

Store Food Safety Evaluation (FSE) Form



Store No.	
Store Name	
Store Region	
Franchisee	
Evaluator	
Store Manager	
Shift Runner Present	
Visit Type	

Summary	
	Mark
Food Safety Risk Factors	
Cleanliness	
Maintenance and Facility	
Storage	
Knowledge and Compliance	
Critical Violation	
Total	
Overall Score	%
Grading	

Number of Critical FS Violations:

Food Safety Risk Factors

		Y/N	Comment
5.1	All products dated as per Domino's shelf-life guide and product standards and not expired		
5.2	Calibrated thermometers in use		
5.3	All cooked product temperatures 165°F /74°C or above		
5.4	All refrigerated product must be held at 41°F/ 5°C or lower		
5.5	Frozen products are thawed under refrigeration		
5.6	All food products are fully protected from cross-contamination and covered in prep, dry, and cold storage		
5.7	Pest control services completed, report available for review and no unapproved pesticides present		
5.8	No evidence of pests		
5.9	Store personnel following hair and hygiene practices		
5.10	All hand sinks properly stocked		
5.11	Hand washing and sanitizing		
5.12	Delivery bags clean and well maintained		
5.13	All food-contact surfaces clean and sanitized		
5.14	All food-contact surfaces in good repair		
5.15	Sanitizer in-use and at proper concentration or temperature as applicable, including warewashing and sanitizer buckets/bottles		
5.16	Current Food safety certification available as required		

5.17	Products purchased from approved suppliers		
5.18	Eating and drinking in back of house		

Cleanliness

		Y/N	Comment
6.1	Makeline clean		
6.2	Walk-in cooler clean		
6.3	Other refrigeration and beverage units clean		
6.4	Freezer units clean		
6.5	Refrigeration gaskets maintained clean		
6.6	Oven and oven hood clean		
6.7	Hot rack and hot holding cabinets clean		
6.8	Hand wash sinks clean and used only for hand washing		
6.9	Dishwashing area clean		
6.10	All interior trash cans and dumpster area clean		
6.11	Floors and drains are clean		
6.12	Baseboards clean		
6.13	Walls clean		
6.14	Ceiling tiles, vents, lights and light covers clean		
6.15	Storage equipment clean		
6.16	Other non-food contact surfaces clean		
6.17	Dough equipment clean		
6.18	Front counter clean		
6.19	Restrooms clean and sanitary		

Maintenance and Facility

		Y/N	Comment
7.1	Makeline in good repair		
7.2	Walk-in cooler in good repair		
7.3	Other refrigeration and beverage units in good repair		
7.4	Freezer units in good repair		

7.5	Refrigeration gaskets in good repair		
7.6	Oven and oven hood in good repair		
7.7	Hot holding equipment in good repair		
7.8	Hand wash sink in good repair		
7.9	Dishwashing area and equipment in good repair		
7.10	All interior and exterior trash cans (including dumpster area) in good repair and pest proof		
7.11	Floors and drains in good repair		
7.12	Baseboards in good repair		
7.13	Walls in good repair		
7.14	Ceiling tiles, vents, lights and light covers in good repair		
7.15	Storage equipment in good repair		
7.16	Other non-food contact surfaces in good repair		
7.17	Dough equipment in good repair		
7.18	Front counter in good repair		
7.19	Restroom and fixtures in good repair		
7.20	No temporary repairs		
7.21	Backflow devices and air gaps/breaks present		
7.22	Cleaning tools and equipment are in good repair		

Storage

		Y/N	Comment
8.1	All prepped food products stored in separate containers		
8.2	Food must be fully thawed prior to use		
8.3	All food, equipment, packaging, and food contact items are stored off the floor and protected from contamination		
8.4	Working thermometers in walk-in cooler, makeline, beverage cooler, or other refrigeration units		
8.5	Chemicals properly labeled; correct use of sanitizer and detergent		
8.6	Wiping cloths are properly stored and appropriate test strips are available		
8.7	Proper storage of personal food and personal items		
8.8	Frozen products are solid to the touch		

Knowledge and Compliance

		Y/N	Comment
9.1	Knowledge of health of food handlers and personal hygiene		
9.2	Regulatory or Local Health inspections: knowledge of procedure		
9.3	Knowledge of employee health policy		
9.4	Temperature logs are available and complete with corrective actions		
9.5	Disease Control and Emetic Event kit and Plan		
9.6	Ceramic, glass or glass breakage procedure in place		
9.7	Sanitation schedule and plan in place		
9.8	SDS available for all chemicals in the store		
9.9	Food safety standards or reference guide available		
9.10	Allergen policy available		
9.11	Liability Insurance		

Critical Violations

		Y/N	Comment
10.1	All practicable measures to eradicate and prevent the harborage of pests		
10.2	Maintain the food premises, fixtures, fittings, and equipment to the required standard of operating		
10.3	Ensure the public is adequately protected, such as ceasing operating during FBI outbreak, ill employees working, working without potable or drinkable water, a boil water advisory is in place, no electricity or sewage backup		
10.4	Maintain the integrity of product quality and ensure safety		