

Domino's Ops Assessment

Version 2025.00



Store 6639

Total Possible Points	100
Total Points	73
Stars	3
Critical Violations	0

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

2/26/2025 4:41:00 PM
 Cunningham, Mike
 Chris Foster
 Chris Foster
 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)	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		

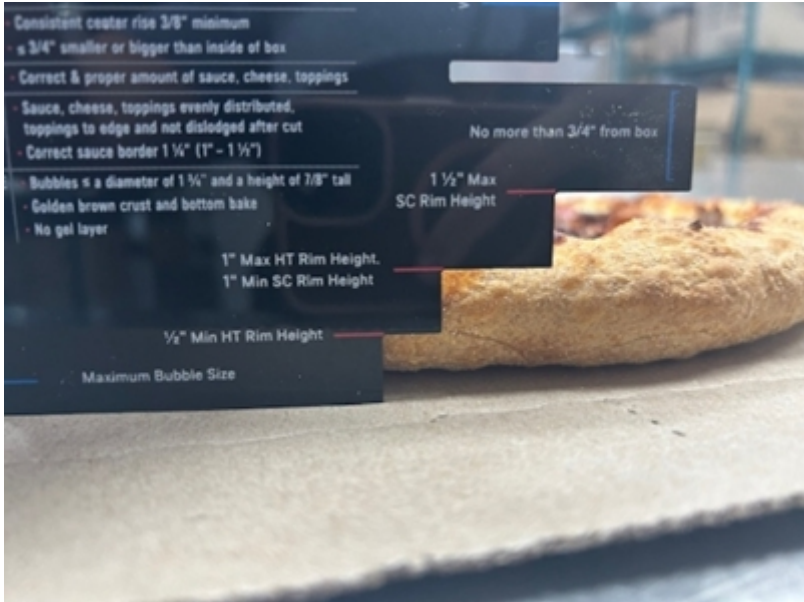
Pizzas									
#	Rim	Size	Portion	Placement	Bake	Great / Remake	Type	Toppings	Points

1 x x x x x 12" HT K;P;S 0

Rim: Thick edges







2	x	x	x	x	12" HT	H;K	0
Placement: Center loaded							





3 x x x x x

x 12" HT P - Pepperoni 4



4 x x x x

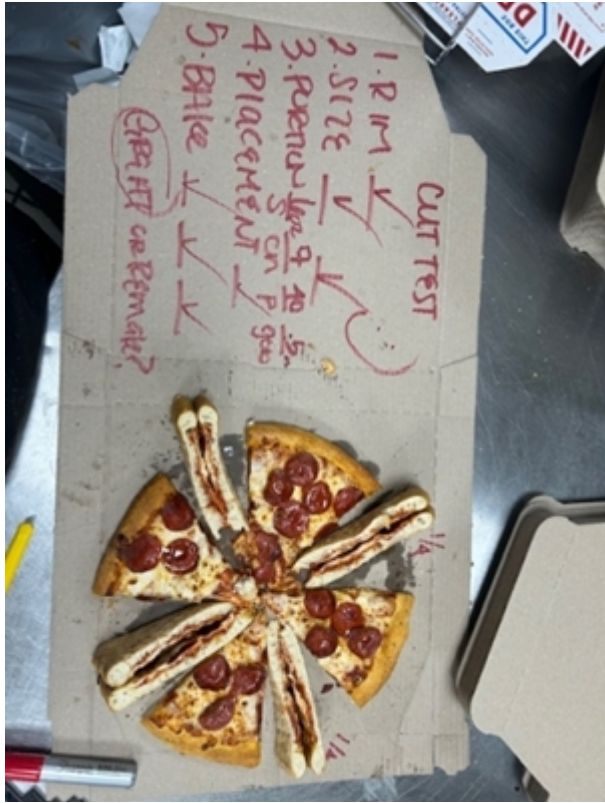
14" HT C- Cheese 0

Portion: {cheese} Under portioned



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

3



3

x

x

x

x

x

Pasta
Tin -
BYO

3



Product Section

	Value	Possible Points	Points
Dough properly managed and properly proofed	No	5	0
<i>Dough: {10"} expired on {2/25}</i>			



Proper pizza procedures in use	Yes	2	2
Proper side item procedures in use	Yes	1	1

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

Food Safety Section			
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	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	No	2	0
<i>Plain ear grommets or gauges exceed 3/4" (1.9 cm); Wrist - Unapproved jewelry worn during food prep</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	No	2	0
<i>Squeeze bottles, containers, or bins are not cleaned and sanitized</i>			









Proper food and beverage handling procedures in use

No

2

0

Open product not closed with a food-grade clip





Food packaging products, food contact surfaces, equipment, and chemicals protected from cross-contamination and stored off of floor

No

1

0

Food contact items not stored inverted or otherwise protected





Sanitizer concentration within specified range and temperature

No

1


0

Sanitizer solution in {red bucket} out of specified range or temperature



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	Yes	1	1
Customer area seating, counter and surfaces are clean, sanitized, and free of dirt and debris	No	1	0
<p><i>Customer Area: {chairs} dirty</i></p> 			





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	No	1	0

Makeline: {gaskets} torn







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	40.4 °F
Bin	36.3 °F
Bin	38.8 °F
Cabinet	40 °F
Walk In	36.3 °F

End Bake Temperatures

Stuffed Cheesy Bread	184.2 °F
Pan	207.8 °F
Specialty Chicken	195.8 °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	6.00
Model	3270 F
Temp	450 °F

Oven 2

Make	XLT
Time	6.00
Model	3270 F
Temp	450 °F

Oven 3

Make	
Model	

Temp	°F
Oven 4	
Make	
Model	
Temp	°F