

Domino's Ops Assessment

Version 2024.00



Store 6615

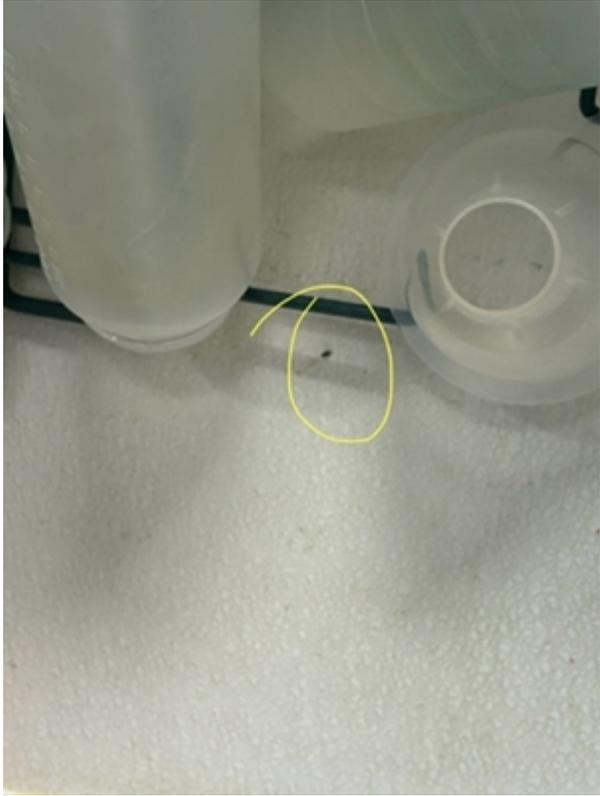
Total Possible Points	100
Total Points	85
Stars	4
Critical Violations	1

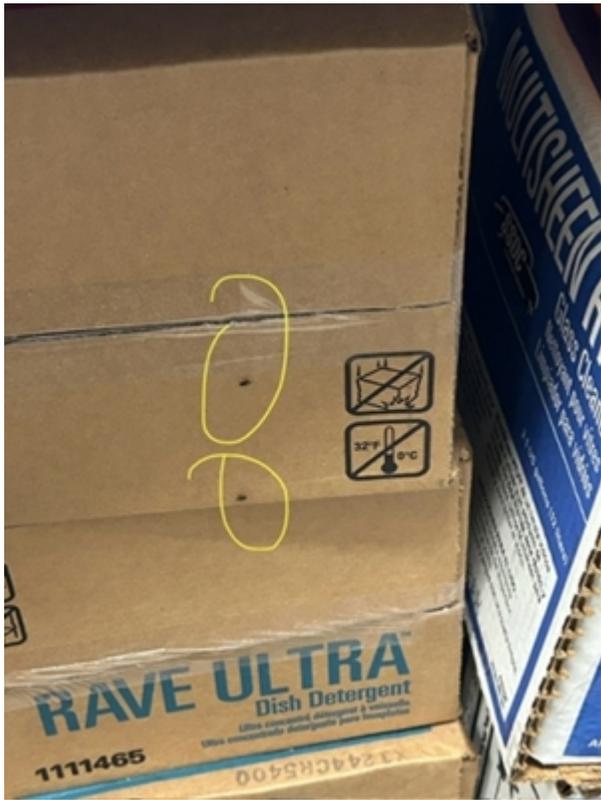
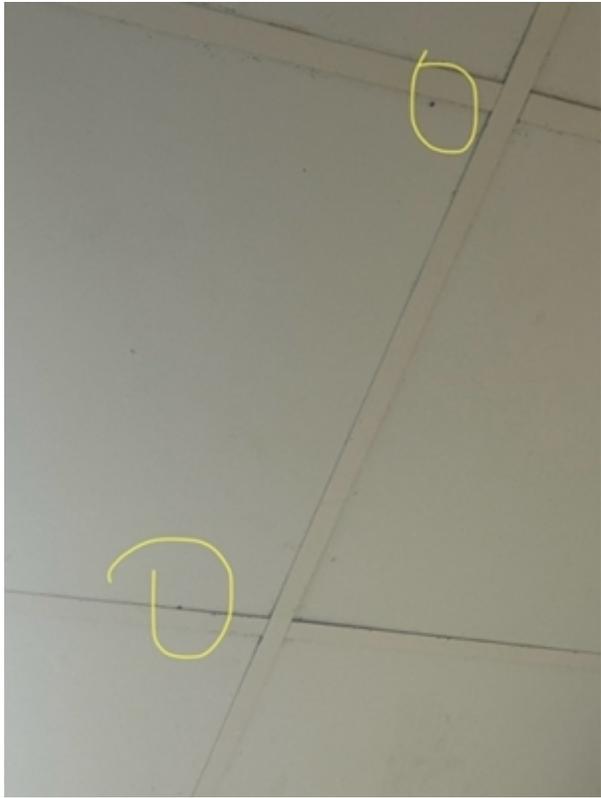
Assessment Date Time	10/21/2024 10:08:00 PM
Franchisee / DCO	Cunningham, Mike
Store Manager	Ricardo Carrizales
Manager in Charge	Ricardo Carrizales
Specialist	Justin Flanagan

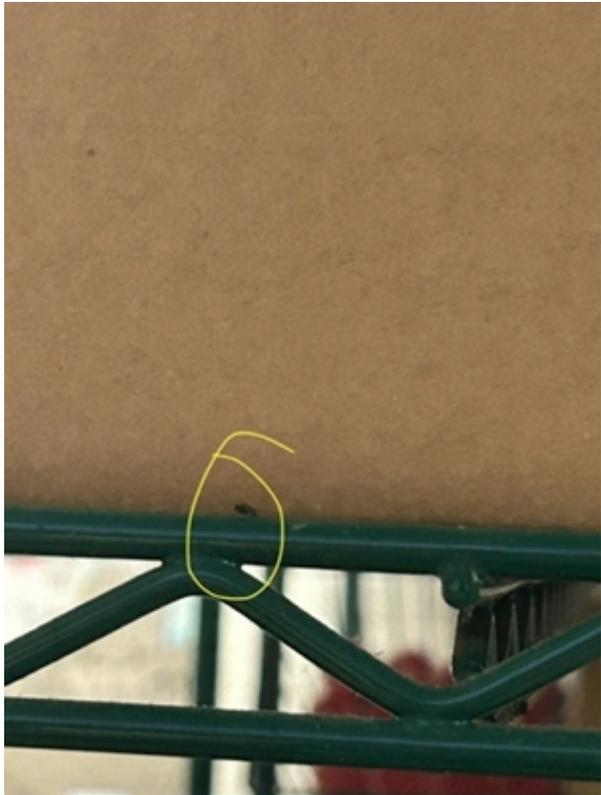
Possible QC7 NO

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	Critical	-7
	<i>More than 15 flying insects</i>	















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	x	12" HT	Du;J	4
									
2	x	x	x	x	x	x	14" HT	P - Pepperoni	4



3 x x x x x

x

12" HT

C;S

4



4 x x x x x

x

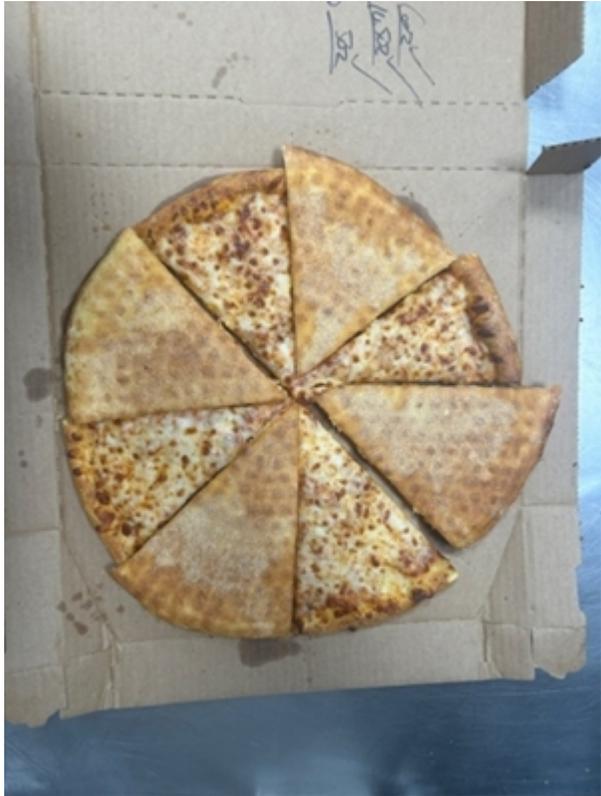
12" Pan

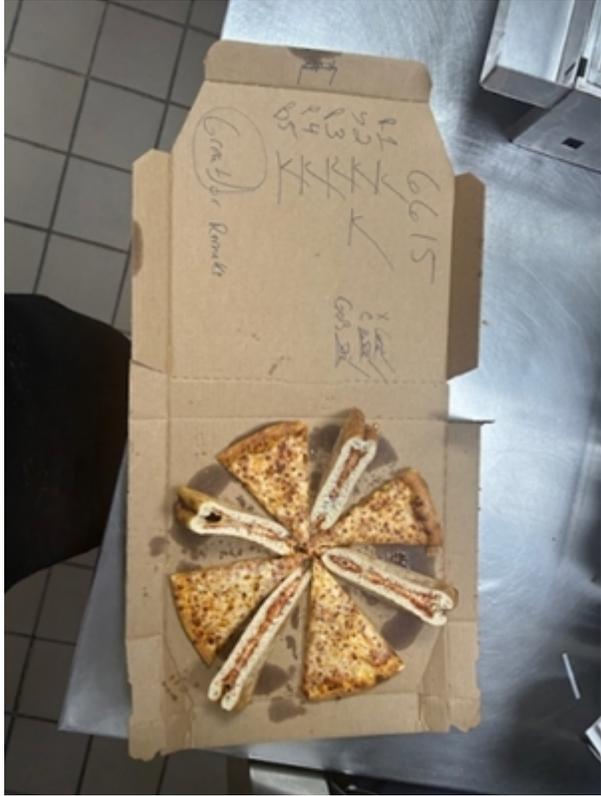
MTZ - Meatza

4



5 x x x x x x x 14" HT C- Cheese 4





Sides

#	Size	Portion	Placement	Bake	Great / Remake	Type	Points
1	x	x	x	x	x	Garlic Bread Twists	3
							
2	x	x	x	x	x	Chocola te Crunch Lava Cakes	3



3

x

x

x

x

x

Stuffed
Cheesy
Bread -
Spinach
& Feta

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			

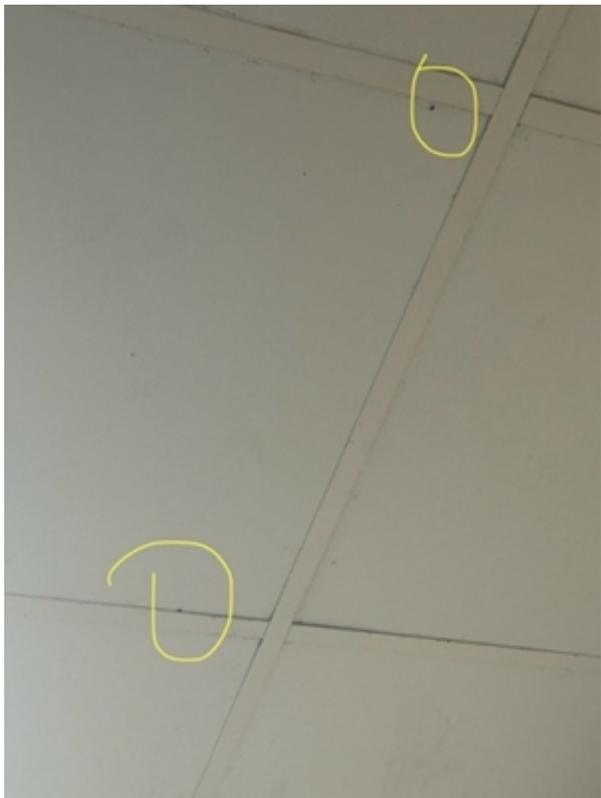
Food Safety Section

	Value	Possible Points	Points
All products dated properly and not expired	No	3	0
<i>1 Expired Products; Sliced Provolone In-Use</i>			



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

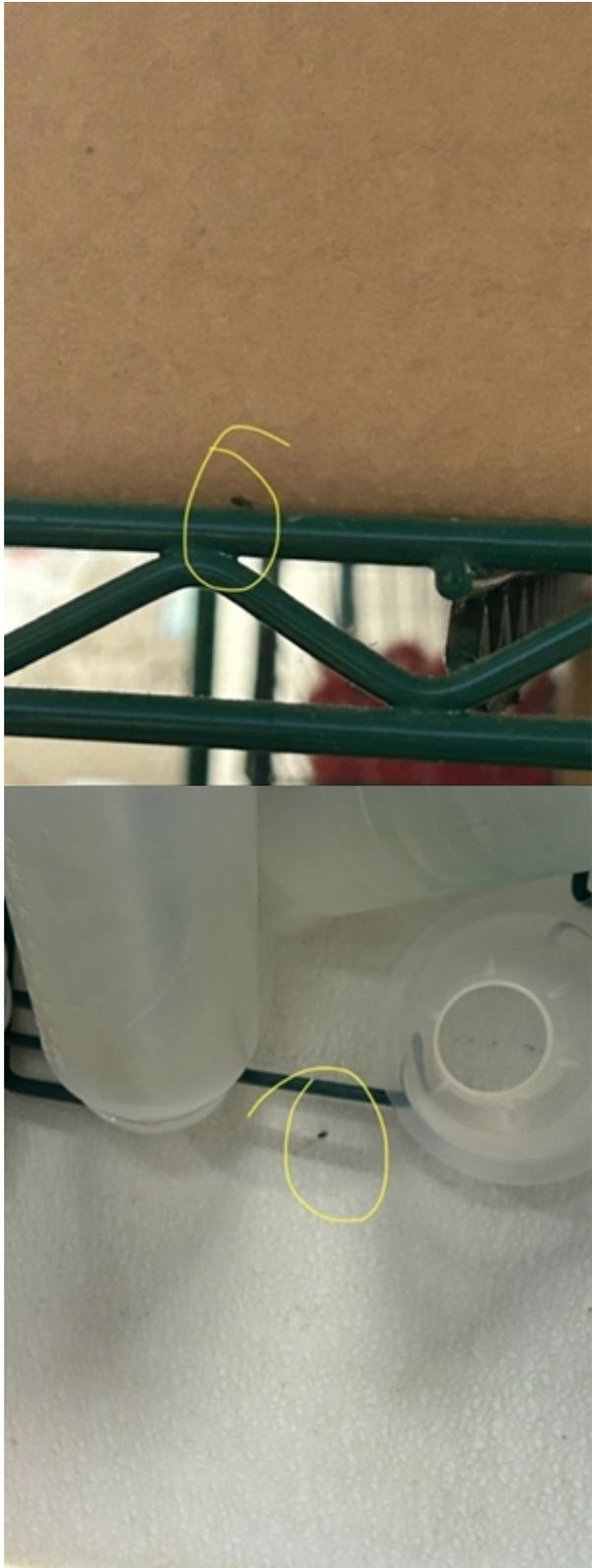
{16+} flying insects in store















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	Yes	1	1
Recognition and Guidance			

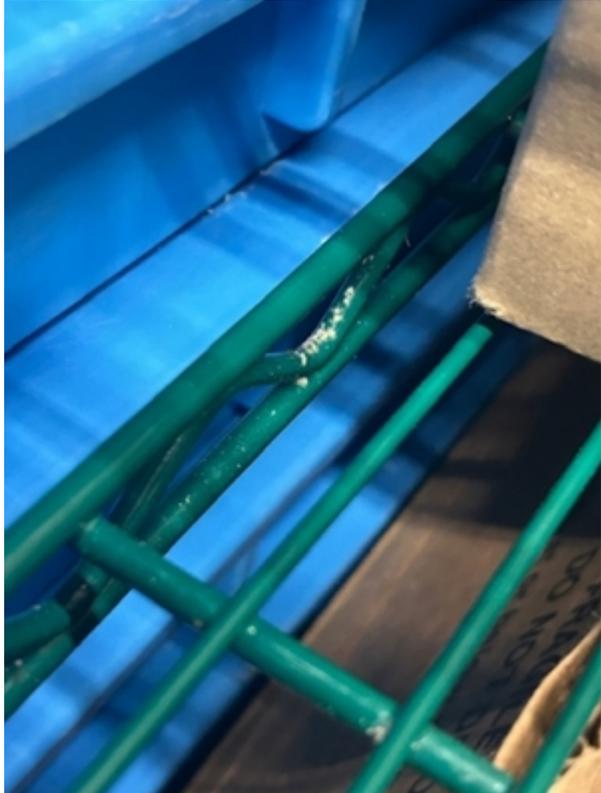
Image & Cleanliness Section

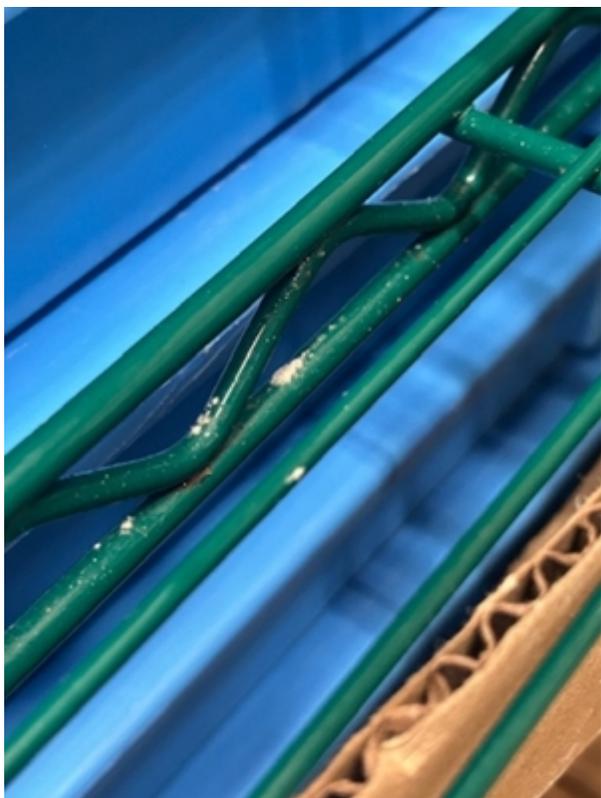
	Value	Possible Points	Points
Domino's logo apparel (hats, shirts, shorts/pants/skirts, and outerwear) worn properly and represents a positive brand image	Yes	3	3
Aprons must be clean and worn during food preparation, and not outside the store	Yes	2	2
Hot bags are clean and free of debris and mold	Yes	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	No	1	0

Walk-in: Mold found on {racks}







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	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

Signage/Print: {building sign} in disrepair



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	Yes	1	1
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	39 °F
Bin	34 °F
Bin	37 °F
Cabinet	41 °F
Walk In	34 °F
Cola	°F
Other	32 °F
Other	°F

End Bake Temperatures

Wings	168 °F
Stuffed Cheesy Bread	175 °F
Pan	181 °F
Specialty Chicken	°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 Pics





Oven 1

Make	XLT
Time	6.00
Model	3270 F
Temp	465 °F

Oven 2

Tuesday, October 22, 2024

Make	XLT
Time	6.20
Model	3270 F
Temp	465 °F

Oven 3

Make	
Time	0.00
Model	
Temp	0 °F

Oven 4

Make	
Time	0.00
Model	
Temp	0 °F
