

Domino's Ops Assessment

Version

2025.00



Store 6609

Total Possible Points	100
Total Points	80
Stars	4
Critical Violations	0

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

2/27/2025 6:25:00 PM
Cunningham, Mike
Jevaughn Albert
Diego De La Fuente Velasco
Sarahi Tapia

Possible QC7

NO

2025 Optional Operations Assessment Survey



Critical Ops Elements Section

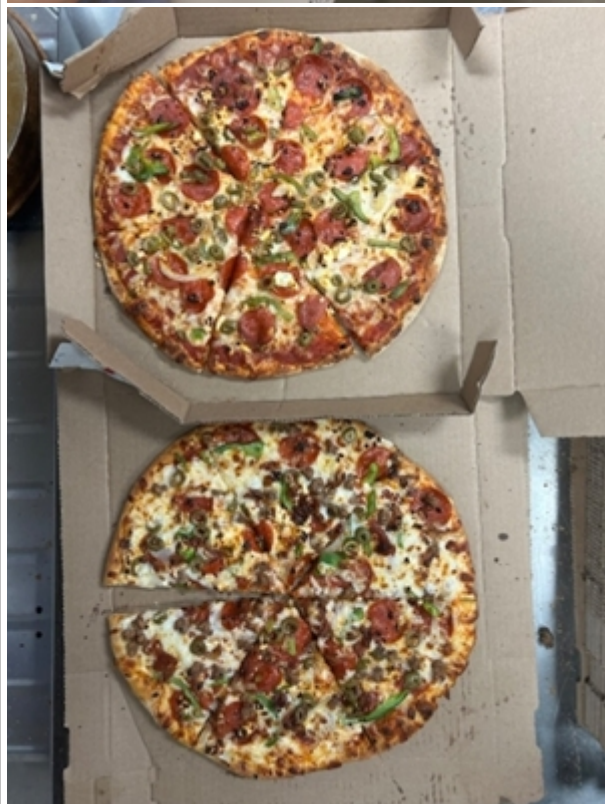
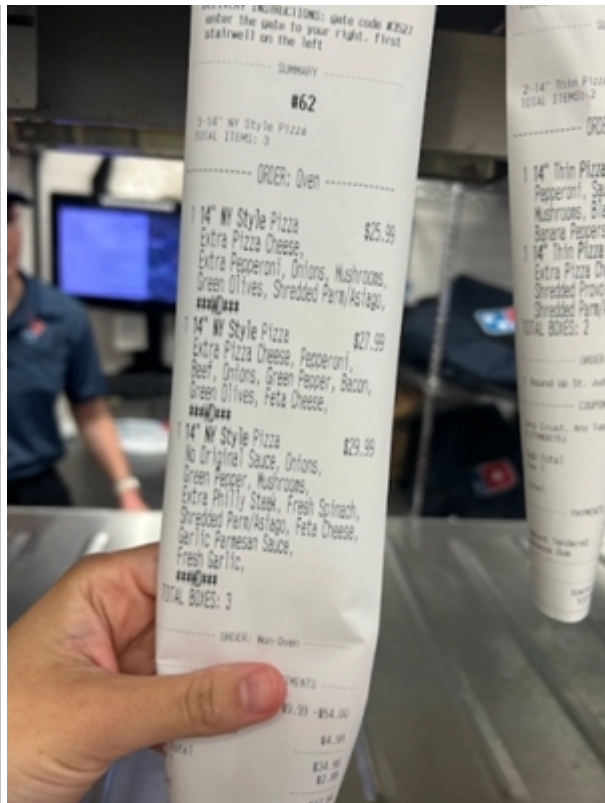
	Value	Points
Dough management procedures neglected	No	0
Excessive Remakes	No	0
Four (4) or more sizes/types of expired or eight (8) or more sizes/types unlabeled products/ingredients (non-dough)	No	0
Lack of available cleaning supplies, potable water, and/or no functioning hand sink	No	0
Hazardous Temperatures	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
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1	x	x	x	x	14" NYS	C;Cs;M;O;P;V	0
Placement: Sauce border too wide;Placement: Uneven distribution							
2	x			x	14" NYS	B;Fe;G;K;O;P;V	0
Size: Too small;Portion: Incorrect toppings;Placement: Sauce border too wide;Placement: Uneven distribution							



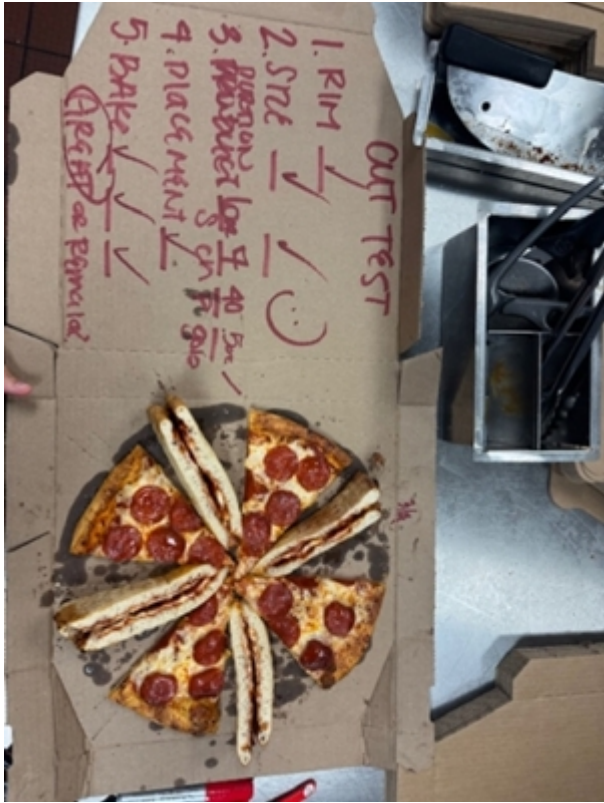




4	x	x	x	x	x	x	x	12" HT	C- Cheese	4
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5	x	x	x	x	x	x	x	14" HT	P - Pepperoni	4
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Sides							
#	Size	Portion	Placement	Bake	Great / Remake	Type	Points
1	x	x	x	x	x	Sandwich - Italian	3



2	x	x	x	x	x	Stuffed Cheesy Bread - Pepperoni	3
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3	x	x	x	x	x	16-piece Traditional Wing	3
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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 apperance & hygiene standards

No 2 0

Facial hair longer than 1 inch; 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>At least one container (bottle or bucket) is not available for use</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 <i>Domino's Gear: {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	Yes	2	2
Store walls, floors, baseboards, and equipment are clean and free of dirt and debris	No	1	0

Store: {walls, floors, sink} 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	No	1	0

Walk-in: {door} dirty





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
<i>Oven exterior is dirty or has excessive carbon build-up</i>			



Delivery vehicles represent positive brand image	Yes	1	1
Recognition and Guidance			
FYI: Oven Exterior Needs Attention			

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: {t-bars} rusted			





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

No

1

0

Store: {walls} chipped;Store: {floors} cracked







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	Yes	1	1
Refrigeration and/or HVAC units operational, not broken, chipped, or cracked and free of rust	No	1	0
<i>Walk-in: {gasket} torn; Makeline: {door} cracked</i>			



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
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Delivery experts making drops, carrying less than \$20 (or international equivalent)	No	1	0
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Driver Cash: Driver carrying {\$110}





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	39.2 °F
Bin	37 °F
Bin	36.5 °F
Cabinet	41 °F
Walk In	35.6 °F
End Bake Temperatures	
Wings	187.3 °F
Stuffed Cheesy Bread	186.6 °F

Pan	203.9 °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	6.26
Model	3255 C
Temp	483 °F
Oven 2	
Make	XLT
Time	6.30
Model	3255 C
Temp	483 °F
Oven 3	
Make	
Model	
Temp	°F
Oven 4	
Make	
Model	
Temp	°F