

Domino's Ops Assessment

Version 2025.00



Store 6764

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


3/1/2025 12:35:00 PM
Cunningham, Mike
Jordan Mouton
Jordan Mouton
Sarahi Tapia

Total Possible Points	100
Total Points	60
Stars	2
Critical Violations	2

Possible QC7 NO

2025 Optional Operations Assessment Survey



Critical Ops Elements Section		
	Value	Points
Dough management procedures neglected	Critical	-5
<div><div></div><div>Dough expired 2+ days</div></div>		
Excessive Remakes	No	0

Four (4) or more sizes/types of expired or eight (8) or more sizes/types unlabeled products/ingredients (non-dough)

Critical

-7

Store had 4+ expired products/ingredients










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	14" TC	P;S	4
									
2	x	x	x		x		10" TC	G;M;O	0
<i>Placement: Uneven distribution</i>									



3 x x x 10" HT HAW;H;Si 0
Portion: {shredded provolone } Under portioned;Placement: Uneven distribution

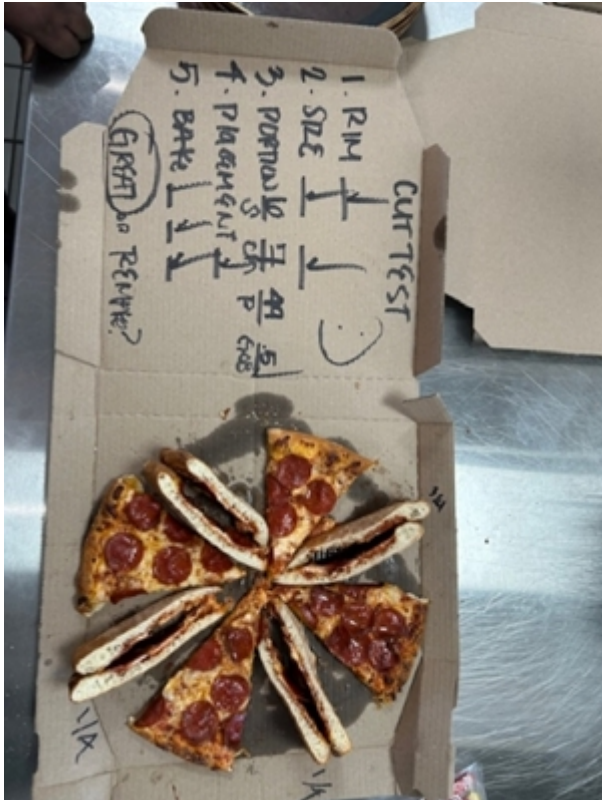





4	x	x	x	x	x	x	14" HT	WSC - Wisconsin Six Cheese	4
---	---	---	---	---	---	---	--------	-------------------------------	---



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	Stuffed Cheesy Bread	3
							
2	x	x	x	x	x	Parmesan Bread Bites	3



3

x

x

x

x

x

32-
piece
Traditio
nal
Wing

3



Product Section			
	Value	Possible Points	Points
Dough properly managed and properly proofed	No	5	0
Dough: {10"} expired on {2/26}			



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>Multiple Expired Products;Critical Operations Element Expired Products;Not all products dated;Alfredo In-Use;Boneless Chicken In-Use;Parmesan Asiago In-Use;Pasta In-Use;Philly Steak In-Use;Potato Tots In-Use</i>			















All refrigerated products held within specified temperature ranges	Yes	3	3
Pest control standards are maintained	No	3	0

Homemade or residential traps or pesticides found in store



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

Yes

3

3





Store personnel maintain proper appearance & hygiene standards

No

2

0

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	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	No	1	0
<i>At least one container (bottle or bucket) is not available for use</i>			
			
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	No	2	0
<i>Apron not worn during food preparation</i>			



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	No	1	0
<i>Makeline: mold found on {doors}</i>			





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	No	1	0
<i>Store: {tiles} broken</i>			









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	No	1	0
<i>Exterior Area: {entryway} Significantly discolored</i>			



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			

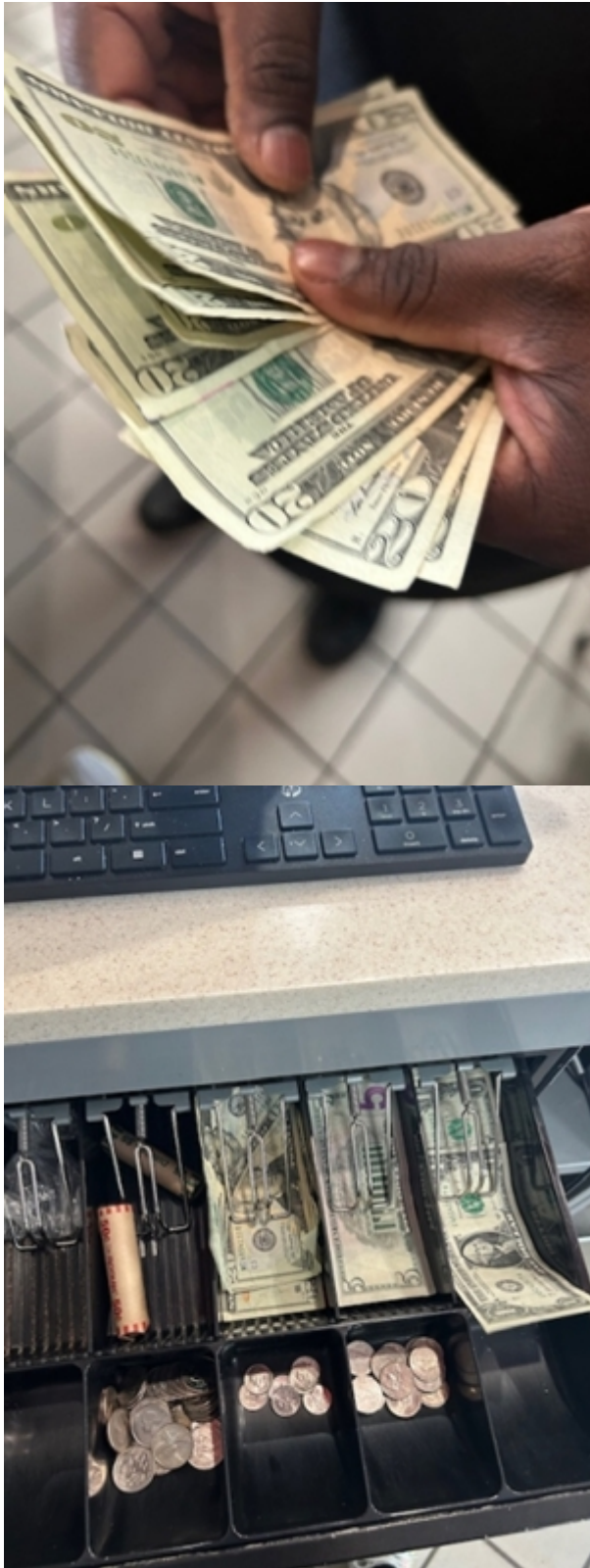
Brand Safety Section

	Value	Possible Points	Points
--	-------	-----------------	--------

Delivery experts making drops, carrying less than \$20 (or international equivalent)	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	No	1	0

Till: Till contained {>\$150};Till: Not Locked





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	40.2 °F
Bin	39 °F
Bin	38.1 °F
Cabinet	38.9 °F
Walk In	38.1 °F

End Bake Temperatures

Wings	208.7 °F
Stuffed Cheesy Bread	188.2 °F
Pan	201.3 °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	6.30
Model	3270 F
Temp	491 °F

Oven 2

Make	XLT
Time	6.30
Model	3270 F
Temp	469 °F

Oven 3

Make	
Model	

Temp	°F
Oven 4	
Make	
Model	
Temp	°F