

Domino's Ops Assessment

Version 2025.00



Store 6631

Total Possible Points	100
Total Points	58
Stars	1
Critical Violations	1

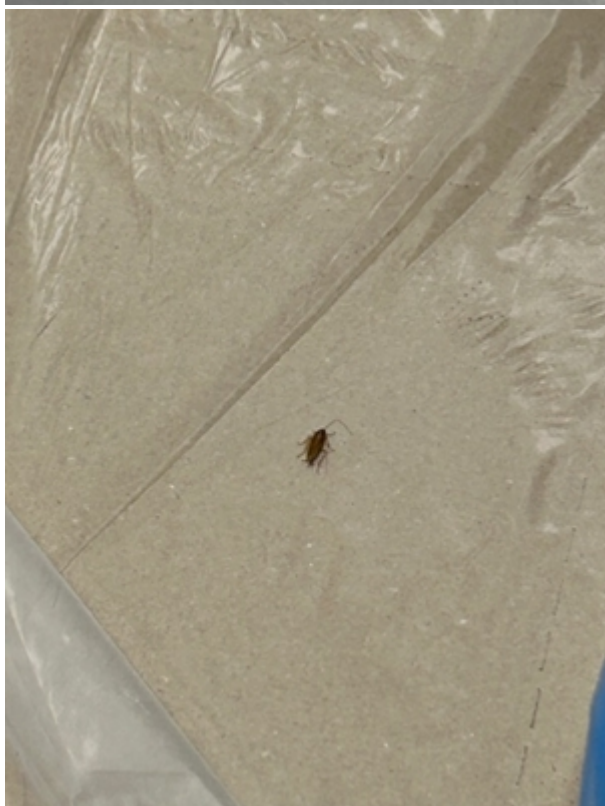
Assessment Date Time
Franchisee / DCO
Store Manager
Manager in Charge
Specialist

1/8/2025 12:26:00 PM
Cunningham, Mike
Mathew Bryan
Kaida Cochran
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	Critical	-7
More than 1 live cockroach		





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		14" DJ HT?	P - Pepperoni	0
<i>Size: Too small; Placement: Garlic oil placement; Placement: Uneven distribution</i>									





2	x	x	x	x	12" TC	Du;Xf	0
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Placement: Center loaded; Placement: Sauce border too wide







3

X

X

X

14" DJ
HT?

P - Pepperoni

0

Size: Too small; Placement: Uneven distribution





4	x	x	x	x	x	x	12" Pan	C;E;K;Pm;Xw	4
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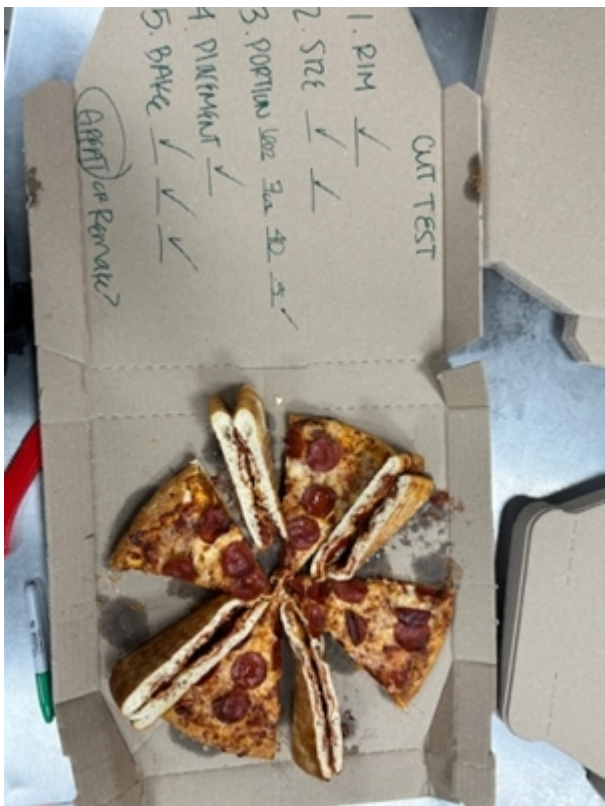
5 x x x x x

x

14" DJ
HT?

P - Pepperoni

4





Sides

#	Size	Portion	Placement	Bake	Great / Remake	Type	Points
1	x	x	x	x	x	Stuffed Cheesy Bread	3



2

x

x

x

Melty 3-
Cheese
Loaded
Tots

0

Portion: {tots} Under portioned





3

x

x

x


x

x

Cinnam
on
Bread
Twists

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	No	1	0
{tots} not packaged properly			
			

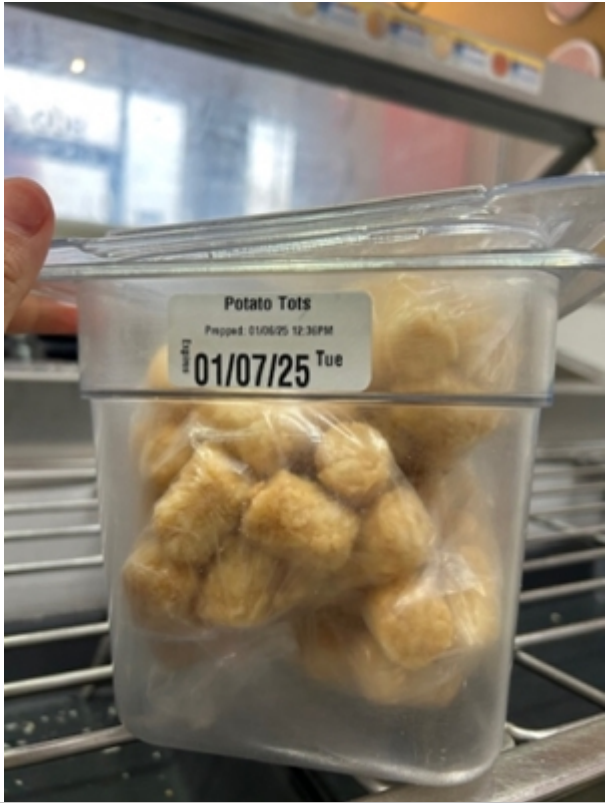


Product prepped for expected sales volume	Yes	1	1
Recognition and Guidance			

Food Safety Section

	Value	Possible Points	Points
All products dated properly and not expired	No	3	0
<i>Multiple Expired Products; Beef Unopened; Potato Tots Prepped</i>			

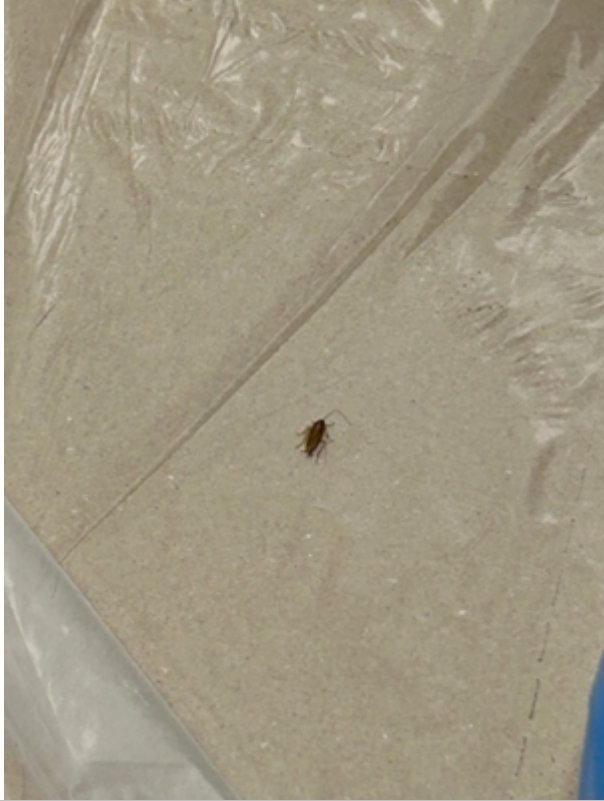




All refrigerated products held within specified temperature ranges	Yes	3	3
Pest control standards are maintained	No	3	0
{cockroach} in store;Homemade or residential traps or pesticides found in store			







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

Yes

3

3





Store personnel maintain proper apperance & hygiene standards	No	2	0
<i>More than 1 facial piercing</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	No	2	0
<i>Food contact surfaces, smallwares, or utensils not clean or sanitized</i>			





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	No	1	0
<i>Food contact items not stored inverted or otherwise protected</i>			



Sanitizer concentration within specified range and temperature	No	1	0
<i>Sanitizer solution in {red bucket} out of specified range or temperature</i>			



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: {sweatpants} 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	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	No	1	0
<i>Heat rack(s) is/are not turned on</i>			







Parking lot and entryway sidewalk are free of debris and windows and windowsills are clean	Yes	1	1
Bake-ware 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	No	1	0
<i>Makeline: {rails} broken</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
Delivery experts making drops, carrying less than \$20 (or international equivalent)	No	1	0
<p><i>Driver Cash: Driver carrying {\$110}</i></p> 			
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	36.5 °F
Bin	34.1 °F
Cabinet	38.7 °F
Walk In	36 °F

End Bake Temperatures

Wings	179.6 °F
Stuffed Cheesy Bread	178.1 °F
Pan	178.8 °F

Oven Information Section

How many ovens are installed?	1
How are the ovens powered?	Natural Gas
Store has DJ Dough Stretcher	Yes
Team can identify DJ backup plan	Pizza maker able to hand stretch always on staff

Oven 1

Make	XLT
Time	6.55
Model	3270 G
Temp	4303 °F

Oven 2

Make	
Model	
Temp	°F

Oven 3

Make	
Model	
Temp	°F

Oven 4	
Make	
Model	
Temp	°F