

# Domino's Ops Assessment

Version

2025.00



Store 8143

Total Possible Points	100
Total Points	82
Stars	4
Critical Violations	0

Assessment Date Time	1/30/2025 4:26:00 PM
Franchisee / DCO	Cunningham, Mike
Store Manager	DJ Powers
Manager in Charge	Matthew Ivy
Specialist	Sarahi Tapia

1/30/2025 4:26:00 PM

Cunningham, Mike

DJ Powers

Matthew Ivy

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		12" HT	Cs;Fe	0
Portion: {cheese, Parm Asiago } Under portioned									



2

x

x

x

x

*Placement: Uneven distribution*

14" HT

P - Pepperoni

0



3	x	x	x	x	x	x	x	14" HT	P - Pepperoni	4
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4	x	x	x	x	x	x	x	14" HT	P;R	4
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5 x x x x x

x

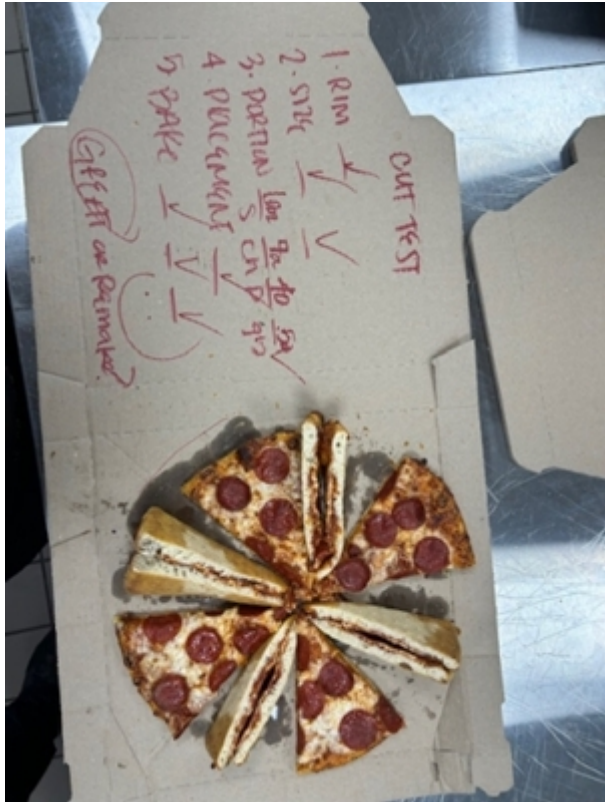
14" HT

P - Pepperoni

4







Sides							
#	Size	Portion	Placement	Bake	Great / Remake	Type	Points

1	x	x	x	x	x	Cinnam on Bread Twists	3
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2

x

x

x

x

x

Stuffed  
Cheesy  
Bread -  
Spinach  
& Feta

3



3

x

x


x

Spicy  
Buffalo  
Mac n  
Cheese

0

*Portion: {hot sauce} Over portioned*



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
<i>{twist} not packaged properly;Prepped bread sides dried out or overproofed</i>			
			



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	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







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	Yes	2	2
Proper food and beverage handling procedures in use <i>Open product not closed with a food-grade clip</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

*Food contact items not stored inverted or otherwise protected; 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	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	No	1	0

*Makeline: {gaskets} dirty*





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			

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	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 <i>Caller ID: Security Callbacks procedure was not known</i>	No	1	0
Safe in use and deposit procedures followed	Yes	1	1
Till secured and cash handling procedures followed <i>Till: Not Locked</i>	No	1	0



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	39.5 °F
Bin	36.3 °F
Bin	32.3 °F
Cabinet	37.2 °F



Walk In	37 °F
<b>End Bake Temperatures</b>	
Wings	209.8 °F
Stuffed Cheesy Bread	175.8 °F
Pan	206.6 °F
<b>Oven Information Section</b>	
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	
<b>Oven 1</b>	
Make	XLT
Time	6.30
Model	3270 H
Temp	420 °F
<b>Oven 2</b>	
Make	XLT
Time	6.30
Model	3270 H
Temp	420 °F
<b>Oven 3</b>	
Make	
Model	
Temp	°F
<b>Oven 4</b>	
Make	
Model	
Temp	°F

