

Domino's Ops Assessment

Version 2025.00



Store 6825

Total Possible Points	100
Total Points	70
Stars	3
Critical Violations	2

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

7/7/2025 12:37:42 PM
Cunningham, Mike
Jeff Vong
Ryan Starck
Allen Powers

Possible QC7 NO

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	Critical	-7
{tots} Refrigerated product(s), or refrigeration unit(s), over 50°F/10°C (including refrigerated sauces)		






Pest control standards past critical thresholds

More than 1 live cockroach

Critical

-7

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" HT	Cp;P	4
									
2	x	x	x	x	x	x	12" HT	Cp;P	4



3	x	x	x	x	x	x	14" TC	G;K;N;P;S;Si;V	4
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4	x	x	x	x	x	x	14" HT	G;N;R;Si;Z	4
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5 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	8-piece Traditional Wing	3



2	x	x	x	x	x	Domino's Marbled Cookie Brownie	3
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3

x

x

x

x

x

Chocolate
Crunch
Lava
Cakes

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	No	1	0
Cold Sauce in use {47}F/C degrees			



Recognition and Guidance

Food Safety Section

	Value	Possible Points	Points
All products dated properly and not expired	No	3	0
<i>Multiple Expired Products</i>			







All refrigerated products held within specified temperature ranges	No	3	0
<i>Product left out of refrigeration and over 50°F (10°C)</i>			
Pest control standards are maintained	No	3	0

Evidence of pests in store



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

Yes

3

3





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
All food contact surfaces, smallwares, and utensils clean and sanitized	No	2	0

Squeeze bottles, containers, or bins are not cleaned and sanitized








Proper food and beverage handling procedures in use <i>Product in carry-over bin combined with product from in-use bin</i>	No	2	0
Food packaging products, food contact surfaces, equipment, and chemicals protected from cross-contamination and stored off of floor <i>{beverages} stored directly on floor or within 6" of floor on racks or within 4" from floor on dollies or casters</i>	No	1	0



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	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
<p><i>Store: {ceiling} water damage</i></p> 			

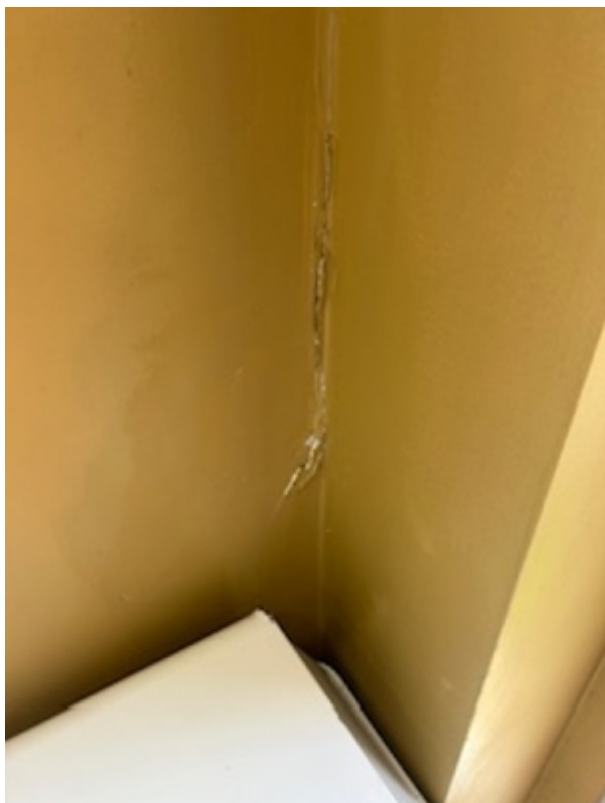


Store walls, floors, and baseboards are not broken, chipped, or cracked

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
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)	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	40 °F
Bin	40 °F
Bin	39 °F
Cabinet	36 °F
Walk In	38 °F

End Bake Temperatures

Wings	169 °F
Stuffed Cheesy Bread	170 °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	Middleby Marshall
Time	6.30
Model	PS570Q
Temp	475 °F
Oven 2	
Make	Middleby Marshall
Time	6.30
Model	PS570Q
Temp	475 °F
Oven 3	
Make	
Model	
Temp	°F
Oven 4	
Make	
Model	
Temp	°F