

Domino's Ops Assessment

Version 2025.00



Store 9347

Total Possible Points	100
Total Points	68
Stars	2
Critical Violations	1

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

2/27/2025 10:55:00 AM  
Cunningham, Mike  
Stacie Downey  
Jose Banda  
Sarahi Tapia

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)	Critical	-7
Store had 8+ unlabeled products/ingredients		





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		12" Pan	P;R;S	0
<i>Portion: {cheese} Under portioned; Placement: Pan Pizza toppings not out to the edge/wall</i>									
									
2	x	x	x	x	x	x	12" HT	B;G	4





3 x x x x

12" HT P - Pepperoni 0

*Bake: Bubbles too big*





4      x      x      x      12" HT      H;J      0

*Portion: {cheese} Under portioned; Placement: Center loaded; Bake: Bubbles too big*

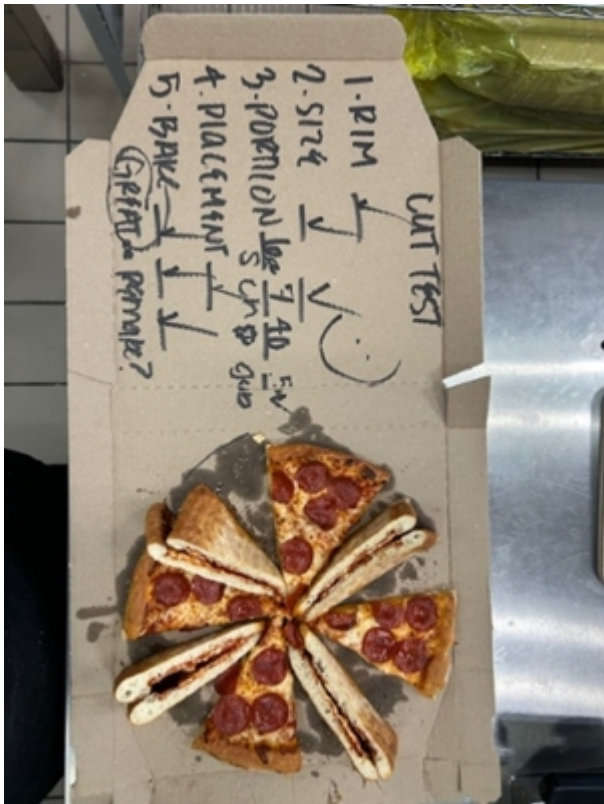








5 x x x x x x x 14" HT P - Pepperoni 4










#### Sides

#	Size	Portion	Placement	Bake	Great / Remake	Type	Points
1	x	x	x	x	x	Parmesan Bread Bites	3



2	x	x	x	x	x	Stuffed Cheesy Bread	3
							
3	x	x	x	x	x	Pasta Tin - Italian Sausage Marinara	3
							

Product Section			
	Value	Possible Points	Points
Dough properly managed and properly proofed	No	5	0
<i>Dough: {10"} expired on {2/26}</i>			
			





Proper pizza procedures in use	Yes	2	2
Proper side item procedures in use	Yes	1	1
Product prepped for expected sales volume	No	1	0

*Cold Sauce in use {46.7}F/C degrees*



Recognition and Guidance

Food Safety Section			
	Value	Possible Points	Points
All products dated properly and not expired	No	3	0
1 Expired Products;Critical Operations Element Unlabeled Products;Parmesan Shake-on In-Use			









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 appearance & 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	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	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	No	1	0
<i>Heat rack(s) is/are not turned on</i>			







Parking lot and entryway sidewalk are free of debris and windows and windowsills are clean	Yes	1	1
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	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	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	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 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	43.5 °F
Bin	44.2 °F
Bin	42.9 °F
Cabinet	34.1 °F
Walk In	36.9 °F

#### End Bake Temperatures

Wings	201.7 °F
Stuffed Cheesy Bread	181.4 °F
Pan	211.4 °F

#### Oven Information Section

How many ovens are installed?	1
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	3855 F
Temp	475 °F

#### Oven 2

Make	
Model	
Temp	°F
Oven 3	
Make	
Model	
Temp	°F
Oven 4	
Make	
Model	
Temp	°F