

Domino's Ops Assessment

Version 2024.00



Store 6847

Total Possible Points	100
Total Points	73
Stars	3
Critical Violations	0

Assessment Date Time	8/23/2024 6:24:00 PM
Franchisee / DCO	Cunningham, Mike
Store Manager	Miguel Galvan
Manager in Charge	Miguel Galvan
Specialist	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	No	0
Mature (M-rated) 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		14" HT	Du;S;Si	0
Rim: Thick edges									





2	x	x	x	x	x	x	14" HT	C;Du;H;K;S	4
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3 x x x x 12" Pan H - Ham 0
Portion: {H} Under portioned





4 x x x x 12" Pan H - Ham 0
Portion: {H} Under portioned





5 x x x x x

x

14" HT

C- Cheese

4





Sides

#	Size	Portion	Placement	Bake	Great / Remake	Type	Points
1	x		x	x		8-piece Traditio nal Wing	0
Portion: {Bq} Under portioned							



2

x

x

x

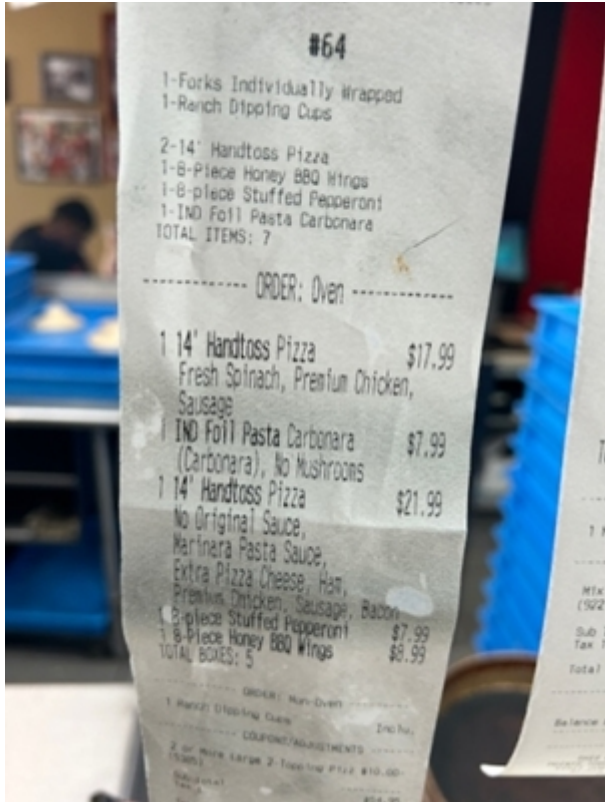
x

x

Pasta
Tin -
Chicken
Carbon
ara

3





3

x

x

x

x

x

Stuffed
Cheesy
Bread -
Peppero
ni

3



Product Section			
	Value	Possible Points	Points
Dough Properly Managed and properly proofed	Yes	5	5
Proper pizza procedures in use	No	2	0
<i>Garlic Oil Seasoning applied to non-handtossed pizzas</i>			





Proper side item procedures in use

No

1

0

Prepped bread sides dried out or overproofed



Product prepped for expected sales volume	Yes	1	1
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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	No	2	0
<i>Septum or dermal piercings worn by store personnel</i>			



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	No	2	0
<i>Product bins in makeline rail overstocked {sliced provolone}</i>			
			



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	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	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	No	1	0
<i>Customer Area: {seating} faded/scuffed</i>			







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

Signage/Print: {open sign} not illuminated





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)	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
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	37 °F
Bin	35 °F
Bin	40 °F
Cabinet	37 °F
Walk In	36 °F
Cola	°F
Other	39 °F
Other	°F
End Bake Temperatures	
Wings	171 °F
Stuffed Cheesy Bread	183 °F
Pan	208 °F
Specialty Chicken	°F
Oven Information Section	