

Domino's Ops Assessment

Version

2025.00



Store 6433

Total Possible Points	100
Total Points	77
Stars	3
Critical Violations	0

**Assessment Date
Time**

1/8/2025 3:21:00 PM

Franchisee / DCO

Cunningham, Mike

Possible QC7

NO

Store Manager

Trey Lacroix

Manager in Charge

Sarah Samoala

Specialist

Sarahi Tapia

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		12" NYS	C;P	0
Portion: {cheese} Under portioned									



2	x	x	x	x	x	x	12" NYS	C;P	4
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3	x	x	x	x	x	x	12" HT	VEG - Veggie Pizza	4
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4	x	x	x	x	14" HT	Du;N	0
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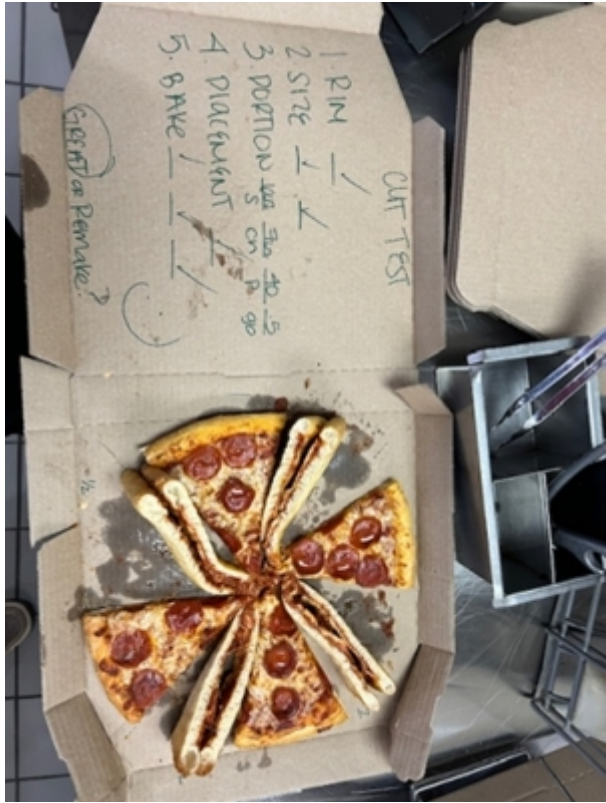
Placement: Center loaded; Placement: Uneven distribution




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		16-piece Traditional Wing	0
Portion: {hot sauce} Under portioned							

2	x	x	x	x	x	Sandwich - Philly Cheese Steak	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	No	1	0
<i>Prepped bread sides dried out or overproofed</i>			

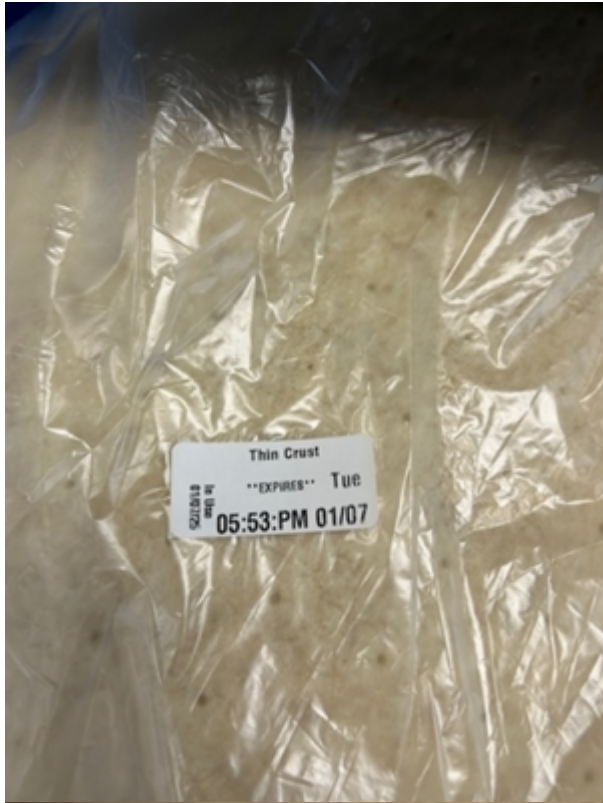


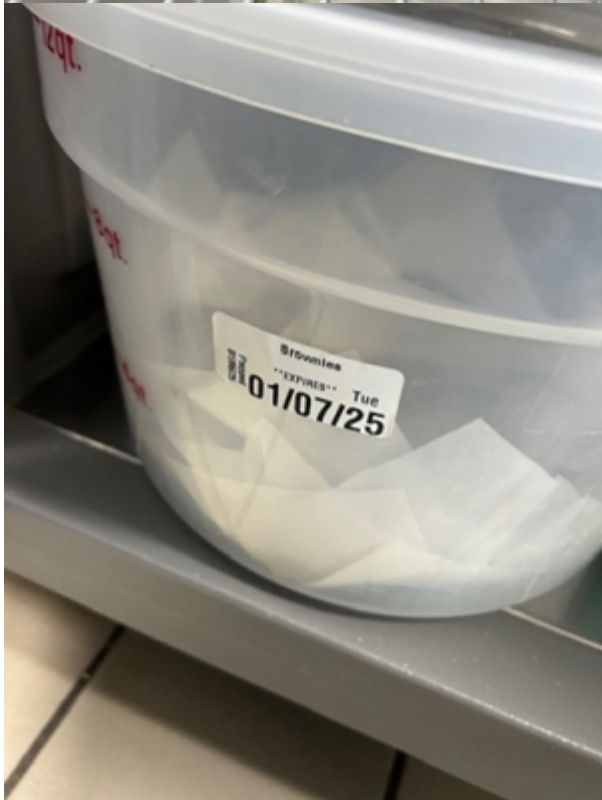


Product prepped for expected sales volume	Yes	1	1
Recognition and Guidance			

Food Safety Section

	Value	Possible Points	Points
All products dated properly and not expired	No	3	0
<i>Multiple Expired Products; Boneless Chicken In-Use; Marble Cookie Brownie In-Use; Thin Crust 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 No 2 0
Plain ear grommets or gauges exceed 3/4" (1.9 cm); 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 <i>Sanitizer solution in {bucket} out of specified range or temperature</i>	No	1	0
			
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	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	No	1	0

Vehicle: Dirty interior





Recognition and Guidance

FYI: Floor by the cut table needs attention (see pics)

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
Store: {ceiling tiles} dirty			






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	No	1	0
<i>Signage/Print: {sign} in disrepair; Signage/Print: {menu board} not illuminated</i>			
			



Refrigeration and/or HVAC units operational, not broken, chipped, or cracked and free of rust

No

1

0

Makeline: {gasket} 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	No	1	0

<i>Caller ID: Security Callbacks procedure was not known</i>			
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	38.6 °F
Bin	36.8 °F
Bin	33.2 °F
Cabinet	33 °F
Walk In	35.4 °F

End Bake Temperatures

Wings	197.6 °F
Stuffed Cheesy Bread	190.5 °F
Pan	195.9 °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	6.55
Model	3270 G
Temp	415 °F

Oven 2

Make	XLT
Time	6.55

Model	3270 G
Temp	415 °F
Oven 3	
Make	
Model	
Temp	°F
Oven 4	
Make	
Model	
Temp	°F