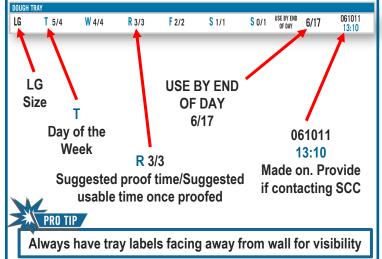
MY CORE 4 DOUGH PROOFING EXPERT



NEVER USE EXPIRED DOUGH! READ THE DOUGH TRAY

Check dough tray label to see where the dough is in its life cycle. Use oldest dough that is **not expired.** Avoid using dough that is too young.



ALWAYS PREP ENOUGH DOUGH FOR THE RUSH

Consider using the optional Dough Proofing Projection Report to help make sure you have enough proofed dough for the day.

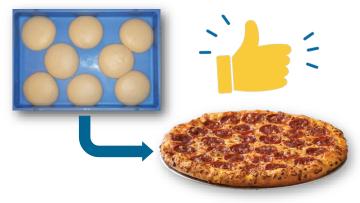


KNOW THE DOUGH: IDENTIFY USABLE DOUGH BY SIGHT AND TOUCH



DOUGH PERFORMS BEST WHEN PROOFED AND USED SAME DAY

Be sure to allow time for the chill to be taken off the dough prior to using it (typically, 15 minutes or more outside the walk-in).



When proofing dough outside of the walk-in, be sure to keep the dough away from drafts, heat racks, and ovens.

NOTICE FOR FRANCHISEES AND THEIR EMPLOYEES: Franchisees and their employees may use these materials, or not, at their discretion. These materials are provided for general informational purposes only and do not, and are not intended to, constitute legal advice. Compliance with any and all information provided in 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. As independent business owners, franchisees remain solely responsible for the operation of their stores, including, without limitation, all employment practices and policies, all safety and security issues, and all other workplace issues. The persons who work in stores owned and operated by franchisees or their employees of Domino's Pizza LLC or its affiliated entities do not assume any responsibilities or duties of franchisees or their employees.