

Domino's Ops Assessment

Version 2024.00



Store 9267

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

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

8/21/2024 10:19:00 PM
Cunningham, Mike
Pedro Lopez
Zach Nesgis
Justin Flanagan

Possible QC7 NO

Critical Ops Elements Section		
	Value	Points
Dough management procedures neglected	No	0
Four (4) or more sizes/types of expired or unlabeled products/ingredients (non-dough)	No	0
Lack of available cleaning supplies, potable water, and/or no functioning hand sink in the production area	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	Critical	-7
5 or more core apparel, appearance, and/or hygiene violations {??}		





Mature (M-rated) content, including profanity, found on store premises	No	0
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Firearms, knives, illegal drugs, marijuana (in all forms), or alcohol found on store premises	No	0
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Recognition and Guidance

Pizzas									
#	Rim	Size	Portion	Placement	Bake	Great / Remake	Type	Toppings	Points
1	x	x	x	x	x	x	10" GF	C;Xw	4



2	x	x	x	x	x	x	14" TC	P - Pepperoni	4
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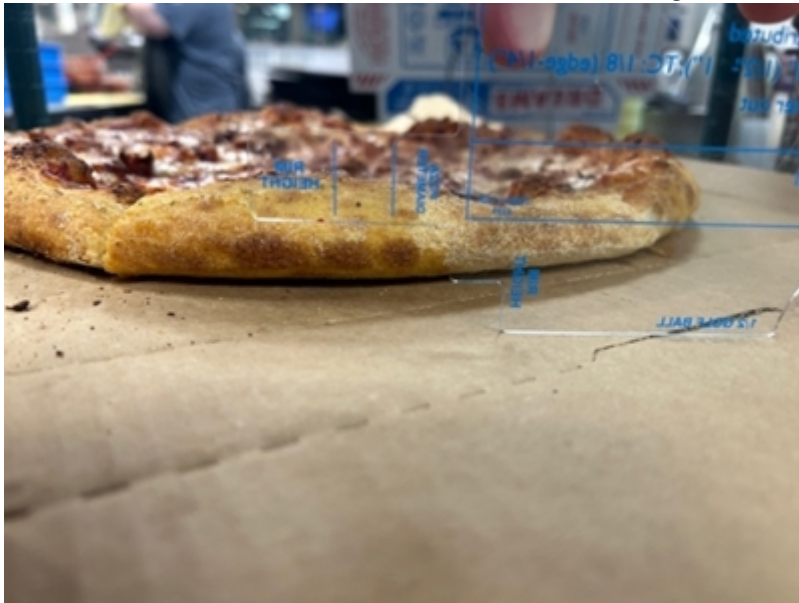
3	x	x		x	x	12" HT	H;N	0
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Portion: {H} Under portioned



4 x x x x x 14" HT K - Bacon 0

Rim: Thick edges








5	x	x	x	x	x	x	14" HT	C- Cheese	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	Specialty Chicken - Classic Hot Buffalo	3



3

x

x

x

x

x

Domino's
Marbled
Cookie
Brownie

3



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	Yes	1	1
Recognition and Guidance			

Food Safety Section

	Value	Possible Points	Points
All products dated properly and not expired	No	3	0
<i>1 Expired Products; Cinna Magic In-Use</i>			



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 appearance & 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	Yes	2	2
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	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 <i>Domino's Gear: {pants, hat} dirty/faded; Domino's Gear: {navy pants} not worn and/or incorrectly worn; Domino's Gear: {Gym Shorts, joggers} unapproved style and/or color</i>	No	3	0





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

No

2

0

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Exterior of bags are dirty







Store walls, floors, baseboards, and equipment are clean and free of dirt and debris

No

1

0

Store: {floors} Dirty










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, and surfaces are clean, sanitized, and free of dirt and debris	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, operational, and secured	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
Driver Cash: Driver carrying {\$23}			
			
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
No more than \$150 USD in front till (or international equivalent)	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 °F		
Bin	35 °F		
Bin	39 °F		
Cabinet	37 °F		

Walk In	38 °F
Cola	°F
Other	32 °F
Other	39 °F
End Bake Temperatures	
Wings	192 °F
Stuffed Cheesy Bread	197 °F
Pan	171 °F
Specialty Chicken	°F
Oven Information Section	