



Store 6642

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


2/25/2025 6:04:00 PM
Cunningham, Mike
Darius Dever
Bobby Martin
Sarahi Tapia

Total Possible Points	100
Total Points	47
Stars	0
Critical Violations	2

Possible QC7 NO

2025 Optional Operations Assessment Survey



Critical Ops Elements Section		
	Value	Points
Dough management procedures neglected	Critical	-5
<div><div></div><div>Dough in use before first day of use</div></div>		



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	Critical	-7









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		

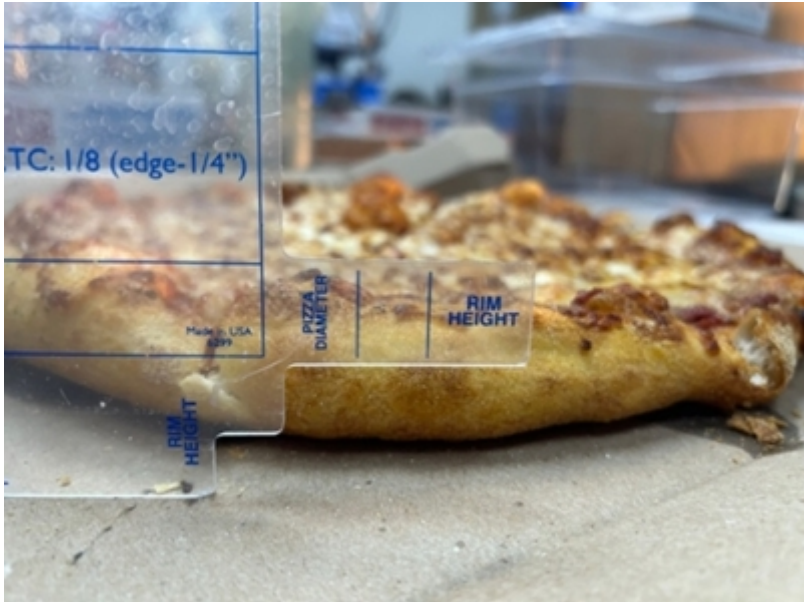
Pizzas

#	Rim	Size	Portion	Placement	Bake	Great / Remake	Type	Toppings	Points
1	x	x	x	x	x		14" HT	C- Cheese	0

Rim: Thick edges







2 x x x x x x 12" Pan G;M;O;R;T 4



3 x x x 12" HT G;P;S 0

Portion: {green pepper} Under portioned;Placement: Center loaded



4 x x x x 12" HT N;Si 0

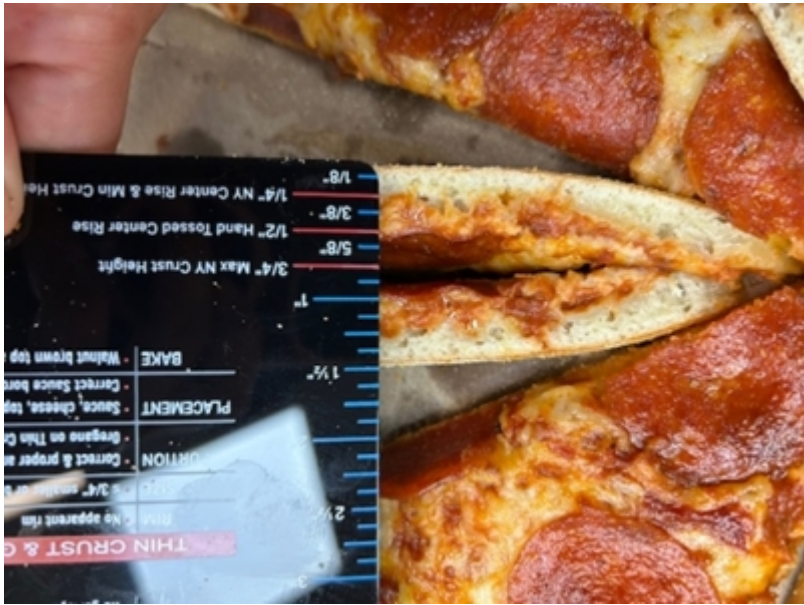
Placement: Center loaded; Placement: Garlic oil placement

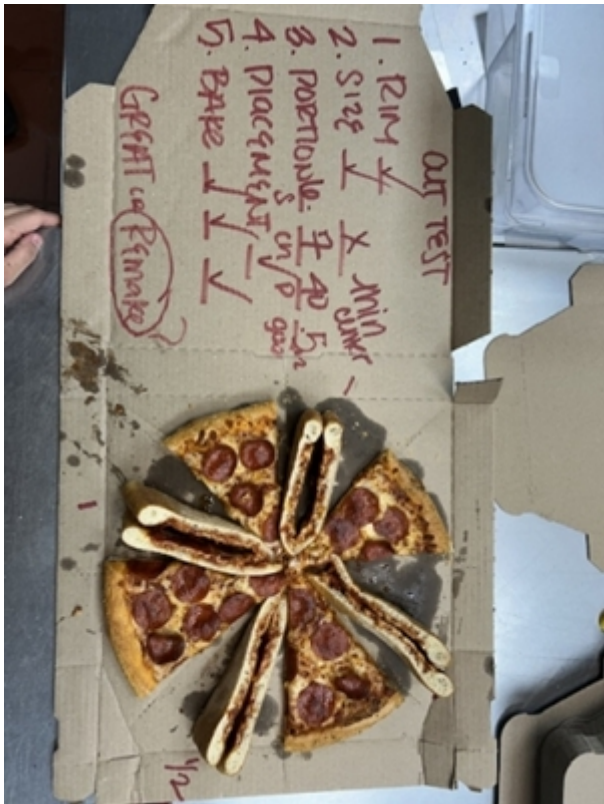




5 x x x x 14" HT P - Pepperoni 0

Size: Thin center









Sides							
#	Size	Portion	Placement	Bake	Great / Remake	Type	Points
1	x	x	x	x	x	Sandwich - Italian	3



2

x

x

x

8-piece
Traditional
Wing0

Portion: {BBQ Sauce} Under portioned



3

x

x

x

x

x

Domino's
Marbled
Cookie
Brownie3



Product Section			
	Value	Possible Points	Points

Dough properly managed and properly proofed	No	5	0
<i>Dough in use before first day of use</i>			





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>1 Expired Products;Cheddar Cheese Blend In-use</i>			



All refrigerated products held within specified temperature ranges

No

3

0

Product left out of refrigeration and over 50°F (10°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
Hair not properly restrained; Plain ear grommets or gauges exceed 3/4" (1.9 cm)





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	No	1	0
<i>At least one container (bottle or bucket) is not available for use</i>			



Recognition and Guidance

	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
<i>Domino's Gear: {pants, shirt, visor} dirty/faded; Domino's Gear: {hat} in disrepair; Domino's Gear: {basketball shorts, sweatpants} unapproved style and/or color</i>			
			









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	No	1	0
<i>Store: {walls, floors} Dirty; Computer terminals, keyboards, bump bars, and monitors dirty</i>			





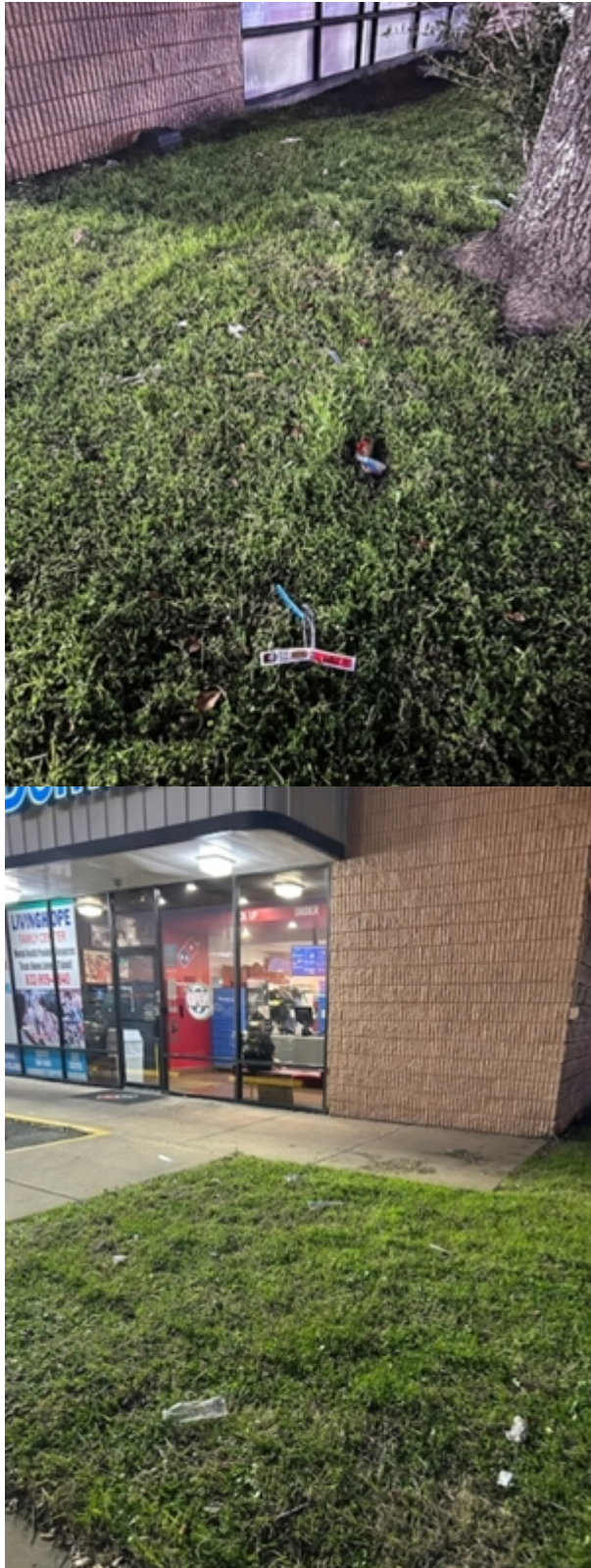


Customer area walls, floors, and baseboards are clean and free of dirt and debris	Yes	1	1
Customer area seating, counter and surfaces are clean, sanitized, and free of dirt and debris	Yes	1	1
Restrooms are clean, sanitary, and fully stocked	Yes	1	1
Walk-in is clean, free of debris, mold, and mildew	No	1	0

Walk-in: {door} dirty



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	No	1	0
<i>{sidewalk} has trash and/or debris</i>			





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
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

Store: {floor 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	Yes	1	1
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>Makeline: {gaskets} torn</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	37.2 °F
Bin	37 °F
Bin	33.4 °F
Cabinet	38.1 °F
Walk In	38.4 °F

End Bake Temperatures

Wings	188.2 °F
Stuffed Cheesy Bread	184.8 °F
Pan	199.4 °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	6.20
Model	3270 H
Temp	423 °F
Oven 2	
Make	XLT
Time	6.20
Model	3270 H
Temp	423 °F
Oven 3	
Make	
Model	
Temp	°F
Oven 4	
Make	
Model	
Temp	°F