

Domino's Ops Assessment

Version 2025.00



Store 9260

Total Possible Points	100
Total Points	71
Stars	3
Critical Violations	0

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

4/5/2025 3:48:56 PM
 Cunningham, Mike
 Sayda Rivas
 Sayda Rivas
 Allen Powers


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)	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	x	14" HT	UP - Ultimate Pepperoni	0
Portion: {Cs ; P} Under portioned							
							
2	x	x	x	x	14" HT	PS - Philly Cheese Steak	0
Size: Too small							



3	x	x	x	x	x	x	14" TC	J;P	4
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4 x x x x 12" HT P;S 0

Placement: Center loaded



5

x

x

x

x

14" HT


P - Pepperoni

0

Size: Thin center



Sides

#	Size	Portion	Placement	Bake	Great / Remake	Type	Points
1	x	x	x	x	x	Loaded Chicken - Crispy Bacon & Tomato	3
							
2	x	x	x	x	x	Domino' s Marbled Cookie Brownie	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		No	5	0
	Dough: {Md} over proofed			





Proper pizza procedures in use	Yes	2	2
Proper side item procedures in use	No	1	0

{tots} not packaged properly



Product prepped for expected sales volume	Yes	1	1
Recognition and Guidance			

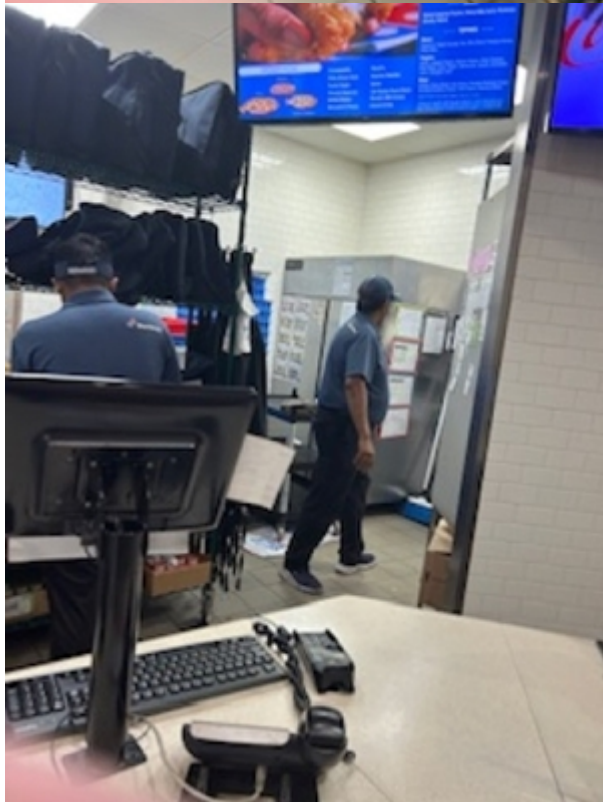
	Value	Possible Points	Points
All products dated properly and not expired	Yes	3	3
All refrigerated products held within specified temperature ranges	Yes	3	3
Pest control standards are maintained	Yes	3	3
All cooked product temperatures at least 165°F / 74°C	Yes	3	3

A photograph showing a hand holding a small, round, yellow digital thermometer. The thermometer's LCD screen displays the number '185.0' with a degree Fahrenheit symbol. The thermometer is positioned next to a slice of pizza that is resting on a piece of white parchment paper inside an open, brown cardboard pizza box. The pizza slice is topped with melted cheese, pepperoni, and other toppings. The background shows the interior of the cardboard box.



Store personnel maintain proper appearance & hygiene standards No 2 0
Facial hair longer than 1 inch; Wrist - Unapproved jewelry worn during food prep





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 <i>Stored products are not covered with an airtight lid; Open product not closed with a food-grade clip</i>	No	2	0
			
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	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	Yes	1	1
Customer area walls, floors, and baseboards are clean and free of dirt and debris	No	1	0

{chairs ; counter ; graphic wall} Dirty












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-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	No	1	0
<p><i>Customer Area: {chairs} faded</i></p> 			



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.	No	1	0
<i>Oven/Hood: {hood} dirty;Oven/Hood: {vents} missing</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)	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	39 °F

Bin	40 °F
Bin	40 °F
Cabinet	37 °F
Walk In	36 °F
End Bake Temperatures	
Stuffed Cheesy Bread	202 °F
Specialty Chicken	185 °F
Oven Information Section	
How many ovens are installed?	3
How are the ovens powered?	Natural Gas
Store has DJ Dough Stretcher	No
Team can identify DJ backup plan	
Oven 1	
Make	XLT
Time	7.00
Model	3270 D 1B & 2B
Temp	450 °F
Oven 2	
Make	XLT
Time	7.00
Model	3270 D 1B & 2B
Temp	450 °F
Oven 3	
Make	XLT
Time	7.00
Model	3270 D 1B & 2B
Temp	450 °F
Oven 4	
Make	
Model	
Temp	°F

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