## Domino's Ops Assessment

Store 8059

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

5/1/2025 8:19:00 PM Cunningham,Mike Chris Trejo Justin Mullins Justin Flanagan

Total Possible Points	100
Total Points	90
Stars	5
Critical Violations	0

Version

Possible QC7

NO

2025.00

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		

Pizz	as								
#	Rim	Size	Portion	Placement	Bake	Great / Remake	Туре	Toppings	Points
1	х	х	х	Х	х	х	14" HT	P - Pepperoni	4

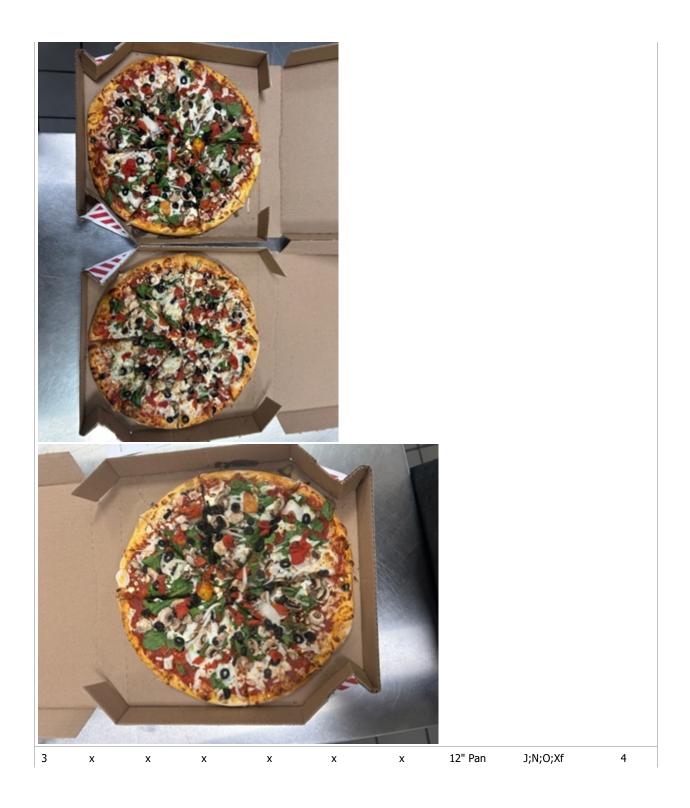
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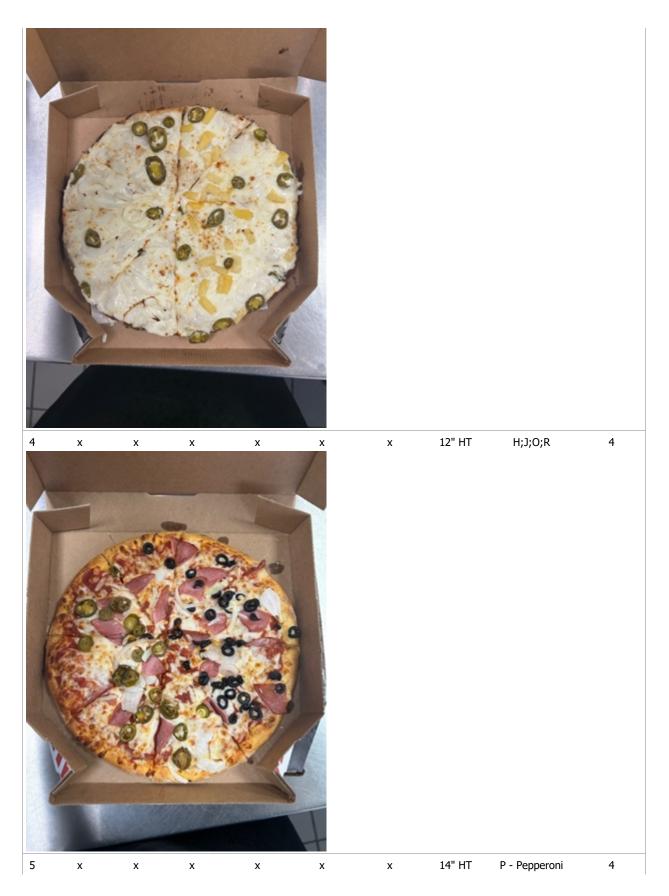


2 x x x x 14" HT VEG - Veggie Pizza 0 Portion:  $\{Cp\}$  Under portioned

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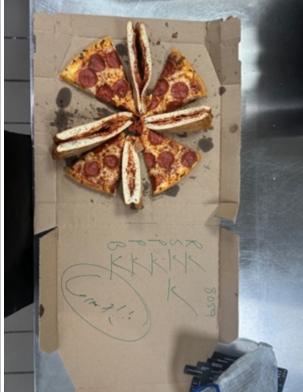


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Sides

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#	Size	Portion	Placement	Bake	Great / Remake	Туре	Points
1	x	x	х	x	x	Sandwic h - Chicken Bacon Ranch	3



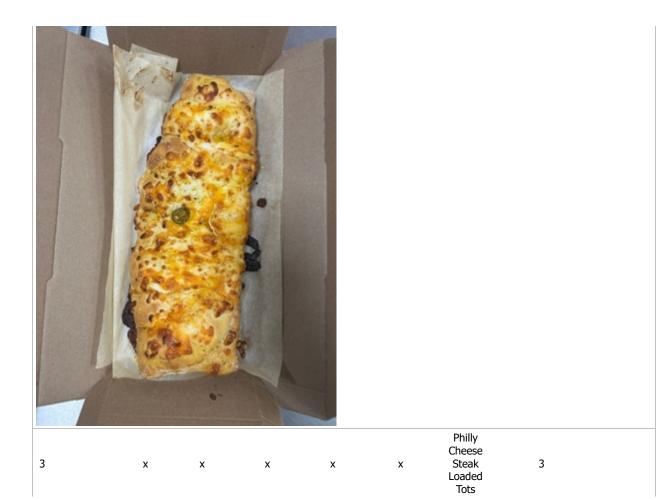


2

Stuffed Cheesy Bread x Bacon & Jalapen

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	No	2	0
Prepped products are sauced, ch	eesed, dried out, overproofe efrigeration	ed or stored	under

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Proper side item procedures in use	Yes	1	1
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



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Store personnel maintain proper apperance & hygiene standards	Yes	2	2
Hand washing, hand sanitizing, and dishwashing procedures done properly and supplies accessible and properly stocked	Yes	2	2

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Yes	2	2
Yes	2	2
Yes	1	1
Yes	1	1
	Yes	Yes 2 Yes 1

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	No vo dintr	2	0



Interior of bags are dirty

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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	No	1	0

Customer Area: {seating} dirty



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

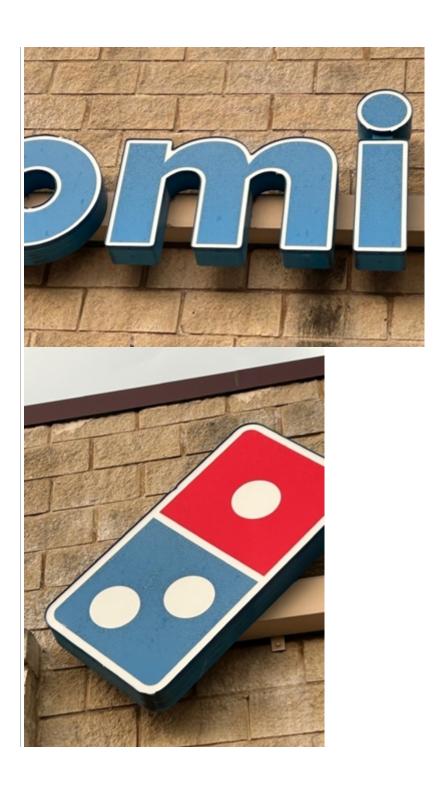
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Bake-wares clean and free of excessive carbon build-up	Yes	1	1
Oven catch trays, oven exterior, and heat rack are free of built-up debris	Yes	1	1
Delivery vehicles represent positive brand image	Yes	1	1
Recognition and Guidance			

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, 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  Signage/Print: {building sign	No 1} in disrepair	. 1	0



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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

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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  FYI: there is some standing water in the makeline cabinet; GM says a drip pan has been ordered			

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	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	39 °F	
Bin	37 °F	
Cabinet	39 °F	
Walk In	38 °F	
End Bake Temperatures		
Wings	190 °F	
Stuffed Cheesy Bread	170 °F	
Pan	199 °F	

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Oven Information Section	
How many ovens are installed?	3
How are the ovens powered?	Natural Gas
Store has DJ Dough Stretcher	No
Team can identify DJ backup plan	
01	
Oven 1	
Make	XLT
Time	7.00
Model	3270 D 1B & 2B
Тетр	460 °F
Oven 2	
Make	XLT
Time	7.00
Model	3270 D 1B & 2B
Тетр	460 °F
Oven 3	
Make	XLT
Time	7.00
Model	3270 D 1B & 2B
Temp	460 °F
Oven 4	
Make	
Time	0.00
Model	
Temp	0 °F

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