

OPTIONAL BAKE DIAGNOSTIC TOOL



Consider Using This Tool To Help You Assess The Bake On All Product In Your Store.
Every Pizza Could Be A Family's Dinner, Every Slice Is Someone's Meal.
 Making Sure We Are Properly Prepared To Put Items In The Oven Is Crucial To The Entire Bake Process!

DATE		STORE #	
FRANCHISEE		MANAGER	

PRODUCT PREPARATION	✓	✗	TOOLS / NOTES
Dough Is Proofed Properly For Business Needs.			My Core 4: Dough Management / My Core 4: Dough Proofing / Dough Proofing Projection Report
Sauce Is At Room Temperature			Sauce Prepping & Sauce Storage Requirements Job Aid
All Toppings Are Thawed / Tempered			Thawing Food Resource Guide / Product Standards / Cheese Thawing Tips
Chicken Wings Thawed / Tempered			Thawing Food Resource Guide / Product Standards
Cheese Thawed/ Tempered			Thawing Food Resource Guide / Product Standards
All Toppings Are Properly Portioned To Ensure Product Does Not Come Out Over Or Under Cooked			Makeline Job Aids / End Bake Job Aids
Sauce Placement Is Up To Standard On All Pizzas To Prevent Burnt Edges			Sauce And Cheese Product Coaching Guide
Baking Mats / Parchment Paper Used To Standard On Products			Sides Procedures And Prep / Operations Assessment Guide
All Pizzas Stretched To Standard To Prevent Over Or Under Cooking			Pan Pizza Procedures Job Aid / Hand Tossed Pizza Making Guide and Video / Prep Forecast
Products Being Snake Loaded Go Through The Entire Baking Chamber Before Being Pulled Out.			Snake Load Coaching Guide
Certified Load Captain In Store To Ensure Products Are Up To Standard			Load Captain Coaching Guide
BAKING EQUIPMENT	✓	✗	TOOLS / NOTES
Oven Catch Trays Are Cleaned Daily			Operations Assessment Guide
Oven Fingers Are Clean, Arranged Correctly And Have Regularly Scheduled Cleanings			Operations Assessment Guide
Oven Exterior Clean And In Good Condition			Operations Assessment Guide
Oven Conveyor Clean And In Good Condition			Operations Assessment Guide
Oven Hood Is On, Working, Clean And In Good Condition			Operations Assessment Guide
Screens/Discs Are Clean, In Good Repair And On A Set Cleaning Schedule			Baking Equipment Tips
Pans Are Clean, In Good Repair And On A Set Cleaning Schedule			Baking Equipment Tips
Baking Mats Are Clean And In Good Repair			Baking Equipment Tips
Specialty Chicken Guides Clean And In Good Repair			Operations Assessment Guide
All Product Exiting The Oven Is In The "Great" Color Range And Temp			End Bake Card Set / Oven Calibration Guide

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 sole 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 neither intended nor able to be utilized as a payroll system; franchisees should utilize a qualified third-party payroll vendor solution and/or an accounting service provider to perform such services and should also consult with their own legal counsel. Franchisees must determine the policies, procedures, and settings that need to be implemented in their stores to ensure that their use of these optional Pulse functions complies with all applicable legal requirements.

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ACTION ITEMS	TIMELINE

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