

Domino's Ops Assessment

Version 2025.00



Store 6747

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


3/1/2025 2:00:00 PM
Cunningham, Mike
Zachariah Foreman
Zachariah Foreman
Sarahi Tapia

Total Possible Points	100
Total Points	47
Stars	0
Critical Violations	1

Possible QC7 NO

2025 Optional Operations Assessment Survey



Critical Ops Elements Section		
	Value	Points
Dough management procedures neglected	No	0
Excessive Remakes	Yes	-10
<div><div></div><div>5 pizza remakes scored</div></div>		

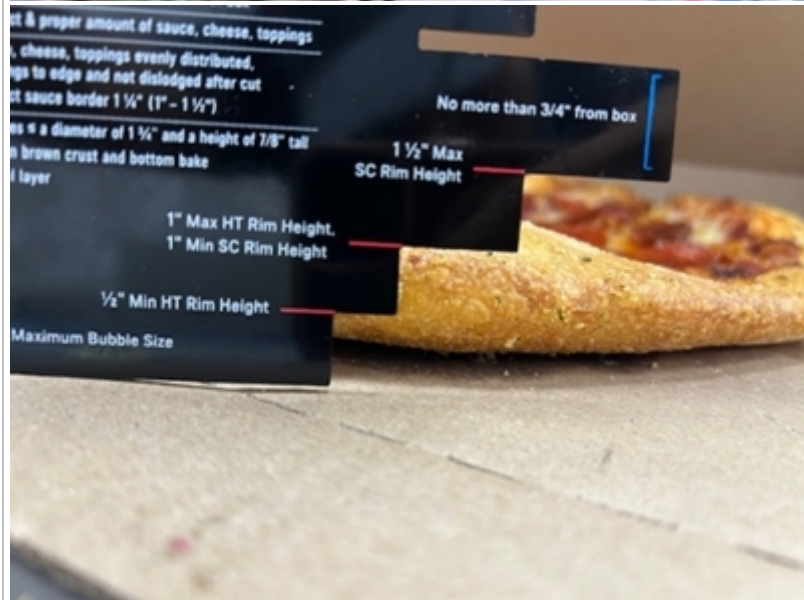


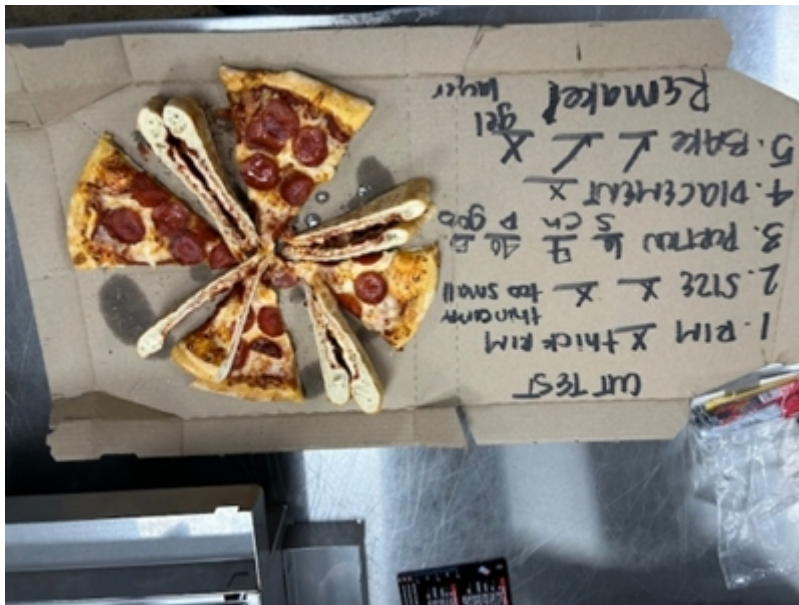























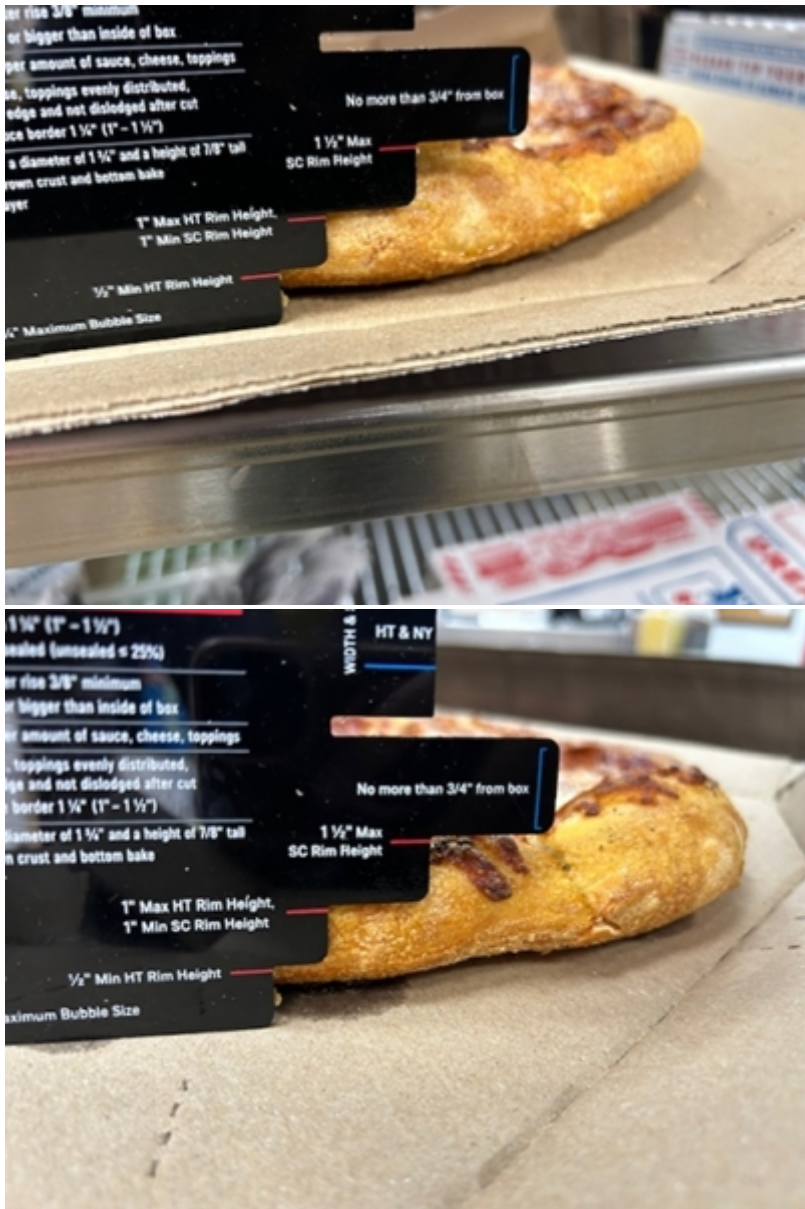


Four (4) or more sizes/types of expired or eight (8) or more sizes/types unlabeled products/ingredients (non-dough)	No	0
Lack of available cleaning supplies, potable water, and/or no functioning hand sink	No	0
Hazardous Temperatures	No	0
Pest control standards past critical thresholds	No	0
Mold found 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		14" HT	Cp;P	0
<i>Portion: {Pepperoni} Under portioned; Placement: Uneven distribution</i>									
									
2	x				x		14" HT	Cp;P	0
<i>Rim: Thick edges; Size: Too small; Portion: {pepperoni} Under portioned; Placement: Uneven distribution</i>									





3 x x x 14" HT Cp;P 0

Portion: {pepperoni} Under portioned; Placement: Sauce border too wide





4 x 14" HT Cp;P 0
Size: Too small;Portion: {pepperoni} Under portioned;Placement: Uneven distribution







5

X

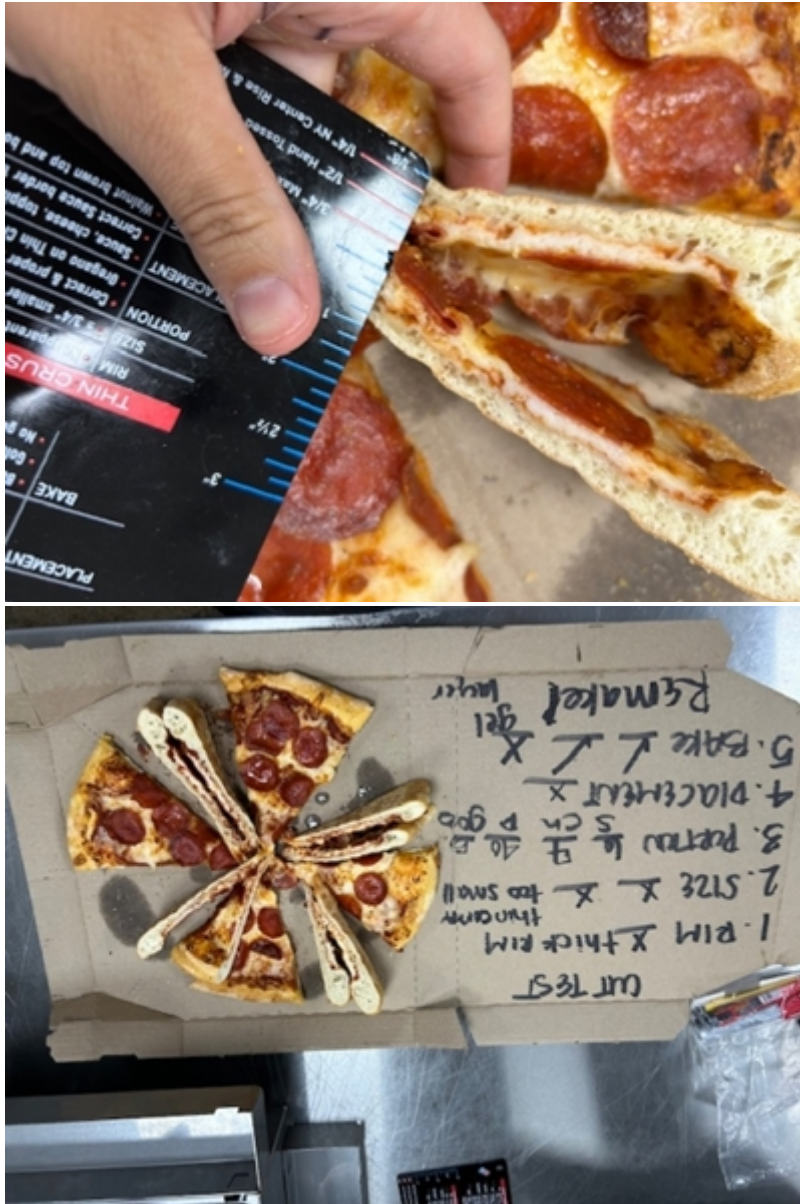
X

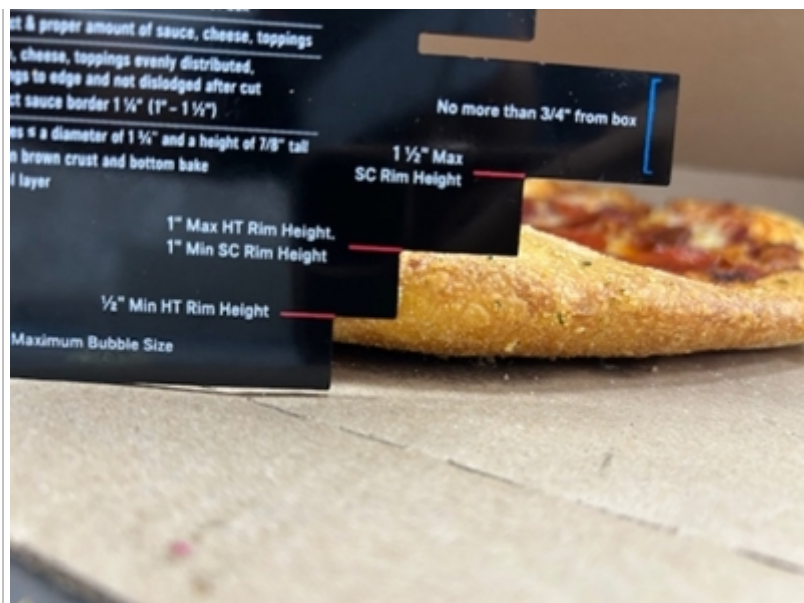
14" HT

P - Pepperoni

0

Size: Thin center; Placement: Uneven distribution; Bake: Gel layer













Sides							
#	Size	Portion	Placement	Bake	Great / Remake	Type	Points
1	x		x	x		Parmesan Bread Bites	0
Portion: {parm shake on} Under portioned							



2

x

x

x

x

x

16-
piece
Traditio
nal
Wing

3



3

x

x

Cheddar Bacon
Loaded Tots

0

Portion: {garlic parm} Under portioned; Placement: Incorrect Potato Tots placement



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
<i>Prepped bread sides dried out or overproofed;{12x12} Parchment used for {tots}</i>			





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
<i>Multiple Expired Products; Not all products dated; BFO In-Use; Dip Cups: BBQ; Dressing: Ranch</i>			











All refrigerated products held within specified temperature ranges	No	3	0
<i>Product in beverage cooler 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	No	2	0
<i>Facial hair longer than 1 inch</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	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 <i>At least one container (bottle or bucket) is not available for use</i>	No	1	0
Recognition and Guidance			

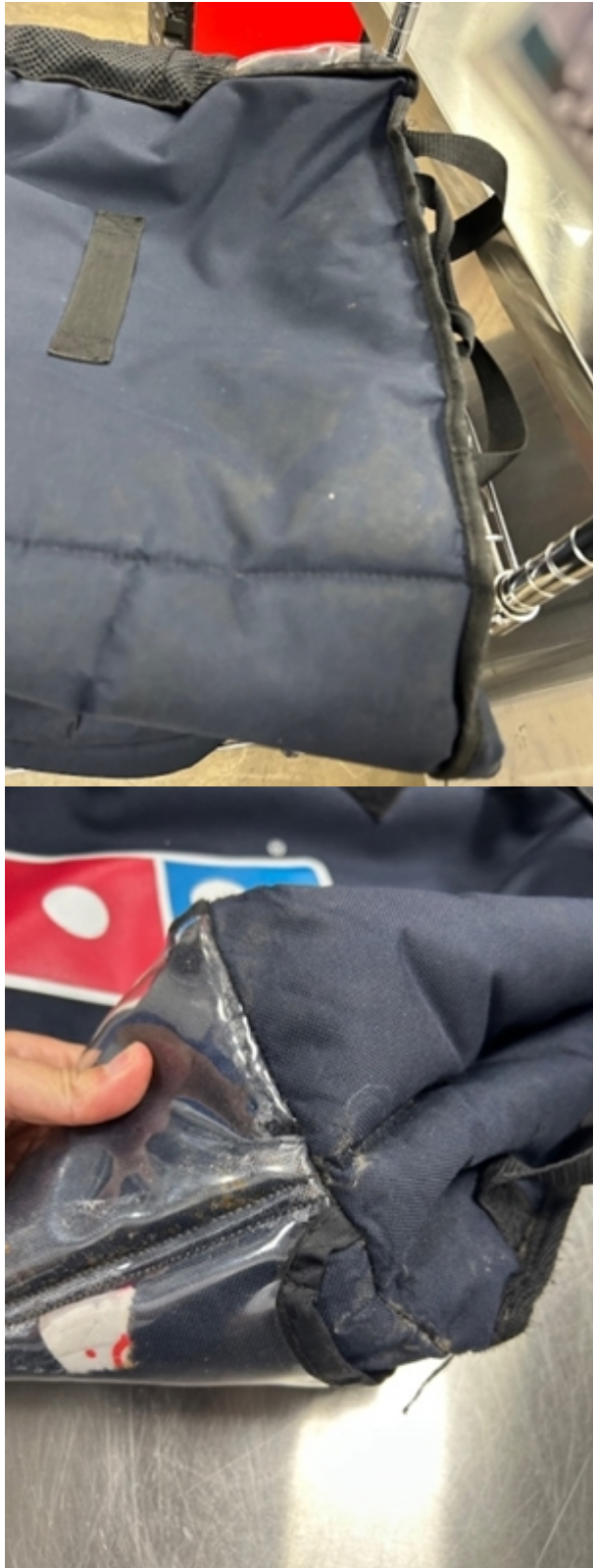
Image & Cleanliness Section

	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: {shirt} dirty/faded; Domino's Gear: {shirt} in disrepair; Domino's Gear: {joggers} unapproved style and/or color</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	No	2	0
<i>Exterior of bags are dirty</i>			






Store walls, floors, baseboards, and equipment are clean and free of dirt and debris

Yes

1

1

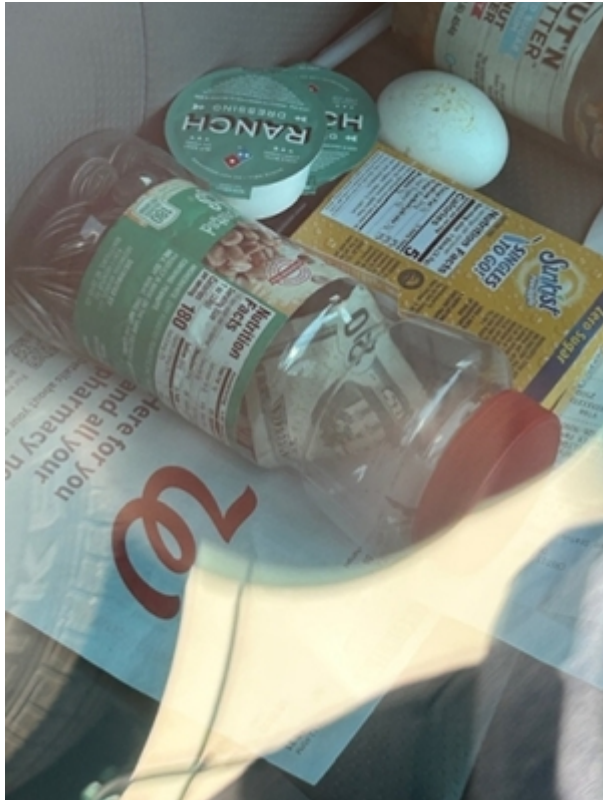
Customer area walls, floors, and baseboards are clean and free of dirt and debris	Yes	1	1
Customer area seating, counter and surfaces are clean, sanitized, and free of dirt and debris	Yes	1	1
Restrooms are clean, sanitary, and fully stocked <i>Restroom: {toilet paper } improperly stocked</i>	No	1	0
			
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	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)	No	1	0
<i>Driver Cash: Driver carrying {>\$35}</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	35.6 °F
Bin	37.6 °F
Bin	34.2 °F
Cabinet	38.1 °F
Walk In	35.4 °F
End Bake Temperatures	
Wings	171.3 °F
Stuffed Cheesy Bread	192.2 °F

Pan	209.3 °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	6.20
Model	3270 H
Temp	420 °F
Oven 2	
Make	XLT
Time	6.20
Model	3270 H
Temp	420 °F
Oven 3	
Make	
Model	
Temp	°F
Oven 4	
Make	
Model	
Temp	°F