

Domino's Ops Assessment

Version 2025.00



Store 6626

| | |
|-----------------------|-----|
| Total Possible Points | 100 |
| Total Points | 73 |
| Stars | 3 |
| Critical Violations | 0 |

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

5/4/2025 4:46:00 PM
 Cunningham, Mike
 Hunter French
 Matthew Dewrell
 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 |

1 x x x x 12" SC P - Pepperoni 0

Size: Too small





| | | | | | | | | | |
|---|---|---|---|---|---|---|--------|---------------|---|
| 2 | x | x | x | x | x | x | 14" TC | P - Pepperoni | 4 |
|---|---|---|---|---|---|---|--------|---------------|---|



| | | | | | | | | | |
|---|---|---|---|---|---|---|--------|-----|---|
| 3 | x | x | x | x | x | x | 12" HT | N;S | 4 |
|---|---|---|---|---|---|---|--------|-----|---|



| | | | | | | | | | |
|---|---|---|---|---|---|---|--------|-----------|---|
| 4 | x | x | x | x | x | x | 12" HT | C- Cheese | 4 |
|---|---|---|---|---|---|---|--------|-----------|---|



5 x x x x x

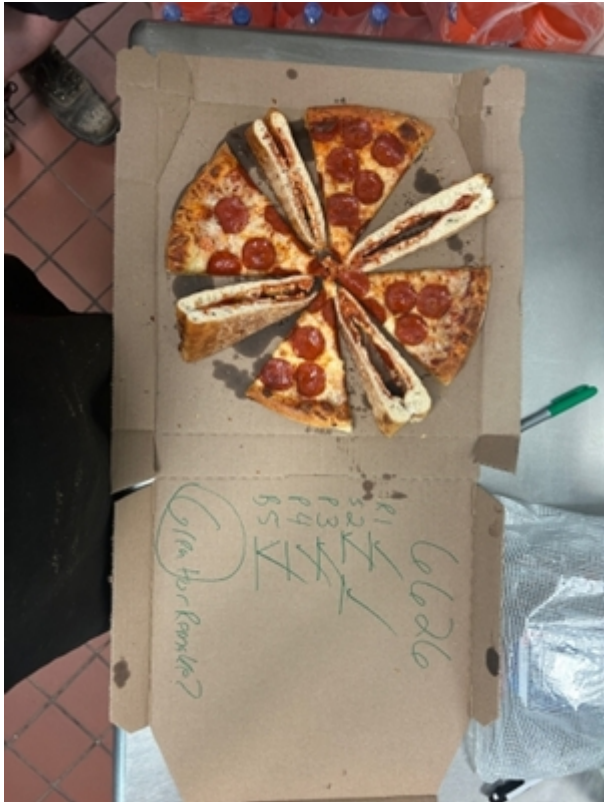
x

14" HT

P - Pepperoni

4





Sides

| # | Size | Portion | Placement | Bake | Great / Remake | Type | Points |
|--|------|---------|-----------|------|-------------------|---|--------|
| 1 | x | | | x | | Stuffed Cheesy Bread - Spinach & Feta | 0 |
| Portion: {E} Under portioned; Placement: Toppings are not evenly distributed | | | | | | | |



2

x

x

Cheddar
Bacon
Loaded
Tots

0

Portion: {E} Under portioned; Placement: Toppings are not evenly distributed





3

x

x

x

x

x

Domino's
Marbled
Cookie
Brownie

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 | No | 1 | 0 |
| {tots} not packaged properly; {Full 12x12} Parchment used for {tots} | | | |



| | | | |
|---|-----|---|---|
| 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>Exterior Doors or windows propped open without a screen</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>Wrist - Unapproved jewelry worn during food prep</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 | No | 2 | 0 |
| <i>Product bins in makeline rail overstocked {Sliced Prov., American Cheese}</i> | | | |



Food packaging products, food contact surfaces, equipment, and chemicals protected from cross-contamination and stored off of floor

No

1

0

Chemicals are not covered or capped (excluding in-use sanitizer buckets)



Sanitizer concentration within specified range and temperature

Yes

1

1

Recognition and Guidance

Monday, May 5, 2025

Page 17 of 32

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 |
| <i>Domino's Gear: {hat} dirty/faded; Domino's Gear: {shirt} in disrepair; Domino's Gear: {shorts} 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

Monday, May 5, 2025

Page 19 of 32

| | | | |
|---|-----|---|---|
| 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 | 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 | No | 1 | 0 |
| <i>Store: {ceiling tiles } dirty</i> | | | |





| | | | |
|--|-----|---|---|
| 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: {sidewalk} Significantly discolored</i> | | | |

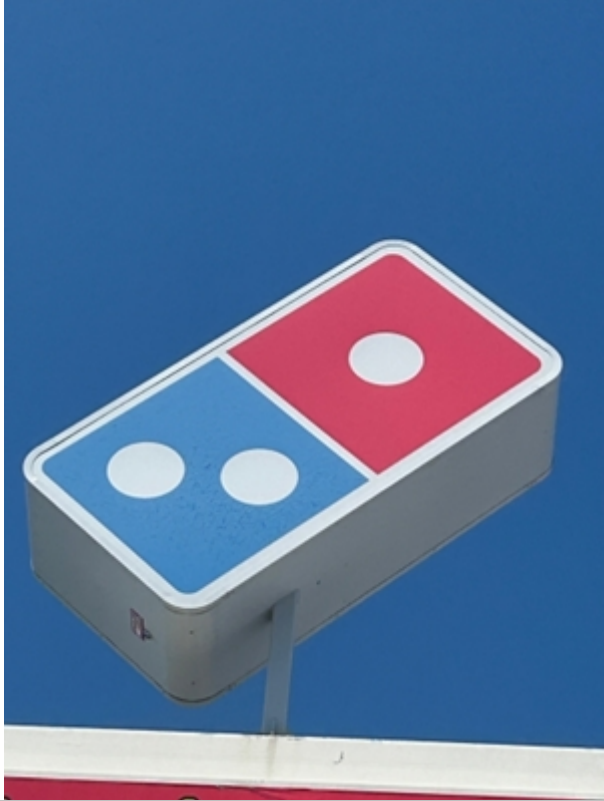


Signage is clean, properly illuminated, and not damaged

Yes

1

1



Refrigeration and/or HVAC units operational, not broken, chipped, or cracked and free of rust

No 1 0

Makeline: {door, cabinet frame} broken; Standing water in {makeline Cabinet}





| | | | |
|--|-----|---|---|
| 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. | No | 1 | 0 |
| <i>Oven/Hood: {venthood} dirty</i> | | | |





Sufficient number of hot bags available and are not torn, faded, or melted

No

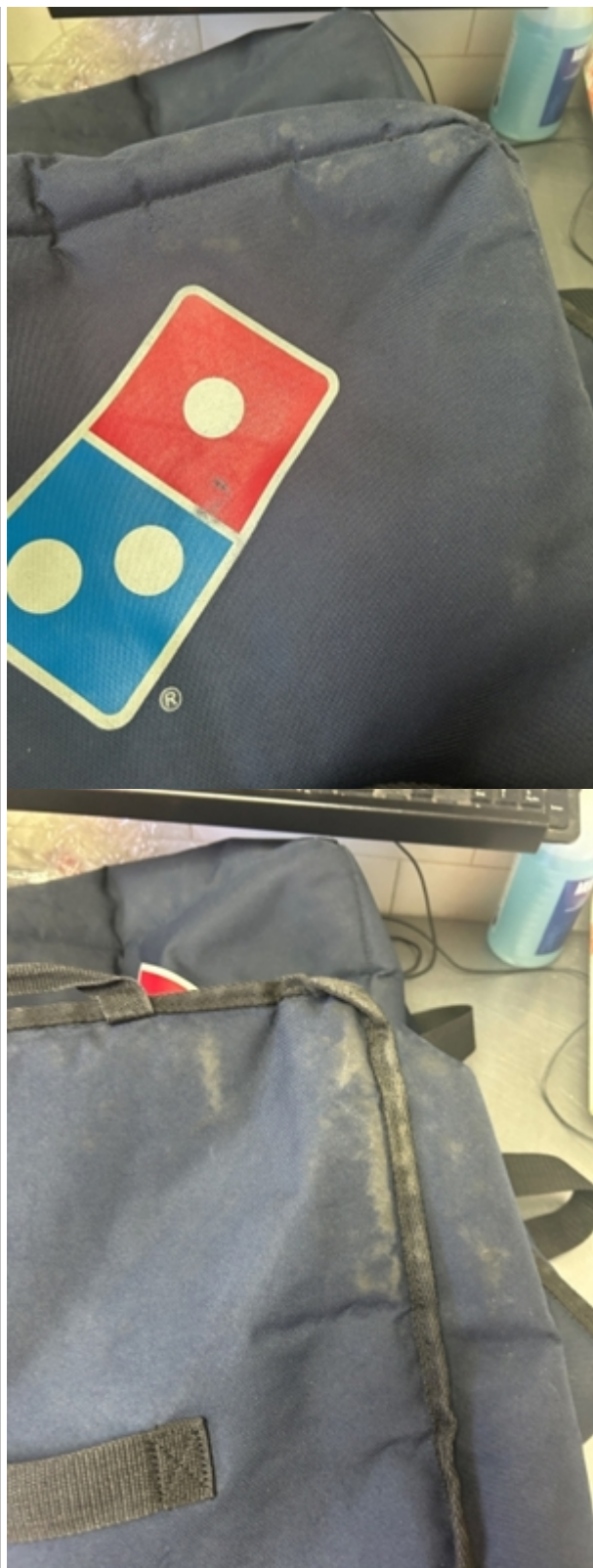
1

0

Delivery Bags: Faded









| | | | |
|---|-----|---|---|
| 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 °F |
| Bin | 42 °F |
| Bin | 42 °F |

| | |
|----------------------------------|-------------------|
| Cabinet | 40 °F |
| Walk In | 37 °F |
| Other | 37 °F |
| End Bake Temperatures | |
| Wings | 191 °F |
| Stuffed Cheesy Bread | 189 °F |
| Pan | 192 °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 | Middleby Marshall |
| Time | 6.45 |
| Model | PS570Q |
| Temp | 455 °F |
| Oven 2 | |
| Make | Middleby Marshall |
| Time | 6.45 |
| Model | PS570Q |
| Temp | 461 °F |
| Oven 3 | |
| Make | |
| Time | 0.00 |
| Model | |
| Temp | 0 °F |
| Oven 4 | |
| Make | |
| Time | 0.00 |
| Model | |

| | |
|------|------|
| Temp | 0 °F |
| | |
| | |