Domino's Ops Assessment



Store 6634

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

6/2/2025 2:29:26 PM Cunningham,Mike Aaron Hernandez Valencia Jackson Allen Powers

Total Possible Points	100
Total Points	60
Stars	2
Critical Violations	1

Version

2025.00

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 {Walk in} Refrigerated product(s), or refrigeration unit(Critical (s), over 50°F/	-7 10°C

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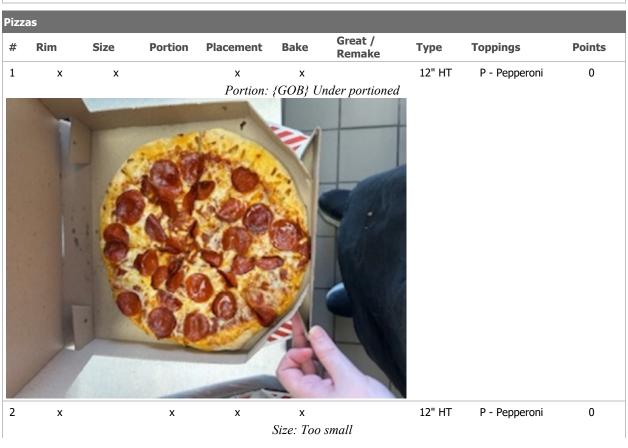
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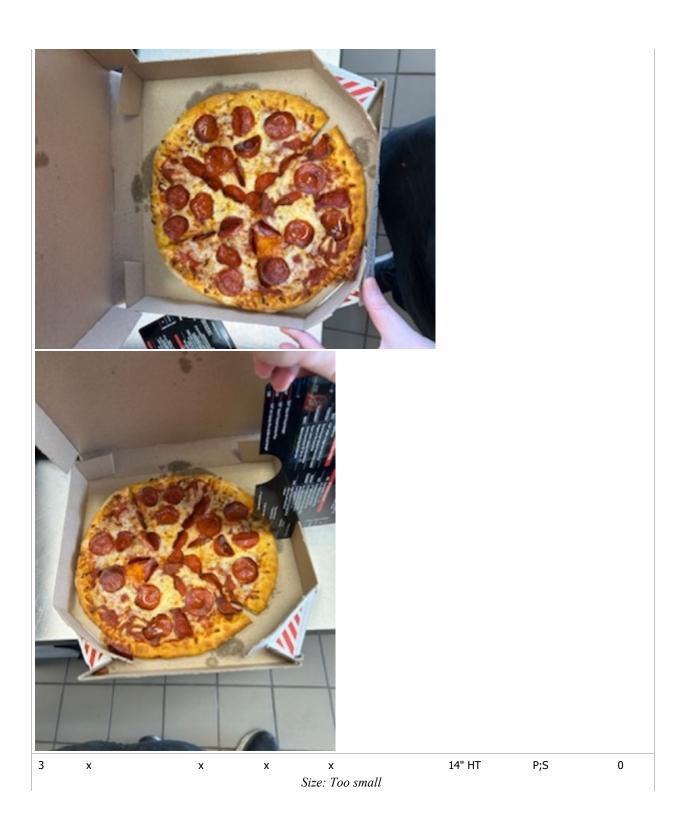
Pest control standards past critical thresholds	No	0	
Mold found on food products and/or on food contact surfaces	No	0	

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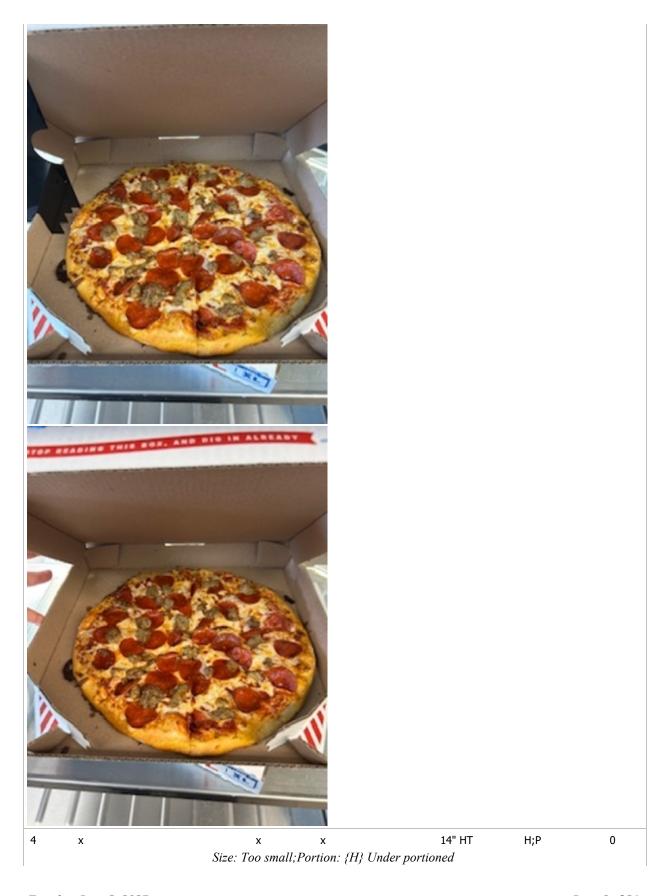
Five (5) or more core apparel, appearance, and/or hygiene violations	No	0
Mature content, including profanity, found on store premises	No	0
Firearms, knives, illegal drugs, marijuana (in all forms), or alcohol found on store premises	No	0
Recognition and Guidance		



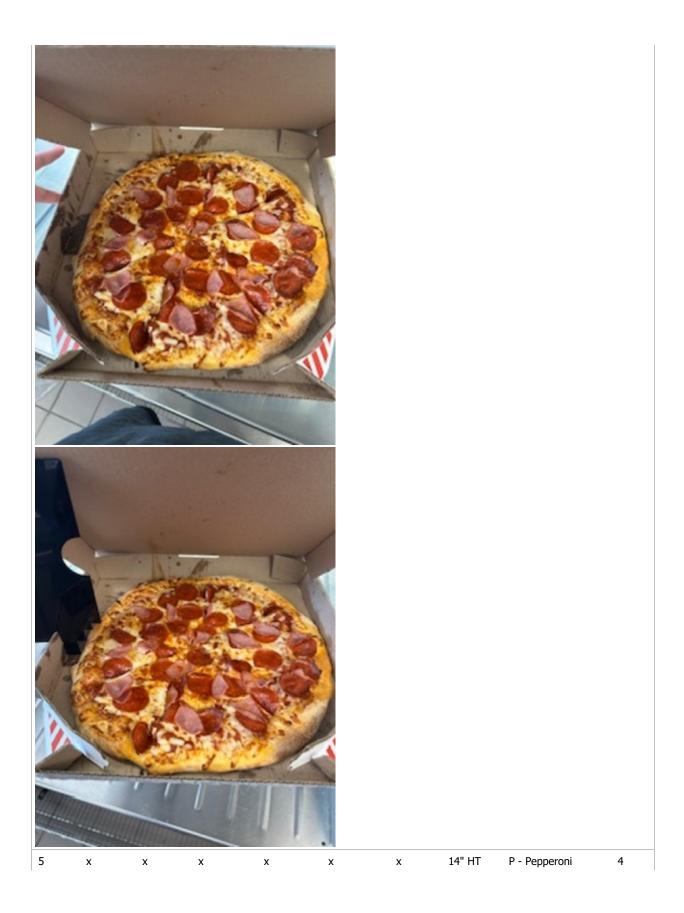
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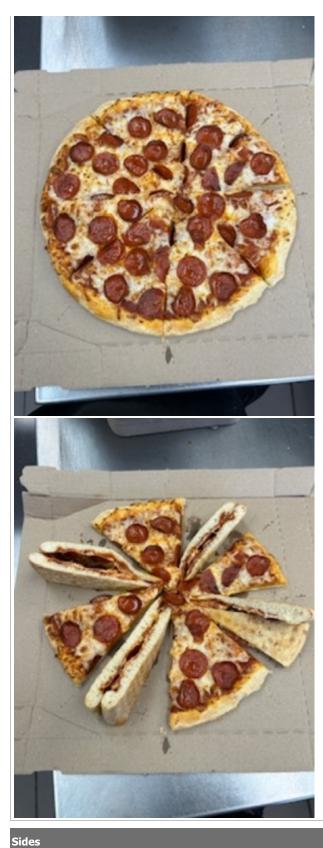
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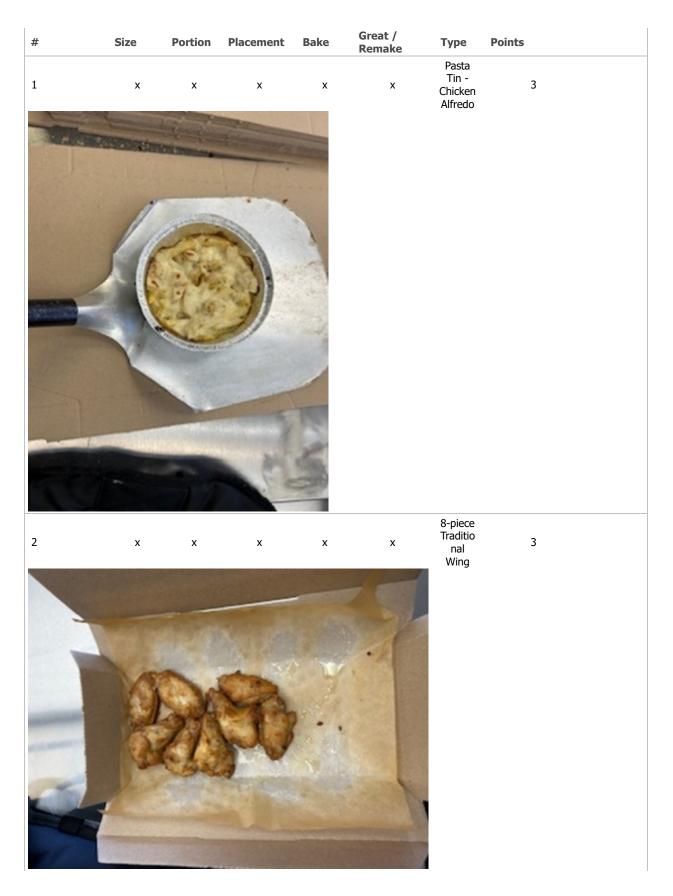
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Product Section			
	Value	Possible Points	Points
Dough properly managed and properly proofed	Yes	5	5
Proper pizza procedures in use	Yes	2	2
Proper side item procedures in use {8 piece } not packaged proper	No ly;{12x16} Parchment us	1 sed for {SCI	0

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

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Food Safety Section			
	Value	Possible Points	Points

All products dated properly and not expired

3 No

0

1 Expired Products; Beverage: Diet Coke 2L



All refrigerated products held within specified temperature ranges

No

Product in walk-in is not within specification (33°F-38°F/.5°C-3.3°C);Product in makeline rail is not within specification (33°F-41°F/.5°C-5°C); Product in makeline cabinets is not within specification (33°F-41°F/.5°C-5°C)

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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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All food contact surfaces, smallwares, and utensils clean and sanitized	Yes	2	2
Proper food and beverage handling procedures in use	No	2	0
Product bins in makeline rail overstocked {?};	Frozen products be	ing thawed o	outside
of refrigerat	ion		





Food packaging products, food contact surfaces, equipment, and chemicals protected from cross-contamination and stored off of floor

Yes 1

1

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Sanitizer concentration within specified range and temperature

Sanitizer solution in {sink} out of specified range or temperature; Dirty reusable wiping cloths not placed in laundry bin





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Recognition and Guidance

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Value	Possible Points	Points

Domino's logo apparel (hats, shirts, shorts/pants/skirts, and outerwear) worn properly and represents a positive brand image

No

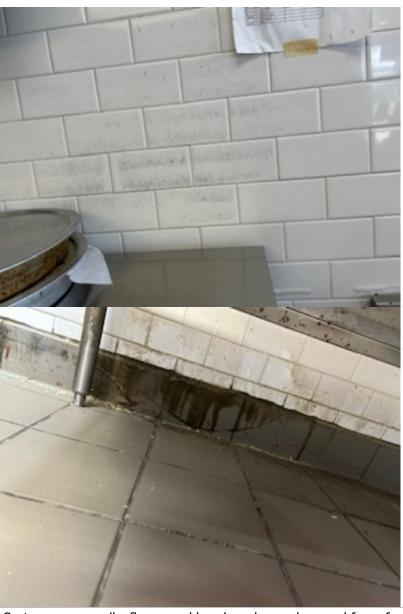
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0



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	No	1	0
Store: {baseboards; v	wall} Dirty		

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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

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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	No	1	0

Store: {baseboard} broken



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	No	1	0
Customer Area: {count	ter} faded		

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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 {tubs} cracke	No ed	1	0

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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

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Safety equipment in use and store personnel delivering sacustomers	fely to	Yes	1	1
No weapons, including pocket knives, mace, pepper spray similar items	, and	Yes	1	1
Recognition and Guidance				
Refrig Temperatures				
Bin	48 °F			
Bin	51 °F			
Bin	50 °F			
Cabinet	48 °F			
Walk In	53 °F			
End Bake Temperatures				
Wings	192 °F			
Stuffed Cheesy Bread	182 °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	360Q			
Temp	485 °F			
Oven 2				
Make	Middleby Marshall			
Time	6.30			
Model	360Q			
Temp	482 °F			
Oven 3				
Make				

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Model	
Тетр	°F
Oven 4	
Make	
Model	
Temp	°F

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