



DOMINO'S PRODUCT STANDARDS

Proprietary and Confidential

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Issuance Date	<p style="text-align: center;">Description of Material Updates</p> <p style="text-align: center;"><u>Carefully review the full Standards to familiarize yourself with all updates.</u></p>
Jan. 2023	<ul style="list-style-type: none"> • Page 4: Update to 'Dough Trays' – clarity on storage of dough trays • Page 5: Update to 'Product Holding' – refrain from removing heat rack from stores • Page 8: Update to 'Oven Setup' standard – include updated oven standards in Product Standards • Page 22: Update to 'Pizza Product Itemization and Portioning' – instructions on how to make Cheddar Cheese Blend • Page 42: New standard for 'Loaded Tots' • Removal of 6-piece Wings • Modification throughout the Product Standards to change "Shredded Cheddar Cheese" to "Cheddar Cheese Blend"
Apr. 2023	<ul style="list-style-type: none"> • Page 27: Update to 'Honolulu Hawaiian' pizza – replacement of Roasted Red Peppers with Green Peppers • Pages 28, 29: Update to Ultimate Pepperoni, Meatzza, Extravaganzza, Deluxe Hand Tossed, and Thin Crust recipe builds • Page 30: Update to Ultimate Pepperoni, Meatzza, Extravaganzza, and Deluxe Pan Pizza recipe builds • Page 41: Update to Italian, Mediterranean Veggie, and Sweet and Spicy Chicken Habanero Sandwich recipe builds • Removal of Roasted Red Peppers and Extra Meat Sandwiches

Aug. 2023	<ul style="list-style-type: none">• Page 5: Update to 'Product Holding' standard to add optional use of cold bags• Page 6: Update to clarify the requirement to use a rocker blade to cut pizzas• Page 8: Update to include the newly approved XLT 3250-DS oven• Page 20: Update to provide clarity around pizza cheese counting as a topping when ordered as Extra• Page 21: Update to include Pepperoni Stuffed Cheesy Bread as a new product•• Page 22: Removal of Pepperoncini as an available side item•• Page 43: Update to clarify the requirement to use a Pasta Box for stores that sell the optional Bread Bowl Pasta•
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Introduction

These Standards were developed and agreed upon through the joint effort of representatives of Domino's Pizza LLC, as Manager under the Domino's Pizza Asset-Backed Securitization ("DPL"), and Domino's franchisees. The objective was to develop both a jointly-established set of minimum guidelines (the "Product Standards" or "Standards") under which all Domino's stores will operate in order to assure a uniform, high-quality customer experience, regardless of where the store is located, that promotes and protects the Domino's brand and trademarks for the mutual benefit of all stakeholders and, in other cases, suggested procedures which franchisees may choose to use in operating their stores. Because of this collaborative effort, the Standards are not unilaterally imposed upon franchisees. As independent business owners, franchisees have both the right and responsibility to establish policies and procedures that meet the Standards. Further, franchisees may choose, from time to time, to establish and follow procedures that are more strict than the Standards.

While all stores located in the United States must comply with the Standards, the failure of one or more stores to do so shall not waive or impair the right of DPL to insist upon strict compliance with the Standards. By issuing the Standards, DPL does not undertake a duty or obligation to ensure compliance with each Standard by franchisees and/or their store personnel.

Variations

It is understood that isolated circumstances may arise where compliance with the Standards may not be practical or even reasonably possible. In these instances, a Domino's store may seek a variance from complying with the Standards under specific, limited circumstances. In order to assure Domino's uniformity and the adequate protection of the Domino's brand, requests for variances can only be approved in writing by DPL. Any written approval of a variance shall be maintained in each store to which the variance applies.

"Domino's"

The term "Domino's" is used throughout the Standards. In some instances, the term is used as a registered trademark. In other instances, the term is used generally to describe all stores in the Domino's system, both corporate-owned and franchise-owned. In yet other instances, the term is used to describe the Domino's system itself. Regardless of how the term is used, it is never intended to imply that DPL controls the day-to-day operation of franchise-owned stores. Franchisees are, and shall remain, independent business owners who have the responsibility for the management and decision-making pertaining to the day-to-day operation of their stores. The fact that all stores, absent an approved variance, are to comply with the Standards does not change that relationship, but instead reflects a common interest in promoting the Domino's brand by providing a uniform, high-quality customer experience for the benefit of the entire Domino's system.

"Franchisee"

The term "franchisee" is used throughout the Standards and encompasses both franchisees and licensees.

Compliance

Above and beyond the Standards, all stores shall comply with federal, state, and local laws, statutes, codes, ordinances, regulations, and rules applicable to the operation of a store at their locality ("applicable law"). Franchisees shall contact federal, state, and local health, building, and fire agencies that regulate such practices to determine the federal, state, and local requirements. Franchisees have the responsibility to understand and comply with applicable law related to health, safety, building, accessibility, and emergency management. Franchisees are expected to be familiar with and comply with the requirements of federal, state, and local health, building, law enforcement, fire, and other government entities that regulate practices related to the operation of a restaurant and delivery service.

In some instances, standards promulgated by other organizations, such as Underwriters Laboratories (“UL”) and NSF International (“NSF”), may be utilized by these agencies. In addition, federal, state, and local employment, occupational, and health and safety agencies have established applicable law regarding their area of authority. Whatever the source of the applicable law, franchisees must take all steps necessary to ensure conformity with such requirements.

In some instances, the Standards may be more strict or go beyond the requirements of applicable law. If the Standards are stricter than the requirements of applicable law, franchisees shall be obligated to satisfy the stricter requirements of the Standards. If the requirements of the Standards actually conflict with the requirements of applicable law, franchisees shall follow the requirements of applicable law instead of the Standards - but only to the extent of the conflict. **For any legal issues affecting their businesses, franchisees should consult with their own legal counsel.**

DPL reserves the right to amend the Standards as deemed necessary.

Food Product Storage, Handling, Dating and Ingredients

- A. Food product must be properly stored, rotated, and organized the same day it is received by the store
- B. The store must use a Day Dot dating system or a comparable system for managing its food product
- C. Food product in a container without a proper expiration label cannot be used and must be discarded
- D. Only food product approved by Domino's Pizza LLC, as Manager under the Domino's Asset-Backed Securitization may be stored in the walk-in cooler and/or placed in the store's oven for baking. Raw food product is not approved
- E. Sourcing fresh vegetables or fruits locally is not permitted
- F. Refrigerated food product that has an internal temperature of 42°F or above for 2 hours or more must be discarded
- G. Regardless of use-by-date, if food product has developed an off odor, flavor, or appearance due to spoilage bacteria, it must be discarded

Unopened Food Product

- A. Unopened food product must be clearly labeled by the store with an expiration date based on the manufacturer's use-by-date and/or the shelf life guide using a brightly-colored permanent marker
- B. Unopened food product that has a manufacturer or production date must be labeled with an expiration date based on the unopened food product shelf life guide
- C. Unopened frozen food product should have an expiration date placed on the package by the Supply Chain Center
- D. Unopened refrigerated or dry storage food product should have a use-by-date provided by the supplier
- E. Unopened food product must have the labeled expiration date facing forward in the walk-in cooler/cabinets
- F. Opened, prepped, and in-use expiration dates may not exceed the unopened shelf life date
- G. Unopened "from freezer" expiration dates replace the manufacturer expiration date for frozen food products

Opened Food Product

- A. Opened food product must be transferred from its original container to an approved clean and sanitized container with an airtight lid. Some products like sauces prepped in squeeze bottles and mushrooms won't be held airtight
- B. Refrigerated food product must be prepped quickly to maintain temperature and return to the appropriate storage unit once finished
- C. Opened food product must be marked with a day label, placed on the side of the container, with the expiration date based on the shelf life guide
- D. Opened food product that must be used the same day must be marked with the hour of expiration on the label
- E. When dating opened food product, Day 1 must be counted as the preparation date regardless of the time of day the product was opened
- F. Opened food product must have the labeled expiration date facing forward in the walk-in cooler/cabinets

In-Use Food Product

- A. Food product being transferred to the makeline rail/other display/cut table area to be in use must be re-dated with the new expiration based on the shelf life guide, but never exceeding the unopened or opened expiration dates
- B. In-use sauces should be scraped around the outer edges of the container to prevent product from drying out
- C. If there is an excessive amount of dried sauce around the container, the food product must be discarded and the container should be cleaned and sanitized
- D. Squeeze bottle lids must be replaced with a clean and sanitized lid at the end of the day

- E. At the end of the store's business day, food product in the top makeline rail must be removed and stored in the cabinet or walk-in cooler with an airtight lid

Carry-Over Process

The carry-over process involves a food restocking process that includes refilling of the bins on the makeline throughout the day. 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 for those stores that have elected to implement the carry-over process.

- A. The store must have a set of NSF or UL approved bins for the carry-over process that are black or clear and different in color from those bins that are used by the store for regular use and prepped food product. These bins must be used solely for the carry-over bin process.
- B. A clear posting indicating the carryover bin color designated by the store must be posted in a readily accessible location on the store's walk-in cooler door.
- C. Products may only be transferred to carry-over bins at the end of each day. Any food product remaining in carry-over bins by the close of the next day must be discarded. Only makeline rail food products are eligible to be used in carry-over bins.
- D. Regular use bins in the makeline rail should be refilled with food product from the original food product container/packaging as needed throughout the day. Carry-over bins may not be refilled.
- E. Original food product containers/packaging must be clearly labeled by the store with an expiration date based on the shelf-life guide using a day label and should not exceed the unopened expiration dates. The original container/packaging must be stored in a sanitary manner and protected from cross-contamination. Any bag sealers or clips used must be food-grade and must not have a metal spring.

Expired Food Product

- A. Food product must be discarded at the end of the store's business day on the use-by date/time label.
- B. The store must use an opening and closing expired food product checklist system or a comparable system.

Dough Trays

- A. Dough trays may only be used for the storage of dough and prepped food products
- B. Empty dough trays used for the storage of prepped food products must first be washed, rinsed, and sanitized
- C. Dough trays may not be stored outside the store unless secured in a covered, enclosed storage area that is durable, cleanable, pest-resistant, and non-absorbent

Ingredient Listing

- A. The store can find a complete list of food product ingredients for review online at <https://www.dominos.com/en/pages/content/nutritional/ingredients>.

Product Transporting/Holding/Discarding

Transportation of Perishable Food

- A. No perishable food products may be transferred between stores without adequate temperature control to maintain product temperatures at or below 41° F (5°C)
- B. Perishable food products may not be transported in an open vehicle (i.e. pickup truck)
- C. For Emergency Food Orders:
 - 1. Store Pickup - Stores can use their own, approved refrigerated and sanitized vehicle to pick up product from SCCs.
 - 2. Urgency Delivery Service - Supply Chain Center delivers product to stores in FSMA-compliant vehicle via new Urgent Delivery Service

Product Holding

- A. Product that has been made at the customer's request must at a minimum meet the following holding requirements:
 - 1. Approved warming units must maintain the internal product temperature at a minimum of 140°F (60°C) and a maximum of 210°F (99°C) for 30 minutes.
- B. Equipment must be UL approved (or the international equivalent)
- C. Product must be held in an approved warming unit or hot bag, or on an approved warming rack. If product is placed in a hot bag, the following requirements must be met:
 - 1. Hot bags (including the removable liner) must be in good repair and clean such that they are not ripped, torn, melted, or otherwise damaged and are free of debris, excessive sticker residue, and pen markings.
 - 2. If the store is only using CookTek® bags, the store must have a minimum of two CookTek® charger units. If the store is using a combination of CookTek® and hot bags, the store must have a minimum of one CookTek® charger unit.
 - a. The CookTek bag, if applicable, is recharged after every use
 - 3. Every order must be delivered in a separate hot bag
- D. The store must carry a minimum of 12 approved hot bags available for immediate use.
- E. The store may elect to use the approved cold bag to deliver non-oven items only (such as beverages, dipping cups, and salads). If product is placed in a cold bag, the following requirements must be met:
 - 1. Cold bags must be clean and in good repair, such that they are not ripped, torn, faded, melted, or otherwise damaged and are free of debris and markings
 - 2. Every order must be delivered in a separate cold bag

Discarding of Product

Domino's Pizza LLC, as Master Servicer evaluators and/or those individuals as designated by Domino's Pizza LLC, as Master Servicer reserve the right to discard product that has been improperly handled or affected in a manner that is likely to create a situation where product safety may be jeopardized to the extent that a public health concern may exist. This includes, but is not limited to, potentially hazardous food held for more than two (2) hours above 41°F and hot food that has been held at 145°F (63°C) or lower for more than two (2) hours. In addition, Business Consultants or Team USA Managers of Corporate Operations will be notified as appropriate.

Product Packaging

- A. Only packaging approved by Domino's Pizza LLC, as Master Servicer may be used in the store
- B. The following items cannot be placed in food product boxes nor assembled at the cut table:
 - 1. Dipping cups, crushed red pepper packets, parmesan cheese packets, salad dressings, napkins, and utensils such as forks
 - a. When provided to a customer, these items should be placed in approved secondary packaging such as Pizza Pedestals, bottle liners, Domino's logo bags, or paper bags

- C. The following items are approved for use in food product boxes:
1. Parchment paper, foil, sandwich/pan liners, pizza savers, and pasta tins and lids

Spacers/Staples

- A. Only spacers approved by Domino's Pizza LLC, as Master Servicer can be placed on the pizza. Proper sanitation procedures must be followed when handling these spacers
- B. The use of staples in conjunction with any product packaging is prohibited

Ambient Store Temperature

All production, prep, storage and guest areas must be maintained at a temperature between 60°F and 90°F (15.5°C and 32.2°C) (excluding cooler units)

Pizza Standards

- A. Traditional Hand Tossed Crust - All stores are required to carry the following standard sizes where available:
1. Small (10" in the continental United States)
 2. Medium (12" in the continental United States)
 3. Large (14" in the continental United States)
 4. X-Large (optional) (16" in the continental United States)
 5. X-Small (optional) (8" in the continental United States)
- B. Brooklyn Style Crust - All stores are required to carry the following standard sizes where available:
1. Large (14" in the continental United States)
 2. X-Large (optional) (16" in the continental United States)
- C. Crunchy Thin Crust - All stores are required to carry the following standard sizes where available:
1. Medium (12" in the continental United States)
 2. Large (14" in the continental United States)
 3. Small (optional) (10" in the continental United States)
- D. Handmade Pan Pizza - All stores are required to carry the following standard size where available:
1. Medium (12" in the continental United States)
- E. Gluten Free Crust - All stores are required to carry the following standard size where available:
1. Small (10" in the continental United States)
- F. 8" Hand Tossed and/or par baked crust pizzas may be carried by a store, with an approved variance, and may be delivered upon customer request
1. Specialty Pizzas are not permitted to be made on 8" pizza crusts
 2. The 8" crust types cannot be promoted or advertised as a delivery product.
- G. In addition, all stores in the continental United States are required to brand the 8" Hand Tossed and/or par baked pizzas as "Individual" size pizza, 10" pizza as a "Small" size pizza, the 12" pizza as a "Medium" size pizza, the 14" pizza as a "Large" size pizza, and the 16" pizza as an "Extra Large" in all advertising, on menu boards, and in all other communication
- H. All pizzas must be cut by an NSF or UL approved rocker blade
- I. The use of a dough docker or rolling pin is prohibited

- J. Sale of pizza by the slice is only allowed when prior written permission has been given by Domino's Pizza LLC, as Master Servicer via the variance process. If a variance is granted, procedures and equipment requirements will be provided and must be strictly adhered to

Dough Proofing Information**Receiving**

- A. Dough temperature upon arrival in the store should be between 33°F –38°F (1°C – 3°C)
- B. Dough will arrive from Supply Chain Center in a dough tray

Number of Patties per Tray				
8"	10"	12"	14"	16"
12	10	8	6	5

Storage

- A. Store the dough in the walk-in cooler at 33°F – 38°F (1°C –3°C), with an ideal temperature of 35°F (2°C)
- B. Allow 3" (7.5 cm) gap between stacks of trays and walk-in walls. If using a fixed rack, trays must be a minimum of 6" (15 cm) off the floor; if stacked on dolly, trays must be a minimum of 4" (10 cm) off the floor
- C. Always place one clean, sanitized empty dough tray over dough to keep dough from drying out

Proofing Guidelines

- A. Use the hourly sales and product mix reports to determine amount needed
- B. Proof dough outside the walk-in, trays in the cross-stacked position, for the indicated proof hours on the dough tray. The amount of time for proofing will vary, based on the temperature of your store and the age of the dough
- C. Dough performs best when proofed and used the same day
- D. Dough should be used when it is in the proofed state
- E. To ensure proper use and rotation, identify these trays with a dough tray clip
- F. As dough in the stack is used, the dough tray clip must remain on the cover tray, so other team members will know to use them first
- G. Dough must be discarded after it is no longer usable, even if the dough tray label says it is still within shelf life. Refer to the photos on the Dough Proofing poster

Baking Standards**Oven Setup**

- A. The store must have at least two (2) working, approved ovens
- B. Ovens will be set up according to the specified finger arrangements
- C. Ovens will follow the specified oven times as stated below
- D. The store shall use the Oven Calibration Guide to calibrate its ovens to meet all end bake characteristics

Approved Oven Guidelines

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

Oven Type	Minimum Oven Time	Temperature Recommendation
XLT		
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
3250-DS	4:15 – 4:30	480°F – 490°F
3265H-DS	5:00	440°F

4455TS	5:15 – 5:30	490°F - 500°F
EDGE		
3240 3260S 3270 4460S	4:45 – 5:00	500°F - 510°F
MIDDLEBY MARSHALL		
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		
1022 1040 1023 1116 1000 1452 1453	6:30	490°F – 510°F

Conditionally Approved Oven Guidelines

The following ovens are approved for use in existing stores, but cannot be used in any new stores or relocations:

Oven Type	Minimum Oven Time	Temperature Recommendation
XLT 1832 TSD & TS3 by BOFI*	6:30	450°F – 475°F
XLT 3270D 1B *	7:10	440°F – 455°F
Baker Pride *	7:30	580°F – 600°F
CTX Tri-Phase *	Oven #1: 6:50 Oven #2: 7:20	Top: 630°F 620°F 600°F Bottom: 530°F 545°F 560°F Direction: Left to Right
CTX 70 *	Oven #1: 7:30 Oven #2: 8:00	Top: 650°F Bottom: 670°F
CTX 55 (Gemini) *	Oven #1: 7:00 Oven #2: 7:30	Top: 670°F 675°F Bottom: 680°F 685°F Direction: Left to Right
Lang Air *	7:30	560°F – 590°F Medium High, Medium Low
Mastermatic *	7:00	450°F – 475°F

Equipment and Smallwares

- A. Only approved equipment and smallwares are to be used when making product for customers. For a list of approved equipment and smallwares, see the E&S resource guide.
- B. Pans that have been used to make a Handmade Pan pizza must be stored separately from pans that have been used for side items and be cleaned and sanitized prior to each re-use.
- C. Because side items are baked on top of a sheet of parchment paper and baking mat, pans used for side items may be re-used if free of debris and then must be cleaned and sanitized by the end of each day.
 1. If free of debris, pans used for side items can be used for Handmade Pan pizzas
 2. Pans used for side items must be separated from clean and sanitized pans at the dough table

Hand Tossed Pizza

Assembly Goal: 1 minute or less for a 14" pepperoni pizza. Edge stretching steps are as follows:

- A. Place the dough in cornmeal, soft side or sticky side up is recommended (this is the side of the dough ball that touches the tray). Lightly dust the dough patty with cornmeal
- B. To form the edge:
 1. Place the middle, ring, and little fingers onto the dough at the 12:00 position at the edge of the patty. Hold the middle fingers together and cup your palms slightly so they don't touch the center of the dough patty. Do not use your thumbs or index fingers
 2. Press down with the six (6) edging fingers; pivot the dough to the 2:00 position (or 10:00 position if you prefer to move to the left)
 3. Lift your hands off the dough and return them to the 12:00 position
 4. Repeat steps 1) through 3) until you have gone around the entire dough patty
 5. At completion, you should have a pencil thin rim, $\frac{3}{4}$ " or less (width of penny)
- C. To stretch the dough to size, use the same six fingers as you did for edging. Each hand will perform different functions. One hand anchors the dough in place while the other stretches it
 1. Place your thumbs together and form a cup with your hands
 2. Place hands over the dough patty with the middle fingers touching the 12:00 position just inside the edge you defined
 3. Slightly raise your thumbs and index fingers to keep them out of the center of the patty
 4. Applying slight downward pressure, hold the dough in place with your anchor hand while the stretching hand moves outward toward the 3:00 position (the 9:00 position if you prefer to move to the left)
 5. Lift your anchor hand and rotate the dough $\frac{1}{8}$ turn with the stretching hand, returning to the 12:00 position
 6. Repeat steps a) through d) until the dough is the same size as the pizza screen
- D. Shake the dough slightly to remove any excess cornmeal by gently passing it from hand to hand
- E. Gently place the dough onto the proper size pizza screen
- F. Sauce the pizza to the $\frac{3}{4}$ " (19 mm) edge you defined
- G. Cheese to the edge
- H. Apply Toppings evenly – use standard build your own portions
- I. Remove pizza from oven when it completely exits the oven chamber

End Bake

- A. Golden Brown – top and bottom
- B. Rim width: $\frac{3}{4}$ " (19 mm)
- C. Rim rise: $\frac{3}{4}$ " (19 mm)
- D. Center rise: $\frac{5}{8}$ " (16 mm)
- E. Crumb structure is light and airy
- F. Cheese properly melted
- G. Correctly portioned
- H. Toppings evenly distributed
- I. No bubbles larger than half a golf ball
- J. No red edge

Cut and Box

A. Cut according to desired slices

Number of Slices				
8"	10"	12"	14"	16"
4	6	8	8	8

B. Apply garlic oil blend to the crown of the crust for all hand-tossed pizzas, including Specialty Pizzas. Do not apply for Brooklyn, Thin Crust, Gluten Free Crust or Handmade Pan Pizzas

1. Use a single tip squeeze bottle cut ½ way down the nozzle or use the specific tip for garlic oil blend
2. Cut, box, and place in an approved warming unit or hot bag, or on an approved warming rack

Garlic Oil Blend (oz.)				
8"	10"	12"	14"	16"
0.30	0.35	0.40	0.50	0.55

Brooklyn Style Pizza

Assembly

- A. Edge stretching steps are same as hand-tossed
 - 1. 10" dough ball to make a 14" Brooklyn Style Crust Pizza
 - 2. 12" dough ball to make a 16" Brooklyn Style Crust Pizza
- B. Apply sauce
- C. Apply Pizza Cheese
- D. Extra Cheese is placed on top of toppings

Pizza Cheese (oz.)	
14" Brooklyn	16" Brooklyn
3.5	4.5
Light Cheese	
2.5	3.5
Extra Cheese	
5.25	6.75

- E. Apply shredded provolone cheese evenly and to the edge

14" Brooklyn (oz.)	16" Brooklyn (oz.)
4.0	5.5

- F. Apply Toppings- use standard build your own 14" and 16" portions
- G. Place in the oven
- H. Remove from oven when pizza completely exits oven chamber

End Bake

- A. Surface of pizza will exhibit greasier appearance than Hand-Tossed
- B. Golden Brown – top and bottom
- C. Cheese properly melted
- D. Correctly portioned
- E. Toppings evenly distributed
- F. No bubbles larger than half a golf ball
- G. No red edges
- H. Brooklyn style crust does not receive garlic oil blend

Cutting and Boxing

- A. Cut, box, and place in an approved warming unit or hot bag, or on an approved warming rack

Number of Slices	
14"	16"
6	6

Pan Pizza

Receiving

- A. Buttery Pan dough temperature upon arrival in the store should be between 33°F –38°F (1°C – 3°C)
- B. Buttery Pan dough will arrive from Supply Chain Center in a dough tray
- C. Number of patties per tray: 8

Storage/Proofing – See Dough Proofing Information

Prepping in Advance

- A. Dough can be Gravity stretched and placed in the pan, sticky side down, and covered with a pan lid for the full remaining usable time of the dough at room temperature
- B. Do not use cheese, sauce or toppings for this procedure
- C. Pans can be pre-oiled with Butter Flavored Oil for a total of 4 hours when covered with a pan lid
- D. No refrigeration
- E. Date with an expiration time - Example: If the dough tray reads 3/4, the pan pizza is good for the remainder of the usable time-in this case, 4 hours

Assembly

- A. Apply 0.3 oz. of butter flavored oil to pan
- B. Evenly spread the butter flavored oil on surface and half-way up sides of pan using a silicone brush
- C. Remove 1 properly proofed Buttery Pan Dough ball from the tray
- D. Gravity stretch the dough by moving it in a circular motion, allowing its own weight to stretch the dough. Stop when you reach 60% of the size of the pan or almost the size of a 10" screen
- E. Place the dough in the pan, sticky side down, and continue to stretch it until it covers the entire bottom of the pan
- F. Using your fingers, dock the dough to ensure full contact of the dough with the pan
- G. Lift the dough to release any air trapped between the dough and the pan
- H. Evenly apply 4 oz. of Shredded Provolone cheese to the wall of the pan, ensuring that no rim is visible
- I. Evenly apply 3 oz. of Pizza Sauce using a squeeze bottle with the green tri-tip top to the wall of the pan in approximately 10 horizontal swipes
- J. Evenly apply 3 oz. of Pizza Cheese to the wall of the pan, ensuring that no rim is visible
- K. All pan pizzas use standard build your own 12" topping portions. (Excluding pizza cheese and sauces). Evenly apply all toppings to the wall of the pan, ensuring that no rim is visible

End Bake

- A. Correct Crust
- B. Pan width – no visible rim
- C. Cannot be ¾" smaller than inside of box
- D. Consistent center rise 1/2" minimum
- E. Correct toppings, no garlic oil blend
- F. Proper portioning of sauce, cheese, toppings
- G. Sauce, cheese, toppings evenly distributed
- H. Toppings out to the edge/pan wall and not dislodged after cut
- I. Pan built in correct order of provolone, sauce, pizza cheese, toppings
- J. Butter flavored oil in pans distributed evenly/correctly
- K. Bubbles smaller than ½ of a golf ball
- L. Golden brown with light spots less than 1/3 of pizza
- M. No gel layer
- N. No carbon residue (from pans) on product

Cut and Box

- A. Using pan grippers, remove the pizza from the oven

- B. Give the pan a little shake prior to removing it from the pan
- C. Using pan grippers hold the pan and use a spatula to carefully remove the pizza from the pan and place it in a 12" PAN pizza box with a box liner under the pizza
- D. Cut into 8 slices, close box, and place in an approved warming unit or hot bag, or on an approved warming rack

Thin Crust Pizza

Receiving

- A. Received as a thin crust par baked shell
- B. Product temperature upon arrival in the store should not exceed 38°F (3°C)
- C. Handle cases and crusts with care to prevent breakage
- D. Do not drop cases
- E. Shells are delivered wrapped in plastic bags inside of cardboard cases

Storage

- A. Store in walk-in at 33°F–38°F (1 °C–3°C) for up to 20 days from the date taken out of the freezer if not delivered with use-by-date sticker
- B. Unopened cases need to be stored flat
- C. Bags need to be kept sealed, with shells stored flat to avoid staling

Pre-shift Preparation

- A. Remove the shells from their original cases and store shells in a plastic bag in a sealed, clean, and sanitized container. Container must be kept closed when not in use
- B. Shells can be stored for up to eight (8) cumulative hours at room temperature (50°F-90°F / 10°C-32°C)
- C. Refrigerated shelf life is 20 days from the date taken from the freezer. Once prepped in bags it is best to store in the original master case to protect the crust and to keep track of the production lot number

Assembly

- A. Use shells at room temperature (50 °F–90°F / 10 °C–32°C)
- B. Remove the shell from the sealed bag, re-seal bag
- C. Place the shell on the correct size pizza screen
- D. Sauce to the edge within 1/8" (3 mm) is acceptable
- E. Cheese to the edge to avoid burning (Cheese portions are identical to hand-tossed portions, including cheese only portions)
- F. Apply standard build your own topping portions
- G. Sprinkle oregano on all build your own Thin Crust pizzas prior to baking, including ExtravaganZZa, MeatZZa, Deluxe, Ultimate Pepperoni, and Wisconsin Six Cheese specialty pizzas

Oregano (oz.)		
10"	12"	14"
0.014	0.021	0.028

End Bake

- A. Walnut brown – top and bottom
- B. No apparent rim
- C. Correctly portioned and toppings evenly distributed
- D. Crispy when cut - Crust may curl on the edges while baking. Slight curling is acceptable
- E. Thin Crust does not receive garlic oil blend

Cut and Box

- A. Cut, box, and place in an approved warming unit or hot bag, or on an approved warming rack

Size	Horizontal Cuts	Vertical Cuts	# of pieces
10"	3	2	12
12"	3	3	16
14"	3	3	16

Gluten Free Crust

Receiving

- A. Received as a gluten free par baked shell
- B. Product temperature upon arrival in the store should not exceed 38°F (3°C)
- C. Handle cases and crusts with care to prevent breakage
- D. Do not drop cases
- E. Shells are delivered wrapped in plastic bags inside of cardboard cases
- F. Gluten Free Crusts are only available in a 10" size

Storage

- A. Store in walk-in at 33°F–38°F (1°C–3°C) for up to 20 days from the date taken out of the freezer if not delivered with use-by-date sticker
- B. Shells can be stored for up to eight (8) cumulative hours at room temperature (50°F –90°F / 10 °C – 32°C)
- C. Unopened cases need to be stored flat
- D. Bags need to be kept sealed, with shells stored flat
- E. Cases need to be stored in a designated area for gluten free only in the walk in

Assembly

- A. Use shells directly from walk-in cooler
- B. Only keep Gluten Free Crusts at room temperature if selling more than 2 per hour. If stored at room temperature, Gluten Free Crusts must be stored in their own bag, separate from all other products
- C. Remove the shell from the sealed bag, re-seal bag
- D. Place the shell on the correct size pizza screen (10")
- E. The bottom side is the one with the brown markings
- F. Sauce to within 1/8" (3 mm) of the edge
- G. Cheese to the edge to avoid burning (Cheese portions are identical to hand-tossed/thin crust portions, including cheese only portions)
- H. Apply Toppings – use standard build your own 10" portions (Note: do not add oregano)

End Bake

- A. Walnut brown – top and bottom
- B. No apparent rim
- C. Correctly portioned
- D. Toppings evenly distributed
- E. Crispy when cut
- F. Gluten Free Crust does not receive garlic oil blend

Cut and Box

- A. Cut into 6 slices, close box, and place in an approved warming unit or hot bag, or on an approved warming rack

Domino's Pizza Sauce Information**Receiving**

- A. Delivered in plastic bags packed in cases

Storage

- A. Unopened, store at room temperature (50°F – 90°F / 10°C – 32°C)
- B. Opened, store at room temperature (50°F – 90°F / 10°C – 32°C)
- C. Each bucket of sauce must be completely used. Sauce cannot be transferred from one bucket to another, this prevents cross contamination

Pre-shift Preparation**RTU- Pizza Sauce**

- A. Remove any leftover sauce from the previous night from the walk-in and let it warm to a minimum of 50°F (10°C) prior to use
- B. Open enough bags of sauce for three (3) to four (4) hours of business
- C. Prep into clean sanitized tubs. Do not combine with sauce from the previous night

Sauce Concentrate – Pizza Sauce

- A. Open and mix enough sauce concentrate for three (3) to four (4) hours of business
- B. Open bags (112 oz. / 3.2 liters) and add to 75 oz. (2.2 liters) of water from the 3-compartment sink faucet
- C. Use a pitcher to determine the capacity of 75 oz. (2.2 liters) and mark the outside of the pitcher with a permanent red line or purchase E&S product. Do NOT use hot water
- D. Thoroughly blend with a wire whisk or approved electric mixer to remove all lumps

**Minimum use temperature is 50°F (10°C) with an ideal use temperature of 70°F (21°C).
For most recent shelf life information, see store shelf life job aids**

Domino's Cheese Information**Receiving**

- A. Delivered in plastic bags packed in cases
- B. Supply Chain Center will deliver cheese directly into the cooler 33°F – 38°F (1 °C - 3°C)
- C. Rotate inventory - First in, first out
- D. May be received partially frozen at or below 38°F (3°C)

Storage/Thawing Upon receipt in the store

- A. Stack cases in columns, matching corners for support
- B. Do not thaw cheese at room temperature (50°F –90°F / 10 °C –32°C)
- C. Do not stack cases more than 4 high without added support (i.e. cardboard)
- D. Leave a space of 1-2" (3–5 cm) between stacks. This will allow air to circulate around the cases and reduce thaw time
- E. Refrigerated shelf life is 9 days from the date taken from the freezer




Storing/Thawing Pre-shift Preparation

- A. Cheese must be tempered for a minimum of 48 hours
- B. Cheese must reach walk-in temperature of 33–38°F (1°C–3°C)
- C. To temper cheese more quickly, determine the amount of cheese you will use the next day and use one of the recommended procedures listed below:

If improperly tempered cheese is used, inadequate baking occurs. The oven's heat will be used to thaw the cheese rather than melting it. If the cheese is at the dew point, 27–31°F (-3°C to -1°C), the oven's heat will evaporate the water that forms on the cheese rather than baking the pizza

Symptoms of a pizza baked with frozen cheese:

- A. Scorched cheese
- B. Clumps of cheese
- C. Gel layer

Method	Picture	Hours to Temper	Comments/Evaluation
Cheese in sealed box, 3 boxes/tray		89-97.5	
Cheese in a box with top cut off on a metro shelf rack		85	Method suggested on box
Cheese bag in a blue crate on a metro shelf rack		76.5	Crates that have slits on four sides, but have a solid bottom

Itemization/Toppings

Toppings

- A. All Domino's Pizza stores must carry the required toppings listed on the following pages
- B. During National Promotions, stores may be required to carry toppings over and above the required toppings. When this occurs, stores are required to carry these toppings and keep them in the top rail of the makeline if space allows
- C. If optional toppings are not placed in the top rail of the makeline, then a minimum of one prepped container of each optional topping offered by the store must be kept in the makeline cabinet during business hours
- D. Only those specialty pizza recipes listed in this document and on the job aid at the makeline are approved for use. Requests for any new recipes may be submitted to Domino's Pizza LLC for review
- E. All stores must use the prescribed itemization code and portion chart
- F. All stores must have on premises a properly calibrated and functioning scale

Definitions

- A. **Topping:** An item ordered by a customer, applied directly to the pizza in the store
 - 1. The following are not considered toppings:
 - a. Pizza sauces
 - b. Pizza cheese, unless ordered as an Extra portion (see Light and Extra Toppings)
 - c. Shake on seasonings
 - d. Dipping cups
 - e. Seasoning packets
 - f. Garlic oil blend
- B. **Required Topping:** a topping item which all Domino's Pizza stores are required to carry
- C. **Optional Topping:** topping item which stores are NOT required to carry but may offer to customers based on demand and/or individual market preferences. These toppings may ONLY be chosen from the current optional toppings shown on the following pages
- D. **Shake-On Seasoning:** items applied to the pizza at the end of the makeline before baking or at cut table after baking. ONLY those seasonings approved for use with a specific recipe may be used
- E. **Specialty Pizzas:** pizzas created from a recipe utilizing specific procedures, ingredients, toppings and portions
- F. **Side Items:** items in addition to the pizza such as, but not limited to Bread Twists, Parmesan Bread Bites, Stuffed Cheesy Bread, Chicken Wings, Boneless Chicken, Chocolate Lava Crunch Cakes, Oven Baked Sandwiches, Specialty Chicken, Pasta, Marbled Cookie Brownie, Loaded Tots, and Salads

Toppings on the Side

Requirements

- A. DO NOT touch product with bare hands. A set of tongs or disposable gloves must be used to transfer the product from the original package to the soufflé cup
- B. Food placed in soufflé cups must come straight from the original packaging ONLY. (No food from prepped tubs or the top rail is allowed)
- C. All prepped soufflé cups must be held under refrigeration at all times
- D. All prepped soufflé cups must be new and held in a clean, sanitized container which is placed inside the walk-in cooler
- E. Soufflé cups can be prepped in advance and stored in a clean sanitized container
- F. Container must have the expiration day/date label that follows the shelf life guidelines for that product.
- G. Do not add new product to this container or mix products with different expiration dates. Finish contents in container and replace with a new container of prepped cups, with correct expiration day/date label
- H. When the customer requests a topping to accompany their pizza as a side item, use a 3.25 oz. soufflé cup for the requested topping
 - 1. If the correct portion exceeds the 3.25 oz. soufflé cup, use a second cup
- I. Only items listed below may be sold as a side item for pizza
 - 1. Banana Pepper
 - 2. Jalapeno
 - 3. Black Olive
 - 4. Green Olive
 - 5. Pineapple
 - 6. Tomato (pouch)
 - 7. Fresh Sliced Tomato (variance only)
 - 8. Fresh Diced Tomato (variance only)
 - 9. Green Chile
- J. Pizza sauce may not be placed in a soufflé cup
 - 1. Only Domino's Pizza Branded Marinara Sauce Dipping Cups may be used
- K. No Cheese products can be placed in the 3.25 oz. soufflé cup
- L. No Fresh Veggie products can be placed in the 3.25 oz. soufflé cup
- M. No Meat products can be placed in the 3.25 oz. soufflé cup
- N. Portion sizes for all toppings on the side will be based on the 14", 2-3 topping pizza
- O. Place soufflé cup in the upper corner of the pizza box and there is no need to separate the cup from the pizza product within the box

Pizza Product Itemization and Portioning

Pizza toppings should be applied in the following order:

Sauce		
Items placed under Pizza cheese (for one topping pizzas)	<ul style="list-style-type: none"> • Feta • Spinach • Salami 	
Bottom Cheese	<ul style="list-style-type: none"> • Pizza cheese • American (slices) • Shredded Provolone Cheese • Sliced Provolone • Hand Tossed- full portion • Brooklyn Style Pizza- correct portion Pizza Cheese, followed by correct portion shredded provolone cheese • Thin Crust- full portion Pizza Cheese • Pan pizza – follow correct build for cheese, sauce, cheese • Gluten Free Crust – full portion 	
Flat Meats	<ul style="list-style-type: none"> • Pepperoni • Ham • Philly Meat • Chicken • Salami (multi-topping pizzas) 	
Vegetables	<ul style="list-style-type: none"> • Onion • Green Pepper • Mushroom • Pineapple • Black Olives • Hot Banana Peppers • Jalapeno Peppers • Spinach (multi-topping pizzas) 	Optional <ul style="list-style-type: none"> • Garlic • Green Olives • Green Chilies
Bulky Meats	<ul style="list-style-type: none"> • Italian Sausage • Beef • Bacon 	
Top Cheese	<ul style="list-style-type: none"> • Extra Cheese • Cheddar Cheese Blend – Use scale to achieve a 1:1 ratio of Pizza Cheese to Cheddar Cheese • Shredded Provolone • Shredded Parmesan/ Asiago blend 	
Items placed on top of cheese	<ul style="list-style-type: none"> • Tomatoes 	Optional <ul style="list-style-type: none"> • Anchovies

Standard Build Your Own Pizza Portions

Toppings	8"			10"		
	1	2-3	4+	1	2-3	4+
	Item(s)			Item(s)		
Pizza Sauce	1.5	1.5	1.5	3.0	3.0	3.0
Hearty Marinara	1.5	1.5	1.5	3.0	3.0	3.0
Honey BBQ	1.0	1.0	1.0	1.5	1.5	1.5
Alfredo Sauce	1.0	1.0	1.0	1.5	1.5	1.5
Garlic Parm	1.0	1.0	1.0	1.5	1.5	1.5
Ranch	1.0	1.0	1.0	1.5	1.5	1.5
Standard Cheese Only	2.5			5.0		
Light Cheese on Cheese Only	1.9			3.8		
Extra Cheese on Cheese Only	3.5			7.0		
Standard Cheese with a topping	1.7	1.7	1.7	3.5	3.5	3.5
Light Cheese w/topping(s)	1.0	1.0	1.0	2.5	2.5	2.5
Extra Cheese w/topping(s)	2.5	2.5	2.5	5.0	5.0	5.0
Feta Cheese	0.5	0.5	0.5	1.0	1.0	1.0
Parmesan, Shredded	0.5	0.5	0.5	1.0	1.0	1.0
Cheddar Cheese Blend	0.5	0.5	0.5	1.0	1.0	1.0
Provolone, Shredded	0.5	0.5	0.5	1.0	1.0	1.0
American Cheese (slice)	2	2	2	4	4	4
Spinach	1.0	0.5	0.5	1.5	1.0	1.0
Sliced Tomatoes (slice) (variance)				6	4	3
Salami (slice)	4	4	4	8	6	6
Pepperoni (slice)	12	9	6	20	16	12
Ham (slice)	12	9	6	20	16	12
Black Olives	1.0	0.5	0.5	1.5	1.0	0.5
**Green Olives	1.0	0.5	0.5	1.5	1.0	0.5
Onion	1.0	0.5	0.5	1.5	1.0	0.5
Green Pepper	1.0	0.5	0.5	1.5	1.0	0.5
Banana Pepper	1.0	0.5	0.5	1.5	1.0	0.5
Green Chile Pepper**	1.0	0.5	0.5	1.5	1.0	0.5
Jalapeno	1.0	0.5	0.5	1.5	1.0	0.5
Mushroom	1.5	1.0	0.5	2.5	1.5	1.0
Tomato	1.5	1.0	0.5	2.5	1.5	1.0
Pineapple	1.5	1.0	0.5	2.5	1.5	1.0
Sausage	1.5	1.0	0.5	2.5	1.5	1.0
Beef	1.5	1.0	0.5	2.5	1.5	1.0
Chorizo (variance)	1.5	1.0	0.5	2.5	1.5	1.0
Chicken Grilled	1.5	1.0	0.5	2.5	1.5	1.0
Philly Meat	1.0	0.5	0.5	2.0	1.5	1.0
Bacon	1.0	0.5	0.5	2.0	1.5	1.0
**Anchovies (can)	0.5	0.5	0.5	0.5	0.5	0.5
**Fresh Garlic	0.5	0.2	0.2	0.7	0.5	0.2
Oregano (Thin Crust only)	0.007	0.007	0.007	0.014	0.014	0.014
Wing Sauce (post-bake)	0.5	0.5	0.5	1.0	1.0	1.0

Standard Build Your Own Pizza Portions

Toppings	12"			14"			16"		
	1	2-3	4+	1	2-3	4+	1	2-3	4+
	Item(s)			Item(s)			Item(s)		
Sauces (ounces)									
Pizza Sauce	4.2	4.2	4.2	6.0	6.0	6.0	8.0	8.0	8.0
Hearty Marinara	4.2	4.2	4.2	6.0	6.0	6.0	8.0	8.0	8.0
BBQ	2.5	2.5	2.5	3.5	3.5	3.5	4.5	4.5	4.5
Alfredo Sauce	3.0	3.0	3.0	4.0	4.0	4.0	5.0	5.0	5.0
Garlic Parm	3.0	3.0	3.0	4.0	4.0	4.0	5.0	5.0	5.0
Ranch	3.0	3.0	3.0	4.0	4.0	4.0	5.0	5.0	5.0
Cheeses (ounces)									
Standard Cheese Only	7.5			10.5			13.5		
Light Cheese on Cheese Only	5.6			7.9					
Extra Cheese on Cheese Only	10.0			14.0			18.0		
Standard Cheese with a topping	5.0	5.0	5.0	7.0	7.0	7.0	9.0	9.0	9.0
Light Cheese w/topping(s)	3.75	3.75	3.75	5.25	5.25	5.25	6.75	6.75	6.75
Extra Cheese w/topping(s)	7.5	7.5	7.5	10.5	10.5	10.5	13.5	13.5	13.5
Feta Cheese	1.5	1.5	1.5	2.0	2.0	2.0	2.5	2.5	2.5
Parmesan, Shredded	1.5	1.5	1.5	2.0	2.0	2.0	2.5	2.5	2.5
Cheddar Cheese Blend	2.0	2.0	2.0	2.5	2.5	2.5	3.5	3.5	3.5
Provolone, Shredded	2.0	2.0	2.0	2.5	2.5	2.5	3.5	3.5	3.5
American Cheese (slice)	6	6	6	7	7	7	9	9	9
Toppings Required (ounces unless stated as slice) / **Toppings Optional									
Spinach	1.5	1.0	1.0	2.0	1.5	1.5	2.5	2.0	2.0
Sliced Tomatoes (slice)(variance)	9	6	4	11	8	6	15	11	8
Salami (slice)	12	9	6	16	12	10	20	16	12
Pepperoni (slice)	30	24	18	40	32	24	54	46	38
Ham (slice)	30	24	18	40	32	24	54	46	38
Black Olives	2.0	1.5	1.0	3.0	2.0	1.5	4.0	2.5	2.0
Green Olives**	2.0	1.5	1.0	3.0	2.0	1.5	4.0	2.5	2.0
Onion	2.0	1.5	1.0	3.0	2.0	1.5	4.0	2.5	2.0
Green Pepper	2.0	1.5	1.0	3.0	2.0	1.5	4.0	2.5	2.0
Banana Pepper	2.0	1.5	1.0	3.0	2.0	1.5	4.0	2.5	2.0
Green Chile Pepper**	2.0	1.5	1.0	3.0	2.0	1.5	4.0	2.5	2.0
Jalapeno	2.0	1.5	1.0	3.0	2.0	1.5	4.0	2.5	2.0
Mushroom	3.5	2.5	1.5	5.0	3.5	2.0	6.5	4.5	2.5
Tomato	3.5	2.5	1.5	5.0	3.5	2.0	6.5	4.5	2.5
Pineapple	3.5	2.5	1.5	5.0	3.5	2.0	6.5	4.5	2.5
Sausage	3.5	2.5	1.5	5.0	3.5	2.0	6.5	4.5	2.5
Beef	3.5	2.5	1.5	5.0	3.5	2.0	6.5	4.5	2.5
Chorizo (variance)	3.5	2.5	1.5	5.0	3.5	2.0	6.5	4.5	2.5
Chicken Grilled	3.5	2.5	1.5	5.0	3.5	2.0	6.5	4.5	2.5
Philly Meat	2.5	2.0	1.5	3.5	2.5	2.0	5.0	3.5	2.5
Bacon	2.5	2.0	1.5	3.5	2.5	2.0	5.0	3.5	2.5
**Anchovies (can)	1	1	1	1	1	1	1	1	1
**Fresh Garlic	1.0	0.7	0.5	1.2	1.0	0.7	1.5	1.2	1.0
Oregano (Thin Crust only)	0.021	0.021	0.021	0.028	0.028	0.028	0.035	0.035	0.035
Wing Sauce (post-bake)	1.0	1.0	1.0	1.5	1.5	1.5	2.0	2.0	2.0

Light and Extra Portions

- A. **Light Topping** is defined as a **25% decrease** in the topping portion ordered (Multiply topping amount by 0.75)
- B. **Extra Topping** is defined as a **50% increase** in the topping portion ordered (Multiply topping amount by 1.5)
1. When the topping ordered is on a 1-item pizza, the **Extra** portion is **50% more** than the 1-topping portion.
(**Example:** Extra Pepperoni = 1 item, use 1 topping portion / $40+20 = 60$ Pepperoni)
 2. When the topping ordered is on a 2-3 item pizza, the **Extra** portion is **50% more** than the 2-3 topping portion.
(**Example:** Extra Pepperoni + Mushrooms = 2 items, use 2-3 topping portion / $32+16 = 48$ Pepperoni)
 3. When the topping ordered is on a 4+ item pizza, the **Extra** portion is **50% more** than the 4+ topping portion.
(**Example:** Extra Pepperoni + Mushroom, Onion, Green Pepper = 4+ items, use 4+ topping portion / $24+12 = 36$ Pepperoni)

Half/Half Pizzas

- A. Pizzas ordered as half cheese only will receive the **Cheese Only** portion on that half. And the half with toppings will receive the topping portion for that side (for example, a 14" half pepperoni pizza will receive half the one-topping portion, or 20 Pepperoni)

Domino's Specialty Pizzas

Stores are required to carry all Specialty Pizza recipes below.

Assembly

- A. See correct crust type for assembly procedures
- B. See recipes below for correct build order and portions
- C. Place in oven

End Bake

- A. Remove pizza when it completely exits the oven chamber and cut according to desired slices per correct crust type
- B. Apply hot sauce to the Buffalo Chicken Pizza
- C. Apply garlic oil blend to the crown of the crust for ALL Hand-tossed Specialty Pizzas
- D. Close box and place in an approved warming unit or hot bag, or on an approved warming rack

Recipe builds and portions for HT, TC Brooklyn, and GFC

PHILLY CHEESE STEAK 4+ Top				
Ingredients	10"	12"	14"	16"
American Cheese	4	6	7	9
Philly Steak	2.0	3.0	4.0	5.0
Onion	0.5	1.0	1.5	2.0
Green Pepper	0.5	1.0	1.5	2.0
Mushroom	1.0	1.5	2.0	2.5
Provolone	2.5	3.5	4.7	6.0

BUFFALO CHICKEN 2-3 Top				
Ingredients	10"	12"	14"	16"
American Cheese	4	6	7	9
Chicken	2.0	3.0	4.0	5.0
Onion	1.0	1.5	2.0	2.5
Provolone	2.5	3.5	4.7	6.0
Cheddar Cheese Blend	1.0	2.0	2.5	3.5
Post Bake Application				
Hot Buffalo Sauce	1.0	1.0	1.5	2.0

MEMPHIS BBQ CHICKEN 2-3 Top				
Ingredients	10"	12"	14"	16"
Honey BBQ Sauce	1.5	2.5	3.5	4.5
Pizza Cheese	1.5	2.5	3.5	4.5
Chicken	2.0	3.0	4.0	5.0
Onion	1.0	1.5	2.0	2.5
Provolone	2.5	3.5	4.7	6.0
Cheddar Cheese Blend	1.0	2.0	2.5	3.5

CALI CHICKEN BACON RANCH 2-3 Top				
Ingredients	10"	12"	14"	16"
Ranch Sauce	1.5	3.0	4.0	5.0
Pizza Cheese	1.5	2.5	3.5	4.5
Chicken	2.0	3.0	4.0	5.0
Bacon	1.5	2.0	2.5	3.5
Provolone	2.5	3.5	4.7	6.0
Tomato	1.5	2.5	3.5	4.5

SPINACH & FETA 4+ Top				
Ingredients	10"	12"	14"	16"
Pizza Cheese	1.5	2.5	3.5	4.5
Spinach	1.0	1.0	1.5	2.0
Feta	1.0	1.5	2.0	2.5
Onion	0.5	1.0	1.5	2.0
Provolone	2.5	3.5	4.7	6.0
Parm/Asiago	0.5	0.7	1.0	1.2
Alfredo Sauce	0.7	1.5	2.0	2.5

PACIFIC VEGGIE 4+ Top				
Ingredients	10"	12"	14"	16"
Pizza Sauce	1.5	3.0	4.0	4.5
Pizza Cheese	1.5	2.5	3.5	4.5
Spinach	1.0	1.0	1.5	2.0
Provolone	2.5	3.5	4.7	6.0
Feta	1.0	1.5	2.0	2.5
Onion	0.5	1.0	1.5	2.0
Mushroom	1.0	1.5	2.0	2.5
Black Olive	0.2	0.5	0.7	1.0
Tomato	0.5	1.0	1.5	2.0
Garlic Herb Shake-on	0.02	0.03	0.04	0.05

HONOLULU HAWAIIAN 4+ Top				
Ingredients	10"	12"	14"	16"
Pizza Sauce	3.0	4.2	6.0	8.0
Pizza Cheese	1.5	2.5	3.5	4.5
Ham	12	18	24	38
Bacon	1.0	1.5	2.0	2.5
Pineapple	1.0	1.5	2.0	2.5
Green Pepper	0.5	1.0	1.5	2.0
Provolone	2.5	3.5	4.7	6.0

ULTIMATE PEPPERONI 2-3 Top				
Ingredients	10"	12"	14"	16"
Pizza Sauce	3.0	4.2	6.0	8.0
Pizza Cheese	1.5	2.5	3.5	4.5
Pepperoni	16	24	32	46
Provolone	2.5	3.5	4.7	6.0
Pepperoni	16	24	32	46
Parm/Asiago	0.5	0.7	1.0	1.2
Oregano – ALL CRUST TYPES	0.01	0.02	0.03	0.04

WISCONSIN 6 CHEESE 4+ Top				
Ingredients	10"	12"	14"	16"
Pizza Sauce	3.0	4.2	6.0	8.0
Pizza Cheese	1.5	2.5	3.5	4.5
Feta	1.0	1.5	2.0	2.5
Provolone	1.0	2.0	2.5	3.5
Cheddar Cheese Blend	1.0	2.0	2.5	3.5
Parm/Asiago	1.0	1.5	2.0	2.5
Oregano – ALL CRUST TYPES	0.01	0.02	0.03	0.04

DELUXE 4+ Top				
Ingredients	10"	12"	14"	16"
Pizza Sauce	3.0	4.2	6.0	8.0
Pizza Cheese	1.5	2.5	3.5	4.5
Pepperoni	12	18	24	38
Onion	0.5	1.0	1.5	2.0
Green Pepper	0.5	1.0	1.5	2.0
Mushroom	1.0	1.5	2.0	2.5
Sausage	1.0	1.5	2.0	2.5
Provolone	2.5	3.5	4.7	6.0
THIN CRUST ONLY - Oregano	0.01	0.02	0.03	0.04

MEATZZA 4+ Top				
Ingredients	10"	12"	14"	16"
Pizza Sauce	3.0	4.2	6.0	8.0
Pizza Cheese	1.5	2.5	3.5	4.5
Pepperoni	12	18	24	38
Ham	12	18	24	38
Sausage	1.0	1.5	2.0	2.5
Beef	1.0	1.5	2.0	2.5
Provolone	2.5	3.5	4.7	6.0
THIN CRUST ONLY - Oregano	0.01	0.02	0.03	0.04

EXTRAVAGANZZA 4+ Top				
Ingredients	10"	12"	14"	16"
Pizza Sauce	3.0	4.2	6.0	8.0
Pizza Cheese	1.5	2.5	3.5	4.5
Pepperoni	12	18	24	38
Ham	12	18	24	38
Onion	0.5	1.0	1.5	2.0
Green Pepper	0.5	1.0	1.5	2.0
Mushroom	1.0	1.5	2.0	2.5
Black Olive	0.5	1.0	1.5	2.0
Sausage	1.0	1.5	2.0	2.5
Beef	1.0	1.5	2.0	2.5
Provolone	2.5	3.5	4.7	6.0
THIN CRUST ONLY - Oregano	0.01	0.02	0.03	0.04

Recipe builds and portions for PAN

BUFFALO CHICKEN 2-3 Top		PHILLY CHEESE STEAK 4+ Top		SPINACH & FETA 4+ Top	
Ingredients	12"	Ingredients	12"	Ingredients	12"
American Cheese	6	American Cheese	6	Provolone	4.0
Chicken	3.0	Philly Steak	3.0	Pizza Cheese	3.0
Onion	1.5	Onion	1.0	Spinach	1.0
Provolone	4.0	Green Pepper	1.0	Feta	1.5
Cheddar Cheese Blend	2.0	Mushroom	1.5	Onion	1.0
Post Bake – Hot Buffalo Sauce	1.0	Provolone	4.0	Parm/Asiago	0.7
				Alfredo Sauce	1.5

MEMPHIS BBQ CHICKEN 2-3 Top		CALI CHICKEN BACON RANCH 4+ Top		HONOLULU HAWAIIAN 4+ Top	
Ingredients	12"	Ingredients	12"	Ingredients	12"
Provolone	4.0	Provolone	4.0	Provolone	4.0
Honey BBQ Sauce	3.0	Ranch Sauce	3.0	Pizza Sauce	3.0
Pizza Cheese	3.0	Pizza Cheese	3.0	Pizza Cheese	3.0
Chicken	3.0	Chicken	3.0	Ham	18
Onion	1.5	Bacon	2.0	Bacon	1.5
Cheddar Cheese Blend	2.0	Tomato	2.5	Pineapple	1.5
				Green Pepper	1.0

WISCONSIN 6 CHEESE 4+ Top		DELUXE 4+ Top		ULTIMATE PEPPERONI 2-3 Top	
Ingredients	12"	Ingredients	12"	Ingredients	12"
Provolone	4.0	Provolone	4.0	Provolone	4.0
Pizza Sauce	3.0	Pizza Sauce	3.0	Pizza Sauce	3.0
Pizza Cheese	3.0	Pizza Cheese	3.0	Pepperoni	24
Feta	1.5	Pepperoni	18	Pizza Cheese	3.0
Cheddar Cheese Blend	2.0	Onion	1.0	Pepperoni	24
Parm/Asiago	1.5	Green Pepper	1.0	Parm/Asiago	0.7
Oregano	0.02	Mushroom	1.5	Oregano	0.02
		Sausage	1.5		

MEATZZA 4+ Top		EXTRAVAGANZZA 4+ Top		PACIFIC VEGGIE 4+ Top	
Ingredients	12"	Ingredients	12"	Ingredients	12"
Provolone	4.0	Provolone	4.0	Provolone	4.0
Pizza Sauce	3.0	Pizza Sauce	3.0	Pizza Sauce	1.5
Pizza Cheese	3.0	Pizza Cheese	3.0	Spinach	1.0
Pepperoni	18	Pepperoni	18	Pizza Cheese	3.0
Ham	18	Ham	18	Feta	1.5
Sausage	1.5	Onion	1.0	Onion	1.0
Beef	1.5	Green Pepper	1.0	Mushroom	1.5
		Mushroom	1.5	Black Olive	0.5
		Black Olive	1.0	Tomato	1.0
		Sausage	1.5	Garlic Herb Shake-on	0.03
		Beef	1.5		

Bread Twists

Preparation

- A. Bread twists must be made from properly proofed dough based on the Dough Evaluation Guide
- B. Bread twists must be made with pan dough without cornmeal
- C. Bread twists must be baked in the approved 12" silver Lloyd pan (E209050)
- D. If prepped in a pan, prepped bread twists must be covered with a 12" pan lid to avoid drying out
- E. Prepped bread twists must be held at room temperature (50°F –90°F / 10°C–32°C) and may not be held under refrigeration at any time
- F. Prepped bread twists have a 4-hour use time on dough days 1-4 and a 2-hour use time on dough days 5-6, after being properly proofed
- G. Utensils, surfaces, and equipment should be clean and sanitized prior to use

Procedures

- A. Inside a 12" silver Lloyd pan, place a baking mat with one (1) 12"x12" sheet of parchment paper on top
- B. Remove one (1) PAN dough ball from tray and place on table without cornmeal
- C. Cut the 12" PAN dough ball in half, square off edges and slightly flatten
- D. Per half, vertically cut eight (8) even slices, cutting all the way through both ends
- E. With a pizza cutter, make the first cut in the center, halving each side, and then halving each quarter
- F. Using both hands, grab and pull the ends of a dough strip until reaching 8 to 9 inches long
- G. Cross the ends over each other while leaving an "eye" in the middle, to form the classic ribbon shape
- H. When complete, it will look like a "figure 8" with one end open. Repeat for the remaining seven (7) strips
- I. The ribbon legs should measure about 1" from the center crossing point
- J. Each Bread Twist should measure about 3" in length
- K. Place bread twists on the 12"x12" parchment so they do not touch
- L. Place two (2) at the top and bottom of pan and four (4) across the center, for a total of eight (8) twists
- M. Place one 14" disk or screen on top of the pan
- N. Place in oven and bake one pass through

Cut Table

- A. Remove pan from oven with pan grippers or pizza peel
- B. Using both hands, pick up the opposite corners of the parchment paper
- C. Place product in the 13" side order box, and leave the parchment paper
- D. Apply correct portions, based on flavor:
 - 1. Garlic:
 - a) 0.7 oz. garlic oil blend
 - b) Required dipping cup: Marinara
 - 2. Parmesan:
 - a) 0.7 oz. garlic oil blend
 - b) 0.2 oz. Parmesan shake-on
 - c) Required dipping cup: Marinara
 - 3. Cinnamon:
 - a) 1.5 oz. Cinna Magic (Should use the half-cut tri-tip lid to apply)
 - b) Required dipping cup: Sweet Icing
- E. Close the box and place in an approved warming unit or hot bag, or on an approved warming rack
- F. Bread Twists ordered with an Oven-Baked Dip do not require a dipping cup

End Bake

- A. Golden brown – top and bottom
- B. Product must reach a minimum of 165°F internal temperature when it completely exits the oven chambers
- C. Evenly distributed post bake applications

Oven-Baked Dips

Preparation

- A. Dips cannot be premade for future orders
- B. Alfredo and pizza sauce must be used from a prepped squeeze bottle
- C. Pizza sauce used for Cheesy Marinara Dip must be used at room temperature (50°F –90°F / 10°C–32°C)
- D. Apple filling must be used at room temperature (50°F –90°F / 10°C–32°C)
- E. Dips cannot be made with additions or substitutions
- F. Utensils, surfaces, and equipment should be clean and sanitized prior to use

Assembly – Cheesy Marinara Dip*

- A. Apply 4 oz. of pizza sauce from a squeeze bottle to pasta tin, covering bottom of tin edge to edge
- B. Apply 2 oz. of pizza cheese edge to edge
- C. Apply 2 oz. alfredo edge to edge
- D. Avoid applying ingredients on the side of the pasta tin, as it causes scorching
- E. Place in oven and bake one pass through*

Assembly – Five-Cheese Dip*

- A. Apply 2 oz. of pizza cheese to pasta tin, covering bottom of tin edge to edge
- B. Tear two slices of American cheese in half, creating 4 triangle slices
- C. Place triangles in tin to create a square pattern
- D. Apply 0.5 oz. of parm asiago
- E. Apply 2 oz. of Cheddar Cheese Blend
- F. Apply 4 oz. of Alfredo, covering all previous toppings edge to edge
- G. Avoid applying ingredients on the side of the pasta tin, as it causes scorching
- H. Place in oven and bake one pass through*

*Each dip must follow the stated assembly steps listed above

5-Cheese	Ounces	Cheesy Marinara	Ounces
Pizza Cheese	2.0	Pizza Sauce	4.0
American Cheese	2 slices	Pizza Cheese	2.0
Parm Asiago	0.5	Alfredo	2.0
Cheddar Cheese Blend	2.0		
Alfredo	4.0		

End Bake

- A. Cheese and toppings are properly melted
- B. Toppings correct and evenly distributed
- C. Food must reach an internal temperature of 165°F (74°C)
- D. Minimal scorching

Cut Table

- A. Remove tin from oven with peel
- B. Place Dip in 12" medium box
- C. Seal tin with a lid
- D. Add Bread Twists and close 12" box when Bread Twists & Dips are completed. Place in an approved warming unit or hot bag, or on an approved warming rack
- E. Dips sold without an order of Bread Twists will be packaged in 10" boxes.
- F. Bread Twists served with an Oven-Baked Dip do not require a dipping sauce

Stuffed Cheesy Bread (for all builds)**Preparation**

- A. Stuffed Cheesy Bread must be made from properly proofed dough based on the Dough Evaluation Guide
- B. Stuffed Cheesy Bread must be made with Hand-tossed dough with cornmeal
- C. Stuffed Cheesy Bread must be baked on an approved screen or disk
- D. Prepped Stuffed Cheesy Bread may not be held with cheese or toppings itemized on it
- E. Prepped Stuffed Cheesy Bread wrapped in the parchment paper can be held inside a clean and sanitized sealed container, at room temperature only, and stacked no more than four (4) high
- F. Prepped Stuffed Cheesy Bread must be held at room temperature (50°F –90°F / 10°C–32°C) and may not be held under refrigeration at any time
- G. Prepped Stuffed Cheesy Bread has a 4-hour use time on dough days 1-4 and a 2-hour use time on dough days 5-6, after being properly proofed
- H. Utensils, surfaces, and equipment should be clean and sanitized prior to use

Procedures

- A. Remove one (1) 14" Hand-tossed dough ball from tray and place on table with cornmeal
- B. Lightly coat the 14" Hand-tossed dough ball in cornmeal
- C. Stretch and flatten dough ball to size, 16" x 10" rectangle, and square off edges
- D. With a pizza cutter, make one (1) cut down the center, creating two (2) 8" x 10" squares
- E. Place each half, on two (2) separate approved screens or disks, on top of the 12"x12" parchment paper
- F. Portion 2.0 oz. of pizza cheese across the lower 4" x 10" half of the dough skin
 - 1. Cheese Only:
 - a. Move to step G
 - 2. Pepperoni:
 - a. Portion 14 slices of pepperoni, in two rows of seven, on top of the pizza cheese
 - 3. Spinach and Feta:
 - a. Portion 0.5 oz. of spinach on top of the pizza cheese
 - b. Portion 0.5 oz. of feta cheese on top of the spinach
 - 4. Bacon and Jalapeño:
 - a. Portion 1.0 oz. of bacon on top of the pizza cheese
 - b. Portion 0.7 oz. of jalapeño on top of the bacon
- G. Fold the top 4" x 10" half over the lower half by matching up the corners
- H. Make seven (7) cuts to the square with pizza cutter, cutting all the way through both ends
- I. With a pizza cutter, make the first cut in the center, halving each side, and then halving each quarter
- J. Apply 3 oz. of Cheddar Cheese Blend
 - a. Pepperoni: Place one pepperoni on top of the Cheddar Cheese Blend as an identifier
 - b. Spinach and Feta: Place one small piece of spinach on top of the Cheddar Cheese Blend as an identifier
 - c. Bacon and Jalapeño: Place one jalapeño on top of the Cheddar Cheese Blend as an identifier

- K. Place in oven and bake one pass through

Cut Table

- A. Remove screen or disk from oven with the pizza peel
- B. Using both hands, pick up the opposite corners of the parchment paper
- C. Place product in the 13" side order box, and leave the parchment paper
- D. Apply 0.5 oz. of garlic oil blend
- E. Close the box and place in an approved warming unit or hot bag, or on an approved warming rack

End Bake

- A. Golden brown – bottom
- B. Cheese evenly melted
- C. Product must reach 165°F (73.9C) internal temperature when it completely exits the oven chambers
- D. Evenly distributed post bake application

Optional dipping cups: *Garlic, Blue cheese, Ranch, Mango Habanero, Honey BBQ, Hot Buffalo Sauce, Marinara.*
(Dipping cups sold separately)

Parmesan Bread Bites

Preparation

- A. Parmesan bread bites must be made from properly proofed dough based on the Dough Evaluation Guide
- B. Parmesan bread bites must be made with pan dough without cornmeal
- C. Parmesan bread bites must be baked in the approved 12" silver Lloyd pan (E209050)
- D. If prepped in a pan, prepped Parmesan bread bites must be covered with a 12" pan lid, to avoid drying out
- E. Prepped Parmesan bread bites must be held at room temperature (50°F–90°F / 10°C–32°C) and may not be held under refrigeration at any time
- F. Prepped Parmesan bread bites have a 4-hour use time on dough days 1-4 and a 2-hour use time on dough days 5-6, after being properly proofed
- G. Utensils, surfaces, and equipment should be clean and sanitized prior to use

Procedures

- A. Inside two (2) 12" silver Lloyd pans, place a baking mat with one (1) 12"x12" sheet of parchment paper, on top, in each
- B. Remove one (1) PAN dough ball from tray and place on table without cornmeal
- C. Cut a 12" PAN dough ball in half
- D. Shape and flatten the half dough ball to size, 5" x 3", square off the edges
- E. Place each half, in two (2) separate pans, on top of the 12"x12" parchment paper
- F. Vertically cut eight (8) even slices, cutting all the way through both ends
- G. With a pizza cutter, make the first cut in the center, halving each side, and then halving each quarter
- H. Then make one even horizontal cut, cutting all the way through both ends
- I. Using both hands, separate the sixteen (16) piece bites onto the 12"x12" parchment so they don't touch
- J. Place eleven (11) around the outside and five (5) on the inside
- K. Place one tri-screen, two 14" disks, or three 14" screens on top of the pan
- L. Place in oven and bake one pass through

**32-pc. order use a 12" PAN dough ball. Repeat steps 1-10 per half. A 32-pc. order must be baked in two (2) separate pans*

Cut Table

- A. 16-pc.
1. Remove pan from oven with pan grippers or pizza peel
 2. Using both hands, pick up the opposite corners of the parchment paper
 3. Place product in the 9" side order box, and leave the parchment paper
 4. Apply 0.5 oz. of garlic oil blend
 5. Apply 0.2 oz. of Parmesan shake-on
 6. Close the box and place in an approved warming unit or hot bag, or on an approved warming rack
- B. 32-pc.
1. Remove pans from oven, one at a time, with pan grippers or pizza peel
 2. For the first 16 pc, using both hands, pick up the opposite corners of the parchment paper
 3. Place product into a 13" side order box, and leave parchment paper
 4. Transfer the other 16 pc into the 13" side order box, and discard parchment paper
 5. Apply 1.0 oz. of garlic oil blend
 6. Apply 0.5 oz. of Parmesan shake-on
 7. Close the box place in an approved warming unit or hot bag, or on an approved warming rack

End Bake

- A. Light golden brown – top and bottom
 B. Product must reach 165°F internal temperature when it completely exits the oven chambers
 C. Evenly distributed post bake application

Optional dipping cups: *Garlic, Blue cheese, Ranch, Mango Habanero, BBQ, Hot Sauce, Marinara.*
 (Dipping cups sold separately)

Wings and Wing Sauces**Required**

- Honey BBQ
- Hot Buffalo
- Garlic Parm
- Sweet Mango Habanero

Optional

- Mild Buffalo

- A. One (1) order of wings is 8, 16, or 32 pieces; may only be sold in increments of 8, 16, and 32 pieces
 B. The required sauces must be branded as Hot Buffalo, Mild Buffalo, Garlic Parm, Sweet Mango Habanero and Honey BBQ in all advertising, on menu boards, and in all other communication

Receiving

- A. Chicken wings will arrive fully cooked and semi-frozen (should not exceed 38°F (3°C))
 B. Hot Buffalo, Mild Buffalo, Sweet Mango Habanero and Honey BBQ Sauces are received at room temperature (50 °F –90°F / 10 °C –32°C) and do not require refrigeration
 C. Supply Chain Center will deliver garlic parm directly into the cooler 33°F – 38°F (1 °C -3°C)
 D. See Shelf Life information for sauce shelf life requirements

Pre-Shift Preparation

- A. Wings must be completely thawed prior to use
 B. Wings must be thawed under refrigeration (33 °F – 38°F / 1 °C – 3°C), never at room temperature (50 °F –90°F / 10 °C –32°C). This will take approximately 48 hours from the date removed from freezer
 C. Sufficient wings must be prepped in advance for the day's use

Prep

- A. Place thawed wings in a clean, sanitized container. Write the expiration time of 48 hours on the side of the container and place under refrigeration
- B. Place a combination (target is 50/50 mix not to exceed 60/40 mix) of flats and drums
 1. Into a plastic bag and seal. Bags may only be used once, then discard OR
 2. Place into a 1/3 bin on the makeline rail OR
 3. Place into a 1/3 bin on the makeline rail OR
 4. Place an approved prep container of wings under the makeline

Assembly

Place a combination (target is 50/50 mix not to exceed 60/40 mix) of flats and drums as follows:

- A. 8-piece wings on a 12"x12" parchment, on a screen
- B. 16 wings will be placed on a 10"x16" parchment, on a 14" screen
- C. 32-piece wings should be 2 separate orders of 16. Use 2 10"x16" parchments and 2 14" screens
- D. Do not sauce wings prior to bake
- E. Wings cannot be partially baked
- F. Place wings in rows so they are not touching. It is suggested that drums are placed around the exterior to help reach required temps.

All methods follow these directions

- A. Do not sauce wings prior to bake
- B. Wings cannot be partially baked
- C. Place wings in rows so they are not touching*

Bake

- A. Place in oven and make sure the wings reach a minimum internal temperature of 165°F (74°C) or state required minimum. Check your local health department for temperature requirements.

Cut Table

- A. Remove the screen from the oven and place it on the cut table. Place pizza peel under parchment and transfer wings and parchment to the appropriate box. There is no need for a new piece of parchment.
- B. Using a squeeze bottle, apply desired sauce to wings on parchment, while in the box
- C. Close the box and place in an approved warming unit or hot bag, or on an approved warming rack

****Packaging, Sauce Portions, and Dipping Cups**

- A. 8 piece
 1. Package in 9" side box on 12"x12" parchment
 2. Apply 2.0 ounces of approved sauce
 3. 1 Dipping cup
- B. 16 piece
 1. Package in 13" EZ fold side order box on 10"x16" parchment.
 2. Apply 4 ounces of approved sauce
 3. 2 Dipping cups
- C. 32 piece
 1. Package in a 12" pizza box on 10"x16" parchment.
 2. Apply 8 ounces of approved sauce
 3. 4 Dipping cups

Domino's Boneless Chicken

- A. All stores must carry Boneless Chicken as a side item
- B. One (1) order of Boneless Chicken is either 8, 16, or 32 pieces; may only be sold in increments of 8, 16, and 32 pieces
- C. See shelf life guide for Boneless Chicken shelf life information

Receiving

- A. Boneless Chicken will arrive fully cooked and semi-frozen (should not exceed 38°F (3°C))

Pre-Shift Preparation

- A. Boneless Chicken must be completely thawed prior to use
- B. Boneless Chicken must be thawed under refrigeration (33 °F – 38°F / 1 °C – 3°C), not at room temperature (50 °F –90°F / 10 °C –32°C). Thawing will take approximately 48 hours from date removed from freezer
- C. Sufficient orders must be prepped in advance for the day's use
- D. Because this is a natural meat product, there will be a certain amount of waste in each case
 - 1. Orders are 8, 16 and 32 pieces ONLY, there are no bonus pieces
 - 2. **Only use pieces that meet at least one of the size criteria**
 - a. **Larger than a pepperoni**
 - b. **Smaller than a pepperoni, but larger than ½ a pepperoni in thickness**
 - c. Do not use extra pieces that are too small or use crumbs

Prep methods

- A. Place thawed Boneless Chicken in clean, sanitized container. Cardboard boxes cannot be used.
- B. Write the expiration time of 48 hours on the side of the container and place under refrigeration.
- C. Place Boneless Chicken
 - 1. into a plastic bag and seal. Bags may only be used once, then discard OR
 - 2. Place an approved prep container of Boneless Chicken under the makeline.
- D. Full pieces of Boneless Chicken cannot be stored on the top rail of the makeline

Assembly

- A. 8 piece Boneless Chicken will be placed on a 12"x12" parchment, on a screen
- B. 16 piece Boneless Chicken will be placed on a 10"x16" parchment, on a 14" screen
- C. 32 piece Boneless Chicken should be two separate orders of 16. Use two 10"x16" parchments and two 14" screens
- D. Place Boneless Chicken in rows so they are not touching. See job aid photos.

Bake

- A. Place in the oven and make sure that the Boneless Chicken reaches a minimum internal temperature of 165°F (74°C) or state required minimum. Check your local health department for temperature requirements
- B. *32 piece will be baked on two 14" screens and will consist of 16 pieces per 10"x16" parchment

Cut Table

- A. Remove the screen from the oven and place it on the cut table**
- B. Close the box and place in an approved warming unit or hot bag, or on an approved warming rack

****Packaging and Dipping Cups**

- A. 8 piece
 - 1. Package in 9" side box on 12"x12" parchment
 - 2. 1 Dipping Cup
- B. 16 piece
 - 1. Package in 13" EZ fold side order box on 10"x16" parchment
 - 2. 2 Dipping Cups
- C. 32 piece
 - 1. Package in a 12" pizza box on 10"x16" parchment
 - 2. 4 Dipping Cups

Specialty Chicken

- A. All stores must carry Specialty Chicken as a side item
- B. All stores must carry all recipes listed below
- C. See shelf life guide for Boneless Chicken shelf life information
- D. No additional ingredients can be added to Specialty Chicken due to temperature issues

Receiving

- A. Boneless Chicken will arrive fully cooked and semi-frozen (should not exceed 38°F (3°C))

Pre-Shift Preparation

- A. Boneless Chicken must be completely thawed prior to use
- B. Boneless Chicken must be thawed under refrigeration (33°F–38°F / 1°C–3°C), not at room temperature (50°F–90°F / 10°C–32°C). Thawing will take approximately 48 hours from date removed from freezer
- C. Sufficient orders must be prepped in advance for the day's use
- D. Boneless Chicken must be cut with an approved, clean, plastic knife
- E. Orders consist of 12 pre-cut/prepped chicken pieces ONLY, there are no bonus pieces
- F. Pepperoni Rule:
 - 1. CUT - Cut pieces in half larger than a pepperoni
 - 2. DO NOT CUT - Pieces smaller than a pepperoni. Use these pieces, but only count as one piece in an order
 - 3. DO NOT USE - Pieces smaller than half of a pepperoni
- G. Salami Rule:
 - 1. CUT - When a Boneless chicken piece is the same size or larger than a full slice of Salami, cut into four pieces.

Assembly

- A. Remove pre-cut/prepped Boneless Chicken from makeline cabinet or rail
- B. Place 12 pre-cut/prepped Boneless Chicken on ½ sheet of parchment on a 12" screen or disk
- C. Create two rows of six, and pieces should be touching
- D. Apply correct sauce, cheese, and topping portions
- E. Place in the oven and make sure that the Boneless Chicken reaches a minimum internal temperature of 165°F (74°C) or state required minimum. Check your local health department for temperature requirements

Cut Table

- A. Remove from the oven with peel and place on the cut table
- B. Using the pizza peel, place order with the parchment in the box
- C. Close the box and place in an approved warming unit or hot bag, or on an approved warming rack

Packaging

A. Package with ½ sheet of 12"x12" parchment in a 9" Side box

Classic Hot Buffalo		Crispy Bacon & Tomato	
Ingredients	Portions	Ingredients	Portions
Ranch	0.5	Garlic Parm Sauce	1.5
Hot Buffalo Sauce	1.0	Pizza Cheese	0.7
Pizza Cheese	0.7	Bacon	0.7
Feta	0.2	Cheddar Cheese Blend	0.7
Cheddar Cheese Blend	0.7	Tomato	0.5
***Post Bake			
Hot Sauce	0.5		

Sweet BBQ Bacon		Spicy Jalapeno & Pineapple	
Ingredients	Portions	Ingredients	Portions
Honey BBQ Sauce	1.5	Mango Habanero	1.5
Pizza Cheese	0.7	Pizza Cheese	0.7
Bacon	0.7	Pineapple	0.7
Cheddar Cheese Blend	0.7	Jalapeno	0.5
		Cheddar Cheese Blend	0.7

Oven Baked Sandwiches

- A. The Oven Baked Sandwich line listed below must be offered by all stores
- B. No additional ingredients can be added to sandwiches due to temperature issues

Receiving and Storage Information

- A. Do not store bread under refrigeration

Pre-Shift Preparation

- A. Slice enough 8" par baked bread for the day's use, using an approved serrated knife. Keep bread stored in closed bags to maintain shelf life
- B. Handle this bread carefully, as it is very fragile
- C. Peel enough sliced Provolone cheese into ½ slices for the day's use (from 12 o'clock to 6 o'clock to separate into 2" x 6.5" single slices) Make sure that the cheese in makeline bin is not higher than the bin or the temperature will be too warm and the product will dry out

Assembly – All Flavors

- A. On 12" screen layer one clean, sanitized silicone baking mat and one 10"x16" sheet of parchment paper
- B. Apply 0.10 ounce of butter flavored oil to the top of the top slice of bread
- C. Place both slices of bread on their backs on the parchment paper
- D. Apply toppings in correct order
- E. Cover the top slice with parchment paper to prevent scorching, keep the bottom slice uncovered
- F. Bake once through oven

End Bake

- A. Cheese properly melted
- B. Toppings correct and evenly distributed
- C. Food must reach an internal temperature of 165°F (74°C)
- D. Bread golden brown and toasted

Cut and Box

- A. Remove the sandwich from the oven
- B. Remove and discard parchment paper
- C. Sweet & Spicy Chicken Habanero bottom slice: apply 0.7-ounce mango habanero sauce
- D. Place liner in 9" side box, then place sandwich into the box
- E. Cut on 45° angle
- F. Close the 9" side box and place in an approved warming unit or hot bag, or on an approved warming rack

Chicken Parm			Philly Cheese Steak			
Top	Pizza Sauce	1.0	Top	Sliced Provolone	1	
	Shredded Parm/Asiago	1.0		Bottom	American Cheese	2
	Sliced Provolone	1			Philly Steak	2.5
Bottom	Pizza Cheese	0.5	Onion		0.5	
	Chicken	2.5	Green Pepper		0.5	
	Sliced Provolone	1	Mushroom		0.7	
			Sliced Provolone		1	

Italian			Chicken Bacon Ranch		
Top	Pizza Cheese	0.5	Top	Bacon	0.7
	Salami (slice)	3		Sliced Provolone	1
	Sliced Provolone	1		Bottom	Ranch
Bottom	Pizza Cheese	0.5	Pizza Cheese		0.5
	Pepperoni & Ham (slice)	14	Chicken		2.5
	Green Pepper & Onion	0.5	Sliced Provolone		1
	Banana Pepper	0.2			
	Sliced Provolone	1			

Mediterranean Veggie			Buffalo Chicken		
Top	Feta Cheese	1.0	Top	Hot Buffalo Sauce	0.7
	Spinach	0.5		Cheddar Cheese Blend	1.0
	Sliced Provolone	1			
Bottom	American Cheese	2	Bottom	Blue Cheese	1.0
	Onion	1.0		Pizza Cheese	0.5
	Diced Tomato	1.0		Chicken	2.5
	Banana Pepper	0.2		Onion	1.0
	Sliced Provolone	1		Sliced Provolone	1

Sweet & Spicy Chicken Habanero		
Top	Pineapple	0.7
	Jalapeno	0.5
	Cheddar Cheese Blend	1.5
Bottom	Pizza Cheese	0.5
	Chicken	2.5
	Sliced Provolone	1

Loaded Tots

- A. All stores must carry Loaded Tots as a side item and all recipes listed below
- B. See shelf-life guide for Potato Tots shelf life information
- C. No additional ingredients can be added or substituted to Loaded Tots

Receiving

- A. Potato Tots will arrive fully cooked and semi-frozen (should not exceed 38°F (3°C))

Pre-Shift Preparation

- A. Potato Tots must be completely thawed prior to use
- B. Potato Tots must be thawed under refrigeration (33°F–38°F / 1°C–3°C), not at room temperature (50°F–90°F / 10°C–32°C). Thawing will take approximately 24-48 hours from date removed from freezer
- C. Potato Tots can be placed into (one of the following):
 - 1. A food-safe, sealed plastic bag with 8 oz. Potato Tots. Bags may only be used once, then discard
 - 2. A 1/3 bin on the makeline rail
 - 3. An approved prep container of Potato Tots under the makeline
- D. Potato Tots must not be cut, ripped, or modified in any other way
- E. Orders consist of only 8 oz. Potato Tots, there are no bonus pieces

Assembly

- A. Remove Potato Tots from makeline cabinet or rail
- B. Place 8 oz. of Potato Tots on ½ sheet of 12"x12" parchment on a 12" screen or disk; pieces should lie flat and be touching with minimal gaps
 - 1. Specialty Chicken smallware must not be used in the preparation of Loaded Tots
- C. Evenly apply correct topping portions, cheese, and sauce from edge to edge
- D. Place in the oven and make sure that the Loaded Tots reach a minimum internal temperature of 165°F (74°C) or state required minimum. Check your local health department for temperature requirements

Cut Table

- A. Remove from the oven with pizza peel and place on the cut table
- B. Using the pizza peel, place order with the parchment in the box
 - 1. For Cheddar Bacon Loaded Tots, use a squeeze bottle to apply 1.0 oz. of Garlic Parm post-bake, while in the box
- C. Close the box and place in an approved warming unit or hot bag, or on an approved warming rack

Packaging

- A. Package with ½ sheet of 12"x12" parchment in a 13" side box

Cheddar Bacon		Melty 3-Cheese		Philly Cheese Steak	
Ingredients	Portions (oz.)	Ingredients	Portions (oz.)	Ingredients	Portions (oz.)
Potato Tots	8.0	Potato Tots	8.0	Potato Tots	8.0
Bacon	1.0	Shredded Provolone	1.0	Philly Steak	1.0
Cheddar Cheese Blend	2.0	Cheddar Cheese Blend	2.0	Onions	0.5
***Post Bake		Alfredo	1.0	Green Peppers	0.5
Garlic Parm	1.0			Cheddar Cheese Blend	2.0
				Alfredo	1.0

Pasta**Pre-Shift Preparation and Product Handling**

- A. Thaw penne pasta under refrigeration*
- B. Thaw Alfredo sauces under refrigeration
- C. Prep Alfredo cheese sauce into tri-tip squeeze bottles with tips cut down
- D. Alfredo sauces must be held under refrigeration

***Quick Pasta Thaw for Emergency Use Only**

- A. Remove only enough frozen noodles for 4 hours' use
- B. Place noodles inside a clean and sanitized strainer
- C. Place strainer inside another container such as cheese or sauce tubs
- D. Pour room temperature water on top of the noodles until all noodles are fully submerged
- E. Remove strainer from water after 1 to 2 minutes
- F. Let noodles drain for 2 minutes to remove all excess water
- G. Prep noodles into 1/3rd bin, cover and store in makeline
- H. Shelf life of quick thawed pasta is 8 hours when stored at ≤41°F
- I. It is critical that the prepping/thawing process is conducted by the food prep area away from the 3-compartment sink area

Assembly – All Flavors**Bread Bowl (Optional)**

- A. Stretch a 10" dough ball to 8", border should be 1 ½"
- B. Place on 8" pizza screen
- C. Place 4.5 ounces of thawed penne pasta in the center of the bread bowl
- D. Form a quarter sized depression in the middle of the pasta
- E. Apply toppings and sauce
- F. Place on the oven belt and bake once through

Pasta Tin

- A. Place 5.5 ounces of thawed penne pasta in the center of the tin
- B. Form a quarter sized depression in the middle of the pasta
- C. Apply toppings and sauce
- D. Place tin directly on the belt and bake once through

End Bake

- A. Product must reach an internal temperature of 165°F (74°C)

Pasta Tin Cut and Box

- A. Remove the aluminum foil dish from the oven and secure tin lid
- B. For stores that sell Bread Bowl Pasta (optional), place Tin into a Pasta Box, close box, and place in an approved warming unit or hot bag, or on an approved warming rack.
- C. For stores that don't sell Bread Bowl Pasta (optional), place into a Small or Pasta Box, close box, and place in an approved warming unit or hot bag, or on an approved warming rack.
- D. Forks should be included in the secondary packaging.

Bread Bowl (Optional) Cut and Box

- A. Place into Pasta Box and apply 0.5 oz. garlic oil blend on crown of rim, going around rim 2 times
- B. Close box and place in an approved warming unit or hot bag, or on an approved warming rack

C. Forks should be included in the secondary packaging.

Chicken Alfredo		Chicken Carbonara	
Chicken	2.0	Chicken	2.0
Alfredo Sauce	4.0	Onion	0.5
		Mushroom	0.5
		Bacon	0.5
		Alfredo Sauce	4.0

Primavera		Italian Sausage Marinara	
Spinach	0.7	Hearty Marinara	4.5
Onion	0.5	Sausage	2.0
Mushrooms	0.5	Shredded Provolone	1.5
Tomatoes	0.7		
Alfredo Sauce	4.0		

BYO Pasta Portions (ounces unless noted)			
Pepperoni (slices)	10	Banana Pepper	0.7
Ham (slices)	10	Jalapeno	0.7
Beef	2.0	Green Chilies	0.7
Sausage	2.0	Spinach	0.7
Chicken	2.0	Tomato	0.7
Parmesan & Asiago	1.0	Mushrooms	1.0
Cheddar Cheese Blend	1.0	Anchovies (can)	0.5
Feta	1.0	Olives (Black & Green)	0.5
Pizza Cheese	1.0	Onion	0.5
Shredded Provolone	1.0	Green Pepper	0.5
Bacon	1.0	Garlic	0.2
Philly Steak	1.0		
Pineapple	1.0		

Chocolate Lava Crunch Cakes

Pre-Shift Preparation

- A. Allow 1 day (24 hours) from delivery for Chocolate Lava Crunch Cakes to completely thaw in original cases
- B. Optimal product temperature for use is 33° F to 38° F
- C. Make sure Chocolate Lava Crunch Cakes are covered when stored

Assembly

- A. Place Chocolate Lava Crunch Cake on any size pizza screen
- B. If needed, reform tin to round shape and/or pull up the edges to allow for easy cut table procedures
- C. Bake 1 pass through the oven

End Bake

- A. Cake portion must reach 165° F, fudge will be warm
- B. Chocolate Lava Crunch Cakes will rise slightly during bake with a smoother surface and slightly dark edges

Cut and Box

- A. Remove the Chocolate Lava Crunch Cakes from the oven using a pizza peel
- B. Hold tongs with wrist up and grip 2 sides of the tin
- C. Carefully flip tin over and gently set down the cake inside 9" Side box
- D. Discard tin
- E. Sprinkle powdered sugar shake-on over cake
 - 1. Portion for 1 cake = 0.01 oz.
- F. Close the box and place in approved warming unit or hot bag, or on an approved warming rack

Marbled Cookie Brownie

The Marbled Cookie Brownie must be offered by all stores

Storage

- A. Frozen through Supply Chain
- B. Store under refrigeration: 33° F to 38° F
- C. Handle this product carefully, as it is very fragile and can break easily
- D. Shelf life is 10 days from freezer

Pre-Shift Preparation

- A. Allow 1 day (24 hours) from delivery for the product to completely thaw in original cases
- B. Cut enough for the day's use. Once cut, it has a 2-day shelf life under refrigeration.
- C. Prepping Procedure
 1. Remove Marbled Cookie Brownie from case
 2. Place one hand on top of the product to support it and flip over
 3. Remove tin from product and discard
 4. Peel off the paper from the bottom and discard. Make sure to remove all the paper
 5. Flip product back over, bottom side down, on two 12"x12" parchments, and on top of MCB Cut Guide
 6. Cut into 9 equal pieces, roughly 2 ¼" square. Press down to cut the product. (recommended to use the plastic wide blade scraper)
 7. Place in a clean and sanitized storage bin with lid
 8. Label with expiration date
 9. Store under refrigeration

Assembly

- A. Place silicone baking mat in a pan
- B. Remove pre-cut product from prep container with two 12"x12" parchments. Place in pan
- C. Pull the bottom parchment from underneath
- D. Place it on top of the product
- E. Place 14" screen or disk on top of pan
 1. Pan
 2. Baking mat
 3. 12"x12" parchment
 4. Marbled Cookie Brownie
 5. 12"x12" parchment
 6. 14" screen or disk
- F. Place in oven and bake one pass through

End Bake

- A. Golden brown cookies and darker brown brownie. One corner or edge might be darker brown, but no burnt areas
- B. Product must reach an internal temperature of 165°F (74°C)

Cut and Box

- A. Remove from the oven using a pizza peel or pan grippers
- B. Remove top screen and discard top parchment
- C. Lift on two opposite side corners of the bottom parchment
- D. Place Marbled Cookie Brownie with parchment in a 10" pizza box
- E. Close box and place in approved warming unit or hot bag, or on an approved warming rack

Domino's Salads

- A. The Domino's Salad and Dressing line must be offered by all stores
- B. Stores must carry Classic Garden and Chicken Caesar salads
- C. Stores must carry the following dressing packets (T. Marzetti or Ken's)
 - 1. **Required:** Ranch, Balsamic, Caesar
 - 2. **Optional:** Italian

Receiving

- A. **See shelf life information attached to the product**

Storage

- A. Salads must lie flat, under refrigeration [33°F – 38°F (1 – 3°C)] in walk-in or reach-in coolers or refrigerator (if store elects to use Load & Go)
 - 1. Storing salads in cold cases and Coca-Cola coolers is prohibited
- B. Salad dressings should be stored at room temperature between 50°F – 90°F (10 – 32°C)

Packaging and Delivery

- A. Each salad must be delivered in a Domino's logo bag with a fork and one dressing packet of the customer's choice
- B. Place order sticker on the bag
- C. Ranch dipping cup is not allowed to be used in place of the ranch salad dressing packets
- D. If a customer requests blue cheese dressing, explain that you only carry it in a dipping cup, but are happy to provide it in place of a dressing packet

Ready to Go Product

- A. Licensee locations must have ready-to-go product prepared, baked, and placed in the required heated slanted merchandiser during all hours of operation of the Domino's Pizza Express business except the one-hour period prior to the close of the store. This requirement applies to all approved products which can be hot-held for a maximum of 30 minutes
- B. Ready-to-go product is not permitted in a traditional store
- C. Ready-to-go (hot hold) product requires advance approval through the variance process.
- D. The following products may be hot-held for a maximum of 30 minutes: Chocolate Lava Crunch Cakes, Parm Bites, and 14" pizzas.
- E. Serving plates should be washed after each use.
- F. Gloves should be available at the counter and used to dispense ready-to-go product.

Beverages

Assortment

A. All US stores must carry the following **9 nationally required SKUs**:

BRAND	2L	20oz.
Coca-Cola	X	X
Sprite	X	X
Fanta Orange	X	X
Diet Coca-Cola	X	X
Dasani		X

B. Stores are encouraged to add up to a **max of 7 additional SKUs**

1. Domino's Pizza LLC and Coca-Cola® have provided regionally optimized guidelines for selecting these additional 7 SKUs
2. Coca-Cola will work directly with franchisees to determine the optimal beverage line up

C. The maximum allowed number of beverage SKUs per store is **16 SKUs**

1. Stores will order from a pre-approved brand list of Coca-Cola® products

D. Only Coca-Cola® USA Brands will be offered and sold (either to customers or team members) from the agreed upon SKUs with the following exceptions:

Coca-Cola Brand	Exception
Fanta Orange	Sunkist Orange
Pibb Xtra®	Dr. Pepper®
Seagram's Ginger Ale	Canada Dry

Beverage Handling

A. Beverage Cooler Specification:

1. Only coolers mutually approved by Domino's Pizza LLC and Coca-Cola® are permitted
2. At least one (1) beverage cooler must be in the lobby, within line of sight of the consumer transaction
3. Coolers should be set up/displayed according to the planogram provided by Coca-Cola
4. Beverage coolers must maintain product at ideal temperature of 37° to 43°F
5. Beverage coolers must be neat and clean, with no visible damage
6. Only Coca-Cola brand beverages or the exceptions listed above may be stored in the beverage cooler

B. Storage

1. Keep cases of product not in a lobby cooler in the coolest place possible
2. Avoid storage near chemicals, furnaces, stoves, hot water lines or other heat sources
3. Do not store product in direct sunlight

C. Fountain and Coca-Cola Freestyle Machines

1. Fountain Beverage and Coca-Cola Freestyle machines can only be placed with prior written approval from Domino's Pizza LLC and Coca-Cola®
 - a. Wal-Mart locations are pre-approved to use Fountain Beverage machines.
2. Delivery of fountain beverages is not permitted
3. Fountain beverages must dispense between 32°F-40°F (0°C-4°C).
4. Fountain beverage and Coca-Cola Freestyle machines must be equipped with a minimum of six (6) flavors, including Coca-Cola, Sprite, Fanta Orange, and Diet Coca-Cola, ice, cups, straws, lids, and beverage quality CO2 (procured from Coca-Cola).

5. Bag-In-Box (B.I.B) must not be stored in customer view.
6. Cleanliness and sanitation of Fountain Beverage and Coca-Cola Freestyle machines must adhere to Coca-Cola's Machine Procedures, which are available on pienet.dominos.com.

Approved Dipping Cups

A.

Required

- Hot Sauce
- Marinara
- Sweet Icing
- Ranch
- Blue Cheese
- Mango Habanero
- BBQ

Optional

- Garlic Butter

- B. Cases of dipping cups should never be stored with heavier items on top of them
- C. Any dipping cup may go with any side item upon customer's request