

Domino's Ops Assessment

Version 2024.00



Store 6563

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

9/18/2024 4:11:00 PM  
Cunningham, Mike  
Eli Griffin  
Benjamin Kelty  
Sarahi Tapia

Total Possible Points	100
Total Points	70
Stars	3
Critical Violations	1

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
More than 15 flying insects		









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		12" HT	B;K	0
Placement: Uneven distribution									







2	x	x	x	x	x	x	14" HT	C- Cheese	4
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3      x      x      x      x      12" HT      Du;K;Xf      0

*Placement: Center loaded; Placement: Uneven distribution*



4	x	x	x	x		12" TC	N;P	0
Placement: Uneven distribution								
								
5	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	Parmesan Bread Bites	3



2	x	x	x	x	x	Sandwich - Philly Cheese Steak	3
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3

x

x

x

Stuffed  
Cheesy  
Bread -  
Bacon  
&  
Jalapen  
o

0

Size: {cheesy bread} Too small



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			

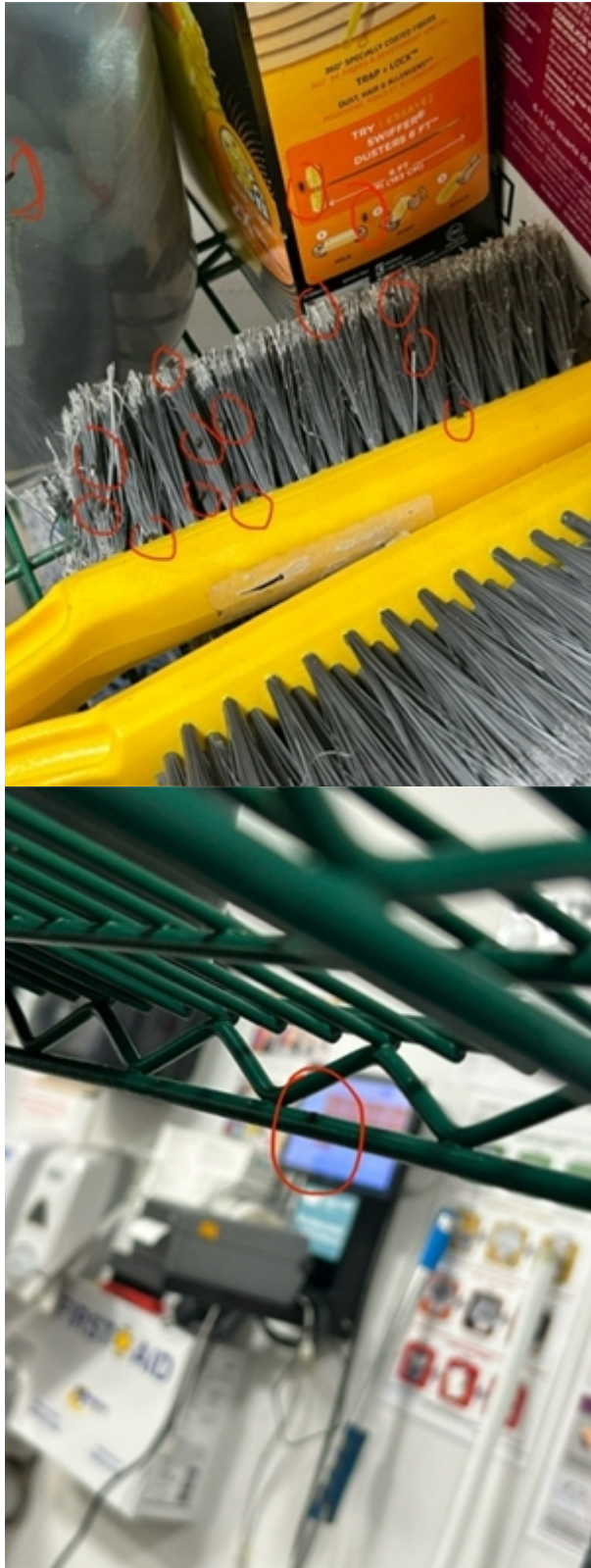
Food Safety Section			
	Value	Possible Points	Points

All products dated properly and not expired	Yes	3	3
All refrigerated products held within specified temperature ranges	Yes	3	3
Pest control standards are maintained	No	3	0

{22+} flying insects 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	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	No	1	0
<i>Sanitizer solution in {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: {pants, hat} dirty/faded</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	Yes	1	1
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



Equipment & Store Condition Section
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	Value	Possible Points	Points
Store ceiling, T-bars, and vents are clean and not broken, chipped, or cracked	No	1	0
<div><div></div><div><i>Store: {ceiling tiles} dirty</i></div></div>			





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	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, operational, and secured	Yes	1	1
Recognition and Guidance <i>FYI: Makeline Gaskets Need Attention Soon, Missing Logo Needs Attention</i>			

#### 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	37.9 °F
Bin	37 °F
Bin	36.5 °F
Cabinet	34.8 °F
Walk In	36.8 °F
Cola	°F
Other	°F
Other	°F

#### End Bake Temperatures

Wings	174.7 °F
Stuffed Cheesy Bread	194 °F
Pan	204.6 °F
Specialty Chicken	°F



Oven Information Section