

Domino's Ops Assessment

Version 2023.00



Store 6810

Total Possible Points	100
Total Points	66
Stars	2
Critical Violations	2

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

6/15/2024 3:27:00 PM  
Cunningham, Mike  
Emily Cornwell  
Emily Cornwell  
Deirdra Stuart

Possible QC7 NO

Critical Ops Elements Section		
	Value	Points
Dough management procedures neglected	No	0
Four (4) or more sizes/types of expired or unlabeled products/ingredients (non-dough)	No	0
Lack of available cleaning supplies, potable water, and/or no functioning hand sink in the production area	No	0
Hazardous Temperatures	Critical	-7
{4} 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

Critical

-7

*5 or more core apparel, appearance, and/or hygiene violations {??}*







Mature (M-rated) 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" Pan	P - Pepperoni	0
Placement: Toppings dislodged									



2

x

x

x

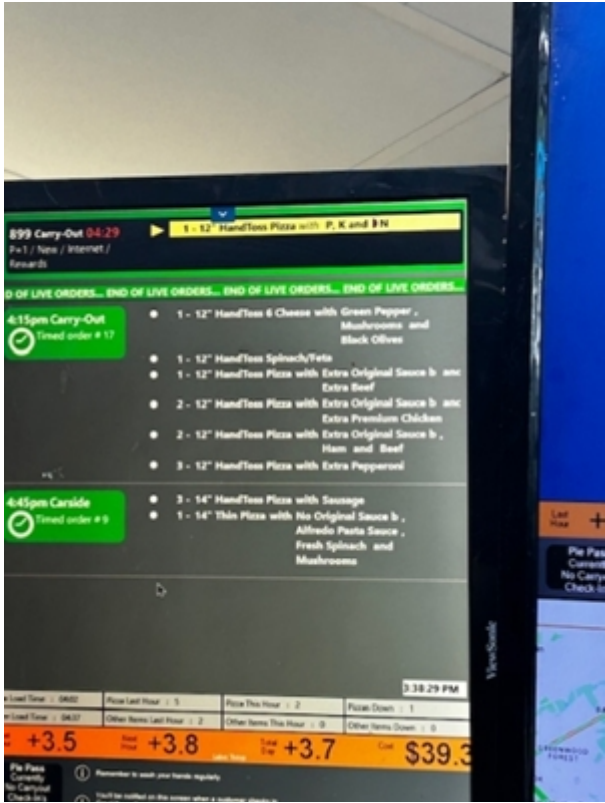
x

12" HT

K;N;P

0

*Portion: Incorrect toppings*



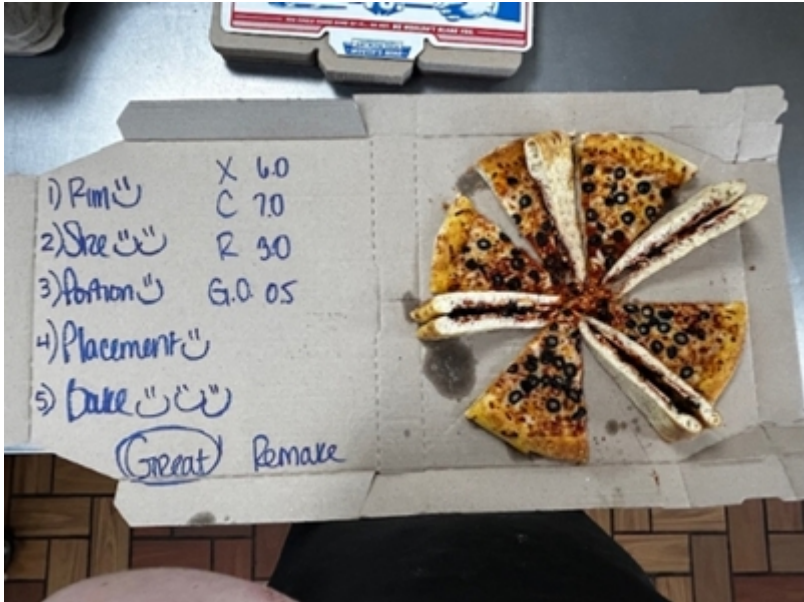
3	x	x	x	x	x	x	12" HT	WSC - Wisconsin Six Cheese	4
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4	x	x	x	x	x	x	12" HT	SF - Spinach & Feta	4
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5	x	x	x	x	x	x	14" HT	R - Black Olives	4
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Sides							
#	Size	Portion	Placement	Bake	Great / Remake	Type	Points
1	x	x	x	x	x	8-piece Traditio nal Wing	3



2

x

x

x

x

x

Stuffed  
Cheesy  
Bread

3



3

x

x

x

x

x

Pasta  
Tin -  
Chicken  
Carbon  
ara

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	No	3	0
Beverage: Coke Zero 20 oz; 1 Expired Products			



All refrigerated products held within specified temperature ranges	No	3	0
<i>Product in makeline rail is not within specification (33°F-41°F/.5°C-5°C)</i>			







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
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>Sanitizer solution in {bucket} out of specified range or temperature</i>			



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	No	3	0
Domino's Gear: {pants, hats} dirty/faded; Domino's Gear: {sweatpants} unapproved style and/or color			







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	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
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Equipment & Store Condition Section
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	Value	Possible Points	Points
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Store ceiling, T-bars, and vents are clean and not broken, chipped, or cracked	No	1	0
Store: {ceiling tiles} water damage			







Store walls, floors, and baseboards are not broken, chipped, or cracked

No

1

0

*Store: {floor tiles} broken*







Hand sinks operational and handwashing reminder signage is present	Yes	1	1
Customer area seating, and surfaces are clean, sanitized, and free of dirt and debris	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 <i>Makeline does not have refrigerated cabinets or rail</i>	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, operational, and secured	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
No more than \$150 USD in front till (or international equivalent)	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	59 °F
Bin	49 °F
Cabinet	°F
Walk In	40 °F
Cola	°F
Other	°F
Other	°F

#### End Bake Temperatures

Wings	173 °F
Stuffed Cheesy Bread	183 °F
Pan	199 °F
Specialty Chicken	°F

#### Oven Information Section


Oven 1	
Make, Model	Middleby Marshall PS360Q Tandem
Time	7.00
Oven 2	
Make,Model	Middleby Marshall PS360Q Tandem
Time	7.00
Oven 3	
Make,Model	
Time	0