

Domino's Ops Assessment

Version

2025.00



Store 6413

**Assessment Date
Time**

2/27/2025 1:10:00 PM

Franchisee / DCO

Cunningham, Mike

Store Manager

Zachery Horton

Manager in Charge

Cordell Hull

Specialist

Sarahi Tapia

Total Possible Points	100
Total Points	85
Stars	4
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
1	x	x	x	x	x	x	14" HT	Bq;N;Pm	4



2	x	x	x	x	x	x	14" NYS	M;Pm	4
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3	x	x	x	x	x	x	12" Pan	P;X	4
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4	x	x	x	x	x	x	14" HT	B;C;Cs;F;O;P;R;V; Xw	4
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5	x	x	x	x	x	x	14" HT	P - Pepperoni	4
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Sides

#	Size	Portion	Placement	Bake	Great / Remake	Type	Points
1	x		x	x		16- piece Traditio nal Wing	0
<i>Portion: {garlic parm} Under portioned</i>							
							
2	x	x	x	x	x	Cinnam on Bread Twists	3



3

x

x

x

x

x

Stuffed
Cheesy
Bread

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	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	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
<i>Septum or dermal piercings worn by store personnel; More than 1 facial piercing</i>			



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
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Food contact surfaces, smallwares, or utensils not clean or 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	Yes	1	1
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: {pants} dirty/faded</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	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
<div>  </div> <div> <i>Walk-in: {floor} dirty</i> </div>			
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

No

1

0

Oven exterior is dirty or has excessive carbon build-up

Delivery vehicles represent positive brand image	Yes	1	1
Recognition and Guidance	<i>FYI: Bags Need Attention Soon (See Pics)</i>		

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	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

Exterior Area: {entryway} Significantly discolored





Signage is clean, properly illuminated, and not damaged

No 1 0

Signage/Print: {logo} in disrepair; Signage/Print: {menu board} not illuminated





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

No 1 0

Makeline: {gasket} torn; Additional refrigeration unit: {gasket} torn





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	34.8 °F
Bin	40.4 °F
Bin	36.3 °F
Cabinet	39 °F
Walk In	37.8 °F

End Bake Temperatures

Wings	191.6 °F
Stuffed Cheesy Bread	189.5 °F
Pan	209.6 °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	EDGE
Time	5.00
Model	3260 S
Temp	495 °F
Oven 2	
Make	EDGE
Time	5.00
Model	3260 S
Temp	495 °F
Oven 3	
Make	
Model	
Temp	°F
Oven 4	
Make	
Model	
Temp	°F