

Domino's Ops Assessment

Version 2025.00



Store 6563

Total Possible Points	100
Total Points	81
Stars	4
Critical Violations	0

Assessment Date	1/10/2025 10:33:00 AM
Time	
Franchisee / DCO	Cunningham, Mike
Store Manager	Timothy Barlow
Manager in Charge	Timothy Barlow
Specialist	Sarahi Tapia

1/10/2025 10:33:00 AM

Cunningham, Mike

Timothy Barlow

Timothy Barlow

Sarahi Tapia

Possible QC7 NO

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" TC	Bc - Buffalo Chicken	4



2	x	x	x	x	x	x	10" HT	C;P	4
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3	x	x	x	x	14" HT	MTZ - Meatzza	0
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*Size: Too small*

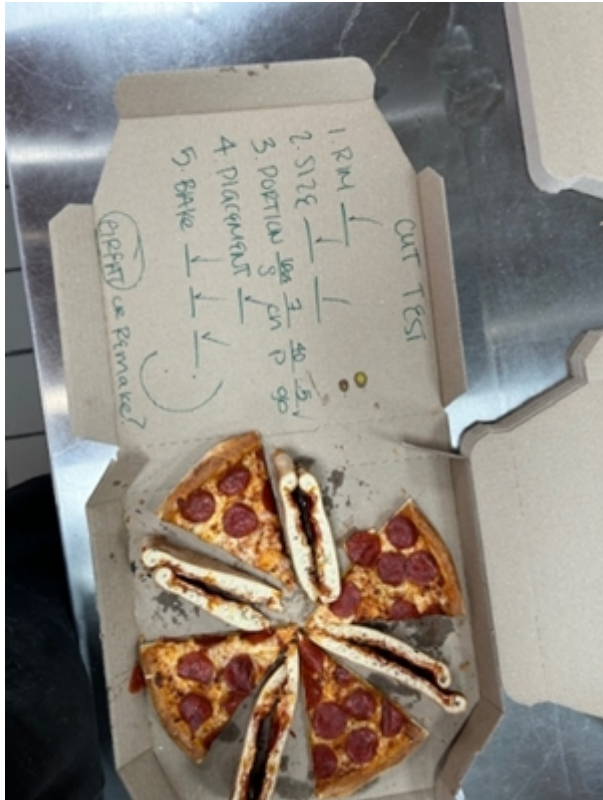





4      x      x      x      x      x      x      x      14" TC      \$ - ExtravaganZZa      4



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



3	x	x	x	x	x	Loaded Chicken - Classic Hot Buffalo	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	No	3	0
<i>1 Expired Products; Salad - Classic Garden</i>			



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

*Store does not have door sweeps for exterior doors and/or there is a 1/4" gap or greater around the doors.*



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

Yes

3

3





Store personnel maintain proper apperance & hygiene standards

No

2

0

*Septum or dermal piercings worn by store personnel*





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



Food packaging products, food contact surfaces, equipment, and chemicals protected from cross-contamination and stored off of floor

No

1

0

*Chemicals stored above or within 12in/30cm of food or food contact surfaces*



Sanitizer concentration within specified range and temperature	Yes	1	1
Recognition and Guidance			


#### Image & Cleanliness Section

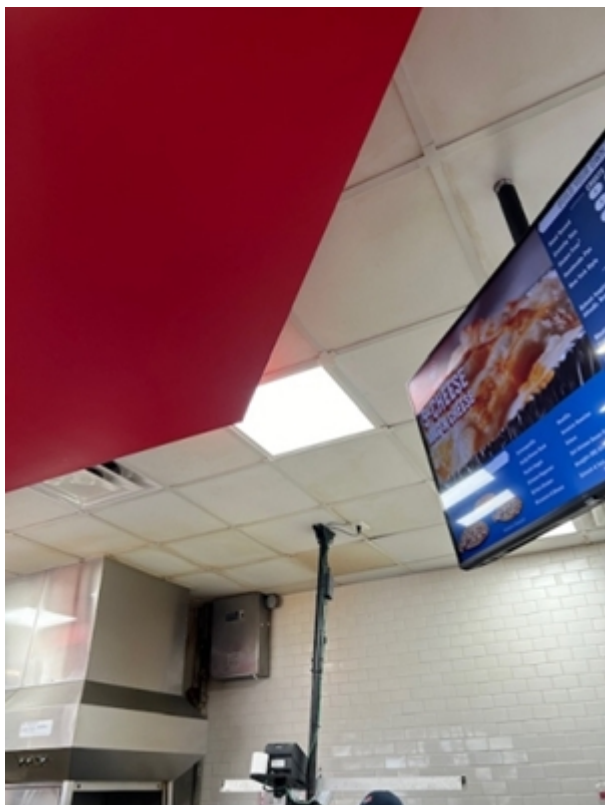
	Value	Possible Points	Points
Domino's logo apparel (hats, shirts, shorts/pants/skirts, and outerwear) worn properly and represents a positive brand image	Yes	3	3
Aprons must be clean and worn during food preparation, and not outside the store	No	2	0
<i>Apron not worn during food preparation</i>			



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	No	1	0
<i>Store: {ceiling tiles} 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	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	Yes	1	1
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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 <i>FYI: One Torn Gasket on Smaller Cooler (See Pics), Sign Needs Attention , will be scored next visit if not fixed.</i>			

#### 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
<i>Till: Not Locked</i>			



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	39.9 °F
Bin	40.1 °F
Bin	40.1 °F
Cabinet	39.9 °F
Walk In	38.4 °F

### End Bake Temperatures

Stuffed Cheesy Bread	173.4 °F
Pan	186.6 °F
Specialty Chicken	187.5 °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 D 1B & 2B
Temp	455 °F

### Oven 2

Make	XLT
Time	6.30
Model	3270 D 1B & 2B
Temp	454 °F

### Oven 3

Make	
Model	

Temp	°F
Oven 4	
Make	
Model	
Temp	°F