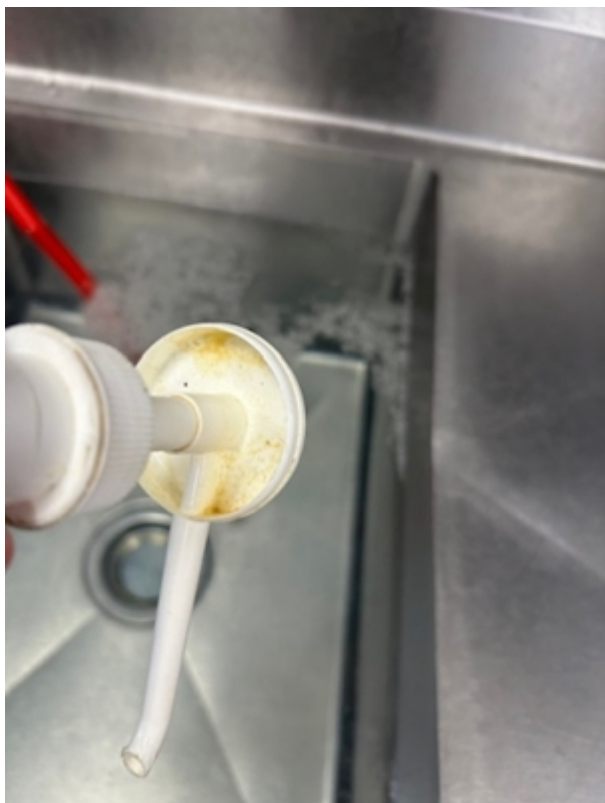












Proper food and beverage handling procedures in use	Yes	2	2
Food packaging products, food contact surfaces, equipment, and chemicals protected from cross-contamination and stored off of floor	Yes	1	1
Sanitizer concentration within specified range and temperature <i>At least one container (bottle or bucket) is not available for use</i>	No	1	0
Recognition and Guidance <i>Twist Confirmed From Last Night By MIC</i>			

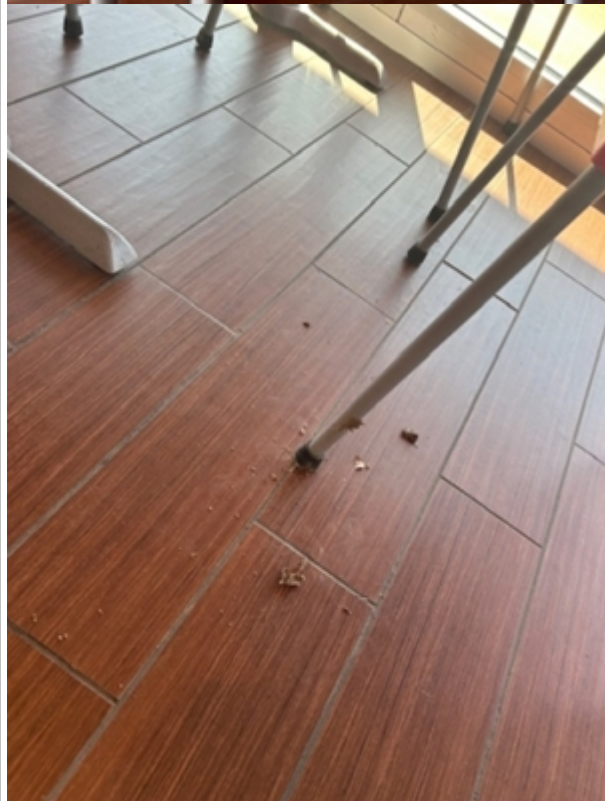
Image & Cleanliness Section			
	Value	Possible Points	Points
Domino's logo apparel (hats, shirts, shorts/pants/skirts, and outerwear) worn properly and represents a positive brand image <i>Domino's Gear: {shirt} dirty/faded; Domino's Gear: {joggers} unapproved style and/or color</i>	No	3	0



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	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	No	1	0

*Customer Area: {tables, floors} dirty*









Restrooms are clean, sanitary, and fully stocked

No

1

0

*Restroom: {toilet paper} improperly stocked*





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

No

1

0

*Makeline: {doors, cabinets} dirty*









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
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Equipment & Store Condition Section
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	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
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Store: {tiles} cracked





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: {entryway} Dirty</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	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
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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
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	35.7 °F
Bin	45.1 °F
Bin	44.7 °F
Cabinet	41 °F
Walk In	35.7 °F

#### End Bake Temperatures

Wings	172.9 °F
Stuffed Cheesy Bread	195.9 °F
Pan	191.4 °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	6.30
Model	3270 G
Temp	425 °F

#### Oven 2

Make	XLT
Time	6.30
Model	3270 G
Temp	425 °F
Oven 3	
Make	
Model	
Temp	°F
Oven 4	
Make	
Model	
Temp	°F