



Store 9276

Total Possible Points	100
Total Points	71
Stars	3
Critical Violations	1

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

11/21/2024 12:15:00 PM  
Cunningham, Mike  
Zach Rosales  
Lauren Forester  
Deirdra Stuart

Possible QC7 NO

Critical Ops Elements Section		
	Value	Points
Dough management procedures neglected		0
Four (4) or more sizes/types of expired or unlabeled products/ingredients (non-dough) <i>Store had 4+ unlabeled products/ingredients</i>		-7
Lack of available cleaning supplies, potable water, and/or no functioning hand sink in the production area	No	0
Hazardous Temperatures		0
Pest control standards past critical thresholds		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 (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	x	x	12" TC	C- Cheese	4
2	x	x	x	x	x	x	12" HT	B;P;S	4
3	x	x		x	x		12" TC	N;P	0
<i>Portion: {pineapple} Under portioned</i>									

4	x	x	x	x	x	x	14" HT	MTZ - Meatzza	4
5	x	x	x	x	x	x	14" HT	C- Cheese	4

Sides									
#	Size	Portion	Placement	Bake	Great / Remake	Type	Points		
1	x	x	x	x	x	Domino's Marbled Cookie Brownie	3		
2	x	x	x	x	x	Stuffed Cheesy Bread	3		
3	x	x	x	x	x	8-piece Traditio nal Wing	3		

Product Section									
							Value	Possible Points	Points
Dough Properly Managed and properly proofed								5	5
Proper pizza procedures in use								2	2
Proper side item procedures in use								1	1
Product prepped for expected sales volume								1	1
Recognition and Guidance									

Food Safety Section									
							Value	Possible Points	Points
All products dated properly and not expired <i>1 Expired Products;Philly Steak In-Use;Critical Operations Element Unlabeled Products</i>								3	0
All refrigerated products held within specified temperature ranges <i>Product in makeline rail is not within specification (33°F-41°F/.5°C-5°C)</i>								3	0
Pest control standards are maintained <i>Homemade or residential traps or pesticides found in store</i>								3	0
All cooked product temperatures at least 165°F / 74°C								3	3
Store personnel maintain proper apperance & hygiene standards								2	2
Hand washing, hand sanitizing, and dishwashing procedures done properly and supplies accessible and properly stocked								2	2

All food contact surfaces, smallwares, and utensils clean and sanitized	2	2
Proper food and beverage handling procedures in use <i>Open product not closed with a food-grade clip</i>	2	0
Food packaging products, food contact surfaces, equipment, and chemicals protected from cross-contamination and stored off of floor	1	1
Sanitizer concentration within specified range and temperature	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		3	3
Aprons must be clean and worn during food preparation, and not outside the store <i>Apron not worn during food preparation</i>		2	0
Hot bags are clean and free of debris and mold		2	2
Store walls, floors, baseboards, and equipment are clean and free of dirt and debris		1	1
Customer area walls, floors, and baseboards are clean and free of dirt and debris		1	1
Customer area seating, counter and surfaces are clean, sanitized, and free of dirt and debris		1	1
Restrooms are clean, sanitary, and fully stocked <i>Restroom: {toilet} dirty; Restroom: {toilet paper} improperly stocked</i>		1	0
Walk-in is clean, free of debris, mold, and mildew		1	1
Makeline and additional refrigeration units are clean, free of debris, mold, and mildew		1	1
Store set up properly during operational hours		1	1
Parking lot and entryway sidewalk are free of debris and windows and windowsills are clean		1	1
Bake-wares clean and free of excessive carbon build-up		1	1
Oven catch trays, oven exterior, and heat rack are free of built-up debris		1	1
Delivery vehicles represent positive brand image		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 <i>Store: {ceiling tiles} dirty</i>		1	0
Store walls, floors, and baseboards are not broken, chipped, or cracked		1	1
Hand sinks operational and handwashing reminder signage is present		1	1
Customer area seating, and surfaces are clean, sanitized, and free of dirt and debris		1	1
Restrooms and fixtures are not broken, chipped, or cracked		1	1
Parking lot, entryway sidewalk, and customer facing store exterior are clean and not damaged <i>Exterior Area: {building} Dirty; Exterior Area: {patio area} Significantly discolored</i>		1	0
Signage is clean, properly illuminated, and not damaged		1	1
Refrigeration and/or HVAC units operational, not broken, chipped, or cracked and free of rust <i>Standing water in {makeline cabinet}</i>		1	0
Calibrated thermometer(s) available		1	1
Small-wares and utensils are not broken, chipped, or cracked		1	1
Bake-wares are not damaged		1	1
Oven fingers and hood clean and free from excessive grease buildup and yellowing. Oven, hood, and heat rack are operational and undamaged. <i>Oven/Hood: {hood vents} damaged or rusted</i>		1	0
Sufficient number of hot bags available and are not torn, faded, or melted		1	1
Calibrated, working scale(s) and product build job aids available		1	1
Caller ID is installed and working		1	1
Safe, tills, and drop boxes are present, operational, and secured		1	1
Recognition and Guidance			

Brand Safety Section			
	Value	Possible Points	Points

Delivery experts making drops, carrying less than \$20 (or international equivalent)	1	1
Security callbacks are completed for new and suspicious orders, and for orders where Caller ID is unavailable	1	1
Safe in use and deposit procedures followed	1	1
No more than \$150 USD in front till (or international equivalent)	1	1
Safety equipment in use and store personnel delivering safely to customers	1	1
No weapons, including pocket knives, mace, pepper spray, and similar items	1	1
Recognition and Guidance		

#### Refrig Temperatures

Bin	41 °F
Bin	43 °F
Bin	45 °F
Cabinet	38 °F
Walk In	36 °F

#### End Bake Temperatures

Wings	179 °F
Stuffed Cheesy Bread	193 °F
Pan	183 °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 Pics	

#### Oven 1

Make	XLT
Time	6.30
Model	3270 F

<b>Oven 2</b>	
Make	XLT
Time	6.30
Model	3270 F
<b>Oven 3</b>	
Make	
Model	
<b>Oven 4</b>	
Make	
Model	