

Domino's Ops Assessment

Version

2025.00



Store 8045

**Assessment Date
Time**

6/5/2025 11:40:00 AM

Franchisee / DCO

Cunningham, Mike

Store Manager

Anthony Miller

Manager in Charge

Anthony Miller

Specialist

Jon Hawks

| | |
|-----------------------|-----|
| Total Possible Points | 100 |
| Total Points | 90 |
| Stars | 5 |
| Critical Violations | 0 |

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" Pan | P - Pepperoni | 4 |



| | | | | | | | | | | |
|---|---|---|---|---|---|---|---|--------|---------------|---|
| 2 | x | x | x | x | x | x | x | 12" SC | P - Pepperoni | 4 |
|---|---|---|---|---|---|---|---|--------|---------------|---|



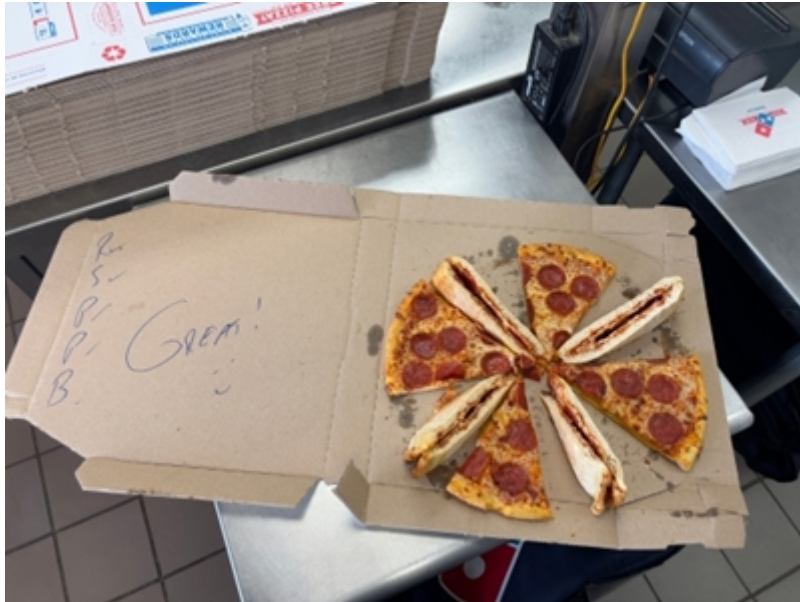
| | | | | | | | | | | |
|---|---|---|---|---|---|---|---|--------|--------------------|---|
| 3 | x | x | x | x | x | x | x | 12" TC | \$ - ExtravaganZZa | 4 |
|---|---|---|---|---|---|---|---|--------|--------------------|---|



| | | | | | | | | | |
|---|---|---|---|---|---|---|--------|-----|---|
| 4 | x | x | x | x | x | x | 12" HT | J;S | 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 | Domino's Marbled Cookie Brownie | 3 |



| | | | | | | | |
|--|---|---|---|---|---|------------------------------------|---|
| 2 | x | x | x | x | x | Stuffed Cheesy Bread | 3 |
|  | | | | | | | |
| 3 | x | x | x | x | x | 8-piece Traditio nal Wing | 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 | 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 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 | No | 1 | 0 |
| <i>Sanitizer solution in {sink} out of specified range or temperature</i> | | | |

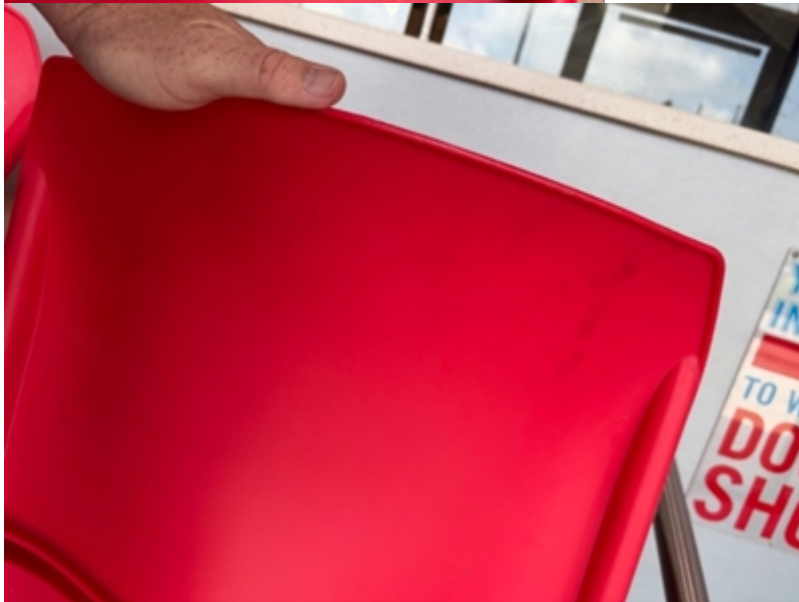


Recognition and Guidance

| 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 | Yes | 2 | 2 |
| Hot bags are clean and free of debris and mold | No | 2 | 0 |
| <i>Exterior of bags are dirty</i> | | | |



| | | | |
|---|-----|---|---|
| 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 |
| <i>Customer Area: {chair} dirty</i> | | | |



| | | | |
|--|-----|---|---|
| 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-ware clean and free of excessive carbon build-up


No

1

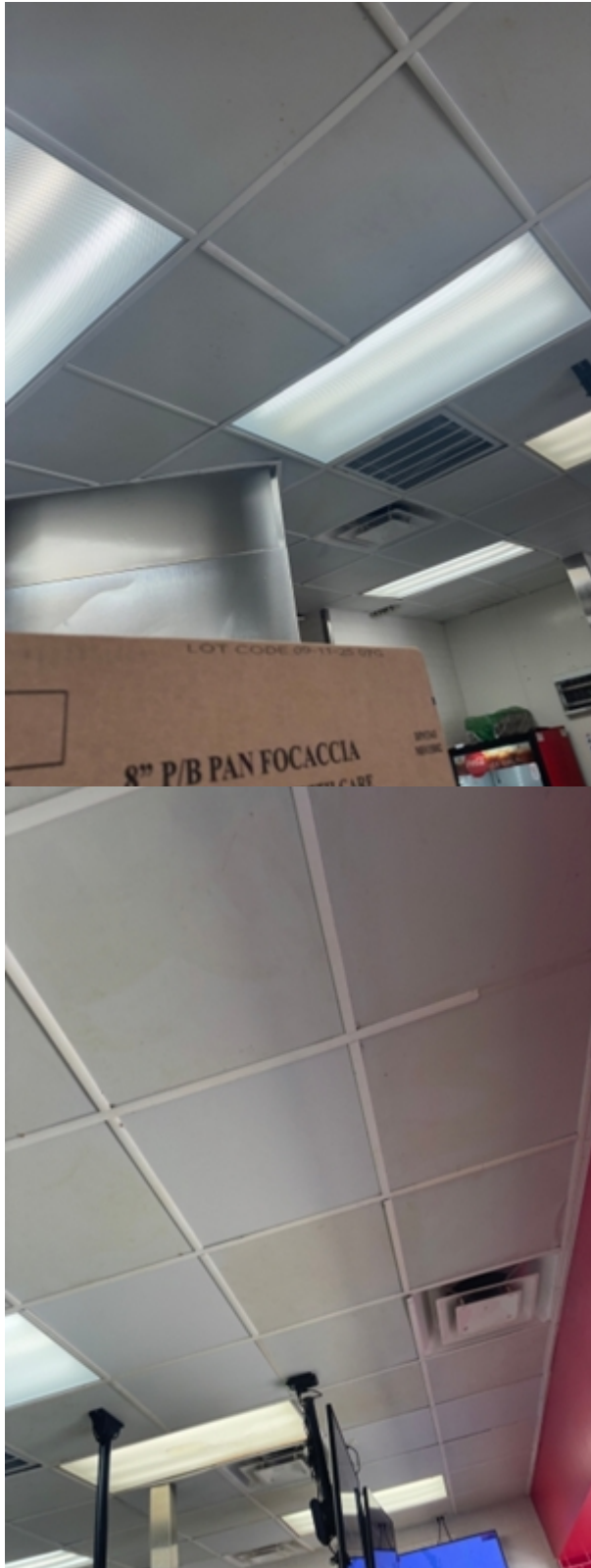
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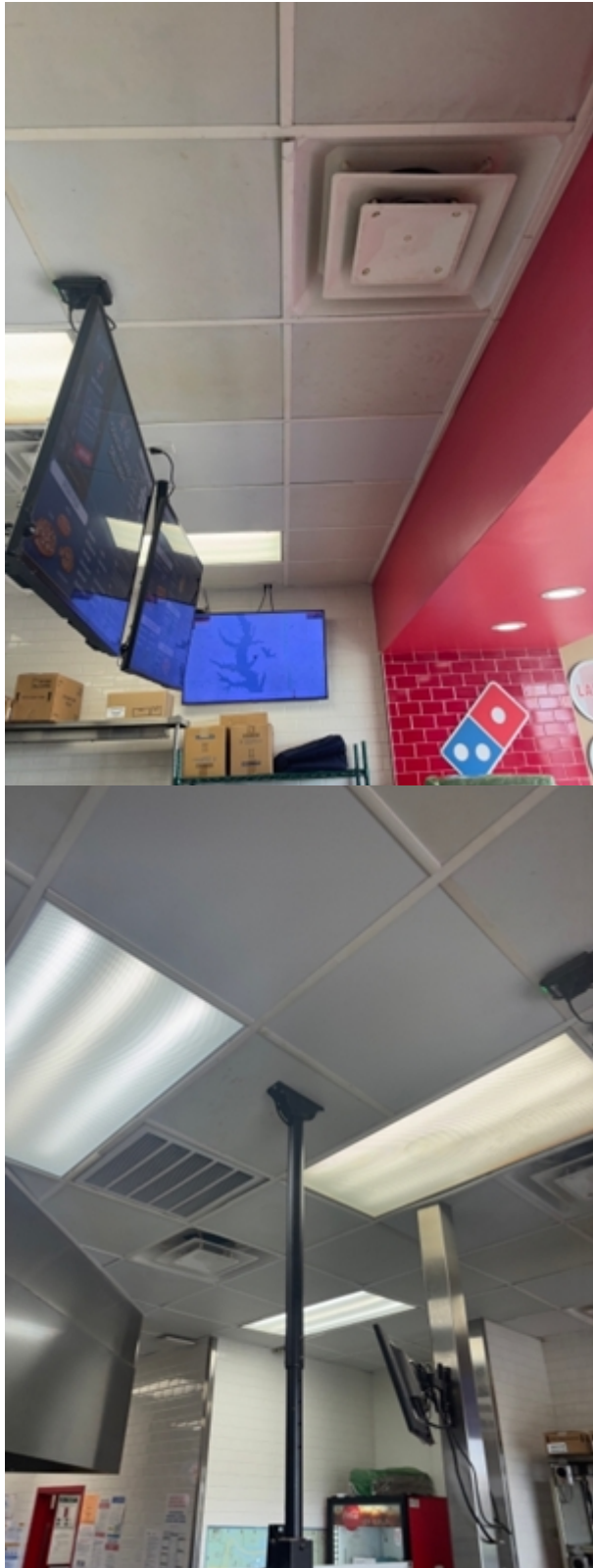
{Chicken Screens} dirty



| | | | |
|--|-----|---|---|
| Oven catch trays, oven exterior, and heat rack are free of built-up debris | No | 1 | 0 |
| <i>Oven exterior is dirty or has excessive carbon build-up</i> | | | |
|  | | | |
| 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 | No | 1 | 0 |
| <i>Store: {Ceiling tiles, t bars} dirty</i> | | | |







| | | | |
|---|-----|---|---|
| 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 | No | 1 | 0 |
|---|----|---|---|


Customer Area: {counter} faded



| | | | |
|--|-----|---|---|
| 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: {shelving} rusted





| | | | |
|--|-----|---|---|
| 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 |

Oven/Hood: {fingers, hood vents} dirty







| | | | |
|--|-----|---|---|
| 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 |

| | |
|----------------------------------|-------------------|
| Bin | 39 °F |
| Bin | 37 °F |
| Cabinet | 38 °F |
| Walk In | 39 °F |
| Cola | 34 °F |
| End Bake Temperatures | |
| Wings | 208 °F |
| Stuffed Cheesy Bread | 180 °F |
| Pan | 192 °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 | 6.35 |
| Model | PS570Q |
| Temp | 470 °F |
| Oven 2 | |
| Make | Middleby Marshall |
| Time | 6.35 |
| Model | PS570Q |
| Temp | 470 °F |
| Oven 3 | |
| Make | |
| Model | |
| Temp | °F |
| Oven 4 | |
| Make | |
| Model | |

| Temp | °F |
|------|----|
| | |
| | |