



PRODUCT STANDARDS

ISSUANCE DATE: MARCH, 2025

PROPRIETARY AND CONFIDENTIAL

MATERIAL UPDATES

Issuance Date	Description of Material Updates
	Carefully review the full Standards to familiarize yourself with all updates
Mar. 2025	Page 10 – Update to Pizza Standards requiring all stores to carry Parmesan Stuffed Crust
Mar. 2025	Page 14 - Addition of Parmesan Stuffed Crust Standards
Mar. 2025	Page 26 – Update to Specialty Pizza Standards to include Parmesan Stuffed Crust
Mar. 2025	Page 54 – Update to Specialty Pizza builds to include Parmesan Stuffed Crust
Jan. 2025	Page 5 – Addition of a dedicated Cooked Product Temperature Standard
Jan. 2025	Page 10 – Update to Pizza Standards requiring all stores to have a Domino's Pizza Grading Tool on premises
Jan. 2025	Pages 27 - 30 – Updates to Chicken Wings and Boneless Chicken Standards removing dipping cups as a required extra
Jan. 2025	Throughout – Update name of “Specialty Chicken” to “Loaded Chicken”

OVERVIEW

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.

VARIANCES

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.

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. Franchisees should also read and follow manufacturer installation, operation, and repair instructions for equipment being used in their stores.

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.

TERMINOLOGY

"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 franchisee-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 franchisee-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.

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FOOD PRODUCT STANDARDS

Storage, Handling, Dating, and Ingredients

Food Product Storage

- A. Food product must be properly stored, rotated, and organized the same day it is received by the store.
- B. Only food product approved by DPL 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 meat and/or raw eggs are not permitted in stores.
- C. Refrigerated food product that has an internal temperature above 41°F (5°C) for two hours or more must be discarded.

Food Product Dating

- A. The store must use an approved dating system for managing its food product that complies with the current version of the Domino's Product Shelf Life Guide.
- B. Food product in a container without a proper expiration label cannot be used and must be discarded- this does not apply to carry-over bins in stores that have elected to use the carry-over process.
- C. All food product must be dated with an expiration date based on the most recent version of the Domino's Product Shelf Life Guide according to its state of use. Expiration dates must be updated as the product moves through the stages of use in the shelf life guide: received, prepped, and in-use. At no time can shelf life be extended past received or prepped expiration dates.
- D. Prepped 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. For those stores utilizing the carry-over process, refer to the Carry-Over Standard.
- E. When dating prepped or in-use food product, Day 1 must be counted as the preparation date regardless of the time of day the product was opened.

Food Product Handling

- A. Refrigerated food product must be prepped quickly to maintain temperature and return to the appropriate storage unit once finished.
- B. In-use sauces should be scraped around the outer edges of the container to prevent product from drying out. If there is an excessive amount of dried sauce around the container, the food product must be discarded and the container must be cleaned and sanitized before further use.
- C. Squeeze bottle lids must be replaced with a clean and sanitized lid at the end of each day.
- D. At the end of the store's business day, food product that in the top makeline rail that has remaining shelf life must be removed and stored in the cabinet or walk-in cooler with an airtight lid. Regardless of use-by-date, food product that has developed an off odor, flavor, or appearance must be discarded.
- E. Expired food product must be discarded at the end of the store's business day on the use-by date/time label.

Carry-Over Process

The carry-over process involves a food restocking process that includes designating bins at the end of the day that allows for refilling 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 only, 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 poster indicating the carry-over 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. Regular bins must be dated in-use. Carry-over bins must 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.

Dough Trays and Stop Loading Cages

- 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 by the store.
- C. Dough trays and stop loading cages may not be stored outside the store unless secured in a covered, enclosed storage area that is durable, cleanable, pest-resistant, and non-absorbent.
- D. Dough trays and stop loading cages must not be stored in the store's restroom, outside the store, or any other locations that present potential food safety issues.

Ingredients

- A. The store can find a complete list of current food product ingredients online at <https://www.dominos.com/en/pages/content/nutritional/ingredients>.
- B. Sourcing fresh vegetables or fruits locally is not permitted.

Product Temperature, Transporting, Holding, and Discarding

Cooked Product Temperature

- A. All cooked products must reach a minimum internal temperature of 165°F (74°C).

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 a Supply Chain Center.
 2. Urgency Delivery Service - Supply Chain Center delivers product to stores in Food Safety Modernization Act ("FSMA")-compliant vehicle via 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.
 2. Equipment must be UL approved (or the international equivalent).
- B. Cooked 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 minimum 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. Every order must be delivered in a separate hot bag.
- C. The store must carry a minimum of 12 approved hot bags available for immediate use.
- D. 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 minimum 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.

Ambient Store Temperature

- A. 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).

Discarding of Product

- A. DPL evaluators and/or those individuals as designated by DPL 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 that has an internal temperature above 41°F (5°C) for two hours or more and hot food that has been held at 145°F (63°C) or lower for more than two hours.

Product Packaging

- A. Only product packaging approved by DPL may be used by 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 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.
- D. If a store elects to use pizza savers, only pizza savers approved by DPL can be placed on the pizza. Proper sanitation procedures must be followed when handling these pizza savers.
- E. The use of staples in conjunction with any product packaging is prohibited.
- F. Some jurisdictions have enacted laws that prohibit restaurants from providing certain single-use food accessories, such as plastic utensils, dip cups, salad dressing packets, and/or napkins, unless a customer affirmatively requests them. With the assistance of their own legal counsel, franchisees should determine whether their stores are subject to such a law and, because the scope and requirements of these laws vary, determine their specific legal obligations.

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 or discarded after each use.
- F. Gloves are required to be available at the counter and used to dispense ready-to-go product.

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. The size and type of dough will be printed on each tray.

Labels Indicating Dough Type and Size								
8" Hand Tossed	10" Hand Tossed	12" Hand Tossed	12" Buttery Pan Dough	14" Hand Tossed	16" Hand Tossed	16 oz Wheat Dough	19 oz Wheat Dough	22 oz Wheat Dough
XS	SM	MD	BP	LG	XL	WB	WLG	WXL

Number of Dough Balls per Tray								
8"	10"	12"	BP	14"	16"	WB	WLG	WXL
12	10	8	8	6	5	6	6	5

Dough Shelf Life

- A. Dough will arrive from the Supply Chain Center marked with a proofing guideline printed on each tray. The label includes the size/type of the dough, the expiration date of the dough, and the timeline for proofing and usable shelf life.
- B. The first day listed on the proof/usable timeline is the first day dough is permitted to be used.
- C. The proof and usable timeline for Hand Tossed Dough and Wheat Dough is as follows:

	Day 1	Day 2	Day 3	Day 4	Day 5	Day 6
Proof	5 hours	4 hours	3 hours	2 hours	1 hour	0 hours
Usable	4 hours	4 hours	3 hours	2 hours	1 hour	1 hour

- D. The proof and usable timeline for Buttery Pan Dough is as follows:

	Day 1	Day 2	Day 3	Day 4	Day 5	Day 6
Proof	5 hours	4 hours	3 hours	2 hours	1 hour	0 hours
Usable	4 hours	4 hours	4 hours	4 hours	2 hours	2 hours

Storage

- A. Store the dough in the walk-in cooler at 33°F – 38°F (0.5°C –3°C), with an ideal temperature of 35°F (2°C). Dough should be stored in the section of the walk-in area furthest from the door.
- 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.
- D. To ensure proper use and rotation, have an identification system in place for all sizes on next in use dough.

Proofing Guidelines

- A. Dough makes the best quality product when proofed and used the same day. Stores must make every effort to ensure their systems are set to support proofing and use of the dough on the same day
- B. Stores must have a system to determine the amount of dough needed to proof for the day, broken down by sales period. Once amounts needed have been identified, utilize the Dough Proofing Guidelines poster to assess the amount of useable dough in store, and the amount needed to proof for the day as broken down by sales period.
- C. When proofing dough for the day outside of the walk-in, trays should be stacked in the cross-stacked position, for the indicated proof hours on the dough tray. The amount of time for proofing may vary, based on the temperature of your store and the age of the dough. All trays and/or stacks must be marked with the time they were removed from the walk-in.
- D. Dough that is actively proofing must be kept away from the oven, doors, windows and drafts and located in a food safe environment. Ideal proofing is done at an ambient temperature of 72-78 °F (22-26 °C).
- E. In situations where pre-proofing is required, follow the pre-proofing steps as outlined in the "Understanding Dough" Job Aid.
 - 1. "Pre-proofing" is defined as the process in which dough is partially proofed at room temperature (50°F-90°F / 10°C-32°C) and returned to the walk-in until it is needed at a later time. This procedure directly impacts product quality and should only be used when absolutely necessary.

In-Use Guidelines

- A. Dough must only be used when it is in the proofed state.
- B. Dough may only be used once it has warmed from refrigeration. A warming window of 15 minutes is recommended to remove the chill from the dough, which may vary based on the temperature of the store and the age of the dough.
- C. 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.

Domino's Sauce Information

Receiving

- A. Delivered in plastic bags packed in cases

Storage

- A. Unopened case and unopened bags, store at room temperature (50°F – 90°F / 10°C – 32°C).
- B. Once opened, bags must be prepped into a clean sanitized container as directed below.
- C. Prepped pizza sauce may be stored at room temperature or refrigerated as directed in the Domino's Product Shelf Life Guide.

Preparation & Handling

- A. Any sauce leftover at the end of each day must be marked with remaining cumulative shelf life and placed in the walk-in.
- B. Remove any leftover sauce from the previous night from the walk-in and let it warm to minimum use temperature.
- C. Minimum use temperature is 50°F (10°C) with an ideal use temperature of 70°F (21°C).

- D. The time sauce warms at room temperature is applied towards the remaining cumulative shelf life from previous night.
- E. To avoid cross-contamination, sauce cannot be transferred from one container to another

Ready To Use (RTU) – Pizza Sauce

- A. Open enough bags of sauce for three to four hours of business.
- B. Prep into clean sanitized tubs. Do not combine with sauce from the previous night.
- C. Pan Pizza sauce bottles may be prepped directly from RTU bags into squeeze bottles.
 - a. If prepping Pan Pizza Sauce bottles from an in-use container, the bottles must be labeled with shelf life that matches the expiration date from the in-use container.
- D. Repeat this process throughout business hours to accommodate sales.

Sauce Concentrate – Pizza Sauce

- A. Open and mix enough sauce concentrate for three to four hours of business.
- B. Open bags (112 oz. / 3.2 liters) and add to clean and sanitized tub. Add 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 QuickSupply product. Do NOT use hot water.
- D. Thoroughly blend with a wire whisk or an approved electric mixer to remove all lumps.
- E. Pan Pizza bottles may be prepped from sauce buckets once sauce concentrate has been properly prepared.
 - a. If prepping Pan Pizza Sauce bottles from an in-use container, the bottles must be labeled with shelf life that matches the expiration date from in-use container.
- F. Repeat this process throughout business hours to accommodate sales.

Domino's Cheese Information

Receiving

- A. Delivered in plastic bags packed in cases.
- B. Supply Chain Center will deliver cheese directly into the walk-in 33°F – 38°F (0.5 °C - 3°C).
- C. May be received partially frozen at or below 38°F (3°C).

Storage/Thawing Upon Receiving

- A. Cheese should be thawed under refrigeration between 33°F – 41°F (0.5 °C - 5°C). Under no circumstances should cheese be thawed outside of refrigeration.
- B. Ideal cheese storage will allow for airflow to circulate around the cases and reduce thaw times.
- C. Cheese should be dated as directed in the Domino's Product Shelf Life Guide.

Tempering Cheese for Pre-Shift Preparation

- A. Tempering is the act of removing the plastic bag of cheese from the case and fluffing the cheese shreds to allow the product to fully thaw. Once the bag is removed, it must be re-sealed and placed back in the case, a clean and sanitized container, or a clean and sanitized rack.
- B. Tempering cheese should be dated as directed in the Domino's Product Shelf Life Guide.
- C. Cheese must reach walk-in temperature of 33–38°F (0.5°C–3°C) before use.

PIZZA STANDARDS

- A. Traditional Hand Tossed Crust - All stores are required to carry the following standard sizes where available:
 - 1. Small - 10"
 - 2. Medium - 12"
 - 3. Large - 14"
 - 4. X-Large - 16" (optional)
 - 5. X-Small - 8" (optional, where available)
 - a. Specialty Pizzas are not permitted to be made on 8" pizza crusts.
 - b. The 8" crust types cannot be promoted or advertised as a delivery product.
- B. Parmesan Stuffed Crust – All stores are required to carry the following standard size where available:
 - 1. Medium – 12"
- C. New York Style Crust - All stores are required to carry the following standard sizes where available:
 - 1. Large - 14"
 - 2. X-Large -16" (optional)
- D. Crunchy Thin Crust - All stores are required to carry the following standard sizes where available:
 - 1. Medium - 12"
 - 2. Large -14"
 - 3. Small - 10" (optional)
- E. Handmade Pan Pizza - All stores are required to carry the following standard size where available:
 - 1. Medium -12"
- F. Gluten Free Crust - All stores are required to carry the following standard size where available:
 - 1. Small -10"
- G. 8" par baked crust pizzas may be carried by a store with an approved variance, where available.
 - 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.
- H. 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.
- I. All pizzas must be cut by an NSF or UL approved rocker blade.
- J. All stores must have on premises an approved Domino's Pizza Grading Tool.
- K. The use of a dough docker or rolling pin is prohibited.
- L. Sale of pizza by the slice is only allowed when prior written permission has been given by DPL via the variance process. If a variance is granted, procedures and equipment requirements will be provided and must be strictly adhered to.

Hand Tossed Pizza

Receiving

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

Storage/Proofing

- A. See Dough Proofing Information

Assembly: Edge Stretch

Edge stretching steps are as follows:

- A. Place the dough in cornmeal, lightly dust both sides of the dough patty with cornmeal. It is recommended that the soft/sticky side of the dough faces up before forming the edge to prevent cornmeal impacting. The soft/sticky side is the side of the dough that touches the tray.
- 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
 - a. At completion, you should have formed a rim that is ¼" (6 mm).
- 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 1/8 turn with the stretching hand, returning to the 12:00 position.
 - 6. Repeat steps 1) through 5) until the dough is the same size as the pizza screen.

Assembly: DJ Dough Stretcher

DJ Dough Stretcher Steps are as follows:

- A. Ensure the bottom DJ drum has a thin layer of cornmeal.
- B. Place the dough in cornmeal and ensure both sides of the dough ball are coated.
- C. With a flat hand, press the dough to flatten and round the dough ball for 1-2 seconds. Flip the dough ball over for a second time and repeat this step - pressing to flatten and round the dough for another 1-2 seconds.
 1. During this step, do not form a rim. Keep the dough ball as round as possible when applying cornmeal.
- D. Ensuring dough is sticky side up (this is the side of the dough ball that touches the tray) and using both hands, carefully transfer the round dough ball from the cornmeal to the center of the bottom drum.
- E. Grasp the lever with one hand and slowly begin pulling it towards you until the dough makes contact with the top drum.
- F. Once this contact is made, slowly continue pulling the lever back, counting to 3-5 seconds, until the lever is fully extended towards you.
- G. After 3-5 seconds, slowly release the lever and return it back to its resting position.
- H. Gently remove the dough from the bottom drum. Finish edge-stretching by hand to ensure it fits to the size of the appropriate disk.

Final Assembly: All Stretch Methods

- A. Shake the dough slightly to remove any excess cornmeal by gently passing it from hand to hand.
- B. Gently place the dough onto the proper size pizza screen with the soft/sticky side up.
- C. Apply sauce to the pizza out to $\frac{3}{4}$ " (1.9 cm) from the edge.
- D. Evenly apply cheese over the edge of the pizza, do not clean cheese from the crust of the pizza.
- E. Apply toppings evenly across pizza to prevent center loading – use standard build your own portions.
- F. Remove pizza from oven when it completely exits the oven chamber.

End Bake & Great Characteristics Criteria

- A. Rim width: $\frac{3}{4}$ " (1.9 cm)
 1. Acceptable Range: $\frac{1}{2}$ " to 1" (1.2 cm to 2.5 cm)
- B. Rim height: $\frac{3}{4}$ " (1.9 cm)
 1. Acceptable Range: $\frac{1}{2}$ " to 1" (1.2 cm to 2.5 cm)
- C. Center rise: $\frac{1}{2}$ " (1.6 cm)
 1. Acceptable Range: $\frac{3}{8}$ " to $\frac{5}{8}$ " (0.9 cm to 1.5 cm)
- D. Pizza cannot be more $\frac{3}{4}$ " (1.9 cm) smaller than the inside of the box, or bigger than inside of box
- E. Cheese properly melted
- F. Correctly portioned
- G. Toppings evenly distributed, not dislodged after cut
- H. Golden Brown – top and bottom
- I. Crumb structure is light and airy
- J. Bubbles should not exceed a diameter of 1 $\frac{3}{4}$ " and a height of $\frac{7}{8}$ " tall (4.5 cm and 2.2 cm respectively)

Cut and Box

A. Cut in slices according to size

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 New York Style, Thin Crust, Gluten Free Crust or Handmade Pan Pizzas

Garlic Oil Blend (oz.)				
8"	10"	12"	14"	16"
0.3	0.3	0.4	0.5	0.5

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

Parmesan Stuffed Crust Pizza

Receiving & Storage Information

- A. Buttery Pan dough temperature upon arrival in the store should be between 33°F –38°F (1°C – 3°C). See Dough Proofing Standard for proofing information.
- B. String Cheese is received partially frozen at or below 38°F (3°C).

Pre - Shift Preparation

- A. Parmesan Stuffed Crust cannot be premade.
- B. Each store is required to have at least four Stuffed Crust Rings and Pie Press Crimpers. Stuffed Crust smallwares should be cleaned and sanitized at least every two hours in accordance with the Cleaning and Sanitizing Operating Standard.
- C. String Cheese must be thawed under refrigeration between 33°F – 41°F (0.5 °C - 5°C). It will take approximately 48 – 72 hours from the time the product is removed from a Supply Chain Center freezer. Date with expiration according to Domino's Product Shelf Life Guide.
- D. String cheese must reach walk-in temperature of 33–38°F (1°C–3°C) before use. See Domino's Cheese Information Standard for tempering guidance.
- E. Parmesan Shake-On should be prepped into bottles and capped with the approved Parmesan Shake-On lid. Date with expiration according to Domino's Product Shelf Life Guide.

Assembly

- A. Parmesan Stuffed Crust Pizzas must be made from properly proofed Pan dough coated in cornmeal.
- B. Do not form a rim on the pizza – instead, flatten the edge of the dough ball. Do this by positioning fingers to hang over the edge of the dough, rotating the dough ball and slightly flattening as you go. This promotes an even thickness around the edge.
- C. Use one of the two methods outlined in the Hand Tossed Pizza Standard to continue to stretch the dough ball to 14" (35.6 cm):
 1. Hand stretching
 2. DJ Dough Stretcher
- D. Place a 12" (30.5 cm) disk inside of Stuffed Crust Ring smallware. The top of the Stuffed Crust Ring is labeled this side up.
 1. Parmesan Stuffed Crust may only be made using Domino's approved pizza disks. The use of mesh screens is prohibited.
- E. Place stretched skin onto Stuffed Crust Ring and disk combination, centering and ensuring the dough provides equal coverage around the ring. The edges of the stretched dough should be resting on the raised ridge of the Stuffed Crust Ring.
- F. Place four pieces of string cheese around the edge of the pizza. The pieces should be placed with equal distance between ends and tightly against the crease formed by the Stuffed Crust ring and the disk.
- G. Fold the dough from the ridge of the Stuffed Crust Ring over the string cheese.
- H. Form the stuffed crust rim by crimping using the method below:
 1. Start at 6 o' clock on the pizza, resting thumbs outside the ring with remaining fingers on both hands placed on the seam of the stuffed crust.
 2. Press fingers down to firmly to seal crust.
 3. Use thumbs to rotate the Stuffed Crust Ring and disk combination, firmly press fingers to seal crust. Repeat the rotation and sealing process until entire pizza has sealed crust.
- I. Place Pie Press Crimper into center of pizza. The side labeled "push from center" should be facing up. This will fit snugly in defined crust.
- J. Press Pie Press Crimper down firmly in center to ensure seal is secure.
- K. Remove Pie Press Crimper from the pizza.
- L. Check to ensure there are no openings on seal – crimp using hands if necessary.
- M. Remove Stuffed Crust Ring from the pizza.

- N. Sauce pizza using 12" sauce portions. Sauce edge to edge ensuring to cover the seal. Avoid saucing on the stuffed crust to prevent scorching.
- O. Cheese with appropriate 12" pizza portions.
- P. Apply Build Your Own Pizza toppings in 12" portions edge to edge, up to the crust.
- Q. Parmesan Stuffed Crust pizzas use standard 12" Hand Tossed portions for all specialty pizzas.
- R. Place in oven.

End Bake Characteristics Criteria

- A. Rim Width -1.25" (3.2 cm)
 - 1. Acceptable Range: 1" - 1.5" (2.5 cm to 3.8 cm)
- B. Rim Height -1.25" (3.2 cm)
 - 1. Acceptable Range: 1" - 1.5" (2.5 cm to 3.8 cm)
- C. Does not have rim unsealed >25% of pizza
- D. Center rise – minimum 3/8" (0.9 cm)
- E. Cannot be > 3/4" (1.9 cm) smaller or bigger than inside of the box
- F. Correctly portioned
- G. Pizza has correct sauce border – 1.25" (3.2 cm)
 - 1. Acceptable Range: 1" - 1.5" (2.5 cm to 3.8 cm)
- H. Toppings evenly distributed, not dislodged after cut
- I. Golden brown – top and bottom
- J. Crumb structure is light and airy
- K. No gel layer
 - 1. Acceptable range is up to one slice of gel layer
- L. Bubbles should not exceed a diameter of 1 3/4" and a height of 7/8" tall (4.5 cm and 2.2 cm respectively)

Cut and Box

- A. Remove pizza from oven and place in 12" black box. Do not use a pan liner.
- B. Cut in 8 slices.
- C. Apply 0.40 oz of garlic oil blend on crown of stuffed crust
- D. Use approved bottle cap to apply 0.25 oz of Parmesan Shake-On to stuffed crust.
- E. Close box and place in an approved warming unit or hot bag, or on an approved warming rack

Handmade Pan Pizza

Receiving

- A. Buttery Pan dough temperature upon arrival in the store should be between 33°F –38°F (1°C – 3°C).

Storage/Proofing

- A. See Dough Proofing Information.

Prepping in Advance

- A. Pan Pizzas must be made from properly proofed pan dough without cornmeal.
- B. Pans must be prepped and baked in approved 12" pan.
- C. Empty 12" pans can be pre-oiled with Butter Flavored Oil. Follow steps A & B in assembly procedure and cover with a pan lid. Pre-buttered pans have a shelf life of 4 hours.
- D. Pan pizzas can be prepped as illustrated in assembly steps below. Follow steps A-H, then cover the prepped pan with a pan lid.
- E. Date prepped pan pizzas with the expiration date as directed by the Domino's Product Shelf Life Guide.
- F. Prepped pans must not be refrigerated.
- G. Prepped pans must be covered with 12" pan lid, to avoid drying out.

Assembly

- A. Apply 0.3 oz. of butter flavored oil to 12" pan.
- B. Evenly spread the butter flavored oil on surface and half-way up sides of pan using a silicone brush.
- C. Remove one properly proofed Buttery Pan Dough ball from the tray.
- D. Gravity stretch the dough by gripping the top of the dough ball with thumbs vertical, and 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. Lift the dough to release any air trapped between the dough and the pan.
- G. Using your fingers, dock the dough to ensure full contact of the dough with the pan.
- H. Seal edge of pan by pressing edge of pan into corner, avoid going up the side wall.
- I. Evenly apply 4 oz. of Shredded Provolone cheese out to the wall of the pan, ensuring that no rim is visible.
- J. Evenly apply 3 oz. of Pizza Sauce using a squeeze bottle with the green tri-tip top out to the wall of the pan in approximately 10 swipes.
- K. Evenly apply 3 oz. of Pizza Cheese out to the wall of the pan, ensuring that no rim is visible.
- L. All pan pizzas use standard build your own 12" topping portions. (Excluding pizza cheese and sauces). Evenly apply all toppings out to the wall of the pan, ensuring that no rim is visible.

End Bake & Great Characteristics Criteria

- A. Correct Crust
- B. Pan width – no visible rim
- C. Cannot be ¾" (1.9 cm) smaller than inside of box
- D. Consistent center rise 1/2" (1.3 cm) minimum

1. Acceptable range is up to one slice variance
- E. Correctly portioned in order of provolone, sauce, pizza cheese with toppings evenly distributed out to the edge and not dislodged after cut
- F. No red edges
- G. Bubbles should not exceed a diameter of 1 3/4" and a height of 7/8" tall (4.5 cm and 2.2cm respectively)
- H. Golden brown with light spots less than 1/3 of pizza
- I. No gel layer
 1. Acceptable range is up to one slice of gel layer
- J. Pan Pizza Style crust does not receive garlic oil blend
- K. 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 pizza from the pan.
- C. Place 9" x 9" Pan liner in 12" Pan pizza box.
- D. 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.
- E. Cut into 8 slices, pull any dislodged topping back to top of pizza, close box, and place in an approved warming unit or hot bag, or on an approved warming rack.

New York Style Pizza

- A. New York Style Pizza is made from Hand Tossed dough. Receiving and proofing information for Hand Tossed dough should be followed.

Assembly

- A. If using a DJ, follow steps A through H from the Hand Tossed Pizza – DJ Dough Spinner Assembly procedure. If stretching solely by hand, edge stretching steps are same as hand-tossed.
1. 10" dough ball to make a 12" New York Style Crust Pizza
 2. 12" dough ball to make a 14" New York Style Crust Pizza
 3. 14" dough ball to make a 16" New York Style Crust Pizza
- B. Apply sauce to the pizza out to $\frac{3}{4}$ " (19 mm) from the edge.
- C. Evenly apply cheese over the edge of the pizza, do not clean cheese from the crust of the pizza
1. Note: New York Style cheese only pizzas receive the same amount of cheese as those with toppings
- D. Evenly apply shredded provolone cheese over the edge of the pizza, do not clean cheese from the crust of the pizza.

New York Style Cheese Portions (oz.)			
	12"	14"	16"
Pizza Cheese	2.5	3.5	4.5
Provolone Cheese	3.0	4.0	5.5
Light Pizza Cheese	1.5	2.5	3.5
Extra Pizza Cheese	3.75	5.25	6.75

- E. Apply Toppings evenly across pizza to prevent center loading - use standard build your own portions.
- F. Extra Pizza Cheese is placed on top of toppings.
- G. Place in the oven.
- H. Remove from oven with peel when pizza completely exits oven chamber.

End Bake & Great Characteristics Criteria

- A. Surface of pizza will exhibit greasier appearance than Hand-Tossed
- B. Rim width: $\frac{3}{4}$ " (1.9 cm)
1. Acceptable Range: $\frac{1}{2}$ " to 1" (1.3 cm to 2.5 cm)
- C. Rim height: $\frac{1}{2}$ " (1.9 cm)
1. Acceptable Range: $\frac{1}{4}$ " to $\frac{3}{4}$ " (0.6 cm to 1.9 cm)
- D. Center Rise: $\frac{1}{4}$ " (0.6 cm)
1. Acceptable Range: $\frac{1}{8}$ " to $\frac{3}{8}$ " (0.3 cm to 0.9 cm)
- E. Pizza cannot be more $\frac{3}{4}$ " (1.9 cm) smaller than the inside of the box, or bigger than inside of box
- F. Cheese properly melted
- G. Correctly portioned
- H. Toppings evenly distributed, not dislodged after cut
- I. No red edges

- J. Golden Brown – top and bottom
- K. Bubbles should not exceed a diameter of 1 ¾” and a height of 7/8” tall (4.5 cm and 2.2 cm respectively)
- L. No gel layer
 - 1. Acceptable range is up to one slice of gel layer
- M. New York Style 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.

Number of Slices		
12”	14”	16”
6	6	6

Thin Crust Pizza

Receiving

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

Storage

- A. Store in walk-in at 33°F–38°F (0.5 °C–3°C).
- B. Cases need to be stored flat at all times.
- C. It is best to store in the original case to protect the crust and to keep track of the production lot number.

Preparation

- A. Shells can be stored at room temperature (50°F-90°F / 10°C-32°C) as directed by the Domino's Product Shelf Life Guide.
- B. Remove enough shells from case to accommodate business for the duration of the useable shelf life.
- C. Shells must be stored in a clean and sanitized container. Bags need to be kept closed with shells stored flat to avoid staling and to prevent breakage.

Assembly

- A. Use shells at room temperature (50 °F–90°F / 10 °C–32°C).
- B. Remove the shell from the bag and ensure bag is closed after removing.
- C. Remove parchment paper backing and place the shell on the correct size pizza screen
- D. Sauce the pizza leaving a 1/8" (0.3 cm) unsauced edge around the perimeter of the pizza - 1/4" (0.6 cm) to edge is acceptable.
- E. Cheese to the edge to avoid burning. Cheese portions are identical to hand-tossed cheese portions, including cheese only portions.
- F. Evenly apply standard build your own topping portions from edge to edge.
- 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 & Great Characteristics Criteria

- A. The end bake color on the shell should be walnut brown
- B. Correctly portioned and toppings evenly distributed
- C. Sauce, cheese and toppings out to edge or within 1/4" (0.3 cm) of edge is acceptable (1/8" [0.3 cm] is ideal)
- 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

B.

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

Storage

- A. Store in walk-in at 33°F–38°F (0.5°C–3°C).
- B. Cases need to be stored flat.

Preparation

- A. Shells can be stored under refrigeration (33°F – 41°F/ 0.5 °C - 5°C) or at room temperature (50°F-90°F / 10°C-32°C) as directed by the Domino's Product Shelf Life Guide.
- B. Shells must be stored in a clean and sanitized container or original packaging. Bags need to be kept closed with shells stored flat to avoid staling and to prevent breakage.

Assembly

- A. Shells can be used from refrigeration (33°F – 41°F/ 0.5 °C - 5°C) or at room temperature (50°F-90°F / 10°C-32°C).
- B. Remove the shell from the bag and ensure bag is closed after removing.
- C. Place the shell on a 10" pizza screen.
- D. The bottom side is the one with the brown circular markings.
- E. Sauce the pizza to the edge. An unsauced edge of up to 1/8" (0.3 cm) is acceptable.
- F. Cheese to from edge to edge to avoid burning.
- G. Evenly apply toppings, use standard build your own 10" portions, from edge to edge.
- H. Gluten Free does not receive Oregano unless specified by Specialty Pizza build.

End Bake & Great Characteristics Criteria

- A. The end bake color on the shell should be walnut brown
- B. No apparent rim
- C. Sauce, cheese and toppings out to edge or within 1/8" (0.3 cm) of edge is acceptable
- D. Correctly portioned
- E. Toppings evenly distributed
- F. Crispy when cut
- G. Gluten Free Crust does not receive garlic oil blend

Cut and Box

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

Toppings & Itemization

Toppings

A: Topping: An item ordered by a customer, applied directly to the pizza in the store

The following are not considered toppings:

1. Pizza sauces
2. Pizza cheese, unless ordered as an Extra portion (see Light and Extra Toppings)
3. Shake on seasonings
4. Dipping cups
5. Seasoning packets
6. 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. All Domino's Pizza stores must carry the required toppings listed on the itemization chart.

E. During National Promotions, stores may be required to carry toppings over and above the required toppings.

F. 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.

G. All stores must use the approved portioning and itemization guidelines as listed in this document.

H. All stores must have on premises a properly calibrated and functioning digital ounce scale.

Build Your Own Product Itemization

Toppings should be applied in the following order for all BYO products including pizzas:

	Toppings	Optional
Sauce	Pizza Sauce Alfredo Garlic Parm Honey BBQ Ranch	
Items placed under pizza cheese	Feta Spinach Philly Meat	Garlic - Chopped
Bottom Cheese	Pizza cheese American (slices) Shredded Provolone Cheese	
Flat Meats	Pepperoni Ham Chicken	
Vegetables	Onion Green Pepper Mushroom Pineapple Black Olives Banana Peppers Jalapeno Peppers	Green Olives Green Chillies
Bulky Meats	Italian Sausage Beef Bacon	
Top Cheese	Extra Cheese Cheddar Cheese Blend	

DOMINO'S PRODUCT STANDARD FOR STORES LOCATED IN THE UNITED STATES

	Shredded Provolone Shredded Parmesan/ Asiago blend	
Items placed on top of cheese	Tomatoes	Anchovies
Items applied post-bake	Hot Buffalo Sauce	

Note: Portions for all BYO Pizzas can be found in Appendix 1

Toppings on the Side

- 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 (33°F – 41°F/ 0.5 °C - 5°C) 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. Pineapple
 - 5. Tomato (pouch)
 - 6. Green Olive*
 - 7. 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. Cups **may not** be placed inside of boxes with finished product.

Domino's Specialty Pizzas

- A. Stores are required to carry all Specialty Pizza recipes below:
1. ExtravaganZZa
 2. MeatZZa
 3. Philly Cheese Steak
 4. Pacific Veggie
 5. Honolulu Hawaiian
 6. Deluxe
 7. Cali Chicken Bacon Ranch
 8. Buffalo Chicken
 9. Ultimate Pepperoni
 10. Memphis BBQ Chicken
 11. Wisconsin 6 Cheese
 12. Spinach & Feta

Assembly

- A. See correct crust type for assembly procedures.
- B. See recipes in Appendix 1 for correct build order and portions. Toppings and sauces should be applied in the order they are listed in the build order.
- C. Place in oven.

Cut and Box

- A. Remove pizza when it completely exits the oven chamber and cut according to desired slices per correct crust type (see specific crust type for cut requirements).
- 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. Apply garlic oil blend and parmesan shake – on to the crust for all Parmesan Stuffed Crust Specialty Pizzas.
- E. Close box and place in an approved warming unit or hot bag, or on an approved warming rack

Note: Recipe builds and portions for all Specialty Pizzas can be found in Appendix 1

BREAD SIDE STANDARDS

Stuffed Cheesy Bread

- A. All stores must carry Stuffed Cheesy Bread as a side item and all recipes listed below.
- B. See Domino's Product Shelf Life Guide for Stuffed Cheesy Bread shelf life information.
- C. No additional ingredients can be added or substituted to Stuffed Cheesy Bread.
- D. Dipping Cups are not a required extra with Stuffed Cheesy Breads.

Pre-Shift Preparation

- A. Stuffed Cheesy Bread must be made from properly proofed 14" dough.
- B. Stuffed Cheesy Bread must be baked on an approved screen or disk .
- C. Prepped Stuffed Cheesy Bread may not be held with cheese or toppings itemized on it.
- D. Prepped Stuffed Cheesy Bread can be held inside a clean and sanitized sealed container, at room temperature only (50°F –90°F / 10°C–32°C) and may not be held under refrigeration at any time.
- E. To Prep Stuffed Cheesy Bread, follow Assembly steps through Final Assembly, step B. Place prepped skins on parchment in a clean and sanitized container with an airtight lid.
- F. Write the expiration date as directed by Domino's Product Shelf Life Guide.

Assembly – Hand Stretching

- A. Remove one 14" Hand-tossed dough ball from tray.
- B. Lightly coat the 14" Hand-tossed dough ball in cornmeal.
- C. Stretch and flatten dough ball to size, 16" x 10" (41 cm x 25 cm) rectangle, and square off edges.

Assembly with DJ Dough Spinner

- A. Follow steps A through E from the Hand Tossed Pizza - DJ Dough Spinner Assembly procedure using one 14" hand-tossed dough ball.
- B. Once the dough ball makes contact with the top drum, slowly continue pulling the lever back, counting to 2-3 seconds, until the lever is fully extended towards you.
- C. After 2-3 seconds, slowly release the lever and return it back to its resting position.
- D. Gently remove the dough from the bottom drum.
- E. Stretch and flatten dough ball to size by hand, 16" x 10" (41 cm x 25 cm) rectangle, and square off edges.

Final Assembly – All Stretch Methods

- A. With a pizza cutter, make one cut down the center, creating two 8" x 10" (20 cm x 25 cm) squares.
- B. Place each half on individual 12"x 12" parchment paper.
- C. Place each parchment on a 14" screen.
- D. Evenly portion pizza cheese from edge to edge across the lower 4" x 10" (10 cm x 25 cm) half of the dough skin.
- E. Evenly distribute any toppings from edge to edge.
- F. Fold the top 4" x 10" (10 cm x 25 cm) half over the lower half by matching up the corners.
- G. With a pizza cutter, make seven cuts to the rectangle. Make the first cut in the center, halve each side, and then halve each quarter. Ensure to cut all the way through.
- H. Evenly Apply 3 oz. of Cheddar Cheese Blend edge to edge.

- I. Apply identifier as indicated in product build for cut table identification.
- J. Place in oven

End Bake

- A. Golden brown – bottom
- B. Cheese evenly melted
- C. Evenly distributed post bake application

Cut Table & Packaging

- A. Remove Stuffed Cheesy Bread from the oven
- B. Place product in the 13” side order box and leave the parchment paper
- C. Apply 0.5 oz. of garlic oil blend starting around the edge followed by a zig-zag across the center.

Stuffed Cheesy Bread		
Inside	Pizza Cheese	2.0
	Cheddar Cheese Blend	3.0
Top	Identifier	None

Pepperoni Stuffed Cheesy Bread		
Inside	Pizza Cheese	2.0
	Pepperoni	14
Top	Cheddar Cheese Blend	3.0
	Identifier	1 Pepperoni

Spinach & Feta Stuffed Cheesy Bread		
Inside	Pizza Cheese	2.0
	Spinach	0.5
	Feta Cheese	0.5
Top	Cheddar Cheese Blend	3.0
	Identifier	1 Small Spinach Piece

Bacon & Jalapeno Stuffed Cheesy Bread		
Inside	Pizza Cheese	2.0
	Jalapeno	0.7
	Bacon	1.0
Top	Cheddar Cheese Blend	3.0
	Identifier	1 Jalapeno

- D. Close the box and place in an approved warming unit or hot bag, or on an approved warming rack.

Bread Twists

- A. All stores must carry Bread Twists as a side item and all recipes listed below
- B. Dipping Cups are a required extra with Bread Twists, to the extent consistent with applicable law.

Receiving & Storage Information

- A. Cinna Magic is received and should be stored at room temperature (50°F –90°F / 10°C–32°C).

Pre- Shift Preparation

- A. Bread twists must be made from properly proofed pan dough without cornmeal.
- B. Bread twists must be baked in the approved 12” pan.
- C. 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.
- D. To prep, follow Assembly steps A – M and cover with a 12” pan lid to avoid drying out.
- E. Write the expiration date as directed by the Domino’s Product Shelf Life Guide.
- F. Cinna Magic should be prepped into a squeeze bottle using a tri-tip lid and dated using the Domino’s Product Shelf Life Guide.

Assembly

- A. Inside a 12" pan, place a baking mat with one 12"x12" sheet of parchment paper on top.
- B. Remove one PAN dough ball from tray and place on table without cornmeal.
- C. Shape and flatten the dough ball to square off the edges.
- D. Cut the 12" PAN dough ball in half.
- E. Per half, vertically cut 8 even slices, cutting all the way through both ends.
- F. With a pizza cutter, make the first cut in the center, halve each side, and then halve each quarter.
- G. Using both hands, grab and pull the ends of a dough strip until reaching 8 to 9 inches (20-23 cm) long.
- H. Cross the ends over each other while leaving an "eye" in the middle, to form the classic ribbon shape.
- I. When complete, it will look like a "figure 8" with one end open. Repeat for the remaining seven strips.
- J. The ribbon legs should measure about 1" (2.5 cm) from the center crossing point.
- K. Each Bread Twist should measure about 3" (7.6 cm) in length.
- L. Place bread twists on the 12"x12" parchment so they do not touch.
- M. Place two at the top and bottom of pan and four across the center, for a total of eight twists.
- N. Place one 14" disk or screen on top of the pan.
- O. Place in oven.

End Bake

- A. Golden brown – top and bottom
- B. Evenly distributed post bake applications

Cut Table & Packaging

- A. Remove cover disk from pan and 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. Close the box and place in an approved warming unit or hot bag, or on an approved warming rack.
- E. If paired with an Oven-Baked Dip, place in small 10" box as directed in Oven Baked Dip procedures.
 1. Bread Twists ordered with an Oven-Baked Dip do not require a dipping cup

Garlic Twists		Parmesan Twists		Cinnamon Twists	
Garlic Oil Blend	0.7 oz	Garlic Oil Blend	0.7	Cinna Magic	1.5
		Parmesan Shake-On	0.2		
Dipping Cup	Marinara	Dipping Cup	Marinara	Dipping Cup	Sweet Icing

All portions in oz

Parmesan Bread Bites

- A. All stores must carry Parmesan Bread Bites as a side item.
- B. Dipping Cups are not a required extra for Parmesan Bread Bites.

Pre- Shift Preparation

- A. Parmesan bread bites must be made from properly proofed PAN dough without cornmeal.
- B. Parmesan bread bites must be baked in the approved 12" pan.
- C. To prep in advance, follow steps A – H in the assembly procedure and cover with a pan lid.
- D. 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.
- E. Date prepped Parmesan Bread Bites with the expiration date as directed by the Domino's Product Shelf Life Guide.

Assembly

- A. Inside two pans, place a baking mat inside the pan and top each with one 12"x12" sheet of parchment paper .
- B. Remove one PAN dough ball from tray and place on table without cornmeal.
- C. Shape and flatten the half dough ball and square off the edges.
- D. Cut the 12" PAN dough ball in half.
- E. Per half, vertically cut 8 even slices, cutting all the way through both ends. Using a pizza cutter, make the first cut in the center, halve each side, and then halve each quarter.
- F. Then make one even horizontal cut, cutting all the way through both ends to make 16 bites.
- G. Using both hands, separate the 16-piece bites onto the 12"x12" parchment.
- H. Place Parmesan Bread Bites evenly in pan so that they are not touching.
- I. Place one tri-screen, two 14" disks, or three 14" screens on top of the pan.
- J. Place in oven.
- K. *32-pc. order use a 12" PAN dough ball. Repeat steps A-J per half. A 32-pc. order must be baked in two separate pans.

End Bake

- A. Light golden brown – top and bottom
- B. Evenly distributed post bake application

Cut Table & Packaging

- A. 16-pc.
 1. Remove cover disks from pan and 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 and parchment paper in the 9" side order box
 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 cover disks from pan and 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 and parchment paper into a 13" side order box Transfer the other 16 pc into the 13" side order box, and discard parchment paper
4. Apply 1.0 oz. of garlic oil blend
5. Apply 0.5 oz. of Parmesan shake-on
6. Close the box place in an approved warming unit or hot bag, or on an approved warming rack

CHICKEN PRODUCT STANDARDS

Chicken Wings and Wing Sauces

- A. All stores must carry Chicken Wings as a side item with sauces as noted below

REQUIRED	OPTIONAL
Honey BBQ	Mild Buffalo
HOT Buffalo	
Garlic Parm	
Sweet Mango Habanero	

- B. One order of wings is 8, 16, or 32 pieces; may only be sold in increments of 8, 16, and 32 pieces
 C. Refer to the Domino's Product Shelf Life Guide for chicken wing shelf life information
 D. Dipping cups are not a required extra with chicken wing orders.

Receiving & Storage Information

- A. Chicken wings will arrive fully cooked and 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. Garlic Parm is received and stored refrigerated (33°F – 41°F/ 0.5 °C - 5°C).
 D. See Domino's Product Shelf Life Guide 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 – 41°F/ 0.5 °C - 5°C). This will take approximately 48-72 hours from the time of removal from a Supply Chain Center freezer.
 C. Sufficient wings must be prepped in advance for the day's use.
 D. Wings may be prepped in three methods
 1. Place into a 1/3 bin on the makeline rail
 2. Place into a prep container and lid in the makeline cabinet
 3. Portion in order sizes into a plastic bag and seal. Bags may only be used once, then discard.
 4. Follow targeted mix of flats and drums as outlined in Assembly. Place all prepped portions into a prep container and store in the makeline cabinet
- E. Write the expiration date as directed by the Domino's Product Shelf Life Guide and place under refrigeration (33°F – 41°F/ 0.5 °C - 5°C).

Assembly

- A. Place a combination (target is 50/50 mix not to exceed 60/40 mix) of flats and drums as follows:
 - 1. 8-piece wings on a 12"x12" parchment on a pizza disk/screen.
 - 2. 16 wings will be placed on a 10"x16" parchment on a pizza disk/screen.
 - 3. 32-piece wings should be two separate orders of 16. Use two 10"x16" parchments and two pizza disks/screens.
- B. Place wings in rows so they are not touching. It is suggested that drums are placed around the exterior to help reach required temps.
- C. Do not sauce wings prior to bake.
- D. Wings cannot be partially baked.
- E. Place in oven.

End Bake

- A. Wings should appear dark brown in coloring and should sizzle when being removed from the oven.

Cut Table & Packaging

- A. Remove wings from the oven.
- B. Transfer wings and parchment to the appropriate box.
- C. Using a squeeze bottle, apply desired sauce to wings on parchment, while in the box.
- D. Close the box and place in an approved warming unit or hot bag, or on an approved warming rack.

Chicken Wings: Packaging Specifications and Sauce Portions

	Packaging	Portions of Approved Sauce
8 pc.	9" side box on 12"x12" parchment	2 ounces
16 pc.	13" EZ fold side order box on 10"x16" parchment	4 ounces
32 pc.	12" pizza box on 10"x16" parchment	8 ounces

Domino's Boneless Chicken

- A. All stores must carry Boneless Chicken as a side item.
- B. One order of Boneless Chicken is either 8, 16, or 32 pieces and may only be sold in those increments.
- C. See Domino's Product Shelf Life Guide for Boneless Chicken shelf life information.
- D. Dipping Cups are not required extra with Boneless Chicken orders.

Receiving & Storage Information

- 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 only be thawed under refrigeration (33°F – 41°F/ 0.5 °C - 5°C). Thawing will take approximately 48-72 hours from time of removal from a Supply Chain Center freezer
- C. Because this is a natural meat product, there will be a certain amount of waste in each case. Only use pieces that meet at least one of the size criteria:
 - 1. Larger than a pepperoni.
 - 2. Smaller than a pepperoni, but larger than ½ a pepperoni in thickness.
 - 3. Do not use extra pieces that are too small or use crumbs.
- D. Boneless Chicken may be prepped in two methods:
 - 1. Prep pieces that meet the size requirements in an approved clean and sanitized prep container under the makeline.
 - 2. Portion in order sizes and place a plastic bag and seal. Bags may only be used once, then discarded. Place all prepped portions into a prep container and store in the makeline cabinet.
- E. Write the expiration date as directed by the Domino's Product Shelf Life Guide on the container and place under refrigeration (33°F – 41°F/ 0.5 °C - 5°C).
- F. Full pieces of Boneless Chicken cannot be stored on the top rail of the makeline.

Assembly

- A. Parchment & Screens
 - 1. 8-piece Boneless Chicken will be placed on a 12"x12" parchment on a pizza disk/screen.
 - 2. 16-piece Boneless Chicken will be placed on a 10"x16" parchment on a pizza disk/screen.
 - 3. 32-piece Boneless Chicken should be two separate orders of 16. Use two 10"x16" parchments and two pizza disks/screens.
- B. Place Boneless Chicken in rows so they are not touching.
- C. Place in the oven.

End Bake

- A. Boneless Chicken must reach a minimum internal temperature of 165°F (74°C).
- B. Boneless Chicken should appear darker in color with slight browning on outer pieces of breading.

Cut Table & Packaging

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

**Domino's Boneless Chicken:
Packaging Specifications**

	Packaging
8 pc.	9" side box on 12"x12" parchment
16 pc.	13" EZ fold side order box on 10"x16" parchment
32 pc.	12" pizza box on two 10"x16" parchments

Loaded Chicken

- A. All stores must carry Loaded Chicken as a side item.
- B. All stores must carry all recipes listed below.
- C. See Domino's Product Shelf Life Guide for Boneless Chicken shelf life information.
- D. No additional ingredients can be added to Loaded Chicken builds due to end bake temperature issues.
- E. Dipping Cups are not a required extra with Loaded Chicken.

Receiving & Storage Information

- 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 – 41°F/ 0.5 °C - 5°C). Thawing will take approximately 48 hours from date removed from freezer.
- C. An adequate amount of Boneless Chicken must be cut and prepped in advance for the day's use based on the store's sales of Loaded Chicken.
- 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 that are 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.

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 12" x 12" parchment on a 12" screen or on a Loaded Chicken screen.
- C. Create two rows of six, pieces should be touching with minimal gaps.
- D. Evenly apply correct sauce, cheese, and topping portions from edge to edge.
- E. Place in the oven.

End Bake

- A. Sauce and toppings should cover all chicken pieces from edge to edge
- B. Minimal scorching on cheese on the edge of the chicken

Cut Table & Packaging

- A. Remove from the oven and place order with the parchment in a 9" side box
- B. Close the box and place in an approved warming unit or hot bag, or on an approved warming rack

Classic Hot Buffalo	
Ingredients	Portions
Ranch	0.5
Hot Buffalo Sauce	1.0
Pizza Cheese	0.7
Feta	0.2
Cheddar Cheese Blend	0.7
Post Bake	
Hot Sauce	.5

Sweet BBQ Bacon	
Ingredients	Portions
Honey BBQ Sauce	1.5
Pizza Cheese	0.7
Bacon	0.7
Cheddar Cheese Blend	0.7

Crispy Bacon & Tomato	
Ingredients	Portions
Garlic Parm Sauce	1.5
Pizza Cheese	0.7
Bacon	0.7
Cheddar Cheese Blend	0.7
Tomato	0.5

Spicy Jalapeno & Pineapple	
Ingredients	Portions
Mango Habanero	1.5
Pizza Cheese	0.7
Pineapple	0.7
Jalapeno	0.5
Cheddar Cheese Blend	0.7

ADDITIONAL SIDE ITEM STANDARDS

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 end bake temperature issues.

Receiving & Storage Information

- A. Sandwich bread is received as a frozen product but should only be stored at room temperature (50°F – 90°F / 10°C – 32°C).
- B. 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 or a clean and sanitized sealed container to maintain shelf life.
- B. Date sandwich bread as directed by the Domino's Product Shelf Life Guide.

Assembly

- A. On 12" screen layer one clean, sanitized silicone baking mat and 1- 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 on each slice.
- E. Cover the top slice with parchment paper to prevent scorching, keep the bottom slice uncovered.
- F. Place in oven.

End Bake

- A. Cheese properly melted
- B. Toppings correct and evenly distributed
- C. Bread golden brown and toasted

Cut Table & Packaging

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

Chicken Parm		
Top	Pizza Sauce	1.0
	Shredded Parm/Asiago	1.0
	Sliced Provolone (slice)	1
Bottom	Pizza Cheese	0.5
	Chicken	2.5
	Sliced Provolone (slice)	1

Philly Cheese Steak		
Top	Sliced Provolone (slice)	1
Bottom	American Cheese (slices)	2
	Philly Steak	2.5
	Mushroom	0.75
	Onion	0.5
	Green Pepper	0.5
	Sliced Provolone (slice)	1

Italian		
Top	Pizza Cheese	0.5
	Pepperoni (slices)	10
	Ham (slices)	10
	Sliced Provolone (slice)	1
Bottom	Pizza Cheese	0.5
	Pepperoni (slice)	10
	Ham (slices)	10
	Green Pepper	0.5
	Onion	0.5
	Banana Pepper	0.2
	Sliced Provolone (slice)	1

Chicken Bacon Ranch		
Top	Bacon	0.7
	Sliced Provolone (slice)	1
Bottom	Ranch	1.0
	Pizza Cheese	0.5
	Chicken	2.5
	Sliced Provolone (slice)	1

Sweet & Spicy Habanero		
Top	Pineapple	0.7
	Jalapeno	0.5
	Cheddar Cheese Blend	1.5
Bottom	Pizza Cheese	0.5
	Chicken	2.5
	Sliced Provolone (slice)	1
	Post-Bake	
	Mango Habanero	0.7

Buffalo Chicken		
Top	Hot Buffalo Sauce	0.7
	Cheddar Cheese Blend	1.0
Bottom	Ranch	1.0
	Pizza Cheese	0.5
	Chicken	2.5
	Onion	1.0
	Sliced Provolone (slice)	1

Pasta

- A. All stores must carry Pasta as a side item and all recipes listed below.
- B. Pasta Bread Bowls are an optional product.
- C. See Domino's Product Shelf Life Guide for Pasta shelf life information.

Receiving & Storage Information

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

Pre-Shift Preparation

- A. Penne Pasta must be completely thawed prior to use.
- B. Pasta must be thawed under refrigeration (33°F – 41°F/ 0.5 °C - 5°C). It will take approximately 48-72 hours from the time the product is removed from a Supply Chain Center freezer.
- C. Should stores need to quick thaw pasta, follow procedures outlined in Quick Pasta Thaw for Emergency Use Only.
- D. Alfredo sauce must be completely thawed prior to use.
- E. Alfredo must be thawed under refrigeration (33°F – 41°F/ 0.5 °C - 5°C). It will take approximately 48-72 hours from the time the product is removed from a Supply Chain Center freezer.
- F. Prep Alfredo sauce into ½ cut tri-tip squeeze bottles.
- G. Alfredo sauces must be held under refrigeration (33°F – 41°F/ 0.5 °C - 5°C).
- H. Follow steps as outlined in Domino's Sauce Information standard to prep Pizza Sauce.

*Quick Pasta Thaw for Emergency Use Only

- A. Remove only enough frozen noodles for 4 hours of 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 (50°F-90°F / 10°C-32°C) water on top of the noodles until all noodles are fully submerged.
- E. Remove strainer from water after one to two minutes.
- F. Let noodles drain for two 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: Pasta Tin

- A. Place 5.5 ounces of thawed penne pasta in the center of an aluminum tin.
- B. Evenly apply toppings and sauce
 1. 5- Cheese Mac & Cheese and Spicy Buffalo 5-Cheese Mac & Cheese allow customers to add Bacon, Jalapeno, or both toppings to the build. Should they elect to do so, stores will follow the BYO Pasta Portion for both toppings
 2. For BYO Pastas:
 - a. Alfredo sauce should always be placed last, on top of BYO toppings
 - b. Pizza Sauce should always be placed directly on top of noodles, before applying BYO toppings

C. Place in oven

Bread Bowl (Optional)

- A. Stretch a 10" dough ball in cornmeal to be 8", border should be 1 1/2" (3.8 cm).
- 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. Evenly apply toppings and sauce.
- F. 5-Cheese Mac & Cheese and Spicy Buffalo 5-Cheese Mac & Cheese cannot be sold in Pasta Bread Bowls due to end bake temperature issues.
- G. For BYO Pastas:
 - 1. Alfredo sauce should always be placed last, on top of BYO toppings.
 - 2. Pizza Sauce should always be placed directly on top of noodles, before applying BYO toppings
- H. Place in oven

End Bake

- A. Cheese and toppings are properly melted
- B. Toppings correct and evenly distributed
- C. Minimal scorching

Cut Table & Packaging

- A. Remove the aluminum foil dish from the oven and cover with tin lid. Secure by pinching aluminum foil sides around lid.
- B. Place into a 10" Small Box close box, and place in an approved warming unit or hot bag, or on an approved warming rack.
 - 1. To the extent consistent with applicable law, forks should be included in the secondary packaging for pasta products.
- C. For stores that sell the optional Bread Bowl Pasta, place Bread Bowl into a Pasta Box, apply 0.5 oz. garlic oil blend on crown of rim, going around rim two times. Close box, and place in an approved warming unit or hot bag, or on an approved warming rack.
- D. If stores carry the Bread Bowl Pasta, they may package the Pasta Tin product in the Pasta Box.

Chicken Alfredo		Italian Sausage Marinara		5-Cheese Mac & Cheese		Spicy Buffalo 5-Cheese Mac & Cheese	
Chicken	2.0	Pizza Sauce	4.0	American Cheese (slices)	2	American Cheese (slices)	2
Alfredo Sauce	4.0	Sausage	2.0	Jalapeño (optional)	0.7	Jalapeño (optional)	0.7
		Shredded Provolone	1.5	Bacon (optional)	1.0	Bacon (optional)	1.0
				Shredded Parm Asiago	0.2	Shredded Parm Asiago	0.2
				Cheddar Cheese Blend	2.0	Cheddar Cheese Blend	2.0
				Alfredo Sauce	4.0	Alfredo Sauce	4.0
Post Bake							
						Hot Buffalo Sauce	0.5

BYO Pasta Portions (ounces unless noted)			
Pepperoni (slices)	10	Mushroom	1.0
Ham (slices)	10	Pineapple	1.0
Beef	2.0	Green Chilies	0.7
Sausage	2.0	Spinach	0.7
Chicken	2.0	Tomato	0.7
Bacon	1.0	Banana Pepper	0.7
Philly Steak	1.0	Jalapeno	0.7
Anchovies (can)	0.5	Olives (Black & Green)	0.5
Feta	1.0	Onion	0.5
Pizza Cheese	1.0	Green Pepper	0.5
Shredded Provolone	1.0	Garlic	0.2
Parmesan & Asiago	1.0	Alfredo Sauce	4.0
Cheddar Cheese Blend	1.0	Pizza Sauce	4.0

Oven Baked Dips

- A. All stores must carry Oven- Baked Dips as a side item.
- B. All stores must carry all recipes listed below.
- C. No additional ingredients can be added to Oven-Baked Dips builds due to end bake temperature issues. No substitutions may be made to the builds.

Pre-Shift Preparation

- A. Dips cannot be premade for future orders.
- B. Alfredo and pizza sauce must be used from a prepped squeeze bottle.
- C. Alfredo sauce must be completely thawed prior to use.
- D. Alfredo must be thawed under refrigeration (33°F – 41°F / 0.5 °C - 5°C). It will take approximately 48-72 hours from the time the product is removed from a Supply Chain Center freezer.
- E. Prep Alfredo sauce into ½ cut tri-tip squeeze bottles.
- F. Alfredo sauces must be held under refrigeration (33°F – 41°F / 0.5 °C - 5°C).
- G. Pizza sauce used for Cheesy Marinara Dip must be used at room temperature (50°F –90°F / 10°C–32°C).
- H. Follow steps as outlined in the Domino's Sauce Information standard to prep Pizza Sauce bottles.

Assembly

- A. Oven-Baked Dips are made in an aluminum pasta tin.
- B. Apply toppings in order as stated in product builds, making sure to cover the tin from edge to edge to ensure even bake.
- C. Avoid applying ingredients on the side of the pasta tin, as it causes scorching.
- D. For American Cheese in 5- Cheese dip, tear the two slices of American Cheese in half to create 4 triangles. Place the triangles in the tin to create a square pattern. This ensures proper bake.
- E. Place in oven.

End Bake

- A. Cheese and toppings are properly melted
- B. Toppings correct and evenly distributed
- C. Minimal scorching

Cut Table & Packaging

- A. Remove tin from oven.
- B. If paired with an order of Bread Twists:
 - 1. Place Dip in 12" medium box and seal tin with a lid.
 - 2. Add Bread Twists with 12" x 12" parchment paper and close 12" box when Bread Twists & Dips are completed.
 - 3. Place in an approved warming unit or hot bag, or on an approved warming rack.
 - 4. Bread Twists served with an Oven-Baked Dip do not require a dipping cup.
- C. If Dips are sold without a paired order of Bread Twists:
 - 1. Place Dip in 10" small box and seal tin with a lid.
 - 2. Place in an approved warming unit or hot bag, or on an approved warming rack.

Oven Baked Dips continued

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

Cheesy Marinara	Ounces
Pizza Sauce	4.0
Pizza Cheese	2.0
Alfredo	2.0

Loaded Tots

- A. All stores must carry Loaded Tots as a side item and all recipes listed below.
- B. See Domino's Product Shelf Life Guide for Potato Tots shelf life information.
- C. No additional ingredients can be added or substituted to Loaded Tots due to end bake temperature issues.
- D. Dipping Cups are not a required extra with Loaded Tots.

Receiving and Storage Information

- 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 – 41°F/ 0.5 °C - 5°C). It will take approximately 24-48 hours from the time the product is removed from a Supply Chain Center freezer.
- C. Potato Tots can be placed into (one of the following):
 - 1. A clean and sanitized bin on the makeline rail or a clean and sanitized prep container with an airtight lid stored under refrigeration (33°F – 41°F/ 0.5 °C - 5°C).
 - 2. A food-safe, sealed plastic bag with 8 oz. Potato Tots. Bags may only be used once, then discard
- 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 refrigeration.
- 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. Loaded Chicken screen cannot 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.

End Bake

- A. Tots are laying on their sides with minimal gaps
- B. Cheese and toppings are properly melted
- C. Toppings correct and evenly distributed
- D. Minimal scorching on edges

Cut Table & Packaging

- A. Remove from the oven and place tots with the parchment in a 13” side box
- B. For Cheddar Bacon Loaded Tots, use a squeeze bottle to apply 1.0 oz. of Garlic Parm (in a zig-zag motion with even distribution) 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

Cheddar Bacon	
Ingredients	Portions (oz.)
Potato Tots	8.0
Bacon	1.0
Cheddar Cheese Blend	2.0
Post Bake	
Garlic Parm	1.0

Melty 3-Cheese	
Ingredients	Portions (oz.)
Potato Tots	8.0
Shredded Provolone	1.0
Cheddar Cheese Blend	2.0
Alfredo	1.0

Philly Cheese Steak	
Ingredients	Portions (oz.)
Potato Tots	8.0
Philly Steak	1.0
Onions	0.5
Green Peppers	0.5
Cheddar Cheese Blend	2.0
Alfredo	1.0

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, Caesar, Balsamic.

Receiving & Storage Information

- A. Salads are delivered under refrigeration (33°F – 38°F / 0.5 °C - 3°C).
- B. Salads must always be stored lying flat and under refrigeration.
- C. Storing salads in cold cases and Coca-Cola coolers is prohibited.
- D. Salad dressings should be stored at room temperature (50°F – 90°F / 10°C – 32°C).

Packaging and Delivery

- A. To the extent consistent with applicable law, each salad must be delivered in a Domino's logo bag with a fork and one dressing packet of the customer's choice.
- B. Ranch dipping cup is not allowed to be used in place of the ranch salad dressing packets.
- C. 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.

DESSERT SIDE STANDARDS

Marbled Cookie Brownie

- A. Marbled Cookie Brownie must be offered by all stores.
- B. See Domino's Product Shelf Life Guide for Marble Cookie Brownie shelf life information.

Receiving and Storage Information

- A. Marbled Cookie Brownie will arrive semi-frozen (should not exceed 38°F [3°C]).
- B. Marble Cookie Brownie must be thawed under refrigeration (33°F – 41°F/ 0.5 °C - 5°C). Thawing will take approximately 48-72 hours from the day it is removed from the freezer.

Pre-Shift Preparation

- A. Marbled Cookie Brownie must be completely thawed prior to use.
- B. An adequate amount of Marbled Cookie Brownie must be cut and prepped in advance for the day's use based on the store's sales of Marbled Cookie Brownie.
- C. Follow Assembly steps A- F to prep the product.
- D. Place in a clean and sanitized storage bin with an airtight lid.
- E. Label with expiration date according to the Domino's Product Shelf Life Guide.
- F. Store under refrigeration (33°F – 41°F/ 0.5 °C - 5°C).

Assembly

- A. Remove Marbled Cookie Brownie from case.
- B. Place one hand on top of the product to support it and flip over.
- C. Remove aluminum tin from product and discard.
- D. Peel off the paper from the bottom and discard. Make sure to remove all the paper.
- E. Place product bottom side down on two 12"x12" parchments.
- F. Cut the product into thirds both vertically and horizontally, making 9 equal pieces (recommended to use the plastic wide blade scraper).
- G. Place silicone baking mat in a 12" pan.
- H. Pull the bottom parchment from underneath and place it on top of the product.
- I. Place 14" screen or disk on top of pan.
- J. Place in oven

End Bake

- A. Golden brown cookies and darker brown brownie. One corner or edge might be darker brown, but no burnt areas

Cut Table & Packaging

- 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.

Chocolate Lava Crunch Cakes

- A. All stores must carry Chocolate Lava Crunch Cakes as a side item
- B. See Domino's Product Shelf Life Guide for Chocolate Lava Crunch Cake shelf life information.

Receiving

- A. Chocolate Lava Crunch Cakes will arrive semi-frozen (should not exceed 38°F [3°C])

Pre-Shift Preparation

- A. Chocolate Lava Crunch Cakes must be completely thawed prior to use.
- B. Chocolate Lava Crunch Cakes must be thawed under refrigeration (33°F – 41°F/ 0.5 °C - 5°C). It will take approximately 24-48 hours from the time the product is removed from a Supply Chain Center freezer.
- C. Place thawed Chocolate Lava Crunch Cakes into an approved sealed clean and sanitized prep container and cover with airtight lid.
- D. Label the container with the expiration date as directed by the Domino's Product Shelf Life Guide and place under refrigeration (33°F – 41°F/ 0.5 °C - 5°C).
- E. Optimal product temperature for use is 33° F to 38° F (1 °C–3°C).
- F. Orders consist of three Chocolate Lava Crunch Cakes.

Assembly

- A. Place three Chocolate Lava Crunch Cakes on any size pizza screen.
- B. Place in oven.

End Bake

- A. Chocolate Lava Crunch Cakes will rise slightly during bake with a smoother top surface and slightly dark edges, fudge will be warm

Cut Table & Packaging

- A. Remove the Chocolate Lava Crunch Cakes from the oven using a pizza peel.
- B. Use tongs to grip the tin foil.
- C. Carefully flip tin foil over and gently position the cake inside 9" Side box.
- D. Discard tin foil.
- E. Evenly sprinkle powdered sugar shake-on over cake.
 - 1. The portion of powdered sugar is 0.03 oz per order of lava cakes.
- F. Close the box and place in approved warming unit or hot bag, or on an approved warming rack.

EXTRAS STANDARDS

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 seven additional SKUs.

1. DPL and Coca-Cola® have provided regionally optimized guidelines for selecting these additional seven 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
Pibb Xtra®	Dr. Pepper®
Seagram's Ginger Ale	Canada Dry

Beverage Handling

A. Beverage Cooler Specification:

1. Only coolers mutually approved by DPL and Coca-Cola® are permitted.
2. At least one beverage cooler must be in the lobby, within line of sight of the consumer transaction present in the store.
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 (3°C – 6 °C).
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 flavors, including Coca-Cola, Sprite, Fanta Orange, and Diet Coca-Cola, ice, cups, straws, lids, and beverage quality CO₂ (procured from an approved CO₂ provider).
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.

D.
E.

Approved Dipping Cups

- F.
A. All stores must carry Dipping Cups as an extra in the flavors noted below.

REQUIRED	OPTIONAL
Hot Sauce	Nacho Cheese
Marinara	
Sweet Icing	
Ranch	
Blue Cheese	
Mango Habanero	
BBQ	
Garlic	

- 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.

BAKING STANDARDS

Oven Setup

- A. The store must have at least two 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:

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

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

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

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

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, visit the Quick Supply website.
- 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.

APPENDIX 1: PIZZA PORTIONS

BYO Portions

Pizza Cheese: Hand Tossed, Parmesan Stuffed Crust, Thin Crust, Gluten Free Crust											
WITH TOPPINGS						CHEESE ONLY					
	8"	10"	12"	14"	16"		8"	10"	12"	14"	16"
Bottom Layer						Bottom Layer					
Regular	1.7	3.5	5.0	7.0	9.0	Regular	2.5	5.0	7.5	10.5	13.5
Light	1.0	2.5	3.7	5.2	6.7	Light	1.9	3.8	5.6	7.9	10.1
Top Layer – in Addition to Bottom						Top Layer – in Addition to Bottom					
Extra	2.5	1.5	2.5	3.5	4.5	Extra	3.5	2.0	2.5	3.5	4.5

Pizza Sauce					
	8"	10"	12"	14"	16"
Regular	1.5	3.0	4.2	6.0	8.0
Light	1.1	2.2	3.2	4.5	6.0
Extra	2.2	4.5	6.3	9.0	12

Alfredo, Garlic Parmesan, and Ranch Sauces					
	8"	10"	12"	14"	16"
Regular	1.0	1.5	3.0	4.0	5.0
Light	0.7	1.2	2.2	3	3.7
Extra	1.5	2.2	4.5	6	7.5

Honey BBQ Sauce					
	8"	10"	12"	14"	16"
Regular	1.0	1.5	2.5	3.5	4.5
Light	0.7	1.2	1.9	2.6	3.4
Extra	1.5	2.2	3.7	5.2	6.7

American Cheese (Slices)					
	8"	10"	12"	14"	16"
Regular	2.0	4	6	7	9
Light	1.5	3	5	5	7
Extra	3.0	6	9	10.5	13.5

Cheddar Cheese Blend & Provolone					
	8"	10"	12"	14"	16"
Regular	0.5	1.0	2.0	2.5	3.5
Light	0.4	0.7	1.5	1.9	2.6
Extra	0.7	1.5	3.0	3.7	5.2

Feta & Parmesan Asiago					
	8"	10"	12"	14"	16"
Regular	0.5	1.0	1.5	2.0	2.5
Light	0.4	0.7	1.1	1.5	1.9
Extra	0.7	1.5	2.2	3.0	3.7

Spinach											
1 Topping						2+ Topping					
	8"	10"	12"	14"	16"		8"	10"	12"	14"	16"
Regular	1.0	1.5	1.5	2.0	2.5	Regular	0.5	1.0	1.0	1.5	2.0
Light	0.7	1.2	1.2	1.5	1.8	Light	0.4	0.7	0.7	1.2	1.5
Extra	1.5	2.2	2.2	3.0	3.7	Extra	0.7	1.5	1.5	2.2	3.0

Anchovies (can)					
	8"	10"	12"	14"	16"
All Pizzas	0.5	0.5	1	1	1
Light	0.4	0.4	0.7	0.7	0.7
Extra	0.7	0.7	1.5	1.5	1.5

DOMINO'S PRODUCT STANDARD FOR STORES LOCATED IN THE UNITED STATES

Pepperoni & Ham (Slices)																	
1 Topping						2-3 Topping					4+ Topping						
	8"	10"	12"	14"	16"		8"	10"	12"	14"	16"		8"	10"	12"	14"	16"
Regular	12	20	30	40	54	Regular	9	16	24	32	46	Regular	6	12	18	24	38
Light	9	15	23	30	41	Light	6	12	18	24	35	Light	4	9	14	18	29
Extra	18	30	45	60	81	Extra	14	24	36	48	69	Extra	9	18	27	36	57

Philly Steak & Bacon																	
1 Topping						2-3 Topping					4+ Topping						
	8"	10"	12"	14"	16"		8"	10"	12"	14"	16"		8"	10"	12"	14"	16"
Regular	1.0	2.0	2.5	3.5	5.0	Regular	0.5	1.5	2.0	2.5	3.5	Regular	0.5	1.0	1.5	2.0	2.5
Light	0.7	1.5	1.9	2.6	3.7	Light	0.4	1.1	1.5	1.9	2.6	Light	0.4	0.7	1.1	1.5	1.9
Extra	1.5	3.0	3.7	5.2	7.5	Extra	0.7	2.2	3.0	3.7	5.2	Extra	0.7	1.5	2.2	3.0	3.7

Sausage, Beef, Chicken, Mushroom, Pineapple, Tomato																	
1 Topping						2-3 Topping					4+ Topping						
	8"	10"	12"	14"	16"		8"	10"	12"	14"	16"		8"	10"	12"	14"	16"
Regular	1.5	2.5	3.5	5.0	6.5	Regular	1.0	1.5	2.5	3.5	4.5	Regular	0.5	1.0	1.5	2.0	2.5
Light	1.1	1.9	2.6	3.7	4.9	Light	0.7	1.1	1.9	2.6	3.3	Light	0.4	0.7	1.1	1.5	1.9
Extra	2.2	3.7	5.2	7.5	9.7	Extra	1.5	2.2	3.7	5.2	6.7	Extra	0.7	1.5	2.2	3.0	3.7

Onion, Green Pepper, Olives (Black & Green*), Banana Peppers, Jalapeno, Green Chilies*																	
1 Topping						2-3 Topping					4+ Topping						
	8"	10"	12"	14"	16"		8"	10"	12"	14"	16"		8"	10"	12"	14"	16"
Regular	1.0	1.5	2.0	3.0	4.0	Regular	0.5	1.0	1.5	2.0	2.5	Regular	0.5	0.5	1.0	1.5	2.0
Light	0.7	1.1	1.5	2.3	3.0	Light	0.4	0.8	1.1	1.5	1.9	Light	0.4	0.3	0.75	1.1	1.5
Extra	1.5	2.3	3.0	4.5	6.0	Extra	0.7	1.5	2.3	3.0	3.7	Extra	1	0.7	1.5	2.2	3.0

Garlic																	
1 Topping						2-3 Topping					4+ Topping						
	8"	10"	12"	14"	16"		8"	10"	12"	14"	16"		8"	10"	12"	14"	16"
Regular	0.5	0.7	1.0	1.2	1.5	Regular	0.2	0.5	0.7	1.0	1.2	Regular	0.2	0.2	0.5	0.7	1.0
Light	0.1	0.5	0.75	0.9	1.1	Light	0.1	0.3	0.5	0.75	0.9	Light	0.1	0.1	0.3	0.5	0.75
Extra	0.3	1.1	1.5	1.8	2.2	Extra	0.3	0.7	1.1	1.5	1.8	Extra	0.3	0.3	0.7	1.1	1.5

Recipe Builds and Portions for HT, PSC, TC, NYST 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

DOMINO'S PRODUCT STANDARD FOR STORES LOCATED IN THE UNITED STATES

Alfredo Sauce	0.7	1.5	2.0	2.5
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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
Oregano (Thin Crust Only)	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
Oregano (Thin Crust Only)	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
Oregano (Thin Crust Only)	0.01	0.02	0.03	0.04

Specialty Pizza Builds and Portions for Pan Pizzas

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 2-3 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		