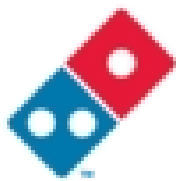


Domino's Ops Assessment

Version 2025.00



Store 9259

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

6/26/2025 3:20:15 PM
Cunningham, Mike
Danny Martinez
Danny Martinez
Allen Powers

Total Possible Points	100
Total Points	61
Stars	2
Critical Violations	2

Possible QC7 NO

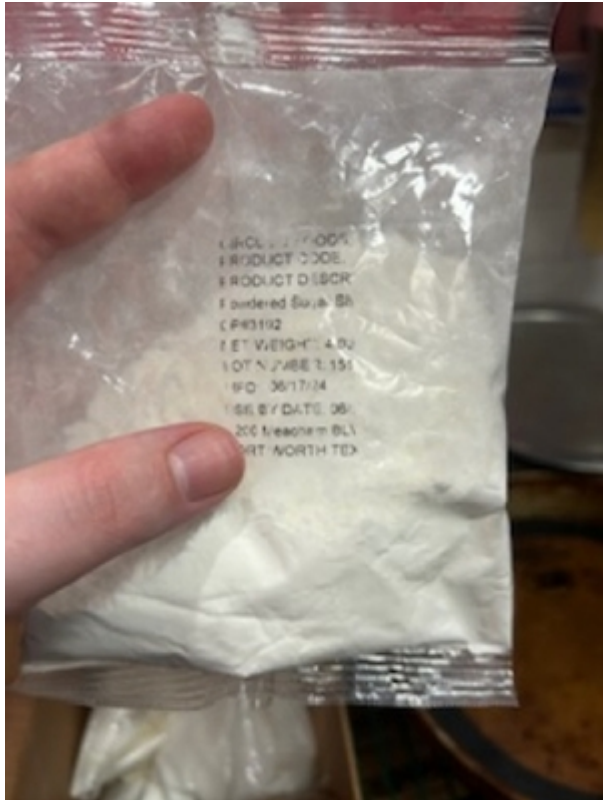
2025 Optional Operations Assessment Survey



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) <i>Store had 4+ expired products/ingredients</i>	Critical	-7



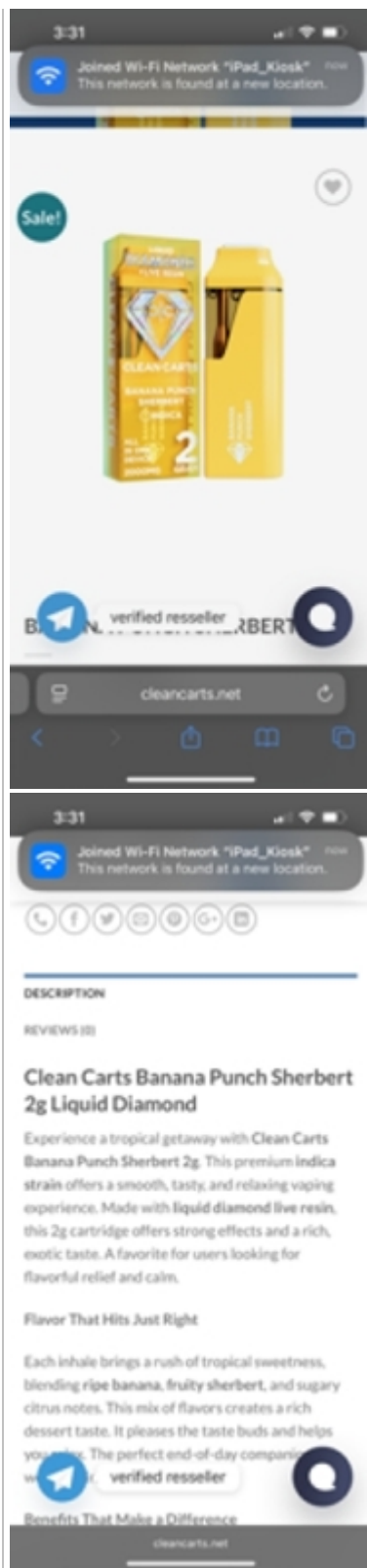








Lack of available cleaning supplies, potable water, and/or no functioning hand sink	No	0
Hazardous Temperatures	No	0
Pest control standards past critical thresholds	No	0
Mold found on food products and/or on food contact surfaces	No	0
Five (5) or more core apparel, appearance, and/or hygiene violations	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	Critical	-9





Recognition and Guidance

Pizzas										
#	Rim	Size	Portion	Placement	Bake	Great / Remake	Type	Toppings	Points	
1	x	x	x	x	x	x	14" TC	B;S	4	



2 x x x x

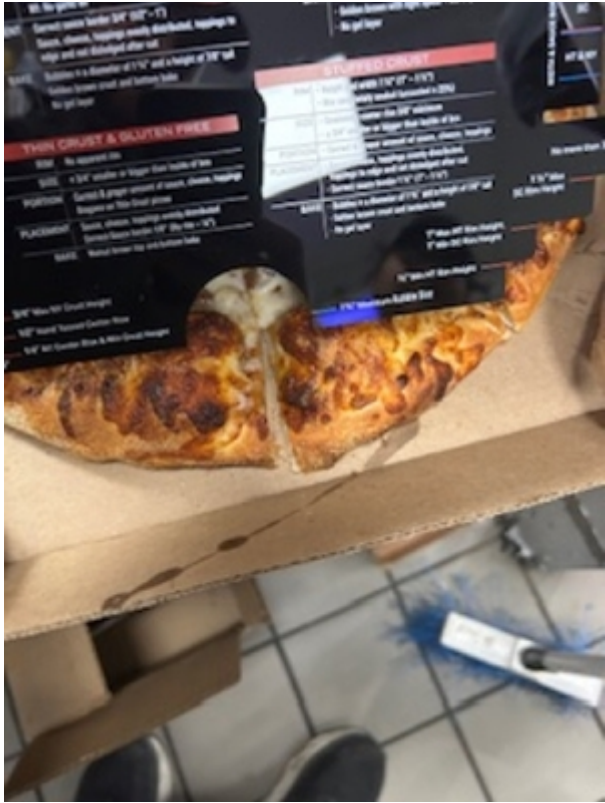
14" HT

Bq;D

0

Bake: Bubbles too big





3	x	x	x	x	x	x	14" HT	P - Pepperoni	4
---	---	---	---	---	---	---	--------	---------------	---



4	x	x	x	x	x	x	x	12" NYS	B;S	4
---	---	---	---	---	---	---	---	---------	-----	---



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

Size: Too small





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	Loaded Chicken - Classic Hot Buffalo	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	No	2	0
<i>Prepped products are sauced, cheesed, dried out, overproofed or stored under refrigeration</i>			
			





Proper side item procedures in use

No 1 0

Prepped bread sides not properly proofed or within proper window of use



Product prepped for expected sales volume

No 1 0

Frozen {C} in use



Recognition and Guidance

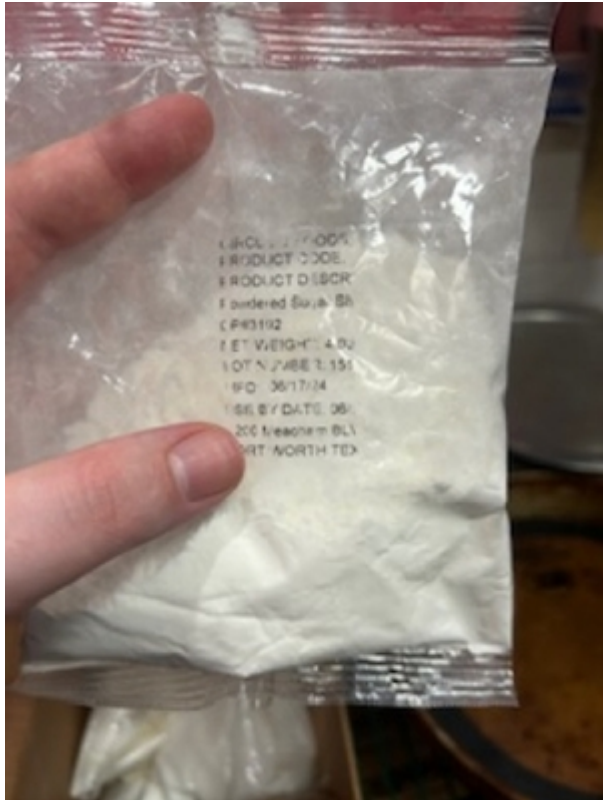
Food Safety Section			
	Value	Possible Points	Points
All products dated properly and not expired	No	3	0
Critical Operations Element Expired Products			











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






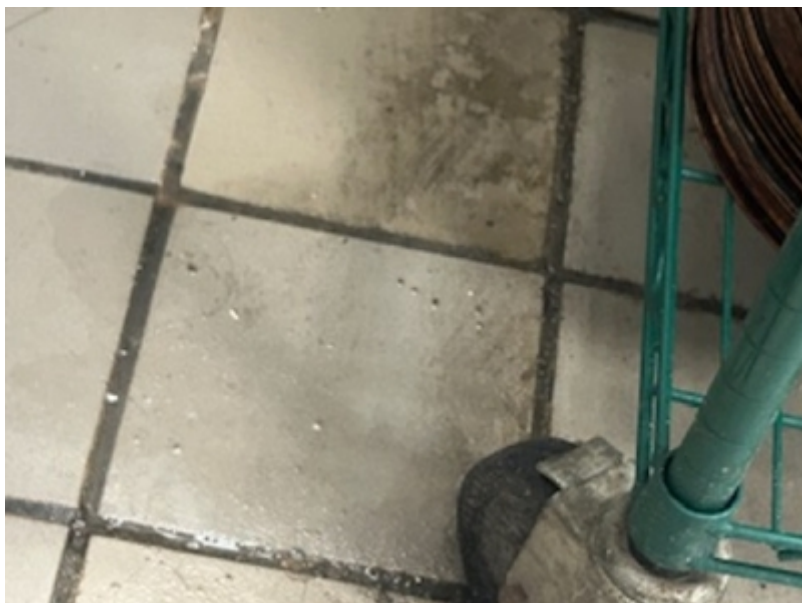
Store personnel maintain proper apperance & hygiene standards	Yes	2	2
Hand washing, hand sanitizing, and dishwashing procedures done properly and supplies accessible and properly stocked	Yes	2	2
All food contact surfaces, smallwares, and utensils clean and sanitized	Yes	2	2
Proper food and beverage handling procedures in use	Yes	2	2
Food packaging products, food contact surfaces, equipment, and chemicals protected from cross-contamination and stored off of floor	No	1	0
<i>{boxes ; beverages} stored directly on floor or within 6" of floor on racks or within 4" from floor on dollies or casters</i>			



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	Yes	3	3
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
<div> <div>Store: {floor} Dirty</div>  </div>			



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
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Walk-in: {shelf} dirty



Makeline and additional refrigeration units are clean, free of debris, mold, and mildew	Yes	1	1
---	-----	---	---

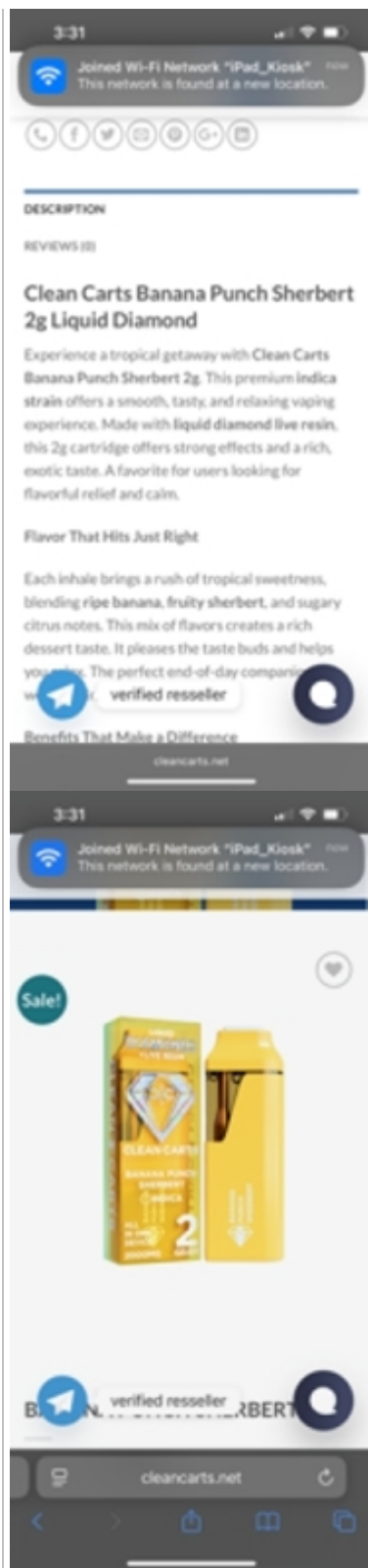
Store set up properly during operational hours	Yes	1	1
--	-----	---	---

Parking lot and entryway sidewalk are free of debris and windows and windowsills are clean	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	No	1	0

Vehicle: [marijuana] Found in vehicle





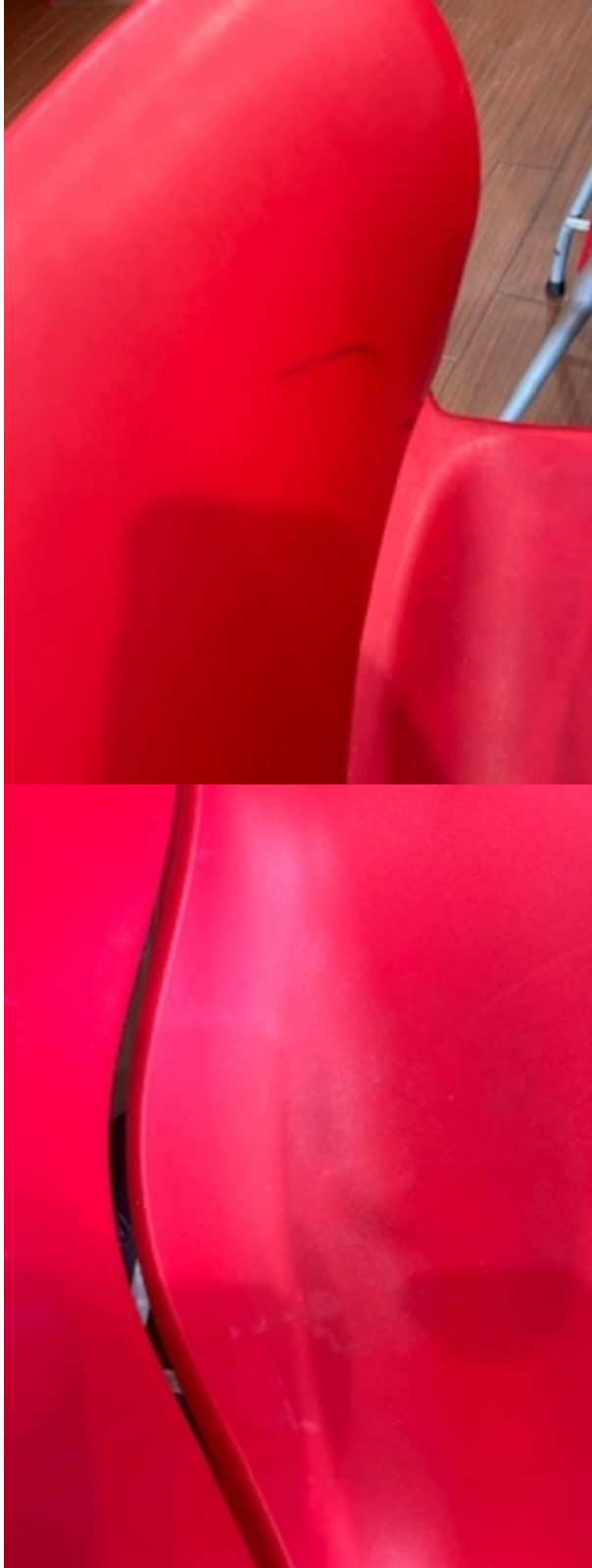
Recognition and Guidance

	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
<i>Store: {tiles} chipped</i>			
			




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



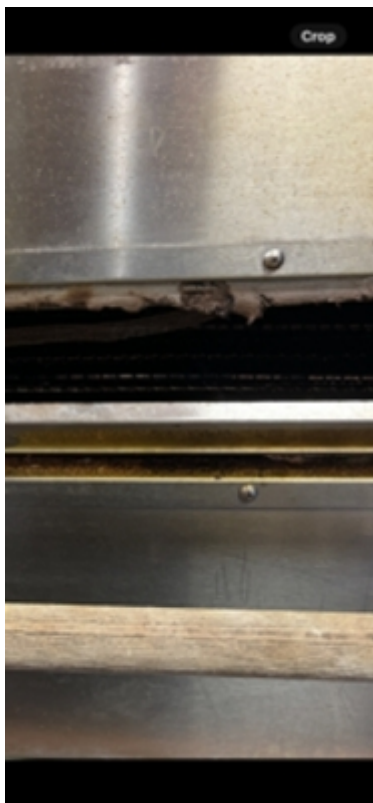


Restrooms and fixtures are not broken, chipped, or cracked	Yes	1	1
Parking lot, entryway sidewalk, and customer facing store exterior are clean and not damaged	Yes	1	1

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
<p><i>Makeline: {frame} chipped</i></p>  			

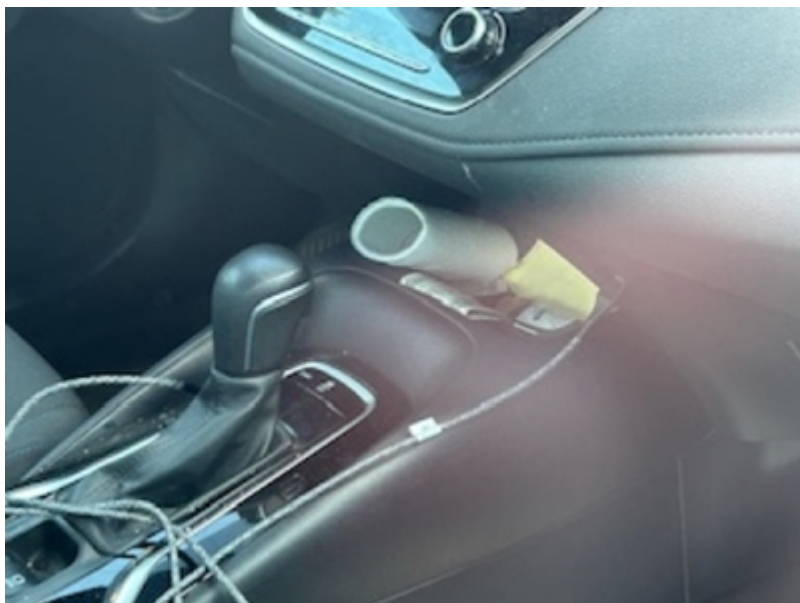


Calibrated thermometer(s) available	Yes	1	1
Small-wares and utensils are not broken, chipped, or cracked	Yes	1	1
Bake-wares are not damaged	Yes	1	1
Oven fingers and hood clean and free from excessive grease buildup and yellowing. Oven, hood, and heat rack are operational and undamaged.	No	1	0
<i>Oven/Hood: {window seal} damaged or rusted</i>			



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)	No	1	0
<i>Driver Cash: Delivery money left in vehicle</i>			



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	39 °F
Bin	37 °F
Bin	37 °F
Cabinet	34 °F
Walk In	37 °F
End Bake Temperatures	
Wings	167 °F
Stuffed Cheesy Bread	176 °F
Specialty Chicken	187 °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 1B & 2B
Temp	470 °F
Oven 2	
Make	XLT
Time	6.30
Model	3270 1B & 2B
Temp	470 °F
Oven 3	
Make	
Model	
Temp	°F
Oven 4	
Make	
Model	
Temp	°F