

Domino's Ops Assessment

Version

2025.00



Store 6782

Total Possible Points	100
Total Points	85
Stars	4
Critical Violations	0

**Assessment Date
Time**

6/24/2025 7:21:08 PM

Franchisee / DCO

Cunningham, Mike

Store Manager

Freddy Garcia

Manager in Charge

Freddy Garcia

Specialist

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	x	x	12" TC	H;M;P	4



2 x x x x 12" HT \$ - ExtravaganZZa 0
Placement: Center loaded





3 x x x x x

x 12" NYS MTZ - Meatzza 4



4 x x x x x

x 14" TC \$ - ExtravaganZZa 4



5 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	Cinnam on Bread Twists	3



2

x

x

x

x

x


Pasta
Tin -
Mac &
Cheese

3



3	x	x	x	x	x	Domino's Marbled Cookie Brownie	3
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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	Yes	1	1
Product prepped for expected sales volume	No	1	0
<div>  </div> <div> <p><i>{MCB} not prepped</i></p> </div>			
Recognition and Guidance			

Food Safety Section

	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





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	No	2	0
<i>Squeeze bottles, containers, or bins are not cleaned and sanitized</i>			










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>Dirty reusable wiping cloths not placed in laundry bin</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} in disrepair</i>	No	3	0
			
Aprons must be clean and worn during food preparation, and not outside the store <i>Apron not worn during food preparation</i>	No	2	0



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	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			

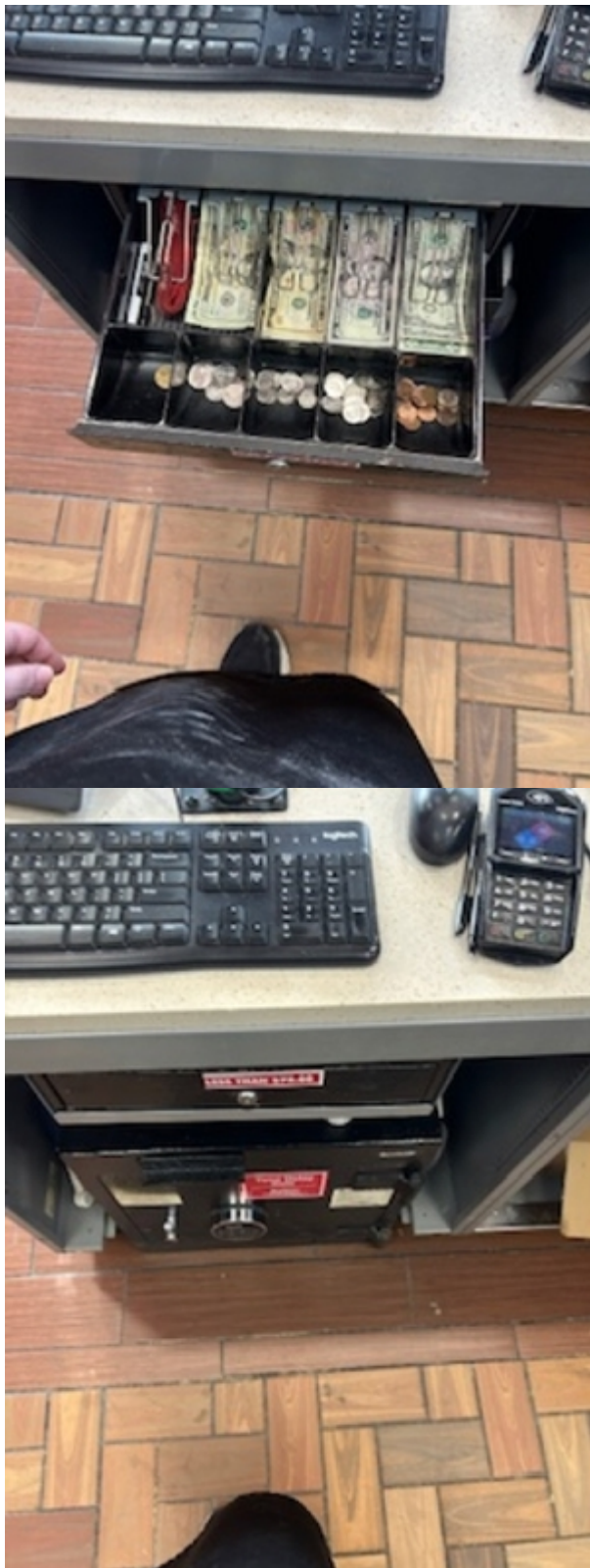
Equipment & Store Condition Section

	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: 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	No	1	0
<i>Till: Not Locked</i>			



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	38 °F
Bin	40 °F
Bin	40 °F
Cabinet	37 °F
Walk In	38 °F

End Bake Temperatures

Wings	178 °F
Stuffed Cheesy Bread	176 °F
Pan	187 °F
Specialty Chicken	178 °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	Middleby Marshall
Time	6.30
Model	360Q
Temp	475 °F

Oven 2

Make	Middleby Marshall
Time	6.30
Model	360Q
Temp	475 °F

Oven 3

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