

KEEP FOOD SAFE ENSURE ACCURATE TEMPS

Walk-in Required Temperature



33°F to 38°F (.6°C-3.3°C)

Walk-in temp is required to be monitored and a temp log maintained.

Danger Zone Temperature



Any product with internal temp of **41°F** (5°C) for 2+ hours must be discarded.

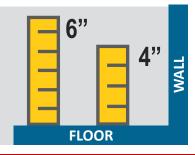
STORE FOOD OFF THE FLOOR AND AWAY FROM WALLS

All dough trays and food should maintain 3" space from the wall.



All food must be on approved shelving 6" off the floor.

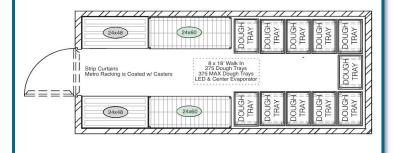
(4" off the floor when on approved casters)



APPROVED RACKING: Green Coated Metro[®] Racking on 4" Casters is strongly recommended.

STORE DOUGH PROPERLY

- All dough tray labels should face forward for easy identification and rotation.
- All dough trays must have a top cover to prevent dough from drying out.
- All dough trays should be stored in the back of the walk-in away from the door.



STORE FOOD PROPERLY

OPENED/PREPPED FOOD



Must be covered or properly sealed and dated according to the Shelf-Life Guide.

UNOPENED FOOD



Must be dated according to the Shelf-Life Guide with the date facing forward.

UNAPPROVED PRODUCTS



Absolutely NO GLASS, ALCOHOL, RAW FOOD (including eggs) or NON-FOOD items stored in the walk-in.

PERSONAL FOOD



May be stored on the bottom shelf, in a food safe bin/container, must be labeled, and covered/sealed.

NOTICE TO FRANCHISEES AND THEIR EMPLOYEES: These materials contain information related to optional technologies and business practices. As independent business owners, franchisees may use or not use these optional technologies, business practices, and materials in their solic discretion. Franchisees must determine the policies, procedures, and practices to be implemented in their stores regarding the issues addressed in these materials and must ensure compliance with applicable federal, state, and local laws. Franchisees are solely responsible for the operation of their stores including, without limitation, employment and pay practices, safety and security matters, and other workplace issues. The persons who work in stores owned and operated by a franchisee are employees of the franchisee, and not employees of Domino's Pizza LLC or its affiliated entities. These materials are for general informational purposes only and do not, and are not intended to, constitute legal advice. By providing these materials, Domino's Pizza LLC and its affiliated entities do not assume any responsibilities or duties of franchisees or any responsibility to update these materials for subsequent developments. The use of and/or reliance on these materials is not a guarantee that accidents or losses will not occur or that franchisees will be in compliance with applicable legal requirements. Franchisees should consult their own legal counsel concerning their particular facts and circumstances and any specific legal questions they may have regarding the issues addressed in these materials. These materials also contain information related to optional functions of the Domino's Pulse system. As independent business owners, franchisees may use or not use these optional Pulse functions in their sole discretion. Any information generated by these optional Pulse functions is only as accurate as the information franchisees elect to input into their Pulse system and franchisees must confirm the accuracy of the information. The Pulse system is neit