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Dining Out: Separate Eating Places Keep Customers Happy, Suppliers Busy

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ABSTRACT

Separate eating places, the largest segment (in numbers and earnings) of the foodservice industry with more than 231,000 establishments, served 90 million customers daily and grossed \$58.4 billion in meal and snack sales in 1979, an 81-percent surge (after adjusting for inflation) from 1966. By 1985, these establishments, whose earnings are based on onpremise or immediate consumption, are expected to increase sales by another 18 percent. Separate eating places employ more people than any single retail business in this country. A combination of rising incomes, smaller households, a more mobile population, and the trend toward convenience in eating has expanded eating away from home.

Keywords: Foodservice industry, eating places, away-from-home eating, food markets, industry structure, equipment, nonfood supplies.

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PREFACE

This analysis is based on a survey conducted by the International Foodservice Manufacturers Association (IFMA), Michael J. Licata, President. Primary objectives were to obtain information on industry structure and organization, the quantity of foods received, use of foodservice equipment and nonfood supplies, and other characteristics of establishments that make up the industry.

Leadership in organizing and coordinating the survey was provided by Reuben R. Cordova, formerly Executive Vice President, IFMA; William S. Ash, formerly Market Research and Planning Director, Durkee Foods Division of SCM Corporation; and J. C. Heithaus, Market Research Director, Hobart Corporation. Other contributors, as members of IFMA's Market Research Committee, were John Hofer, Technomic Consultants; Charles Lehman, formerly with Chef's Pantry, Inc.; Arthur Skulstad, formerly with Kraft, Inc.; Malcolm Knapp, Malcolm M. Knapp, Inc.; Ronald Klimek, formerly with CFS Continental, Inc.; and Robert Schmitz, formerly with American Can. Data were gathered by Audits and Surveys, Inc., under the direction of Dexter Neadle and Nagesh Gupta.

Thomas Stafford and Barry Ford of the U.S. Department of Agriculture designed and developed the sample upon which the survey was based; Kenneth King, USDA, was responsible for data processing systems and programming; and James Carlin, USDA, was editor. Michael G. Van Dress directed the Department's efforts and provided consultation on methodology and procedures during the conduct of the survey.

Statistics are provided on numbers of establishments by kind and size of business and primary type of food service offered. Using these establishment characteristics as major classifications, detailed information is shown on product movement, equipment inventories, and use of nonfood supplies.

CONTENTS

	<u>Page</u>
SUMMARY.....	iii
GLOSSARY.....	iv
INTRODUCTION.....	1
BACKGROUND AND PROCEDURE.....	1
FOOD SERVICE IN PERSPECTIVE.....	2
SURVEY FINDINGS.....	3
Number of Separate Eating Places.....	3
Sales of Food and Nonalcoholic Beverages.....	7
Quantity of Foods Received.....	10
Inventory of Equipment.....	12
Use of Nonfood Supplies.....	13
FOODSERVICE EXPECTATIONS.....	14
APPENDIX.....	16
Methodology.....	16
Sample.....	16
Data Collection.....	19
Commodity Reviews.....	20
SURVEY FORMS.....	22
APPENDIX TABLES.....	47

SUMMARY

Separate eating places, the largest segment of the foodservice industry, have more outlets (231,000), serve more customers (90 million daily), and gross more in meal and snack sales (\$58.4 billion in 1979) than any other industry segment. Fast-food firms will likely maintain their strong position in the separate eating place category and continue drawing business from unaffiliated, traditionally full-service restaurants, although that outlook is tempered by sales slippages in 1980 and 1981. Real sales in 1982 were up from the 1979 level, however.

The foodservice industry employs more people than any single U.S. retail business, boosted by the sharp upturn in away-from-home eating, which began in the early sixties. Separate eating places obtain most of their revenue directly from meal and snack sales. The category excludes places where food service is not the major activity, such as a coffee shop at a department store, an airport restaurant, or a school cafeteria.

This report traces the upward spiral of dining out at separate eating places and its effect on labor trends, equipment and supplies sales, and food buying by owners and consumers.

Rising incomes have drawn the American diner away from home. Smaller households, increased mobility, and convenience in eating have also shaped the consumer preference for dining out. The 81-percent increase (after adjusting for inflation) in meal and snack sales that marked the period 1966-79 will continue to advance by a projected 18 percent by 1985.

Real income will probably rise in the eighties, adding to restaurant trade. However, the industry will likely expand at a slower rate than it did in the 1966-79 wave of development. Steeper food, labor, and energy costs may lift menu prices, blunting sales somewhat. The expansion trend, especially in fast-food enterprises, may be slowed by a glut of establishments in some areas. In 1979, fast-food restaurants accounted for a third of all eating places, up about 14 percent from 1966; meantime, restaurants offering primarily sitdown service declined by 13 percent.

Industry response to competition in the eighties likely will be price cutting; heavy advertising, including coupons, games, premiums, and other promotions; improved menus; remodeling; added services; and mergers and acquisitions. These methods favor corporate franchises and chains, which feature large advertising budgets, sophisticated marketing techniques, and regional or national identities.

GLOSSARY

Avoirdupois weight--The system used to report estimated quantities of products received. The unit of weight is the pound of 16 ounces. Liquid measures, such as pints, quarts, and gallons, are converted to pounds.

Food service--The dispensing of prepared meals and snacks intended for onpremise or immediate consumption, except for the following products when other solid foods are not available: candies, popcorn, pretzels, nuts, and drinks. Further, vended foods qualify as food service only when tables or counters are available in the immediate area and a person with records of food receipts is present at the establishment.

Primary type of food service--A single method of serving, selling, or dispensing meals and snacks considered most important by the operator. If operators were uncertain about the primary type of food service offered, they were asked to indicate that type which produced the greatest amount of sales. They are:

Cafeteria type: operations in which people perform a self-service function in the process of obtaining meals and snacks for onpremise or immediate consumption. Excluded are food-vending operations.

Counter purchase: operations in which meals and snacks are purchased at the counter but normally eaten elsewhere in the establishment.

Counter service with waiter/waitress: operations which provide sitdown service at counters.

Drive-up windows/carryout/delivery: operations in which carryout orders, purchases at drive-up windows, or delivery service is the primary source of revenue.

Table/booth with waiter/waitress service: operations which provide sitdown service at tables or booths.

Other: operations not classified in any of the above groups. These establishments may provide such services as banquet facilities, catering, and food vending.

The term "fast foods" is used to discuss collectively establishments that offer services such as drive-up, carryout, or delivery, and those that offer counter purchase with seating or stand-up facilities elsewhere in the establishment.

Separate eating places--Retail business establishments whose primary function is the sale of prepared food for onpremise or immediate consumption.

Size of operation--A measure based on annual dollar sales of food and nonalcoholic beverages. "Retail value" and "sales" are used synonymously in this report and the term "food" includes "non-alcoholic beverages."

Dining Out: Separate Eating Places Keep Customers Happy, Suppliers Busy

Michael G. Van Dress*

INTRODUCTION

Separate eating places make up the largest segment of the foodservice industry, accounting for 57 percent of the retail value of all meals and snacks purchased away from home for onpremise or immediate consumption. Meal and snack sales represent the major source of revenue, unlike foodservice establishments in other industry segments that provide food service as an adjunct to their main business. Moreover, separate eating places offer traditional types of food service, such as table, counter, or cafeteria services as well as services not generally offered by other eating places such as fast foods and drive-up windows. Separate eating places also are a major market for foodservice equipment and supplies and employ more workers than any single retail enterprise.

BACKGROUND AND PROCEDURE

This report presents information on food movement, the structure and organization of separate eating places, equipment inventories, and use of nonfood supplies. Data generally are classified by the establishment's primary type of food service and firm size. Measures of change that occurred since the surveys in 1966 and 1969 also are presented.

Data are based on a national sample of foodservice establishments in the 48 contiguous States. Personal interviews and Food Item Recording Booklets were used to collect the data. Interviewers surveyed 2,272 establishments, most of which were separate eating places. Interviews were scheduled each month between November 1978 and October 1979 (callbacks continued through January 1980) to reduce the potential effect on annual estimates of food use due to seasonal differences. Annual sales draw from the most recent period for which data were available prior to the interview. For the most part, sales estimates cover the period July 1978 to July 1979. All other estimates reflect information as of the date of the scheduled interview.

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Information from the current survey sometimes is compared with findings from studies conducted in 1966 and 1969; however, differences in estimates between periods may be due, in part, to differences in sample design and to other sampling and non-sampling errors. Measures of reliability were not computed for estimates derived from the current survey as they were for estimates from the 1966 and 1969 surveys. In those surveys, measures of reliability were reported in the form of coefficients of variation. For the 16 major food groups in the 1969 survey, the coefficients for separate eating places ranged from 3.9 percent (at one standard deviation) for sugar and sweets to 10.4 percent for seafood. The sugar and sweets standard deviation indicates that the chances were 95 out of 100 (at two standard deviations) that the true quantity would be within 7.8 percent, plus or minus, of the estimated quantity. (Additional detail on sample methodology and data collection is provided in the appendix.)

FOOD SERVICE IN PERSPECTIVE

The retail value of food served away from home in 1979 amounted to \$102.4 billion, with 169 million persons served daily. This total represents a compound annual increase in real sales of 3 percent and in persons served of 2.7 percent since 1966, the first year data were accumulated. In current dollars, the annual increase in sales jumped an estimated 10.5 percent. Consumers' willingness to spend more of their food dollar away from home was triggered by rising per capita income, an increase in the number of multiple-earner households, a trend toward smaller households, a more mobile populace, and the national inclination to purchase greater convenience.

Both the public sector and the institutional sector of the away-from-home market have been growing. Public eating places exist primarily for profit and account for 75 percent of the retail value of all food consumed away from home. A public eating place is either a separate entity earning revenue mainly from sales of meals and snacks, or a part of a larger facility whose foodservice sales are less than other revenues (for example, a snack bar in a bowling alley or a coffee shop in a department store). Separate eating places account for about 75 percent of the retail value of meals and snacks sold in the public sector; other eating places which are part of larger public facilities account for the remaining 25 percent.

Foodservice establishments in the institutional sector support the main business, and are usually, though not always, nonprofit (for example, hospitals and homes for children). The typical institution serves more people than does a public eating place. But the number of institutions is small compared with the number of public eating places and institutions account for only 25 percent of the retail value of all food consumed away from home. Schools and hospitals, the largest markets in the institutional sector, account for 33 percent and 15 percent, respectively, of the value of institutional food purchases and for 9 percent and 4 percent, respectively, of total foodservice industry purchases.

SURVEY FINDINGS

Separate eating places, the largest segment of the foodservice industry, have more outlets, serve more consumers, and gross more from meal and snack sales than any kind of business--public or institutional--in which food service is available:

<u>Industry sector</u>	<u>Retail food value</u>	
	<u>Mil. dol.</u>	<u>Percent</u>
Public establishments	76,962	75.2
Separate eating places	58,382	57.0
Other public eating places	18,580	18.2
Institutional establishments	25,447	24.8
Industry total	102,409	100.0

Number of Separate Eating Places

In 1979, 231,018 separate eating places were open for business, which was 14.5 percent more establishments than in 1966 (app. table 1). The relatively modest increase in the number of establishments obscures phenomenal changes that occurred in the structure and organization of separate eating places during that period: changes in foodservice delivery systems and menu specialties; the growth of franchise firms and large chains; and the rapid decline in restaurant diners. The effects of these changes on farmers, processors, manufacturers, and distributors differed substantially, according to market and product.

Primary Type of Food Service

Five distinct types of food service accounted for 99.6 percent of all separate eating places in 1979: tables or booths with waiter/waitress service; counter service with waiters/waitresses; counter purchases where food is eaten elsewhere in the establishment; drive-up windows, carryout, or delivery services; and cafeterias. Miscellaneous types, classified under "other," accounted for the balance.

Establishments offering sitdown service take orders for meals and snacks from patrons who are seated. These included establishments that provided waiter/waitress service at tables or booths, and establishments, such as diners, that provided this service at counters. Cafeterias and fast-food places provided their patrons little, if any, sitdown service.

Sitdown service restaurants accounted for 60 percent of foodservice establishments in 1979. While the number of restaurants that provided this service dropped 6 percent between 1966 and 1979, eating places that did not provide sitdown service, such as fast-food outlets, jumped 76 percent.

Establishments that offered sitdown service at tables or booths remained the primary type of food service for 52 percent of the separate eating places in 1979, about the same proportion as in 1966 (the number of these establishments actually increased 20

percent during the period). However, the number of establishments that offered sitdown service at counters dropped 63 percent--from about 46,000 in 1966 to 17,000 in 1979. And the proportion of separate eating places that offered sitdown service at counters declined from 23 percent in 1966 to 7 percent in 1979. This trend will likely continue, although the rate of departure is expected to be less rapid than the change experienced between 1966 and 1979.

Since 1966, both cafeteria and fast-food service gained substantially in number, up 25 percent and 82 percent, respectively. The proportion of separate eating places that primarily dispense fast foods increased from 23 percent in 1966 to 37 percent in 1979.

The 1966 and 1979 surveys regarding fast foods cannot be compared directly because of definitional differences, but the large increase in fast-food establishments points to substantial real gains.

The increase is confirmed by statistics from the U.S. Bureau of the Census. In 1977, refreshment places (commonly referred to as fast-food places by the foodservice trade) accounted for 38.8 percent of eating places (SIC 5812), up about 14 percentage points from 1966.^{1/} Growth in fast foods outpaced other industry segments and was nearly double the Nation's 44-percent increase in per capita income between 1966 and 1979.

Fast-food outlets offer a more limited menu of foods than the wider choice generally available in restaurants that provide waiter/waitress service at tables, booths, and counters. The trend toward more outlets featuring limited menus and fewer outlets with broader menus is expected to continue, and this trend will have a mixed impact on food demand. Farmers and manufacturers who produce ingredients that are frequently used in food by fast-food places, such as cheese, buns, and pickles, should benefit, while those who produce commodity ingredients that are infrequently used, such as butter and fruit, may experience a softening in demand. However, the limited offerings of fast-food places are gradually giving way to a somewhat broader menu concept. This trend likely will also continue. The addition of the salad bar with its variety of vegetables, the increase in breakfast offerings, and the tendency of hamburger outlets to offer chicken, pork, and fish items is changing the mix of foods served away from home. To participate fully in the growing foodservice market, farmers and their marketing representatives will need to respond to the specific product, packaging, and delivery specifications required of large-scale foodservice buyers.

^{1/} Standard Industrial Classification (SIC) codes were developed by the Office of Management and Budget as a statistical tool. The code classifies industries as economic units which produce goods and services. SIC 5812 is the code for retail establishments that derive revenue mainly from the sale of meals and snacks for onpremise or immediate consumption.

Firm Size

Single-unit firms are the most numerous and claim the largest share of separate eating place sales. But their share in both categories declined rapidly after 1966. Single-unit firms accounted for 70 percent of the outlets in 1979, down almost 20 percentage points in 13 years. Multiunit firms increased from less than 11 percent of the establishments in 1966 to 30 percent in 1979. Chains (firms with 11 or more outlets) constituted about 14 percent of all establishments in 1979. Census statistics reflect a similar trend toward fewer single-unit firms. In 1972, single-unit firms made up 85 percent of eating places. By 1977, the single-unit share dropped to 80 percent, an average drop of one percentage point per year. The decrease in single-unit firms contrasted with an increase in outlets of chains, from 8 percent in 1972 to nearly 13 percent in 1977. These statistics understate the importance of larger firms in the marketplace, because many establishments classified as single-unit firms actually are affiliated with larger firms through franchise arrangements.

Chains and franchise firms exercise cost advantages over independents in many critical areas such as product and market development, advertising and promotion, centralized purchasing and inventory, accounting, and administrative controls and technologies. Costs borne by the independent alone are distributed over all outlets of the chain.

Franchise Association

The nationwide proliferation of fast-food outlets that mass produce and mass serve a limited variety of items, coupled with the rapid decline in independent diners featuring individual menus and waiter/waitress service, has spawned marked uniformity and consistency of quality in food service across America.

Many fast-food outlets are affiliated with a franchise firm. Franchise operations closely parallel those of large corporate chains by displaying trademarks, uniform identification symbols and storefronts, and standardized products and prices. Franchising enables the parent firm to expand its operation with only a limited capital investment, and enables an independent owner to enter the foodservice business with limited experience and managerial information. But a franchise is likely to require a sizable investment and tends to restrict managerial discretion in procurement, products sold, and sales practices.

The franchisee, who actually owns and operates the business, agrees to provide specific uniform products, services, and practices in the operation of the business. A franchisor outlet is owned and managed directly by the parent firm.

One out of every four separate eating places was associated with a franchise firm in 1979 (app. table 2). In the 1966 survey, at least 86 percent were single-unit firms and not affiliated. An undetermined additional percent of multiunit outlets also had no affiliation, but data from the 1966 survey were not delineated to show them. Franchising grew markedly during the 13-year interim, although the 1966 and 1979 data were not tabulated in the same detail and format to enable direct comparisons.

Separate eating places that were not associated with a franchise firm tended to dominate in the services not generally offered by franchise outlets (app. table 3). For example, 66 percent of the outlets with a franchise affiliation provided fast-food service, but only 27 percent of the operations without affiliation offered this type of service. Sitdown service at tables and booths was the primary type operated by 31 percent of the affiliated establishments and 70 percent of those not affiliated. A slightly higher proportion of unaffiliated establishments provided cafeteria service.

Except for cafeteria service and drive-up, carryout, or delivery service, the proportion of establishments offering the various types of food service was about equally divided between franchisee operator and franchisor owner. However, franchisees operated twice as many establishments with drive-up window, carryout, or delivery service as the primary type. Franchisors ran most cafeteria service outlets.

Menu Specialty

The importance of varied American plate meals as a menu specialty of separate eating places declined substantially between 1966 and 1979. "Varied American plate meals" are defined as a meat, poultry, or fish entree; a vegetable or grain--usually a form of potato or rice; and a salad or serving of fruit. The menu is frequently rotated.

Although the varied American plate meal was still the dominant food specialty of about 31 percent of the separate eating places in 1979, its importance declined about 11 percentage points from 1966 when 40 percent of the establishments reported it as their specialty (app. table 4). Italian foods also declined in importance, from 5 percent to 4 percent. While these specialties declined, others became more prominent in 1979 versus 1966, including steaks, chops, and roast beef, up to 6.3 percent from 4.6 percent; seafood, up to 4.9 percent from 2.1 percent; and poultry, up to 3.5 percent from 3 percent (fig. 1).

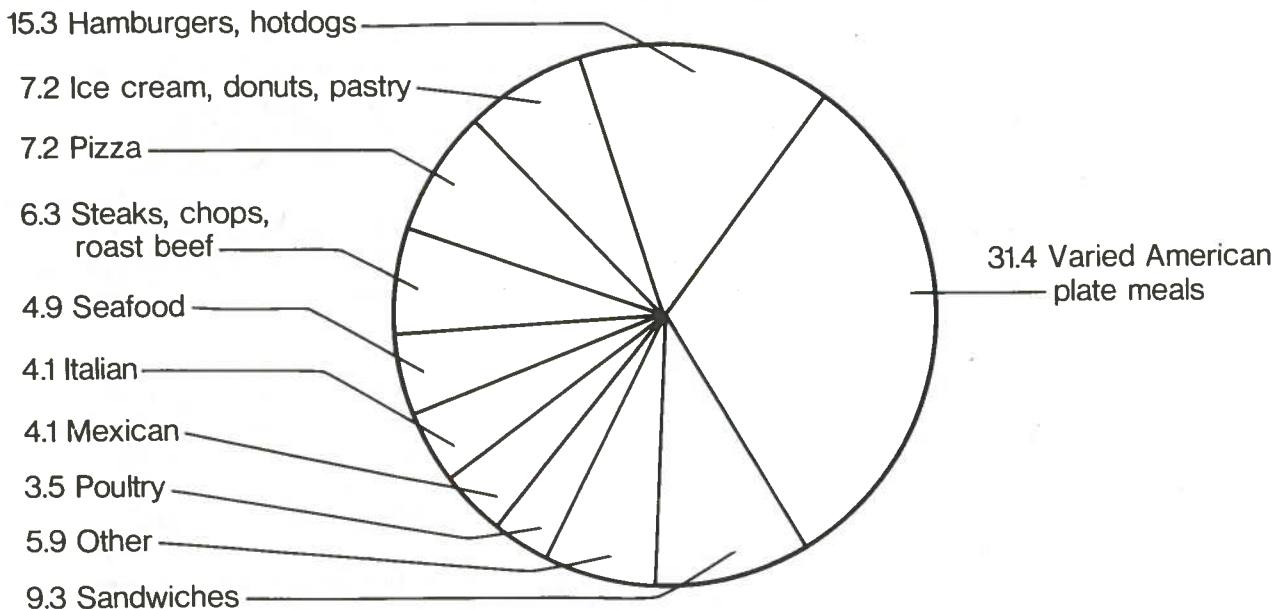
Direct comparisons with the 1966 survey data cannot be made for establishments serving Mexican foods, pizza, hamburgers or hot-dogs, and ice cream, donuts, and pastry because of definitional differences, although some of these specialties were widely sold in 1979. For example, 25 percent of separate eating places specified hamburgers, hotdogs, and sandwiches as house specialties. Pizza or ice cream, donut, and pastry specialties were each mentioned by more than 7 percent of the establishments. Mexican foods were house specialties of 4 percent.

Menu specialties differed between the franchised and non-franchised separate eating places. In 1979, the varied American plate meal was the specialty of 38 percent of the nonfranchised establishments but only of 12 percent of the franchised outlets. Thirty percent of franchise places specialized in hamburgers and hotdogs, but only 10 percent of the nonaffiliated establishments offered those specialties. Franchised outlets served more pizza, 16 versus 4 percent; more ice cream, donuts, and pastry, 12 versus 6 percent; and more poultry, 8 versus 2 percent.

Figure 1

Separate Eating Places: Distribution by Menu Specialty, United States, 1979

Percent



Figures may not add to 100% because of rounding.

Menu specialty changes mirrored proportional increases in separate eating places that offered specialized, limited menus as well as similar decreases in establishments that specialized in varied American plate meals. This likely influenced the amounts and types of foods served away from home. For example, demand may strengthen for cheese, flour, tomatoes, and meat toppings if the number of pizza shops and total sales grow.

Sales of Food and Nonalcoholic Beverages

In the 1979 survey, separate eating places registered \$58.4 billion in sales of food and nonalcoholic beverages, a 360-percent increase from 1966 (app. table 5). Compounded annually, the increase amounted to 12 percent in current dollars and 4.7 percent after adjusting for inflation.

Primary Type of Food Service

Separate eating places that provided sitdown service notched 56 percent of sales in 1979, a substantial decline from the 73 percent of sales in 1966 (app. table 6). The proportion of sales at establishments offering this service at tables or booths declined from 61 to 51 percent, while sales at counterservice establishments declined from 11 to 4 percent.

Fast-food establishments scored the greatest gains, offsetting the decline of sitdown-service places. The proportion of sales at sitdown-service restaurants decreased 17 percentage points between 1966 and 1979, and sales at fast-food outlets jumped 18.5 percentage points. Although definitional differences

existed between the surveys regarding the classification of fast-food service, the upward trend was verified by the Census Bureau. Between the 1967 and 1977 censuses, fast-food sales, as a proportion of eating place sales (SIC 5812), rose 18.6 percentage points. Sales at restaurants, lunchrooms, and caterers fell 19.2 percentage points.

Firm Size

Multiunit firms in 1979 accounted for more than half of all sales dollars for meals and snacks registered at separate eating places, but made up only 3 of every 10 establishments (app. table 7). Dollar sales and the number of establishments of multiunit firms, as a proportion of the totals for eating places (SIC 5812), rose 18 and 10 percentage points, respectively, between 1967 and 1977. During the same period, the percentage of sales at chain outlets more than doubled from 13.6 in 1967 to 27.6 in 1977.

The trend toward chain outlets rather than mostly single-unit firms (independents) is expected to continue, but at a declining rate. Because a greater mix of products may be purchased by independents, farmers that produce a wider variety of commodities likely would benefit from an increase in single-unit firms.

Establishment Size

The importance of larger foodservice establishments as outlets for food and nonalcoholic beverages is apparent when establishments are classified by establishment size. For example, approximately the largest 10 percent of all eating places accounted for 47 percent of food sales; 18 percent made 64 percent of sales; and 34 percent showed 82 percent of sales. Establishments with revenues of from \$600,000 to \$1,249,999, annually, registered combined sales of \$18.3 billion, or 31 percent of total sales. Establishments in this size of business category had greater total sales than any other group of establishments. In the 1966 survey, 57 percent of sales were made by the largest 17 percent of all establishments, and the top 37 percent accounted for 78 percent of sales.

Average establishment size, as measured in constant dollars, has increased substantially since 1966. Sales per establishment increased 58 percent between 1966 and 1979. In 1979, sales per establishment for single-unit firms were only two-thirds as large as the average for all establishments and less than one-third as large as the average chain outlet (app. table 8). Because the 1966 survey did not report sales by firm size, a measure of change between the survey periods is not available. Data are available, however, from statistics published by the Census Bureau, which indicate that sales per establishment for single-unit firms (SIC 5812) (although still only about one-third as large as outlets of chains) grew faster than chain outlets. Real sales per single-unit firm rose 7 percent between 1967 and 1977. Sales per individual chain outlet decreased marginally. Several factors could account for this. The number of chain outlets nearly tripled during the 10-year period, but single-unit firms increased by less than 3 percent. Varying degrees of time are involved before new establishments realize their full potential. Further, a decrease in the number of establishments

that were not affiliated with a franchise firm, such as small-volume diners, likely was offset by an increase in higher volume, single-unit firms that were affiliated.

Cafeteria establishments averaged higher sales than those that provided other types of food service in both the 1966 and 1979 surveys. Fast-food places, in third position in 1966, took second position in 1979, ahead of establishments that provided sitdown service. Fast-food places, with average sales per establishment nearly doubling between 1966 and 1979, registered the highest growth rate after adjusting for inflation.

Franchise Association

Separate eating places maintaining a franchise association registered sales of nearly \$25 billion, based on the 1979 survey. In the division between franchisee/franchisor-operated establishments, franchisees had slightly more sales at 54 percent. Much of this difference stemmed from proportionately higher sales in franchisee-owned establishments that offered drive-up, carryout, or delivery service as the primary operation as well as in establishments that offered sitdown service at counters.

Total sales of franchisor firms tended to increase as firm size increased. The opposite was true for franchisee firms. Sales of franchisor firms, as a percentage of total sales of such firms, ranged from 7 percent for single-unit firms and 23 percent for firms with 11 to 50 units to 44 percent for firms with 250 or more units. Comparable figures for franchisee firms generally decreased from 27 percent for single-unit firms and 14 percent for firms with 11 to 50 units to 2 percent for firms with 250 or more units.

The Census Bureau states that average establishment sales for all eating places (SIC 5812) increased when intervals of firm size increased. When classified in the same manner, data from the 1979 survey confirmed this aggregate tendency. However, when establishments were further delineated by franchise association, the relationship was less apparent. Establishment sales for franchise firms with 4 to 10 outlets averaged more than that for chain establishments. In addition, franchisor firms with 2 to 3 units had marginally higher average sales per outlet than firms with at least 250 establishments. A similarly clouded relationship existed when affiliated establishments were classified by primary type of food service. For example, franchisee establishments with sitdown service averaged higher sales than those with cafeterias, but the opposite was found for outlets operated by franchisor firms.

Menu Specialty

Establishments specializing in varied American plate meals accounted for \$1 of every \$3 spent for meals and snacks at separate eating places. Combined with hamburgers and hotdogs (the next most important menu specialty), the varied American plate meal accounted for more than half of total sales. Seafood establishments and separate eating places specializing in steaks, chops, and roast beef ranked third and fourth, respectively.

Data changes in establishment size from 1966 to 1979 were based on changes in the Consumer Price Index (CPI) for food away from home and adjusted for inflation. The CPI sets retail prices for all meals and snacks but does not specify the price of a menu specialty. Thus, the adjustment is only an approximation. Further, direct comparisons could not be made for establishments specializing in Mexican foods, pizza, hamburgers and hotdogs, and ice cream, donuts, and pastry because of definitional differences between the two surveys. Of the remaining five menu specialties, establishments specializing in varied American plate meals and seafood posted the largest real gains with average growth rates of 57 percent and 69 percent, respectively. Poultry establishments realized a gain of 25 percent, and average sales of places that specialized in Italian foods or steaks, chops, and roast beef each gained about 8 percent. An increase in establishment size between 1966 and 1979 for places serving varied American plate meals was accompanied by a decrease in number of establishments, indicating an exodus of smaller firms, probably independents, from the business. Census Bureau data show a drop of 10 percentage points between 1967 and 1977 in eating places (SIC 5812) that are single-unit firms.

Quantity of Foods Received

In 1979, separate eating places received 29 billion pounds of food, up 35 percent from the 21 billion pounds received in 1969 (app. table 9). During this 10-year period, the most current industry survey showed factors other than growth and structural change affecting foodservice operations and their food offerings. The period saw a stronger demand by eating place patrons for lighter foods, so fruit and salad bars became widespread. Prepared foods were, at times, substituted for dishes prepared by experienced chefs or otherwise used by eating places to expand or make attractive other meal and snack offerings. And use of breakfast products increased when more eating places made this meal available.

Each food product was assigned to 1 of 20 major groups. Together, they reflect the total mix of foods that move through the foodservice delivery system. They are: dairy products and ices; fats and oils; flour and cereal products; bakery products; beef and veal; pork; other red meats; variety meats; meat products; poultry and eggs; fish and shellfish; sugar and sweets; vegetables; fruits; juices, ades, and drinks; beverages; soups, gravies, and sauces; prepared foods; nuts and snacks; and condiments and seasonings.

One measure of the relative importance among food groups is the percentage of the total quantity of all foods received. Prominent major food groups that ranked one through four, respectively, in both 1969 and 1979 were vegetables, dairy products and ices, bakery products, and beef and veal. The fats and oils group, in fifth position in 1979, up from eighth in 1969, increased its ranking more than any other major food group. Other groups that increased their standing included flour and cereals; meat products; soups, gravies, and sauces; prepared foods; nuts and snacks; and condiments and seasonings. All but two major food groups--juices, ades, and drinks and

beverages--displayed increases in quantities received. Decreased purchases of carbonated bottled drinks and regular coffee and increased purchases of beverage fountain syrup and instant coffee accounted for a drop in the total quantity of the beverage group. Receipts for 12 groups rose more than the average percent rise for all foods; 4 of these had increases that topped 100 percent during the 10-year period--flour and cereal products; meat products; soups, sauces, and gravies; and nuts and snacks.

Sixteen individual foods accounted for half of all the food received: white fluid milk, potatoes, flour, beverage fountain syrup, bread, ground meat, cheese, shortening, buns, and eggs topped the list, each accounting for more than a billion pounds. Steak, lettuce, cream, tomatoes, crackers, and roasts each contributed over 600 million pounds.

Primary Type of Food Service

Sitdown-service establishments at tables or booths used slightly more than half the quantity of all food and nonalcoholic beverages received in 1979 by separate eating places, almost unchanged from 1969. These establishments were heavy users of products from the fruit, beverage, and juice, ade, and drink groups--accounting for between 5 and 10 percentage points more than that posted for all foods--and were even heavier users of fats and oils, seafood, and prepared foods totaling at least 10 percentage points for these food groups. Sitdown-service establishments cut back on products from the dairy and ices group by 5 to 10 percentage points, and decreased purchases of condiments and seasonings, nuts and snacks, and sugar and sweets by 10 percentage points or more than that posted for all foods (app. table 10).

The distribution of food groups in sitdown establishments that offered table or booth service changed little between 1969 and 1979. Only three groups differed by three percentage points or more. Fats and oils increased from 7 to 10 percent and bakery products from 8 to 14 percent. Vegetables decreased from 23 percent in 1969 to 18 percent in 1979.

Fast-food places, the second largest market for food in 1979, purchased 37 percent of the total quantity received by separate eating places, up from about 26 percent 10 years earlier. Much of the increase resulted from proportionately greater purchases of dairy products and ices, meat products, sugar and sweets, nuts and snacks, and condiments and seasonings. Fast-food places, a major market for condiments and seasonings, nuts and snack foods, and sugar and sweets, accounted for more than half of all purchases of each of these major food groups. They used proportionately less fruit, pork, lamb, and varieties (liver, heart, and tripe, for example).

The quantity of food used in cafeterias rose 63 percent between 1969 and 1979, and the mix of foods used changed more than that of any other primary type of food service. Other food services experienced quantity decreases in only one or two major food groups, but cafeterias experienced decreases in six food groups. Cafeterias showed a 62-percent drop in lamb purchases, a 35- to

45-percent decrease in other meat products (pizza toppings, hot-dogs, luncheon meats, for example), juices, beverages, and condiments and seasonings and a 19-percent decline in prepared foods. Changes in these food groups were offset by increased use of soups, sauces, and gravies, flour and cereals, varietals, fruits, and nuts and snacks. Although only 7 percent of the quantity of all foods moved through cafeterias, these establishments accounted for 39 percent of the use of varietals, 23 percent of fruits, and 18 percent of soups, sauces, and gravies.

Establishment Size

The proportion of the total quantity of food receipts in 1979 ranged from 6 percent for establishments with sales of more than \$1.25 million yearly to 19 percent for those annually grossing \$600,000 to \$1.25 million. Establishments in other sales intervals each accounted for from about 14 percent to 17 percent of food receipts. The total market for food in any sales interval is determined by the number of outlets and the sales size of establishments in the interval. For example, 18 percent of all establishments grossed \$350,000 or more in food sales annually, and accounted for about 40 percent of the quantity of foods received, but approximately half of all establishments grossed under \$100,000 and earned 32 percent of food receipts. Nevertheless, small establishments (those with less than \$40,000 in food sales) can be an important market for certain foods. For example, this group accounted for only 15 percent of all foods, yet sold 50 percent of the peanuts received.

A relationship existed between establishment size and the average quantity of food received per establishment. All establishments averaged 111,000 pounds annually, ranging from 68,000 pounds for establishments with sales of less than \$40,000 to 444,000 pounds for establishments with sales of at least \$1.25 million annually. Considerable variation existed among products by size of business, because of the diversity of foods received, differing menu specialties, and types of food service offered by establishments.

Inventory of Equipment

Equipment manufacturers had to react and adjust to changes in traditional methods of food handling, preparing, and serving between 1966 and 1979.

Demand for foodservice equipment is a function of many factors, including availability of and wage rates of foodservice personnel, the types of foods and services offered by eating places, and the cost of equipment. Energy conservation efforts of foodservice management and the relative energy efficiency of equipment also may affect demand. Changes at any time in one or more of these factors or in the total number of eating places could substantially affect the potential market for a given type of equipment. However, the number of pieces and types of equipment available in foodservice establishments could determine the quantity of food purchased and stored, the forms in which it is purchased, and the extent to which it is processed by the retail outlet. Such changes not only influence equipment demand but also provide manufacturers with opportunities for design changes and product and market development.

Data were obtained on more than 150 items of equipment used by separate eating places to receive, store, prepare, cook, and serve foods and beverages and for sanitation and maintenance (app. table 11).

The number of microwave ovens was very low in 1966, but leaped 2,500 percent from 3,800 units to 100,000 units in 1979. Infrared ovens, also with a small base of fewer than 4,000 units in 1966, gained more than 500 percent to 21,000 units by 1979. Carbonated beverage dispensers rose 65 percent to 316,000 units during the 13 years, reflecting changes in packaging and delivery systems and methods of dispensing and serving this product.

Toaster demand apparently was affected by a significant increase in fast-food systems and a decrease in establishments that provided sitdown service at counters. Although the total market rose 22 percent between 1966 and 1979, popup toasters increased only 8 percent, 6 percentage points less than the increase in the number of establishments, while conveyor toasters rose 372 percent, increasing from 4 percent of all toasters in 1966 to 14 percent in 1979. But popup toasters still dominated the market.

The number of handtrucks and dollies increased more than 50 percent after 1966, reaching 111,000 units by 1979. Cafeterias, while accounting for only 3 percent of all separate eating places, used 10 percent of the handtrucks and dollies. The inventory of walk-in refrigerators rose from 93,000 to 169,000 during the 13-year period. For the most part, use of this item by the various types of food service was about equal to the proportion of establishments represented by each type of food service.

Fifty-two percent of separate eating places that offered sitdown service at tables and booths used 80 percent of the warewashers. Cafeteria systems, 5 percent of the total market for all warewashers, had 21 percent of the market for continuous conveyor, straight-flight warewashers. Fast-food outlets provided little market potential for warewashers.

Use of Nonfood Supplies

Use patterns for nonfood supplies varied among separate eating places by type of food service and type of product. Use of permanent dinnerware by all separate eating places ranged from 36 to 37 percent for creamers and sugar bowls to 57 to 61 percent for coffee pots and cups and glasses (app. table 12). Products in these groups were used by a significantly higher proportion of establishments offering sitdown or cafeteria service compared with those that provided fast-food service.

Disposable plates or bowls were used by about 57 percent of the fast-food places and by a similar proportion of establishments with cafeteria systems. A substantial proportion of establishments that offered sitdown service also used these products. About 68 percent of separate eating places used 6- to 14-ounce cold drink cups, and 43 percent used the 15-ounce size or larger. Of course, a significantly higher proportion of fast-food places used these products. Loose disposable tableware was available in

FOODSERVICE EXPECTATIONS

52 percent of the establishments; only 9 percent of establishments provided tableware wrapped in plastic bags.

Three of four separate eating places used foil as food wrap; a slightly higher proportion of fast-food places wrapped with wax paper rather than foil. Plastic wrap was used by 60 percent of all establishments. More establishments provided single-ply luncheon napkins than any other type of paper napkin. The soft wound, paper towel was the most common variety offered by most establishments.

As real income rises, consumers will likely increase spending on food away from home. However, the rapid rate of expansion in separate eating places since the early sixties appears to be yielding to slower growth. Higher food, labor, and energy costs in the past several years, reflected in higher prices to consumers, slowed the trend toward eating out.

In addition, the increased costs of other goods and services, which compete for consumers, also may have slowed the growth of the foodservice industry. In fact, sales of meals and snacks at SIC 5812 eating places in 1980 and 1981, after adjusting for inflation, fell below 1979 levels. More recently, real sales in 1982 were up about 5 percent from 1979.

Fast-food firms probably will continue drawing business from traditional unaffiliated full-service restaurants and diners, some of which can be expected to leave the industry. Industry strategy in the face of slower growth is likely to include price cutting; bigger advertising budgets for coupons, games, premiums, and other promotions; innovative menus; remodeling of store interiors; added services; and further mergers and acquisitions. As the competition for business intensifies, an increase may be expected in head-to-head advertising in which the characteristics of one firm's product are compared directly with those of its competitors.

Compounded annually, the increase in meal and snack sales at separate eating places between 1966 and 1979 amounted to 12 percent. The increase, after an adjustment for inflation, amounted to 4.7 percent. If this rate of growth should continue into the mid-eighties, real sales at separate eating places will rise 35 percent from 1979. However, many variables affect away-from-home eating, such as meal and snack prices and household size. Income, of course, is especially vital.^{2/} But whether changes in income and other variables will influence food service in subsequent years as it has since 1966 is unknown. Based on findings from other studies, estimates of income elasticity for meals and snacks away from home ranged from 0.55 to 1.16 with most estimates falling between 0.81 and 0.89. Assumptions and

^{2/} Eastwood, David B., and John A. Craven. "Food Demand Savings in a Complete, Extended, Linear Expenditure System," American Journal of Agricultural Economics. Vol. 63, No. 3, Aug. 1981, pp. 544-549.

time periods underlying these estimates likely account for the differences among them. For estimating growth in meal and snack sales in the mideighties, an elasticity of 0.85 was used (the midpoint between 0.81 and 0.89), meaning that a 10-percent increase in real income is associated with an 8.5-percent increase per capita in meal and snack expenditures, other things remaining equal. Using this approach, and with an assumed increase in income to \$4,924 per capita by 1985, and a concurrent increase in population to 238.8 million, real sales of meals and snacks may rise by 18 percent, about half the expected increase based on the rate of growth between 1966 and 1979.^{3/}

^{3/} Ten-year baseline.

APPENDIX--
Methodology

The survey sought information on food and nonalcoholic beverages, industry structure and organization, and economic and physical characteristics of establishments that provided food service.

Sample

The sample design was a stratified, two-stage probability proportional to size sample. Stratification centered on four census regions and, within these, on six zones based upon degrees of urbanization defined as:

Zone 1--Core counties of large metropolitan areas containing the primary central city of a Standard Metropolitan Statistical Area (SMSA) with a population of at least 1 million;

Zone 2--Fringe counties of large metropolitan areas without the central city of an SMSA and a population of at least 1 million;

Zone 3--Counties of medium metropolitan areas included in an SMSA with a population of 250,000 to 999,999;

Zone 4--Counties of small metropolitan areas included in an SMSA with a population of less than 250,000;

Zone 5--Counties of nonmetropolitan urbanized areas having an aggregate urban population of at least 20,000 and not part of an SMSA; and

Zone 6--Counties of nonmetropolitan rural and less urbanized areas having an aggregate urban population of less than 20,000 and not part of an SMSA.

In the first stage of the design, where the county was the primary sampling unit, each county within a zone was randomly selected with a probability proportional to its 1970 population. Thus, a county with a large population was more likely to be selected than a county with a small population, and some counties with above-average populations were selected more than once. Using a systematic sample, a total of 200 selections of 179 unique counties represented the contiguous United States. Each selection served as a cluster of establishments for interviewing purposes.

In the second stage of the design, where the establishment was the primary sampling unit, foodservice establishments within each county were drawn at random from name and address lists obtained primarily from State, county, or municipal officials who issued licenses or permits or who inspected foodservice facilities. If a county was selected more than once, new subsamples were used with each selection.

For each of 200 selections, a primary sample, as well as a secondary and tertiary sample, was drawn. The secondary and tertiary samples stood independently to accommodate potential refusals, out-of-business operations, and closures. Where possible, each sample contained a hospital, a college or university, and 14 additional establishments representing other sampled kinds of businesses which provided food service.

Hospitals were randomly selected with probability proportional to the number of inpatients in a county. Colleges and universities were randomly selected with probability proportional to student enrollment. Records from the former U.S. Department of Health, Education, and Welfare provided lists of hospitals and colleges and universities. The 14 additional establishments were selected systematically and with equal probabilities within the primary unit. Thus, 16 establishments plus alternatives when available constituted each segment of 200 clusters.

Field procedures included all eligible establishments in the primary sample, with the exception described in the next paragraph, before drawing establishments from the randomly listed secondary and tertiary samples. An eligible establishment provided meals and snacks and had its own kitchen(s) or food preparation area(s) and records of foods received, although its records may have been maintained elsewhere. A food-vending service became eligible if facilities were available in the immediate area for eating and if a person with food records was at the establishment. Personal interviews and self-administered Food Item Recording Booklets (see the Data Collection Section) were used to collect the information. Normal cutoff procedures for nonresponse were followed. Of the 8,770 establishments, interviews contacted 6,256 establishments, and, of these, 2,272 provided the detailed information required. Thus, about 1 of 3 eligible respondents participated in the survey.

The random selection included 15 outlets of a large foodservice firm in the primary sample, but authorization could not be secured to contact these outlets to obtain scheduled interviews. Because of the size of this firm and its unique operation, alternate establishments were not selected as substitutes. Instead, analysts constructed an establishment profile and imputed for scheduled interviews as required.

Interviews were scheduled over 12 months to minimize the potential effect of seasonal factors on annual estimates of food usage. Establishments within each cluster were assigned the same reporting period that was randomly assigned to the cluster. Within each stratum, clusters were systematically selected where possible to assure that interviews covered each geographic region and urbanization zone during each interviewing period.

Estimation

Selected counties accounted for 43 percent of the population in the first stage of the probability design. Interviewed hospitals made up 11 percent of the inpatients located in the selected counties in the second stage; universities accounted for 18 percent of student enrollment. All additional kinds of businesses accounted for 1 percent of interviews. The sampling rates were different for each cluster, and within clusters, for hospitals, institutions, and other businesses. Individual rates, in conjunction with appropriate adjustments, resulted in the following expansion formulas:

$$\text{U.S. totals: } T = \sum_{i=1}^{24} T_i,$$

with $T_i = \sum_{j=1}^{n_i} T_{ij}$ and,

$$T_{ij} = \sum_{k=1}^{m_j} \frac{A_{ij} \cdot B_{ij} \cdot X_{ijk}}{n_i},$$

where:

i = stratum or an urbanization zone within a region.

j = county unit selected within a stratum.

k = establishment in a county.

n_i = number of county units selected in stratum i .

$A_{ij} = \frac{\text{population in stratum } i.}{\text{population in county } j}$

$$B_{ij} = \left(\frac{\text{INBUS}_j}{\text{TRIED}_j} \cdot \text{TNUM}_j \right) \div m_j.$$

INBUS_j = establishments from the sample list in county j that were contacted and found to serve food (includes refusals).

TRIED_j = all establishments from the sample list in county j that were contacted, whether they served food or not (includes refusals and ineligibles).

TNUM_j = total number of establishments on the sample list for county j .

m_j = number of eligible establishments with completed questionnaire information in county j .

X_{ijk} = response to particular questions on questionnaire.

The number of establishments in INBUS_j , TRIED_j , TNUM_j , and m_j would be replaced by the number of inpatient days when projecting all data for hospitals, as well as replaced by the number of students enrolled when projecting all data for colleges and universities other than the number of such establishments.

Sampling and Nonsampling Variation

Survey estimates are based on a probability sample, which is one of a large number of potential similar samples that may have been selected using the same design. Although an estimate based on one sample likely differs from that of any other sample from the same design, the average of estimates from all such samples is probably close to the estimate derived from a complete enumeration of the population, other things being equal.

A second cause of differences between survey estimates may result from comparing estimates derived from samples which are based on different size and design characteristics, such as an estimate from the 1966-69 survey, and one from the current survey.

Other types of errors in a survey estimate can be attributed to the problems in collecting and processing data: (1) inability to obtain information about all cases in the sample; (2) mistakes in following instructions and in recording, editing, or coding the data obtained; (3) errors in response; (4) difficulties in definition and differences in the interpretation of terms and questions; and (5) other errors of collection, response, coverage, and estimation for missing data.

As in most surveys, nonsampling errors may vary with the nature of the question being addressed. For example, less nonsampling error would be expected for an estimate based on a simple "YES" and "NO" question regarding availability of food-vending machines than would be expected for a more detailed and difficult question regarding how much milk and chocolate drink earned in vended food sales.

Participation bias could mar estimates of establishments of the same type which have similar size and menu characteristics. To the extent that large establishments tended to participate more frequently than small establishments, estimates associated with size of operation were biased upward. Conversely, if pizza outlets tended not to participate as often as establishments with other menu specialties, estimates associated with foods, equipment, and supplies used by pizza outlets would be biased downward.

Data Collection

Personal interviews and self-written Food Item Recording Booklets were used to collect the data. Monthly interviews began in November 1978 and ended in October 1979 to cut down on vagaries due to seasonal differences. One-twelfth of the 200-county selections were surveyed during the middle 2 weeks of each month.

Procedure

Each interview included a personal interview, a food purchase diary, and a final interview when the diary was picked up. Personal interviews insured that the foodservice establishment met the study definition. Establishments that met the criteria received a Food Item Recording Booklet. The respondent recorded all food purchases for the establishment during a consecutive 7-day period. The initial interview ascertained classification data and information on economic and operational characteristics of establishments, such as menu specialty, franchise affiliation, firm size, meals served, and years in operation.

Followup personal interviews checked the Food Item Recording Booklet and obtained other required information on equipment, nonfood supplies, energy, number of workers, sales, and selected components of cost.

Interviewer Training

Field supervisors and interviewers received briefings on the survey objectives, conduct of the interview, and workings of survey instruments. Trained field supervisors used a detailed instruction booklet and conducted personal briefings. Field materials and instruction booklets were mailed to supervisors before the meetings. Each local supervisor, in turn, personally briefed the interviewers. When new interviewers were hired, their hiring and training was conducted by a full-time salaried regional field supervisor. When more than one cluster of interviews focused on a particular location, the same group interviewed each cluster.

Quality Control

Local supervisors first checked completed questionnaires to monitor the quality of data collected in the field. As a standard procedure, about 25 percent of each interviewer's completed interviews was validated by telephone. The field supervisor validated much of the data, but at least 10 percent was reviewed by the headquarter's staff.

Quality control in the coding and editing operation included a check for the completion of all questionnaires and check-coding of 10 percent of each coder's work by the coding supervisor. The keypunching operation that transferred data from questionnaires to punch cards was verified by a second person, followed by a computer consistency check of all information, which included checking the punched responses for consistency within established coding and editing procedures. Where inconsistencies were found, the original questionnaire was inspected, and corrections in coding and punching inserted.

Commodity Reviews

USDA commodity specialists reviewed food volume estimates from this survey. Reviews were based on their personal knowledge of commodities as well as other available data, including findings from a 1969 survey of the foodservice industry and consumption and use data for agricultural products.

In general, reviewers found the survey estimates reasonable. As with any survey in which thousands of estimates are generated, some selected estimates likely deviated from expected values. Some reviewer comments follow:

Bakery products, flour and cereals, and fats and oils--"We do not find any items that appear unreasonable," although "precise data to check against" are not available.

Red meats--"...generally confirmed the numbers as far as possible."

Dairy products and ices--"We do not have a good basis for judging the numbers, especially the specialty items...the estimated volume of milk...is probably underestimated from 2 to 4 percent...cheese...is probably overestimated from 3 to 5 percent."

Poultry--"Estimates for the quantity of chicken are somewhat lower than expected, by about 30 percent."

Other estimates that deviated from expected quantity values on the high or low sides include:

<u>High</u>	<u>Low</u>
beverage fountain syrups	carbonated soft drinks
instant coffee	mixes and bottled water
carrots	potatoes
beets	lettuce
canned peas	celery
lima beans	frozen peas
frozen asparagus	sauerkraut
broccoli	brussels sprouts
spinach	cauliflower
lemons	cucumbers

AUDITS & SURVEYS, INC.
One Park Avenue
New York, New York 10016

SURVEY FORMS

PROJECT #4860
1978 - 1979

5-1
6-0

AWAY-FROM-HOME FOOD STUDY
SCREENING/CALL RECORD FORM

FOR OFFICE USE ONLY	
(7-8)	
NOV - 01	APR - 06
DEC - 02	MAY - 07
JAN - 03	JUN - 08
FEB - 04	JUL - 09
MAR - 05	AUG - 10
	OCT - 11

INTERVIEWER'S NAME _____

SAMPLE I.D. #

--	--	--	--	--	--

9- 10- 11- 12- 13- 14-

INTERVIEWER'S #

--	--	--	--	--

15- 16- 17- 18- 19-

CITY _____

P.S.U. #

--	--	--

20- 21- 22-

STATE _____

DATE: _____ MONTH _____ DAY _____ YEAR _____

NAME OF ESTABLISHMENT _____			
STREET ADDRESS _____			
CITY OR TOWN _____			
PHONE NUMBER _____	AREA CODE _____	PHONE NUMBER _____	STATE _____ ZIP CODE _____

Hello, I'm _____ from Audits & Surveys, Inc. a national market research organization and would like to speak to the Manager or owner of this establishment.

INTRODUCTION TO MANAGER/ADMINISTRATOR/OWNER

Hello, I'm _____ of Audits & Surveys, Inc. We are conducting a national study of the food service establishments to determine the various types of foods served by these establishments.

1. Is food service available here in this establishment; by food service, I mean the availability of prepared meals or snacks intended for on premise or immediate consumption. YES [] 23-1
NO [] -2
2. Does this food service operation have any food preparation area or kitchen at this location? YES [] 24-1
NO [] -2

IF "YES" TO BOTH Q.1 AND Q.2 SKIP TO STATEMENT.

IF "NO" TO Q.1 AND/OR Q.2, ASK Q.3:

3. Are there any food vending machines within the establishment that dispense sandwiches, soups or prepared foods other than snacks (candy, nuts, pretzels and/or drinks)? YES [] 25-1 READ INSTRUCTIONS BELOW AND CONTINUE WITH STATEMENT IF ESTABLISHMENT MEETS BOTH CRITERIA
NO [] -2 THANK RESPONDENT AND TERMINATE

IF "YES" IN Q.3 CHECK OR ASK THE RESPONDENT THE FOLLOWING:

- a. Does this establishment have tables, booths or counters available in the immediate area for eating food?

YES [] NO []

- b. Is a person with records of the foods vended normally at this establishment?

YES [] NO []

IF THE ESTABLISHMENT DOES NOT MEET BOTH OF THE ABOVE CRITERIA, THAT IS, "YES" TO BOTH "a" AND "b", THANK RESPONDENT AND TERMINATE INTERVIEW.

IF THE ESTABLISHMENT MEETS BOTH CRITERIA, CONTINUE WITH STATEMENT.

STATEMENT

I would like to talk to the person who is responsible for food and equipment purchases for this establishment:

RECORD NAME OF THE PERSON BELOW AND READ INTRODUCTION. IF MANAGER/OWNER IS THE PERSON RESPONSIBLE TO BUY, RECORD HIS NAME BELOW AND CONTINUE WITH Q.4.

NAME OF FOOD BUYER _____

NAME OF EQUIPMENT BUYER _____

INTRODUCTION TO BUYER:

Hello, I'm _____ from Audits & Surveys, Inc. We are conducting a study for the food service industry to determine the kinds of establishments serving food all over the United States. HAND HIM/HER THE INTRODUCTORY LETTER AND CONTINUE WITH Q.4.

Now, I would like to ask you some questions about this food service establishment.

4. First, is this food service operation or drinking place best described as: (READ STATEMENTS AND MARK ONLY ONE).
- a. A separate eating or drinking place (not operated as a part of any other kind of business)?
- b. Operated as a part of some other kind of business (including plants or factories)?

[] 26-1 SKIP TO Q.9

[] -2 ASK Q.5

IF OPERATED AS PART OF SOME OTHER KIND OF BUSINESS IN Q.4, ASK:

5. What is the other kind of business with which this food service is affiliated? (HAND RESPONDENT CARD A AND MARK ONE.)

- KIND OF BUSINESS - Commercial (27-28)
- A drug store..... [] 01
 - A department/variety/discount store [] 02
 - A candy, nut or confection store..... [] 03
 - A gasoline service station..... [] 04
 - A retail bakery store..... [] 05
 - A hotel/motel/tourist court..... [] 06
 - A bowling, billiards or pool hall..... [] 07
 - A drive-in motion picture theatre..... [] 08
 - A dinner theatre..... [] 09
 - A commercial sports establishment..... [] 10
 - A private membership golf or country club..... [] 11
 - A private membership tennis or racket club..... [] 12
 - A public golf course..... [] 13
 - An amusement park..... [] 14
 - A sporting or recreational camp..... [] 15
 - An office building..... [] 16
 - A plant or factory..... [] 17
 - A civic, social or fraternal association or club without on-premise lodging... [] 18
 - Other civic, social or fraternal association or club with on-premise lodging available..... [] 19
 - Delicatessen..... [] 20
 - An Airport..... [] 21
 - Other commercial non-institutional business (DESCRIBE)..... [] 22

- KIND OF BUSINESS - Non-Commercial
- A hospital: (27-28)
- A government owned hospital
 - a. Federal..... [] 30
 - b. State..... [] 31
 - c. Other local/government..... [] 32
 - A privately owned/non-government hospital.... [] 33
- A residential care facility:
- Publicly supported..... [] 34
 - Commercially operated for profit..... [] 35
 - Operated by a charitable organization or others for non-profit..... [] 36
- A nursing and personal care facility:
- Government
- a. Nursing homes with health care..... [] 37
 - b. Nursing homes without health care... [] 38
- Non-Government
- a. Nursing homes with health care..... [] 39
 - b. Nursing homes without health care... [] 40
- A college, university, professional school, or junior college (higher learning) (completion of 12th grade is an entrance requirement) - one of 2,000 accredited schools..... 2 YEARS [] 41 OR 4 YEARS [] 42
 - Other - trade schools, etc. [] 43
 - A religious organization/convent/retreat, etc. [] 44
 - A community program (job training, etc.) - (Not included in any of the above)..... [] 45
 - Other non-commercial institutional facility (DESCRIBE) [] 46

OTHER BUSINESSES

- Movie theatres (except drive-ins and dinner theatres)..... [] 61
- Elementary & Secondary schools. [] 62
- Military reservation..... [] 63
- Child day care services..... [] 64
- Correctional institutions..... [] 65
- Boarding houses..... [] 66
- A grocery store..... [] 67
- A church or synagogue [] 68
- Fraternity/sorority/residential house..... [] 69

THANK
RESPONDENT &
TERMINATE

TAKE BACK CARD A

IF OPERATED AS PART OF SOME OTHER KIND OF BUSINESS IN Q.4, ASK:

6. Are there any other food service facilities in this establishment that have their own kitchens or food preparation areas?

YES []29-1 ASK Q.7

NO []-2 SKIP TO Q.10



IF "YES" IN Q.6, ASK:

7. Do these other food service facilities maintain their own food purchasing records?

YES []30-1 ASK Q.8

NO []-2 SKIP TO Q.10



IF "YES" IN Q.7, ASK:

8. What are the names of the other food service operations in this establishment? (RECORD BELOW)

8a. FOR EACH AREA LISTED, ASK: Who is responsible for purchasing the food items for (INSERT AREAS)? (RECORD NAME OF PERSON BELOW).

<u>Q.8 AREAS</u>	<u>Q.8a PERSON RESPONSIBLE FOR FOOD PURCHASING</u>
1. _____	_____
2. _____	_____
3. _____	_____

31-

INTERVIEWER NOTE: A SEPARATE QUESTIONNAIRE IS REQUIRED FOR EACH FOOD SERVICE OPERATION MENTIONED IN Q.8. CONTINUE WITH Q.10.

IF SEPARATE EATING OR DRINKING PLACE IN Q.4, ASK:

9. HAND RESPONDENT CARD "B" AND SAY: Here is a list of various types of food service operations. Which one category would best describe this food service operation? (MARK ONE)

- 1. Restaurant (full menu provided with waiter/waitress service and patrons seated) []32-1
- 2. Ice cream, frozen custard stand [] -2
- 3. Fast-food or refreshment place providing limited menu of food items (hamburgers, steaks, seafood, chicken, pizza, pancakes, etc.) [] -3
- 4. Cafeteria [] -4
- 5. Social caterer (banquets, weddings, etc.) [] -5
- 6. Mobile food service (ice cream, sandwiches, snacks, and meals distributed from trucks or other vehicles) [] -6
- 7. Drinking place (tavern, bar, night club, etc.) [] -7
- 8. Other (SPECIFY) [] -8

33-

TAKE BACK CARD B

ASK EVERYONE

Now I'd like to know about the food services offered by this establishment.

10a. Here is a list of various types of services offered by different food operations. (HAND RESPONDENT CARD C)
Please go through the list and tell me which of these services are offered by this food operation? (MARK ONE OR MORE BELOW)

IF MORE THAN ONE BOX IS CHECKED, ASK:

10b. Which one of these is the primary type of food service offered? (MARK ONE BELOW)

	<u>Q.10a</u> <u>SERVICES</u> <u>OFFERED</u>	<u>Q.10b</u> <u>PRIMARY</u> <u>SERVICE</u> (48-49)
Table/booth with waiter/waitress service	[] 134-1	[] 01
Eat at counter with waiter/waitress service	[] 135-1	[] 02
Counter purchase (seating elsewhere in establishment)	[] 136-1	[] 03
Counter purchase (stand-up facilities)	[] 137-1	[] 04
Cafeteria type service	[] 138-1	[] 05
Room service	[] 139-1	[] 06
Banquet facilities	[] 140-1	[] 07
Catering	[] 141-1	[] 08
Carry-out	[] 142-1	[] 09
Food vending machine	[] 143-1	[] 10
Drive-up window	[] 144-1	[] 11
Delivery services	[] 145-1	[] 12
Other (SPECIFY)	[] 146-1	[] 13

47-

TAKE BACK CARD C

11. Which of the following statements best describes this food service operation.

1. A food service facility that is owned by a firm that also franchises independent outlets [] 150-1
2. A food service facility that is associated with a firm that franchises but, that is NOT OWNED by it [] -2
3. A food service facility that is neither owned by nor identified with a firm that franchises [] -3

12. Is this food service operation under contract to feed either employees, patients, inmates, passengers or students within this establishment?

YES [] 151-1 NO [] -2

13. How many years has this particular food service operation at this location been under the present ownership?

MONTHS _____ # YEARS _____
(52-53) (54-55)

14. What is the menu specialty of this food service operation? (MARK ONE)

(56-57)			
VARIED AMERICAN PLATE MEALS	[] 01	CHICKEN OR TURKEY	[] 08
ITALIAN FOODS	[] 02	PIZZA	[] 09
FRENCH FOODS	[] 03	HAMBURGER, HOT DOGS	[] 10
ORIENTAL FOODS	[] 04	SANDWICHES	[] 11
MEXICAN FOODS	[] 05	ICE CREAM	[] 12
STEAKS, CHOPS, ROAST BEEF	[] 06	OTHER (SPECIFY)	[] 13
SEA FOODS	[] 07		

15. In total, how many eating places are operated by the owner(s) of this eating facility? (MARK ONE)

(58-59)			
1	[] 01	51-100	[] 08
2	[] 02	101-249	[] 09
3	[] 03	250-499	[] 10
4-5	[] 04	500-999	[] 11
6-10	[] 05	1,000 OR MORE	[] 12
11-25	[] 06	(IF DON'T KNOW)	
26-50	[] 07	(GET BEST GUESS)	_____

16. I am going to read a list of different food items. As I read a category, please tell me if this establishment has purchased any products in that category within the past two months. (READ LIST AND MAKE SURE TO CHECK "YES" OR "NO" FOR EACH CATEGORY.)

Q.16
PURCHASED

I. Red Meats and Red Meat Products -
Excluding Prepared Food Mixtures

	YES	NO
A. Hamburger or ground meat (excluding ground pork sausage & chopped sirloin)	[] 60-1	[] -2
B. Beef and veal; steaks, ribs or roasts	[] 61-1	[] -2
C. Any other beef or veal cuts or products	[] 62-1	[] -2
D. Pork; chops, steaks, ribs or roasts	[] 63-1	[] -2
E. Any other pork cuts or products	[] 64-1	[] -2
F. Bacon	[] 65-1	[] -2
G. Hams	[] 66-1	[] -2
H. Hot dogs, weiners, sausages, luncheon meat,	[] 67-1	[] -2
I. Lamb or mutton	[] 68-1	[] -2
J. Game meat; large and small	[] 69-1	[] -2
K. Liver, heart and other varieties	[] 70-1	[] -2
L. Meat pizza toppings	[] 71-1	[] -2

II. Poultry and Eggs

	YES	NO
A. Chickens (whole and half)	[] 72-1	[] -2
B. Turkey (whole and half)	[] 73-1	[] -2
C. Other poultry and small game fowl (whole and half)	[] 74-1	[] -2
D. Chicken, turkey and other poultry parts	[] 75-1	[] -2
E. Processed poultry	[] 76-1	[] -2
F. Eggs and egg products	[] 77-1	[] -2

5-2
6-0

III. Fish/Shellfish

	YES	NO
A. Whole finfish (not including shellfish)	[] 7-1	[] -2
B. Processed finfish including patties, squares, sticks and blocks	[] 8-1	[] -2
C. Cut finfish (includes steaks and fillets)	[] 9-1	[] -2
D. Canned, bottled, dried finfish or finfish products	[] 10-1	[] -2
E. Shellfish	[] 11-1	[] -2
F. Other seafood and marine specialties (including seafood blend, caviar, roe, frogs legs, etc.)	[] 12-1	[] -2

Q.16
PURCHASED

IV. Vegetables	YES	NO
A. Fresh/refrigerated vegetables	[]13-1	[]-2
B. Fresh shredded, sliced, diced, vegetables or vegetable salad mix	[]14-1	[]-2
C. Frozen vegetables (does not include frozen potatoes)	[]15-1	[]-2
D. Canned vegetables	[]16-1	[]-2
E. Dried or frozen potatoes or potato products	[]17-1	[]-2
F. Dried miscellaneous vegetables	[]18-1	[]-2

V. Fruits and Fruit Type Pie Filling	YES	NO
A. Fresh/refrigerated fruits	[]19-1	[]-2
B. Frozen fruits	[]20-1	[]-2
C. Canned fruits	[]21-1	[]-2
D. Dried fruits	[]22-1	[]-2
E. Fruit type pie filling	[]23-1	[]-2

VI. Juices and Miscellaneous Non-Carbonated Drinks	YES	NO
A. Single strength	[]24-1	[]-2
B. Liquid, freeze dried, or frozen base concentrate	[]25-1	[]-2
C. Cold drink, powder mix	[]26-1	[]-2
D. Cold drink, syrup mix	[]27-1	[]-2

VII. Carbonated Soft Drinks, Beverage Fountain Syrups, Cocktail Mixes, Bottled Water	YES	NO
A. Carbonated soft drinks	[]28-1	[]-2
B. Beverage fountain syrups	[]29-1	[]-2
C. Cocktail mixes and bottled water	[]30-1	[]-2

VIII. Soups	YES	NO
A. Canned and condensed and dried soups	[]31-1	[]-2
B. Soup bases or bouillon	[]32-1	[]-2
C. Vending soups - soup kits	[]33-1	[]-2

IX. Gravy and Sauces	YES	NO
A. Gravy	[]34-1	[]-2
B. Sauces, including tomato, soya, hot, steak, etc.	[]35-1	[]-2

Q.16
PURCHASED

X. Bakery Products	YES	NO
A. Bread (fresh, refrigerated dough, dry mix, frozen bake and serve, frozen thaw and serve and any other form)	[]36-1	[]-2
B. Rolls, buns, biscuits, muffins, bagels (fresh, refrigerated dough, dry mix, frozen bake and serve, frozen thaw and serve, and any other form)	[]37-1	[]-2
C. Pancakes, waffles, French toast, soft pretzels, breading, croutons, bread sticks, crepes, blintzes, dumplings (fresh, refrigerated dough, dry mix, frozen bake and serve, frozen thaw and serve, and any other form)	[]38-1	[]-2
D. Cakes, pastry, pies, doughnuts, pie shells, pizza crust (fresh, refrigerated dough, dry mix, frozen bake and serve, frozen thaw and serve and any other form)	[]39-1	[]-2
E. Cookies, crackers, cones, poptarts (fresh, refrigerated dough, dry mix, frozen bake and serve, frozen thaw and serve and any other form)	[]40-1	[]-2
F. Miscellaneous products used in baking	[]41-1	[]-2

XI. Flour, Cereal, Pasta and Other Grain Products	YES	NO
A. Flour, includes corn meal, cracker meal, and matzo meal	[]42-1	[]-2
B. Hot breakfast cereals	[]43-1	[]-2
C. Cold breakfast cereals and breakfast bars	[]44-1	[]-2
D. Rice and barley products	[]45-1	[]-2
E. Noodles, macaroni and spaghetti products	[]46-1	[]-2

XII. Dairy Products, Ices and Dairy Product Substitutes	YES	NO
A. Fluid and dry milk, dry milk products, cream and cream substitutes and whipped topping	[]47-1	[]-2
B. Ice cream, custard, sherbet, ice milk, yogurt and ices	[]48-1	[]-2
C. Cheese: natural/processed/imitation/cream/cottage	[]49-1	[]-2
D. Butter	[]50-1	[]-2

XIII. Shortenings, Fats and Oils, Salad Dressings and Mayonnaise	YES	NO
A. Deep fry shortenings, fats and oils	[]51-1	[]-2
B. Grill or pan frying shortenings, fats and oils	[]52-1	[]-2
C. Salad oils/cooking oils	[]53-1	[]-2
D. Margarine	[]54-1	[]-2
E. Salad dressings and mayonnaise	[]55-1	[]-2
F. Cake, pastry and icing shortenings and other fats	[]56-1	[]-2

Q.16
PURCHASED

XIV. Condiments, Seasonings and Spices, Including Olive and Pickle Products	YES	NO
A. Seasonings, including salt and pepper	[] 57-1	[] -2
B. Herbs and spices	[] 58-1	[] -2
C. Catsup, mustard, vinegar, horseradish	[] 59-1	[] -2
D. Olives	[] 60-1	[] -2
E. Pickles and relish	[] 61-1	[] -2
F. Cooking wine and sherry	[] 62-1	[] -2

XV. Jelly, Jams, Peanut Butter, Candy, Gelatin, Puddings and Cream Desserts	YES	NO
A. Jam, jelly, preserves and peanut butter	[] 63-1	[] -2
B. Gelatins	[] 64-1	[] -2
C. Puddings and cream desserts, non fruit pie fillings	[] 65-1	[] -2
D. Non vending candy and marshmallows	[] 66-1	[] -2

XVI. Syrups, Fountain Toppings, Honey, Sugar	YES	NO
A. Table syrup, molasses and honey	[] 67-1	[] -2
B. Fountain syrups and toppings	[] 68-1	[] -2
C. Dry sugar, liquid sweeteners and sugar substitutes	[] 69-1	[] -2

XVII. Nuts and Snacks (chips, pretzels, etc.)	YES	NO
A. Nuts	[] 70-1	[] -2
B. Chips, pretzels, popcorn, etc.	[] 71-1	[] -2

XVIII. Coffee, Tea, Cocoa	YES	NO
A. Coffee, coffee substitutes	[] 72-1	[] -2
B. Tea	[] 73-1	[] -2
C. Cocoa	[] 74-1	[] -2

XIX. Geriatric, Baby, Dietary and Health Foods	YES	NO
A. Geriatric and baby foods	[] 75-1	[] -2
B. Other health and diet foods	[] 76-1	[] -2

XX. Prepared Foods and Food Mixtures	YES	NO
A. Hors d'oeuvre/appetizers	[] 7-1	[] -2
B. Salads and salad type mixtures	[] 8-1	[] -2
C. Sandwiches	[] 9-1	[] -2
D. Prepared meat meals or entrees with beef or veal	[] 10-1	[] -2
E. Prepared meat meals or entrees with poultry or pork	[] 11-1	[] -2
F. Other prepared meat meals, entrees, pizza or side dishes with or without meat, poultry or seafood	[] 12-1	[] -2

5-3
6-0

As part of this overall study of the out-of-home food industry, we have to obtain information on the food receipts of each establishment for one week. The information we need about the food items you purchase includes weight, quantity, description of smallest buying unit, etc. In order to make this task as easy as possible for you, I have a few questions to ask.

17. First, based on how you keep your records, would it be easier for you to provide a record of your food receipts for the past week, or would it be easier to supply this information for the coming week?

PAST WEEK []13-1

COMING WEEK []-2

18. In the course of operating this establishment, are any preprinted reports or summaries prepared which provide the specific types of information stated above on food receipts, or from which you can derive the specific information for any period of time such as a week, month or any other time period?

YES []14-1 ASK Q.19

NO []-2 SKIP TO Q.22

IF "YES" IN Q.18, ASK:

19. For what time period is that report prepared?

WEEKLY []15-1
MONTHLY [] -2
OTHER (SPECIFY) [] -3

20. Does the report contain... (READ LIST AND MARK ONE.)

All the food items you purchase []16-1 ASK
Most of the food items you purchase [] -2 Q.21
Only major items you purchase [] -3 SKIP TO
Just a few items [] -4 Q.22

IF "ALL" OR "MOST" ITEMS IN Q.20, ASK:

21. Would it be convenient for you to give us a copy of your latest report?

YES []17-1 SEE INSTRUCTIONS NO []-2 GO TO Q.22

INSTRUCTION: IF "YES" TO Q.21, REQUEST A COPY OF THAT REPORT, AND MAKE APPOINTMENT FOR SECOND VISIT WITHIN THE NEXT FEW DAYS, BUT MAKE SURE THE REPORT IS PREPRINTED (SEE NOTE ON PREPRINTED REPORTS).

IN THE MEANWHILE, CHECK THE REPORT AND MAKE SURE IT HAS THE INFORMATION REQUIRED IN THE RECORDING BOOKLET. IF AT LEAST THE TOTAL QUANTITY RECEIVED OF EACH ITEM CAN BE OBTAINED FROM THE REPORT, COMPLETE THE QUESTIONNAIRE DURING THE SECOND VISIT.

IF THE CORRECT INFORMATION CANNOT BE OBTAINED, PULL OUT DETAIL SHEETS FOR CATEGORIES MENTIONED AS NOT PURCHASED, LEAVE A RECORDING BOOKLET AT THE SECOND VISIT, AND MAKE APPOINTMENT FOR A THIRD VISIT.

BE SURE TO ASK Q'S 22-26.

NOTE ON PREPRINTED REPORTS:

WE WILL NOT ACCEPT HANDWRITTEN RECEIPTS. IF HIS REPORTS ARE HANDWRITTEN, PULL OUT DETAIL SHEETS FOR CATEGORIES MENTIONED AS NOT PURCHASED, LEAVE A RECORDING BOOKLET AND MAKE AN APPOINTMENT FOR SECOND VISIT.

ASK EVERYONE

22. About how many weeks per year is this establishment open?

WEEKS _____
(18-19)

23. As a usual practice, which of the following meals do you serve? (READ LIST AND MARK "YES" OR "NO" FOR EACH TYPE.)

	Q.23		
	YES	NO	Q.24
Breakfast	[]20-1	[]-2	_____ (24-26)
Lunch	[]21-1	[]-2	_____ (27-29)
Dinner	[]22-1	[]-2	_____ (30-32)
Snacks	[]23-1	[]-2	_____ (33-35)

FOR EACH MEAL TYPE SERVED "YES" IN Q.23, ASK:

24. About how many persons do you serve (INSERT TYPE) to on a typical day? (RECORD NUMBER ABOVE FOR APPROPRIATE MEAL.)

25. During the past year what were your food costs (excluding paper and cleaning supplies) as a percent of gross sales?

% _____ (36-37)

26. Approximately what are your weekly food costs?

\$ _____ (38-41)

INTERVIEWER: IF "NO" IN Q.18 OR Q.21 DO THE FOLLOWING:

PULL OUT THE DETAIL SHEETS FOR THE CATEGORIES MENTIONED AS NOT PURCHASED -- "NO" TO Q.16

HAND RESPONDENT RECORDING BOOKLET AND SAY:

I am going to leave a booklet with you to record the various items you might receive in the next seven days and detail sheet for various categories, listing items in each category. At the end of each day, please list all the items received using the detailed sheets. For each item listed please indicate the quantity, description of the buying units and container type.

INTERVIEWER: MAKE SURE RESPONDENT UNDERSTANDS CLEARLY AS TO WHAT TO RECORD ABOUT EACH ITEM IN THE RECORDING BOOKLET, AND,

HOW TO USE THE DETAILED FOOD LISTING SHEETS.

I shall come back after a week and pick up the recording booklet.

INTERVIEWER: RECORD BELOW THE TIME AND DATE TO PICK UP THE BOOKLET. THANK RESPONDENT FOR HIS/HER COOPERATION.

MONTH	
DATE	
DAY	
TIME	

INTERVIEWER NOTE: A SEPARATE QUESTIONNAIRE IS REQUIRED FOR EACH FOOD SERVICE OPERATION MENTIONED IN Q.8. YOU ARE TO INTERVIEW THE PERSON RESPONSIBLE FOR EACH OPERATION SEPARATELY.

INTERVIEWER: BE SURE TO RECORD THE RESULTS OF EACH CALL IN THE CALL RECORD GRID BELOW.

<u>RESULTS OF CALL</u>	<u>1ST CALL</u>	<u>2ND CALL</u>	<u>3RD CALL</u>	<u>4TH CALL</u>
INTERVIEW COMPLETED	[] 142-1	[] 143-1	[] 144-1	[] 145-1
INTERVIEW REFUSED OR INCOMPLETE	[] -2	[] -2	[] -2	[] -2
FOOD SERVICE AVAILABLE ESTABLISHMENT INELIGIBLE	[] -3	[] -3	[] -3	[] -3
ESTABLISHMENT INELIGIBLE NO FOOD SERVICE AVAILABLE	[] -4	[] -4	[] -4	[] -4
SEASONALLY CLOSED, INTERVIEW COMPLETED	[] -5	[] -5	[] -5	[] -5
SEASONALLY CLOSED, INTERVIEW REFUSED OR INCOMPLETED	[] -6	[] -6	[] -6	[] -6
SEASONALLY CLOSED, WILL OPEN (MONTH) _____ (WILL COMPLETE LATER)	[] -7	[] -7	[] -7	[] -7
OUT OF BUSINESS (VACANT)	[] -8	[] -8	[] -8	[] -8
OTHER (DESCRIBE) _____ _____	[] -9	[] -9	[] -9	[] -9

5-0
6-4

AWAY FROM HOME FOOD STUDY
QUESTIONNAIRE

INTERVIEWER'S NAME _____

SAMPLE I.D. #

7-	8-	9-	10-	11-	12-

INTERVIEWER'S #

--	--	--	--	--

DATE _____
MONTH DAY YEAR

TIME INTERVIEW BEGAN: _____

TIME INTERVIEW ENDED: _____

TOTAL TIME: _____

NAME OF RESPONDENT _____
TITLE _____
NAME OF ESTABLISHMENT _____
ADDRESS _____
CITY/STATE _____ CITY STATE
TELEPHONE # (_____) _____ AREA CODE TELEPHONE #

INTRODUCTION TO RESPONDENT:

Thank you for your cooperation. In order to complete the information, I would like to ask you a few questions about various types of dinnerware and equipment used by this food service establishment at this location. I assure you this won't take long.

1. Within this food service operation, are there any food/beverage items sold through vending machines?

YES [] 13-1 ASK Q.2

NO [] -2 SKIP TO Q.6



IF "YES" IN Q.1, ASK:

2. In total how many vending machines are there in this food service operation?

_____ (14-15)

HAND RESPONDENT CARD D AND SAY:

3. Which of these items are sold through the vending machines and about how many machines carry this item? (MARK AS MANY AS MENTIONED.)

<u>ITEMS</u>	<u>Q.3</u>		<u>Q.5</u>
	<u>ITEMS CARRIED</u>	<u># OF MACHINES</u>	<u>% OF ANNUAL DOLLARS</u>
Soups and other hot canned items	[] 16-1	_____ (17-18)	_____ % (19-20)
Milk and chocolate drink	[] 21-1	_____ (22-23)	_____ % (24-25)
Soft drinks	[] 26-1	_____ (27-28)	_____ % (29-30)
Sandwiches	[] 31-1	_____ (32-33)	_____ % (34-35)
Ice Cream	[] 36-1	_____ (37-38)	_____ % (39-40)
Fruits	[] 41-1	_____ (42-43)	_____ % (44-45)
Candy and packaged confections	[] 46-1	_____ (47-48)	_____ % (49-50)
Crackers, cookies, cakes	[] 51-1	_____ (52-53)	_____ % (54-55)
Coffee, tea, cocoa	[] 56-1	_____ (57-58)	_____ % (59-60)
Other food products (SPECIFY)	_____ 61-1	_____ (62-63)	_____ % (64-65)

TAKE BACK CARD "D"

4. What is the total annual dollar volume for food/beverage items excluding tobacco and non-food items, sold through the vending machines?

\$ _____ (66-69)

FOR EACH FOOD/BEVERAGE ITEM SOLD THROUGH VENDING MACHINES, ASK:

5. About what percent of total food/beverage dollar volume through vending machines is accounted by (INSERT ITEM)? (RECORD PERCENT ABOVE AND REPEAT Q.5 FOR ALL ITEMS CHECKED IN Q.3)

Now, I would like to ask a few questions about permanent dinnerware and tableware used by this food service operation.

IF NO PERMANENT DINNERWARE AND TABLEWARE USED MARK THE BOX HERE []70-1 AND SKIP TO Q.10.

6. First, let's talk about permanent dinnerware. As I read an item please tell me how many of that item does this operation presently own? (READ EACH ITEM LISTED BELOW AND RECORD NUMBER FOR EACH ITEM. IF NOT OWNED CHECK "NONE".)

PERMANENT DINNERWARE	Q.6 TOTAL # OWNED	Q.7 NUMBER OWNED BY TYPE			
		CHINAWARE	GLASS CLEAR/ GLASS CERAMIC	METAL	HEAVY DUTY PLASTIC/ WOOD
<u>Plates Including Salad Platters</u>			5-0 6-5		
Under 6 inches	# _____ (71-73) NONE []	# _____ (74-76)	# _____ (7-9)	# _____ (10-12)	# _____ (13-15)
Over 6 inches	# _____ (16-18) NONE []	# _____ (19-21)	# _____ (22-24)	# _____ (25-27)	# _____ (28-30)
Oval Platters	# _____ (31-33) NONE []	# _____ (34-36)	# _____ (37-39)	# _____ (40-42)	# _____ (43-45)
<u>Bowls</u>					
Under 8 ounces	# _____ (46-48) NONE []	# _____ (49-51)	# _____ (52-54)	# _____ (55-57)	# _____ (58-60)
8 ounces or more	# _____ (61-63) NONE []	# _____ (64-66)	# _____ (67-69)	# _____ (70-72)	# _____ (73-75)
Saucers	# _____ (7-9) NONE []	# _____ (10-12)	# _____ (13-15)	# _____ (16-18)	# _____ (19-21)
Cups/Mugs	# _____ (22-24) NONE []	# _____ (25-27)	# _____ (28-30)	# _____ (31-33)	# _____ (34-36)
Glasses	# _____ (37-39) NONE []		# _____ (40-42)	# _____ (43-45)	# _____ (46-48)
Coffee Pots	# _____ (49-50) NONE []	# _____ (51-52)	# _____ (53-54)	# _____ (55-56)	# _____ (57-58)
Water Pitchers	# _____ (59-60) NONE []	# _____ (61-62)	# _____ (63-64)	# _____ (65-66)	# _____ (67-68)
Creamers	# _____ (69-70) NONE []	# _____ (71-72)	# _____ (73-74)	# _____ (75-76)	# _____ (77-78)
Sugar Bowls	# _____ (7-8) NONE []	# _____ (9-10)	# _____ (11-12)	# _____ (13-14)	# _____ (15-16)

5-0
6-6

5-0
6-7

Now let's talk about the type of permanent dinnerware that you own.

FOR EACH ITEM OWNED, ASK:

7. How many of (INSERT ITEM) that you own are chinaware, how many of these are glass clear or glass ceramic, how many of these are metal, and how many are heavy duty plastic or wood? (RECORD NUMBER FOR EACH TYPE ABOVE UNDER Q.7.) (REPEAT QUESTION 7 FOR EACH ITEM OWNED.)

8. Now, thinking about permanent tableware, please tell me which of the following items are used by your establishment. (READ EACH ITEM LISTED BELOW AND MARK "YES" OR "NO" FOR THAT ITEM.)

TABLEWARE	Q.8	
	YES	NO
Knives	[]17-1	[]-2
Forks	[]18-1	[]-2
Spoons	[]19-1	[]-2

9. In total, about how many settings of stainless steel tableware does this operation own and how many settings are silver plated?

STAINLESS STEEL # _____ (20-22) SILVER PLATED # _____ (23-25)

Now, let's talk about disposable dinnerware and beverage containers.

IF NO DISPOSABLE OF ANY KIND USED, MARK THIS BOX 26-1 AND SKIP TO Q.14.

10. As I read the list of various types of disposable items, please tell me if your operation uses that item. (READ LIST AND MARK "YES" OR "NO" FOR EACH ITEM).

FOR EACH ITEM CHECKED "YES" IN Q.10, ASK:

11. What type of material are these (INSERT TYPE) made of? (MARK AS MANY AS APPLY).

12. About how many cases of (INSERT ITEM AND MATERIAL) are purchased annually? (RECORD BELOW).

13. And how many pieces are there in each case of this item? (RECORD BELOW)

	Q.10		Q.11 TYPE	Q.12		Q.13	
	YES	NO		# OF CASES PURCHASED	# OF ITEMS PER CASE		
Plates/Bowls	<input type="checkbox"/> 27-1	<input type="checkbox"/> -2	Paper	<input type="checkbox"/> 28-1	# _____ (31-33)	# _____ (40-42)	
			Foam	<input type="checkbox"/> 29-1	# _____ (34-36)	# _____ (43-45)	
			Impact/thermo- formed plastic	<input type="checkbox"/> 30-1	# _____ (37-39)	# _____ (46-48)	
Cold Drink Cups 6-14 Oz. Manual	<input type="checkbox"/> 49-1	<input type="checkbox"/> -2	Paper	<input type="checkbox"/> 50-1	# _____ (53-55)	# _____ (62-64)	
			Foam	<input type="checkbox"/> 51-1	# _____ (56-58)	# _____ (65-67)	
			Impact/thermo- formed plastic	<input type="checkbox"/> 52-1	# _____ (59-61)	# _____ (68-70)	
Cold Drink Cups 15 Oz. or Larger Manual	<input type="checkbox"/> 7-1	<input type="checkbox"/> -2	Paper	<input type="checkbox"/> 8-1	# _____ (11-13)	# _____ (20-22)	
			Foam	<input type="checkbox"/> 9-1	# _____ (14-16)	# _____ (23-25)	
			Impact/thermo- formed plastic	<input type="checkbox"/> 10-1	# _____ (17-19)	# _____ (26-28)	
Cold Drink Cups Vending Type	<input type="checkbox"/> 29-1	<input type="checkbox"/> -2	Paper	<input type="checkbox"/> 30-1	# _____ (33-35)	# _____ (42-44)	
			Foam	<input type="checkbox"/> 31-1	# _____ (36-38)	# _____ (45-47)	
			Impact/thermo- formed plastic	<input type="checkbox"/> 32-1	# _____ (39-41)	# _____ (48-50)	
Hot Drink Cups Manual	<input type="checkbox"/> 51-1	<input type="checkbox"/> -2	Paper	<input type="checkbox"/> 52-1	# _____ (55-57)	# _____ (64-66)	
			Foam	<input type="checkbox"/> 53-1	# _____ (58-60)	# _____ (67-69)	
			Impact/thermo- formed plastic	<input type="checkbox"/> 54-1	# _____ (61-63)	# _____ (70-72)	
Hot Drink Cups Vending Type	<input type="checkbox"/> 7-1	<input type="checkbox"/> -2	Paper	<input type="checkbox"/> 8-1	# _____ (11-13)	# _____ (20-22)	
			Foam	<input type="checkbox"/> 9-1	# _____ (14-16)	# _____ (23-25)	
			Impact/thermo- formed plastic	<input type="checkbox"/> 10-1	# _____ (17-19)	# _____ (26-28)	

14. Now, I'd like to ask about a few other items that are used in operations like yours. Please tell me which of the following are used by you. (READ LIST AND MARK "YES" OR "NO" FOR EACH ITEM)

Disposable

Tableware YES NO

Bagged Setting []29-1 []-2
Loose []30-1 []-2

Lids YES NO

Plastic []31-1 []-2
Paper []32-1 []-2

Food Wraps YES NO

Foil []33-1 []-2
Wax Paper []34-1 []-2
Dry Wax []35-1 []-2
Freezer Wrap []36-1 []-2
Plastic Wrap []37-1 []-2

Cartons YES NO

Single Sandwich []38-1 []-2
Partial/Full Meal []39-1 []-2

Bags/Sacks YES NO

Single Portion []40-1 []-2
Carry-Out []41-1 []-2

Cylindrical
Food

Containers YES NO

Condiment Size []42-1 []-2
3-4 Oz. []43-1 []-2
5-8 Oz. []44-1 []-2
Over 8 Oz. []45-1 []-2

Popcorn Cups YES NO

18-24 Oz. []46-1 []-2
32 Oz. Or More []47-1 []-2

Food Tubs YES NO

All Sizes []48-1 []-2

15. How about paper napkins, toilet tissue and other paper disposable items?
Please tell me which of the following types you use. (READ LIST AND MARK
"YES" OR "NO" FOR EACH ITEM)

FOR EACH ITEM CHECKED "YES" IN Q.15, ASK:

16. About how many cases of (INSERT ITEM) are purchased annually? : (RECORD
NUMBER BELOW)

17. How many items are there in each case? (RECORD BELOW)

	Q.15		Q.16		Q.17	
	TYPE USED		# OF CASES		# OF ITEMS	
	YES	NO	PURCHASED		PER CASE	
Paper Napkins						
Single Ply {	Cocktail	[]49-1 []-2	#	(50-52)	#	(53-55)
	Luncheon	[]56-1 []-2	#	(57-59)	#	(60-62)
	Dinner	[]63-1 []-2	#	(64-66)	#	(67-69)
Multi-Ply {	Cocktail	[]70-1 []-2	#	(71-73)	#	(74-76)
	Luncheon	[]7-1 []-2	#	(8-10)	#	(11-13)
	Dinner	[]14-1 []-2	#	(15-17)	#	(18-20)
Toilet Tissue						
Single-Ply	[]21-1 []-2		#	(22-24)	#	(25-27)
Multi-Ply	[]28-1 []-2		#	(29-31)	#	(32-34)
Flat/Interfold	[]35-1 []-2		#	(36-38)	#	(39-41)
Paper Towels						
Roll (Kitchen/Soft Wound)	[]42-1 []-2		#	(43-45)	#	(46-48)
Roll (Washroom/ Hard Wound)	[]49-1 []-2		#	(50-52)	#	(53-55)
2 Panel - (Single Fold)	[]56-1 []-2		#	(57-59)	#	(60-62)
3 Panel - (Single or Multi Fold)	[]63-1 []-2		#	(64-66)	#	(67-69)
3 Panel - (Center Fold)	[]70-1 []-2		#	(71-73)	#	(74-76)
Paper Placemats	[]7-1 []-2		#	(8-10)	#	(11-13)
Paper Table Cloths	[]14-1 []-2		#	(15-17)	#	(18-20)
Paper Tray Covers	[]21-1 []-2		#	(22-24)	#	(25-27)
Disposable Trays And Other Serviceware	[]28-1 []-2		#	(29-31)	#	(32-34)

5-1
6-0

5-1
6-1

Now I would like to ask a few questions about various types of equipment used by this food service operation.

18. First, please tell me how many of the following receiving and storage equipment are in operating condition on the premises. (READ LIST AND RECORD NUMBER. IF NONE, RECORD "0".)

Refrigerators		Freezers	
TYPE:	# IN OPERATING CONDITION	TYPE	# IN OPERATING CONDITION
1. Reach-In Full Size	# _____ (35)	1. Reach-In Full Size	# _____ (39)
2. Walk-In	# _____ (36)	2. Walk-In	# _____ (40)
3. Reach-In (Counter or Undercounter Height)	# _____ (37)	3. Reach-In (Counter or Undercounter Height)	# _____ (41)
4. Mobile Carts	# _____ (38)	4. Mobile Carts	# _____ (42)

OTHER RECEIVING AND STORAGE EQUIPMENT	
	# IN OPERATING CONDITION
1. Receiving Scales	# _____ (43)
2. Hand Trucks And Dollies	# _____ (44)
3. Ingredient Bins - Mobile	# _____ (45)

19. Now please tell me the linear footage (including walk-in refrigerator storage) for the following types of shelving. (READ LIST AND RECORD NUMBER. IF NONE, RECORD "0".)

SHELVING:	LINEAR FOOTAGE
Portable {	- Wire # _____ (46-48)
	- Solid # _____ (49-51)
Stationary {	- Wire # _____ (52-54)
	- Wood # _____ (55-57)
	- Other Solid # _____ (58-60)

20. How about food preparation equipment? About how many of the following food preparation equipment do you have in operating condition? (READ LIST AND RECORD NUMBER. IF NONE, RECORD "0".)

TYPE OF EQUIPMENT	# IN OPERATING CONDITION	TYPE OF EQUIPMENT	# IN OPERATING CONDITION
1. Bread Slicer	# _____ (61)	12. Breeding Machine	# _____ (72)
2. Meat Slicing Machine	# _____ (62)	13. Dough Divider and Rounder	# _____ (73)
3. Power Meat Saw	# _____ (63)	14. Ice Making Machines	# _____ (74)
4. Tenderizing Machine	# _____ (64)	15. Portion Control Scales	# _____ (75)
5. Patty Maker, Automatic	# _____ (65)	16. Work Table Tops or Cutting Boards	# _____ (76)
6. Meat Chopper	# _____ (66)	17. Sinks, Stainless or Other	# _____ (77)
7. Vegetable Cutter, Dicer, Slicer, Stationary Bowl, Powered	# _____ (67)	18. Tray Make Up Conveyor	# _____ (78)
8. Vegetable Cutter, Dicer, Slicer, Rotating Bowl, Powered	# _____ (68)	19. Waffle Irons	# _____ (79)
9. Vegetable Cutter, Dicer, Attachment.	# _____ (69)	20. Popcorn Popper	# _____ (80)
10. Peelers	# _____ (70)	21. Toasters, Pop-Up Type	# _____ (7)
11. Food Mixers & Beaters	# _____ (71)	22. Toasters, Conveyor Type	# _____ (8)

5-1
6-2

Coffee Makers	# IN OPERATING CONDITION
1. Automatic Coffee Bottle Brewers	# _____ (9)
2. Manual Pourover Bottle Brewers	# _____ (10)
3. Automatic Coffee Urns	# _____ (11)
4. Manual Coffee Urns	# _____ (12)
5. Hot Tea Urns	# _____ (13)

How many of the following cooking and reconstituting equipment do you have at this location that are in operating condition? (READ LIST AND RECORD NUMBER OF EQUIPMENT USING GAS AND ELECTRICITY. IF NONE RECORD "0".)

NUMBER IN
OPERATING CONDITION

Ovens:	NUMBER IN OPERATING CONDITION	
	GAS	ELECTRIC
1. Deck Type, Roasting and Baking	# (14)	# (15)
2. Convection, Floor or Counter	# (16)	# (17)
3. Convection, Floor or Counter (Roll In)	# (18)	# (19)
4. Rotary (Reel or Revolving Tray)	# (20)	# (21)
5. Infra-Red (Quartz, Metal Sheath/Gas Heated)	# (22)	# (23)
6. Low Temperature	# (24)	# (25)
7. ConveyORIZED	# (25)	# (27)
8. Rack Type	# (28)	# (29)
9. Pizza	# (30)	# (31)
10. Electronic (Micro-wave) Plug In 110V	# (32)	# (33)
11. Electronic (Micro-wave) Plug In 220V	# (34)	# (35)

Ranges:	NUMBER IN OPERATING CONDITION	
	GAS	ELECTRIC
1 Light/Medium Duty	# (36)	# (37)
2. Heavy Duty	# (38)	# (39)

Fryers:	NUMBER IN OPERATING CONDITION	
	GAS	ELECTRIC
1 Pressure	# (40)	# (41)
2 Deep Fat, Floor	# (42)	# (43)
3 Deep Fat, Counter	# (44)	# (45)
4. Continuous	# (46)	# (47)
5. Filter - Built In	# (48)	# (49)
6. Filter - Portable	# (50)	# (51)

5 - 1
6 - 3

NUMBER IN
OPERATING CONDITION

Broilers:	NUMBER IN OPERATING CONDITION	
	GAS	ELECTRIC
1. Overfired	# (52)	# (53)
2. Salamander	# (54)	# (55)
3. Open Hearth	# (56)	# (57)
4. Counter top Charbroilers	# (58)	# (59)

Cookers:	NUMBER IN OPERATING CONDITION	
	GAS	ELECTRIC
1. Steam, Atmospheric Pressure	# (60)	# (61)
2. Steam, Deck, Low Pressure (5-8 PSI)	# (62)	# (63)
3. Steam, High Pressure (12-15 PSI)	# (64)	# (65)

Kettles:	NUMBER IN OPERATING CONDITION	
	GAS	ELECTRIC
1. Kettle, Steam Jacketed	# (66)	# (67)

Miscellaneous:	NUMBER IN OPERATING CONDITION	
	GAS	ELECTRIC
1. Griddles & Grills	# (68)	# (69)
2. Braising Pans	# (70)	# (71)
3. Warmer, Food Steam Injected	# (72)	# (73)
4. Hot Plates	# (74)	# (75)
5. Sandwich Toaster	# (76)	# (77)
6. Rotisseries	# (78)	# (79)
7. Corn on Cob Boilers/Cookers	# (7)	# (8)
8. Holding Case For Deep Fried Pies	# (9)	# (10)

22. How many of the following sanitation and maintenance equipment do you have in operating condition at this location? (READ LIST AND RECORD NUMBER. IF NONE RECORD "0".)

<u>Ware-Washers</u>	<u>NUMBER IN OPERATING CONDITION</u>
1. Under Counter	# (11)
2. Door Type	# (12)
3. Rack Conveyor	# (13)
4. Continuous Conveyor, Straight Flight Type	# (14)
5. Continuous Conveyor, Circular Horizontal Plane	# (15)

<u>Glass Washers</u>	<u>NUMBER IN OPERATING CONDITION</u>
1. Automatic, Straight Conveyor	# (16)
2. Automatic, Rotary Conveyor	# (17)
3. Automatic, Door Type	# (18)

<u>Miscellaneous Washers</u>	<u>NUMBER IN OPERATING CONDITION</u>
1. Automatic, Pot & Pan	# (19)
2. Silver	# (20)
3. Scrapping & Pre-Wash Equipment, Overhead Spray	# (21)
4. Laundry Washing Machine	# (22)

<u>Waste Equipment</u>	<u>NUMBER IN OPERATING CONDITION</u>
1. Pulpers, Waste	# (23)
2. Compactors	# (24)
3. Crushers, Can & Bottle	# (25)
4. Disposers, Food Waste, Power	# (26)

<u>Miscellaneous</u>	<u>NUMBER IN OPERATING CONDITION</u>
1. Burnishers, Silver, Stainless Steel, Etc.	# (27)
2. Boosters, Hot Water, Separate Unit	# (28)
3. Exhaust Vent Hoods	# (29)
4. Soiled Tray Conveyor System	# (30)

<u>Spray Washers</u>	<u>NUMBER IN OPERATING CONDITION</u>
1. Kitchen Equipment Spray Washer & Sanitizing Machine - Portable Unit	# (31)
2. Kitchen & Equipment Spray Washer & Sanitizing Machine - Wall Mount	# (32)

<u>Carts</u>	<u>NUMBER IN OPERATING CONDITION</u>
1. Busing	# (33-34)
2. Dishes	# (35-36)
3. Silverware	# (37-38)
4. Tray	# (39-40)
5. Rack	# (41-42)

<u>Racks</u>	<u>NUMBER IN OPERATING CONDITION</u>
1. Dishwasher, Wire	# (43-44)
2. Dishwasher, Plastic	# (45-46)

23. How many of the following holding and service equipment do you have at this location that are in operating condition? (READ LIST AND RECORD NUMBER. IF NONE RECORD "0".)

NUMBER IN
OPERATING
CONDITION

NUMBER IN
OPERATING
CONDITION

Bars - Liquor

1. Portable (Including Dispenser Bars)	#	(47)
--	---	------

Bars - Salad

1. Mobile	#	(48)
2. Stationary	#	(49)

Buffet Chafers

Buffet Chafers	#	(50)
----------------	---	------

Buffet Line

1. Mobile	#	(51)
2. Stationary	#	(52)

Cafeteria Line

1. Mobile	#	(53)
2. Stationary	#	(54)

Conveyors

1. Irregular Shape	#	(55)
2. Straight	#	(56)

Dispenses - Self Leveling Drop-In

1. Dishes	#	(57)
2. Racks/Trays	#	(58)

Dispensers - Self Leveling; Portable

1. Dishes	#	(59)
2. Racks/Trays	#	(60)

Dispensers

1. Carbonated Beverages	#	(61)
2. Cream	#	(62)
3. Hot Chocolate	#	(63)
4. Iced Tea	#	(64)
5. Juice	#	(65)
6. Liquor	#	(66)
7. Milk	#	(67)
8. Other Non-Carbonated Beverages	#	(68)

Food Carriers - Portable

1. Heated	#	(69)
2. Unheated	#	(70)

Food Holding Cabinets - Stationary

1. Heated	#	(71)
2. Unheated	#	(72)

Other Holding And Service Equipment

1. Fudge Warmer	#	(73)
2. Hot Wells - 12" X 20"	#	(74)
3. Ice Pans	#	(75)
4. Ice Cream Cabinets	#	(76)
5. Nourishment Station (Health Care)	#	(77)
6. Shake Machines	#	(78)
7. Soda Fountain	#	(79)
8. Soft Serve Machines	#	(80)
9. Waitress Service Stations	#	(7)

5-1
6-4

HAND RESPONDENT CARD E AND SAY:

24. Here is a list of various types of energy, please read to me the letter next to the type that is the primary energy source for the following usages at this location? (READ LIST AND WRITE LETTER NEXT TO EACH USAGE TYPE.)

	<u>Q.24</u> <u>PRIMARY</u>	<u>Q.25</u> <u>SECONDARY</u>	
Cooking	_____ 8-	_____ 14-	NONE []
Heating	_____ 9-	_____ 15-	NONE []
Air Conditioning	_____ 10-	_____ 16-	NONE []
Lighting	_____ 11-	_____ 17-	NONE []
Refrigerator/Freezer	_____ 12-	_____ 18-	NONE []
Others	_____ 13-	_____ 19-	NONE []

25. Now, read to me the letter next to the type that is the secondary energy source for the same usages at this location. (READ LIST AND WRITE LETTER NEXT TO EACH USAGE TYPE OR CHECK "NONE".)

TAKE BACK CARD E

26. Approximately what are your total annual energy costs of all types?

\$ _____ (20-23)

27. What were the total dollars spent in the past 12 months on the following cleaning products? (READ LIST AND WRITE AMOUNT FOR EACH.) PROBE: Just your best estimate will do.

- | | |
|--|---|
| <p>1. Automatic dishwashing detergents \$ _____
(24-27)</p> <p>2. Manual dishwashing detergents \$ _____
(28-31)</p> <p>3. Dishwashing rinse additives \$ _____
(32-35)</p> <p>4. Chemical sanitizers - bathroom and food equipment \$ _____
(36-39)</p> | <p>5. Automatic laundry detergents \$ _____
(40-43)</p> <p>6. Manual laundry detergents \$ _____
(44-47)</p> <p>7. Laundry cleaning additives, such as breaks, detergents, bleaches, sours, softeners, stain removers \$ _____
(48-51)</p> <p>8. Other housekeeping and equipment cleaners \$ _____
(52-55)</p> |
|--|---|

28. In a usual work week, how many people in total, aside from proprietors and/or partners work at this food service operation? (IF NONE, RECORD "0".)

OF WORKERS

40 OR MORE HOURS PER WEEK _____ (56-57)

20-39 HOURS PER WEEK _____ (58-59)

LESS THAN 20 HOURS PER WEEK _____ (60-61)

IF FOOD SERVICE OPERATION HAS BEEN UNDER PRESENT OWNERSHIP FOR ONE YEAR OR MORE, ASK:

29. During the past year, what were your total gross sales for this food service operation (excluding sales tax)?

\$ _____ (62-65)
 DON'T KNOW [] ASK
 REFUSED [] Q.30

IF REFUSED/DON'T KNOW IN Q.29, ASK:

30. HAND RESPONDENT CARD F AND SAY: Which one group would you say best describes the total gross sales for this food operation excluding sales tax?

- | | |
|-------------------------|---------|
| | (66-67) |
| LESS THAN \$10,000 | [] 01 |
| \$10,000-\$19,999 | [] 02 |
| \$20,000-\$29,999 | [] 03 |
| \$30,000-\$49,999 | [] 04 |
| \$50,000-\$99,999 | [] 05 |
| \$100,000-\$299,999 | [] 06 |
| \$300,000-\$499,999 | [] 07 |
| \$500,000-\$999,999 | [] 08 |
| \$1,000,000-\$1,999,999 | [] 09 |
| \$2,000,000-\$4,999,999 | [] 10 |
| 5 MILLION OR MORE | [] 11 |

TAKE BACK CARD F

31. What were your gross food sales not including alcoholic beverages during the past year?

(ESTIMATE IF NECESSARY) \$ _____ (68-71)

32. Approximately what were your food costs excluding paper and cleaning supplies as a percentage of gross sales (during the past year)?

(ESTIMATE IF NECESSARY) % _____ (72-73)

33. What was your labor payroll before deductions as a percentage of gross sales (during the past year)?

(ESTIMATE IF NECESSARY) % _____ (74-75)

34. What was your total annual permanent and disposable dinnerware costs as a percentage of gross sales?

(ESTIMATE IF NECESSARY) % _____ (76-77)

IF FOOD SERVICE OPERATION HAS BEEN UNDER PRESENT OWNERSHIP FOR LESS THAN ONE YEAR, ASK:

29. Could you estimate, based on the time you have been in business, what your annual gross sales for this food service operation would be (excluding sales tax)?

\$ _____ (62-65)
 DON'T KNOW [] ASK
 REFUSED [] Q.30

IF REFUSED/DON'T KNOW IN Q.29, ASK:

30. HAND RESPONDENT CARD F AND SAY: Which one group would you say best describes the total gross sales for this food operation excluding sales tax?

- | | |
|-------------------------|---------|
| | (66-67) |
| LESS THAN \$10,000 | [] 01 |
| \$10,000-\$19,999 | [] 02 |
| \$20,000-\$29,999 | [] 03 |
| \$30,000-\$49,999 | [] 04 |
| \$50,000-\$99,999 | [] 05 |
| \$100,000-\$299,999 | [] 06 |
| \$300,000-\$499,999 | [] 07 |
| \$500,000-\$999,999 | [] 08 |
| \$1,000,000-\$1,999,999 | [] 09 |
| \$2,000,000-\$4,999,999 | [] 10 |
| 5 MILLION OR MORE | [] 11 |

TAKE BACK CARD F

31. What were your gross food sales not including alcoholic beverages during the past year?

(ESTIMATE IF NECESSARY) \$ _____ (68-71)

32. Approximately what were your food costs excluding paper and cleaning supplies as a percentage of gross sales (during the past year)?

(ESTIMATE IF NECESSARY) % _____ (72-73)

33. What was your labor payroll before deductions as a percentage of gross sales (during the past year)?

(ESTIMATE IF NECESSARY) % _____ (74-75)

34. What was your total annual permanent and disposable dinnerware costs as a percentage of gross sales?

(ESTIMATE IF NECESSARY) % _____ (76-77)

APPENDIX TABLES

TABLE 1 -- SEPARATE EATING PLACES, BY FIRM SIZE AND PRIMARY TYPE OF FOOD SERVICE, 1979

FIRM SIZE	PRIMARY TYPE OF FOOD SERVICE										TOTAL
	WITH WAITER-WAITRESS		EAT AT COUNTER		EAT AT ELSEWHERE IN ESTABLISHMENT		DRIVE UP WINDOW, CARRYOUT, OR DELIVERY		CAFETERIA	OTHER	
	TABLE-BOOTH										
1 UNIT	93,894	14,578	20,006	29,612	2,902	773	161,765				
2-3 UNITS	10,587	1,201	7,286	5,103	653	115	24,945				
4-10 UNITS	4,263	---	5,474	2,853	551	---	13,141				
11-50 UNITS	6,097	148	3,274	1,606	1,845	---	12,970				
51-249 UNITS	1,955	485	1,687	628	800	---	5,555				
250 OR MORE UNITS	3,909	643	5,326	2,318	323	123	12,642				
TOTAL	120,705	17,055	43,053	42,120	7,074	1,011	231,018				

--- = NOT AVAILABLE.

TABLE 2 -- SEPARATE EATING PLACES ASSOCIATED WITH A FRANCHISE FIRM, BY FIRM SIZE, 1979

FIRM SIZE	ASSOCIATED WITH A FRANCHISE FIRM		NOT ASSOCIATED WITH FRANCHISE FIRM	TOTAL
	FRANCHISOR OWNED	FRANCHISEE OWNED		
1 UNIT	4,131	14,454	143,180	161,765
2-3 UNITS	3,349	5,651	15,945	24,945
4-10 UNITS	2,514	6,471	4,156	13,141
11-50 UNITS	4,612	4,310	4,048	12,970
51-249 UNITS	3,214	983	1,358	5,555
250 OR MORE UNITS	9,322	1,018	2,302	12,642
TOTAL	27,142	32,887	170,989	231,018

TABLE 3 -- SEPARATE EATING PLACES ASSOCIATED WITH A FRANCHISE FIRM, BY
PRIMARY TYPE OF FOOD SERVICE, 1979

PRIMARY TYPE OF FOOD SERVICE	ASSOCIATED WITH A		NOT ASSOCIATED WITH A FRANCHISE FIRM	TOTAL
	FRANCHISEE OWNED	FRANCHISOR OWNED		
WAITER-WAITRESS SERVICE	9,365	9,421	118,974	137,760
TABLE-BOOTH	8,999	7,736	103,970	120,705
EAT AT COUNTER	366	1,685	15,004	17,055
COUNTER PURCHASE, EAT ELSEWHERE IN ESTABLISHMENT	11,549	12,322	19,182	43,053
DRIVE UP WINDOW, CARRY- OUT OR DELIVERY	5,063	10,524	26,533	42,120
CAFETERIA	1,165	497	5,412	7,074
OTHER	---	123	888	1,011
TOTAL	27,142	32,887	170,989	231,018

--- = NOT AVAILABLE.

TABLE 4 -- SEPARATE EATING PLACES, BY PRIMARY TYPE OF FOOD SERVICE AND MENU SPECIALITY, 1979

PRIMARY TYPE OF FOOD SERVICE	MENU SPECIALITY										CHICKEN OR TURKEY
	VARIED AMERICAN PLATE MEALS	ITALIAN FOODS	MEXICAN FOODS	STEAKS, CHOPS, ROAST BEEF	SEA-FOOD						
WAITER-WAITRESS SERVICE	61,662	7,764	6,347	11,744	8,432						1,288
TABLE-BOOTH	54,996	7,305	6,236	10,137	8,432						1,288
EAT AT COUNTER	6,666	459	111	1,607	---						---
COUNTER PURCHASE, EAT ELSEWHERE IN ESTABLISHMENT	3,266	200	1,631	1,747	2,003						2,942
DRIVE UP WINDOW, CARRY-OUT OR DELIVERY	2,333	1,629	1,074	808	688						3,992
CAFETERIA	5,135	---	743	466	274						---
OTHER	343	---	---	---	---						---
TOTAL	72,739	9,602	9,795	14,765	11,397						8,222
	MENU SPECIALITY										
	HAMBURGER, HOTDOGS		SANDWICHES		ICE CREAM, DONUTS, PASIRY		OTHER		TOTAL		
WAITER-WAITRESS SERVICE	9,174	7,030	9,353	4,678	10,288					137,760	
TABLE-BOOTH	9,174	4,998	5,904	2,214	10,021					120,705	
EAT AT COUNTER	---	2,032	3,449	2,464	267					17,055	
COUNTER PURCHASE, EAT ELSEWHERE IN ESTABLISHMENT	2,610	18,252	6,203	3,337	853					43,053	
DRIVE UP WINDOW, CARRY-OUT OR DELIVERY	4,921	9,988	5,783	8,751	2,153					42,120	
CAFETERIA	---	183	141	---	132					7,074	
OTHER	---	123	118	---	427					1,011	
TOTAL	16,705	35,576	21,598	16,766	13,853					231,018	

--- = NOT AVAILABLE.

TABLE 5 -- ANNUAL MEAL AND SNACK SALES AT SEPARATE EATING PLACES, BY FIRM SIZE AND PRIMARY TYPE OF FOOD SERVICE, 1979 (THOUSANDS)

FIRM SIZE	PRIMARY TYPE OF FOOD SERVICE										TOTAL
	WITH WAITER-WAITRESS	COUNTER PURCHASE EAT ELSEWHERE IN ESTABLISHMENT	DRIVE UP WINDOW, CARRYOUT, OR DELIVERY	CAFETERIA	OTHER						
	TABLE-BOOTH	EAT AT COUNTER	COUNTER PURCHASE EAT ELSEWHERE IN ESTABLISHMENT	DRIVE UP WINDOW, CARRYOUT, OR DELIVERY	CAFETERIA	OTHER					
1 UNIT	17,906,149	1,491,260	3,317,229	3,923,634	488,184	198,903					27,325,359
2-3 UNITS	2,538,219	474,787	2,645,884	1,241,130	170,498	38,870					7,109,388
4-10 UNITS	2,484,143	---	1,802,338	1,673,088	64,567	---					6,024,136
11-50 UNITS	3,896,967	296	1,423,830	851,255	2,096,697	---					8,269,045
51-249 UNITS	899,671	128,597	759,845	145,878	500,183	---					2,434,174
250 OR MORE UNITS	2,314,954	482,250	3,564,507	663,150	157,928	36,900					7,219,689
TOTAL	30,040,103	2,577,190	13,513,633	8,498,135	3,478,057	274,673					58,381,791

--- = NOT AVAILABLE.

TABLE 6 -- ANNUAL MEAL AND SNACK SALES AT SEPARATE EATING PLACES ASSOCIATED WITH A FRANCHISE FIRM, BY PRIMARY TYPE OF FOOD SERVICE, 1979 (THOUSANDS)

PRIMARY TYPE OF FOOD SERVICE	ASSOCIATED WITH A FRANCHISE FIRM		NOT ASSOCIATED WITH A FRANCHISE FIRM		TOTAL
	FRANCHISOR OWNED	FRANCHISEE OWNED	A FRANCHISE	FRANCHISE FIRM	
WITH WAITER-WAITRESS SERVICE	3,673,577	4,422,472	24,521,244	32,617,293	
TABLE-BOOTH	3,582,064	3,623,596	22,834,443	30,040,103	
EAT AT COUNTER	91,513	798,876	1,686,801	2,577,190	
COUNTER PURCHASE, EAT ELSEWHERE IN ESTABLISHMENT	5,272,840	5,293,629	2,947,164	13,513,633	
DRIVE UP WINDOW, CARRY-OUT OR DELIVERY	1,490,262	3,443,848	3,564,025	8,498,135	
CAFETERIA	855,181	110,766	2,512,110	3,478,057	
OTHER	---	36,900	237,773	274,673	
TOTAL	11,291,860	13,307,615	33,782,316	58,381,791	

--- = NOT AVAILABLE.

TABLE 7 -- ANNUAL MEAL AND SNACKS SALES AT SEPARATE EATING PLACES ASSOCIATED WITH A FRANCHISE FIRM, BY FIRM SIZE, 1979 (THOUSANDS)

FIRM SIZE	ASSOCIATED WITH A FRANCHISE FIRM		NOT ASSOCIATED WITH A FRANCHISE FIRM		TOTAL
	FRANCHISOR OWNED	FRANCHISEE OWNED	A FRANCHISEE OWNED	A FRANCHISEE NOT OWNED	
1 UNIT	775,244	3,645,078	22,905,037	27,325,359	
2-3 UNITS	1,119,636	2,722,539	3,267,213	7,109,388	
4-10 UNITS	639,533	4,484,964	899,639	6,024,136	
11-50 UNITS	2,540,465	1,878,691	3,849,889	8,269,045	
51-249 UNITS	1,273,896	286,855	873,423	2,434,174	
250 OR MORE UNITS	4,943,086	289,488	1,987,115	7,219,689	
TOTAL	11,291,860	13,307,615	33,782,316	58,381,791	

TABLE 8 -- AVERAGE ANNUAL MEAL AND SNACK SALES PER SEPARATE EATING PLACE ASSOCIATED WITH A FRANCHISE FIRM, BY FIRM SIZE, 1979

FIRM SIZE	ASSOCIATED WITH A		NOT		TOTAL
	FRANCHISOR OWNED	FRANCHISEE OWNED	FRANCHISE FIRM	ASSOCIATED WITH FRANCHISE FIRM	
1 UNIT	187,665	252,185	159,974	168,920	
2-3 UNITS	334,319	481,780	204,905	285,003	
4-10 UNITS	254,389	693,087	216,468	458,423	
11-50 UNITS	550,838	435,891	951,060	637,552	
51-249 UNITS	396,358	291,816	643,169	438,195	
250 OR MORE UNITS	530,260	284,369	863,212	571,088	
TOTAL	416,029	404,647	197,570	252,715	

Table 9--Quantity of foods received at separate eating places*

Product category	1979 total	1969 total	Percent change
	---1,000 pounds---		Percent
Dairy products and ices	4,428,973.4	3,244,046.2	36.5
Fluid milk	2,059,122.5	1,555,235.1	32.4
Canned milk	2,007.5	15,131.4	-86.7
Dry milk	15,132.3	10,897.7	38.9
Cream	542,446.2	255,494.7	112.3
Cheese	1,254,615.4	294,992.7	325.3
Other	555,649.5	1,112,294.6	-50.0
Fats and oils	2,338,765.6	1,200,516.4	94.8
Table fats	376,801.5	236,807.1	59.1
Shortening and oil	1,477,453.0	656,342.8	125.1
Mayonnaise and salad dressings	484,511.0	298,454.7	62.3
Other	.1	8,911.8	-100.0
Flour and cereal	1,553,205.1	697,705.0	122.6
Breakfast cereal	30,628.1	11,827.3	159.0
Rice	67,030.0	58,653.7	14.3
Dry pastes	83,399.9	61,418.6	35.8
Other	1,372,147.1	565,805.4	142.5
Bakery products	3,720,708.1	2,234,153.0	66.5
Bread	724,732.8	585,869.2	23.7
Misc. bread-type products	60,719.1	47,492.0	27.9
Rolls, buns, and muffins	1,638,661.0	1,108,359.5	47.8

See notes at end of table.

Continued--

Table 9--Quantity of foods received at separate eating places--continued*

Product category	1979 total	1969 total	Percent change
Bakery products (cont.)	---1,000 pounds---		<u>Percent</u>
Crackers, unsweetened	314,630.8	50,194.5	526.8
Cookies and sweet crackers	16,246.5	14,981.1	8.4
Pastry, Danish, and doughnuts	372,238.9	109,879.5	238.8
Pies	269,301.1	200,513.9	34.3
Cakes	27,966.9	46,717.0	-40.1
Other	296,211.0	70,146.3	322.3
Beef and veal	2,340,761.7	2,198,155.2	6.5
Pork	680,071.1	624,216.9	8.9
Lamb	27,833.1	27,268.9	2.1
Variety meats	53,639.7	33,904.8	58.2
Liver	45,954.8	26,844.2	71.2
Other	7,684.9	7,060.6	8.8
Meat products	366,162.4	174,965.1	109.3
Other meats	955.4	.1	**
Poultry and eggs	1,417,091.8	1,219,452.3	16.2
Chicken	730,579.3	724,746.5	.8
Broilers and fryers	278,010.3	636,809.1	-56.3
Roasters and stewers	12,248.7	26,327.6	-53.5
Chicken parts	409,757.8	57,755.5	609.5
Other	7,813.2	3,854.3	102.7
Turkey	87,422.6	72,913.1	19.9

See notes at end of table.

Continued--

Table 9--Quantity of foods received at separate eating places--continued*

Product category	1979 total	1969 total	Percent change
	---1,000 pounds---		Percent
Eggs	579,300.7	402,570.3	43.9
In shell	565,140.0	385,876.7	46.5
Other	14,160.6	16,683.6	-15.1
Other poultry and fowl	19,789.2	19,222.4	2.9
Fish and shellfish	699,921.7	693,129.3	1.0
Shellfish	275,868.8	346,059.6	-20.3
Shrimp	134,175.5	126,305.4	6.2
Oysters	13,736.9	27,008.0	-49.1
Clams	27,082.8	66,374.0	-59.2
Crabs	33,883.3	34,063.6	- .5
Lobster and crayfish	39,647.5	69,792.0	-43.2
Scallops	27,342.7	17,597.4	55.4
Other	7,968.4	4,919.2	62.0
Other seafood	424,052.9	347,069.7	22.2
Sugar and sweets	2,185,578.3	1,536,250.9	42.3
Sugar	287,195.2	354,508.2	-19.0
Table syrups or honey	104,740.4	49,346.0	112.3
Jellies or jams	39,163.2	48,705.3	-19.6
Candy	22,808.3	66,144.4	-65.5
Other	1,731,671.2	1,017,547.0	70.2

See notes at end of table.

Continued--

Table 9--Quantity of foods received at separate eating places--continued*

Product category	1979 total	1969 total	Percent change
	---1,000 pounds---		Percent
Vegetables	4,978,063.9	4,299,179.4	15.8
Potatoes, white	1,829,007.0	1,989,644.1	- 8.1
Potatoes, sweet	13,530.3	22,900.2	-40.9
Tomatoes	425,465.6	506,245.6	-16.0
Lettuce	569,932.0	493,768.0	15.4
Parsley	10,229.2	3,807.6	168.7
Celery	32,493.4	72,711.9	-55.3
Carrots	91,543.8	79,327.1	15.4
Beets	22,765.9	14,099.0	61.5
Radishes	13,870.5	15,162.1	- 8.5
Onions	268,912.9	308,691.7	-12.9
Peas	89,301.2	71,991.1	24.0
Peppers	61,919.1	48,821.6	26.8
Beans	268,333.5	176,982.1	51.6
Cabbage or sauerkraut	488,410.8	228,182.0	114.0
Asparagus	4,751.9	5,096.3	- 6.8
Broccoli	20,945.8	11,642.3	79.9
Brussels sprouts	1,964.1	1,955.3	.5
Cauliflower	11,894.2	6,628.9	79.4
Cucumbers	38,549.5	10,913.9	253.2
Eggplant	7,145.5	12,205.6	-41.5
Endive	1,370.6	2,574.0	-46.8

See notes at end of table.

Continued--

Table 9--Quantity of foods received at separate eating places--continued*

Product category	1979 total	1969 total	Percent change
	---1,000 pounds---		<u>Percent</u>
Vegetables (cont.)			
Mushrooms	154,270.6	24,573.5	527.8
Okra	12,954.4	3,631.6	256.7
Pimentos	3,529.0	2,500.5	41.1
Corn	163,267.4	63,693.9	156.3
Spinach	16,149.9	16,956.5	- 4.8
Greens	11,904.3	14,298.7	-16.7
Vegetables, mixed	14,131.1	19,239.2	-26.6
Other	329,520.4	70,937.1	364.5
Fruits	672,588.8	472,295.1	42.4
Lemons	178,799.2	58,386.0	207.9
Limes	13,392.4	5,881.3	127.7
Oranges	35,372.1	39,038.0	- 9.4
Grapefruit	5,759.2	10,638.9	-45.9
Apples	56,781.1	37,604.8	51.0
Applesauce	21,109.4	28,043.4	-24.7
Bananas	27,293.7	42,056.7	-35.1
Pears	34,665.9	9,007.2	284.9
Apricots	1,604.5	3,121.8	-48.6
Cherries	9,145.3	17,464.6	-47.6
Peaches	41,221.0	30,987.1	33.0
Pineapples	39,085.6	24,632.1	58.7
Plums	1,277.3	1,284.8	- .6

See notes at end of table.

Continued--

Table 9--Quantity of foods received at separate eating places--continued*

Product category	1979 total	1969 total	Percent change
Fruits (cont.)	<u>---1,000 pounds---</u>		<u>Percent</u>
Cranberries	4,815.9	5,334.7	-9.7
Strawberries	40,654.8	23,885.5	70.2
Fruit pie filling	27,458.5	22,211.6	23.6
Other	134,152.9	112,716.6	19.0
Juices, ades, and drinks	223,341.1	253,553.1	-11.9
Orange juice	77,650.0	105,108.4	-26.1
Grapefruit juice	12,941.7	23,352.4	-44.6
Apple juice	7,238.2	1,602.6	351.7
Pineapple juice	7,213.1	3,681.1	95.9
Prune juice	714.8	4,021.8	-82.2
Grape juice	5,336.7	1,615.4	230.4
Tomato juice	25,685.3	61,267.5	-58.1
Cranberry cocktail	15,248.6	899.9	-83.1
Other	71,312.7	52,004.0	37.1
Beverages	917,270.9	1,429,117.9	-35.8
Coffee	265,415.6	250,499.5	6.0
Bean or ground	206,462.7	248,660.4	-17.0
Instant	58,296.1	1,839.1	3,069.8
Other	656.8	N/A	N/A
Tea	29,355.2	14,952.4	96.3
Cocoa	34,089.3	49,865.4	-31.6
Other	588,410.8	1,113,800.6	-47.2

See notes at end of table.

Continued--

Table 9--Quantity of foods received at separate eating places--continued*

Product category	1979 total	1969 total	Percent change
	---1,000 pounds---		Percent
Soups, gravies, and sauces	417,268.0	199,700.3	108.9
Soup	158,601.4	108,645.9	46.0
Soup bases or bouillon	67,042.3	7,411.8	804.5
Sauces and gravies	191,624.3	83,642.6	129.1
Prepared foods	321,993.5	170,398.4	89.0
Sandwiches	27,481.2	5,360.2	412.7
Other	294,512.3	165,038.2	78.5
Nuts and snacks	307,496.7	72,374.5	324.9
Peanuts	12,305.9	7,291.3	68.8
Peanut butter	1,785.8	1,938.8	- 7.9
Nuts	6,459.2	18,010.8	64.1
Potato chips or sticks	190,242.1	37,767.2	403.7
Other	96,703.7	7,366.4	**
Condiments and seasonings	1,350,204.0	700,647.0	92.7
Tomato catsup	314,821.0	249,480.7	26.2
Mustard	131,476.1	57,172.7	130.0
Vinegar	28,328.3	35,704.7	-20.7
Horseradish	5,297.6	2,051.9	158.2
Pickles	286,669.8	221,514.1	29.4
Relish	59,285.2	27,050.7	119.2
Olives	72,899.4	21,018.2	246.8
Other	451,426.6	86,654.0	421.0
Total	29,001,934.1	21,481,029.8	35.0

N/A = not available.

* Estimates are provided for foods when product classifications in 1969 and 1979 are reasonably comparable.

** Exceeds 1,000 percent.

TABLE 10 --QUANTITY OF FOODS RECEIVED AT SEPARATE EATING PLACES, BY PRODUCT AND PRIMARY TYPE OF FOOD SERVICE, 1979
(THOUSANDS)

PRODUCT CATEGORY	PRIMARY TYPE OF FOOD SERVICE										TOTAL
	WITH WAITER/WAITRESS TABLE/ BOOTH	EAT AT COUNTER	COUNTER PURCHASE, EAT ELSE- WHERE IN OR ESTABLISH- MENT	DRIVE UP WINDOW, CARRY-OUT	CAFETERIA	OTHER					
DAIRY PRODUCTS AND ICES 1/	1955546.1	170362.5	1577741.6	502142.0	219206.6	3974.6	4428973.4				
FLUID MILK	1031483.8	130541.0	602258.6	137458.5	155630.2	1750.5	2059122.5				
WHITE	882604.0	128874.5	543579.9	122819.0	141253.4	1541.4	1820672.1				
OTHER 2/	148879.8	1666.5	58678.7	14639.5	14376.8	209.1	238450.4				
CANNED MILK	1456.5	0.0	0.0	0.0	550.9	0.0	2007.5				
DRY MILK	7700.2	0.0	607.1	2795.1	3722.8	307.1	15132.3				
CREAM	363635.6	21611.2	111203.3	28888.3	16896.6	211.2	542446.2				
SWEET 3/	114156.1	9888.8	69155.4	5692.8	11955.6	211.2	211059.9				
SOUR	41204.6	196.1	3549.7	812.0	4367.1	0.0	57329.5				
SUBSTITUTES 4/	208274.9	11526.2	38498.2	15183.5	573.9	0.0	274056.8				
YOGURT	3614.7	0.0	794.1	99.7	1582.3	0.0	6090.9				
FROZEN MILK DESSERT 5/	50122.1	2682.6	165574.6	71213.8	6436.5	34.5	296064.0				
ICE CREAM	25267.2	2338.3	10012.5	17911.0	4740.9	0.0	60270.0				
MILK DESSERTS, OTHER 6/	16961.0	0.0	98720.2	121146.5	16475.9	34.5	253338.1				
CHEESE 7/	480572.2	15527.8	598583.7	140383.6	17911.3	1636.8	1254615.4				
FATS AND OILS	1413224.8	78947.4	557099.7	195054.5	86018.0	8421.1	2338765.6				
TABLE FATS	326670.3	9228.2	18105.5	6151.1	15381.7	1264.7	376801.5				
BUTTER	277400.9	6317.8	9465.3	2808.9	3507.5	250.7	299751.1				
MARGARINE	49269.5	2970.4	8640.2	3342.2	11874.1	1014.0	77050.4				
SHORTENING AND OIL 8/	822202.5	54877.7	381622.2	162351.2	51329.3	5070.2	1477453.0				

See footnotes at end of table.

CONTINUED--

TABLE 10 -- QUANTITY OF FOODS RECEIVED AT SEPARATE EATING PLACES, BY PRODUCT AND PRIMARY TYPE OF FOOD SERVICE
 1979--CONTINUED
 (THOUSANDS)

PRODUCT CATEGORY	PRIMARY TYPE OF FOOD SERVICE										TOTAL		
	WITH WAITER/WAITRESS	COUNTER PURCHASE	DRIVE UP WINDOW, CARRY-OUT OR DELIVERY	CAFETERIA	OTHER	OTHER	OTHER	OTHER	OTHER	OTHER		OTHER	
	TABLE/BOOTH	EAT AT COUNTER	EAT ELSEWHERE IN ESTABLISHMENT	EAT AT COUNTER	EAT ELSEWHERE IN ESTABLISHMENT	EAT AT COUNTER	EAT ELSEWHERE IN ESTABLISHMENT	EAT AT COUNTER	EAT ELSEWHERE IN ESTABLISHMENT	EAT AT COUNTER	EAT ELSEWHERE IN ESTABLISHMENT	EAT AT COUNTER	EAT ELSEWHERE IN ESTABLISHMENT
MAYONNAISE AND SALAD DRESSINGS	264352.0	14841.6	157372.0	26552.1	19307.0	2086.3	484511.0						
MAYONNAISE TYPE DRESSINGS	91655.5	13233.8	129693.6	20208.0	10394.9	2086.3	267272.1						
PREPARED SALAD DRESSINGS	172696.5	1607.8	27678.4	6344.1	8912.1	0.0	217238.9						
FLOUR AND CEREAL 9/	824438.7	68841.3	206613.8	257301.3	190126.8	5883.3	1553205.1						
FLOUR	641346.9	52809.8	157959.1	216333.7	127727.1	4897.0	1201073.6						
PREPARED FLOUR MIXES	10459.9	11664.7	36911.9	31225.9	15259.9	0.0	105522.4						
BREAKFAST CEREAL	21613.2	2600.1	835.1	1293.8	3972.4	313.6	30628.1						
HOT COLD	3573.2	126.4	166.7	1194.0	74.9	307.5	5442.6						
OTHER CEREALS AND PASTES 10/	18040.0	2473.7	668.4	99.8	3897.5	6.1	25185.6						
RICE	148907.6	1766.7	9763.4	8447.9	42930.7	672.6	212489.0						
CORN, CRACKER, AND MATZO MEAL	51073.2	180.7	2566.1	1161.8	12014.8	33.4	67030.0						
DRY PASTES 11/	25825.7	346.8	3608.2	2430.6	21486.4	516.2	54214.0						
SPAGHETTI AND MACARONI NOODLES	64845.1	1227.0	3210.1	4808.4	9186.3	123.0	83399.9						
BAKERY PRODUCTS	56571.6	1138.2	2148.1	3369.2	6644.1	123.0	69994.2						
BREAD 12/	6148.9	88.8	211.6	862.5	2451.2	0.0	9763.0						
MISC. BREAD TYPE PROD. 13 /	1968113.3	190195.8	893461.6	525362.0	128517.3	15058.2	3720708.1						
ROLLS, BUNS, AND MUFFINS 14/	5316333.0	24402.8	69523.0	50882.8	47553.8	737.4	724732.8						
ROLLS	20275.8	1484.1	9950.1	28159.4	849.7	0.0	60719.1						
BUNS	655780.2	95401.3	603783.0	237668.7	32548.1	13479.6	1638661.0						
MUFFINS	130085.7	25926.2	14206.9	44143.1	3881.2	2968.7	221211.8						
BISCUITS	350285.2	48732.3	539410.5	156381.8	16699.3	9756.0	1121265.0						
	29454.0	13736.4	31037.2	2761.9	1852.0	0.0	78841.6						
	18997.6	42.5	273.9	4772.7	0.0	61.5	24148.3						

See footnotes at end of table. CONTINUED--

TABLE 10 -- QUANTITY OF FOODS RECEIVED AT SEPARATE EATING PLACES, BY PRODUCT AND PRIMARY TYPE OF FOOD SERVICE
1979--CONTINUED
(THOUSANDS)

PRODUCT CATEGORY	PRIMARY TYPE OF FOOD SERVICE										TOTAL	
	WITH WAITER/WAITRESS	COUNTER	DRIVE UP WINDOW, CARRY-OUT	CAFETERIA	OTHER	TOTAL	TABLE/BOOTH	EAT AT COUNTER	EAT ELSEWHERE IN OR DELIVERY	ESTABLISHMENT		
PANCAKES, WAFFLES, FRENCH TOAST	11197.0	37.9	567.5	138.8	3152.0	184.5	15277.7					
CRACKERS, UNSWEETENED	232421.9	31680.0	7168.1	23486.5	19779.4	94.9	314630.8					
COOKIES AND SWEET CRACKERS	1272.7	1765.0	5498.8	5683.6	2026.4	0.0	16246.5					
PASTRY, DANISH, AND DOUGHNUTS 15/	253400.4	19819.6	21402.4	67443.8	9873.5	299.1	372238.9					
PIES	97809.0	4388.0	122946.4	38029.7	5912.8	215.2	269301.1					
FROZEN OTHER	24505.9	72.8	54299.0	1849.5	3560.1	215.2	84502.5					
	73303.1	4315.2	68647.4	36180.2	2352.7	0.0	184798.6					
CAKES 16/	9457.9	4188.2	11853.8	1477.1	990.0	0.0	27966.9					
FROZEN OTHER	3284.6	0.0	4129.5	284.3	165.7	0.0	7864.1					
	6173.3	4188.2	7724.3	1192.8	824.3	0.0	20102.8					
MISC. BAKERY PRODUCTS 17/	147613.0	2178.1	38601.2	67434.1	2324.9	16.7	258168.0					
MISC. PRODUCTS USED IN BAKING 18/	7252.4	4850.7	2167.3	4957.6	3506.7	30.8	22765.4					
BEEF AND VEAL 19/	1184856.5	127043.6	450714.5	312168.4	246799.6	19179.1	2340761.7					
STEAK 20/	349234.8	36892.4	91460.7	43421.7	82013.9	7764.1	610787.5					
FROZEN OTHER	129581.7	27792.5	78769.7	38084.2	39900.3	1766.7	315895.2					
	219653.0	9099.9	12691.0	5337.5	42113.6	5997.3	294892.4					
ROAST	194917.1	39283.1	25628.4	23306.4	68692.9	5379.0	357206.9					
FROZEN OTHER	68940.4	5597.3	11198.4	8652.0	34319.7	4140.0	132847.9					
	125976.7	33685.8	14429.9	14654.4	34373.2	1239.0	224359.1					
CURED AND PROCESSED 21/	20192.1	5845.8	3349.9	7441.1	6095.2	0.0	42924.2					
FROZEN OTHER	6745.8	218.4	834.1	86.8	2150.8	0.0	10035.9					
	13446.3	5627.4	2515.8	7354.3	3944.4	0.0	32888.3					

See footnotes at end of table.

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TABLE 10 -- QUANTITY OF FOODS RECEIVED AT SEPARATE EATING PLACES, BY PRODUCT AND PRIMARY TYPE OF FOOD SERVICE
1979--CONTINUED
(THOUSANDS)

PRODUCT CATEGORY	PRIMARY TYPE OF FOOD SERVICE										TOTAL
	WITH WAITER/WAITRESS	COUNTER PURCHASE, EAT ELSEWHERE IN OR ESTABLISHMENT	COUNTER PURCHASE, EAT ELSEWHERE IN OR ESTABLISHMENT	DRIVE UP WINDOW, CARRY-OUT	CAFETERIA	OTHER					
BULK BEEF 22/	35095.7	1370.6	196.8	71425.9	19907.2	0.0	127996.2				
GROUND 23/	565595.6	42588.8	328631.5	162500.1	52775.5	5421.0	1157512.5				
BULK 24/	247459.9	10200.9	140741.5	65654.2	28398.6	1743.7	494198.8				
PATTIES	314512.9	32347.8	185044.4	80537.7	24323.9	3526.7	640293.5				
MISCELLANEOUS 25/	15127.5	576.6	859.2	3296.3	15728.6	0.0	35588.1				
FROZEN OTHER	4767.1	76.8	58.2	418.1	8452.4	0.0	13772.6				
	10360.4	499.8	801.0	2878.2	7276.2	0.0	21815.5				
PORK 26/	430815.4	43952.7	77010.5	55218.5	71020.4	2053.6	680071.1				
CHOPS	16682.2	2468.3	190.6	378.5	4617.1	145.0	24481.7				
FROZEN OTHER	3778.1	76.8	130.1	152.3	1882.4	83.5	6103.3				
	12904.1	2391.5	60.5	226.2	2734.7	61.5	18378.4				
LOINS, ROASTS AND STEAKS 27/	62888.9	439.2	10406.3	7778.1	19121.2	0.0	100633.8				
FROZEN OTHER	8868.2	0.0	2692.0	209.7	3860.8	0.0	15630.8				
	54020.7	439.2	7714.3	7568.4	15260.4	0.0	85002.9				
RIBS	32049.9	126.9	944.3	10593.7	1393.1	0.0	45107.9				
BACON 28/	136019.6	11096.5	14070.8	7830.5	13998.7	1076.9	184093.0				
HAM	125264.0	22059.5	27948.4	22346.6	24704.9	248.4	222571.8				
SAUSAGE	44882.4	6274.1	20055.8	4382.2	5904.0	583.2	82081.7				
OTHER RED MEAT 29/	25131.9	224.2	723.8	1100.7	1647.8	0.0	28828.5				
LAMB	24136.5	224.2	723.8	1100.7	1647.8	0.0	27833.1				
VARIETY MEATS 30/	25396.4	760.9	4907.0	1639.7	20781.9	153.7	53639.7				

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See footnotes at end of table.

TABLE 10 -- QUANTITY OF FOODS RECEIVED AT SEPARATE EATING PLACES, BY PRODUCT AND PRIMARY TYPE OF FOOD SERVICE
 1979--CONTINUED
 (THOUSANDS)

PRODUCT CATEGORY	PRIMARY TYPE OF FOOD SERVICE										TOTAL	
	WITH WAITER/WAITRESS	COUNTER	DRIVE UP	CAFETERIA	OTHER	TOTAL	TABLE/ BOOTH	EAT AT COUNTER	PURCHASE, EAT ELSE- WHERE IN OR ESTABLISH- MENT	WINDOW, CARRY-OUT		CAFETERIA
LIVER	20590.1	214.9	3581.2	594.4	20781.9	92.3						45954.8
FROZEN OTHER	11589.6	169.0	71.8	91.8	20274.1	0.0						32196.3
	9000.5	45.9	3509.5	502.6	507.8	92.3						13758.5
MEAT PRODUCTS	167623.1	10462.2	69764.4	110950.5	6175.2	1187.1						366162.4
MEAT PIZZA TOPPINGS	82832.6	0.0	4879.6	17452.4	496.4	0.0						105661.0
HOT DOGS AND WIENERS	43906.5	6242.0	47516.2	41448.5	3853.3	1167.0						144133.5
SAUSAGES 31/ LUNCHEON MEAT	34647.1	3504.1	14122.5	24390.1	1523.1	20.1						78207.1
	6237.0	716.1	3246.0	27659.5	302.3	0.0						38160.8
POULTRY AND EGGS 32/ CHICKEN 33/ BROILERS AND FRYERS	765707.8	95345.2	207521.9	166188.0	179318.5	3010.5						1417091.8
	420987.8	8162.9	124481.1	135584.5	39657.8	1705.3						730579.3
	130194.4	1213.1	81250.9	34378.6	30031.2	942.1						278010.3
ROASTERS AND STEWERS	7800.2	166.2	460.2	730.6	3091.5	0.0						12248.7
CHICKEN PARTS	270488.6	5499.0	37934.5	90172.9	4899.6	763.1						409757.8
OTHER CHICKEN 34/ TURKEY 35/ WHOLE AND HALF	3847.3	17.9	3137.6	780.2	30.2	0.0						7813.2
	48424.9	5011.7	8475.3	5680.3	19463.5	366.8						87422.6
TURKEY PARTS	22755.3	1241.6	1827.5	2433.0	17769.5	291.7						46318.7
OTHER TURKEY	18659.5	3564.4	3452.1	1866.9	1524.3	75.1						29142.2
	7010.2	205.6	3182.5	1380.4	169.7	0.0						11948.4
EGGS	278591.2	81905.5	74471.2	23782.9	119661.7	888.2						579300.7

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See footnotes at end of table.

TABLE 10 -- QUANTITY OF FOODS RECEIVED AT SEPARATE EATING PLACES, BY PRODUCT AND PRIMARY TYPE OF FOOD SERVICE
 1979--CONTINUED
 (THOUSANDS)

PRODUCT CATEGORY	PRIMARY TYPE OF FOOD SERVICE										TOTAL
	WITH WAITER/WAITRESS TABLE/ BOOTH	EAT AT COUNTER	COUNTER PURCHASE, EAT ELSE- WHERE IN ESTABLISH- MENT	DRIVE UP WINDOW, CARRY-OUT OR DELIVERY	CAFETERIA	OTHER					
IN SHELL	273023.9	81905.5	74433.0	20553.8	114335.7	888.2					565140.0
OTHER 36/	5567.3	0.0	38.2	3229.1	5326.0	0.0					14160.6
FISH AND SHELLFISH	446064.9	12934.6	131510.3	38699.6	68302.5	2409.9					699921.7
FINFISH, WHOLE	75202.8	622.2	5820.0	4592.3	2019.8	417.5					88674.6
FROZEN	45476.2	484.1	2107.2	2311.1	1557.2	417.5					52353.3
OTHER	29726.6	138.1	3712.8	2281.2	462.5	0.0					36321.3
FINFISH, CUT	94582.5	2493.9	27465.8	11236.8	32837.7	509.7					169126.5
FROZEN	60846.5	2324.9	26020.9	8946.6	26788.7	345.0					125272.7
OTHER	33736.0	169.0	1444.9	2290.2	6049.0	164.7					43853.8
FINFISH, PROCESSED 37/	36294.2	4007.7	90824.6	15305.5	11834.8	16.7					158283.4
FROZEN	30481.8	1296.2	89954.6	7033.5	10120.4	0.0					138886.4
CANNED	5153.5	2180.4	428.0	7110.9	505.7	16.7					15395.2
SHELLFISH	234292.8	4164.8	7066.5	7462.8	21424.3	1457.6					275868.8
SHRIMP, WITH SHELL	35679.3	203.8	1380.9	2298.5	5370.6	0.0					44933.1
SHRIMP, OTHER	66599.3	1697.4	2437.6	3634.5	14281.5	592.2					89242.4
OYSTERS	10595.5	1223.0	1055.2	44.9	56.4	761.9					13736.9
CLAMS	25056.1	203.8	1072.7	727.5	22.6	0.0					27082.8
CRABS	33097.2	284.2	42.8	399.6	7.7	51.8					33883.3
LOBSTER OR CRAYFISH	37594.8	348.6	0.0	0.0	1652.4	51.8					39647.5
SCALLOPS	25670.8	203.8	1077.3	357.8	33.0	0.0					27342.7

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See footnotes at end of table.

TABLE 10 --QUANTITY OF FOODS RECEIVED AT SEPARATE EATING PLACES, BY PRODUCT AND PRIMARY TYPE OF FOOD SERVICE
1979--CONTINUED
(THOUSANDS)

PRODUCT CATEGORY	PRIMARY TYPE OF FOOD SERVICE										TOTAL
	WITH WAITER/WAITRESS	COUNTER PURCHASE, EAT ELSEWHERE IN ESTABLISHMENT	DRIVE UP WINDOW, CARRY-OUT OR DELIVERY	CAFETERIA	OTHER	TOTAL					
OTHER 38/	5692.6	1646.0	333.4	102.1	186.0	8.3	7968.4				
SUGARS AND SWEETS 39/	791169.8	100605.5	726460.4	444967.4	109745.7	12629.4	2185578.3				
SUGAR	90229.3	35370.4	52859.6	46675.0	59525.5	2535.5	287195.2				
TABLE SYRUPS OR HONEY 40/	94056.1	5637.4	1671.5	536.8	2408.1	430.5	104740.4				
JELLIES OR JAMS 41/	22025.3	10187.6	3258.5	2491.3	1010.0	190.6	39163.2				
FOUNTAIN TOPPINGS	53766.7	2557.9	37938.3	17804.5	81.2	103.5	112252.2				
BEVERAGE FOUNTAIN SYRUPS 42/	448100.0	40817.8	577702.5	375701.4	34883.7	9369.3	1486574.7				
CANDY	22097.7	51.9	75.0	525.1	58.7	0.0	22808.3				
VEGETABLES	2623998.1	164903.7	1071931.5	577791.6	524390.7	15048.2	4978063.9				
POTATOES, WHITE	854048.3	97499.6	467303.4	281877.9	123424.5	4853.2	1829007.0				
POTATOES, SWEET 43/	7796.0	0.0	1157.6	758.7	3818.0	0.0	13530.3				
TOMATOES	195679.9	11455.5	123915.5	75119.1	18489.0	806.6	425465.6				
CANNED OTHER	55790.6	1047.6	13298.9	16696.0	2576.4	567.7	99977.2				
LETTUCE	129889.4	10407.9	110616.6	58423.1	15912.6	238.9	325488.5				
PARSLEY	245433.8	11946.8	150378.4	46560.7	112107.5	3504.9	569932.0				
CELERY	9110.3	105.4	314.1	25.0	666.1	8.3	10229.2				
CARROTS	20429.1	853.4	649.0	2511.0	8024.2	26.8	32493.4				
FROZEN CANNED	54931.2	5880.1	8144.2	2507.5	19739.8	340.9	91543.8				
	7329.4	0.0	306.0	57.4	2218.6	0.0	9911.4				
	8940.4	0.0	4156.8	299.7	1548.7	0.0	14945.6				

See footnotes at end of table.

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TABLE 10 -- QUANTITY OF FOODS RECEIVED AT SEPARATE EATING PLACES, BY PRODUCT AND PRIMARY TYPE OF FOOD SERVICE
1979--CONTINUED
(THOUSANDS)

PRODUCT CATEGORY	PRIMARY TYPE OF FOOD SERVICE										TOTAL
	WITH WAITER/WAITRESS TABLE/ BOOTH	COUNTER EAT AT COUNTER	COUNTER PURCHASE, EAT ELSE- WHERE IN ESTABLISH- MENT	DRIVE UP WINDOW, CARRY-OUT OR DELIVERY	CAFETERIA	OTHER					
OTHER	38661.5	5880.1	3681.4	2150.5	15972.5	340.9	66686.9				
BEETS	14973.4	139.5	3710.5	152.8	3789.7	0.0	22765.9				
RADISHES	7300.0	894.8	4492.6	78.0	1071.7	33.4	13870.5				
ONIONS 44/	121245.4	7102.2	80854.0	30413.8	28985.7	311.9	268912.9				
FROZEN OTHER 45/	3258.4 117987.0	349.5 6752.6	11076.2 69777.8	2278.6 28135.2	38.2 28947.5	0.0 311.9	17000.9 251912.0				
PEAS 46/	55451.1	120.6	6936.8	1237.2	24885.7	669.8	89301.2				
FROZEN DRIED CANNED	7371.0 2559.7 44346.2	0.0 0.0 120.6	4726.4 193.7 2016.7	16.7 0.0 1220.5	4550.4 853.8 19481.4	0.0 153.7 516.0	16664.6 3761.0 67701.5				
PEPPERS 47/	39848.2	1241.3	15792.6	2780.8	2144.7	111.6	61919.1				
CANNED OTHER	316.3 37335.2	62.6 1178.7	629.3 15154.4	22.4 2737.5	684.8 1459.8	0.0 111.6	1715.3 57977.2				
BEANS 48/	172257.5	7213.1	29333.5	11041.1	46879.8	1608.5	268333.5				
LIMA	10656.6	601.7	1253.6	227.1	5974.6	61.5	18775.1				
GREEN, WAX OR STRING	94269.4	5758.4	6209.5	508.3	32771.8	766.5	140283.9				
RED, WHITE AND BROWN	67051.7	853.0	21870.4	10305.7	8133.4	780.5	108994.8				
CABBAGE OR SAUERKRAUT	380505.2	2208.7	25063.7	38025.4	41890.3	717.5	488410.8				
CANNED 49/ OTHER	9276.4 371228.8	0.0 2208.7	889.0 24174.7	24.5 38000.8	12754.6 29135.8	0.0 717.5	23944.5 465466.2				
ASPARAGUS	3288.3	1154.6	279.3	0.0	13.1	16.7	4751.9				

See footnotes at end of table.

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TABLE 10 -- QUANTITY OF FOODS RECEIVED AT SEPARATE EATING PLACES, BY PRODUCT AND PRIMARY TYPE OF FOOD SERVICE
 1979--CONTINUED
 (THOUSANDS)

PRODUCT CATEGORY	PRIMARY TYPE OF FOOD SERVICE										TOTAL
	WITH WAITER/WAITRESS	COUNTER PURCHASE, EAT ELSEWHERE IN OR ESTABLISHMENT	DRIVE UP WINDOW, CARRY-OUT OR DELIVERY	CAFETERIA	OTHER	TOTAL					
	TABLE/BOOTH	EAT AT COUNTER	COUNTER PURCHASE, EAT ELSEWHERE IN OR ESTABLISHMENT	DRIVE UP WINDOW, CARRY-OUT OR DELIVERY	CAFETERIA	OTHER	TOTAL				
FROZEN CANNED OTHER	1623.7 912.3 752.2	25.5 1129.1 0.0	26.5 252.8 0.0	0.0 0.0 0.0	0.0 13.1 0.0	0.0 0.0 16.7	1675.7 2307.3 768.9				
BROCCOLI	11480.1	30.6	290.1	270.9	8832.4	41.8	20945.8				
FROZEN OTHER	6223.2 5256.9	30.6 0.0	64.7 225.4	0.0 270.9	8767.1 65.3	33.4 8.3	15119.0 5826.8				
BRUSSEL SPROUTS	969.8	20.4	42.6	0.0	931.3	0.0	1964.1				
CAULIFLOWER	5835.6	61.2	452.3	115.5	5344.5	85.2	11894.2				
FROZEN OTHER	2450.9 3384.8	0.0 61.2	34.0 418.3	115.5 0.0	1327.5 4016.9	0.0 85.2	3927.9 7966.3				
CUCUMBERS	24978.6	3216.4	3357.4	866.9	6113.5	16.7	38549.5				
EGGPLANT	3908.3	117.3	92.3	0.0	2969.1	58.5	7145.5				
ENDIVE	814.5	0.0	156.0	0.0	381.7	18.4	1370.6				
MUSHROOMS 50/	132880.2	832.3	9405.8	7446.8	3443.6	261.9	154270.6				
CANNED OTHER	110720.0 21294.3	0.0 812.7	1366.0 7819.8	4614.6 2698.4	1544.7 1898.9	0.0 261.9	118245.3 34786.0				
OKRA 51/	2905.9	456.1	2259.9	455.1	6877.4	0.0	12954.4				
FROZEN OTHER	773.4 2000.0	0.0 456.1	511.7 1748.2	0.0 420.4	6817.2 0.0	0.0 0.0	8102.3 4624.8				
PIMENTOS	3075.9	416.0	0.0	5.6	31.6	0.0	3529.0				
SQUASH 52/	18214.5	246.8	4350.0	103.2	6275.6	50.1	29240.2				
FROZEN	2488.1	0.0	97.5	0.0	2553.5	0.0	5139.1				

See footnotes at end of table.

CONTINUED--

TABLE 10 --QUANTITY OF FOODS RECEIVED AT SEPARATE EATING PLACES, BY PRODUCT AND PRIMARY TYPE OF FOOD SERVICE
1979--CONTINUED
(THOUSANDS)

PRODUCT CATEGORY	PRIMARY TYPE OF FOOD SERVICE										TOTAL
	WITH WAITER/ TABLE/ BOOTH	WAITRESS EAT AT COUNTER	COUNTER PURCHASE, EAT ELSE- WHERE IN ESTABLISH- MENT	DRIVE UP WINDOW, CARRY-OUT OR DELIVERY	CAFETERIA	OTHER					
OTHER	14580.3	246.8	4252.5	103.2	3722.1	50.1	22954.9				
CORN 53/	93610.3	6552.9	8792.9	39788.7	14000.3	522.2	163267.4				
FROZEN CANNED	8025.4 83225.1	265.8 6287.1	6199.8 2578.7	38902.2 336.9	8038.9 5631.2	0.0 522.2	61432.1 98581.1				
SPINACH	9942.1	950.9	678.0	1569.6	2959.2	50.1	16149.9				
FROZEN CANNED OTHER	2386.3 2542.5 5013.3	220.6 0.0 730.3	167.1 0.0 511.0	222.1 1253.6 93.8	2755.3 0.0 203.8	33.4 0.0 16.7	5784.9 3796.1 6568.9				
GREENS 54/	7827.2	217.2	42.1	934.3	2631.4	252.1	11904.3				
FROZEN CANNED	3623.9 3714.0	0.0 217.2	0.0 0.0	86.1 419.3	2526.0 46.5	0.0 252.1	6236.0 4649.1				
VEGETABLE SALAD MIX	47261.7	1645.7	104202.9	25388.7	6349.9	345.0	185133.9				
VEGETABLES, MIXED 55/	9326.8	530.4	463.9	214.1	3595.8	0.0	14131.1				
FROZEN CANNED	3367.8 5763.9	14.5 515.9	66.9 272.2	0.0 214.1	2569.2 1026.6	0.0 0.0	6018.4 7792.8				
OTHER 56/	68669.0	1793.9	19020.1	7543.4	17723.8	336.1	115086.3				
FROZEN CANNED OTHER	726.8 22119.8 38660.2	0.0 1173.1 620.8	0.0 2562.5 16446.8	324.9 3370.2 3387.7	2113.0 13955.6 1350.6	0.0 74.3 108.1	3164.7 43255.5 60574.3				
FRUITS	38494.7	30911.5	52085.5	46931.5	156557.3	1155.1	672588.8				
CITRUS 57/	186295.9	15993.1	10466.1	8831.2	11984.2	292.5	233863.0				
LEMONS LIMES	157081.8 6549.4	5658.6 0.0	5578.2 715.5	1759.5 5872.1	8620.7 155.2	100.3 100.3	178799.2 13392.4				

See footnotes at end of table.

CONTINUED

TABLE 10 -- QUANTITY OF FOODS RECEIVED AT SEPARATE EATING PLACES, BY PRODUCT AND PRIMARY TYPE OF FOOD SERVICE
1979--CONTINUED
(THOUSANDS)

PRODUCT CATEGORY	PRIMARY TYPE OF FOOD SERVICE										TOTAL
	WITH WAITER/WAITRESS	COUNTER	DRIVE UP	CAFETERIA	OTHER	WITH WAITER/WAITRESS	COUNTER	DRIVE UP	CAFETERIA	OTHER	
	TABLE/ BOOTH	EAT AT COUNTER	EAT ELSE- WHERE IN OR DELIVERY	PURCHASE, EAT ELSE- WHERE IN OR DELIVERY	WINDOW, CARRY-OUT						
ORANGES	20281.9	8879.1	3197.8	570.4	2350.8	91.9	35372.1				
GRAPEFRUIT	2295.6	1455.4	521.5	629.2	857.5	0.0	5759.2				
OTHER FRUIT	198652.0	14918.4	41619.3	38100.2	144573.1	862.6	438725.7				
APPLES 58/ CANNED OTHER	29198.8	493.0	2254.9	6277.8	18514.8	41.8	56781.1				
	7696.2	211.5	430.6	4073.2	4090.0	0.0	16501.5				
	20924.0	0.0	1337.0	2204.7	14424.9	41.8	38932.3				
APPLESAUCE	8861.7	11.8	1933.6	335.4	9967.0	0.0	21109.4				
BANANAS	8897.0	2285.7	5387.0	5371.1	5311.2	41.8	27293.7				
PEARS	21825.0	0.0	3207.6	2329.1	7162.2	141.9	34665.9				
APRICOTS	5.6	0.0	494.4	0.0	954.2	150.3	1604.5				
CHERRIES 59/ PEACHES	4853.6	318.2	622.8	428.8	2921.9	0.0	9145.3				
	19532.8	1009.6	2885.7	0.0	17619.8	173.1	41221.0				
PINEAPPLES	18292.4	314.5	4277.9	4358.1	11778.1	64.6	39085.6				
PLUMS	1171.8	0.0	0.0	105.5	0.0	0.0	1277.3				
CRANBERRIES 60/ STRAWBERRIES	1193.1	0.0	543.5	448.5	2630.8	0.0	4815.9				
	16342.1	1529.8	9738.7	7202.7	5623.6	217.9	40654.8				
FRUIT COCKTAIL	8214.9	0.0	1915.0	110.0	901.6	6.1	11147.7				
MIXED FRUIT	1052.8	10.4	447.8	0.0	11146.0	0.0	12657.0				
FRUIT PIE FILLING	8116.2	5760.6	5180.2	4405.8	3995.8	0.0	27458.5				
OTHER 61/	51094.1	3184.9	2711.7	6727.5	46046.1	25.0	109789.4				

See footnotes at end of table.

CONTINUED--

TABLE 10 -- QUANTITY OF FOODS RECEIVED AT SEPARATE EATING PLACES, BY PRODUCT AND PRIMARY TYPE OF FOOD SERVICE
 1979--CONTINUED
 (THOUSANDS)

PRODUCT CATEGORY	PRIMARY TYPE OF FOOD SERVICE										TOTAL	
	WITH WAITER/WAITRESS EAT AT TABLE/ BOOTH	COUNTER PURCHASE, EAT ELSE- WHERE IN ESTABLISH- MENT	DRIVE UP WINDOW, CARRY-OUT OR DELIVERY	CAFETERIA	OTHER							
JUICES, ADES AND DRINKS	127080.4	25845.7	40244.5	18748.1	10794.3	628.2	223341.1					
ORANGE JUICE 62/	44892.8	15406.4	11086.8	5362.1	840.6	61.3	77650.0					
GRAPEFRUIT JUICE 63/	6960.4	1851.1	2788.6	744.1	597.4	0.0	12941.7					
LEMON JUICE 64/	1317.8	4250.3	518.2	68.7	365.7	16.7	6537.3					
APPLE JUICE 65/	2551.6	2416.3	1357.2	378.5	534.6	0.0	7238.2					
PINEAPPLE JUICE 66/	3181.2	58.0	1657.7	72.3	2051.9	192.0	7213.1					
PRUNE JUICE	624.5	0.0	57.7	32.6	0.0	0.0	714.8					
GRAPE JUICE 67/	4544.9	263.4	47.9	81.1	399.3	0.0	5336.7					
TOMATO JUICE	16796.4	863.2	4908.6	577.3	2439.7	0.0	25685.3					
OTHER JUICE 68/	7069.4	219.7	1431.7	220.1	723.3	133.6	9797.7					
APRICOT NECTAR	85.0	0.0	131.4	0.0	0.0	0.0	216.3					
OTHER NECTARS 69/	1066.1	0.0	38.2	0.0	0.0	0.0	1104.3					
CRANBERRY COCKTAIL	14901.5	24.8	226.5	32.0	5.3	58.4	15248.6					
LEMONADE	5359.0	34.8	482.6	2481.6	218.7	25.0	8601.7					
OTHER ADES, DRINKS OR PUNCHES 70/	4372.9	224.3	1356.3	396.0	279.9	83.5	6712.9					
COLD DRINK POWDERS	1269.9	18.4	1139.5	299.8	78.7	0.0	2806.3					
COLD DRINK SYRUPS	12086.9	215.0	13015.6	7901.9	2259.2	57.5	35536.2					
BEVERAGES	506739.7	92729.7	181807.5	97277.1	31768.3	6948.6	917270.9					
COFFEE 71/	93869.7	71572.4	76448.0	12320.6	10991.0	213.9	265415.6					

See footnotes at end of table.

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TABLE 10 -- QUANTITY OF FOODS RECEIVED AT SEPARATE EATING PLACES, BY PRODUCT AND PRIMARY TYPE OF FOOD SERVICE
1979--CONTINUED
(THOUSANDS)

PRODUCT CATEGORY	PRIMARY TYPE OF FOOD SERVICE										TOTAL	
	WITH WAITER/WAITRESS	COUNTER	DRIVE UP	CAFETERIA	OTHER	WITH WAITER/WAITRESS	COUNTER	DRIVE UP	CAFETERIA	OTHER		
	TABLE/ BOOTH	EAT AT COUNTER	EAT ELSE- WHERE IN OR DELIVERY	PURCHASE, WINDOW, CARRY-OUT	MENT	MENT	MENT	MENT	MENT	MENT	MENT	
BEAN OR GROUND INSTANT	87734.0	64615.4	42275.6	8165.5	3458.2	213.9	206462.7	5539.2	34146.1	4144.0	7509.8	58296.1
TEA 72/	14129.0	2284.6	8339.9	2402.9	2123.0	75.9	29355.2	20835.9	2750.9	3259.5	1389.2	34089.3
COCOA 73/	15676.7	2750.9	3143.8	631.4	1389.2	246.1	34089.3	224142.1	15961.8	87798.9	17234.3	23838.1
DRY MIX	153762.9	160.0	5961.2	5078.8	30.8	6412.8	171406.7	226760.7	11392.9	55587.2	73599.6	417268.0
CARBONATED SOFT DRINKS	83205.4	9829.9	7325.8	14511.6	33775.3	9953.2	158601.4	5860.5	2147.9	2029.2	786.0	21693.7
MIXES OR BOTTLED WATER	4279.8	2465.6	973.8	299.5	545.0	0.0	8563.7	37075.2	4139.4	3880.5	32005.3	84485.8
SOUPS, GRAVIES AND SAUCES	35990.0	1077.0	442.3	933.2	439.1	4976.6	43858.2	20715.6	159.3	8027.3	38037.0	67042.3
SOUP 74/	20715.6	159.3	8027.3	19.6	38037.0	83.5	67042.3	WITH POULTRY	16343.1	7923.7	13646.0	32004.2
WITH POULTRY	8704.2	45.1	103.6	4.5	24391.0	41.8	32004.2	WITH BEEF	1064.9	0.0	0.0	33369.9
WITH VEGETABLES	19597.9	297.0	1158.0	1604.6	384.3	0.0	1064.9	OTHER	3455.9	167.4	27.1	4028.6
OTHER	15584.8	0.0	990.6	1418.6	281.8	0.0	18275.8	GRAVIES 76/	103241.8	39076.0	1403.0	168582.6
GRAVIES 76/	22123.1	493.6	9719.0	1753.4	241.2	10.0	34340.3	BROWN	22123.1	493.6	9719.0	34340.3
BROWN	22123.1	493.6	9719.0	1753.4	241.2	10.0	34340.3	OTHER	103241.8	39076.0	1403.0	168582.6
OTHER	103241.8	39076.0	1403.0	168582.6				SAUCES 77/	22123.1	493.6	9719.0	34340.3
SAUCES 77/	22123.1	493.6	9719.0	1753.4	241.2	10.0	34340.3	TOMATO BASE	22123.1	493.6	9719.0	34340.3
TOMATO BASE	22123.1	493.6	9719.0	1753.4	241.2	10.0	34340.3					

See footnotes at end of table.

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TABLE 10 -- QUANTITY OF FOODS RECEIVED AT SEPARATE EATING PLACES, BY PRODUCT AND PRIMARY TYPE OF FOOD SERVICE
 1979--CONTINUED
 (THOUSANDS)

PRODUCT CATEGORY	PRIMARY TYPE OF FOOD SERVICE								TOTAL
	WITH WAITER/WAITRESS TABLE/ BOOTH	EAT AT COUNTER	COUNTER PURCHASE, EAT ELSE- WHERE IN ESTABLISH- MENT	DRIVE UP WINDOW, CARRY-OUT OR DELIVERY	CAFETERIA	OTHER			
OTHER	81118.7	613.1	29357.0	21941.5	1161.8	50.2	134242.3		
PREPARED FOODS 78/	205838.3	13543.4	26403.8	55076.9	14356.0	6774.9	321993.5		
HORS D'OEUVRES/APPEZIZERS	5455.6	6986.1	570.7	172.2	9.5	6744.2	19938.2		
SALAD OR SALAD TYPE MIXTURES	29999.0	1657.4	7676.7	34761.7	5861.0	0.0	79955.8		
SANDWICHES	2549.9	1580.8	8142.9	15207.5	0.0	0.0	27481.2		
MEALS OR ENTREES	152540.3	1285.5	2222.5	4413.2	3714.2	0.0	164175.6		
PUDDING OR CREAM DESSERTS 79/	12413.7	1999.4	5271.8	446.3	3267.7	0.0	23398.8		
GELATIN	1771.6	34.2	2519.2	76.0	1503.7	30.8	5935.5		
NUTS AND SNACKS	107572.7	13109.1	81010.9	99356.6	5921.5	526.0	307496.7		
PEANUTS	8170.5	162.6	2481.4	980.8	510.6	0.0	12305.9		
PEANUT BUTTER	1444.2	20.8	31.0	0.0	289.8	0.0	1785.8		
NUTS 80/	3117.9	238.0	1473.3	655.9	949.1	25.0	6459.2		
POTATO CHIPS OR STICKS	67713.7	8748.6	69748.3	41408.9	2622.5	0.0	190242.1		
OTHER 81/	27126.4	3939.0	7276.9	56310.9	1549.5	501.0	96703.8		
CONDIMENTS AND SEASONINGS 82/	406315.4	106353.1	501218.8	311134.4	30255.2	1619.0	1356896.0		
TOMATO CATSUP	69022.5	23442.3	131898.3	87892.7	2394.5	170.7	314821.0		
MUSTARD	30716.9	3967.8	66756.6	26883.1	2900.8	250.8	131476.1		
SALT 83 /	88745.2	6824.7	102704.6	89950.1	10802.2	153.7	299180.4		
PEPPER 84/	14855.9	5140.9	60321.8	19430.6	5264.8	307.5	105321.6		

See footnotes at end of table.

CONTINUED--

TABLE 10 -- QUANTITY OF FOODS RECEIVED AT SEPARATE EATING PLACES, BY PRODUCT AND PRIMARY TYPE OF FOOD SERVICE
 1979--CONTINUED
 (THOUSANDS)

PRODUCT CATEGORY	PRIMARY TYPE OF FOOD SERVICE										TOTAL
	WITH WAITER/WAITRESS TABLE/ BOOTH	COUNTER PURCHASE, EAT ELSE- WHERE IN ESTABLISH- MENT	DRIVE UP WINDOW, CARRY-OUT OR DELIVERY	CAFETERIA	OTHER	TOTAL					
VINEGAR	23199.3	330.2	1903.7	1353.3	1492.5	49.2	28328.3				
HORSERADISH	3347.1	58.5	762.5	226.5	903.1	0.0	5297.6				
PICKLES	78552.0	65131.0	97017.1	43504.9	2040.4	424.3	286669.8				
RELISH, PICKLED	9247.3	554.8	19264.9	24931.2	1518.4	104.5	55621.1				
RELISH, OTHER 85/	2752.8	90.5	408.5	271.1	141.3	0.0	3664.1				
OLIVES	61277.8	10.4	6589.5	3878.1	1118.5	25.0	72899.4				
HERBS OR SPICES	6440.6	308.7	696.1	1642.8	355.2	0.0	9443.4				
OTHER SEASONINGS 86 /	8880.7	485.6	12625.9	2307.9	1125.7	133.0	25558.9				
COOKING WINE OR SHERRY	6407.1	7.6	91.4	0.0	185.8	0.0	6692.0				
TOTAL	14587342.0	1358465.1	6913819.1	3856939.4	2175303.0	116757.6	29008626.2				

See footnotes at end of table.

Table 10 footnotes

- 1/ Includes diet liquids and powders and miscellaneous and unspecified products with a dairy base.
- 2/ Includes buttermilk, chocolate milk, imitation milk, filled fluid milk, chocolate mild drink, and other fluid milk.
- 3/ Includes half and half and whipping cream in pressure can.
- 4/ Includes imitation sour cream, cream topping in pressure can, and creamer.
- 5/ Includes ice cream mix, ice milk, custard, Eskimo pies, sherbet, and other frozen milk desserts and ices.
- 6/ Includes prepared shakes, bases and mixes, and eggnog.
- 7/ Includes cottage cheese and imitation cheese.
- 8/ Includes cake, pastry, and icing shortenings and other fats.
- 9/ Includes unpopped popcorn.
- 10/ Includes grits, hominy, barley, and unspecified cereals.
- 11/ Includes unspecified pastes.
- 12/ Excludes cornbread. Includes datebread, fruit, nutbread, and spoonbread.
- 13/ Includes croutons, breading, cornbread, toast, bread sticks, and assorted bread and cracker crumbs.
- 14/ Includes bagels and unspecified products of this type.
- 15/ Includes unspecified cones, sweet rolls, turnovers, strudel, and products of this type.
- 16/ Included under the Frozen category is Boston cream pie and under the Other category, cupcakes and brownies.
- 17/ Includes bakery crusts and shells, soft pretzels, blintzes, cones, crepes, and chow mein noodles.
- 18/ Includes icings, meringue powder, baking chips and baking chocolate, coconut, leavening agents, and miscellaneous other products used in baking.
- 19/ Includes unspecified meats and beef and veal cuts.
- 20/ Includes sectioned and formed beef rools, engineered steaks, and veal chops.
- 21/ Includes corned rounds, pastrami, dried beef, and products of this type.

Continued--

Table 10 footnotes--continued

- 22/ Includes carcasses and primal and wholesale cuts.
- 23/ Includes meatballs, meat loaf, and unspecified ground meat products.
- 24/ Includes beef crumbles and ground meat with additives.
- 25/ Includes stew meat and short ribs.
- 26/ Includes primal and wholesale cuts, rolls, bellies, scrapple, fatback, pigs' feet, and other products of this type not specified.
- 27/ Includes cutlets and tenderloins.
- 28/ Includes bacon substitutes and texturized vegetable protein bacon bits.
- 29/ Includes venison, rabbit, and other game meat.
- 30/ Includes sweetbread, tripe, tongue, chitterlings, heart, and varietal meats not specified.
- 31/ Excludes pork sausage. Includes salami, pepperoni, braunschweiger and products of this type.
- 32/ Includes Cornish hens, capons, goose, quail, duck, pheasant, and unspecified poultry.
- 33/ Includes unspecified chicken.
- 34/ Includes canned, dried, cubed, rolled, and ground chicken and products of this type.
- 35/ Includes unspecified turkey.
- 36/ Includes scramble mix, omelet mix, hard-boiled, egg substitute, and other eggs and combinations not specified.
- 37/ Includes other processed finfish in addition to frozen and canned.
- 38/ Includes mussels, abalone, seafood blend, anchovies, lox, cabiar, frog logs, and other seafood and marine specialties not specified.
- 39/ Includes sugar substitutes.
- 40/ Includes molasses.
- 41/ Includes marmalade preserves and fruit butter.
- 42/ Includes malt powder and malt liquid with pump, and syrups and toppings.

Continued--

Table 10 footnotes--continued

- 43/ Includes yams.
- 44/ Excludes cocktail onions, seasonings (granules, salt, powder, and juice), and sliced, diced, and chopped onions. Includes onion rings.
- 45/ Includes fresh and mature onions and canned stewed onions.
- 46/ Includes fresh peas. Also includes chickpeas, garbanzos, and blackeyed peas.
- 47/ Excludes diced and dried peppers. Includes sweet and hot peppers.
- 48/ Includes vegetarian beans.
- 49/ Includes Chinese and sweet and sour
- 50/ Includes products in addition to canned and fresh.
- 51/ Includes products in addition to frozen and fresh.
- 52/ Includes products in addition to frozen and fresh; also includes zucchini.
- 53/ Includes products in addition to frozen and canned.
- 54/ Includes products in addition to frozen and canned.
- 55/ Includes products in addition to frozen and canned.
- 56/ Includes products in addition to frozen, canned, and fresh.
- 57/ Includes citrus salad, tangerines, and unspecified products of this type.
- 58/ Includes baked apples and other apple products in addition to canned and fresh.
- 59/ Excludes maraschino cherries.
- 60/ Includes cranberry sauce.
- 61/ Includes avocados, raspberries, grapes, melons, maraschino cherries, compote, raisins, dates, figs, prunes, and other unspecified fruits.
- 62/ Includes orange base.
- 63/ Includes grapefruit base.
- 64/ Includes lemon crystals and base.
- 65/ Includes cider and apple base.

Continued--

Table 10 footnotes--continued

- 66/ Includes pineapple base.
- 67/ Includes grape base and grape-base concentrate.
- 68/ Includes blends, lime, cranapple, and other unspecified fruit and vegetable juices and bases.
- 69/ Includes pear, peach, and other unspecified nectars.
- 70/ Includes fruit, grape, and other unspecified products and bases of this type.
- 71/ Includes coffee substitutes and unspecified products of this type.
- 72/ Includes instant and ice-tea mix.
- 73/ Includes syrup and unspecified products of this type.
- 74/ Includes unspecified soups.
- 75/ Includes unspecified products of this type.
- 76/ Includes unspecified gravies.
- 77/ Includes cocktail, steak, cheese, white sauce mix, and unspecified products of this type.
- 78/ Includes unspecified health and diet products, prepared baby formulas, and fruit and cereal mixtures.
- 79/ Includes pudding pie mix.
- 80/ Includes mixed and unspecified nuts and peanuts.
- 81/ Includes popcorn, pretzels, corn chips, and unspecified products of this type.
- 82/ Includes benzoate of soda, tenderizer, and unspecified products of this type.
- 83/ Includes 50/50 flour salt and seasoned salt.
- 84/ Includes cayenne, white, and red pepper.
- 85/ Includes dill, cauliflower, cocktail onions, corn relish, cherry peppers, and other relish products.
- 86/ Includes onion salt, dehydrated sliced and chopped onions, seasoned tenderizer, garlic salt, celery salt, and other products of this type.

TABLE 11 -- INVENTORY OF EQUIPMENT AT SEPARATE EATING PLACES, BY PRIMARY TYPE OF FOOD SERVICE, 1979

EQUIPMENT	PRIMARY TYPE OF FOOD SERVICE										TOTAL
	WITH WAITER-WAITRESS		EAT AT COUNTER	COUNTER PURCHASE EAT ELSEWHERE IN ESTABLISHMENT	DRIVE UP WINDOW, CARRYOUT, OR DELIVERY	CAFETERIA	OTHER	TOTAL			
	TABLE-BOOTH	Number									
REFRIGERATORS, TOTAL	486,260	48,369	123,894	105,090	31,392	3,452	798,477				
REACH-IN: FULL SIZE COUNTER OR UNDERCOUNTER HEIGHT	215,127	26,052	43,250	54,410	14,195	1,270	354,344				
WALK-IN MOBILE CARTS	151,426	15,905	45,613	29,123	8,415	193	250,675				
FREEZERS, TOTAL	100,354	5,785	32,722	20,761	7,633	1,796	159,055				
REACH-IN: FULL SIZE COUNTER OR UNDERCOUNTER HEIGHT	19,353	643	2,269	796	1,149	193	24,403				
WALK-IN MOBILE CARTS	279,566	28,326	93,614	85,482	13,691	2,636	503,315				
FREEZERS, TOTAL	177,097	18,323	45,564	50,549	6,103	1,454	299,090				
REACH-IN: FULL SIZE COUNTER OR UNDERCOUNTER HEIGHT	62,588	8,576	26,081	24,870	2,978	509	125,602				
WALK-IN MOBILE CARTS	38,001	1,427	19,757	9,790	3,557	673	73,205				
OTHER RECEIVING AND STORAGE EQUIPMENT, TOTAL	1,880	---	2,212	273	1,053	---	5,418				
RECEIVING SCALES	182,843	12,232	66,327	38,097	32,241	2,761	334,501				
HAND TRUCKS AND DOLLIES	51,419	1,641	17,204	7,367	6,068	1,059	84,758				
INGREDIENT BINS, MOBILE	62,692	5,406	22,583	9,574	10,724	610	111,589				
SHELVING (LINEAR FOOTAGE), TOTAL	68,732	5,195	26,540	21,156	15,449	1,092	138,154				
PORTABLE STATIONARY	17,569,212	1,445,881	7,209,804	4,993,257	873,023	149,447	32,240,624				
	4,497,057	367,259	2,027,013	1,091,248	302,820	23,356	8,308,793				
	13,072,155	1,078,582	5,182,791	3,902,009	579,203	126,091	23,931,831				

CONTINUED --

--- = NOT AVAILABLE.

TABLE 11 -- INVENTORY OF EQUIPMENT AT SEPARATE EATING PLACES, BY PRIMARY TYPE OF FOOD SERVICE, 1979--CONTINUED

EQUIPMENT	PRIMARY TYPE OF FOOD SERVICE										TOTAL	
	WITH WAITER-WAITRESS			COUNTER			DRIVE UP			CAFETERIA		OTHER
	TABLE- BOOTH	EAT AT COUNTER	ELSEWHERE IN ESTABLISH- MENT	PURCHASE EAT	DRIVE UP WINDOW, CARRYOUT, OR DELIVERY	Number	Number	Number	Number			
FOOD PREPARATION EQUIPMENT, TOTAL	1,820,984	164,532	476,107	476,107	370,598	151,589	20,088	3,003,898				
BREAD SLICER	6,369	2,118	1,023	1,023	1,534	1,558	---	12,602				
MEAT SLICING MACHINE	91,248	11,139	17,437	17,437	16,441	6,441	1,104	143,858				
POWER MEAT SAW	10,984	---	975	975	2,226	488	606	15,279				
TENDERIZING MACHINE	9,238	235	586	586	353	1,107	316	11,835				
PATTY MAKER, AUTOMATIC	6,134	---	8,168	8,168	1,300	378	118	16,098				
MEAT CHOPPER	28,366	934	2,220	2,220	3,324	2,054	523	37,430				
VEGETABLE CUTTER, DICER, SLICER, POWERED:												
STATIONARY	35,965	2,359	11,179	11,179	10,336	2,519	528	62,926				
ROTATING BOWL	19,447	160	7,679	7,679	2,870	2,943	---	33,099				
VEGETABLE CUTTER, DICER, ATTACHMENT	37,689	670	7,648	7,648	5,258	3,139	167	54,571				
PEELERS	44,044	1,311	3,647	3,647	4,053	4,984	---	58,039				
FOOD MIXERS AND BEATERS	90,538	8,407	12,990	12,990	14,350	11,614	1,575	139,474				
BREADING MACHINE	2,908	109	1,102	1,102	5,048	538	193	9,898				
DOUGH DIVIDER AND ROUNDER	6,601	554	1,115	1,115	2,284	2,452	118	13,124				
ICE MAKING MACHINES	138,991	10,214	40,499	40,499	30,066	8,814	1,026	229,610				
PORTION CONTROL SCALES	134,101	8,365	51,784	51,784	38,004	11,979	1,368	245,601				
WORK TABLE TOPS OR CUTTING BOARDS	374,204	29,666	98,847	98,847	83,334	31,823	4,893	622,767				
SINKS	407,192	43,141	124,824	124,824	97,282	32,448	3,082	707,969				
TRAY MAKE UP CONVEYOR	5,037	2F2	5,738	5,738	566	1,932	---	13,555				
WAFFLE IRONS	16,454	2,753	364	364	547	---	---	20,118				
POPCORN POPPERS	4,020	---	671	671	1,168	92	---	5,951				
TOASTERS:												
POP-UP TYPE	140,267	18,117	16,284	16,284	12,037	6,371	167	193,243				
CONVEYOR TYPE	16,889	643	8,820	8,820	4,202	1,408	123	32,045				
COFFEE MAKERS:												
BOTTLE PREWERS:												
AUTOMATIC	81,562	11,858	15,714	15,714	15,741	3,480	241	128,636				
MANUAL POUROVER	24,520	2,944	9,171	9,171	5,348	2,169	---	44,152				
COFFEE URNS:												
AUTOMATIC	54,965	4,651	19,407	19,407	6,412	7,997	2,045	95,517				
MANUAL	14,496	2,953	2,136	2,136	4,259	1,414	1,777	27,035				
HOT TEA URNS	18,755	829	6,070	6,070	2,207	1,447	118	29,426				

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CONTINUED--

TABLE 11-- INVENTORY OF EQUIPMENT AT SEPARATE EATING PLACES, BY PRIMARY TYPE OF FOOD SERVICE, 1979--CONTINUED

EQUIPMENT	PRIMARY TYPE OF FOOD SERVICE										TOTAL	
	WITH WAITER-WAITRESS					COUNTER						OTHER
	TABLE- BOOTH	EAT AT COUNTER	EAT ELSEWHERE IN ESTABLISH- MENT	COUNTER PURCHASE EAT	DRIVE UP WINDOW, CARRYOUT, OR DELIVERY	CAFETERIA	Number					
COOKING AND RECONSTITUTING EQUIPMENT:												
OVENS, TOTAL	280,471	17,447	50,177	45,286	27,710	4,041	425,132					
DECK TYPE, ROASTING AND BAKING:												
GAS	82,126	3,502	5,403	8,387	14,265	2,260	115,943					
ELECTRIC	21,659	1,011	4,057	612	251	---	27,597					
CONVECTION, FLOOR OR COUNTER:												
GAS	26,698	2,255	1,178	3,772	6,419	530	40,852					
ELECTRIC	12,102	---	2,624	228	959	---	15,913					
CONVECTION, FLOOR OR COUNTER (ROLL-IN):												
GAS	4,077	56	246	384	855	230	5,988					
ELECTRIC	1,319	---	630	424	58	---	2,431					
ROTARY (REEL OR REVOLVING TRAY):												
GAS	223	---	51	1,018	362	115	1,809					
ELECTRIC	---	---	465	424	---	---	889					
INFRA-RED:												
GAS	1,734	---	6,910	1,692	444	---	10,780					
ELECTRIC	5,926	15	1,269	2,629	169	---	10,137					
LOW TEMPERATURE:												
GAS	1,430	15	---	1,421	169	---	3,165					
ELECTRIC	4,052	---	885	182	---	334	5,453					
CONVEYORIZED:												
GAS	---	---	348	---	---	---	348					
ELECTRIC	344	---	---	---	149	---	493					
RACK TYPE:												
GAS	11,264	1	698	964	609	334	14,870					
ELECTRIC	3,179	---	793	513	---	---	4,395					
PIZZA:												
GAS	27,918	5	5,551	10,177	470	115	45,606					
ELECTRIC	10,434	1	3,264	2,220	---	---	17,893					
ELECTRONIC (MICROWAVE):												
PLUG IN 110V	40,531	4	6,744	4,993	1,645	123	50,911					
PLUG IN 220V	25,455	1	8,711	5,247	886	---	41,449					
RANGES, TOTAL	128,241	10	21,433	22,133	13,531	1,645	197,004					
LIGHT-MEDIUM DUTY:												
GAS	24,796	7	4,854	9,041	1,445	123	44,206					
ELECTRIC	11,173	1	2,209	903	516	---	16,119					
HEAVY DUTY:												
GAS	80,950	3	12,363	9,501	11,007	1,562	114,711					
ELECTRIC	11,322	2	2,007	2,688	563	---	16,782					

--- = NOT AVAILABLE.

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TABLE II -- INVENTORY OF EQUIPMENT AT SEPARATE EATING PLACES, BY PRIMARY TYPE OF FOOD SERVICE, 1970--CONTINUED
(Number)

EQUIPMENT	PRIMARY TYPE OF FOOD SERVICE										TOTAL
	WITH WAITER-WAITRESS		COUNTER		DRIVE UP		CAFETERIA	OTHER	TOTAL		
	TABLE- BOOTH	EAT AT COUNTER	PURCHASE EAT ELSEWHERE IN ESTABLISH- MENT	WINDOW, CARRYOUT, OR DELIVERY	CAFE- TERIA	OTHER				TOTAL	
FRYERS, TOTAL	216,006	13,687	83,225	71,803	14,709	1,059	492,490				
PRESSURE, TOTAL	15,628	---	6,488	7,898	628	---	31,642				
DEEP FAT:											
FLOOR:											
GAS	57,052	3,585	27,413	17,464	4,895	476	111,885				
ELECTRIC	20,462	565	9,726	8,073	2,387	150	41,363				
COUNTER, TOTAL	92,904	8,352	25,755	22,684	3,849	434	153,979				
CONTINUOUS:											
GAS	3,809	---	329	778	378	---	5,294				
ELECTRIC	1,816	205	585	1,619	---	---	4,225				
FILTER:											
BUILT-IN:											
GAS	5,733	328	1,134	2,213	230	---	9,638				
ELECTRIC	4,070	---	2,859	2,125	418	---	9,472				
PORTABLE:											
GAS	5,529	453	2,631	3,797	1,204	---	13,614				
ELECTRIC	9,003	199	6,305	5,152	720	---	21,379				
BROILERS, TOTAL	72,132	1,810	12,387	3,832	3,184	520	93,865				
OVERFIPED:											
GAS	25,567	554	4,243	698	1,209	520	32,791				
ELECTRIC	2,839	---	989	215	---	---	4,043				
SALAMANDER:											
GAS	8,692	---	464	---	421	---	9,577				
ELECTRIC	345	---	392	---	---	---	737				
OPEN HEARTH:											
GAS	7,322	639	1,315	595	358	---	11,220				
ELECTRIC	1,946	---	256	---	---	---	2,202				
COUNTER TOP											
CHARBROILERS:											
GAS	18,812	513	3,218	2,201	929	---	25,673				
ELECTRIC	6,609	104	1,510	123	267	---	8,613				
COOKERS, TOTAL	25,380	2,044	12,606	6,501	3,332	---	49,863				
STEAM PRESSURE:											
ATMOSPHERIC:											
GAS	4,810	316	2,270	799	1,182	---	9,377				
ELECTRIC	10,813	232	2,525	1,114	203	---	14,987				
DECK, LOW (5-8 PSI):											
GAS	1,869	232	597	777	1,034	---	4,505				
ELECTRIC	2,946	1,264	3,632	929	209	---	8,990				
HIGH (12-15 PSI):											
GAS	2,853	---	2,276	1,178	271	---	6,578				
ELECTRIC	2,089	---	1,306	1,704	433	---	5,532				

--- = NOT AVAILABLE.

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TABLE 11 -- INVENTORY OF EQUIPMENT AT SEPARATE EATING PLACES, BY PRIMARY TYPE OF FOOD SERVICE, 1979--CONTINUED

EQUIPMENT	PRIMARY TYPE OF FOOD SERVICE										TOTAL
	WITH WAITER-WAITRESS		EAT AT COUNTER	COUNTER PURCHASE EAT ELSEWHERE IN ESTABLISHMENT	DRIVE UP WINDOW, CARRYOUT, OR DELIVERY	CAFETERIA	OTHER	COUNTER PURCHASE EAT ELSEWHERE IN ESTABLISHMENT			
	TABLE-BOOTH	Number						Number	Number	Number	
KETTLES, STEAM JACKETED, TOTAL	9,886	466	2,655	1,708	3,172	---	---	---	---	---	17,887
MISCELLANEOUS: GRIDDLES AND GRILLS:											
GAS	82,637	9,864	32,544	13,752	4,585	273	---	---	---	---	143,665
ELECTRIC	37,841	4,126	12,894	7,680	2,777	---	---	---	---	---	65,318
BRAISING PANS:											
GAS	8,771	---	1,305	184	169	715	---	---	---	---	11,234
ELECTRIC	3,143	173	149	---	---	---	---	---	---	---	3,465
WARMERS, FOOD, STEAM INJECTED:											
GAS	21,730	1,163	5,012	2,931	1,986	---	---	---	---	---	32,822
ELECTRIC	38,816	4,373	19,353	12,679	1,711	---	---	---	---	---	76,832
HOT PLATES:											
GAS	13,514	159	1,895	1,273	506	---	---	---	---	---	17,347
ELECTRIC	38,081	8,923	5,199	6,554	4,826	386	---	---	---	---	63,869
SANDWICH TOASTERS:											
GAS	3,322	---	674	474	---	---	---	---	---	---	4,470
ELECTRIC	15,582	1,487	4,343	2,911	996	---	---	---	---	---	25,319
ROTTISERIES:											
GAS	653	---	119	296	---	---	---	---	---	---	1,068
ELECTRIC	3,509	547	149	710	149	---	---	---	---	---	5,064
HOLDING CASE FOR DEEP FRIED PIES:											
GAS	81,562	11,858	15,714	15,741	3,980	241	---	---	---	---	128,836
ELECTRIC	24,520	2,944	9,171	5,348	2,169	---	---	---	---	---	44,152
SANITATION AND MAINTENANCE EQUIPMENT:											
WARE-WASHERS, TOTAL											
UNDER COUNTER	70,906	5,751	5,035	2,807	4,387	273	---	---	---	---	89,100
DOOR TYPE	15,062	2,915	1,039	1,977	169	---	---	---	---	---	21,162
RACK CONVEYOR	29,918	1,935	2,741	635	1,694	123	---	---	---	---	37,150
CONTINUOUS CONVEYOR:	20,195	937	801	105	851	159	---	---	---	---	23,120
STRAIGHT FLIGHT TYPE	3,985	---	319	---	1,164	---	---	---	---	---	5,468
CIRCULAR HORIZONTAL PLANE	1,746	---	135	---	509	---	---	---	---	---	2,390
GLASS WASHERS, TOTAL	22,484	1,286	1,973	782	1,002	---	---	---	---	---	27,527
AUTOMATIC:											
STRAIGHT CONVEYOR	8,145	---	371	211	565	---	---	---	---	---	9,292
POTARY CONVEYOR	4,088	---	214	---	189	---	---	---	---	---	4,491
DOOR TYPE	10,251	1,286	1,388	571	248	---	---	---	---	---	13,744

CONTINUED--

--- = NOT AVAILABLE.

TABLE 11 -- INVENTORY OF EQUIPMENT AT SEPARATE EATING PLACES, BY PRIMARY TYPE OF FOOD SERVICE, 1979--CONTINUED

EQUIPMENT	PRIMARY TYPE OF FOOD SERVICE										TOTAL
	WITH WAITER-WAITRESS					PRIMARY TYPE OF FOOD SERVICE					
	TABLE-BOOTH	EAT AT COUNTER	EAT AT ELSEWHERE IN ESTABLISHMENT	COUNTER PURCHASE EAT	DRIVE UP WINDOW, CARRYOUT, OR DELIVERY	CAFETERIA	OTHER				
MISCELLANEOUS WASHERS, TOTAL	33,576	1,676	4,809	1,071	2,796	479	44,807				
AUTOMATIC, POT AND PAN	5,381	722	308	90	297	---	6,798				
SILVER	3,556	458	382	---	---	---	4,436				
SCRAPPING AND PRE-WASH EQUIPMENT, OVERHEAD SPRAY	18,533	456	1,856	101	1,227	312	22,485				
LAUNDRY WASHING MACHINES	6,106	---	2,263	880	1,272	167	10,688				
WASTE EQUIPMENT, TOTAL	23,265	3,262	9,258	8,980	1,519	271	46,555				
PULPERS, WASTE COMPACTORS	1,113	156	---	---	169	---	1,478				
CRUSHERS, CAN AND BOTTLE	2,475	683	8,710	742	468	---	13,038				
DISPOSERS, FOOD WASTE, POWER	1,025	---	---	195	147	---	1,367				
MISCELLANEOUS, TOTAL	28,247	1,953	6,294	1,959	3,578	193	42,264				
BURNISHERS	190,274	13,709	62,195	52,576	18,671	1,127	338,552				
BOOSTERS, HOT WATER, SEPARATE UNIT	2,534	---	---	284	531	145	3,494				
EXHAUST VENT HOODS	35,220	2,547	7,141	2,386	2,930	145	50,369				
SOILED TRAY CONVEYOR SYSTEM	151,648	11,162	54,844	49,906	14,523	837	292,920				
MACHINE:	872	---	210	---	687	---	1,769				
PORTABLE UNIT	29,300	922	7,279	3,549	2,220	511	43,781				
WALL MOUNT	12,723	238	536	1,201	727	238	15,663				
MACHINE:	16,577	684	6,743	2,348	1,493	273	28,118				
CARTS, TOTAL	398,277	10,833	28,629	17,117	27,839	5,273	487,968				
BUSING	142,773	5,585	12,676	7,221	14,593	2,517	185,365				
DISHES	63,404	---	2,752	443	4,725	1,105	72,429				
SILVERWARE	28,403	---	528	101	1,597	230	31,259				
TRAY	119,313	4,373	10,530	7,517	4,511	193	146,437				
RACK	44,384	875	1,743	1,835	2,413	1,228	52,478				
RACKS, TOTAL	728,742	35,114	62,648	47,065	77,214	28,030	978,813				
DISHWASHER:	190,531	4,155	6,053	12,992	5,625	11,865	231,221				
WIRE	538,211	30,959	56,595	34,073	71,589	16,165	747,592				
PLASTIC											

--- = NOT AVAILABLE.

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TABLE 11 -- INVENTORY OF EQUIPMENT AT SEPARATE EATING PLACES, BY PRIMARY TYPE OF FOOD SERVICE, 1970--CONTINUED

EQUIPMENT	PRIMARY TYPE OF FOOD SERVICE										TOTAL	
	WITH WAITER-WAITRESS					COUNTER						OTHER
	TABLE- BOOTH	EAT AT COUNTER	EAT PURCHASE EAT	ELSEWHERE IN: ESTABLISH- MENT	DRIVE UP WINDOW, CARRYOUT, OR DELIVERY	CAFETERIA	Number	CAFETERIA	OTHER	TOTAL		
HOLDING AND SERVICE EQUIPMENT:												
BARS, TOTAL	119,834	6,956	13,403	6,013	12,032	4,835		163,073				
LIQUOR	9,642	350	501	714	91	345		11,643				
SALAD:												
MOBILE	9,582	156	1,437	583	642	193		12,633				
STATIONARY	25,122	1,052	5,958	1,296	2,205	---		35,633				
BUFFET CHAFERS	50,279	1,176	571	1,656	145	3,952		57,779				
BUFFET LINES:												
MOBILE	12,823	3,859	672	---	---	---		17,353				
STATIONARY	4,593	---	363	---	790	345		5,091				
CAFETERIA LINES:												
MOBILE	1,315	---	179	---	2,056	---		3,550				
STATIONARY	1,624	324	3,412	1,764	5,308	---		12,432				
CONVEYORS:												
IRREGULAR SHAPE	247	---	---	---	316	---		563				
STRAIGHT	607	---	310	---	479	---		1,396				
DISPENSERS, SELF LEVELING, TOTAL	35,999	---	17,318	2,006	9,337	---		64,660				
DROP IN:												
DISHES	23,712	---	277	1,864	3,161	---		29,014				
RACKS, TRAYS	7,088	---	16,682	142	3,734	---		27,646				
PORTABLE:												
DISHES	2,402	---	142	---	945	---		3,489				
RACKS, TRAYS	2,797	---	217	---	1,497	---		4,511				
DISPENSERS, TOTAL	339,916	39,959	147,160	88,754	25,610	867		642,306				
CARBONATED BEVERAGES	161,716	18,303	73,482	51,311	10,367	494		315,677				
CREAM	6,499	1,577	2,428	1,985	2,147	---		14,636				
HOT CHOCOLATE	23,041	4,982	12,456	7,487	2,337	123		53,426				
ICE TEA	57,493	5,979	23,118	9,937	3,574	123		100,224				
JUICE	18,845	2,053	10,961	4,081	3,633	---		35,573				
LIQUOR	13,071	173	3,627	128	---	---		16,999				
MILK	42,300	4,841	7,516	4,919	2,647	123		62,346				
OTHER, NON-CARBONATED BEVERAGES	16,951	2,051	13,572	8,905	905	---		42,425				

--- = NOT AVAILABLE.

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TABLE 11 -- INVENTORY OF EQUIPMENT AT SEPARATE EATING PLACES, BY PRIMARY TYPE OF FOOD SERVICE, 1979--CONTINUED

EQUIPMENT	PRIMARY TYPE OF FOOD SERVICE										TOTAL
	WITH WAITER-WAITRESS	COUNTER PURCHASE	DRIVE UP	CAFETERIA	OTHER	OTHER					
	TABLE- BOOTH	EAT AT COUNTER	ELSEWHERE IN ESTABLISH- MENT	WINDOW, CARRYOUT, OR DELIVERY	NUMBER	NUMBER	NUMBER	NUMBER	NUMBER	NUMBER	NUMBER
FOOD CARRIERS-PORTABLE:											
HEATED	11,682	---	2,242	1,374	599	1,105	17,002				
UNHEATED	16,406	---	958	20,234	979	---	39,577				
FOOD HOLDING CABINETS											
STATIONARY:											
HEATED	29,974	2,735	17,433	11,029	4,367	345	65,883				
UNHEATED	13,601	1,486	4,494	4,071	1,925	167	25,744				
OTHER HOLDING AND											
SERVICE EQUIPMENT:											
FUDGE WARMERS	20,144	1,772	17,813	17,316	759	---	57,804				
HOT WELLS, 12" X 20"	56,561	314	14,107	11,652	8,993	---	91,627				
ICE PANS	45,724	112	35,916	3,727	1,396	---	86,875				
ICE CREAM CABINETS	59,278	5,241	13,585	14,978	2,112	---	95,194				
NOURISHMENT STATIONS											
(HEALTH CARE)	941	---	---	---	---	---	941				
SHAKE MACHINES	45,727	4,378	24,437	15,720	1,514	---	91,776				
SODA FOUNTAINS	25,126	3,202	11,401	8,133	1,264	---	49,126				
SOFT SERVICE MACHINES	10,395	1,400	17,618	16,094	832	115	46,454				
WAITRESS SERVICE											
STATIONS	107,231	5,221	6,741	3,826	2,501	---	125,520				

--- = NOT AVAILABLE.

TABLE 12 -- PERCENT OF SEPARATE EATING PLACES REPORTING NONFOOD SUPPLIES, BY PRIMARY TYPE OF FOOD SERVICE, 1979

NONFOOD SUPPLIES	PRIMARY TYPE OF FOOD SERVICE							TOTAL
	WITH WAITER-WAITRESS		COUNTER PURCHASE EAT	DRIVE UP WINDOW,	CAFETERIA	OTHER	Number	
	TABLE-BOOTH	EAT AT COUNTER	ELSEWHERE IN ESTABLISHMENT	CARRYOUT, OR DELIVERY				
PERMANENT DINNERWARE:								
PLATES INCLUDING SALAD PLATTERS:								
UNDER SIX INCHES	67.35	40.17	12.33	11.26	58.72	56.97	44.55	
OVER SIX INCHES	80.57	53.83	16.60	18.62	61.62	56.97	54.73	
OVAL PLATTERS	64.09	39.36	13.19	10.80	53.76	45.60	42.67	
BOWLS:								
UNDER EIGHT OUNCES	67.14	46.19	12.25	8.74	57.77	56.97	44.39	
EIGHT OUNCES OR MORE	65.00	37.57	15.08	10.77	46.28	45.60	43.12	
SAUCERS	65.08	40.98	9.32	6.49	52.22	56.97	41.90	
CUPS/MUGS	88.75	69.97	21.42	16.19	77.95	56.97	61.11	
GLASSES	85.55	60.64	17.92	11.88	72.04	42.63	57.08	
COFFEE POTS	75.82	60.22	38.15	27.57	69.59	55.97	58.58	
WATER PITCHERS	69.99	31.38	6.37	13.25	47.77	56.97	44.20	
CREAMERS	51.38	51.46	9.90	11.05	42.28	44.81	36.00	
SUGAR BOWLS	51.16	56.00	10.77	12.24	56.63	56.97	37.09	
TABLEWARE:								
KNIVES	89.20	70.85	21.28	20.58	80.52	56.97	62.27	
FORKS	90.15	72.90	23.84	20.89	80.52	56.97	63.45	
SPOONS	89.93	76.46	21.62	25.22	80.52	56.97	63.97	
STAINLESS STEEL SETTINGS	96.15	99.13	66.85	66.32	93.84	100.00	97.41	
SILVER PLATED SETTINGS	2.71	1.05	.68	---	7.51	---	1.85	
DISPOSABLE DINNERWARE:								
PLATES/30WLS	41.16	52.59	56.35	59.21	57.49	58.55	48.71	
COLD DRINK CUPS:								
MANUAL:								
6-14 OZ.	56.32	74.32	89.69	79.18	58.48	70.82	68.16	
15 OZ. OR LARGER	28.17	29.97	74.87	61.20	24.99	16.52	42.88	
VENDING	.90	---	2.39	2.08	3.58	---	1.40	
HOT DRINK CUPS:								
MANUAL	48.42	68.14	76.18	58.67	50.25	46.98	56.97	
VENDING	.53	1.17	1.65	.79	7.38	16.52	1.11	

CONTINUED--

--- = NOT AVAILABLE.

TABLE 12 -- PERCENT OF SEPARATE EATING PLACES REPORTING NONFOOD SUPPLIES, BY PRIMARY TYPE OF FOOD SERVICE, 1979--
CONTINUED

NONFOOD SUPPLIES	PRIMARY TYPE OF FOOD SERVICE										TOTAL
	WITH WAITER-WAITRESS					DRIVE UP WINDOW, CARRYOUT, OR DELIVERY					
	TABLE-BOOTH	EAT AT COUNTER	COUNTER PURCHASE EAT ELSEWHERE IN ESTABLISHMENT	CATERING	Number	CAFETERIA	OTHER	CAFETERIA	OTHER	CAFETERIA	
PAPER NAPKINS:											
SINGLE PLY:											
COCKTAIL	20.88	7.45	8.71		16.35	9.70	14.34	9.70	14.34	9.70	16.42
LUNCHEON	35.22	74.07	61.29		64.45	45.70	14.34	45.70	14.34	45.70	48.50
DINNER	29.97	11.72	24.84		22.03	23.07	14.34	23.07	14.34	23.07	25.94
MULTI-PLY:											
COCKTAIL	16.64	2.94	7.29		11.23	10.45	61.33	10.45	61.33	10.45	12.91
LUNCHEON	20.91	9.18	26.58		18.59	33.90	44.81	33.90	44.81	33.90	21.18
DINNER	40.21	10.57	14.75		14.53	22.35	73.49	22.35	73.49	22.35	29.19
TOILET TISSUE:											
SINGLE-PLY	44.10	57.57	59.79		43.09	48.19	25.72	48.19	25.72	48.19	47.88
MULTI-PLY	54.06	27.22	37.95		40.58	26.36	44.81	26.36	44.81	26.36	45.73
FLAT/INTERFOLD	12.37	8.72	9.06		12.38	6.49	14.34	6.49	14.34	6.49	11.31
PAPER TOWELS:											
ROLL:											
KITCHEN/SOFT WOUND	48.79	54.89	53.23		58.88	46.03	47.28	46.03	47.28	46.03	51.94
WASHROOM/HARD WOUND	24.69	21.21	24.01		23.16	31.40	---	31.40	---	31.40	24.13
2 PANEL-(SINGLE FOLD)	24.10	21.33	29.37		23.86	9.56	---	9.56	---	9.56	24.29
3 PANEL:											
SINGLE OR MULTI FOLD	14.22	10.19	18.57		13.99	17.92	---	17.92	---	17.92	14.74
CENTER FOLD	10.30	9.69	6.32		10.12	13.84	---	13.84	---	13.84	9.54
PAPER PLACEMATS	41.71	5.69	17.23		7.10	19.17	---	19.17	---	19.17	27.30
PAPER TABLE CLOTHS	5.52	1.01	4.68		4.58	8.81	30.46	8.81	30.46	8.81	5.07
PAPER TRAY COVERS	4.07	1.95	15.24		6.60	2.11	19.09	2.11	19.09	2.11	6.46
DISPOSABLE TRAYS AND OTHER SERVICEWARE	6.23	4.53	19.68		13.28	9.70	19.09	9.70	19.09	9.70	10.06

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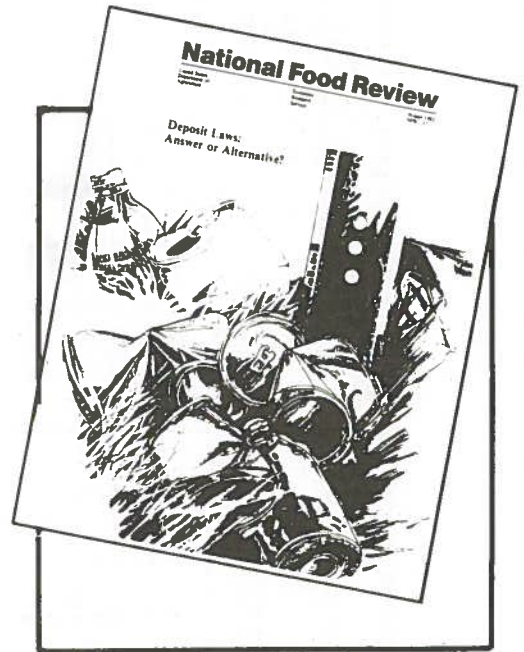
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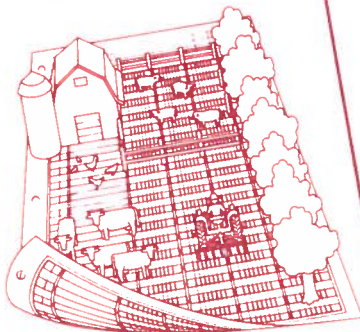
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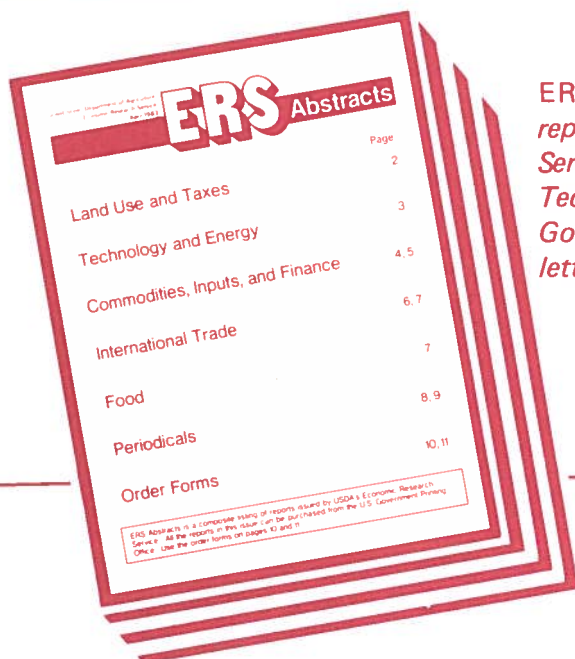
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