Domino's Ops Assessment





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

6/10/2025 1:35:00 PM Cunningham,Mike Megan Toler Soweto George Jon Hawks

Total Possible Points	100
Total Points	75
Stars	3
Critical Violations	1

Version

2025.00

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 More than 15 flying insects	Critical	-7

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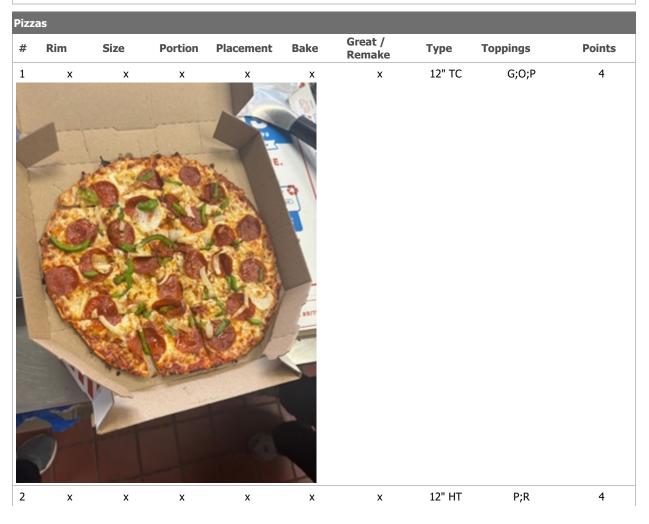


Mold found on food products and/or on food contact surfaces

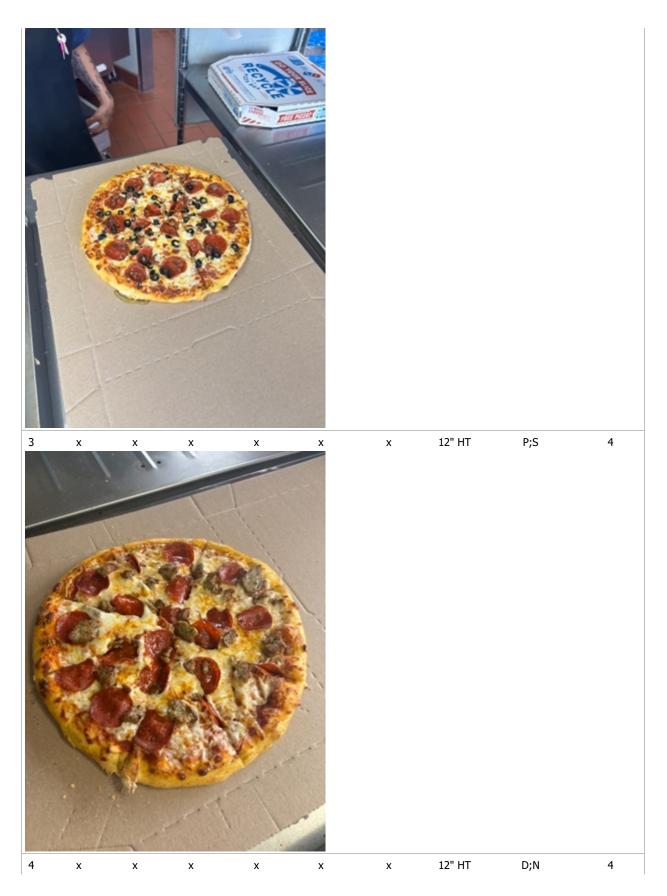
No

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		



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5 x x x x 14" HT P - Pepperoni 0









Sides							
#	Size	Portion	Placement	Bake	Great / Remake	Туре	Points
1	x	х	х	х	x	Philly Cheese Steak Loaded Tots	3



2 x x x x Cheesy Bread

0





3 x x x x x x

8-piece Traditio nal Wing



Product Section			
	Value	Possible Points	Points
Dough properly managed and properly proofed	Yes	5	5

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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			
	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	No	3	0



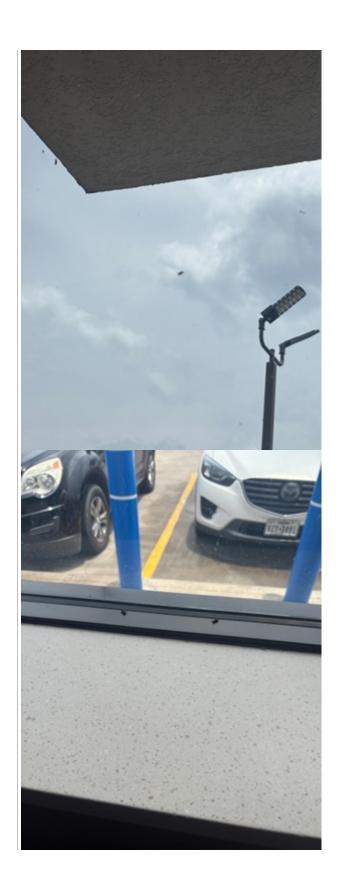
{15+} flying insects in store

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All cooked product temperatures at least 165°F / 74°C



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3

3

Yes



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

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All food contact surfaces, smallwares, and utensils clean and sanitized	Yes	2	2
Proper food and beverage handling procedures in use	No	2	0
Annroyed noster not on we	all in door or missing	-	_



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

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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	No	1	0

Makeline: {Bin lids} dirty





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	No	1	0
{chicken screens} a	lirty		





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

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Recognition and Guidance

Equipment & Store Condition Section Value Possible Points

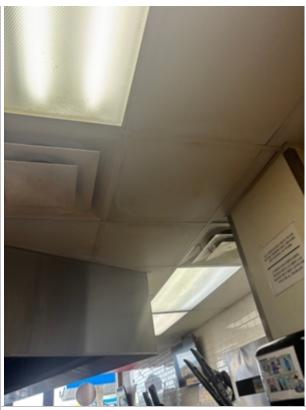
Store ceiling, T-bars, and vents are clean and not broken, chipped, or cracked No 1 0

Store: {Ceiling tiles, t bars} dirty









Store walls, floors, and baseboards are not broken, chipped, or cracked

No

1

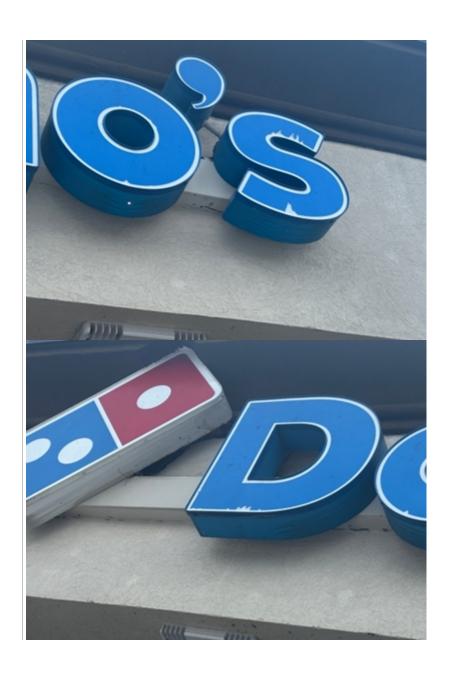
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Store: {baseboard} broken;Store: {corner mold} missing



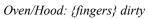


Hand sinks operational and handwashing reminder signage is present	Yes	1	1
Customer area seating, counter, and tables are not faded, broken, chipped, or cracked	Yes	1	1
Restrooms and fixtures are not broken, chipped, or cracked	Yes	1	1
Parking lot, entryway sidewalk, and customer facing store exterior are clean and not damaged	Yes	1	1
Signage is clean, properly illuminated, and not damaged Signage/Print: {building sign cl	No hipped} in disrepa	1 eir	0





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





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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	38 °F	

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Bin	40 °F
Bin	41 °F
Cabinet	39 °F
Walk In	38 °F
Cola	42 °F
End Bake Temperatures	
Wings	191 °F
Stuffed Cheesy Bread	197 °F
Pan	190 °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	
Oven 1 Make	Middleby Marshall
	Middleby Marshall 6.30
Make	
Make Time	6.30
Make Time Model	6.30 PS555
Make Time Model Temp	6.30 PS555
Make Time Model Temp Oven 2	6.30 PS555 440 °F
Make Time Model Temp Oven 2 Make	6.30 PS555 440 °F Middleby Marshall
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Model	
Тетр	°F