

# P11 2024

Staffing metrics 3.0 -

[https://docs.google.com/spreadsheets/d/1\\_An84gqQ8hwSOFefe483KMiGruJcRpJvACFYU-oDex0/edit?usp=sharing](https://docs.google.com/spreadsheets/d/1_An84gqQ8hwSOFefe483KMiGruJcRpJvACFYU-oDex0/edit?usp=sharing)

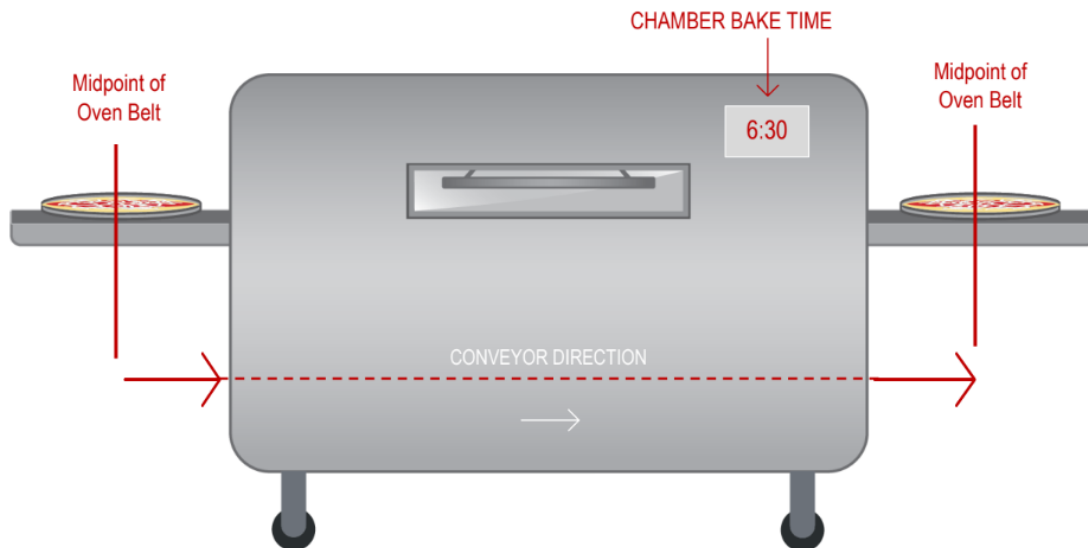
Dough Training refresh done based on latest guidance. Certifications Mycore4 etc. on Zenput.  
Assigned to all stores.

Revisit of all store training presentation binders to reinforce usage and maintenance of this system.



# Pulse Oven Timing

Consider verifying the oven time in your store's Pulse system to ensure store operations and customer expectations are accurate.



**PULSE TIME = Midpoint to Midpoint Belt Travel + 30 Seconds to Box**

## How to Measure the Correct Oven Time in Your Store's Pulse System

- Place a 12" screen so the center of the screen is at the midpoint of the oven belt on the entry side. This mimics the loading placement that typically occurs when a store is busy and items cannot be loaded closer to the oven chamber entrance.
- Use a timer to see how long it takes the center of the 12" screen to travel from the midpoint of the oven entrance to the midpoint of the oven exit.
- Take the time it took for the screen to travel completely through this path and add 30 seconds to account for the time it will take the oven tender to complete and box each item. This is the time you can enter into your store's Pulse system.
- Caution: Avoid adding any other extra time to the oven time in your store's Pulse system. If the timing does not closely match, delivery orders may require your store manager's approval to early dispatch the orders.
- Your store's oven time can also be viewed in PWR < Keys < Service Exceptions < Oven Time Setting. Oven times in Pulse and PWR are shown as decimals, so 8 minutes and 30 seconds will appear as 8.5.

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## 7.6 Oven and oven hood in good repair

- All ovens must be functioning and in good repair.
- The exterior of ovens, hood vents and filters, and fan guards must be in good repair.
- Oven windows, oven controls, and conveyor belt/oven fingers must be in good repair.
- Chain guards must be in place and in good condition.
- Catch trays must be present and in good condition on all ovens.
- There should be no rust on the interior or exterior.
- Hood vent filters must be installed properly.

## Approved Oven Guidelines

The following ovens are approved for use in Domino's stores:

XLT		
Oven Type	Minimum Oven Time	Temperature Recommendation
2440 TSD & TS3 by BOFI 3240 TSD & TS3 by BOFI 3255 TSD & TS3 by BOFI 3855 TSD & TS3 by BOFI 3270 TSD & TS3 by BOFI 3870 TSD & TS3 by BOFI	6:30	450°F – 475°F
3240H	5:20	455°F
3255C 3270C 1B & 2B	7:00	455°F – 465°F
3255D	7:00	440°F – 460°F
3270D 2B	7:00	450°F – 460°F
3255F 3270F	6:40	425°F – 430°F
3255G 3855G	7:00	425°F – 435°F
3270G 3870G	6:55	420°F – 430°F
3255H 3855H	6:00	440°F – 470°F
3270H 3870H	6:20	440°F
3265H-DS	5:00	440°F
4455TS	5:15	490°F - 500°F

MIDDLEBY MARSHALL		
Oven Type	Minimum Oven Time	Temperature Recommendation
PS200	7:00	450°F – 480°F
PS350 PS360 360Q 360G WOW PS360Q Tandem PS360WB PS360WB70 PS360EWB	7:00	470°F – 510°F
PS536	6:30	450°F – 480°F
PS520 PS540 (Gas) PS555 PS555Q	6:30	450°F – 470°F
PS540 (Electric)	6:30	500°F – 520°F
PS570 PS570Q	6:30	450°F – 500°F
640 WOW 670 WOW	6:00	450°F – 495°F

LINCOLN WEAREVER		
Oven Type	Minimum Oven Time	Temperature Recommendation
1022 1040 1023 1116 1000 1452 1453	6:30	490°F – 510°F

EDGE		
Oven Type	Minimum Oven Time	Temperature Recommendation
3240 3260S 3270 4460S	5:00	500°F - 510°F

## Cutting Edge

The Cutting Edge refers to an operational process that includes modifications to a store's physical layout and operational procedures such as the use of a rocker blade and flat boxing. In order to protect the integrity, public perception, and reputation of the Domino's brand, trademarks, and goodwill, the following minimum Standards are expected to be followed by and enforced under the supervision of franchisees and the managers of corporate stores.

- A. The store must use a rocker blade that is NSF or UL approved, and the rocker blade should be sharpened regularly and used with two hands when cutting pizzas.
- B. The store must use an approved cut table or centerpiece.
- C. The store must use an approved catcher to catch disks/screens exiting the oven.
- D. The store must use a receipt printer at the cut table and avoid placing dipping cups and other computer equipment on the cut table.
- E. The store must calibrate its ovens to a single oven time and temperature to achieve end-bake characteristics as defined by the Product Standards. Refer to the Oven Standards and Oven Calibration Guide for oven specifications and guidance.

## Cleanliness Range

### Baking Equipment



#### Excellent

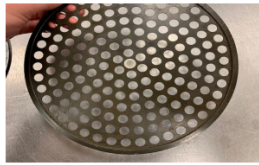
#### Acceptable

#### Unacceptable

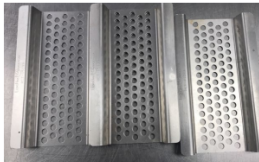
#### Screens



#### Disk



#### Specialty Chicken Tray



#### Baking Mats



#### Pans



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# Cleanliness Range

## Oven



Utilize this optional tool to help identify what stage your baking equipment is in to help plan for your next cleaning.

### Excellent

### Acceptable

### Unacceptable

Exterior



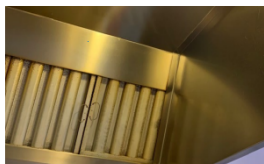
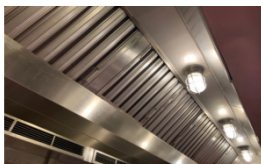
Fingers



Belt



Hood



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## Product Calibration

### Calibrate Handtossed Pizzas

- A. Prepare a 14" Handtossed Pepperoni Pizza and a 14" Hand Tossed Cheese Only Pizza.
- B. Place staggered on oven belt, to ensure time to document bake and record temperature.
- C. Wait for the product to fully exit the bake chamber before removing.
- D. Evaluate Handtossed Pizzas to ensure end bake meets ideal specifications. Refer to the matrix below for adjustment guidance.
  - 1. Take internal temperature (between the crust and the cheese layer) and ensure it is no less than 165°F (74 °C).
  - 2. Once pizzas are slightly cooled, flip over every other slice to evaluate bottom bake.



- 3. Any coloring lighter than the yellow line is too light, while any coloring darker than the red line is considered too dark.
  - i. If pizza is too light, increase oven temperature by 5°F (3°C). If bake is too dark, reduce the oven temperature by 5°F (3°C).
- 4. Once bottom bake is noted, cut vertically through all flipped slices (using approved cut test blade, begin at crust cut through tip) to evaluate the rise of the pizza.
  - i. If there is a gel layer, insufficient rise, or dense and very few air pockets, increase the oven belt time by 5 seconds.
    - 1. Utilize the End Bake card set to evaluate pizza characteristics
- E. If any time or temperature adjustments are necessary, repeat steps A – D at new time and/or temperature until the Handtossed pizzas meet ideal specifications. Once that occurs, proceed to the next step.

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## Optional Reference Guide: Food Safety Section

# Operations Assessment Trends



This reference guide identifies the highest opportunities observed during the official Operations Assessments

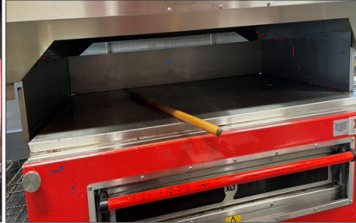
### Food Safety

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

- Food products and food contact surfaces must not be stored on top of the oven or oven surfaces

**Most observed food products & food contact surfaces stored on top of the oven/oven surfaces:**

- Pans & Disks/Screens
- Oregano & Garlic Herb Shake-on
- Bubble Fork

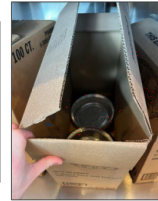


**Food packaging, food contact surfaces, equipment, and chemicals protected from cross-contamination and stored off of floor:**

- Food contact items (e.g., food containers, utensils, product boxes) shall be stored inverted or otherwise protected

**Most observed food contact items not stored inverted or protected:**

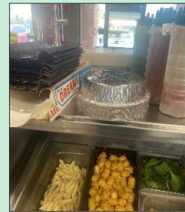
- Prep Containers/Bins stored upright.
- Opened product boxes that are not protected.
- Pasta tins stored upright.



### PRO-TIPS!

- ☐ Flip the top product box, upside down.
- ☐ If the plastic has been removed, flip the bottom box up, and store the additional boxes face side down.

- ☐ Once the pasta tins box has been opened, fold the top **OR** open the case upside down. Pasta tins at the makeline, ensure they are stored inverted.



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