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# The Foodservice Industry

Structure, Organization, and Use of Food, Equipment, and Supplies

Michael G. Van Dress

THE FOODSERVICE INDUSTRY: Structure, Organization, and Use of Food, Equipment, and Supplies, by Michael G. Van Dress, National Economics Division, Economic Research Service, U.S. Department of Agriculture. Statistical Bulletin No. 690.

#### ABSTRACT

Nearly 378,000 foodservice establishments purchased 49 billion pounds of food in 1979, up 12 billion pounds from 1969. The total retail value of food served away from home reached \$102.4 billion, spent by a daily average of 169 million customers. Separate eating places, the industry's largest segment, grossed \$58.4 billion in meal and snack sales in 1979, up 360 percent from 1966. Growth in numbers and revenue of away-from-home eating was spurred by rising incomes, a more mobile population, the trend toward convenience eating, and the increase in franchising and multiunit firms.

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

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#### **PRE FACE**

This research was requested on behalf of the food industry 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 which make up the industry.

Financial support was provided by associations, commodity groups, and individual firms having an interest in the food-service industry. Leadership in organizing and coordinating the research effort was provided by Reuben R. Cordova, formerly Executive Vice President, IFMA; William S. Ash, Market Research and Planning Director, Durkee Foods Division of SCM Corporation; and J. C. Heithaus, Market Research Director, Hobart Corporation. Other contributors who were 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; 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 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. Selected data on workers, persons served, cost components, food vending, and energy also are provided.

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#### SUMMARY

Americans spent 38 percent of their food dollar on meals and snacks away from home in 1981, up from a 26-percent share in 1960. The consumer trend toward quick and convenient meals away from home led to a jump in the number of cafeteria and fast food outlets since 1966. Although establishments offering table and booth service still dominate the foodservice industry, their numbers dropped from 79 percent of all outlets in 1966 to 58 percent in 1979.

The consumer trend toward spending more food dollars in the foodservice market was triggered by rising incomes, changing living and working habits, a more mobile population, and the national inclination to purchase greater convenience. The estimated total retail value of food served away from home reached \$102.4 billion in 1979; an average of 169 million persons was served daily. Real sales increased 3 percent, compounded annually, and 34 percent more people were served compared with 1966. In current dollars, the increase in sales amounted to over 10 percent. Continued growth in the foodservice industry, though slowing, will likely rely on rising income and the expected continued increase in single-person households and away-from-home food purchases by people in the age group 22 to 40 years.

The following trends characterized the foodservice industry between 1966-79:

In 1979, the foodservice establishments reviewed in this survey bought 49 billion pounds of food, up from 37 billion pounds in 1969.

Certain farmers will benefit from expansion of the foodservice industry, especially more variety in fast food menus. Vegetable, fruit, poultry, and grain producers will likely gain. The trend toward breakfast offerings should further boost producer earnings.

Independent firms, while declining in number, still outnumbered franchised businesses in 1979--88 percent of sitdown operations were unaffiliated, and 63 percent of fast food places remained independent.

The foodservice industry employed more workers than any other retail business, averaging 13 workers per establishment in 1979, compared with eight in 1966. Eighty-six of 100 establishments employed workers other than the proprietor or partners, and 38 percent of the employees worked at least 40 hours per week.

Food industry employees were becoming increasingly younger as the number of sitdown service establishments declined. Fewer waiters/waitresses meant more wages paid at, or slightly above, minimum wage, and fewer jobs held as a major source of family income.

The foodservice sector, which has more retail outlets than any other business, has become increasingly stable since 1966. In 1979, 7 of 10 places were in business at least 5 years, and only 3 of 100 were operating for less than a year.

In 1979, separate eating places, the industry's major segment with 231,000 establishments, registered \$58.4 billion in sales of food and nonalcoholic beverages, a 360-percent increase from 1966. Growth in fast food sales (available at establishments that primarily offer drive-up, carryout, or delivery service, and those that offer counter service with seating and stand-up facilities elsewhere in the establishment) was even more dramatic, showing a tenfold increase in current dollars and a fivefold increase in constant dollars.

**GLOSSARY** 

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.

Foodservice establishment—A complex operating under a single name at a given location in which food service is available. An establishment may consist of a single building, such as a separate eating place, or many buildings, such as a university, a factory, or an amusement park.

Foodservice operation—A unit that provides food service within an establishment, having its own food records and food preparation area(s) or a kitchen. Two or more foodservice operations in an establishment that have combined food records or that use a food preparation area or kitchen together are treated as a single foodservice operation. An establishment may have more than one foodservice operation.

Size of operation—A measure based on sales of food and non-alcoholic beverages in its foodservice operation(s). "Retail value" and "sales" are used synonymously in this report and the term "food" is used to include "nonalcoholic beverages."

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

Kind of business—A classification reflecting the product(s) or service(s) which is the primary source of the establishment's receipts or the traditional trade activity or service designation which characterizes the establishment's business. They are:

Separate eating places: Establishments that do not operate as subordinate facilities of different and separately identifiable kinds of businesses, and whose primary function is the sale of food for onpremise or immediate consumption.

Separate drinking places: Establishments with foodservice that do not operate as subordinate facilities of different and separately identifiable kinds of businesses and whose primary function is the sale of alcoholic beverages sold for consumption on the premises.

Retail stores: Foodservice operations that operate in conjunction with retail establishments, such as department stores; limited-price variety stores; delicatessens; candy, nut, or confectionery stores; retail bakery stores; and drug stores.

Hotels/motels: Establishments that are engaged in providing both lodging and meals to the general public. Included here are

tourist courts that provide food service. Excluded are rooming and boarding houses and private residences.

Civic/social/fraternal associations: Nonprofit membership organizations with food service, excluding fraternity and sorority residential houses.

Recreation/amusement: Foodservice operations in drive-in theaters, dinner theaters; bowling, billiard, or pool halls; commercial sports establishments (racetracks and stadiums); membership golf or country clubs; public golf courses; and miscellaneous commercial amusement and recreational establishments (tennis clubs, athletic clubs, and amusement parks).

Other public places: Miscellaneous public eating places covered by the survey not elsewhere classified, including gas stations, office buildings, plants, and airports.

Hospitals: Included are both public and private hospitals. Excluded are hospitals on military bases and university hospitals not open to the public.

Nursing/care facilities: This group included the following types of public and private establishments:

- a. Skilled nursing homes--provide continuous health care as their primary function;
  - b. Nursing and personal-care facilities--provide some nursing services but not on a continuing basis; and
    - c. Residential-care facilities--provide personal care where medical care is not a major element.

Colleges/universities: Establishments that require a high school diploma or equivalent for admission. Such establishments grant degrees, associate degrees, certificates, or diplomas. Included are junior colleges and professional and normal schools.

Other institutions: Foodservice operations in religious organizations (convents and monasteries) and community programs (such as job-training centers).

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:

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

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

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

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

Cafeteria type: Operations in which people perform a selfservice function in the process of obtaining meals and snacks for onpremise or immediate consumption. Excluded are foodvending operations.

Other: This group contains operations that are not classified in any of the above groups. These establishments may provide such services as banquet facilities, catering, and food vending. m w

### The Foodservice Industry

Structure, Organization, and Use of Food, Equipment, and Supplies

Michael G. Van Dress\*

#### INTRODUCTION

In 1981, expenditures for meals and snacks away from home, which encompass the foodservice industry, accounted for about 38 percent of total expenditures for all foods, up 12 percentage points from 1960 when the foodservice sector accounted for 26 percent of total food expenditures. Growth in food service was accompanied by marked changes in industry structure and organization. Sales by fast food firms accounted for about 38 percent of total sales by eating places (SIC 5812) in 1981, up from 15 percent in 1963.1/ Sales by fast food chains--those with 11 or more outlets--increased from 9 percent of total fast food sales in 1963 to about 40 percent in 1981. Although total growth in food service has benefited suppliers to this industry, including farmers, manufacturers, and distributors, changes in industry structure and organization have altered the mix of foods consumed away from home and the kinds of equipment and supplies purchased. While these changes profited some suppliers, they had a negative impact on others.

This report identifies current product markets and provides statistics on the structure and organization of the foodservice industry and information on economic and physical characteristics of foodservice establishments. Measures of changes since the survey was last conducted in 1966-69 also are provided. As used in this report, food service is the dispensing of prepared meals and snacks for onpremise or immediate consumption in establishments which collectively make up the foodservice industry.

**PROCEDURE** 

Interviews were conducted with representatives of 2,272 foodservice establishments. Respondents were selected from a stratified, two-stage probability-proportional-to-size sample representing the contiguous United States. Stratification was by the

<sup>\*</sup>Van Dress is an economist in the National Economics Division, Economic Research Service, U.S. Department of Agriculture.

<sup>1/</sup> 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.

four census regions, and within these, by six zones based upon degrees of urbanization.

The survey represented all foodservice operations except those that operated in elementary and secondary schools, the military services, correctional institutions, programs for senior citizens, child day-care services, churches and synagogues, fraternity and sorority residential houses, boarding houses, intransit feeding, mobile lunch and ice cream wagons, foodstores, and selected types of theaters and vended food locations. Estimates for these segments were developed individually by the U.S. Department of Agriculture (USDA). All other segments of the foodservice industry were represented by the sample survey. (They are listed on page 3 of the Screening/Call Report Form in the appendix.)

Estimates of reliability were not computed for findings from this survey as they were for those from the 1966-69 survey. In the 1966-69 survey, such estimates were reported in the form of coefficients of variation. For the 16 major food groups in that survey, the coefficients ranged from 2.2 percent (at one standard deviation) for dairy products and ices to 7.9 percent for seafood. For the dairy group, then, the chances were 95 out of 100 (at two standard deviations) that the true quantity would lie within 4.4 percent, plus or minus, of the estimated quantity.

Data were collected randomly beginning November 1978 and ending October 1979, although callbacks continued through January 1980. Annual sales were for the most recent period for which data were available prior to the interview. Sales estimates from the survey mostly covered the period July 1978 to July 1979. Estimates for nonsurveyed market segments were primarily for October 1978 to September 1979. All other estimates reflected information as of the date of the scheduled interview.

The survey data were classified under public eating places and institutional, or nonpublic, eating places. Public eating places primarily sell a product or service for profit, whereas institutional food service is labeled as rendering a service, although a profit is sometimes possible. Establishments in the public eating sector accounted for 87.5 percent of the total number of establishments represented in the survey, but they registered a lower percentage of sales. Most of the establishments that were not represented by the survey were the institutional type. The survey accounted for 95 percent of the value of all food and beverage purchases made by public eating establishments, but recognized just 40 percent of purchases made by institutional establishments. Institutional sector purchases excluded the military services and elementary and secondary schools, which together, accounted for nearly 50 percent of food purchases.

Information from the current survey sometimes is compared with a 1966-69 study. Differences in the estimates between the periods may be due to some differences in sample design and to other sampling and nonsampling errors. Some comparisons between findings

are made in aggregate form without adjusting for differences in establishment classification and/or representation. For example, grocery and dairy stores, fraternity and sorority residential houses, and theaters (except drive-in and dinner theaters) were included in 1966-69 but not in 1979. Conversely, Federal hospitals, if they were not physically located on a military reservation, had an opportunity for sample selection in 1979 but not in 1966-69. Classification changes placed sporting and recreational camps with the public sector in 1979, although they were classifed under institutions in 1966-69. Classifications used in the 1966-69 surveys, such as sanatoriums, convalescent homes or resthomes, and homes for the aged, young, handicapped, or mentally ill, were redefined for the 1979 survey as residential-care facilities and nursing and personal-care facilities. Because of technical requirements in classifying some medical and care facilities, an establishment may have been misclassified prior to sample selection, but misclassification was not likely. Overall, these changes decreased the 1979 food purchase value about 0.7 percent for public eating places and 1.4 percent for institutions. (Additional detail on sample methodology and data collection is provided in the appendix.)

### INDUSTRY GROWTH AND CHANGE

The foodservice industry grew rapidly during the sixties and seventies. Projected estimates of the 1979 survey data showed the retail value of meals and snacks served away from home at about \$86 billion, when 139 million persons were served daily.

These estimates showed neither the value of food moving through establishments not included in the survey nor the number of persons served in them. The value of products moving through those establishments is estimated at \$17 billion, received from serving 31 million persons daily.

Estimates for both the surveyed and nonsurveyed categories are provided on the following page.

The estimated total retail value of food served away from home, excluding alcoholic beverages, reached \$102.4 billion; nearly 170 million persons were served daily in 1979. Real sales, compounded annually, increased 3 percent; 2.7 percent more people were served compared with 1966.

In current dollars, the increase in sales, compounded annually since 1966, was estimated at 10.5 percent. If this rate of growth should continue into the mideighties, the value of meals and snacks away from home should approach \$187 billion. However, many variables, such as income, affect away-from-home eating. Growth rates tend to slow as industries mature, and there are indications that food service may be approaching this point in its life cycle, although a given individual firm may attain substantial growth in future years. Growth in population and the number of mothers employed outside the home—variables which also had a favorable impact on food service—may not approach the increases achieved since the sixties. Double—income families frequent eating places more often than families with one spouse

and the market of the second o	:	Retail	:	D
Industry sector	•	food	:	Persons served
Industry Sector		value	:	daily
	:	value	:	dally
		Mil. dol	<u>.</u>	Mil.
Public establishments		76,962		120.9
Surveyed population		73,606		115.6
Nonsurveyed population		3,356		5.3
Intransit feeding		1,467		
Retail outlets		724		
Mobile lunch and ice cream wagons		294		-
Alaska and Hawaii		871		
Institutional establishments		25,447		48.4
Surveyed population	12,103		23.0	
Nonsurveyed population	13,344		25.4	
Schools		7,340		
Military services		3,337		
Correctional institutions		845		
Senior citizens		491		
Child day-care		343		
Other		988		
Industry total		102,409		169.3

<sup>--=</sup>Estimates were not imputed separately for these categories.

employed. The check size per person for families with both spouses employed is larger, and annual expenditures are about one-fifth again as large as households with only one spouse employed.

Foodservice growth may have to rely on such factors as increases in singleperson households and in the proportion of people from 22 to 40 years of age. People in these categories eat out more frequently and spend more of their income than others for meals and snacks away from home. The tendency toward small households—a favorable trend for the foodservice industry—is expected to continue.

However, the foodservice industry, especially the commercial segment, is not expected to maintain the high growth rates in the eighties that it has experienced since 1966. In fact, sales at eating places (SIC 5812) actually declined in 1979 and 1980, after adjusting for inflation. However, real sales have since rebounded and showed an average increase as of the first quarter of 1982 of 0.6 percent compared with the previous year.

#### SURVEY FINDINGS

The Foodservice Industry Survey concentrated on segments of the market that could be efficiently represented in the sample design. Segments were excluded that did not meet this criterion or for which data could be obtained elsewhere. The establishments represented in the survey accounted for about 81 percent of the value of all food and nonalcoholic beverages purchased by the total industry. The amount purchased by nonsurveyed, public eating places accounted for 3 percent of the industry total, and purchases by nonsurveyed, institutional eating places accounted for 16 percent. Additional values are provided on the following page.

#### Industry Structure, Organization, and Operation

Food service is available in about 378,000 establishments of the types represented in the 1979 survey, about 7,000 more establishments than was estimated from a similar survey of the food-service industry in 1966 (app. table 1).

The slight increase would suggest, at first, that the industry changed little during the intervening 13 years. However, substantial changes occurred in industry structure and organization, the number of customers served, real dollar sales, and the types and quantities of products used. Some market segments had major declines in number of establishments while others grew. According to data published by the Bureau of the Census, the number of establishments classified as single unit eating places (SIC 5812) increased almost 2 percent between the 1972 and 1977 Retail Trade censuses.2/ However, the number of establishments affiliated with a franchise firm and owned by a franchisee increased by about 44 percent during the same period. Since establishments are classified by firm size without regard to franchise affiliation, many single unit establishments actually had available to them the full backing of many services that franchise firms can provide, such as site location, design and construction assistance, training, accounting, links with supply sources, and advertising and promotion. Consequently, franchise establishments more often operate similarly to outlets of chains rather than as independents. When the figures were adjusted to reflect this difference, single unit firms dropped to 66 percent of the total in 1977, down from 75 percent in 1972. Multiunit firms, on the other hand, reached 34 percent of the total in 1977, up from 25 percent just 5 years earlier.

Kind of Business

Separate eating places dominated the industry with 231,000 establishments, or 61 percent of all establishments surveyed. In the 1966 survey, separate eating places accounted for 54 percent of the establishments. Separate drinking places maintained second position in 1979 with 8 percent of the establishments, although the number of such places actually decreased from 52,000 in 1966 to 31,000. Recreation and amusement places and nursing

<sup>2/</sup> The Census of the Retail Trade is part of the economic censuses of the Nation's industrial and business activities conducted at 5-year intervals to provide a detailed statistical profile of a large segment of the national economy.

	D I	
Commenced and accommenced	Food	: Percent
Surveyed and nonsurveyed :	purchase	: distribu-
industry sectors :	value	: tion
		·
	Mil. dols.	Percent
Public eating places	30,337	73.0
Surveyed population	29,007	69.8
Nonsurveyed population	1,330	3.2
Intransit air and rail	589	1.4
Alaska and Hawaii	342	.8
Miscellaneous retail establishments	284	.7
Mobile lunch and ice cream wagons	115	•3
Institutional eating places	11,201	27.0
Surveyed population	4,551	11.0
Nonsurveyed population	6,650	16.0
Schools	3,670	8.8
Military services	1,647	4.0
Correctional institutions	422	1.0
Senior citizens	246	.6
Intransit inland waterways	237	•6
Child day-care	171	• 4
Alaska and Hawaii	56	.1
Other	201	•5
Industry total	41,538	100.0

and personal-care facilities each represented 5 to 6 percent of the establishments surveyed.

The total number of drinking places (SIC 5813), as well as the number that provided food service, decreased markedly since 1972. But sales of meals and snacks, as a percentage of total sales of all drinking places, and as a percentage of those that provided food service, actually increased marginally.

Continued changes are anticipated in the physical structure of the industry, possibly altering the demand for goods and services.

Primary Type of Food Service

Establishments primarily offering waiter/waitress (sitdown) service at tables and booths constituted almost half the total number surveyed (app. table 2). However, eating places that offered this service, whether as a primary or secondary service, decreased from 79 percent in 1966 to 58 percent. Although this trend should continue, it is expected to moderate as proportionately fewer independents leave the business and, possibly, as

fast food places continue to increase their food and service offerings in competition for customers. Conversely, the number of establishments that offered cafeteria service increased to 11 percent from 7 percent in 1966. Fast food outlets (a combination of establishments that primarily offered services as drive-up, carryout, or delivery and those that offered counter purchase with seating or stand-up facilities elsewhere in the establishment) accounted for 29 percent of all establishments surveyed. Separate eating places had proportionately more fast food outlets than any other kind of business, accounting for 37 percent of such establishments. While direct comparisons for this type of food service were not made because of differences in definition between the 1966 and 1979 surveys, Bureau of the Census data indicate that real sales of fast food eating places (SIC 5812) increased 51 percent between 1972 and 1977, after adjusting for inflation.

If this trend continues, farmers will benefit who produce commodities for such processed items as cheese, buns, and pickles, which are frequently used by fast food places. Farmers that produce infrequently used commodities, such as fruit, turkey, and milk to be churned into butter, may experience a softening of demand, other things being equal. It should be noted, however, that the limited menu of fast food places is gradually becoming less limited, and this trend will likely continue. Farmers will benefit who produce vegetables for salad bars, ingredients for breakfast offerings, and chicken, pork, and fish items for burger outlets expanding their menus.

Establishment Size

More than half of the establishments surveyed had annual meal and snack sales of less than \$100,000. About 86 percent of separate drinking places grossed less than \$100,000 in meal and snack sales. Generally, as sales increased, there were fewer establishments. For example, about 2 percent of the establishments surveyed had meal and snack sales of \$1,250,000 or more, but a quarter had sales of less than \$40,000, annually. In the 1966 survey, about 3 percent had sales of at least \$775,000, and 38 percent had sales of less than \$50,000 in 1979 dollars.

Firm Size

Seventy-one percent of the firms were single establishments in 1979, down from 87 percent in 1966. However, single unit establishments with franchise affiliations were included in the 71-percent figure but not in the 87-percent total.

The drift toward fewer independents also is reflected in statistics from the Bureau of the Census. In 1967, 90 percent of eating places (SIC 5812) were single unit firms, and chains—firms with 11 or more units—had only 5 percent. By 1977, the percentage of independents had decreased 11 percentage points, but the number of units owned by chains had had a net increase of 8 percentage points. The balance was accounted for by multi-unit firms which were not classified as chains. Census figures on independents included establishments that had a franchise affiliation.

Proportionately fewer establishments tend to offer table or booth service as a primary type of food service when firm size increases. Fifty-two percent of single unit firms provided table and booth service. This service was offered by 37 percent of chain outlets and by 34 percent of the outlets of firms with 250 or more units. Conversely, about 49 percent of the outlets of large multiunit firms, 37 percent of the outlets of chains, and 25 percent of the independents were likely to be fast food establishments.

Independents offered a greater mix of foods than the franchise or chain outlets. An efficient restaurant operator might use a full menu as a management tool to control food costs and maintain competitive menu prices while keeping a high level of satisfied customers. This would be especially appropriate during periods of rising prices and relatively lower disposable incomes. This approach requires menu flexibility because managers would have to gear menus or specials to foods in plentiful supply, and which may be purchased at a savings.

Wholesalers could develop and/or increase their market shares by offering independents many of the same services that chains and franchise firms provide their member outlets. Beginning in the thirties, this was accomplished successfully in the grocery industry, allowing many independent grocery stores to compete with chain outlets. There were differing plans and approaches, but the common element was group action resulting in large-scale purchases, consolidated deliveries, inventory control, and better access to capital.

The trend of an industry from one of mostly independents toward one of chain outlets is expected to continue but at a declining rate. The independents that are still in business are relatively stronger than in 1966, and can probably compete more effectively today based on growth in real sales per establishment. Since a wider variety of products may be purchased by independents than chains and franchise firms that tend to operate limited menu outlets, more farmers would likely benefit from an increase in single unit firms. Nevertheless, chains and franchise firms exercise advantages over independents in many critical areas, such as advertising and promotion, centralized purchasing, inventory, accounting, and administrative technologies and controls, and their share of the total market is expected to increase.

Franchise Association

About 19 percent of respondents were associated with a franchise firm (app. table 3). In the 1966 survey, a minimum of 87 percent of public eating places were not affiliated. An undetermined additional percentage of multiunit outlets and institutions also had no affiliation. Further comparisons with the 1966 survey are not appropriate because of differences in the extent of detail tabulated. But franchising apparently has grown substantially during the two survey periods.

Slightly more than half of the establishments with a franchise association were operated by a franchisee, but this varied

substantially when establishments were classified by primary type of food service. The franchisee, who actually owns and operates the business, agrees to maintain specific uniform products, services, and practices in the operation of the business. A franchisor outlet is owned and managed directly by the franchise firm. Franchisees were more likely to operate establishments that primarily offered drive-up windows, carryout or delivery service, and sitdown service at counters. Franchisors, on the other hand, had a higher proportion of establishments that offered cafeteria or room service. About the same percentage operated fast food outlets where food was purchased at counters. Fast food service was offered by about 60 of 100 establishments that had any association with a franchise, compared with only 5 of 100 that primarily offered counter service, and 30 of 100 that offered table or booth service.

Eighty-eight percent of the establishments that featured sitdown service were not associated with a franchise firm. About 4 out of 5 were independents. In fast foods, 63 percent were not associated with a franchise firm and only 6 in 10 were independents.

As the structure of the industry evolves, so will the needs and requirements for workers. A decreasing number of establishments offered sitdown service, but other establishments—led by franchise firms—increasingly offered fast food service, cutting into jobs available to waiters and waitresses.

The demand for traditional waiters and waitresses may weaken in subsequent years with a decrease in the number of establishments that provide this service at tables, booths, and counters. Conversely, as franchising increases, demand for workers at fast food outlets should strengthen. Some fast food firms are beginning to look at senior citizens to fill their employment needs.

The relative rate of change in ownership among foodservice operators reflects industry stability and maturity. Respondents were asked the number of years that the operation had been under the same ownership at the same location. Whether the previous owner was in the same business at a different location or the present proprietor was a new-owner entrant into food service was not determined; the date the establishment was built also was not determined.

About 7 of 10 establishments have been operated by the same proprietor for 5 years or more, up from about 5 of 10 in 1966 (appetable 4). Less than 3 of 100 have been in operation for less than 1 year in 1979 compared with about 18 of 100 in 1966.

Proportionately more foodservice operations in institutions were operated by the same proprietor for 5 years or more compared with public eating places. Many private hospitals had functioned less than 1 year because of numerous changes in operators, including contract feeders, and/or the addition of new private hospitals. Only 1 percent of public hospitals had operated for less than 1 year.

Years in Operation Weeks Operated

More than 4 of 5 establishments provided year-round food service (app. table 5). Seven of 100 were open much of the year, but shut down 1 to 2 weeks, annually. A much higher proportion of institutions than public eating places, 93 percent versus 82 percent, were open the full 52 weeks.

Seasonally open establishments—those that operate from 1 to 49 weeks annually—accounted for 10 percent of the establishments. Proportionately more hotels, motels, or tourist courts were in this category than any other kind of business. About 19 percent of the lodging places operated less than 40 weeks per year, up from 15 percent in 1966. The number of establishments open less than 40 weeks per year increased from 6 to 7 percent between 1966 and 1979.

Menu Specialty

Varied American plate meals were the menu specialties of 42 percent of the foodservice establishments surveyed (app. table 6). This specialty ranged from a low of 20 percent in separate drinking places to more than 95 percent in hospitals and residential-care facilities. Varied American plate meals are a meat, poultry, or fish entree, a vegetable or grain-usually potato or rice-and a salad or serving of fruit. The menu is frequently rotated. Hamburgers and hotdogs followed in importance, listed as specialties by 14 percent of those surveyed. Establishments specializing in sandwiches; ice cream, donuts, and pastry; and pizza followed in frequency, ranging from 13 to 5 percent. Chicken or turkey specialties were the least frequent responses (fig. 1).

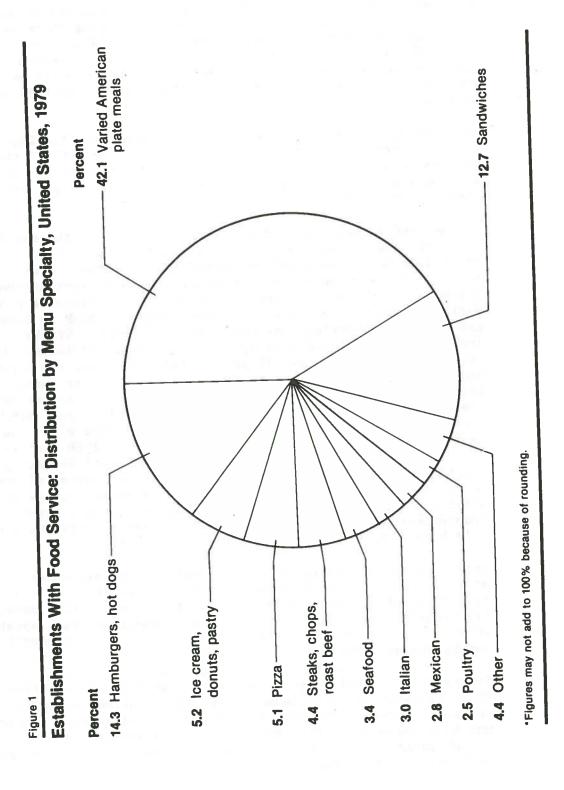
Between 1966 and 1979, separate eating places specializing in varied American plate meals and Italian foods declined 9 and 1 percentage point(s), respectively. The number of establishments increased which served seafood, poultry, or steaks, chops, and roast beef. Direct comparisons cannot be made for establishments serving Mexican foods, pizza, hamburgers or hot dogs, and ice cream, donuts, and pastry because of differences in definitions between the two surveys.

Changes in menu specialty may influence commodity demand. Demand may strengthen for cheese, flour, tomatoes, and meat toppings, for example, if the number of pizza establishments increases. Conversely, demand may weaken for products used frequently by eating places whose specialty is varied American plate meals and rarely by establishments who have other house specialties, if the number offering the American fare decreases.

Persons Served

The foodservice industry has more total outlets and workers than any retail business. It also might have more individual consumer transactions. The establishments represented by the survey served 139 million people on a typical day, a 34-percent increase over the 104 million transactions reported in the 1966 survey (app. table 27). Population increased only 13 percent over the same period.

Public eating places, with 88 percent of the establishments surveyed, accounted for 83 percent of the transactions. Institutions



averaged 487 transactions daily, while public eating places averaged 350. Hospitals and colleges had the largest average number of daily transactions, serving 991 and 1,188, respectively.

More public eating places served lunch than breakfast or dinner. The difference in number of establishments serving these meals and lunch was substantial, ranging from a high of 136,000 for breakfast to 29,000 for dinner (app. table 7). About 28,000 served lunch. Institutions, on the other hand, most often served each meal, and the difference in number of institutions serving them was very small.

About 86 percent of public eating places were open for lunch, and 77 percent were open for dinner. But, 35 percent of the persons served were served meals at lunch whereas 30 percent were served meals at dinner. The remainder were served breakfast and/or snacks.

In the 1966 survey, respondents named the hours of the day food was purchased rather than describing the serving occasion as a particular meal. Although allowances must be made for differences in the wording of these questions, some insight may be gleaned from the data regarding changes in operations of public eating places and the nature of establishments which no longer are in the foodservice business. About 72 percent of the eating places served food from opening to 11 a.m.; 93 percent between 11 a.m. and 4 p.m.; 93 percent between 4 p.m. and 9 p.m.; and 58 percent from 9 p.m. to closing. If the first three periods are roughly equated with breakfast, lunch, and dinner, then there was a substantial decrease between 1966 and 1979 in the proportion of public eating places that served all these Apparently, many more establishments in 1966 that were open throughout the day subsequently changed their operating practices or went out of business. A review of Bureau of the Census figures on the number of single unit eating places and other secondary data indicates that many smaller outlets-independents who operate small diners and restaurants and probably keep long hours-are leaving the business.

More recently, a growing number of chains serve breakfast. Still others are now offering it under test conditions in a select group of outlets. Most of the establishments that added breakfast to their menu were fast food establishments. Apparently, they are occupying the niche held by many independent establishments that served breakfast but which are no longer in food service. Also, the fast food chains appear to have increased the total size of the market for this meal. Although the proportion of establishments serving breakfast actually decreased between 1966 and 1979, the number of persons served may have increased. Data from the 1966 survey are not available to substantiate this, but findings from other secondary sources indicate that breakfast counts are rising.

The increase in total meals and snacks purchased away from home for onpremise or immediate consumption is an extension of a consumer trend to purchase greater convenience. If this trend

continues, further change is expected in food consumption practices, food delivery systems, food expenditures, and the nutritional well-being of the populace due to major differences between grocery stores and eating places in the mix of foods purchased, food supply sources and distribution channels, services provided by wholesalers, and retail margins and components of cost.

Number of Workers

One characteristic of the foodservice industry that reflects its importance to the national economy is the large number of people who work in its establishments.

More than 4.8 million people worked during a normal week in the kinds of foodservice establishments surveyed in 1979 (app. table 28). This estimate did not include owners who may have worked at the establishment or people who might perform duties at locations other than in the foodservice outlet.

The average establishment had about 13 workers, an increase of 5 workers per establishment since 1966. Institutions required more workers per establishment than did public eating places. Private hospitals and colleges used more workers than other kinds of businesses, averaging 40 and 28 per establishment, respectively.

Workers were employed in 86 of 100 establishments (app. table 8). The remaining establishments, about 52,000, were operated solely by proprietors and/or partners. The kinds of businesses that reported employing workers ranged from a low of 76 percent for separate drinking places to a high of 94 percent for private hospitals.

Many workers, 42 percent, worked 20 to 39 hours per week; 38 percent put in 40 or more hours. Whereas 32 percent of the workers in higher educational establishments and civic, social, or fraternal associations worked less than 20 hours per week, only about 7 percent of the workers in public hospitals and hotels, motels, or tourist courts were in this category.

Sales of Food and Nonalcoholic Beverages The annual retail value of food and nonalcoholic beverages sold by establishments represented in the survey was estimated at \$85.7 billion (app. table 9). From the 1966 survey, sales were estimated at \$21.9 billion. The difference represented an average compound annual increase in real sales of 3.6 percent, or 11 percent in current dollar sales, all things being equal. Public eating places accounted for \$73.6 billion, or 86 percent of total sales, almost unchanged from the 85 percent estimated from the 1966 survey. As in the 1966 survey, a retail value was imputed for food and nonalcoholic beverages for nonprofit establishments so that these operations might be compared with those that are in business for profit. A value also was imputed for nonreporting establishments and for establishments whose food costs about equaled sales.

Kind of Business

Separate eating places alone accounted for \$58.4 billion in sales, 13 times more than hospitals, the next most important

single segment. On an establishment basis, however, separate eating places averaged only \$252,715, and hospitals averaged \$604,101 per establishment.

Food service at recreation or amusement places increased markedly from sales of \$815 million in the 1966 survey to \$4 billion in the 1979 survey. In 1966, recreation or amusement places accounted for 3.7 percent of sales by all establishments surveyed. By 1979, this had increased to 4.7 percent.

Average sales at separate eating places increased more than average sales at all establishments between 1966 and 1979. While separate eating places accounted for 61 percent of the establishments and 68 percent of total sales in the current survey, they had 54 percent of the establishments and 58 percent of sales in 1966.

Primary Type of Food Service

A marked change has occurred since 1966 in the relative importance of establishments that provide different types of food service, irrespective of their primary type. While the number of establishments that provided sitdown service at counters declined substantially, cafeteria and fast food services increased.

Establishments primarily offering table and booth service retained their leadership position with \$40.7 billion, or 47 percent of total sales (app. table 10). Fast feeders and cafeteria service followed with 29 and 11 percent, respectively.

There was substantial variation in average sales per outlet when establishments were classified by primary type of food service offered. Those that offered cafeteria or room service had average sales in excess of \$315,000 whereas those that provided drive-up window, carryout, or delivery service and those that offered sitdown service at counters had average sales of less than \$200,000 per establishment.

Table and booth service accounted for 51 percent of separate eating place sales and 52 percent of establishments. In 1966, however, this service had 61 percent of sales and 50 percent of establishments. Thus, it accounted for roughly the same proportion of establishments, although its share of sales declined 10 percentage points. The number of places primarily offering sitdown service at tables and booths increased between 1966 and 1979, but at a slower rate than the number of outlets that offered other types of food service. During the same period, average sales of table and booth service places increased far less than average sales of other types of food service, resulting in a decrease in market share.

Establishment Size

The importance of larger foodservice establishments as outlets for food and nonalcoholic beverages was apparent when establishments were classified by size of business. For example, about 10 percent of all eating places accounted for 46 percent of food sales, 18 percent for 62 percent of sales, and 33 percent for 79 percent of sales. Establishments with revenues of \$600,000 to \$1,249,999, annually, registered combined sales of \$23.6 billion,

or 28 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, about 14 percent of the establishments had 59 percent of sales, and 30 percent accounted for 77 percent of sales, roughly about the same as in 1979. However, there was a 55-percent increase during the 13-year period in average sales per establishment, after adjusting for inflation. That is, real sales grew an average of about 4 percent annually since the 1966 survey.

Firm Size

Many foodservice chains, firms with at least 11 outlets, have become very large during the past two decades. Bureau of the Census figures on size of eating place firms (SIC 5812) show that chains had 12.8 percent of establishments and 27.6 percent of sales in 1977, up from 3.8 percent of establishments and 11 percent of sales in 1963.

In the 1979 Foodservice Industry Survey, chains accounted for 12 percent of establishments and 27 percent of sales (app. table 11). Growth by chains has come primarily from a real increase in food consumption away from home and a decline in operations of single unit firms. In 1966, single unit firms accounted for an estimated 90 percent of the establishments surveyed. In 1979, they had 71 percent of the establishments and 52 percent of the sales. Sales data for 1966 are not available for single unit firms.

There appears to be a relationship between firm size and average sales per outlet, although other factors affect establishment sales, such as menu specialty, type of food service, and kind and size of business. Annual sales for single establishment firms (independents) averaged \$163,855. Chains had sales of \$500,422 per outlet, and firms with 250 or more outlets averaged \$519,915.

Franchise Association Foodservice franchise operations closely parallel those of large corporate chains with trademarks, uniform identification symbols, storefronts, and standardized products and prices. Franchising enables the parent firm to expand its operation with only a limited capital investment. Growth for some franchise firms has been so rapid that some firms now in the largest 100 were not in business or large enough in 1965 to be included as one of the 400 largest foodservice firms in the country.

Establishments associated with a franchise firm accounted for 33 percent of total sales of meals and snacks, with sales between franchisees and franchisors about evenly split (app. table 12).

Marked differences were apparent in the types of food service in which sales of franchise and nonfranchise operations were concentrated. Franchise operations registered proportionately greater sales at fast food places, and nonfranchise operations realized proportionately greater sales at establishments that provided sitdown service at tables or booths. Nonfranchise establishments

also were dominant in cafeteria operations which accounted for about 14 percent of their total sales.

Average annual sales of franchise operations were at least twice as great as sales of nonfranchise establishments for all primary types of food service except cafeteria and room service where sales were roughly equivalent. Sales of franchise establishments averaged \$392,282 for all types of food service, and the nonfranchise group averaged \$188,317.

Differences also existed within the franchise group of establishments. The proportion of sales by franchisee/franchisor establishments were about the same for those that provided waiter or waitress service, counter purchase (eat elsewhere in establishment), or room service. But the proportion of sales of franchisees that operated drive-up windows, carryout, or delivery service reached 24 percent versus 11 percent for franchisors. Conversely, sales of franchisors that operated cafeterias amounted to 9 percent versus 2 percent for franchisees.

In total, sales of franchisor outlets averaged slightly higher than those of franchisee outlets. But sales of franchisees were greater in two of the four types of food service and the spread in average sales was substantial. Franchisees outperformed franchisor-operated outlets which offered room service or drive-up windows, carryout, or delivery service. The opposite was true for counter service and cafeteria operations. Although the total number of establishments that primarily provided room service numbered about 12,000, the small number of franchise establishments specializing in this service likely make comparisons insignificant.

Years in Operation

Establishments in business for 5 or more years under the same ownership and at the same location accounted for 76 percent of total sales (app. table 13). Foodservice operations in institutions were more stable in this regard than public eating places. Eighty-three percent of their sales were at establishments that operated at the same location for 5 or more years verses 75 percent for public eating places. By contrast, the proportion of sales at institutions and public eating places was the same, at about 2 percent for operations in business for less than a year.

When classified by kind of business, average sales tended to increase comparably with longevity at the same location. Food-service departments in retail stores were an exception to this finding. Average sales actually decreased as the longevity of the operation increased. Although not confirmed by findings from this study, it is possible that retail stores have given added emphasis to food service in recent years. Foodservice facilities were being enlarged as new stores were constructed or older stores remodeled. Lodging places, public hospitals, and residential care facilities showed higher than average sales in operations that were in business for less than a year.

Menu Specialty

Varied American plate meals accounted for about half of total sales of all meals and snacks (app. table 14). Establishments specializing in hamburgers and hot dogs accounted for an additional 16 percent. Seafood establishments and those featuring sandwiches or steaks, chops, and roast beef ranked third, fourth, and fifth, respectively.

Seafood establishments averaged more sales by far than establishments featuring other menu specialties followed by foodservice operations specializing in steaks, chops, and roast beef or varied American plate meals.

Although there were nearly three times as many outlets featuring sandwiches and pizza, or ice cream, donuts, and pastry compared with those featuring seafood or steaks, chops, and roast beef, total sales of the latter group were only 11 percent less, probably reflecting the effects of differing menu prices and patronage. Average sales reflected these factors to some extent. For example, establishments specializing in sandwiches ranked third when classified by number of establishments and eleventh when classified by average annual sales. Operations featuring poultry ranked eleventh when classified by average annual sales.

#### Quantity of Foods Received

Many kinds of food are represented in the billions of pounds of food and nonalcoholic beverages sold by establishments represented by the 1979 Foodservice Industry Survey. Each product was assigned to one 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.

In 1979, the quantity of foods received by the establishments surveyed amounted to 49 billion pounds, up from 37 billion pounds in 1969 (app. table 15).

The compounded annual increase of about 2.8 percent between 1969 and 1979 may be a conservative indication of real growth, because of the tendency on the part of foodservice firms to purchase less foods in bulk and more foods in serving units. The compounded annual increase in real dollar sales amounted to 3.6 percent for the same time period.

#### Major Food Groups

During the 10-year period 1969-79, factors other than growth and structural change affected foodservice operations and their food offerings. This period saw a stronger demand by eating place patrons for lighter foods, so fruit and salad bars became commonplace; prepared foods probably were substituted to some extent for veteran chefs or otherwise used by eating places to expand or make attractive alternate meal and snack offerings. Use of products associated with breakfast increased as more eating places made this service available.

In 1969, dairy products and ices, and vegetables represented the two principal major food groups, each accounting for about 18 percent of all foods received (fig. 2). In 1979, these groups retained their rankings as the two principal food groups, but the percentage of total foods accounted for by dairy products and ices decreased to 16.4 percent, and vegetables increased to 18.5 percent, due to a change in the total mix of all foods received (fig. 3). For example, when the market for dairy products and ices increased by 16 percent between 1969 and 1979, the market for all foods increased by 32 percent. On the other hand, use of vegetables grew at a slightly higher rate than the average of all foods, probably reflecting the increased availability of salad bars and patron preference for lighter foods.

Bakery products and beef and veal did not change their relative standings between 1969 and 1979, but the percentage accounted for by beef and veal decreased from 9 to 7 percent, and bakery products increased from 10 to 13 percent. The decline in beef and veal away from home paralleled the national decline in per capita consumption of these products between 1969 and 1979, from 84.7 to 79.8 pounds per capita.

Sugars and sweets, in sixth place in 1969, ranked fifth in 1979, although the percentage of all foods decreased marginally from 6.7 percent in 1969 to 6.2 percent in 1979. Use of fruits remained in tenth position, and the percentage of foods accounted for by fruits also remained about the same.

Flour and cereal products and prepared foods advanced between 1969 and 1979 as did the percentage of all foods accounted for by these groups. In 1969, the poundage of prepared foods reported was less than that of any major food group. But by 1979, prepared foods advanced to fifteenth position and slightly increased the proportion of all foods for which it accounted, from 0.9 to 1.1 percent.

Individual Foods

Another indication of growth in food service was the number of individual products that tallied more than 500 million pounds each received by establishments. In 1969, 13 products were in this category; by 1979, the number increased to 24.

Although the list of foods numbered into the hundreds, a surprisingly few products accounted for half of the total quantity of foods received by the establishments surveyed. Of the following 16 products that made up this group, down from 21 in the 1969 survey, 10 were especially noteworthy, accounting for 1.3 billion pounds or more each. The values are provided on p. 21.

White fluid milk--the leading product by far in 1969--maintained its dominance in 1979 with 4.6 billion pounds, almost twice as much as potatoes, the second leading product. Milk accounted for 9 percent, and potatoes for 5 percent, of all products received.

Figure 2

Establishments With Food Service, Distribution of Estimated Quantity by Food Group, United States, 1969

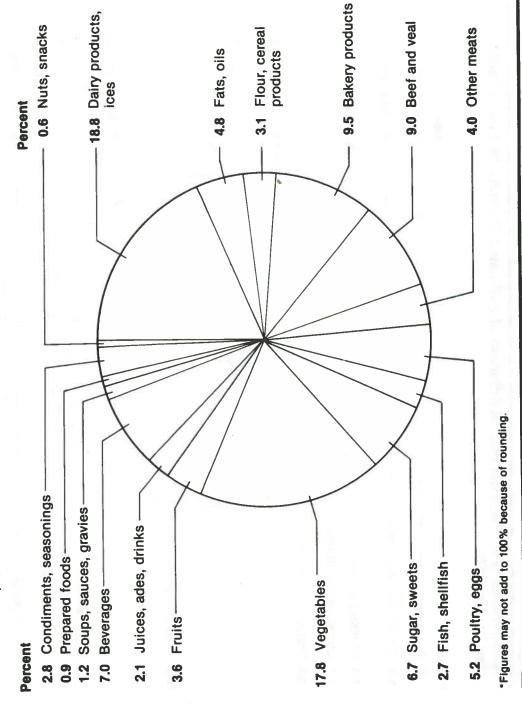
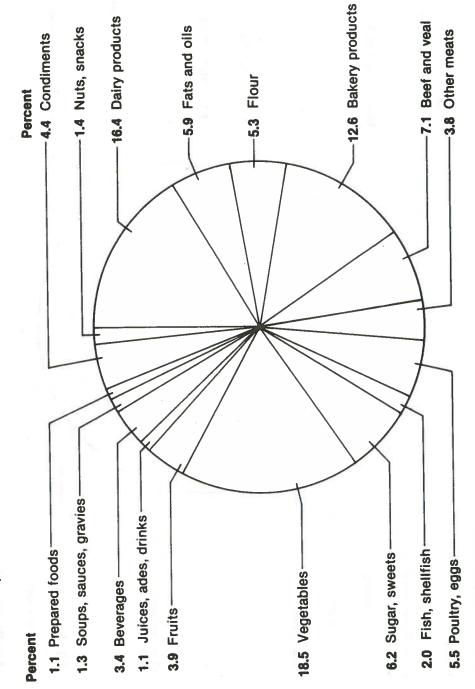


Figure 3

Establishments With Food Service, Distribution of Estimated Quantity by Food Group, United States, 1979



Food product	Mil. pounds	Percent
White fluid milk, incl. low fat	4,560	9.3
Potatoes, excl. sweetpotatoes	2,363	4.8
Flour, excl. mixes	1,924	3.9
Beverage fountain syrups	1,870	3.8
Bread, excl. cornbread	1,822	3.7
Ground beef and veal	1,605	3.3
Cheese, incl. imitation and cottage	1,546	3.1
Shortening, excl. oil	1,543	3.1
Buns, excl. rolls	1,491	3.0
Eggs, incl. egg substitute	1,330	2.7
Steak, beef and veal	903	1.8
Lettuce, incl. leaf and head	857	1.7
Cream, incl. substitutes	829	1.7
Tomatoes, incl. paste and stewed	697	1.4
Crackers, unsweetened	612	1.2
Roasts, beef and veal	608	1.2

Three additional foods—flour, beverage fountain syrups, and bread—with about 1.9 billion pounds each, accounted for 4 percent of the total pounds received. Flour and bread, in third and fifth positions, increased in level of importance from the fifteenth and tenth positions in 1969.

Ground beef and veal, cheese, shortening, buns, and eggs each made up 3 percent of receipts. Whereas ground beef and veal and buns slipped slightly in overall importance since 1969, cheese and shortening rose from fourteenth and seventeenth, respectively, to seventh and eighth in 1979. Eggs dropped from ninth in 1969 to tenth in 1979, although this product had a 76-percent increase in pounds received. During the same period, total consumption of eggs, both at home and away from home, declined from 39.4 to 35.3 pounds per capita.

The remaining foods in the group of 16 each accounted for 1 to 2 percent of the quantity of all foods received. They are in order of importance: steak, lettuce, cream, tomatoes, unsweetened crackers, and beef and veal roasts.

#### Kinds of Business

Real growth in the market for food away from home is seen in the increase of foods received by public eating places between 1969 and 1979. As noted previously, public establishments existed primarily to sell a product or service for profit. Food service in institutions is viewed as rendering a service, although a profit is sometimes possible. The data have not been adjusted for differences in methodology between the two surveys, but the physical amount of product received by public eating places increased by nearly a quarter (app. table 16). Institutions performed even better, showing about 25 percent of the quantity of all foods reported in the 1979 survey, and receiving almost 75 percent more product in 1979 than was received in 1969.

Differences in methodology between the 1969 and 1979 surveys may have slightly increased estimates for public eating places compared with those for institutions. For example, in the institutional sector, the 1979 sample included Federal hospitals but excluded fraternity and sorority residential houses. Public eating places, on the other hand, lost representation of food service in foodstores and certain types of theaters. But sporting or recreational camps, included with institutions in 1969, were classified in the public sector in 1979.

Separate eating places were the most important segment of the foodservice industry containing more outlets, serving more meals and snacks, and accounting for more sales than the other businesses. Separate eating places accounted for 59 percent of the total quantity of food received by all establishments, up 35 percent from 1969 (app. table 17).

Hospitals, with 7 percent of total foods in 1979 and 6 percent in 1969, increased the quantity of product received in 1979 by about one-half. Conversely, colleges and universities reported 31 percent less product in 1979 than in 1969. Since the number of full-time students increased 25 percent between 1969 and 1979, the quantity of product received by colleges and universities would be expected to have increased, all things being equal. Possible explanations would include changes in eating habits: proportionately more students eat off-campus; many people, especially college-age persons, eat nutritional, lighter meals and snacks, which may have had a negative impact on gross food tonnage; proportionately more students live at home and eat there; differences in methodology and data collection procedures; and survey error.

Establishment Size

The proportion of the total quantity of food receipts in 1979 ranged from 9 percent for establishments with sales of at least \$1.25 million yearly to 20 percent for those grossing \$40,000 to \$100,000. Establishments in other sales intervals did not vary significantly, each accounting for about 14 percent of foods received.

The total market for food as represented by a given sales interval is a factor of the number of outlets that comprise the interval and the sales size of establishments therein. For example, 31 percent of all establishments grossed \$200,000 or more in food sales, annually, and accounted for about half the quantity of foods received, whereas approximately half of all establishments grossed under \$100,000 and accounted for 35 percent of food receipts. Nevertheless, small establishments, those with \$40,000 in food sales, can be an important market for certain foods. This group accounted for only 15 percent of all foods, yet sold 48 percent of the nuts and snacks received. A substantial number of establishments in this classification were separate drinking places, which are good outlets for some snack products.

Establishments grossing \$200,000-\$350,000 sold 12 percent of all foods and 24 percent of juices, ades, and drinks; those with

sales of at least \$1.25 million, annually, accounted for nearly 20 percent of noncitrus fruits but sold only 8 percent of all foods. A proportionately higher number of establishments classified as hospitals, nursing homes, colleges, and hotels and motels likely are important outlets for these products.

In aggregate, there was a general relationship between establishment size, as measured by sales, and average quantity of food per establishment. All establishments averaged 35,000 pounds, ranging from 25,000 pounds for establishments with sales of less than \$40,000 to 70,000 pounds for establishments with sales of at least \$1.25 million annually. The relationship appeared to be closer for separate eating places than for all establishments. However, 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.

#### Equipment and Nonfood Supplies

Demand for foodservice equipment and nonfood supplies is a function of many factors, including wage rates and availability of foodservice personnel, the types of foods and services offered by eating places, and the cost of equipment.

#### Equipment

Energy conservation efforts of foodservice management and the relative energy efficiency of equipment are factors, in addition to the above, which may affect demand. Changes 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. Conversely, the number of pieces and types of equipment available in foodservice establishments could affect the quantity of food purchased and stored, the forms in which it is purchased, and the extent to which it is processed.

Information was obtained on more than 150 items of foodservice equipment used for food and beverage receiving, storage, preparation, cooking and serving, and for sanitation and maintenance tasks.

The number of iced tea dispensers and beverage dispensers increased 21 percent and 32 percent, respectively, between 1966 and 1979, and cream dispensers and milk dispensers decreased 65 percent and 30 percent, respectively (app. table 18). Silverware washers also decreased substantially from about 24,000 in 1966 to 8,000 in 1979. Changes in equipment use often reflect new products and changes in operational methods, eating patterns, and structural characteristics of the industry.

Reach-in refrigerators increased in number from 735,000 to 1,050,000 and walk-in refrigerators, from 177,000 to 263,000. Since the number of establishments increased only about 2 percent between 1966 and 1979, growth in refrigeration capacity would indicate a marked change in the forms in which foods are received and stored.

The market for convection ovens grew from 37,000 to 119,000, an increase of 222 percent. The markets for both gas and electric

convection ovens increased 186 percent and 350 percent, respectively.

Deck-type roasting and baking ovens decreased about 19 percent between 1966 and 1979. The gas unit decreased more than the electric unit, but still had about 80 percent of the total market.

Kind of Business

Public eating establishments generally had a substantial share of the market for most equipment simply because of the large number of establishments and the diversity of foods and services offered. In many instances, however, their market share was less than might be indicated by the number of such establishments.

Public eating places, which make up 87 percent of the establishments surveyed, accounted for 82 percent of the market for all equipment. This varied from a low of 76 percent for sanitation and maintenance equipment to a high of 86 percent for holding and serving equipment.

Public eating places represented about 86 percent of the markets for refrigerators and freezers, almost equal to the proportion that the number of such establishments would indicate. Public eating places dominated purchases of fryers and broilers, accounting for 94 and 91 percent of these categories, respectively.

Institutions, accounting for 13 percent of the establishments surveyed, had 25 percent or more of the markets for hand trucks and dollies, food mixers and beaters, conveyor-type toasters, and rack-type gas ovens.

Considerable variation existed in market shares represented by public and institutional eating places within certain groups of equipment. Surveyed establishments bought 1.3 million refrigerators, an average of 3 to 4 per establishment. Institutions accounted for a proportionately larger share of the markets for walk-in, reach-in (full size), and mobile cart refrigerators. But public eating places bought 95 percent of the counter and undercounter refrigerators.

Hotels, motels, and tourist courts, while only 4 percent of the total number of establishments, had 16 percent of the light/ medium duty electric ranges and waffle irons and 34 percent of the rack-type electric ovens; separate drinking places, 8 percent of the establishments, had 13 percent of the light/medium duty gas ranges, 16 percent of the electric pizza ovens, and 18 percent of the electric infrared ovens; and recreational or amusement places, with 6 percent of the establishments, accounted for 12 percent of the gas infrared ovens, 17 percent of the electric pizza ovens, and 21 percent of the low-temperature gas ovens.

Hospitals served an average of three times as many persons each day as public eating places. The size and nature of the operations of hospitals often are reflected in the types and amounts of equipment reported. Hospitals, with only 2 percent of the establishments, had over 30 percent of the markets for an

estimated 33,800 portable dish dispensers, 9,500 mobile cafeteria lines, and 6,700 conveyors.

Public eating places represented the major market for most types of equipment, although institutions frequently accounted for a greater share of the markets for many items of equipment than otherwise would have been indicated by the number of such establishments.

#### Nonfood Supplies

Information obtained on nonfood supplies in 1979 is considerably expanded over that in the 1966 survey. In 1979, information was obtained on about 110 items including permanent and disposable dinnerware and tableware, food wraps, containers of different types, carryout supplies, and selected paper products.

Comparisons between the 1979 and 1966 data are difficult because categories were defined differently in many instances. For example, in the 1966 survey, dinnerware was categorized as china, glass, nondisposable plastic, or disposable plastic. In the 1979 survey, dinnerware consisted of 12 specific pieces based on its physical properties.

Data showed an increase in the percent of establishments reporting disposable supplies and a decrease in those reporting permanent products. Disposable tableware, used in 1966 by only 26 percent of the establishments, was used in 46 to 53 percent of the establishments in 1979 (app. table 19). Disposable beverage containers, used in 1966 by 47 to 62 percent of the establishments, was used by at least 78 percent of the establishments.

Use of glasses dropped 10 percentage points in 1979 from 1966. Use of silver-plated tableware also was indicative of change in industry structure since 1966, although increases in silver prices may have contributed to the decline. Eleven percent of the establishments surveyed in 1966 used silverware; 3 percent used silverware in 1979.

#### Kind of Business

Use patterns between the public and institutional market segments differed markedly but generally reflected the characteristics of their respective operations. Proportionately more institutions reported using permanent dinnerware and tableware, and proportionately more public eating places reported using carryout supplies, such as lids, cartons, and cylindrical food containers and other disposable foodservice supplies.

An average of 64 percent of the institutions used permanent dinnerware and 91 percent used metal tableware (not silver). Public eating places used 45 percent and 62 percent, respectively, of these products. Conversely, about 35 percent of the institutions and 47 percent of the public eating places use loose, disposable tableware.

At times, use patterns for disposable supplies were about the same between public and institutional eating places. Paper napkins were used by about the same proportion of public and institutional eating places, although sharp differences existed when napkins were classified as single-ply and multi-ply napkins and as cocktail, luncheon, and dinner napkins. About the same proportion of public and institutional eating places also used 6- to 14-ounce drink cups. Use of disposable plates and bagged settings of disposable tableware--primarily by hospitals--gave institutions an edge over public eating places in the proportion of establishments reporting these products.

#### Vending Machines

Food vending in this survey was restricted to vended food locations that had facilities in the immediate area for eating food and in which a person with food records was available. Respondents in establishments meeting these criteria reported information on numbers of machines and the percent of annual sales for each of nine product categories: soups and hot canned items; milk and chocolate drink; soft drinks; sandwiches; ice cream; fruits; candy and packaged confections; crackers, cookies, or cakes; and coffee, tea, or cocoa. A tenth category classified products not fitting any of the above descriptions.

About 9.1 percent of the 378,000 establishments represented by the survey had food-vending machines, up from 6.8 percent in 1966 (app. table 20). Although public eating places had substantially more machines than institutions, proportionately more institutions reported them available.

Within the public sector, one in every five lodging places and one in four recreation or amusement places had food-vending machines. A high proportion, about 35 percent, of the outlets classified as other public also had machines. This group included food service at such places as office buildings, factories, and airports.

Private hospitals in the institutional sector comprised the single kind of business most likely to engage in food vending. Nearly half the establishments of this type had vending machines. Colleges and universities also had a high incidence of use with slightly more than 30 percent reporting this service.

Machines vending soft drinks or candy and confections are available in 85 and 51 percent, respectively, of the establishments that provided food vending, about the same proportions that existed in 1966. However, soft drink machines accounted for 42 percent of total machines, up from 28 percent in 1966, and candy and confection machines, at 22 percent, were up only slightly since 1966.

Machines vending crackers, cookies, or cake, the third most prominent category, did not change after 1966, being available in 28 percent of the establishments that had food vending, and accounting for 11 percent of the machines.

Machines vending milk and chocolate drink averaged \$2,445, annually, the highest for any of the nine categories. Other categories that averaged more than \$2,000 per machine included those that vended sandwiches, soft drinks, and hot canned items.

Average sales for remaining categories ranged from \$1,947 for fruits to \$1,731 for crackers, cookies, or cakes. The average of all categories was \$2,002. For each category, average sales of vended foods per establishment exceeded average sales per establishment of each category. This indicates that some establishments had two or more machines dispensing the same product category.

### Use of Energy Sources

Nearly all establishments used electricity as their primary energy source for lighting, refrigeration, and air-conditioning (app. table 21). Gas was used in three out of four establishments, primarily for cooking and heating. The third prominent energy source, fuel oil, was used for heating. Propane was used primarily for cooking.

The percent of establishments using the various sources of energy generally equaled the distribution of establishments when they were classified by primary type of food service, except for those which offered table and booth service. While this group accounted for 49 percent of all eating places, 37 percent of the establishments using gas as their primary energy source and 62 percent of those using propane belonged to this group.

Electricity used for cooking was a backup or secondary energy source in an additional 17 percent of establishments. Gas used for cooking was the backup source for 6 percent of the establishments. In total, an estimated 48 percent of establishments used electricity for cooking either as a primary or secondary source. Gas was used for cooking by an estimated 68 percent of establishments.

## Cost Components

Components of cost varied among eating places of different kinds, types, and sizes. Two costs that are basic and especially important to all operations because of their magnitude are food and labor costs. Another component that is becoming more important to foodservice operators is the cost of energy. Cost data in 1979 were not based on official accounting records but rather were estimated by respondents during personal interviews. Values were imputed for nonrespondents based on averages reported by similar kinds of establishments. Further, adjustments for reported values were made when such values were substantially more or less than the specified limits imposed on the data.

Food

The cost of food was the most important component in food service. As a percentage of sales, the cost of food exceeded the next component by about 16 percentage points.

Respondents reported a 1979 annual cost of \$33 billion for food and nonalcoholic beverages, up about 53 percent since the 1966 survey, after adjusting for inflation.

Institutions purchased more food than public eating places on an establishment basis. Average food costs at institutions, at \$88,159, exceeded the overall average for all establishments by 11 percent. The food bill in hospitals and universities was significantly higher than the average, reflecting their mass feeding

operations. The bill in smaller institutions, such as residential-care and nursing and personal-care facilities, was lower than the average. Separate drinking places, with costs at \$24,846 per outlet, showed lower average costs than any other kind of business.

The food costs-to-sales ratio of 38.9 percent was much less than the 44.6 percent found in the 1966 survey, probably due to a change in the structure and organization of the industry (app. table 22). That change reflected fewer single unit firms, which tended to be smaller and may have had higher food costs, and more chain outlets and franchise outlets which offered more specialized menus and are thought to exercise greater control over food costs.

Variation in food ratios was less when establishments were classified by primary type of food service than when they were classified by kind of business. The ratios ranged from a low of 36 percent for drinking places to 43 percent for colleges and universities when classified by kind of business. When classified by primary type of food service, the ratio range was only 2 percentage points. Some educational facilities may subsidize their foodservice operations to provide meals and snacks at lower costs. If widespread, this practice may effect a higher ratio for components of cost than experienced by other kinds of businesses.

Many factors affect the food cost-to-sales ratio of an establishment. And no one ratio may be applicable to all establishments. When using ratios as a basis for comparison, an operator should select the ratio that most nearly depicts the operation. The operator also should consider potential impacts of other factors on the business which could trigger differences between the ratio and that to which it is being compared. Such factors would include, but not be limited to, establishment location, dining ambiance, menu specialty, purchasing practices, supply sources, availability of entertainment, food preparation and processing, and firm policy.

Payroll costs, defined as "labor payroll before deductions," averaged 23 cents per dollar of sales for all establishments surveyed (app. table 23). Costs at institutions averaged 2 cents higher, and costs at public eating places were slightly less. Colleges and universities carrying payroll costs of 31 cents for each dollar of sales had the highest costs among institutions. Lodging places showing payroll costs of slightly less than 29 cents and retail stores with costs of 26 cents were the highest among public eating places. Separate drinking and eating places carrying payroll costs of 22 cents per dollar of sales were the lowest.

Variations in payroll costs were greater when establishments were classified by kind of business than when classified by size of business. Apparently, the establishment's size of business had little effect on average payroll-to-sales ratios. In a few

Payrol1

instances, however, some general trends were observed for certain kinds of businesses, but, for the most part, results were variable and mixed.

inergy

Demand for energy associated with away-from-home eating nearly doubled over the past two decades, if energy use paralleled increases in real sales of eating places (SIC 5812). Food service offers unusual opportunities for energy savings and conservation because of the magnitude and growth of this energy intensive industry.

Annual costs for energy in all forms totaled about \$4 billion, which amounted to 4.7 cents per dollar of food and nonalcoholic beverage sales (app. table 24). However, some respondents may have reported energy costs for the entire establishment rather than the actual amount used by the foodservice operation, as requested. Thus, this estimate may have had an upward bias due to the apparent inaccuracies of some respondents at smaller foodservice establishments, such as those doing less than \$40,000, annually. The same bias applies to those who operated facilities in certain kinds of businesses, such as nursing homes, who may not have separated the energy cost for the foodservice operation from that of the total establishment.

Dinnerware

This information is useful in identifying differences among food-service operations and as a basis for general comparisons. Total dinnerware costs, including both disposable and permanent items, were estimated at nearly \$4 billion. Variations in dinnerware costs when expressed as a ratio to food and nonalcoholic beverage sales were within 1 percentage point of the overall average of 4.6 percent for all kinds of businesses, except public hosptials, which were higher at 7.2 percent (app. table 25). Variations were even less among establishments when they were classified by size of business. Maximum variation from the overall average was 0.7 percentage point on the high side and only 0.2 on the low side.

Public hospitals, with higher than average costs when analyzed by kind of business, also had higher than average costs when analyzed by size of business. Cost-to-sales ratios for dinnerware were higher for public hospitals than the averages for six of seven size classes. And then, the ratio for the seventh size class equaled the average for that class.

Cleaning Products

These costs amounted to nearly 1 percent of food and nonalcoholic beverage sales, representing a substantial market to manufacturers of such products.

Automatic dishwashing detergents accounted for 33 percent of the annual cost of \$737 million spent on cleaners by all establishments surveyed (app. table 26). The value of automatic dishwashing detergents was about three times that of chemical sanitizers, manual dishwashing detergents, dishwashing rinse additives, and automatic laundry detergents, which each accounted for about 1 of every 10 dollars spent for housekeeping and equipment cleaners. Other cleaning products, such as manual laundry

detergents and cleaning additives, together accounted for 23 percent of the total cost for cleaners.

The cost of cleaning products, as a percentage of sales, averaged more for institutions than for public eating places, although the cost for lodging places at 1.7 percent was the same as for nursing and personal-care facilities, the highest in the institutional sector. For most establishments, however, costs for cleaning products averaged less than 1 percent of sales.

# APPENDIX I-Methodology

## Sample

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

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

Zone 1--Core counties of large metropolitan areas--counties that contained 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--counties that did not contain the central city of an SMSA with a population of at least 1 million;

Zone 3—Counties of medium metropolitan areas—counties of an SMSA with a population of 250,000 to 999,999;

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

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

Zone 6--Counties of nonmetropolitan rural and less urbanized areas--counties that had an aggregate urban population of less than 20,000 and were 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 were made to represent the contiguous United States. Each selection was treated 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 were drawn 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 that provided food service. Hospitals were randomly selected with probability proportional to the number of inpatients in a county. Institutions of higher learning were randomly selected with probability proportional to student enrollment. The lists of hospitals and institutions of higher learning were from U.S. Department of Health, Education and Welfare records. The 14 additional establishments were selected systematically and with equal probabilities within the primary sampling unit. Thus, a total of 16 establishments plus alternatives when available were chosen for each of 200 clusters.

Field procedures required including all eligible establishments in the primary sample, with one exception, 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 was considered 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 section on Data Collection) were used to collect the information. Normal cutoff procedures for nonresponse were followed. Of the 8,770 establishments contacted, 6,256 establishments were eligible to be interviewed 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, an establishment profile was constructed and imputed for scheduled interviews as required.

To minimize the potential effect of seasonal factors on annual estimates of food usage, interviews were scheduled over 12 months. 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 were conducted in each geographic region and urbanization zone during each interviewing period.

Estimation

In the first stage of the probability design, selected counties accounted for 43 percent of the population. In the second stage, interviewed hospitals accounted for 11 percent of the inpatients located in the selected counties; and universities accounted for 18 percent of student enrollment. All additional kinds of businesses interviewed accounted for 1 percent of such businesses. The sampling rates were different for each cluster, and within clusters, for hospitals, institutions, and other

business. Individual rates, in conjunction with appropriate adjustments, resulted in the following expansion formulas:

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

with 
$$T_{i} = \sum_{j=1}^{n_{i}} j_{j}$$
 and  $j=1$ 

$$T_{ij} = \sum_{k=1}^{m_{j}} \frac{A_{ij} \cdot B_{ij} \cdot X_{ijk}}{n_{i}},$$

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.

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

$$B_{ij} = \begin{pmatrix} INBUS \\ \frac{1}{TRIED_{j}} & TNUM_{j} \end{pmatrix} \div m_{j}.$$

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

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

 $\text{TNUM}_{j} = \text{total number of establishments on the sample list for county j.}$ 

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

 $X_{1,jk}$  = response to particular questions on questionnaire.

Number of establishments in INBUS, TRIED, TNUM, and m, would be replaced by the number of inpatient days when projecting all data for hospitals as well as 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. The sample used is one of a large number of potential similar samples that could have been selected using the same design. Although an estimate based on one sample would be expected to differ from that of any other sample from the same design, the average of estimates from all such samples would be 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 that are based on different size and design characteristics, such as an estimate from the 1966-69 survey and from the current survey.

Other types of errors in a survey estimate can be attributed to the collection and processing of 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 have a greater impact on a given estimate due to the nature of the question being addressed. For example, less nonsampling error would be expected for an estimate based on a simple YES or NO question regarding availability of food-vending machines than would be expected for a more detailed and difficult question regarding the percent of vended food sales accounted for by milk and chocolate drink.

Estimates could be affected by participation bias of establishments of the same type having 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 would be 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.

In this survey, the establishment was the sample observation, an important distinction for kinds of businesses that have two or more foodservice operations at different locations at the establishments, such as hospitals and colleges. That is, the entire college, including all buildings on a particular campus, was considered an establishment. Estimates associated with these establishments would be biased downward if interviews were not completed in all foodservice operations at the establishment, or

if applicable, estimates were not imputed to represent such operations.

Estimates for Nonsurveyed Segments

Projected totals for foodservice establishments included directly in the survey represented an estimated 81 percent of the purchase value of all foods moving through the away-from-home delivery system. Segments of the industry not represented included those that operated in conjunction with elementary and secondary schools, the military services, correctional institutions, programs for senior citizens, child day-care services, churches and synagogues, fraternity and sorority residential houses, boarding houses, intransit feeding, mobile lunch and ice cream wagons, foodstores, and selected types of theaters and vended food locations. Estimates for segments not included in the sample survey were developed by USDA.

A given estimate for the total foodservice industry may be imputed by multiplying the estimate for the same item from the survey by a factor of 1.24. This exercise assumes comparability between the nonsurveyed and surveyed segments of the foodservice industry, which may not always exist. For example, average milk consumption in schools, a nonsurveyed segment, is much greater than that in any surveyed segment. Thus, it would be expected that an imputed estimate for milk for the entire foodservice industry would be on the low side. Conversely, estimates for other products may be on the high side. Thus, researchers are cautioned against using this approach without giving full consideration to differences between the surveyed and nonsurveyed industry segments and how such differences may affect the estimate of the item to be imputed.

# Data Collection

Personal interviews and self-written Food Item Recording Booklets were used to collect the data. To minimize the potential effect on annual estimates of food use due to seasonal differences, interviews were scheduled each month beginning in November 1978 and ending October 1979. 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 were conducted to establish that the foodservice establishment met the study definition. Establishments that met the criteria were provided a Food Item Recording Booklet. The respondent recorded all food purchases for the establishment during a consecutive 7-day period. 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 also were obtained during the initial interview.

Followup personal interviews were conducted with the same respondent to check the Food Item Recording Booklet and to obtain 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. Field supervisors were trained in using a detailed instruction booklet and conducting personal briefings. Field materials along with instruction booklets were mailed to supervisors before the meetings for study before the personal briefings. Each local supervisor, in turn, personally briefed the interviewers who worked on the study. In those areas where a new interviewer was hired, the hiring and training of the interviewer was conducted personally by a full-time salaried regional field supervisor. Where more than one cluster of interviews was conducted at a particular location, the same group of interviewers was used for each cluster.

### Quality Control

Completed questionnaires were first checked by local supervisors to control the quality of data collected in the field. As a standard procedure, approximately 25 percent of each interviewer's completed interviews were validated by telephone. Some of the validation was accomplished by the field supervisor, but at least 10 percent was done 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. Further,
a computer consistency check of all information was also performed. This step 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 were made.

#### Commodity Reviews

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

In general, reviewers indicated that the survey estimates were reasonable. As with any survey in which thousands of estimates are generated, selected estimates were thought to deviate from expected values either on the high side or on the low side. Following is a summary of reviewer comments:

- 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.
- 2. Red meats--"....generally confirmed the numbers as far as possible."
- 3. 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 values on the high or low sides include:

High

spinach

1emons

111611	-
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

Low

cucumbers

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

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.I		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 STAT	E	Z1	IP CODE_	
Hello, I'm from Audits & Surve organization and would like to speak to the Manager of INTRODUCTION TO MANAGER/ADMINISTRATOR/OWNER	ys, Inc. a n r owner of t	ational m his estab	arket re lishment	search
Hello, I'm of Audits & Surveys study of the food service establishments to determine these establishments.	, Inc. We a the various	re conduct types of	ting a na foods se	ational erved by

1.	Is food service available here in
	this establishment; by food service,
	I mean the availability of prepared YES [ ]23-1  meals or spacks intended for on NO [ ] -2
	meals or snacks intended for on NO [] -2 premise or immediate consumption.
	premise or immediate consumption.
2.	Does this food service operation YES [ ]24-1
٠.	have any food preparation area or NO [] -2
	kitchen at this location?
	RECEICH AS SHEET ECCUSED.
IF	"YES" TO BOTH Q.1 AND Q.2 SKIP TO STATEMENT.
	Throll mo a 1 AVD (an a 2 ACV a 2)
1	IF "NO" TO Q.1 AND/OR Q.2, ASK Q.3:  3. Are there any food yending YES []25-1 READ INSTRUCTIONS
	0. 1150 miles and a 115
	machines within the establish
	ment that dispense sandwiches;
	soups of prepared roods office
	than shacks (cana), mass,
	pretzels and/or drinks)?  NO [] -2 THANK RESPONDENT AND TERMINATE
	AND TERMINATE
	THE DESPONDENT MALE FOLLOWING.
	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?
	70.61
	YES [ ] NO [ ]
	b. Is a person with records of the foods vended normally at this
	b. Is a person with records of the foods vended normally at this establishment?
	establishment:
	YES [ ] NO [ ]
	I LES [ ] 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.
STA	ATEMENT
T is	would like to talk to the person who is responsible for food and equipment
ונומ	chases for this establishment:
Pul	
REC	CORD NAME OF THE PERSON BELOW AND READ INTRODUCTION. IF MANAGER/OWNER IS
TH	E PERSON RESPONSIBLE TO BUY, RECORD HIS NAME BELOW AND CONTINUE WITH Q.4.
	NAME OF FOOD BUYER
	NAME OF EQUIPMENT BUYER
TN	TRODUCTION TO BUYER:
u e	from Audits & Surveys, Inc. We are conducting study for the food service industry to determine the kinds of establishments
ne.	study for the food service industry to determine the kinds of establishments
a s	rving food all over the United States. HAND HIM/HER THE INTRODUCTORY LETTER
se	LVINY 1000 AIL OVEL MIS SILLER DELICE TO THE TOTAL TO THE

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 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

KIND OF BUSINESS - Commercial	(27	7-28)	KIND OF BUSINESS - Non-Commercial	
A drug store		01		
A department/variety/discount store		02	A hospital: A government owned hospital	(2
A candy, nut or confection store		03	a. Federal	1
A gasoline service station		04	b. State	ĺ
A retail bakery store		05		[
A hotel/motel/tourist court	Ü.	06	A privately owned/non-government hospital	[
A bowling, billiards or pool hall		07	A residential care facility:	
			Publicly supported	
A drive-in motion picture theatre	LJ	08	Commercially operated for profit	[ ]
A dinner theatre	[ ]	09	Operated by a charitable organization or others for non-profit	ŗ.
A commercial sports establishment	[ ]	10		١.
A private membership golf or country club	[]	11	A nursing and personal care facility:	
A private membership tennis or racket club	[ ]	12	a. Nursing homes with health care b. Nursing homes without health care	[ ]
A public golf course	[]	13		•
An amusement park	[]	14	Non-Government  a. Nursing homes with health care	r :
A sporting or recreational camp	[ ]	15	b. Nursing homes without health care	t
An office building	11	16	A college, university, professional 2	
A plant or factory		17	school, or junior college (higher YEARS	
A civic, social or fraternal association or club without on-premise lodging	[ ]	18	learning) (completion of 12th grade or is an entrance requirement) - one 4 of 2,000 accredited schools YEARS	,
Other civic, social or fraternal				[ ]
association or club with on-premise			Other - trade schools, etc	
lodging available		19	A religious organization/convent/retreat, etc.	
Delicatessen	[]	20		
An Airport	[ ]	21	A community program (job training, etc.) - (Not included in any of the above)	,
Other commercial non-institutional				
business (DESCRIBE)	[]	22	Other non-commercial institutional facility	

## OTHER BUSINESSES

Movie theatres (except drive-ins		
and dinner theatres) [ ]61	1	
Elementary & Secondary schools. [ ]62	/	
Military reservation [ ]63	1	
Child day care services [ ]64	THANK	
Correctional institutions [ ]65	RESPONDENT	&
Boarding houses [ ]66	TERMINATE	_
A grocery store		
A church or synagogue [ ]68		
Fraternity/sorority/residential		
house[]69	- 35	

TAKE BACK CARD A

IF 6.	Are t	here a	PART OF SOME OTHER KIND OF BUSINESS IN Q.4, AS any other food service facilities in this estab own kitchens or food preparation areas?	<u>K</u> : lishment	that
			S []29-1 ASK Q.7 NO []-2 SKIP TO Q.1	.0	
	7. I	o the	N Q.6, ASK: se other food service facilities maintain their g records?	own foo	od pur-
		YE	S [ ]30-1 ASK Q.8 NO [ ]-2 SKIP TO Q.1	LO	
-	1	IF "YE	S" IN Q.7, ASK:		
	[	8. Wha	t are the names of the other food service opera ablishment? (RECORD BELOW)	ations i	n this
	1	8a. FO	R EACH AREA LISTED, ASK: Who is responsible food items for ( <u>INSERT AREAS</u> )? (RECORD NAME OF	or purch PERSON B	asing the ELOW).
			Q.8 AREAS Q.8a PERSON RESPONSIBLE FO	R FOOD P	URCHASING
		1			
		2.			
					31-
	1 1	3	A SEPARATE QUESTIONNAIRE IS REQUIRED FOR EACH		
9.	HAND	RESPO	OPERATION MENTIONED IN Q.8. CONTINUE WITH Q.  TING OR DRINKING PLACE IN Q.4, ASK:  DNDENT CARD "B" AND SAY: Here is a list of various of the continue with Q.  Lee operations. Which one category would best be continued to the continue with the continue with the continue with Q.8.	ious typ	es of this
		1. I	Restaurant (full menu provided with waiter/waitress service and patrons seated)	[ ]3:	2-1
		2.	Ice cream, frozen custard stand	[ ]	<b>-</b> 2
1		3. 1	Fast-food or refreshment place providing		
1			limited menu of food items (hamburgers, steaks seafood, chicken, pizza, pancakes, etc.)	[]	-3
			Cafeteria	[ ]	-4
		5.	Social caterer (banquets, weddings, etc.)	[ ]	<b>-</b> 5
			Mobile food service (ice cream, sandwiches, snacks, and meals distributed from trucks or other vehicles)	[ ]	<b>-</b> 6
		7•	Drinking place (tavern, bar, night club, etc.)	[ ]	<b>-</b> 7
		8.	Other (SPECIFY)	[ ]	-8

33-

#### 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)

	Q.10a SERVICES OFFERED	Q.10b PRIMARY SERVICE
Table/booth with waiter/waitress service	[ ]34-1	(48-49)
Eat at counter with waiter/waitress service		[ ] 01
Counter purchase (annual waitless service	[ ]35-1	[] 02
Counter purchase (seating elsewhere in establishment)	[ ]36-1	[] 03
Counter purchase (stand-up facilities)	[ ]37-1	[] 04
Cafeteria type service	[ ]38-1	[ ] 05
Room service	[ ]39-1	[ ] 06
Banquet facilities	[ ]40-1	[ ] 07
Catering	[ ]41-1	
Carry-out		[ ] 08
Food vending machine	[ ]42-1	[]09
Detro we add to	[ ]43-1	[] 10
Drive-up window	[ ]44-1	[ ] 11
Delivery services	[ ]45-1	[ ] 12
Other (SPECIFY)	[ ]46-1	[ ] 13

47-

#### TAKE BACK CARD C

11.	Which	of	the	following	statements	best	describes	this	food servic	e operation.
-----	-------	----	-----	-----------	------------	------	-----------	------	-------------	--------------

 A food service facility that is owned by a firm that also franchises independent outlets

[ ]50-1

2. A food service facility that is associated with a firm that franchises but, that is NOT OWNED by it

[] -2

 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 [ ]51-1

NO [ ]-2

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

# MONTHS \_\_\_\_\_ # YEARS \_\_\_\_\_(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	1 1 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 PURCHAS	ED
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 varietals	[ ]70-1	[]-2
L. Meat pizza toppings	[ ]71-1	[]-2

II.	Poultry and Eggs	YES	NO
11.	A. Chickens (whole and half)	[]72-1	
	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
1114	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	
	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

A. Fresh/refrigerated vegetables	YES	NO
	[]13-1	
B. Fresh shredded, sliced, diced, vegetables		
or vegetable salad mix	[]14-1	
C. Frozen vegetables (does not include frozen		
potatoes)	[]15-1	
D. Canned vegetables	[]16-1	1
E. Dried or frozen potatoes or potato products	[]17-1	
F. Dried miscellaneous vegetables	[]18-1	1
Fruits and Fruit Type Pie Filling	YES	NC
A. Fresh/refrigerated fruits	[ ]19-1	1
B. Frozen fruits	[ ]20-1	
C. Canned fruits	[ ]21-1	ſ
D. Dried fruits	[ ] 22-1	<u> </u>
E. Fruit type pie filling	[]23-1	r
Juices and Miscellaneous Non-Carbonated Drinks A. Single strength	YES	NO
	[]24-1	
B. Liquid, freeze dried, or frozen base concentrate. C. Cold drink, powder mix		<u>Ļ</u>
D. Cold drink, syrup mix	[]26-1	<u> </u>
	[]27-1	_
Carbonated Soft Drinks, Beverage Fountain Syrups, Cocktail Mixes, Bottled Water	YES	NC
A. Carbonated soft drinks	[ ]28-1	1
	[]29-1	+
B. Beverage fountain syrups	[ ]30-1	7
B. Beverage fountain syrups C. Cocktail mixes and bottled water		- 1
B. Beverage fountain syrups C. Cocktail mixes and bottled water		
C. Cocktail mixes and bottled water	YES	NC
C. Cocktail mixes and bottled water  Soups  A. Canned and condensed and dried soups	YES [ ]31-1	NC [
C. Cocktail mixes and bottled water		NO I
B. Beverage fountain syrups C. Cocktail mixes and bottled water		<u>)-1</u>

# Q.16 PURCHASED

X. Ba	akery 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, re- frigerated 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 Product	s, Ices and Dairy Product Substitutes	YES	NO
	A. Fluid a	nd dry milk, dry milk products, cream an substitutes and whipped topping	d []47-1	[]-2
	and i	am, custard, sherbet, ice milk, yogurt	[]48-1	
	C. Cheese:	natural/processed/imitation/cream/cotta	ge []49-1	[]-2
	D. Butter		[ ]50-1	[]-2

XIII.	Shortenings, Fats and Oils,	YES	NO
	Salad Dressings and Mayonnaise		NU
	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	
	PURCHAS	ED
Condiments, Seasonings and Spices,		<del></del>
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
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
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
Nuts and Snacks (chips, pretzels, etc.)	YES	NO
A. Nuts	[]70-1	[]-2
B Chips, pretzels, popcorn, etc.	[]71-1	[ ]-2
L. Coffee, Tea, Cocoa	YES	NO
A. Coffee, coffee substitutes	[ ]72-1	[ ]-2
B. Tea	[ ]73-1	[]-2
C. Cocoa	[]74-1	[]-2
C. Ge <u>riatric, Baby, Dietary and Health</u> Foods	YES	NO
A. Geriatric and baby foods	[ ]75-1	[ ]-2
B. Other health and diet foods	[ ]76-1	[]-2
- A)   1		
C. Prepared Foods and Food Mixtures	YES	NO
A. Hors d'o euvre/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		07E1 17890
pork	[]11-1	[ ]-2
F. Other prepared meat meals, entrees, pizza or		
side dishes with or without meat, poultry or		
seafood	[ ]12-1	1 1-2

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

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 APPOINT-MENT 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 INFOR-MATION REQUIRED IN THE RECORDING BOOKLET. IF AT LEAST THE TOTAL QUANITY 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 HAND-WRITTEN, 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 \_\_\_\_\_(19-19)

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 <u>next seven days</u> 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

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.

DAY

TIME

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

RESULTS OF CALL	1ST CALL	2ND CALL	3RD CALL	4TH CALL
INTERVIEW COMPLETED	[ ]42-1	[ ]43-1	[ ]44-1	[]45-1
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)	a			
	[] -9	[] -9	[] -9	[] -9

AUDITS & SURVEYS, INC. One Park Avenue New York, New York 10016 PROJECT #4860 August 1978

> 5-0 6-4

# AWAY FROM HOME FOOD STUDY QUESTIONNAIRE

	_,				W.		
erviewer's name _		<del></del>	SAMPLE	I.D. #		9- 10-	11-
ERVIEWER'S #			DATE _	MONT	'H	DAY	YF
				1101112		<b>2111</b>	. 1
	TIME INTERVIEW	BEGAN:					
	TIME INTERVIEW	ENDED:					
	TOTAL TIME:						
	DENT						ĝ4
NAME OF ESTABLE	ISHMENT						
ADDRESS			¥				-
CITY/STATE _	CITY			i)	STAT	E	10
TELEPHONE #	()		and which		м		

## 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.)

	Q.3	# OF	<u>Q.5</u> % of
<u>ITEMS</u>	CARRIED	MACHINES	ANNUAL DOLLARS
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-	<b>43) %</b> (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".)

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

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.)

	Q.8
TABLEWARE	YES NO
Knives	[]17-1 []-2
Forks	[ ]18-1 [ ]-3
Spoons	[ ]19-1 [ ]-2

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

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

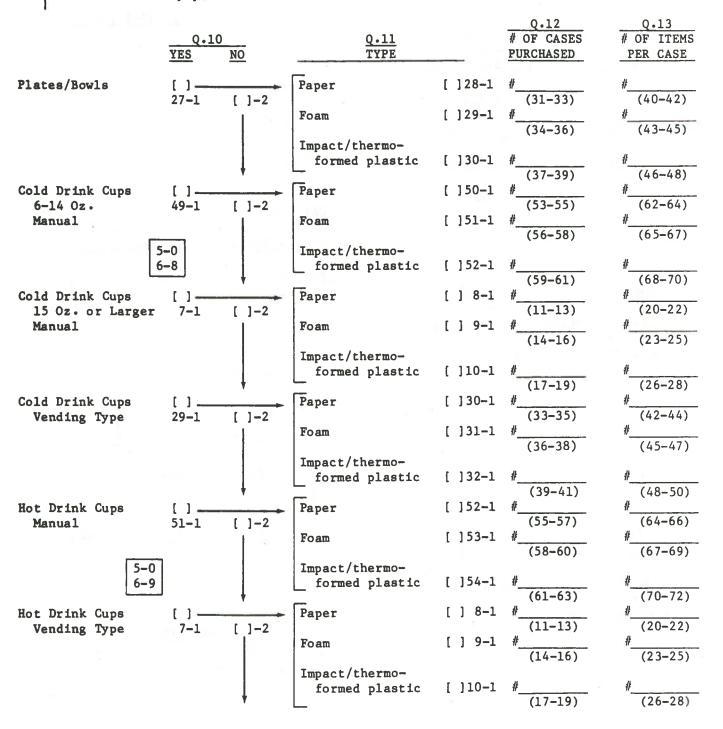
Now, let's talk about disposable dinnerware and beverage containers.

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)



Now, I'd lik like yours. LIST AND MAR	Please tell	me wh:	ich of the	following	are used are use	in opera	ations • (RE
Disposable Tableware	YES N	<u>o</u>					
Bagged Setti	ng [ ]29-1 [	1-2					
Loose	[ ]30-1 [	1-2			Lids	YES	NO
				=	Plastic	[]31-1	[]-2
Food Wraps	YES N	0			Paper	[]32-1	[]-2
Foil	[ ]33-1 [						
Wax Paper	[]34-1 [						
Dry Wax	[ ]35-1 [	1-2					
Freezer Wrap	[]36-1[	1-2					
Plastic Wrap	[]37-1[	1-2		Cartons		YES	<u>NO</u>
				Single Sa	ndwich	[]38-1	[]-:
Bags/Sacks	YES N	10		Partial/E	'ull Meal	[]39-1	[]-
Single Port:	ion []40-1 [	[ ]-2					
Carry-Out	[]41-1	[ ]-2		Cylind Food	lrical		
				Contai	lners	YES	NO

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)

4 , , , , , , , , , , , ,	Q.15 Q.16			
	TYPE USED	# OF CASES	Q.17 # OF ITEMS	
Paper Napkins	YES NO	PURCHASED	PER CASE	
(Cocktail	[]49-1 []-2	# (50-52)	# (53–55)	
Single Ply Luncheon	[]56-1 []-2	# (57–59)	# (60-62)	
Dinner	[ ]63-1 [ ]-2	# (64-66)	# (67-69)	
(Cocktail	[]70-1 []-2	# (71-73)	# (74–76) 5–1 6–0	
Multi-Ply { 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 <b>-</b> 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) 6-1	
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)	

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".)

	# IN OPERATING		
TYPE:	CONDITION	TYPE	# IN OPERATING CONDITION
. Reach-In Full	Size # (35)	1. Reach-In Full Size	#(39
2. Walk-In	#(36)	2. Walk-In	#(40
<ol> <li>Reach-In (Coun Undercounter</li> </ol>		3. Reach-In (Counter or Undercounter Height)	#(41
4. Mobile Carts	#(38)	4. Mobile Carts	#(42

	OTHER RECEIVING AND STORAG	# 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 I	FOOTAGE
- Wire	#	(46-48)
Portable { - Solid	#	(49-51)
(- Wire	#	(52-54)
Stationary - Wood	#	(55-57)
- Other S	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 "O".)

TYPE OF EQUIPMENT	# IN OPERATI	NG	TYPE OF EQUIPMENT	# IN OPER CONDITI	100
l. Bread Slicer	#	(61)	12. Breading 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	0	(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,			19. Waffle Irons	#	(79)
Rotating Bowl, Powered	#	(68)	20. Popcorn Popper	#	(80)
<ol> <li>Vegetable Cutter, Dicer, Attachment.</li> </ol>	#	(69)	21. Toasters, Pop-Up Type	#	(7)
10. Peelers	#	(70)	22. Toasters, Conveyor Type	#	(8)
ll. Food Mixers & Beaters	#	(71)			

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 "O".)

NUMBER IN OPERATING CONDITION

	OPER	ATING C	TONDI	TION
Ovens:		GAS ELECT		TRIC
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	4	(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)
ll. Electronic (Micro- wave) Plug In 2200	#	(34	#_	(35)

	OPE	RATING	CONI	ITION
llers:	G/	\S_	ELEC	CTRIC
Overfired	#	(52)	#	(53)

NUMBER IN

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

Cookers:	GAS		ELECT	RIC
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: 1. Kettle, Steam	GAS	ELECTRIC
Ranges:	GAS	ELECTRIC	Jacketed	# (66)	# (67)
1 Light/Medium Duty	# (36)	# (37)			

(39)

(38) #

Fryers:	GA	\S_	ELEC'	TRIC
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)

2. Heavy Duty

Miscellaneous:	GA	S	ELEC	TRIC
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 "O".)

Ware-Washers		NUMBER IN OPERATING CONDITION	
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)	

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

Miscellaneous Washers		MBER IN
1. Automatic, Pot & Pan		(19)
2. Silver	#	(20)
3. Scrapping & Pre-Wash Equipment, Overhead Spray		(21)
4. Laundry Washing Machine	#	(22)

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

Miscellaneous		BER IN G CONDITION
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)

Spray Washers		ER IN CONDITION
1. Kitchen Equipment Spray Washer & Sanitizing Machine - Portable Unit	£ #	(31)
<ol> <li>Kitchen &amp; Equipment Spray Washer &amp; Sanitizing Machine - Wall Mount</li> </ol>	4_	(32)

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

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

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

	CONDITION
Bars - Liquor	TANK TELLISIE
1. Portable (Including	

Dispenser Bars)

2. Stationary

NUMBER IN

(49)

Bars - Salad	
1. Mobile	(48)

Buffet Chafers		
Buffet Chafers	#	(50)

Buffet Line		
1. Mobile	1 1	(51)
2. Stationary		(52)

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

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

Dispenses - Self Leveling Drop-In					
1. Dishes	#	(57)			
2. Racks/Trays	*	(58)			

Dispensers - Self Lev	veling;	Portable
1. Dishes	#	(59)
2. Racks/Trays		(60)

NUMBER IN
OPERATING
CONDITION

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 - Por	table			
1. Heated		(69)		
2. Unheated		(70)		

Food Holding Cabinets -	Stationary	
1. Heated	*	(71)
2. Unheated		(72)

Other Holding And Service	e Equi	pment
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:

equipment

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.)

			Q.24 PRIMARY	Q.25 SECONDARY	
	Cooking		8-	14- NON	E [ ]
	Heating		9-	15- NON	E[]
	Air Conditioning		10-	16- NON	TE []
	Lighting		11-	17- NON	E[]
	Refrigerator/Free	zer	12-	18- NON	E [ ]
	Others		13-	19- NON	E [ ]
6.	Approximately what are	your tot	al annual ene	rgy costs of all	types?
		\$	(20-		,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,
7.	What were the total dol cleaning products? (RE your best estimate will	AD LIST	AND WRITE AMO	UNT FOR EACH.)	PROBE: Just
7.	cleaning products? (RE	AD LIST do. g \$	AND WRITE AMO	t 12 months on t UNT FOR EACH.) Automatic laund detergents	PROBE: Just
7.	cleaning products? (RE your best estimate will l. Automatic dishwashing	AD LIST do.	AND WRITE AMO 5.	UNT FOR EACH.)  Automatic laund detergents	PROBE: Just
7.	cleaning products? (RE your best estimate will  1. Automatic dishwashin detergents	AD LIST do.  g \$ (24-	5. 27)	UNT FOR EACH.)  Automatic laund	PROBE: Just  ry \$
7.	cleaning products? (RE your best estimate will  1. Automatic dishwashin detergents  2. Manual dishwashing	AD LIST do.  18 \$ (24-	5. 27) 6. 31)	Automatic laund detergents  Manual laundry detergents  Laundry cleanin additives, su	PROBE: Just  ry \$ (40-43) \$ (44-47) g ch
7.	cleaning products? (RE your best estimate will  1. Automatic dishwashin detergents  2. Manual dishwashing detergents  3. Dishwashing rinse	AD LIST do.  18 \$ (24-  \$ (28-  \$ (32-	5. 27) 6. 31)	UNT FOR EACH.)  Automatic laund detergents  Manual laundry detergents  Laundry cleanin	PROBE: Just  ry \$ (40-43) \$ (44-47) g ch ter-

(36-39)

(48 - 51)

(52-55)

stain removers

8. Other housekeeping and equipment cleaners

28. In a usual work week, how many	# OF WORKERS		
people in total, aside from pro-	40 OR MORE HOURS		
prietors and/or partners work at	PER WEEK(56-57)		
this food service operation? (IF	20-39 HOURS PER		
NONE, RECORD "O".)	WEEK(58-59)		
Notice and the second s	LESS THAN 20 HOURS		
	PER WEEK(60-61)		
IF FOOD SERVICE OPERATION HAS BEEN	IF FOOD SERVICE OPERATION HAS BEEN		
UNDER PRESENT OWNERSHIP FOR ONE	UNDER PRESENT OWNERSHIP FOR LESS THAN		
YEAR OR MORE, ASK:	ONE YEAR, ASK:		
29. During the past year, what were	29. Could you estimate, based on the		
your total gross sales for this	time you have been in business,		
food service operation (excluding	what your annual gross sales for		
sales tax)?	this food service operation would		
sales tax):	be (excluding sales tax)?		
s (62-65)			
· · · · · · · · · · · · · · · · · · ·	\$(62-65)		
DON'T KNOW [ ] ASK	DON'T KNOW [ ] ASK		
REFUSED [ ] Q.30	REFUSED [ ] Q.30		
	REPUSED (1 QUO		
	IF REFUSED/DON'T KNOW IN Q.29, ASK:		
IF REFUSED/DON'T KNOW IN Q.29, ASK:	30. HAND RESPONDENT CARD F AND		
30. HAND RESPONDENT CARD F AND	SAY: Which one group would		
SAY: Which one group would	you say best describes the		
you say best describes the	total gross sales for this		
total gross sales for this	total gross sales for this		
food operation excluding	food operation excluding		
sales tax?	sales tax?		
(66-67)	(66-67)		
LESS THAN \$10,000 [ ] 01	LESS THAN \$10,000 [ ] 01		
\$10,000-\$19,999 [ ] 02	\$10,000-\$19,999 [ ] 02		
\$20,000-\$29,999 [] 03	\$20,000-\$29,999 [ ] 03		
\$30,000-\$49,999 [ ] 04	\$30,000-\$49,999 [ ] 04		
\$50,000-\$99,999 [ ] 05	\$50,000-\$99,999 [ ] 05		
\$100,000-\$299,999 [] 06	\$100,000-\$299,999 [ ] 06		
\$300,000-\$499,999 [] 07	\$300,000-\$499,999 [] 07		
	\$500,000-\$999,999 [] 08		
\$500,000-\$999,999 [ ] 08 \$1,000,000-\$1,999,999 [ ] 09	\$1,000,000-\$1,999,999 [ ] 09		
21,000,000-21,999,999 [ ] 09	\$2,000,000-\$4,999,999 [ ] 10		
\$2,000,000-\$4,999,999 [ ] 10 5 MILLION OR MORE [ ] 11	5 MILLION OR MORE [ ] 11		
	TAKE BACK CARD F		
TAKE BACK CARD F			
as an annual final colon	31. What were your gross food sales		
31. What were your gross food sales	not including alcoholic beverages		
not including alcoholic beverages	during the past year?		
during the past year?	duling the past year		
((0.71)	(ESTIMATE IF NECESSARY) \$(68-71)		
(ESTIMATE IF NECESSARY) \$(68-71)	(EDITION IN ACCOUNTY AND ACCOUN		
	32. Approximately what were your food		
32. Approximately what were your food	costs excluding paper and clean-		
costs excluding paper and clean-	ing supplies as a percentage of		
ing supplies as a percentage of	ing supplies as a percentage of		
gross sales (during the past year)?	gross sales (during the past year)?		
	(ESTIMATE IF NECESSARY) %(72-73)		
(ESTIMATE IF NECESSARY) % (72-73)	(ESTIMATE IF NECESSARI) &(72-73)		
	1.5 1. bon		
33. What was your labor payroll be-	33. What was your labor payroll be-		
fore deductions as a percentage	fore deductions as a percentage		
of gross sales (during the past year)?	of gross sales (during the past year)?		
of Bross sares (darring the best )			
(ESTIMATE IF NECESSARY) % (74-75)	(ESTIMATE IF NECESSARY) %(74-75)		
(Political It Repopolation and Control of Co			
34. What was your total annual perman-	34. What was your total annual perman-		
ent and disposable dinnerware costs	ent and disposable dinnerware costs		
ent and disposante dinnerwate costs	as a percentage of gross sales?		
as a percentage of gross sales?			
(ESTIMATE IF NECESSARY) %(76-77)	(ESTIMATE IF NECESSARY) %(76-77)		
IESTIMATE IN MEGESCRAMIA W			

## AWAY-FROM-HOME FOOD STUDY **FOOD ITEM DETAIL SHEET**

-														- 100	- 55			
AGE	Individual Serving/ Package: Portion Control	က	8	င	3	8	3	ဇ	3	က	က	က	က	ဗ	3	က	က	က
PRODUCT PACKAGE AS RECEIVED (Circle One)	Regular Consumer Size	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2
PROF	Bulk	1	1	1	1	-	-	1	1	<b>-</b>	1	1	1	1	1	-	-	-
در ځ ره	19/I/O	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4
CONTAINER TYPE OF INDIV- IDUAL UNITS (Circle One)	Olashic.	3	3	3	3	3	က	3	3	3	3	3	3	ဗ	က	3	ဗ	က
CONTAINE PE OF IND DUAL UNI (Circle One)	SSEID	2	2	2	2	2	2	2	2	2	2	2	2	2	2	, 2	2	2
TY	Netal	1	1	-	1	1	-	-	-	1	-	-	-	-	-	-	-	-
	10 1287 <sup>A</sup> Offito	5	5	5	5	5	5	5	5	5	5	5	2	2	2	2	2	2
TYPE /ED	o uec	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4
STORABILITY TYPE AS RECEIVED (Circle One)	Cured Cured	ဗ	က	3	3	က	က	က	3	3	3	3	က	က	က	3	ෆ	က
AS R	POUT PAUPO	2	2	2	2	2	2	2	2	2	2	2	2	2	7	2	2	2
S	Frozen	-	-	-	-	-	-	-	_	-	1	-	-	-	-	-	+	-
ON OF UNIT	# of Smallest Containers/ Package Per Buying Unit																	
DESCRIPTION OF BUYING UNIT	Weight/ Size of Smallest Container/ Packages (*See Inst. C)							-										
DESC	Type of Smallest Container (*See Inst. B)																	
TOTAL JANTITY CEIVED	Type of Buying Unit (*See Inst. A)																	
TOTAL QUANTITY RECEIVED	Amount Record (Number) (																	
DESCRIPTION OF FOOD ITEM	Other Description				4 3 4	4			10									144
Ö	* Code			1							$\dashv$			28.6		V II 16		

\*INSTRUCTIONS A. Type of buying unit, i.e.: Pounds, Gallons, Quarts, Pints, Ounces, Cases, Boxes, other.
B. Type of smallest container, i.e.: Cans, Jars, Boxes, Botiles, Portion Control Individual Package, other.
C. Weight/Size of smallest container/package, i.e.: Pounds, Gallons, Quarts, Pints, Ounces, other.
When item is received in cans, enter can size, i.e.: #303, #10, etc.

APPENDIX TABLES

TABLE 1 -- ESTABLISHMENTS WITH FOOD SERVICE. BY KIND AND SIZE OF BUSINESS. 1979

• • • • • •	WALL OFF	-000-049	\$100+000-	. \$200.000-	- \$350+000-	•	\$1+250+00C:	TOTAL
	540.000	699,999	\$1991999	£ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$	£2528222	-2728282815-1		
SEPARATE EATING PLACE			••		21.530	. 21.565	3,852	231+018
SETANAL CALINO LACE	45.032	58,419	41,225	594595	230177	384		31.307
SFDARATE DRINKING PLACE :	18,285		0 H H H H	N 00 00 00 04	P.04	288	116 :	12,647
RETAIL STORES	4 • 705	3.801						F 15
HOTELS+ MOTELS+ OR	1 879	4 • 097	2,679	1.736	2+159	1,324		
CIVIC+ SOCIAL OR :		K	706	168	167	1153		9,566
FRATERNAL ASSOCIATIONS :	4.581	70766	•	•••	••	•	***	22.441
RECREATION OR AMUSEMENT :	9.650	6,491	2,424	2,040	1,074	10134	119	99246
OTHER PUBLIC CUTLETS :	2.172	2 2 5 5 0	1,552	***	D		•••	0
	86.104	87,059	52,65°	46,897	27,840	25,157	4 0 0 8 2	5574543
TOTAL PUBLIC :	4		••				 10 10 10 10 10 10 10 10 10 10 10 10 10	4 9 1 3 1
SISTINGE HOSPITALS	157	744	392	1 0 2 9 7	404	177	902	3,187
PRIVE C ACCUTACO	352	689	296	*	4/3	••	••	1 1
RESIDENTIAL CARE	7.5.70	5.131	2+045	1,209	: 947	9. 0.	246	130-81
FACILITIES			••			60 a	47 G	19,145
NUTSING AND PERSONAL CARE:	3,482	6 + 4 4 3	4 6 2 4 4	3 4 4 20				
IVERS			· • • •		••	••		1.790
PROFESSIONAL OR NORMAL :	η. Ω	1.068	440	. 752	321	292	200	20100
SCHOOLS			••	•		154	1	3,461
FACTITIES :	1,402	: 529	 	***	2	• • •	•••	0
	4	14-684	7,778	7,651	3,179	2,353	2,113	662414
TOTAL INSTITUTIONAL	400		.••	1		27.510	7.0095	377,967
TOTAL	95 • 635	: 101,663	600437	 540 540 8	C T D • T C			

--- = NOT AVAILABLE.

TABLE 2 -- ESTABLISHMENTS WITH FOOD SERVICE. BY FIRM SIZE AND PRIMARY TYPE OF FOOD SERVICE. 1979

FIRM SIZE	<u>.</u>	WITH WAITER-WAITE	R-W	AITRESS	20	COUNTER		RIVE UP	ļ						
	i i	TABLE- BOOTH		EAT AT COUNTER	ELSE	EAT WHERE IN TABLISH- MENT	 20	EAT WINDOW. ELSEWHERE IN: CARRYOUT. ESTABLISH OR DELIVERY MENT		CAFETERIA	ROOM	OM ICE	OTHER	• 6 • • • • •	TOTAL
باوه جام کی سال بین بین جار بین					ļ										
1 UNIT	••	141,297	••	34,603	••	35,451	••	33,019	••	12,799 :	90	. 687	5 + 4 4 1	••	269 • 399
2-3 UNITS	••	17,096	••	1,457	••	8,318		6 + 2 9 9	••	4,668	8	.201 :	797	••	40,827
4-10 UNITS	••	8 + 3 9 8	••	147	••	6,611	••	3,020	••	2 • 4 9 0	-	.012 :	148	••	21,826
11-50 UNITS	••	7,504	••	683	••	4,303	••	1,886	••	3,9903		854	560	•	19,693
51-249 UNITS	••	3 + 970	••	593	••	2,181	••	934	••	1,889		746 :	51	•6	10,356
250 OR MORE UNITS	••	5,286		643	•••	5,399		2+318		1,699		143 :	3,8		15,796
TOTAL	•••	183,551		38,126	• ••	62,263		47.467		27.448	11	11,747 :	7+305		377,907

A FRANCHISE FIRM. 7,305 377,907 47.467 27,448 119747 38,126 62,263 221,677 183,551 TOTAL ASSOCIATED FRANCHISE 195,369 37,527 31,567 23,383 11,4443 7,167 306 + 456 160,251 35,118 FIRM WITH ASSOCIATED WITH NOT SERVICE • 1979 ۷: FPANCHISE FIRM
FPANCHISE 126 138 10,550 1 + 195 38+052 12,846 11,198 1,999 13,197 OMNED ASSOCIATED WITH A ESTABLISHMENTS WITH FOOD SERVICE BY PRIMARY TYPE OF FOOD 179 1,009 5,350 33,399 2,870 11,890 1 13,111 12,102 OWNED SERVICE CARPY EAT OF FOOD SERVICE COUNTER PURCHASE. PRIMARY TYPE DRIVE UP WINDOW. OUT OR DELIVERY EAT AT COUNTER WAITER-WAITRESS ESTABLISHMENT ELSEWHERE IN TABLE-BOOTH ROOM SERVICE • CAFETERIA TOTAL 3 OTHER TABLE

--- = NOT AVAILABLE.

TABLE 4 -- ESTABLISHMENTS WITH FOOD SERVICE, BY KIND OF BUSINESS AND YEARS IN OPERATION, 1979

••		TAKELE	PERATION	•••	TOTAL
	ESS THAN 1	1-2	3-4	5 OR MORE	
	••				
PARATE EATING PLACE	37	•21	911	2,31	1.01
EPARATE DRINKIN	M	3,794	4 • 885	21.282	1
ET/	S	99	4	1 C	2010
OTE		}	4		1067
5	460	3.147	661	. RAC.	14.45
5		) )	>		
FRATE	450	826	978	7.312	9.566
CREATION OR AMUSEMEN	••				
PL	306 :	942	•14	•57	444
HER	ŀ	1,666	4	6.239	10
	••	••		i	)
TOTAL PUBLIC	7,992	47,729	50.668	: 224,309 :	330+698
ATTA		<			•
	• • • • • • • • • • • • • • • • • • • •	• • • • • • • • • • • • • • • • • • • •	190	24806	9 I
		D.	Ö	•84	3,187
IDENTIAL CAR	••	••		•••	
CILITIE	439	. 668	699	11.580	13.587
			)	) h	
CILITIES	00 m	1.531	844	16.441	- 1
EGES. UNIVERSIT	)	)	3	r •	4146
OFESSIONAL OR NORMA	•••	• • •		•	
100LS	200	904	215		1
2			4		20160
ILITIES	439	284	328	2.410	3.461
••			1	-	
TOTAL INSTITUTIONAL :	1,764	3,763	2.646	39,036	47,209
TOTAL	9.756	51.492	412.22	. 264,746	777

--- = NOT AVAILABLE.

5 -- ESTABLISHMENTS WITH FOOD SERVICE. BY KIND OF BUSINESS AND WEEKS PER YEAR IN OPERATION. 1979 TABLE

KIND OF BUSINESS					
	1-39	40-49	50-51	52	
	İ				•
		0	• 85	0649	D 6 T
EPARATE EATING PLACE	n		42266	26.897	31,30
TE OBTAKTA	2	V	1 4	1.03	2.64
NATORES	115 :		◆ 4 ⊃		i I
MOTELS				11.621	14,35
IST COURTS	2,732		}	 	
SOCIAL OR	4	150	606	7,855	9.56
RNAL ASSOCIAT	249	0	)	••	
ATION OR AMUSEMEN	0	7	4	80	22,44
S	26662	160	211 :	66	5
THER PUBLIC OUTLETS	ŀ	)			(
	21.160	14,017 :	25,388 :	270,133	330 469
		••		•	7
	1	!!!	1 1	TOTAL	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0
ATE HOSPIT	-	•••	1 1	418	4
IC HOSPITAL		•	••	••	
DENTIAL CAR		x 15	1 1	13,211	13,58
ILITIES	19	4	••		
ING				19,145	19,14
ILITIES	1	l	••		
EGES, UNIVERSITIES	•	•			
DFESSIONAL OR NOR	ò	2 P.	320 :	1,289	3,72
STOO	19266	)			
ER IN			354	3,005	3,46
CILITIE	102				
	<	1.168	. 419	43,938	: 47,20
TOTAL INSTITUTIONAL	19467	1			ſ
		15.185	26.062	314,071	20119

--- = NOT AVAILABLE.

CONTINUED --

KIND OF BUSINESS	. VARIED :		1 L	THE VIEW	14	
	PLATE MEALS	FOODS	FOODS	CHOPS.	FOOD	CHICKEN OR TURKEY
EPARATE EATING PLACE	: 72,739 :	•60	: 94795	14,765	11,397	. 22
EPARATE DRINKING PLACE	: 6,301 :	1,315	586	:	7	1.012
ETAIL STORES	: 6,297 :	1		1 1		
OTELS, MOTELS, OR	••		•••	• • •		t
TOURIST COURTS	: 11,123 :	1		: 664	69	169
IVIC SOCIAL OR			••			,
FRAILENAL ASSOCIATIONS RECREATION OR AMUSEMENT	4,936	132	344	. 668 .	676	. 91
ES	6 8 6 3				172	
00	64319		•			
	•••	•		)		
TOTAL PUBLIC	114,575	11+049	10,725	16,545	13,079	6464
RIVATE HOSPITALS	3,942	!	8 8		1	1
JBLIC HOSPITALS	3,054 :	66				
SIDENTIAL CARE	••					
FACILITIES	: 13,193 :	144	•			
JRSING AND PERSONAL CARE	•••	••				
ACILITIES	18,212 :	82	1			
COLLEGES UNIVERSITIES PROFFSCIONAL OR NORMAL	••••			•••		
CHOOLS	3.053		2.2			
THER INSTITUTIONAL				Ω		
ACILITIES	2,965	1	•		!	
TOTAL INSTITUTIONAL	44+419	325	ю	157		1
TOTAL	158 994	11.374	10.758			0

TABLE 6 -- ESTABLISHMENTS WITH FOOD SERVICE. BY KIND OF BUSINESS AND MENU SPECIALITY. 1979

TABLE 6 -- ESTABLISHMENTS WITH FOOD SERVICE. BY KIND OF BUSINESS AND MENU SPECIALITY. 1979--CONTINUED

			MENUSPE	こころとしてユーー		
KIND OF BUSINESS	PIZZA	HAMBURGER+	WICHES		OTHER	TOTAL
				16.766		1.01
	16,705	35,576	219398	10410C	17	31,307
PARATE DRINKING PLACE :	1 +202	ر ا م	2000	1.576	Ü	2,54
TAIL STORES	310	• 76	404		••	
HOTELS, MOTELS, OR TOURIS	170	756	669		868	14,353
CIVIC+ SOCIAL DR FRATFRNAL ASSOCIATIONS	160	. 446	1,646	189	278	9,566
RECREATION OR AMUSEMENT PLACES	787	6.982	6,852	196	113 : 244 :	22,441
HER PUBLIC OUTLETS	1			1	1	869-054
TOTAL PUBLIC	19,334	53,510	47,319	19,538		
			33		126	4,101
IVATE HOSPITALS			1			010
SIDENTIAL CARE				1		13,587
ACILITIES				•••	4	0
NURSING AND PERSONAL CARE	1	1	: 107	1	447	<b>-</b>
LLEGES. UNIVERSITIES.		•••				
SROFESSIONAL OR NORMAL		321	: 129		ស	39/28
THER INSTITUTIONAL		571	323		1	3,461
FACILITIES		•			P	906-74
TOTAL INSTITUTIONAL	:	404	842		606	J
	19,334	54.004	. 48,161	19,538	16,469	377,907

--- = NOT AVAILABLE.

TABLE 7 -- ESTABLISHMENTS WITH FOOD SERVICE, BY KIND OF BUSINESS AND TYPES OF MEALS SERVED, 1979

KIND OF BUSINESS		TYPES OF	F MEALS	
	BREAKFAST	LUNCH	DINNER	SNACKS
EPARATE	•52	5+34	4.54	6.74
EPARATE DRINKING PL	96	20,68	16,30	28.3
TAIL ST	8 9 2 8 4	11,595	LC:	11.669
OTELS. M				
OURIST	12,016	13,486	12,795	10.205
VIC. SO		•		
RATERNAL ASSOCIATIO	2,585	6 • 177	6 884	6.083
CREATION				
LACES	•87	• 38	•29	• 0.3
HER	7.464	8 • 7 3 8	4 • 0 96	-
TOTAL PUBLIC	147,362	283,406	253,911	260,771
RIVATE HOSPITA	• 06	• 02	• 0 2	o o
LIC HOSPITALS	3.187	3.187	3-187	2.967
ESIDENTIAL		1	4	
CILITIES	12,526	12.884	12.608	11-131
SING AN			) 	4
CILITIE	19,145	19,145	18,949	18.593
UNIVERSITIES				9
DFESSIONAL OR NORM		••	••	
400LS	3,101 :	3,717	2,500 :	2,840
FRI				
ILITIE	2+343	3,180	2,184 :	1,958
TOTAL INSTITUTIONAL	44.367	46,135	43,456	41,326
TOTAL	191.729	329.541	. 632,600	700°C01

1		OPERATED BY	
			-
:	OWNERS ONLY	OTHER HELP	TO 1 AL
	96.579	4	1,01
F CALING FLAC	7.41	23	31,307
STORES	1.048	1,	2,64
MOTELS	•	•	4.4
ST COURT	29421	2	}
SOCIAL OR	19417	8 9 1 4 9 :	94566
TION OR AMUSE	,	1	- 1
	•73	: 17,702 :	22+441
アドダンド	1,481	7,885	• 36
מבשמט אפע		u	20 Y = 0 F F
TOTAL PUBLIC	450037	0	
!		α	•10
LE HOSPITA	707	0.00	3.187
	277	D.	3 4 • .
CAR	•	•	12.587
	2,415	1191/1	0 100 100 100
NURSING AND PERSONAL CARE:			19.145
	2,917	. 0224QT	4 4 4
IVERSIT			
L OR NER		4502	3.728
	404	7	
OTHER INSTITUTIONAL :		C	7.461
FACILITIES	204	/6246	10100
	•	c	67.2.4
TOTAL INSTITUTIONAL	9 9 1		
¥ + C	51.969	325,938	377.907
	h		

TABLE 9 -- ANNUAL MEAL AND SNACK SALES AT ESTABLISHMENTS WITH FOOD SERVICE, BY KIND AND SIZE OF BUSINESS, 1979 (THCUSANDS)

	000 : TOTAL		194 : 58,581,791	2 - 24115476 8 - 1-760-96	D	177 : 4,033,166	855,315	7 007	95 2 20400025	• •	66 : 73,635,657	67 : 2,552,161	1,850,53	•• •	28 : 245944726	70 3 4-204-863	•••	•••	12 : 192/69403	: 624,372	598 : 12,103,057	414 06-700-714
	: \$1 +25 9 + 0 0 0		791016K	334464	2	859,577	::	. 1.600	179,095		12,170,656	1,118,2	: 1,370,461		266/4/	263.670			4489672	i	3,948,5	16.119.264
	\$ \$600,000- \$1,249,999	1	. 1892519768	269.265		1,150,280	97.632	440-045	912,269	1	21,331,551	564,369	: 103,407	1	4554721	724.429		,	9106/10	168,476	2,311,718	936.549.56
BUSINESS	\$350+000-		94/919810	352.447		898,100	79,826	100.001	733,247		: 12,672,022	315,421	: 111,294	L 4	404040	289.095		H 100	C/C+221	213,256	1,455,486	14.127.508
SIZE OF	\$200 0000- \$349 9999	C 4	* 1000100000 5300000	133.024		485,729	248•474	576.719	115,836		12,610,143	428,831	145,625	1	1104/55	861.200		1 1 1 0 2 0	0024707	124,418	2,049,059	14.659.202
	\$100,000-	4	195.4646	355.9RG		354,954	123,757	34B = 22B	239,858	24	7,459,646	52,575	45,450	6	20202	607,433		1001	910001	48,663	1,145,925	8.605.565
	\$99,999	244	511.769	221.468		242,133	209+062	354.372	170,604		5,457,152	69,781	69,130	707	00/4/00	367,250	•••	. 640,70	30000	34,056	945+899	6.403.051
	\$40.000	1-117-007	319.827	94,132		42,393	96 • 564	189.078	49,316	•••	1,904,483	2,917	5,165	. 407	- 125010	91,786 :	••	. 707 C		35,503	246.372	2,150,855
KIND OF BUSINESS		STATE STATES	DRINKIN	_	HOTELS, MOTELS, OR	TOURIST COURTS CIVIC, SOCIAL OR	PECPEATION OF AMERICA		OTHER PUBLIC OUTLETS		TOTAL PUBLIC	PRIVATE HOSPITALS	PUBLIC HOSPITALS :	RESIDENTIAL CARE	NURSING AND PERSONAL CARE:		COLLEGES, UNIVERSITIES,	SCHOOLS	OTHER INSTITUTIONAL :	FACILITIES	TOTAL INSTITUTIONAL	TOTAL

--- = NOT AVAILABLE.

TABLE 10 -- ANNUAL MEAL AND SNACK SALES AT ESTABLISHMENTS WITH FOOD SERVICE, BY PRIMARY TYPE OF FOOD SERVICE AND SIZE OF RUSIVESS, 1979 (THOUSANDS)

70 70×1 ×0×2 ×0×				SIZE OF BUSINESS	USINESS			1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1
FOOD SERVICE				-000-000+	4350.000-	\$600.000£	\$1,250,000:	TOTAL
	· LESS THAN	\$40,000 - 840,00	\$199,999	\$349a999	\$599,999		OR MORE	
				•••		• • •	••	, r
WITH WAITER-WAITRESS	0.00	3,721,273	4.896,524	8,459,093	8,857,677	11,706,086	6,337,842	45.587.971 40.650.622
SERVICE TABLE-BOOTH	1,044,799	3,004,796	4,489,283	7,684,910 :	8 • 05 0 • 285	1055739307	334+648	4,736,949
EAT AT COUNTER	354,177	726,577	4074241	2010		•••	•••	
COUNTER PURCHASE. EAT		•	••	••			1.740.622	15.393.505
E_SEWHERE IN	305.97R	918.509	1,392,472	2,082,317	2,532,394	6,413,613		
ESTABLISHMEN!				1	700 670	2.615.859	653,574 :	9,142,117
DELVE OF WINDOWS CASE.	216,859 :	868,616	1,192,930	2,258,767	2/04/05/1	2,040,814	4,294,299 :	9,423,867
CARFIERIA	: 156,026:	535,596	590,4590	838-217	360,599	698,481	1,200,496	3,704,330
R COM SERVICE	33,286	203,526	163,523	139,106	116,287	168,816	1,884,431	2965/9324
OTHER					1	0 0 0	16.119.264	85.708.714
	2.150.855	6,403,051	8,605,565	14,659,202	14.127.508			
CIAL								

TABLF 11 -- ANNUAL MEAL AND SNACK SALES AT ESTABLISHMENTS WITH FOOD SERVICE, BY FIRM SIZE AND SIZE OF BUSINESS, 1979 (THOUSANDS)

1000	• •• •			SIZE OF BUSINESS	USINESS			
3370	LESS THAN	\$40,000- \$99,999	: \$100,000- :	\$200,000- \$349,999	\$350,000- \$599,999	\$600,000- \$1,249,999	: \$1,250,000 : OR MORE	TOTAL
1 UNIT	1,765,620:	5.057.249	6.227.397	9-373-482	7.280.044	8.803.964		44.142.409
-3 UNITS	: 212,369 :	700,918	662,407	2,337,683	1.858.297	3.645.191	1.578.350	10,995,125
4-10 UNITS	: 64,094 :	357,489 :	591,991	713,209	1.072.107	3.221.253	1.604.182	7.624.325
11-50 UNITS	: 57,176 :	93,618	593.401 :	835,587	1.356.045	3.450.273	4 8 8 6 8 3 8 3	11.142.938
51-249 UNITS	37,999 :	89,623	254,618	583,333	782,351	1.153.979	689.434	3.591.337
250 OR MORE UNITS	13,597	104,154	365.741	815,908	1,778,754	3,368,609	1.765,807	8,212,580
TOTAL	: 2,150,855:	6+403+051	8+605+565	14,659,202	14-659-202 : 14-127-508	23.643.269	: : 16-119-264 : 85-708-714	85.708.71

TABLE 12 -- ANNUAL MEAL AND SNACK SALES AT ESTABLISHMENTS WITH FOOD SERVICE ASSOCIATED WITH A FRANCHISE FIRM, BY PRIMARY TYPE OF FOOD SERVICE, 1979 (THOUSANDS)

<b>4</b>	FRANCHIS	FIRM	ASSOCIATED :	
FOOD SERVICE		FRANCHISEE	A FRANCHISE	TOTAL
WITH WAITER-WAITRESS		1 ;	1 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	45.387.571
SERVICE TABLE-BOOTH	5,531,968 4,760,580 571,468	4,565,788 808,132	3,357,349	0,650,62
COUNTER PURCHASE, EAT				
STABLISHMENT	5,287,902	5,340,066	4.765.537	15,393,505
DRIVE UP WINDOW. CARRY OUT OR DELIVERY	96,93	54954	190,64	•142•11 •423•86
CAFETERIA DOOM SFRVICE	•	1444613	541.2	70493
OTHER		7,03	2002	2000
TOTAL	: 13,325,362	14,672,429	: 57,710,923	85,708,714

--- = NOT AVAILABLE.

TABLE 13 -- ANNUAL MEAL AND SNACK SALES AT ESTABLISHMENTS WITH FOOD SERVICE. BY KIND OF BUSINESS AND YEARS IN OPERATION, 1979
(THOUSANDS)

MIND OF BUSINESS		YE	- 1	ION	
	LESS THAN 1		3-4		TOTAL
			i .		
ATING PL	2.8	6.97	66.08	• 445 85	•381 • 79
RINKING PL	8,29	173.83	245.07	1.699.71	2.176.92
RES	15,453	172,203	300.629	1.272.679	760
OTELS, MOTELS, OR	•				
TOURIST COURTS	302,567	601.930	180.248	2 948 421	31-25-166
SOCIA					
ASSC	38,930	141.067	60.103	615.215	855.315
08	5				
	: 7,617 :	71,55	330.218	3.487.881	75.766.
THER PUBLIC OUTLETS	1	895	58,26	853,39	400 \$2
TOTAL PUBLIC	1,635,739	6,906,135	9,740,626	55,323,157	73,605,657
ATE HO	9 • 7 8	3,96	• 56	.226.84	.552.16
IC HOS	38.480 :	27.612	61	722	250
ESIDENTIAL CARE	•		) } •		
ILITIE	: 162,720 :	869.769	999•19	1.494.571	2.594.726
URSING AND PERSONAL CARE					
	25,235 :	130,475	51,534	: 2,997,619	3,204,863
OLLEGES, UNIVERSITIES, PROFESSIONAL OR NORMAL	••••				
HOOLS	7,632 :	99,761	87,001	1,082,009	1,276,403
HER	••			•	
ACILII	9,219	83,554	10,144	521,455	624,372
TOTAL INSTITUTIONAL	273,069:	1,305,138	479,470	10.045.380	12,103,057
TOTAL	1,908,808	8,211,273	10.220.096	65 368 537	85.708.714

--- = NOT AVAILABLE.

TABLE 14 -- ANNUAL MEAL AND SNACK SALES AT ESTABLISHMENTS WITH FOOD SERVICE. BY KIND OF BUSINESS AND PENU SPFCIALITY. 1979
(THOUSANDS)

•						l
KIND OF BUSINESS	VARIED	ITALIAN	MEXICAN	X C	SEA-	CHICKEN OR TURKEY
	PLATE MEALS	Foons		POAST BEEF		
				••		
SABATE FATTNE DIACE	19	1,496,593	1,818,012	4,414,806:	5,323,719	2,111,489
DABATE DETENTING PLACE		269,18	54,592		181,004	600784
TAKE CITOFFO		-	••			
TAIL GLONES		••	••	••	-	
TOURTST COURTS	3,383,376			203,133	4,968	2,197
VITA SOCIAL OR	-	••				
RATERNAL ASSOCIATIONS	485,268 :	792	39096	49,216	79,644	0876
CREATION OR AMUSEMENT					6-574	
DI AFF.	2,740,498	1 1		• 261611		
OTHER PUBLIC OUTLETS	1,929,515 :	•		24,975		
						9.101.750
TOTAL PUBLIC	: 29,541,129 :	1,766,568	1,875,700	497699922	7070CC6C	001410147
	••					
PIVATE HOSPITALS	2,437,172 :			• (		1
TAI	1.773.369 :	35,880		•		
				••		
Z A Z		6.768			•	
Y				••		••
NURSING AND PERSONAL CARE	••	, , ,				•
ACILITIES	341034450 :	*21.60		•		
COLLEGES, UNIVERSITIES,	•••			•		
PROFESSIONAL OR MORMAL				*		
STOOHUS	: 1,158,274:		79491	746467		• •
THER INSTITUTIONAL	••					
	: 563,980 :					
	•					
TOTAL INSTITUTIONAL	: 11,617,194 :	49+372	79491	740.67		
			1002-101	426-204-4	5-895-989	2.181.750
TOTAL	: 41,158,323	14812440	1600001	103405-41		

TABLE 14 -- ANNUAL MEAL AND SNACK SALES AT ESTABLISHMENTS WITH FOOD SERVICE. BY KIND OF BUSINESS AND MENU SPECIALITY, 1979--CONTINUED (THOUSANDS)

			MENU SPE	CIALITY		
KIND OF BUSINESS	P122A	HAMBURGER + HOT DOGS		: ICE CREAM. S: DONUTS.	OTHER	TOTAL
SEPARATE EATING PLACE	3,014,197	9	0049	3,058,914	2,615,899	: 58,381,791
SEPARATE DRINKING PLACE	30,372	351,681	634,053 :	88,638	3,480	32
RFTAIL STORES	: 16,740	463,989	. 450,033 :	5.48		: 1,760,964
HOTELS, MOTELS, OR						••
	850	60,400	36+385 :		341,777	: 4,033,166
H						•••
RATERNAL ASSOCIATIO	3,360	25,411	194,835 :	1,701	4 • 712	855,315
RECREATION OR AMUSEMENT			••			
PLACES	54 • 905	660 437	4449304 :	3,724	0+0+6	3,997,274
OTHER PUBLIC OUTLETS		72,349	: 271,578 :		101,808	: 2,400,225
			••			••
TOTAL PUBLIC	3,120,424	13,301,972	5,107,193 :	3,268,464	3,076,626	: 73,605,657
			••	••		••
PPIVATE HOSPITALS			3,136:		111,853	552+1
PUBLIC HOSPITALS	•	•			41,292	1,850,532
RESIDENTIAL CARE				••		••
FACILITIES			7 000 :			: 2,594,726
NURSING AND PERSONAL CARE				••		
FACILITIES		:	58,529		36,160	3,204,863
VERS	•••	••	••	••		
PROFESSIONAL OR NORMAL	•••		••	••		••
SCHOOLS		54,577	29,263 :		3,456	: 1,276,403
OTHER INSTITUTIONAL			••			
FACILITIES	:	64574	53.818 :		1	624,372
	•••			••		
TOTAL INSTITUTIONAL		61,151	151.746:		192,761	12,103,057
TOTAL	3,120,424	13,363,123	5.258.939	3,268,464	3,269,387	85,708,714

--- = NOT AVAILABLE.

Table 15--Quantity of Foods Received at Establishments
with Food Service\*
(Thousands of Pounds)

	1979 : Total :	1969 : Total :	Percent change
	: : 8099733.4	7013964.4	15.5
Fluid Milk	: 4934596.1	4307522.7	14.6
Canned Milk	: 5671.6	26235.8	-78.4
Dry Milk	: 57266.0	26439.8	116.6
Cream .	: 828576.4	482631.5	71.7
Cheese	: 1546201.1	459161.3	236.7
Other	: 727422.2	1711973.3	<b>-57.5</b>
Fats and Oils	: 2895441.6	1796981.6	61.1
Table Fats	: 532388.2	428926.6	24.1
Shortening and Oil	: 1736951.8	908269.2	91.2
Mayonnaise and Salad dressings	: 626101.6	450470.4	39.0
Other	• • • • • • • • • • • • • • • • • • • •	9315.4	-100.0
Flour and Cereal	: 2592262.8	1159214.0	123.6
Breakfast Cereal	: 125849.6	59458.6	111.7
Rice	: 122806.6	91170.2	34.7
Dry Pastes	: 190440.0	107094.2	77.8
Other	: 2153166.6	901491.0	138.8
Bakery Products	: 6207205.7	3538113.4	75.4
Bread	: : 1822337.1	1076290.0	69.3
Misc. Bread type Prod.	: : 116711.2	55960.1	108.6
Rolls, Buns, and Muffins	: 2231501.0	1574767.8	41.7
,	:		Continued

Table 15--Quantity of Foods Received at Establishments with Food Service\*
(Thousands of Pounds)

Product Category	: 1979 : Total	: : 1969 : Total	Percent change
	•		
Bakery Products (Continued)	•		
Crackers, Unsweetened	611778.4	104316.8	486.5
Cookies and Sweet Crackers	: 176228.0	63243.1	178.7
Pastry, Danish, and Doughnuts	: 442512.2	226637.9	95.3
Pies	: : 318414.5	345217.0	- 7.8
Cakes	: 52891.9	76074.8	-30.5
Other	: 434831.4	15605.9	96.4
Beef and Veal	: : 3477329.2	3334818.0	4.3
Pork	: : 1191670.0	1042381.1	14.3
Lamb	55146.3	53888.6	2.3
Variety Meats	: 88455.8	55844.9	58.4
Liver	: 75960.7	45725.0	66.1
Other	: 12495.1	10119.9	23.5
Meat Products	535798.0	333045.9	60.9
Other meats	1302.1	98.6	1220.6
Poultry and Eggs	: : 2692205.8	1951088.7	38.0
Chicken	: : 1085178.8	998446.9	8.7
Broilers and Fryers	: 435063.4	855038.4	-49.1
Roasters and Stewers	: 23426.6	43235.5	-45.8
Chicken Parts	: 577969.0	94255.9	513.2
Other	: 48719.8	5917.1	723.4
Turkey	: 241192.2	166192.6	45.1
	•		Continu

Table 15--Quantity of Foods Received at Establishments with Food Service\*
(Thousands of Pounds)

Product Category		1969 : Total :	Percent change
	•		
Eggs	: 1329548.9	755426.5	76.0
In shell	: 1296248.7	709740.3	82.6
Other	33300.2	45686.2	-27.1
Other Poultry and Fowl	36285.9	31022.7	17.0
ish and Shellfish	998712.2	1001583.5	3
Shellfish	385308.2	472786.1	-18.5
Shrimp	: : 176027.9	177105.8	6
Oysters	22353.9	40594.9	-44.9
Clams	54112.1	95957.5	-43.6
Crabs	: 48170.7	41021.0	17.4
Lobster and Crayfish	49486.3	86292.8	-42.7
Scallops	: : 35157.3	24696.2	42.4
Other	:	7117.9	-100.0
Other Seafood	: 613404.0	528797.4	16.0
Sugars and Sweets	: : 3050154.1	2508724.3	21.6
Sugar	: 432006.7	584765.0	-26.1
Table Syrups or Honey	: 149802.0	87032.2	72.1
Jellies or Jams	: 206718.1	89189.1	131.8
Candy	: 45244.8	147516.0	-69.3
Other	: : 2216382.5	1600222.0	38.5
Vegetables	: : 9117891.7	6639206.5	37.3
Potatoes, White	: 2362632.4	2797293.3	-15.5
Potatoes, Sweet	: 131552.4	46836.8	180.9
	•		Cont

Table 15--Quantity of Foods Received at Establishments with Food Service\*
(Thousands of Pounds)

Product Category	: 1979	: 1969 : : Total :	Percent change
	•	<i>i</i> :	
egetables (Continued)	•		
Tomatoes	696684.3	795864.3	-12.5
Lettuce	: 857131.6	729690.7	17.5
Parsley	: 40808.7	6834.1	497.1
Celery	: 79347.8	120697.5	-34.3
Carrots	: 566918.3	151469.3	274.3
Beets	: : 112052.5	33837.8	231.1
Radishes	: 30980.6	33452.8	- 7.4
Onions	: 394673.6	460325.9	-14.3
Peas	: 554616.9	127843.8	333.8
Peppers	: 112632.5	76580.9	47.1
Beans	: : 847363.2	365205.9	132.0
Cabbage or Sauerkraut	: 678154.9	359276.1	88.8
Asparagus	24481.9	25886.8	- 5.4
Broccoli	202804.7	25686.6	689.5
Brussel Sprouts	: 6918.8	4892.5	41.4
Cauliflower	: 25737.3	16156.4	59.3
Cucumbers	: 86579.1	22667.1	282.0
Eggplant	9463.1	15642.2	-39.5
Endive	2565.9	5166.2	-50.3
Mushrooms	: 176700.4	30017.2	488.7
0kra	: 21644.3	6134.3	252.8
	•		Continue

Table 15--Quantity of Foods Received at Establishments with Food Service\*

(Thousands of Pounds)

	-	:	or 35-45-4
		: 1969 :	Percent
Product Category		: Total :	change
	<del></del>	•	
	• =		
Vegetables (Continued)	:		
Pimentos	6576.6	4547.2	44.6
Corn	: 387383.4	144984.6	167.2
Spinach	52303.8	40999.6	27.6
Greens	27981.9	26513.4	5.5
Vegetables, Mixed	96244.9	43006.7	123.8
Other	524955.9	121696.5	331.4
Fruits	1939603.4	1325121.3	46.4
Lemons	285143.5	111933.7	154.7
Limes	21579.0	10068.9	114.3
Oranges	123609.3	113037.9	9.4
Grapefruit	37849.3	38578.3	-1.9
Apples	204756.1	113918.3	79.7
Applesauce	120630.0	61519.7	96.1
Bananas	88664.0	97269.7	-8.8
Pears	107789.3	47852.3	125.3
Apricots	30602.9	19499.3	56.9
Cherries	: 23352.3	21974.4	6.3
Peaches	: 158167.5	107211.5	47.5
Pineapples	: 163943.9	74359.4	120.5
Plums	: : 21257.2	10663.3	99.3
			Continu

Table 15--Quantity of Foods Received at Establishments
with Food Service\*
(Thousands of Pounds)

Product Category	: 1979 : Total :	1969 :	Percent change
Fruits (Continued)			
Cranberries	: : 17044.8	12451.0	36.9
Strawberries	68061.6	37846.6	79.8
Fruit Pie Filling	: 141022.5	55095.1	156.0
Other	: 326130.2	391841.9	-16.8
Juices, Ades and Drinks	540001.5	785652.5	-31.3
Orange Juice	: 194041.4	267194.4	-27.4
Grapefruit Juice	: 35437.9	77259.3	-54.1
Apple Juice	: 33087.3	34580.4	- 4.3
Pineapple Juice	: 22788.7	37752.2	-39.6
Prune Juice	: 22995.4	19783.1	16.2
Grape Juice	: : 14387.9	14337.5	•4
Tomato Juice	51783.0	147904.7	-65.0
Cranberry Cocktail	: 28791.8	10626.4	170.9
Other	136688.1	176214.5	-22.4
Beverages	: : 1661897.7	2621336.5	-36.6
Coffee	: 382157.1	451244.0	-15.3
Bean or Ground	: 261252.1	422092.1	-38.1
Instant	: 115176.2	8521.6	1251.6
Other	: 5728.8	20630.3	-72.2
Tea	: 64639.1	27582.9	134.3
Cocoa	: : 81621.6	80307.7	1.6
Other	: : 1133479.9	2062201.9	-45.0
	:		Continue

Table 15--Quantity of Foods Received at Establishments with Food Service\*
(Thousands of Pounds)

200		: : : 1969 :	Percent
Product Category		: Total :	change
	•	:	
Soups, Gravies and Sauces	: 648503.8	453733.2	42.9
Soup	: 298926.9	308697.8	-3.2
Soup Bases or Boullion	92603.8	18083.6	412.1
Sauces and Gravies	256973.2	126951.8	102.4
Prepared Foods	555594.8	348156.3	59.6
Sandwiches	63654.3	25609.5	148.6
Other	: 491940.5	322546.8	52.5
Nuts and Snacks	714476.9	214424.6	233.2
Peanuts	21936.0	27519.3	-20.3
Peanut Butter	29964.9	6448.7	364.7
Nuts	13678.1	39911.7	-65.7
Potato Chips or Sticks	379772.9	97852.0	288.1
Other	269125.0	42692.9	530.4
Condiments and Seasonings	2177345.6	1062424.2	104.9
Tomato Catsup	606679.7	358987.9	69.0
Mustard	167016.9	91233.8	83.1
Vinegar	39663.1	57845.3	31.4
Horseradish	6825.4	3482.4	96.0
Pickles	390810.7	328733.0	18.9
Relish	80103.6	55442.0	44.5
Olives	100185.9	37097.7	170.1
Other	786060.3	129602.1	506.5
Total	: 49240732.4	37239802.1	35.6

<sup>\*</sup> Estimates are provided for foods where product classifications in 1969 and 1979 are reasonably comparable.

FOODS RECEIVED AT BUSINESS 1979 TABLE 16 -- QUANTITY AND PERCENT DISTRIBUTION OF ESTABLISHMENTS WITH FOOD SERVICE, 3Y KIND OF (THOUSANDS)

N L C C C C C C C C C C C C C C C C C C	FOODS RE	RECEIVED
	Pounds	PERCENT DISTRIBUTION
FPARAT	008	58.9
ATE DRINKIN	1,535,30	3.1
ETAIL STORES	•301	2.6
OTELS. M	2.214.495	4. ان
) <u> </u>	<u> </u>	Tu
ANSTRATIONS	2,625,901	50.03
PUBL		1.9
TOTAL PUBLIC	37,629,716	76.4
Ι <b>Δ</b> Ι	37	6.5
46 OR CARE F	6,393,350	13.0
COLLEGES, UNIVERSITIES, : PROFESSIONAL OR NORMAL :		
STC	1,748,890	3.6
-	288,789	9
TOTAL INSTITUTIONAL	11,619,405	23.6
TOTAL	49,249,123	100.0

TABLE 17 -- GUANTITY OF FOODS RECEIVED AT ESTABLISHMENTS WITH FOOD SERVICE. BY PRODUCT AND KIND OF BUSINESS. 1979 (THOUSANDS)

	•• •		X	KIND OF BUSINESS	S		
CATEG	SEPARATE : EATING : PLACES	SEPARATE : DRINKING : PLACES :	RETAIL STORES	HOTELS, MOTELS, TOURIST COURTS	RECREATION. : CIVIC OR : SOCIAL ASSOCIATIONS:	OTHER PUBLIC OUTLETS	TOTAL PUBLIC
DAIRY PRODUCTS AND ICFS 1/	4428973.4	149466.5			7.0	96543.0	57
FLUID MILK	2059122.5	116402.1	36447.8	156726.1	516579.8	82101.6	2967379.9
WHITE OTHER 2/	: 1820672.1 : 238450.4	114339.2 2062.9	34988.3 1459.5	149809.3 6916.8	510322•1 6257•7	48710•8 33390•8	2678841.7 288538.1
CANNED MILK	2007.5	0 • 0	0.0	13.1	352.3	0 • 0	2372•
DRY MILK	15132.3	0 • 0	4238.5	219.7	132.6	5000	20223.6
CREAM	542446.2	9457.2	20900.0	64722.1	60783.4	2441.3	700750
SWEET 3/	211059.9	1196.3	17936.0	42790.5	21945.3	1337.2	296265
SOUR	57329.5	2305.8	381.3	5543.3	2548.0	29.1	68137.0
SUBSTITUTES 4/	274056 •8	5955.1	2582.7	16388.3	36290.1	1074.9	336348.0
YOGURT	6.0603	1270.0	0.0	613.0	239.2	1501.4	9714.4
FROZEN MILK DESSERT 5/	296064.0	641.4	5500.3	23039.8	14053.6	2111.4	341410.6
ICE CREAM	60270.0	464.0	5007.4	21278.9	8633.6	1701.3	97355.2
MILK DESSERTS, OTHER 6/	253338.1	0 • 0	3332.2	0.0	1047.4	0.0	257717•8
CHEESE 7/	1254615.4	21695.8	19463.4	91529.8	23891.8	6717.3	1417913.6
FATS AND OILS	2338765.6	46346.8	64397.8	78639.3	70660.7	36503.5	2635313.7
TABLE FATS	376801.5	6711.4	16117.4	36816.6	15149.1	5241.3	456837
BUTTER MARGARINE	299751.1 77050.4	4272.3 2439.1	1185.9	30618•1 6198•5	8697.3	3880.3 1360.9	348405.0 108432.2
A ITO ONE SWIND OF	1477453.0	33420.5	38971.3	24254.1	37451.4	24654.2	1636204.5

TABLE 17 -- QUANTITY OF FOODS RECEIVED AT ESTABLISHMENTS WITH FOOD SERVICE, BY PRODUCT AND KIND OF BUSINESS, 1979--CONTINUED (THOUSANDS)

			KIND OF BE	BUSINESS		
PRODUCT CATEGORY	HOSPITALS	NURSING OR CARE FACILITIES	COLLEGES. UNIVERSITIES. PROFESSIONAL. OR NORMAL	OTHER TOTAL INSTITUTIONAL FACILITIES	TOTAL NSTITUTIONAL:	GRAND TOTAL
DAIRY PRODUCTS AND ICES 1/	376440.1	5200	398283.7	86101.9	2380924.4	8099733.4
FLUID MILK	230738.6	1316878.7	343404.6	76194.4	1967216.2	4934596.1
WHITE OTHER 2/	188269.8	1298831•1	319202.4	74983.6 1210.7	1881286.9 85929.3	4560128•7 374467•4
	: 47.0	3231.1	3.0	17.7	3298.7	5671.6
DRY MILK	: 2178.3	32311.7	1642.1	910.3	37042.4	57266.0
CREAM	74926.1	46509.6	6332.4	58.1	127826.2	828576.4
SWEET 3/	64921.5	16487.5	2210.7	3.00 E	83657.8	379923.0
	: 1160*9	1322.0	824.8	0 • 0	3307.7	71444.7
SUBSTITUTES 4/	8843.7	28700.1	3296.9	20.0	40860.7	377208.7
YOGURT	3194.6	514.7	4637.4	2348.6	10695.4	20409.7
FROZEN MILK DESSERT 5/	38372.6	39751.6	9060.2	4674.1	91858.4	433269.0
ICE CREAM	22219.7	32334.9	7340.0	4674.1	66568.6	163923.8
MILK DESSERTS, OTHER 6/	. 4281.4	7083.2	1480.2	0 • 0	12844.9	270562.6
CHEESE 7/	21220.9	73443.9	31723.9	1898.8	128287.5	1546201•1
FATS AND OILS	55983.9	142924.0	56253.0	4966.9	260128.0	2895441.6
* TABLE FATS	23811.8	37862.0	13338.2	539.0	75551.0	532388.2
BUTTER Margarine	5189.3	10117.8	1588.1	156.5 382.5	17051.7 58499.3	365456.7 166931.6
SHORTENING AND OIL 8/	11635.1	59381.8		1086.9	100747.3	1736951.8
	U † 100000000000000000000000000000000000					CONTINUED

TABLE 17 -- QUANTITY OF FOODS RECEIVED AT ESTABLISHMENTS WITH FOOD SERVICE, BY PRODUCT AND KIND OF BUSINESS, 1979--CONTINUED (THOUSANDS)

PRODUCT CATEGORY							100
	SEPARATE EATING PLACES	SEPARATE DRINKING : PLACES :	RETAIL STORES	HOTELS MOTELS TOURIST	RECREATION.: CIVIC OR: SOCIAL ASSOCIATIONS:	OTHER PUBLIC OUTLETS	TOTAL PUBLIC
: HAYONNAISE AND SALAD DRESSINGS :	484511.0	6214.9	9309.0	17568.6	18060.3	6608.0	542271.9
SE TY SALA	267272•1	3913.0 2301.9	4091.5 5217.5	8754.3	12895.5 5164.8	3943.8 2664.3	300870°2 241401°7
: FLOUR AND CEREAL 9/	1553205.1	10882.8	599685.3	27664.1	38991.0	32328.8	2262757.2
FLOUR	1201073.6	3437.1	593114.6	12905.7	10407.0	9324.9	1830262.9
PREPARED FLOUR MIXES	105522.4	100.4	80.1	550.4	835.7	389.2	107478.2
BREAKFAST CEREAL :	30628.1	382.0	673.1	1914.9	3786.6	217.6	37602.3
HOT	5442.6 25185.6	382.0	53.4 619.8	260°2 1654°7	19.9	49.1 168.4	5825.1
OTHER CEREALS AND PASTES 10/	212489.0	5809.6	5200.1	12293.1	11796.7	22397.1	269985•6
	0.05052	772.0	251.8	5433.4	4583 • 5	1667.9	
COON COACKED AND MAIZO MFAL .	54214 • 0	445.0	3421.3	873.6	2052.5	1953.9	
	83399.9	65	1068.1	5774.2	5119.1	18083.9	82186.7
SPAGHETTI AND MACARONI NOODLES	9763.0	349.8	192.9	565.8	971.5	15755.2	
BAKERY PRODUCTS	3720708.1	172221.0	118128.9	305023.1	333573.9	114775.6	4764430-7
BREAD 12/	724732.8	50943.3	17420.2	29126.8	106838.1	8438.2	937499•5
MISC. BREAD TYPE PROD. 13 /	60719.1	841.3	88	45389.0	1207.1	256.6	108501.6
ROLLS, BUNS, AND MUFFINS 14/	1638661.0	82514.3	33280.8	114961.0	108320.5	70882.4	2048620•0
0 - 2	221211.8	14717.9	1540.2	46206.2	9008.0	13694.8	306378.9
BUNS	1121265.0	62086.5	23450.8	52734.5	w	47461.8	
MUFFINS	78841-6	1877-0	2474-2	5768.8	638903	239.1	

TABLE 17 -- QUANTITY OF FOODS RECEIVED AT ESTABLISHMENTS WITH FOOD SERVICE, BY PRODUCT AND KIND OF BUSINESS.
(THOUSANDS)

			KIND OF BUS	DOSTMESS		
PRODUCT CATEGORY	HOSPITALS	NURSING OR CARE FACILITIES	COLLEGES. UNIVERSITIES. PROFESSIONAL.IN SCHOOLS	OTHER INSTITUTIONAL: FACILITIES	TOTAL INSTITUTIONAL:	GRAND TOTAL
MAYONNAISE AND SALAD DRESSINGS :	20537.0	45680.3	14271.2	3341.1	83829.7	626101.6
MAYONNAISE TYPE DRESSINGS : PREPARED SALAD DRESSINGS :	9517.7	29774.6 15905.7	10291.4	619.3	50202.9 33626.8	351073.1 275028.5
FLOUR AND CEREAL 9/	50028.6	190531.7	75161.0	13784.3	3,29505.6	2592262.8
FLOUR	19798.3	27188.2	38713.6	8136.7	93836.7	1924099.7
PREPARED FLOUR MIXES	1807.8	14369.7	3258.1	58.2	19493.8	126972.0
BREAKFAST CEREAL	6193.1	72078.0	9187.3	788.8	88247.3	125849.6
HOT	3170.4	54687.8 17390.2	210.3 8977.1	599.5 189.4	58668.0	64493.1 61356.5
OTHER CEREALS AND PASTES 10/	22229.4	76793.6	23924.9	4800.5	127748.4	397734.0
RICE CORN, CRACKER, AND MATZO MEAL :	6219.1	24968.8	10729.7	1150.4	43068.0	122806.6
DRY PASTES 11/ SPAGHETTI AND MACARONI : NOODLES :	14141.3 11779.1 2079.2	43716.4 30706.0 12896.9	12632.3 10034.0 2592.4	2239.9 1349.7 890.1	72729.9 53868.9 18458.6	190440.0 136055.6 46056.7
BAKERY PRODUCTS	256006.1	979733.1	181636.2	25399.5	1442774.9	6207205.7
BREAD 12/	64812.6	720970.5	94836.9	4217.5	884837.6	1822337.1
MISC. BREAD TYPE PROD. 13 /	4620.0	1378.9	2198.9	11.8	8209.6	116711.2
ROLLS, BUNS, AND MUFFINS 14/	42076.7	77063.3	56084.0	7657.0	182881.0	2231501.0
ROLLS	12261.0	14596.8	14985.5	101.6	41944.9	348323.8
BUNS MUFFINS ATSCIITS	3105.0	12051-1		12.0	17886 B 5985 B	111502-2

TABLE 17 -- QUANTITY OF FOODS RECEIVED AT ESTABLISHMENTS WITH FOOD SERVICE, BY PRODUCT AND KIND OF BUSINESS, 1979--CONTINUED (THOUSANDS)

•			KI	KIND OF BUSINESS	S			
ODUCT CAT	SEPARATE EATING PLACES	SEPARATE DRINKING PLACES	RETAIL STORES	HOTELS. MOTELS. TOURIST	RECREATION. CIVIC OR SOCIAL ASSOCIATIONS:	OTHER PUBLIC OUTLETS	TOTAL PUBLIC	UBLIC
TOAST	15277.7	713.3	16.6	470.7	355.0	287.6		17121-1
INSUEETENED	314630.8	17650.6	19056.3	28973.3	86722.2	2352.3		469385.5
COOMIES AND SWEET CRACKERS	16246.5	7046.9	10120.6	61903.8	3322.2	5974.5		104614.
NAC	372238.9	3816.4	8512.9	3700.9	5492.4	14043-6		407805.1
	269301.1	2323.3	814.9	1249.7	8825•4	9616.0	0 29	292130.
FROZEN	84502.5	889.1	120.7	620°2 629°5	527.1 8298.2	922•1 8693•5	9 2	87581.6 204548.7
O THEK		697.1	8002.6	2315.8	1609.0	2302.	2	42893.
CAKES 16/ FROZEN	• •	64 RU 64 RU 6 6 6 6	195.0 7807.6	460.9	20802	34.2	2 6	9106.2
OTHER		5440°	7123.7	12379.7	9458.7	528.4		293104.1
MISC. BAKENT FRUDOCIS 1/7		229.0	13691.8	4552.5	1423.2	93.8		42755.6
TICL TACOCCO CITO TO DE LA COLO CITO DE LA COL	2340761.7	129483.9	43647.3	252977.7	133088•6	59872•6	24	2959831.7
STEAK 20/ FROZEN	610787.5 315895.2 294892.4	39338.7 10796.4 28542.3	12206.0 10368.3 1837.7	70151.5 14121.1 56030.5	36272°5 13736°7 22535°9	14305.8 2133.6 12172.2		783062•1 367051•3 416010•8
ROAST FROZEN	357206.9 132847.9 224359.1	27907.4 4814.2 23093.2	3733.8 1773.8 1960.0	77244.3 3187.7 74056.7	31887•1 3121•7 28765•4	7006.8 131.7 6875.1		504986.3 145876.8 359109.4
CURED AND PROCESSED 21/	42924 • 2 10035 • 9	6103.2 2360.7 3762.5	937.7	17792.9 53.9 17739.0	5697•1 1495•3 4201•8	3699°5 305°8 3393°7		77154.7 14251.6 62903.0
OTHER	32888 03							

TABLE 17 -- QUANTITY OF FOODS RECEIVED AT ESTABLISHMENTS WITH FOOD SERVICE, BY PRODUCT AND KIND OF BUSINESS. 1979--Continued (Thousands)

•••			KIND OF BUS	BUSINESS		
PRODUCT CATEGORY	HOSPITALS	NURSING OR CARE FACILITIES	COLLEGES. UNIVERSITIES. PROFESSIONAL. IN OR NORMAL F SCHOOLS	OTHER TOTAL TOTAL SINSTITUTIONAL FACILITIES	TOTAL	GRAND TOTAL
: PANCAKES, WAFFLES, FRENCH TOAST :	14513.0	9064.1	501.2	12.8	24091.0	41212.1
: CRACKERS, UNSWEETENED :	62934.9	73719.5	5625.3	113.1	142392.8	611778.4
COOKIES AND SWEET CRACKERS :	12415.1	56638.8	1634.6	925.0	71613.6	176228.0
PASTRY, DANISH, AND DOUGHNUTS 157:	7242.1	3687.9	12133.7	11643.4	34707.1	442512.2
PIES	22076.9	2899.5	1226.3	81.5	26284.2	318414.5
FROZEN OTHER	10430.7	1364.7	554.1 672.3	0.0 81.5	12349.5 13934.7	99931.1 218483.5
CAKES 16/	5059.4	2143.2	2778.1	17.6	9998.3	52891.9
FROZEN OTHER	1026.4	167.7	2507.9	0.0 17.6	1464.3 8534.0	10570.6
: MISC. BAKERY PRODUCTS 17/	17248.7	13751.6	3061.9	678.4	34740.6	327844.6
MISC. PRODUCTS USED IN BAKING 18/:	3006.6	18415.7	1555.3	41.5	23019.1	65774.7
BEEF AND VEAL 19/	181801.8	237506.3	79189.8	18999.6	517497.4	3477329.2
STEAK 20/	56157.8	54846.0	7340.9	1818.5	120163.2	903225.3
FROZEN	15296.5	30260.0	3032.8 4308.1	1667.9	50257.2 69906.0	417308.5
	0.07704	46872.7	11023.2	45054	102778.4	607764.6
FROZEN	9853.9	10871.7	4272.9	2800.0	27798.6	173675.4
OTHER	30525.1	36001.0	6750.3	1703.4	74979.8	434089•2
CURED AND PROCESSED 21/	9070.5	7517.3	1158.9	1221.5	18968.2	96122.9
	704.5	4587.4	324.6	0 ° 3 ° C ° C ° C ° C ° C ° C ° C ° C ° C	5616.5	19868.2
OTHER	n • 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	006767				

TABLE 17 -- QUANTITY OF FOODS RECEIVED AT ESTABLISHMENTS WITH FOOD SERVICE, 3Y PRODUCT AND KIND OF BUSINESS, 1979--CONTINUED

	••						
PRODUCT CATEGORY	SEPARATE EATING PLACES	SEPARATE DRINKING PLACES	RETAIL STORES	* * + + 0	RECREATION. CIVIC OR SOCIAL ASSOCIATIONS:	OTHER PUBLIC TO	TOTAL PUBLIC
	i		1 2 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	5301.6	3396.4	351.0	13890
BULK BEEF 22/	6		25606=2	79387 • 8	49057.5	29936.7	1391208
GROUND 23/	•	0010	6629	65369.0	19324.7	19875.7	636866
BULK 24/			17778•7	13008-5	28214.4	10061.0	727032
PATTIES	640293.5	0 0 0 0 E	820.5	1485.6	5840.5	3844.8	51285
MISCELLANEOUS 25/	. 35588•1				0.8780	1116.2	18593.2
FROZEN	13772.6	3233.1	307.2 513.2	1439.0	2962+5	2728.6	32692•1
ОТНЕЯ	680071.1	22426.1	23554.0	132092.7	64750.1	29903.8	952797
PORK 26/				7.0110	3157.2	1252.2	31869.9
	24481.7	780 • 9	2000	9 0 2 4 4 7	1082.4	26.5	
CHOPS FROZEN	6103.3	274.8	80°00	1140.0	2074.8	1225.7	23325
OTHER	185/804					671120	124805.7
	100633.8	1654.5	830.7	8107.1	6868eb	39.5	17524.2
LOINS ROASTS AND STEARS 217 FROZEN	0	1654.5	0.0	8055.6	5066.1	6671.7	107281
OTHER	•		cc e cc	53550	3865.2	658.8	55444
RIBS	_	9 9 9	7 6 6 6 4	29991.3	14393.3	8166.1	245288
BACON 28/	184093.0				0-19601	8501.8	360068.6
3 4 4 5	222571.8	12968.9	9759.5	9*6066/			
A.:	: 82081.7	1986.7	6964.4	10299.9	4804 • 1	3933.9	-i
SAUSAGE		2 A A	0.0	2341.1	11989.4	1529.6	
OTHER RED MEAT 29/	χ) I	ט נ	0	2071.3	11952.5	1529.6	
LAMB	27855-1	9		47.4	3617.0	3085.9	70418.0
		1151.6	314905	۲			

TABLE 17 -- QUANTITY OF FOODS RECEIVED AT ESTABLISHMENTS WITH FOOD SERVICE, BY PRODUCT AND KIND OF BUSINESS.
1979--CONTINUED
(THOUSANDS)

	• •• ••		KIND OF B	BUSINESS		
PRODUCT CATEGORY	HOSPITALS	NURSING OR CARE FACILITIES	COLLEGES, UNIVERSITIES, PROFESSIONAL, OR NORMAL	OTHER : TOTAL INSTITUTIONA FACILITIES :	TOTAL	GRAND TOTAL
BULK BEEF 22/	4718.4	10419.8	3032.8	0 • 0	18171.0	157074.8
GROUND 23/	55324.4	94681.7	52505.0	10864.9	213376.1	1604584.9
BULK 24/	30120.7	52794.2	35465.5	7074.4	125454.9	762321.6
PATTIES	24150.1	40851.5	16851.2	2586.6	84439.4	811472.1
MISCELLÁNEOUS 25/	13925.3	18300.9	4119.9	591.3	36937.4	88222 • 6
FROZEN OTHER	5484.1	5079.5	1704.9 2415.0	291.2	12559.6	31152.8
PORK 26/	84086.9	98245.0	40927.1	15613.2	238872.3	1191670.0
CHOPS FROZEN OTHER	8000°5 4937°0 3063°5	17982.4 2615.5 15366.8	9220.3 2009.5 7210.7	200 - 111 - 3	35403e7 9573e8	67273.6 18118.8
LOINS. ROASTS AND STEAKS 27/ Frozen Other	11159.9 2350.5 8809.5	15133.6 6101.4 9032.2	3269°1 2952°4 316°7	1060°0 0°0 1060°0	30622.7 11404.2 19218.5	155428.3 28928.4 126500.0
RIBS	1375.4	4916.1	1977.6	143.5	8412.6	63857.5
BACON 28/	23859.3	19318.4	10860.9	7076.8	61115.3	306403.6
НАМ	27770.6	29565.7	10647.7	6868.4	74852.4	434921.0
SAUSAGE	8041.9	8780.9	4565.5	176.6	21564.9	131635.5
OTHER RED MEAT 29/	8308.5	3219.6	196+5	0 • 0	11724.7	56448.4
LAMB	8308.5	3219.6	196.5	0 • 0	11724.7	55146.3
VARIETY HEATS 30/	6540*9	8811.8	1487.5	1197.6	-	88455 • 8
						CONTINUED

TABLE 17 -- QUANTITY OF FOODS RECEIVED AT ESTABLISHMENTS WITH FOOD SERVICE, BY PRODUCT AND KIND OF BUSINESS, 1979---CONTINUED

	** **		KI	KIND OF BUSINESS	S		
PRODUCT CATEGORY	SEPARATE EATING PLACES	SEPARATE DRINKING PLACES	RE	HOTELS. MOTELS. TOURIST	RECREATION. CIVIC OR SOCIAL ASSOCIATIONS:	OTHER PUBLIC OUTLETS	TOTAL PUBLIC
		1351 a 6	461.1	5220.4	2786.5	3085.9	58860.3
LIVER FROZEN OTHER		833 518 518 6	386.4 74.8	1308.3	910.6 1875.9	1622•4 1463•5	37256.9
	366162-4	13586.6	17344.5	7409.4	34454.0	11469-1	1
MEAT PRODUCTS	19561	20.4	166.0	0 • 0	860.3	0.0	
MEAT PIZZA TOPPINGS		5809.2	13877.3	4754.1	27138.8	6709.4	202422.4
	78207-1	6110.9	2134.6	2128.7	5982.2	3799•5	
SAUSAGES 31/	2	1646.0	1166.6	526.7	472.7	960.2	2 42933.0
LUNCHEON MEAT	•	37914.2	30009.4	143255•6	91886.9	52263.5	5 1772421.3
POULTRY AND EGGS 32/			5685.2	44488.7	41776.3	10432.6	852167.7
CHICKEN 33/			1467-0	29168•8	30446.7	7722.	3 355380.2
BROILERS AND FRYERS		0.000	4 6 0N	711-1	0.0	159.1	13214.4
ROASTERS AND STEWERS			1047.0	14173.8	10475-1	2247	.8 447672.8
CHICKEN PARTS	09/1/104 10/1/104	437.0	300.6	395	510.8	303.4	4 9760.2
OTHER CHICKEN 34/	3 66450	4924 • 8	2326.1	33655	0 12220.0	5583.3	3 146131.7
TURKEY 35/	7-84.3.18-7	3166.5	814.1	5636.5	4269.1	4527	•7 64732•6
WHOLE AND HALF		288.9	240.2	22901.3	3 4064.6	853	5 57490.5
TURKEY PARTS	11948.4	1469.4	1271.8	5117	3886.3	202	10
OTHER TURKEY	7-00-525	12399.4	21630.5	61869.4	2	55976-7	7 746512.8
E66S							CONTINUEDE

TABLE 17 -- QUANTITY OF FOODS RECEIVED AT ESTABLISHMENTS WITH FOOD SERVICE, BY PRODUCT AND KIND OF BUSINESS.
1979--CONTINUED
(THOUSANDS)

				KIND OF BUS	BUSINESS		
PRODUCT CATEGORY		HOSPITALS	NURSING OR CARE FACILITIES	COLLEGES. UNIVERSITIES. PROFESSIONAL. IN SCHOOLS	OTHER TOTAL INSTITUTIONA FACILITIES	TOTAL	GRAND TOTAL
LIVER	•••	6540.9	7874.4	1487.5	-	17100.4	75960.7
FROZEN OTHER	•• •• ••	3402.9 3129.0	4669.7	686.2 801.3	1029.3	9788.1 7260.1	47045.0 28863.5
MEAT PRODUCTS	•• ••	29391.7	38614.1	13046.0	4320 °2	85372.0	535798.0
MEAT PIZZA TOPPINGS		3351.7	137.8	296.4	41.6	3827.5	110535.1
HOT DOGS AND WIENERS		13374.6	17584.5	8147.5	2254.6	41361.1	243783.5
SAUSAGES 31/	• •• •	6729.6	4269.6	3209.0	808.7	15016.9	113379.8
LUNCHEON MEAT	• •• •	5935.7	16622.2	1393.1	1215.4	25166.5	68099.5
POULTRY AND EGGS 32/	1	143277.4	689634.6	66669.8	20202-8	919784.5	2692205.8
CHICKEN 33/	• •• •	46244.2	164776.1	17031.3	4959.5	233011.1	1085178.8
BROILERS AND FRYERS	• •• •	22866.1	43163.5	10076.1	3577.5	79683.2	435063.4
ROASTERS AND STEWERS		1653.2	7045.7	1163.9	4.04%	10212.2	23426.6
CHICKEN PARTS	• •• •	18920.0	106895.2	3957.2	523.9	130296.2	577969.0
OTHER CHICKEN 34/	• •• •	726.5	5146.9	316.5	58.2	6248.2	16008.4
TURKEY 35/	• •• •	34176.9	48244.0	11914.5	725.0	95060.5	241192.2
WHOLE AND HALF	••••	10982.1	19263.9	2807.3	385.6	33438.9	98171.5
TURKEY PARTS	• • •	16788.1	14463.6	6218.3	0.0	37470-1	94960•6
OTHER TURKEY		6316.3	14482.1	2888.9	339.5	24026.8	47922.1
EGGS	• ••	55997.6	55997.6 475519.5 37000.9 14518.2 583036.1 1329548.9	37000.9	14518.2	583036.1	1329548.9

CONTINUED --

TABLE 17 -- QUANTITY OF FOODS RECEIVED AT ESTABLISHMENTS WITH FOOD SERVICE, BY PRODUCT AND KIND OF BUSINESS, 1979--CONTINUED

	• • •		KI	KINU OF BOSINESS	2		
PRODUCT CATEGORY	SEPARATE EATING PLACES	SEPARATE : DRINKING : PLACES	RETAIL STORES	HOTELS. MOTELS. TOURIST	RECREATION, CIVIC OR SOCIAL ASSOCIATIONS:	OTHER PUBLIC OUTLETS	TOTAL PUBLIC
- 0 7 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	9 9 0 1 9 9 0 1 5 5 6 6 7 8 6 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8	; 1 1 1 1 1 1 1 1 1 1	 				
	565146.0	11779.8	19622.2	61706.5	34636.2	35976.7	728861
IN SHELL	14160.6	619.6	2008.2	162.9	700.0	0.0	17651
OTHER SOL		34477.7	12817.3	75963.9	40704-2	18850.1	88273
FISH AND SHELLTISH		3966.8	987.6	5620.9	4051.5	3822.5	107123
FINFISH WHOLE FROZEN		2839.1	794.2	3346-1	2282.9 1768.6	3738.2	65353 41770
		10479.4	587.1	18469.0	10877.8	5156.4	214696
FINFISH, CUT Frozen		7491.1	587.1	5987.7 12481.4	7212.0	3546.9 1609.5	150097.6 64598.8
OTHER				0 0 0		2633.8	18709
FINFISH PROCESSED 37/ FROZEN	158283.4	1562.4	10956e4 6871e1 4053e1	3827.6	6482°7 1169°2	2081.7	159711.9 22731.7
CANNED	ດ່	4 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2		41624.9	17339.5	7210.1	359287
SHELLFISH	* *		1	4013.6	2594.2	165.5	53648
SHRIMP, WITH SHELL	n	1746	7.840		5 6440.9	921.5	111519
SHRIMP. OTHER	0	4004			8 2668.8	465.0	21491
OYSTERS	13736.9	2 9 9 9 9		)		1021.0	46679
CLAB BS	27082.8	2716.6	14.7				
	33883.3	6.574.9	U O	4793.6	983.1	2020	
CRABS.	39647.5	310.7	0 • 0	1595.1	346.9	3862.8	
Ś		682.7	0.0	3697.7	7 1447.0	222.0	33392+2

-- QUANTITY OF FOODS RECEIVED AT ESTABLISHMENTS WITH FOOD SERVICE, BY PRODUCT AND KIND OF BUSINESS.

(THOUSANDS) 17 TABLE

74140.5 48423.8 180468.8 78216.9 216929.7 180817.7 1296248.7 122564.3 33300.2 998712.2 258685.7 57198.3 22353.9 49486.3 35157.3 30374.7 585308.2 118829.6 54112.1 48170.7 GRAND TOTAL 29834.8 21105.8 7643.0 : COLLEGES.: : TOTAL : TOTAL : PROFESSIONAL,:INSTITUTIONAL : FACILITIES : 8786.6 6653.8 30371.2 13618.2 115977.3 567387.2 15648.9 862.2 15440.4 43989.4 26020.8 3549.9 7309.9 1432.9 1377.7 3723.2 1765.0 46.6 0.0 9.3 827.1 113.4 209.7 0.0 1275.9 0.0 0.0 0.0 0.0 0.0 14256.1 262.1 229.9 209.7 BUSINESS 4902.0 397.5 7537.8 6293.9 33344.2 16,401.9 735.7 41.6 22.7 0.0 6.9 18.0 3656.6 5299.5 1179.1 2621.8 1227.4 694.1 1235.4 1111.4 KIND OF SCHOOLS 11412.9 8672.3 310.8 183.6 107.8 0.0 223.4 472202.6 3316.9 43758.6 12763.3 7139.7 5623.6 15948.8 12935.7 1068.9 2047.1 152.6 NURSING OR CARE FACILITIES 13275.8 8638.2 979.3 551.4 21913.9 1158.5 47584.2 8413.3 54540.9 1932.2 952.8 3303.9 5005.6 6021.9 3716.3 1384.7 9131.4 6139.5 2671.7 21142.2 HOSPITALS PRODUCT CATEGORY FINFISH, PROCESSED 37/ FROZEN LOBSTER OR CRAYFISH SHRIMP, WITH SHELL FISH AND SHELLFISH SHRIMP, OTHER FINFISH, WHOLE FINFISH, CUT OTHER 36/ IN SHELL SCALLOPS SHELLFISH OYSTERS FROZEN FROZEN OTHER CANNED CLAMS CRABS

CONTINUED --

TABLE 17 -- QUANTITY OF FOODS RECEIVED AT ESTABLISHMENTS WITH FOOD SERVICE, BY PRODUCT AND KIND OF BUSINESS, 1979--CONTINUED

	••		1	NIND OF DOSINGS			
PRODUCT CATEGORY	SEPARATE : EATING : PLACES	SEPARATE :: DRINKING :: PLACES	RETAIL STORES	HOTELS. MOTELS. TOURIST	RECREATION : CIVIC OR : SOCIAL ASSOCIATIONS:	OTHER PUBLIC OUTLETS	TOTAL PUBLIC
	4-8-8-8-7	551.6	0.0	5509.4	475.8	27.3	14532.5
		58852.7	83241.3	76861.6	131670.0	98702.8	2634906.8
SUGARS AND SWEETS 397		3066.2	16758.8	13138.0	6924 • 1	10355.9	337438•2
SUGAK	104740-4	386.8	824.6	10482.4	1793.2	5119.2	123346.7
TABLE STROTS ON TOTAL TOTAL	39163.2	227.3	1942.8	5769.6	1966.9	1730.6	50800.5
DELLIES OR CARS 41.	112252.2	243.6	4318.1	1180.3	330.6	893.5	119218•3
DETAFFACE FOUNTAIN SYRUPS 42/	1486574.7	49312.4	52522.3	45206.0	91483.6	63288•6	1788387.6
	22808.3	3050.9	920.6	871.6	15307.1	199•1	43157.6
	4978063.9	167645.1	90366.9	387698.5	289025•1	220536.4	6133335.9
VEGE ABLES		36799.6	13333.5	95037.6	67308.1	32941.6	2074427.4
POTATOES WHILE		614.2	0 • 0	2916.4	750.3	1530.2	
	425465.6	57135.4	22026.4	21803.9	24031.6	5211.1	
CANNED	99977-2	49806.4	2172°6 19853°7	5069.4 16734.4	13956.8	1875.0 3336.1	168975.5 1 386698.4
	569932.0	11964.4	7582.1	71743.7	46339.1	52232	8 759794.1
LETTUCE		4 60 61	58.2	12905.1	422.1	569	1 24232.
PARSLEY		1363.5	192.0	1717.5	1480.9	294.8	8 37542.2
CELERY		3004.8	1396.7	6984.7	9075.2	6250	.7 118255.8
CARKUIS FROZEN	9911.4	228.3	0.0	656.2	3831.8	2682°1 1709°0	1 17309.8 0 22816.4

TABLE 17

15224 • 3 1869535.0 9117891.7 254212 • 3 27868.8 401022.4 432006.7 206718.1 121091.6 45244.8 2362632.4 696684.3 857131.6 79347.0 566918.3 3050154.1 149802.0 131552.4 40808.7 442472.1 GRAND TOTAL -- QUANTITY OF FOODS RECEIVED AT ESTABLISHMENTS WITH =000 SERVICE, BY PRODUCT AND KIND OF BUSINESS.
1979--CONTINUED
(THOUSANDS) \*PROFESSIONAL+:INSTITUTIONAL:INSTITUTIONAL:
\*\* OR NORMAL : FACILITIES :
\*\* SCHOOLS : 85236.8 55773.7 10559.0 378206.0 691.8 2984555.8 155917.6 81147.3 97337.4 16575.8 41804.9 415247.3 94568.5 26455.3 1873.4 2087.2 288205.1 112211.1 141010.4 448662.4 107.4 786.1 0.0 0.0 2.5 46.6 76.0 3080.6 1587.5 527.0 1295.3 39363.3 7380.4 1047.3 4113.8 1033.1 2458.7 15777.1 5011.1 8048.1 BUSINESS 8549.2 5529.5 65.8 935.3 207.0 58296.2 10210.2 4186.2 15975.4 226.7 26199.9 440.6 344682.6 40852.8 4965.6 14078.8 10802.4 1059.1 42166.6 27350.1 0F COLLEGES, KIND 32533.3 28205.6 5990.8 63.6 652.5 7802.1 854.8 162558.9 24641.8 60738.9 46804.0 16030.3 105838.2 186458.1 57816.1 17722.3 63474.0 1341740.4 5783.1 NURSING OR CARE FACILITIES 3525.5 62079.0 18957.8 38143.6 34886.6 298199.0 154715.9 994.2 81556.3 75172.9 39097.2 1258769.4 77413.1 43121.1 433.1 4019.7 789.2 421.1 21531.1 HOSPITALS BEVERAGE FOUNTAIN SYRUPS 42/ TABLE SYRUPS OR HONEY 40/ PRODUCT CATEGORY SUGARS AND SWEETS 397 JELLIES OR JAMS 41/ POTATOES, SWEET 43/ FOUNTAIN TOPPINGS POTATOES, WHITE FROZEN OTHER 38/ VEGETABLES TOMATOES CANNED PARSLEY OTHER CARROTS LETTUCE CELERY CANDY SUGAR

CONTINUED --

TABLE 17 -- QUANTITY OF FOODS RECEIVED AT ESTABLISHMENTS WITH FOOD SERVICE, BY PRODUCT AND KIND OF BUSINESS, 1979--CONTINUED (THOUSANDS)

	• • •		KIND	ND OF BUSINESS			
PRODUCT CATEGORY	SEPARATE EATING PLACES	RATE KING ES	ETA	HOTELS. MOTELS. TOURIST	RECREATION. : CIVIC OR : SOCIAL :	OTHER PUBLIC OUTLETS	TOTAL PUBLIC
	6.989999	1700.5	559•1	4	3153.0	1859.6	78129.7
P F F T	22765.9	699.8	1015.9	3192.5	5061.6	428.2	33163.9
S I I I I I I I I I I I I I I I I I I I	13870.5	1095.5	5.1	642.6	1109.7	226.4	16949.
/ 44 / V V O I V O	268912.9	16283.8	2953.4	23410.7	18523.4	3884.5	333968.7
FROZEN OTHER 45/	: : 17000.9 : 251912.0	1370.3	847.8 2105.6	508.4 22902.4	3246.8 15276.6	173.3	23147.
	89301.2	3335.4	1864.4	12680.6	7951.9	4723.7	119857.
		0 04.	2-12	7826.8	346.6	871.6	26111.
FROZEN	15554.65	9-11	192.1	294.9	374.8		5008
DRIED	67701.5	2153.7	1640.8	5273.7	7149.1	3478.2	87397
	: 61919.1	2832.7	5144.5	5464.8	5943.4	2381.2	83685.7
	1715.3	0.0	0.0	431.1		74.9	2472
CANNED		745.6	5144.5	5033.8	5666.3	2306.3	16813.1
BEANS 48/	268333.5	4799.1	11571.6	39690.1	28909.5	26694.0	379997
A A	: 18775.1	64.1	6094.1	3898.9	3389.2	2890.5	35111
GREEN NAX OR STRING	140283.9	2358.4	3491.1	31129.9	16840.5	21465.4	215569
N	108994.8	2376.7	1986.5	4661.3	8679.7	2338.0	129037
	: 488410.8	11783.1	7746.2	14901.0	17076.5	2071.8	541989•
CANNED 49/ OTHER	22944.5	412.0 11371.1	1558.4	1462.3	3137.4	716.5	30231°2 511758°2
	4751.9	0.0	542.6	87.5	3555.2	0.0	8937.2

TABLE 17 -- QUANTITY OF FOODS RECEIVED AT ESTABLISHMENTS WITH FOOD SERVICE, BY PRODUCT AND KIND OF BUSINESS. 1979--CONTINUED (THOUSANDS)

PRODUCT CATEGORY				KIND OF BI	BUSINESS		
BEETS  RADISHES  RADISHER  RADISHES	PRODUCT CATESORY	Ø	NURSING OR CARE ACILITIE	COLLEGES. :UNIVERSITIES. :PROFESSIONAL. OR NORMAL	OTHER INSTITUTIONAL: I FACILITIES	TOTAL NSTITUTIONAL:	GRAND TOTAL
HES  HES  HES  HES  HES  HES  HES  HES	0 THER	18094.6			1565.2		158027.1
HES S 44/ EX 4/ EX	BEETS		26079	1850	456.6	78888.6	112052.5
X OR STRING  E AND BROWN  SAUERKRAUT  1013.06  40110.9  4269.9  4269.9  4269.9  11363.6  4010.9  4050.5  11029.4  11363.6  4050.5  11029.4  11363.6  11363.6  11363.6  11363.6  11363.6  11364.3  11363.6  11363.6  11363.6  11364.3  11363.6  11364.3  11363.6  11364.3  11363.6  11364.3  11363.6  11364.3  11363.6  11364.3  11363.6  11364.3  11363.6  11364.3  11364.6  11364.3  11364.6  11364.3  11364.6  11364.3  11364.6  11366.6	RADISHES	2687•	801.	457		14030.7	30980.6
X OR STRING  E AND BROWN  SAUERKRAUT  10299.1  10299.2  10299.2  10299.2  10299.3  11363.6  11363.6  11363.6  11363.6  11363.6  11363.6  11363.6  11363.6  11364.1  1289.8  1413.6  1289.8  1413.6  1289.8  1413.6  1289.8  1413.6  1289.8  1485.0  109.0  28944.9  1188.6  109.0  28946.8  1188.6  1188.6  109.0  28946.8  1188.6  1188.6  1188.6  1189.6  11	ONIONS 44/	.6780	4110.	4269.	444.		394673.6
X OR STRING  E AND BROWN  SAUERKRAUT  1023.4  1025.4  10994.3  11994.3  11996.1  1289.8  145.0  2126.9  105.0  2456.9  1096.2  2456.9  1096.2  2456.9  1096.2  2456.9  1096.2  2456.9  1096.2  2456.9  1096.2  2456.9  1096.2  2224.9  109.0  28946.8  1197.2  11996.1  145.0  28946.8  1197.2  11996.1  145.0  2224.9  109.0  28946.8  1197.2  11996.1  1090.0  28946.8  1197.2  11996.1  1090.0  28946.8  1197.2  11996.1  1090.0  28946.8  1197.2  11996.1  11996.1  1090.0  28946.8  1197.2  11996.1  1090.0  28946.8  1197.2  11996.1  1090.0  28946.8  1197.2  11996.1  1090.0  28946.8  1197.2  11996.1  11996	FROZEN OTHER 45/	580 0299	1013	219.	15	80 40	24976.3 369697.3
X OR STRING E AND BROWN  SAUERKRAUT  T023.3  11916.1  1289.8  145.0  2456.9  103850.2  103860.2	PEAS 46/	2988.	18994.	11363	413	34759.	554616.9
X OR STRING  E AND BROWN  E AND BROWN  SAUERKRAUT  1,19,000  1,15,100  1,15,	FROZEN	7023.3	11916.	1289.	145.0	20374.2	46485.2 9828.8
X OR STRING  E AND BROWN  SAUERKRAUT  1,4.6  4,09.4  2,2518.5  2,2504.0  2,105.7  1,09.0  2,8746.8  1,18.6  1,18.6  1,09.0  2,8749.0  1,09.0  2,8749.0  1,09.0  2,8749.0  1,094.3  4,2495.9  1,70133.1  4,2495.9  3,8271.3  1,504.0  5,8372.6  1,5194.3  3,549.6  1,5194.6  1,5194.6  1,5194.6  1,5194.6  1,5194.6  1,5194.6  1,5194.6  1,5194.6  1,5194.6  1,5194.6  1,5194.6  1,5194.6  1,5194.6  1,5194.6  1,5194.6  1,5194.6  1,5194.6  1,5194.6	DRIED CANNED		103850	7936	1268.7	407965.1	495362.2
14.6   118.6   0.0   2879.2   1   1   1   1   1   1   1   1   1	PEPPERS 47/	094.	518.	2224	.60	8946•	112632.5
MAX OR STRING       64571.0       57073.5       81885.1       10909.6       467365.4       8         MAX OR STRING       62492.9       170133.1       42495.9       8349.4       283471.4       1         ITE AND BROWN       7872.5       10924.9       38271.3       1304.0       58372.6       1         R SAUERKRAUT       15207.3       93210.2       26411.6       1336.4       136165.5       6         49/       2013.0       5342.8       369.0       756.2       8480.9       6         49/       13194.3       87867.5       26042.6       587.9       15544.6       6	CAN NED OTHER	0	50		0 0		2669•6 105622•7
MAX OR STRING  1084.3 686.6 123414.9 1  ITE AND BROWN  15207.3 10924.9 38271.3 1304.0 58372.6 1  R SAUERKRAUT  2013.0 5342.8 369.0 756.2 8480.9 6  13194.3 87867.5 26042.6 580.2 127684.6 6	BEANS 48/	135267.2	239303.	81885	.6060	67365.	847363.2
MAX OR STRING       62492.9       170133.1       42495.9       8349.4       283471.4       4         ITE AND BROWN       7872.5       10924.9       38271.3       1304.0       58372.6       1         R SAUERKRAUT       15207.3       93210.2       26411.6       1335.4       136165.5       6         49/       15194.3       87867.5       26042.6       580.2       127684.6       6         9202.4       5372.2       732.2       237.9       15544.6	LIMA	64571.0	57073	1084.	86.		158526 • 8
ITE AND BROWN  R SAUERKRAUT  15207.3  93210.2  26411.6  1336.4  136165.5  6497.  2013.0  5342.8  369.0  756.2  8480.9  615194.5  13194.3  15202.4  15203.0  15204.6  15544.6	GREEN. WAX OR STRING		170133.	42495	349.		499040.6
R SAUERKRAUT : 15207.3 93210.2 26411.6 1336.4 136165.5 6 149/ 2013.0 5342.8 369.0 756.2 8480.9 13194.3 87867.5 26042.6 580.2 127684.6 6 5 15544.6	RED. WHITE AND BROWN	872.	10924	38271.	304.		187409.6
2013.0 5342.8 369.0 756.2 8480.9 121684.6 6 580.2 127684.6 6 590.2 127684.6 6 590.2 127684.6 6 590.2 15544.6	CABBAGE OR SAUERKRAUT			26411•	336.		678154.9
9202.4 5372.2 732.2 237.9 15544.6	_	2013.0 13194.3	5342 87867	369 <sub>8</sub>	756.2 580.2	8480 27684	38712•1 639442•8
	ASPARAGUS	9202.4	5372		237.9	15544.6	24481.9

TABLE 17 -- QUANTITY OF FOODS RECEIVED AT ESTABLISHMENTS WITH FOOD SERVICE, BY PRODUCT AND KIND OF BUSINESS, 1979--CONTINUED (THOUSANDS)

			KI	KIND OF BUSINESS			
DUCT CA	SEPARATE EATING PLACES	SEPARATE ORINKING: PLACES	RETAIL STORES	HOTELS. RI MOTELS. TOURIST COURTS	RECREATION. CIVIC OR SOCIAL ASSOCIATIONS:	OTHER PUBLIC OUTLETS	TOTAL PUBLIC
6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6	1675.7	•		4	1477.5	0.0	3202.2
CANNED	2307.3	000	542.6	3 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1332.4	000	4182. 1552.
BROCCOLI	20945.8	1742.9	64.1	9211.4	1553.8	58239.4	91757.4
FRO ZEN OTHER	15119.0 5826.8	1637.3	64.1	2816.9 6394.5	982.9 570.9	58239.4	78859.7 12897.8
BRUSSEL SPROUTS	1964.1	0.0	0 • 0	90.3	2338.0	559.1	4951.
CAULIFLOWER	11894.2	29.9	514.3	4154.0	1350.4	603.3	18546.
FROZEN	3927.9 7966.3	29.9	32.0	387.7	24.0	550.3	4951. 13594.
CUCUMBERS	38549.5	2577.4	299.0	4556.8	1788.6	753.2	48524.5
EGGPLANT	7145.5	337.7	0 • 0	251.4	969.2	262.7	8966.6
ENDIVE	1370.6	49.6	0.0	163.2	205.5	393.2	2182.1
MUSHROOMS 50/	: 154270.6	565.1	692.4	7303.7	2659.5	364.7	165856.
CANNED	118245.3	239.1	482.6 209.8	3235.2 4000.1	1487.7	334.2	124024 <sub>0</sub> 0 40364 <sub>0</sub> 3
OKRA 51/	12954.4	955.5	419.1	507.3	3054.3	0.0	17890.6
FROZEN OTHER	8102.3 4624.8	0°0 955°5	88.1	507.3	2573.4 480.9	0.0	11271•
PIMENTOS	3529.0	0 • 0	0.0	405.5	302.6	2.7	4239
SQUASH 52/	29240.2	1569.0	393.8	4510.2	1759.5	120.0	37592•
744	5139.1	0.0	24.0	2011.5	112.3	37.3	7324.3

-- QUANTITY OF FOODS RECEIVED AT ESTABLISHMENTS WITH FOOD SERVICE BY PRODUCT AND KIND OF BUSINESS. 1979--CONTINUED (THOUSANDS) TABLE 17

13845.8 7480.3 8383.4 14299.5 1799.0 188950.6 6918.8 25737.3 9650.0 16087.3 86579.1 9463.1 2565.9 176700.4 133497.0 21644.3 6576.6 101748.2 14273.2 CONTINUED --202804.7 13854.1 41454.7 ------GRAND 5181.3 4698°2 2492°9 : PROFESSIONAL; INSTITUTIONAL: INSTITUTIONAL: OR NORMAL : FACILITIES : SCHOOLS : 956.3 2574.8 2336.9 64155.3 6948.9 38054.6 383.8 111047.3 110090.9 1967.3 7191.1 496.6 10844.4 9473.0 1090.5 3753.7 1088.1 246.1 TOTAL 0.0 75°7 34°9 0.0 0.0 5.8 362.9 11.9 30.0 6.96 80.3 16.5 436.3 0.0 0.0 0.0 134.6 228.2 110.7 216.4 OTHER BUSINESS : COLLEGES. : 1498°9 62°5 396.8 85.9 121.9 266.2 224.4 59.0 337.0 7.007 120.2 709.5 1488.0 223.5 266.1 12.6 482.7 3403.1 3106.1 1561.4 YIND OF 3180.9 2063.0 104644.3 667.8 3096.7 1528.8 747.2 58849.9 4400.5 128.2 555.4 19.3 20.0 122.9 1545.4 771.7 560.5 4625.5 32585.2 105312.1 5677.1 5525.1 FACILITIES NURSING OR CARE 1653.5 1705.7 276.0 1290.8 7806.2 243.7 766**•1** 666**•**4 1711.5 4605.5 2147.7 3731.4 253.8 1983.9 681.2 1986.0 1124.3 3545.1 105.4 1945.6 214.1 861.7 HOSPITALS PRODUCT CATEGORY BRUSSEL SPROUTS 50/ CAULIFLOWER SQUASH 52/ MUSHR DOMS CUCUMBERS CANNED FROZEN OTHER FR0ZEN OTHER CANNED PIMENTOS FROZEN FROZEN EGGPL ANT OKRA 51/ BROCCOLI FROZEN OTHER END I VE

TABLE 17 -- QUANTITY OF FOODS RECEIVED AT ESTABLISHMENTS WITH FOOD SERVICE, BY PRODUCT AND KIND OF BUSINESS, 1979--CONTINUED (THOUSANDS)

PRODUCT CATEGORY							
	SEPARATE : EATING : PLACES	ARANKI	RETAIL	HOTELS. MOTELS. TOURIST	RECREATION : CIVIC OR : SOCIAL ASSOCIATIONS:	OTHER PUBLIC OUTLETS	TOTAL PUBLIC
	22954 99	1347.8	369.8	l	1647.2	82.7	28901.1
1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	163267.4	1083.9	3897.9	10157.7	13667.6	4226.	9 196301.5
	. 61432.1 . 98581.1	495°9	2863.2 1034.7	1501.8 5975.3	2894.7 7531.6	3604	6 69810.3 3 117315.1
H 000	: 16149.9	839.9	388.1	8957.5	2212.8	788•	3 29336.6
FROZEN	5784.9	119 663 863 863 863	38 0 5 0 0 5 0 0	5031.9 833.1 3092.5	365.0 284.2 1563.6	116.	8 11340°2 0 6593°0 5 11403°3
OTHER COFFERS SAZ	119040	8 8	57.8	775.6	5698.1	754	3 19568.5
FROZEN FROZEN	• •	000	57.8	163.5	4177.1 846.1	37.	3 10671.6 0 6659.6
		1448.9	4069.2	9046.5	5606.2	10971.	2 216335.8
u	•	1960.6	1675.8	8683.1	4248.6	1970.8	32669.9
	6018.4 7792.8	618•7 1272•0	524.8 1151.0	6124.1	2933.7 1050.9	1382.6 588.2	
OTHER 56/	115086.3	2345.6	2462.8	5745.4	4072.2	1086.7	13
FROZEN	3164.7 43255.5 60574.3	33.1 344.1 1968.4	1779°8 669°3	124°2 449°7 5171°5	95.2 2099.3 1737.7	22.2 812.9 196.0	2 3444°2 9 48741°4 0 70317°2
UINER FRUITS	672588	68786.9	27647.8	155546.2	46630.0	45520.	1016719.7
CITRUS 57/	233863.0	55385•6	3828.6	62091.4	16281.2	7425	6 378875.4
LEMONS	178799-2	52782.5	1383.6	22476.0 4679.8	8202°7 2468°1	4098°3 144°3	3 267742°1 3 21378°0

17 -- QUANTITY OF FOODS RECEIVED AT ESTABLISHMENTS WITH FOOD SERVICE, BY PRODUCT AND KIND OF BUSINESS.

1979--CONTINUED
(THOUSANDS) TABLE

21917.9 18559.2 285143.5 21579.0 11628.4 82092.6 78206.5 52303.8 27981.9 242450.9 96244.9 387383.4 268526.9 11826.7 12742.4 11717.9 44491.1 41280.8 180757.7 85136.2 1939603.4 474416.7 CONTINUED --GRAND 8184.2 26888.7 53191.5 191081.9 8396.2 151211.8 22967.2 10577.7 423.4 8413.4 2070.8 5058.3 26115,1 63575.0 27514.6 49958.8 14818.9 322883.6 95541.3 17401.4 201.0 11966.1 17.5 816.9 0.0 648.8 69.9 511.0 46.6 245.1 34.9 0.0 946.5 87.4 720.1 702.6 1965.5 597.8 528.0 129.6 126.6 219.3 18669.2 434.8 4289.1 BUSINESS : COLLEGES. : : UNIVERSITIES.: 6128.8 3884.2 2867.5 624.2 79.6 39.4 0.0 46.1 314.4 10944.6 65806.2 5506.9 2318.4 2004.0 15265.5 5210.0 68133.1 2280.1 968.2 704.7 278831.4 922.1 P KIND 5378.6 9165.8 172.8 6563.7 25.4 77.3 5874.6 44015.5 47480.9 51217.6 70724.0 2888.0 716.9 12051.2 00318.0 37825.4 14621.7 4961.5 17194.1 19007.3 5167.2 26151.7 NURSING OR CARE FACILITIES 4189.6 2365.5 1256.3 568.5 7162.7 51278.3 12768.0 16643.3 15174.9 2210.7 7391.5 255065.0 32826.7 7935.3 34.6 1934.5 3098.4 6728.6 2027.1 978.6 16763.3 173.4 5522.4 HOSPITALS PRODUCT CATEGORY VEGETABLES. MIXED 55/ VEGETABLE SALAD MIX CITRUS 57/ GREENS 54/ FROZEN CANNED OTHER LEMONS LIMES FROZEN CANNED OTHER FROZEN FROZEN OTHER 56/ FROZEN **CORN 53/** SPINACH OTHER FRUITS

TABLE 17 --- QUANTITY OF FOODS RECEIVED AT ESTABLISHMENTS WITH FOOD SERVICE, BY PRODUCT AND KIND OF BUSINESS, 1979--CONTINUED

	••		KIND	ID OF BUSINESS		,	
PRODUCT CATEGORY	1 0 H K	PA	I ≪≪	HOTELS. : R. TOURIST : A	RECREATION : CIVIC OR : SOCIAL :	OTHER PUBLIC OUTLETS	TOTAL PUBLIC
ORANGES GRAPEFRUIT	35372.1	1723.8 228.0	2170.7 232.2	22094.5 11508.2	5025e3 427e8	1 80	67506.9 19052.3
OTHER FRUIT	. 438725.7	13401.3	23819.3	93454.9	30348.8	38094.4	637844.4
		6 6 6 6 6	156.7	A. 7899CC	7403.8	3931.9	91606
APPLES 58/ Canned Other	56781.1 16501.5 38932.3	172.4	46	1372.8	3484°7 3655°1	3 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9	21626.9
APPLESAUCE	21109.4	816.2	366.9	2482.3	1601.6	724.0	27100.4
BANANAS	27293.7	3414.0	1054.2	6360.8	1264.0	6577.7	45964.5
d. ≪ ₩ ∨	34665.9	430.6	706.6	3607.5	1714.0	4387.2	45511.8
APRICOTS	1604.5	623.0	593.0	0 • 0	10.1	547.4	3377.9
CHERRIES 59/	9145.3	0 • 0	288.4	651.8	859.8	832.4	11777.1
PEACHES	. 41221.0	1076.9	614.9	2680.5	3746.9	10111.7	59512.0
PINEAPPLES	39085.6	638.2	1056.2	6387.2	3084.4	1762.5	52014.2
P U S S N U S S N U S S N U S S N U S S N U S S N U S S N U S S N U S S N U S S N U S S N U S S N U S S N U S S N U S S N U S	: 1277.3	227.2	393.2	46.4	480.4	0.0	2424.5
CRANBERRIES 60/	4815.9	0 * 0	24.0	0 • 0	40.7	0.0	4880.6
STRABERRIES	40654.8	90.3	43.9	13224.9	មិន មិន	361.7	54911.
FRUIT COCKTAIL	11147.7	665.6	158.5	7551.1	2168.6	5327.7	27019•1
MIXED FRUIT	: 12657.0	642.7	304.1	744.3	705.1	684.3	15737•6
FRUIT PIE FILLING	27458.5	239.2	17601.8	2161.9	1603.2	844.5	49909-1
	109789.4	4200-1	396.8	24560.6	5130.9	2001.4	146079-1

TABLE 17 -- QUANTITY OF FOODS RECEIVED AT ESTABLISHMENTS WITH FOOD SERVICE, BY PRODUCT AND KIND OF BUSINESS., 1979--Continued (Thousands)

			KIND OF B	BUSINESS		
PRODUCT CATEGORY	HOSPITALS	NURSING OR CARE FACILITIES	COLLEGES. UNIVERSITIES. PROFESSIONAL. OR NORMAL	OTHER TOTAL INSTITUTIONAL: INSTITUTIONAL FACILITIES	TOTAL ISTITUTIONAL:	GRAND
ORANGES Grapefruit	16942.4	30153.8	4996.6 1562.9	4009°5 244°6	56102.4 18797.0	123609.3
OTHER FRUIT	192238•3	352837.1	267886.8	14380.1	827342.4	1465186.7
APPLES 58/ CANNED OTHER	27232.5 8606.9 16609.7	41864.9 4876.9 33727.4	40345.7 28025.8 7663.6	3706.6 0.0 3706.6	113149.8 41509.6 61707.3	204756.1 63136.4 126674.8
APPLESAUCE	14210.0	43857.6	3463803	823.6	93529.6	120630.0
BANANAS	14929.7	23783.7	2712.5	1273.5	42699.5	88664.0
PEARS	25348.5	28189.8	7448.3	1290.9	62277.5	107789.3
APR ICOTS	7150.5	16594.3	3480.1	0.0	27225.0	30602.9
CHERRIES 59/	4644.9	2124.4	4706.3	0.66	11574.6	23352.3
PEACHES	40613.0	44682.0	11706.8	1653.8	98655.5	158167.5
PINEAPPLES	11725.2	21819.7	77327.3	1057.5	111929.7	163943.9
PLUMS	2356.9	15357.7	443.2	614.9	18832.7	21257.2
CRANBERRIES 60/	2131.0	9310.1	241.3	481.8	12164.2	17044.8
STRAWBERRIES	4464.0	1997.9	6688.7	0 • 0	13150.6	68061.6
FRUIT COCKTAIL	12748.1	29715.6	2826.3	939.7	46229.6	73248.7
MIXED FRUIT	2449.3	6037.0	341.5	452.4	9280.2	25017.8
FRUIT PIE FILLING	5472.4	20529.6	64291.4	820.0	91113.4	141022.5
OTHER 61/	16760.3	46972.8	10689.0	1106.4	75528•5	221607.6
		0 0 0 0 0 0 0 0 0 0 0 0				CONTINUED

TABLE 17 -- QUANTITY OF FOODS RECEIVED AT ESTABLISHMENTS WITH FOOD SERVICE, BY PRODUCT AND KIND OF BUSINESS, 1979--CONTINUED

ATEGORY RINKS							•	
UICES, ADES AND DRINKS	SEPARALE : EATING : PLACES :		Ld	HOTELS. MOTELS. TOURIST	RECREATION. CIVIC OR SOCIAL ASSOCIATIONS:	OTHER PUBLIC OUTLETS	TOTAL PUBLIC	AL PUBLIC
UICES, ADES AND URINAS	203341+1	20252.0	6916.2	43937.3	24652.0	14393.9		333492•5
7 C V L C C C C C C C C C C C C C C C C C	77650.0	15151.8	3446.0	32709.0	18148.3	4924.5		152029•6
ORANGE JUICE 62/	12941.7	1276	738.3	2752.6	1762.5	5592.5		25063.8
al .	6537.3	87.0	0.0	104.7	19.1	185.8		6934.0
LEMON COLCE 647	7238.2	260.2	38.7	278.7	274.4	60.5		8150.7
APPLE JUICE 69/	7213.1	326.0	38.6	2341.2	284.0	11.0		10213.9
FINE APPLIE COLUCT GOV	714.8	0 • 0	0.0	1046.1	161.1	71.0		1993.0
PRONE JUST FACTOR	5336.7	27.8	15.4	0.0	4.674	0 • 0		5859.3
	25685.3	2763.4	706.4	3298.6	1499.7	524.0		34477.2
OUTPER CONTRACT	7.7676	104.3	82.6	631.5	317.9	2950.3		13884.2
DIMER JUICE BOY	216.3	0.0	0.0	0 • 0	174 • 8	0.0		391.1
APRICOT NECTAR	2.4011		0 • 0	0.0	0 • 0	0.0	_	1184.3
OTHER NECTARS 69/		60 60 60 60 60 60 60 60 60 60 60 60 60 6	0.0	138.3	233.7	5.6		15709.9
CRANBERRY COCKTAIL		6.00	21.6	179.4	53.1	23.6		8902.4
LEMONADE		0.0	37.8	305.3	473.7	11.1		7540.9
OTHER ADES, DRINKS OR PUNCHES (U):		17.5	40.3	0.0	48.9	34.2	01	2947.2
COLD DRINK POWDERS		131.0	1750.4	151.9	721.3	0.0	-	38290.9
COLD DRINK SYRUPS		66244.6	30254.8	73155.4	358576.4	29296•2		1474798.4
BEVERAGES		5253.9	5332 • 8	19936 • 8	9926.8	4613.7		310479.6

\*
TABLE 17 -- QUANTITY OF FOODS RECEIVED AT ESTABLISHMENTS WITH FOOD SERVICE, BY PRODUCT AND KIND OF BUSINESS\*
(THOUSANDS)

· · · · · · · · · · · · · · · · · · ·						
PRODUCT CATEGORY	HOSPITALS :	NURSING OR CARE ACILITIES	COLLEGES.  UNIVERSITIES. PROFESSIONAL.:INS OR NORMAL : FA	OTHER :	TOTAL: INSTITUTIONAL:	GRAND TOTAL
JUICES ADES AND DRINKS	66880.0	105009.5	31804.7	2814.8	065	
ORANGE JUICE 62/	10882.2	16132.9	14166.1	830.6	42011.8	194041.4
GRAPEFRUIT JUICE 63/	2255.5	7360.7	654.2	103.7	10374.2	35437.9
LEMON JUICE 64/	1530.3	246.2	287.8	0 • 0	2064.3	8998.3
APPLE JUICE 65/	10239.9	8711.1	5668.2	317.4	24936.7	33087.3
PINEAPPLE JUICE 66/	4542.0	5268.0	2644.6	120.2	12574.8	22788.7
PRUNE JUICE	4523.3	16426.3	0.1	52.6	21002.3	22995.4
GRAPE JUICE 67/	1572.4	4005.3	2874.0	76.9	8528.6	14387.9
TOMATO JUICE	10509.8	5630.7	666.2	499.1	17305.8	51783.0
OTHER JUICE 68/	2823.8	11726.2	1369.5	152.2	16071.6	29955.8
APRICOT NECTAR	3043.2	3637.6	145.1	0 • 0	6825.9	7217.0
OTHER NECTARS 69/	743.7	742.1	25.1	0 • 0	1510.9	2615.3
CRANBERRY COCKTAIL	4160.8	8747.4	157.1	16.5	13081.9	28791.8
LEMONADE	6342.0	3931.3	350.4	5.8	10629.5	19531.9
OTHER ADES, DRINKS OR PUNCHES 70/:	3248.7	9396.0	534.9	138-1	13317.7	20858.6
COLD DRINK POWDERS	81.3	2270.7	1859.1	501.5	4712.6	7659.8
COLD DRINK SYRUPS	381.1	777.0	402.3	0 • 0	1560.3	39851.3
BEVERAGES	45408.3	98269.3	40037.2	3384.5	187099.3	1661897.7
COFFEE 71/	23573.6	40476.5	7390.0	237.4	71677.4	382157.1

TABLE 17 -- QUANTITY OF FOODS RECEIVED AT ESTABLESHMENTS WITH FOOD SERVICE, BY PRODUCT AND KIND OF BUSINESS, 1979--CONTINUED

	•						
PRODUCT CATEGORY	SEPARATE EATING PLACES	SEPARATE DRINKING PLACES	RETAIL	HOTELS+ MOTELS+ TOURIST COURTS	RECREATION.: CIVIC OR SOCIAL ASSOCIATIONS:	OTHER PUBLIC OUTLETS	TOTAL PUBLIC
BEAN OR GROUND	206462.7	5181.2	4949.9 367.1	16208.9 3603.1	6539°7 3378°1	4135.6	243478e1 65817e6
F	58276e1	1 m	1131.2	3294.5	2763.0	611.6	37889.1
TEA 72/		59	681.8	528.3	19341.9	62.8	54763-1
COCOA 73/			673.0	519*6	19341.9	62.8	44494
DRY MIX			23098.5	16362.5	53460.5	24008-1	557782.0
CARBONATED SOFT DRINKS			10.5	33033.4	273084.2	0	513884.5
MIXES OR BOTTLED WATER	_		8570.4	12561.4	13249.9	40522	500355.0
SOUPS, GRAVIES AND SAUCES	•	47.4	027	4895 • û	4159.3	34602	2 207860.3
SOUP 74/	158601.				7.22.	11355	
> a +	21693.7	846.4	548.0	519.5	1035	8.7	
MILT FOOLS.	8563.7	21.6	145849	2214.7	88	71	105173.4
WITH VEGETABLES	84485 eB 43858 e2	283.1	653.0	1090.5	883	• h 7 C R	
	67042 03	764 • 3	1.100.1	671+1	2300.5	2893.	3 7477107
SOUP BASES OR BOUILLON 137	1	u	9-535	490.6		875.	34817.5
WITH POULTRY	33369.9	0 W	736.2	104.5	1198.2	1162.7	
OTHER	1064.9	•	2 (	0.40	91.4	114.	6 23490.6
GRAVIES 76/	: 23041.8	196.8	•	,	**	47.	5 4129
BROWN	4028.6	196.8	19.9	26.2	9 00 0 100	67.	3
OTHER		47	4422.8	6969.1	6698.7	2912•	1 194232.
SAUCES 77/	168382.00	- C	7.647	312.0	2378.7	922	
TOMATO BASE	34340•3	2016					

TABLE 17 -- QUANTITY OF FOODS RECEIVED AT ESTABLISHMENTS WITH FOOD SERVICE, BY PRODUCT AND KIND OF BUSINESS.
1979--CONTINUED
(THOUSANDS)

	•• •• ••		KIND OF BUS	BUSINESS		
PRODUCT CATEGORY	HOSPITALS	NURSING OR CARE FACILITIES	COLLEGES, UNIVERSITIES, PROFESSIONAL, IN OR NORMAL	OTHER INSTITUTIONAL: IN FACILITIES:	TOTAL	GRAND TOTAL
BEAN OR GROUND INSTANT	7528.4	7634.1 30621.4	2420 • 0 4955 • 4	191.5 45.8	17774.0 49358.6	261252•1 115176•2
TEA 72/	6250.2	11318.1	7731.1	1450.6	26750.0	64639.1
COCOA 73/	2229.2	21330.0	3124.5	174.8	26858.5	81621.6
DRY MIX	2220.0	21155.3	3115.9	174.8	26666.0	71160.4
CARBONATED SOFT DRINKS	7927.0	13865.0	21078.3	658.1	43528.4	601310.4
MIXES OR BOTTLED WATER	5428.4	11279.6	713.3	863.6	18284.9	532169.5
SOUPS. GRAVIES AND SAUCES	47620.6	78617.6	15711.5	6199.1	148148.8	648503.8
SOUP 74/	36326+2	41009.0	8836.5	4894.8	91066.5	298926.9
WITH POULTRY	9357.8	11593.2	1306.9	1055.3	23313.2	59613.4
CL CONTROL THE	<b>CA</b> 1	3790.0	580.7	0.004	7403.5	18465.6
OTHER	787.7	1527.9	3178.5	402.5	5896.6 5896.6	159551 •8 61189 •0
SOUP BASES OR BOUILLON 75/	7820.6	5249.1	4621.0	141.5	17832.1	92603.8
WITH POULTRY	2255.1	2425.5	(4)	52 • 5	7958.0	42775.5
WITH MEAT OTHER	: 5387.9 : 132.5	2532.3		88.9 0.0	9293.0	46516.8 2617.5
GRAVIES 76/	323.9	2117.7	596.2	23.3	3061.0	26551.6
BROWN	84.6	683.8 1433.9	11.4	0.0	779.8	4908.8 20882.5
SAUCES 77/	3150.0	30241.8	1657.8	1139.6	36189.2	230421.6
TOMATO BASE	: 566.9	21387.5	243.2		22939.B	61753.0
	V 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0					CONTINUED

TABLE 17 -- QUANTITY OF FOODS RECEIVED AT ESTABLISHMENTS WITH FOOD SERVICE, BY PRODUCT AND KIND OF BUSINESS, 1979--CONTINUED

PRODUCT CATEGORY	SEPARATE EATING PLACES	SEPARATE : DRINKING : PLACES :	i ⊢u	HOTELS. MOTELS. TOURIST COURTS	RECREATION. CIVIC OR SOCIAL ASSOCIATIONS:	OTHER PUBLIC OUTLETS	TOTAL PUBLIC
	i		4073.2	6657.1	4319.9	1989.8	15541
OTHER			9764	27842.7	45253.0	2959	3 419721
PREPARED FOODS 78/	321993.5		0 K	17510.1	10967.3	6.2	49497
HORS D.OEUVRES/APPETIZERS	19938.2	7 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6	40 40 0 40 0 40	1760.9	1387.1	372.	9 85830
SALAD OR SALAD TYPE MIXTURES	79955•8	50%	- 10 - 10 - 10 - 10	0 • 0	23214.3	24.	8 59059
SANDWICHES	27481.2	V-040	1450.0	7050.0	6835.7	1311.	6 185032
MEALS OR ENTREES	: 164175.6	45090	1378-1	1352.4	2453.8	1193.	•6 31893•7
PUDDING OR CREAM DESSERTS 79/		211/01	5 4 5	169.4	394.9	50.	3 6720.8
GELATIN		\$ • 96 • 1	9 7 10 4 1	9083.3	116627.7	7138	2 657242
NUTS AND SNACKS	307496.7	201979•1	1	23.04	\$ 5940.4	30 • 3	.3 21088
PEANUTS	12305.9	2525.7	1 00		7 35.1	253.7	7 4343.0
PEANUT BUTTER	1785.8	Q. • 4	2258.9	r w	16	6	•8 12556
NITS 80/	6459.2	2127.6	626.5		α	4780	354946.7
STOCKS OF THE STOCKS	190242.1	56237.7	8941.2	. 20 cc		2863	7 264307-1
	96703.8	141083.3	2827.2	2037	19391.0		. (
OTHER 81/	0-7007944	308371.1	32370.2	60003	9 159420.9	27418	
CONDIMENTS AND SEASONINGS 82/	135676		6030.5	2590	.2 31895.7	316	•6 579324
TOMATO CATSUP	314821.0	• N 1 95 7 7	1070	1167	.2 6958.7	1026	.3 14754
MUSTARD	131476.1			24817	24019-7	12854	.9 376022
/ F. Q. T. I. A. C.	299180.4	11685.2				6569	9 197415.8
מארו פסי	4.105201.6	2780.4	2344.4	17868.7	1		

TABLE 17 -- QUANTITY OF FOODS RECEIVED AT ESTABLISHMENTS WITH FOOD SERVICE, BY PRODUCT AND KIND OF BUSINESS.
1979--CONTINUED
(THOUSANDS)

PRODUCT CATEGORY						
	HOSPITALS	NURSING OR CARE FACILITIES	COLLEGES. UNIVERSITIES. PROFESSIONAL. OR NORMAL. SCHOOLS	OTHER TOTAL INSTITUTIONA FACILITIES	TOTAL	GRAND
OTHER :	2583.1	8854 • 4	1414.6	397.3	13249.4	168668.6
PREPARED FOODS 78/	50368.9	66717.3	12736.5	9.0209	135873.2	555594 • 8
HORS D.OEUVRES/APPETIZERS	1076.7	50.4	305.6	J. 9	1438.6	50936.2
SALAD OR SALAD TYPE MIXTURES	3314.4	10899.5	1588.5	2351.6	18153.9	103984.7
SANDWICHES	594+3	3544.6	245.5	210.5	4594.8	63654.3
MEALS OR ENTREES	21364.9	7.6086	4401.2	1660.3	37236.1	222268•2
PUDDING OR CREAM DESSERTS 79/	20350.9	20490.4	3805.0	1622.6	46268.9	78162.6
GELATIN	2878.9	21818.5	2386.3	199.7	27283.5	34004.2
NUTS AND SNACKS	8662.0	34386.0	11619.4	2567.4	57234.9	714476.9
PEANUTS	249.5	414.2	62.1	121.3	847.2	21936.0
PEANUT BUTTER	214.4	22626.0	1770-1	1011.4	25621.9	29964.9
NUTS 80/	554.2	224.0	343.3	0.0	1121.5	13678.1
POTATO CHIPS OR STICKS	5431.9	9792.8	8312.3	1289.2	24826.2	379772.9
OTHER 81/	2211.9	1329.1	1131.5	145.6	4818.1	269125.2
CONDIMENTS AND SEASONINGS 82/	84481.3	128756.0	25917.5	2100.5	241255.3	2185735.7
TOMATO CATSUP	17661.6	7386.4	2231.2	75.9	27355.2	606679.7
MUSTARD	6344.4	11193.1	1504.3	425.9	19467.6	167016.9
SALT 83 /	14014.2	57721.7	4673.4	86.5	76495.8	452518.1
PEPPER 84/	10536.2	24260.3	2163.4	80 • 6	37040.5	234456.4

TABLE 17 -- QUANTITY OF FOODS RECEIVED AT ESTABLISHMENTS WITH FOOD SERVICE, BY PRODUCT AND KIND OF BUSINESS, 1979--CONTINUED

	• ••		KI	KIND OF BUSINESS		1.	
PRODUCT CATEGORY	SEPARATE EATING PLACES	SEPARATE : DRINKING : PLACES :	RETAIL STORES	HOTELS. MOTELS. TOURIST	RECREATION. CIVIC OR SOCIAL ASSOCIATIONS:	OTHER PUBLIC OUTLETS	TOTAL PUBLIC
			• • • • • • • • • • • • • • • • • • •	) 			
		470.5	361.9	487.1	1796.4	202.6	31646.8
VINEGAR	285285	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 • 0	8.8	103.0	400.2	6509.0
HORSERADISH	90 1676	0 0	6086.0	7389.1	11038.4	4054.3	374221.3
PICKLES	286669•8	0000000	11350.4	0.696	4412.6	912.8	T3972°T
RELISH, PICKLED	55621•1	7 CO	9.94	1247.9	62.8	253.7	5448.4
RELISH, OTHER 85/	3664.1	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	106.7	2726.3	14930.9	886.8	93070.0
OLIVES		3 7 CK	1063.7	292.7	253.1	57.6	11437.7
HERBS OR SPICES		427	431.3	3450	523.7	182.6	27469.7
OTHER SEASONINGS 86 /	0.9399		0.0	0 • 6	108.8	0 • 0	6943.1
COOKING WINE OR SHERKY	000000	1535304.1	1301776.9		2625901.2	943612•7	37629716
TOTAL							CONTINUED

TABLE 17 -- QUANTITY OF FOODS RECEIVED AT ESTABLISHMENTS WITH FOOD SERVICE, BY PRODUCT AND KIND OF BUSINESS.
1979--CONTINUED
(THOUSANDS)

			KIND OF BU	BUSINESS		-
PRODUCT CATEGORY	HOSPITALS	NURSING OR CARE FACILITIES	COLLEGES.: UNIVERSITIES.: PROFESSIONAL.: OR NORMAL SCHOOLS	OTHER TOTAL NSTITUTIONAL: INSTITUTIONAL FACILITIES :	TOTAL	GRAND TOTAL
VINEGAR	1331-0	5649.6	759.0	276.6	8016.3	39663.1
HORSERADISH	26.3	263.3	26.7	0 • 0	316.4	6825.4
PICKLES	3193.4	8588.7	4420.8	386.5	16589*4	390810.7
RELISH, PICKLED	1946.4	2833.9	1083.8	266 • 8	6130.9	80103.6
RELISH, OTHER 85/	415.8	680 • 1	3904.8	116.5	5117.2	10565.6
OLIVES	1073.3	3195.8	2846.8	0 • 0	7115.9	100185.9
HERBS OR SPICES	1169.9	1822.4	602.5	165.1	3759.8	15197.6
OTHER SEASONINGS 86 /	2027.8	1809.7	1481.7	197.2	5516.4	32986.1
COOKING WINE OR SHERRY	139.8	1104.9	202.3	0 • 0	1447.0	8390.1
TOTAL	3188378.1	6393349.7	1748889.7	288788.5	11619406.1	49249122.5

## FOOTNOTES TO TABLE 17

- 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 milk 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, sherbert, and other frozen milk desserts and ices.
- 6/ Includes prepared shakes, bases and mixes, and egg nog.
- 7/ Includes cottage 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 date, fruit nut, 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, poptarts, 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.
- 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 rolls, engineered steaks, and veal chops.
- 21/ Includes corned rounds, pastrami, dried beef and products of this type.

- 22/ Includes carcasses and primal and wholesale cuts.
- 23/ Includes meatballs, meatloaf, 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, fat back, pig's feet, and other products of this type not specified.
- 27/ Includes cutlets and tenderloins.
- 28/ Includes bacon substitutes and TVP 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, bransweiger and products of this type.
- 32/ Includes cornished 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-broiled, 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, caviar, frog legs, and other seafood and marine specialties not specified.
- 39/ Includes sugar substitutes.
- 40/ Includes molasses.
- 41/ Includes marmalade preserves and fruit butter.
- 42/ Includes syrups and toppings; also, malt powder and malt liquid with pump.
- 43/ Includes yams.

- 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 chick, garbanzo, and black eye peas.
- 47/ Excludes diced and dried peppers. Includes sweet and hot.
- 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 avocadoes, 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.
- 66/ Includes pineapple base.
- 67/ Includes grape base and grape base concentrate.

- 68/ Includes blends, lime, cranapple, and other unspecified frui and vegetable juices and bases.
- 69/ Includes pear, peach, and other unspecified nectars.
- 70/ Includes fruit, grape, and other unspecified products and bas 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 product 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.

CONTINUED --

TABLE 18 INVE	INVENTORY OF EQUI	PHENT AT	ESTABLISHMENTS W	WITH FOOD SER	KIND	OF BUSINESS, 1	1979CONTINUED	
	•••			KIND OF	BUSINESS			
EQUIPMENT	SEPARATE EATING PLACES	SEPARATE DRINKING PLACES	RETAIL	HOTELS. MOTELS. TOURIST	CIVIC+SOCIAL:RE:OR FRATERNAL:OR:ASSOCIATIONS:	CIVIC.SOCIAL: RECREATIONAL: OR FRATERNAL: OR AMUSEMENT: OTHER: ASSOCIATIONS: PLACES: OUT!	OTHER PUBLIC: OUTLETS	TOTAL PUBLIC
REFRIGERATORS, TOTAL	7989477	80 +868	31,970	89,386	27,817	64+055	37,440	1,130,013
FULL SIZE, REACH IN	354,344	37,345	16,213	42,345	16,540	36,823	22,123	525,733
COUNTER OR HEIGHT	250•675	284929	12,842	22,400	5,320	15,449	7,251	342+866
WALK-IN TABLE THE TABLE TO THE	169,055	14,133	2,412	18,142	1,216	10,652	29512	36,725
	5034315	35,689	24,413	33,454	15,338	47,326	15,845	675,380
REACH-IN:	•• ••					0000	0 1 1 4	411-210
FULL SIZE	299+090	25,979	16,156	184892	12421			
UNDERCOUNTER HEIGHT :	125,602	6,719	7,683	4 4 7 91	2,213	12,518	4 0.450	163,871
MOBILE CARTS	73,205	1,716	****	1+371		296		8+360
	₽1 <b>(</b> *	•	•• ••	•• ••	•• ••			
STORAGE EQUIPMENT, TOTAL:	334+501	13,188	18,908	51,194	14,783	27,910	14+348	4759532 200 100
RECEIVING SCALES	84+758	2,577	19161	: 8+138 : 23+897	: 1,650 : 6,742	139344	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	172,232
INGREDIENT BINS, MOBILE:		19316	15,417	19,159	6+391	9 2 4 2 4 2	8,174	197,853
SHELVING (LINEAR FOOTAGE) TOTAL	:32,240,624	2,370,136	1,312,059	3,273,286	761,113	2,628,983	1,409,745	43,995,946
PORTABLE: WIRE	4 9687 9375	150+686	74,344	600,256	94 \$557	250,284 182,796	139,629 :	5,997,131
STATIONARY:		M F		450-174	106,688	4684344	348,375	9,018,400
MIRE	:12,531,617	1,274,124	408+688	1,085,977	4389092	1,279,602	358+754 :	17,376,854
OTHER SOLID	4,425,032	337,994	501,673	5489448	002691			

--- = NOT AVAILABLE.

= NOT AVAILABLE.

TABLE 18 -- INVENTORY OF EQUIPMENT AT ESTABLISHMENTS WITH FOOD SERVICE. BY KIND OF BUSINESS, 1979--CONTINUED

				KIND OF	BUSINESS			
EQUIPMENT	PRIVATE HOSPITALS	PUBLIC	RESIDENTIAL CARE FACILITIES	NURSING AND PERSONAL CARE FACILITIES	COLLEGES UNIVERSI- TIES+ PROFESSIONAL OR NORMAL	OTHER INSTITU- TIONAL FACILITIES	TOTAL INSTITU- TIONAL	GRAND TOTAL
REFRIGERATORS, TOTAL	33,370	21,760	40+396	49,700	26,994	10,766	182,986	1,312,999
FULL SIZE, REACH IN	16,442	11,430	30,039	33,525	13,445	7,166	112,047	637,780
COUNTER OR UNDERCOUNTER HEIGHT	4 • 061	1,845	2,783	4,236	4 9 6 5 4	1,648	19,227	362,093
WALK-IN :	8,613	6+917	: 6,038 : 1,536	3,704	5,710 2,185	19413	13,786	50,511
FREEZERS, TOTAL	14,292	9,803	28,962	31,906	13,623	6,701	105,287	780+667
REACH-IN: ** FULL SIZE **	7,332	5,137	22,274	22,875	8+026	5,477	71,121	482,331
COUNTER OR UNDERCOUNTER HEIGHT : WALK-IN : MOBILE CARTS :	1 9 9 2 3 4 9 6 0 3 4 3 4	1,365 2,922 379	24 P. B.	5 4589 318	2 0 1 5 3 5 4 6 3 5 4 6	173	11,897 21,0102 1,167	175,768 113,041 9,527
OTHER RECEIVING AND STORAGE EQUIPMENT, TOTAL:	28,142	22 •608	31,700	48.617	19+931	ช • • • • • •	156,433	631,765
RECEIWING SCALES HAND TRUCKS AND DOLLIES: INGREDIENT BINS, MOBILE:	3+131 9+095 15+916	2+373 9+279 10+956	2,075 8,624 21,001	6,455 12,415 29,747	2 • 1 4 0 8 • 5 9 5 9 • 1 9 6	393 2,080 2,962	16,567 50,088 89,778	121,814 222,320 287,631
SHELVING (LINEAR : FOOTAGE), TOTAL	1,347,612	796,706	2,634,691	2,521,188	1.550,441	576,081	: 9,426,719	:53,422,665
PORTABLE:	466,262 152,400	87,908	377,299	. 489,705 . 112,027	321+190	139,758	1,882,122 675,388	7.879.253
STATIONARY:  WIRE WOOD OTHER SOLID	238•021 153•476 337•453	104+481 173+630 342+823	599,622 1,242,319 227,970	370,143 : 1,266,289 : 283,024	298,945 604,284 197,937	111,956 97,814 219,022	: 1,723,168 : 3,537,812 : 1,608,229	:10•741•568 :20•914•666 : 7•858•206

TABLE 18 -- INVENTORY OF EQUIPMENT AT ESTABLISHMENTS WITH FOOD SERVICE. BY KIND OF BUSINESS, 1979--CONTINUED

••••	1			KIND OF	BUSINESS			(5K
EQUIPMENT	SEPARATE	SEPARATE	RETAIL	HOTELS.	CIVIC+SOCIAL: RECREATIONAL	RECREATIONAL: OR AMUSEMENT: OTHER	OTHER PUBLIC:	TOTAL
• •• •	PLACES	PLACES	STORES	TOURIST	: ASSOCIATIONS:	PLACES	OUTLETS	PUBLIC
					•••		•••	
FOOD PREPARATION :	4 - 7 - 7 - 7	205-247	131-138	301.347	11,1,432	278,266	123,857	4,155,185
EQUIPMENT OF AL	3400000		0		••	••		1
BREAD SLICER	12,602	559	1,702		9	19431	4 (	189576
MEAT SLICING MACHINE :	143,858	: 14,107 :	•00	•	: 6,460 :	12,159	64247	190402
POWER MEAT SAW	15,279	394		1,9843	200		<b>-</b> 0	15.440
TENDERIZING MACHENE :	11,835	159	8 1	882	. 274			18,708
PATTY MAKER . AUTOMATIC :		580			1.384	4004	9	52 829
	37,430	•	19789	2,000	2	ų.	ı L	
VEGETABLE CUTTER, DICER,		•			• • •	•	•	
SLICER, POWERED:		U	000	4.704	1.875	3.682	2,740 :	80 9 378
STATIONARY	926429	. CCT67	1724	30106		2.402	• 81	43+067
ROTATING BOWL		n	9.5	84460	4			
VEGETABLE CUTTER, DICER				7,463	1.695	3.527	3,718	74 • 080
ATTACEMENT	14401	17061		2,913		7.966	1,331	76,442
PEELERS	280039	6/160	F 0 0 0	140144	6.424	11,674 :	7,667	194,946
FOOD MIXERS AND BEATERS :	1379474			141	•	1.410 :	127	12,594
BREADING MACHINE	24846		4	4	• • •		•	
DOUGH DIVIDER AND		P	4.074	1.303	280	1,578	127	18,516
ROUNDER	159124			2 6	,	25.440	7.470	330,818
	229,610	10/621	٦ د	212610	) N	12.984	8 812	311,490
	2454601	913	2	2	3			
WORK TABLE TOPS OR			21.475	592.763	18.350	51.237	22,734	829,997
CUTTING BOARDS	6229/6/	70000C	1 6 7 C	. 6.	4.81	56.540	.10	976,525
SINKS	7074969	96760/	Z = Z	-		2,019	57	17,653
TRAY MAKE UP CONVEYOR	104000		100	5.891	128	2,029	218	28,958
WAFFLE IRONS	011402	. 9,77.0	1-425	2.240	9	4 9 0 5 5	. 06	18,004
POPCORN POPPERS	10440		•	i		••	••	
TOASTERS		. 010.41	12.841	20.667	: 770.6	20,142	12,830	10
POP-UP I TPE	1739643	1	) L	7.528	280	2,032	1,141	43,569
CONVEYOR TYPE	200476					••	••	
COFFEE MAKEKS:					••	••	••	ł
BOILL BREWERS.	120.6%	5.597		11,523		17,019	g,	177,552
ACTUMALIC SOURCE	. A4.152	M 100 100 100 100 100 100 100 100 100 10	2 • 3 5 8	3,696	: 1,148 :	6,236	618	61 • 539
AANTER SERVER	307444		•		••	••	•	
ALTORATTO	95.517	7.872		13,966	: 11,344 :	15,335	8,146	155+063
or agenda	27.035	2,974	1,303	: 6,718	4	0	2,638	53,688
SAGE ATT FOR	29.426	545		5,134	: 767 :	1,883	529	39,8229

--- = NOT AVAILABLE.

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TABLE 18-- INVENTORY OF EQUIPMENT AT ESTABLISHMENTS WITH FOOD SERVICE. BY KIND OF BUSINESS, 1979--CONTINUED

								900
EQUIPMENT	PRIVATE	PUBLIC	RESIDENTIAL CARE FACILITIES	NURSING AND PERSONAL CARE FACILITIES	COLLEGES UNIVERSI- TIES* PROFESSIONAL NORMAL SCHOOLS	OTHER INSTITU- TIONAL FACILITIES	TOTAL INSTITU- TIONAL	GRAND TOTAL
FOOD PREPARATION		i i			74.13		0 4 A & K D P	
EQUIPMENT, TOTAL	135,601	91,556	209,873	2819633	<b>=</b>	0000	2	
BREAD SLICER	207	1		ю,			29233	20,809
MEAT SLICING MACHINE	5,179	3,360	7,9205	11,292	20.00	97767	) ed	200
TOWER MEAL SAME	13.5	415	267	387	419	1	1,622	: 16,961
PATTY MAKER, AUTOMATIC	10	N	М	CV ·	-		-i L	19,736
	1 +263	1,303	2,990	7,411	1.0848	61/	150554	689.563
VEGETABLE CUTTER DICER.			•••					
STATIONADY	1.555	, M.		0	•29	100	3,24	: 93,624
ROTATING BOWL	1,183	1,012	1,285	3,952	2 4 2 6 2	312	10+006	3 + 0 7
VEGETABLE CUTTER. DICER.					-	- (		
ATTACHMENT	1,733	2,054	٠ د د	5,505	2,737	6.0	169381	704461
PEELERS	1,095	11601	5,15	6 6 9	19877	o r	180107	•
FOOD MIXERS AND BEATERS	8,642	6,178	0		84289	י ר	רח	130076
BREADING MACHINE		200				4		
DOCEN DIVINE AND	4 51	60 P7	664	112	: 089		464	: 20,461
TOP MAKING MACHINES	6.945	666	119	13,232	8 9 400	3,265	45 + 032	ហេ
PORTION CONTROL SCALES	11,774	4	93	16,647	8	• 35	000	9
	••		3				•	0
CUTTING BOARDS	30,527	15,467	0 30		27,847	119252	1700180	11400041.
SINKS	30,748	19,711		649678	32923/	197	4 2	
TRAY MAKE UP CONVEYOR	74201	19220	0 0	20218	0 P7	60.00	16	37,118
DODODE DODDEN	200	12	57		286	S	10,191	28,195
TOASTERS		1			••			
POP-UP TYPE	11,047	: 6,174	: 17,948	14,752	9,842	1,919 :	61,682	345,401
CONVEYOR TYPE	3,057	4 9855		8 900	0	S)	2935	ñ
	1		•••	•				
BOTTLE BREWERS:		C C			2.875	7684	86	41
AUTOMATIC	243/b	224-t	2,000	2000		-	11.748	73,287
MANUAL POUROVER	71647			•		ł		
ALTONATIC	9.423	4 9333	17,652	23,302	8,599	4	69,158	: 224,221
KANIA	1.387	2 515	ø	7+092	2,690	815 :	22,766	75,854
2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	000	777	040	4.329	230	S	6.882	-

--- = NOT AVAILABLE

TABLE 18 -- INVENTORY OF EQUIPMENT AT ESTABLISHMENTS WITH FOOD SERVICE. BY KIND OF BUSINESS. 1979--CONTINUED

				KIND OF	BUSINESS			¥ 31
EQUIPMENT	PRIVATE HOSPITALS	PUBLIC HOSPITALS	RESIDENTIAL CARE FACILITIES	NURSING AND PERSONAL CARE FACILITIES	COLLEGES UNIVERSI- TIES+ PROFESSIONAL NORMAL SCHOOLS	OTHER INSTITU- TIONAL FACILITIES	TOTAL Institu- Tional	GRAND TOTAL
COOKING AND RECONSTITUTING EQUIPMENT:		•• •• ••			oo oo oo oo			
OVENS. TOTAL DECK TYPE. ROASTING AND	20,966	11,549	30,107	41.908	22.286	99	136,282	742,913
BAKING: BAS ELETRIC CONVECTION, FLOOR OR	3,290	2,234	12,738	16,403	80 CA 80 CA	2,132	16,473	206,603 56,051
F1 008	2,772	1 4088	20493	2+880 2+880	20050	88 B B B B B B B B B B B B B B B B B B	19,748	83e147 35e993
	307	650		752		455	1.9746 835	9•727
REVOLVING TRAT: GAS ELECTRIC	70 29	: : 552 : 65		315			1,568	3.875
INFRA-RED: 6AS ELECTRIC	142	21	: : 156	315	8 1	616	705	14.402
LOW TEMPERATURE: GAS ELECTRIC	2 1 2 2 4 4	1 1 1	9 1	1.070	172		1,317	6.694
CONVEYORIZED: GAS ELECTRIC		10 I		315	21		390	738
RACK IYPE: GAS ELECIRIC	1,423	 860 860 860	5,510	3+166	3,764	167	14+839	38,909 16,720
PIZZA: 6AS Electric		61	1 4	472	262	00+1	1•184	50,076
ELECTRONIC (MICRODAVE): Plug in 110V Plug in 220V	10818 20810	811	1,577	1,364	1,284	5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5	7•390	94 • 505 56 • 165
RANGES, TOTAL LIGHT-MEDIUM DUTY: GAS FIFCTRIC	89571	172 172 172 172	189651 39561 831	1.917	1.748	1 148	68,776 8,375 6,034	350 062 75 693 33 727
HEAVY DUTY: GAS ELECTRIC	2.489	3,260	11,380	16,734	4 4 4 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6	1,975	11,900	202•937 37•705

CONTINUED--

--- = NOT AVAILABLE.

-- = NOT AVAILABLE.

TABLE 18 -- INVENTORY OF EQUIPMENT AT ESTABLISHMENTS WITH FOOD SERVICE, BY KIND OF BUSINESS, 1979--CONTINUED

EQUIPMENT	PRIVATE HOSPITALS	PUBLIC	RESIDENTIAL CARE FACILITIES	NURSING AND PERSONAL CARE FACILITIES	COLLEGES UNIVERSI- TIES+ TIES+ NOFESSIONAL NOFMAL	OTHER INSTIT TIONA FACILIT	TOTAL INSTITU- TIONAL	GRAND
FRYERS, TOTAL	99945	4,863	7,0097	3.644	9,523	2,577	33,370	539,678
GAS GAS ELECIRIC		125	1 10	28	25 CB		171 631	13,516
DEEP FAT:			** **	•• ••	•	••	••	
GAS FIFET8TC	1,587	2+089	2,000	1,680	2.842		7.881	146,606
COUNTER:	765	176	1 4		<b>4</b>		3.010	63.971
ELECTRIC	964	691	2,819	1,517	2,195	167	8 4 3 3 3	151,323
GAS GAS		•			156	:	156	5.920
ELECTRIC		09	:		22	•	88	4 • 699
BUILT-IN:				• • •				
GAS	158	200			231 225	1 1	589	12,800
PORTABLE:				•••				
6AS ELECTRIC	316	72	157	4	307	183	1,049	27,404
BROILERS, TOTAL	2,928	1,557	3,157	3,144	24398	154 :	13,338	146,276
GAS GAS	19442	644	2,045	1 + 453	1,017	- [	6+406	51,674
ELECTRIC	494	669	: 128		379		1,670	96646
GAS	149	89	46		36	!	364	12,655
ELECTRIC	60	75	:		55	1	145	1,729
GAS GEARING	92	12	. 421	1,145	84	!	1,702	16,001
ELECTRIC	102	:	101	•	e	!	238	2,584
CHARBROILERS:			• • •			••		
GAS ELEETRIC	9000	237	271	: 167 : 379	573	104	1,587	38,126 13,511
		4	*******	5.071				8 7 8 6 7 6
CUUREKS, TUTAL STEAM PRESSURE:	1000	0 *	•	•	•	• • •	2	
ATMOSPHERIC:	100 40	218		1,796	574	:	• 70	O.
ELECTRIC	1,199	1,218	: 713		535	452 :	4.117	21,356
DECK, LOW (5-8 PSI):	000	683		B 6 2	1-760		4 0 0 9 6	10.289
ELECTRIC	343	700	400		1,505	1.93	17.	15,727
HIGH (12-15 PSI):	8 7 X	1.624	1.784	1.244	60	:		17.363
		4.07	•	409 H	86.9	266	767.5	12.604

--- = NOT AVAILABLE.

•								The Part of the last of the la
EGUIPMENT	SEPARATE EATING PLACES	SEPARATE : DRINKING : PLACES :	RETAIL	HOTELS. MOTELS. TOURIST	: CIVIC. SOCIAL :OR FRATERNAL:	RECREATIONAL: OR AMUSEMENT:OTHER PLACES : OUT	OTHER PUBLIC: OUTLETS	TOTAL PUBLIC
KETTLES, STEAM Jacketed, Total	17,887	856	722	3+142	* 88	2000	ы 60 60 60	28,700
MISCELLANEOUS:		••••				••••	••••	
SAS	143,655	11,709	4.124	11,017	5,913	12,952	5,293	194.663
CTRIC	65,318	2,097	5+095	6 4 35	29322	62849		
RAINING TANDS	11,234	458	-	0	2,754		54.8	22,299
	3.465	294	224	880	:		2,175	•
WARMERS, FOOD, STEAM						• ••	••	
INJECTED:	32.822	2.006	389	1,910	: 573	•84	946	41,023
ELECTRIC	76,932	0	24962	2 42 34	1,992	5,476	9.107	101,77
HOT PLATES:					P	. 404.4	1002	28.06
GAS	17,347	788	711	0 0 0 0	000	•	A 40 C	
ELECTRIC	63,869	24663	4 6 6 6 3	0 0	776	100624		
SANDWICH TOASTERS:	0.070	47.0	100 M	288	167	324 :	-	
GAS	25.319	1,848	5,171	0	1,4435	: 44124 :	1,449	41,550
ROTISSERIES:					••			
S A G	1,068	•	1	:				19170
ELECTRIC	5.064	173	417		. 6/1	19823	007	
HOLDING CASE FOR DEEP :		•••					• • •	
FRIED PIES:			0.73	11.694	30008	17.019	3,097	177,55
GAS	1289636	0.000	2000	4 197	1,148	6 6 2 3 6	618 :	61+539
ELECIRIC	304	P .			••	•••		
SANITATION AND				•••	•••		• • •	
MAINTENANCE EQUIPMENT: :				10.400	A 0.038	7.851	5.833	124,812
WARE-WASHERS. TOTAL	661668	4022	0.00	•	40.4	1.813	1,157 :	28,81
UNDER COUNTER	21,152	1.578	1.700	4.075	2,375	2,357	1,539 :	50,674
	000000000000000000000000000000000000000	278	•	2,796		1,948 :	1,234 :	30,33
RACK CONVEYOR	621062		1		••			
CONTINUOUS CONTENON:	5.468	:	333	1,228	+08	1,209	1,452	10,098
CIRCULAR HORIZONTAL	1	••						7007
	2+390		1	1,522		* N	To the	
GLASS WASHERS. TOTAL	27,527	2,286	972	3,806	1,516	44734	653	41 +4 94
AUTOMATIC:						1.421	267	14.110
STRAIGHT CONVEYOR :	9.292	901	4 62	19062	900	10256	988	7.07
ROTARY CONVEYOR	12070	26.04	510	2,053	615	2,045	147	19,609
- TILL 2000								

CONTINUED --

223,837 109,784 33,327 8,990 47,742 32,388 116,835 9,772 198,415 55,258 1,251 9,108 8,494 41,482 5,991 36 • 182 16+605 46,206 64,327 64,067 16,504 GRAND TIONAL FACILITIES TOTAL INSTITU-29,174 11,028 6,719 4,328 20,863 11,748 26,558 2,729 61 825 7,368 1.104 719 2,394 16,256 1,497 59,515 11,143 4.712 6 + 507 FACILITIES OTHER INSTITU-TIONAL 1,362 439 845 1,390 167 680 554 112 183 1,124 154 8 -422 1,396 1,010 183 : PROFESSIONAL COLLEGES UNIVERSI-TIES. 3,664 274 363 287 61 215 2,875 80649 482 358 180 89 3,000 2,014 188 625 4 + 952 1 . 234 1,144 373 NORMAL SCHOOLS 08 BUSINESS KIND OF SNURSING AND FACILITIES 4 ,203 215 3,238 1,976 6,725 PERSONAL 4,167 10,939 4.036 100 196 2,121 661 2•666 2,797 1,574 1,149 12,654 5,421 2,251 CARE FACILITIES RESIDENTIAL 2,267 4,312 1,230 1,142 288 5,692 268 122 128 3,616 3,323 1,918 119 690 286 90 9,311 335 1,066 PUBLIC HOSPITALS 3,003 1,270 280 222 772 833 23 129 1,466 5,948 255 1,599 5,119 2,036 1,568 1,162 161 PRIVATE HOSPITALS 928 766 750 3,388 100 2,576 6,287 3,261 1 1,698 169 ... 426 1,738 257 UNDER COUNTER
DOOR TYPE
RACK CONVEYOR
CONTINUOUS CONVEYOR:
STRAIGHT FLIGHT TYPE
CIRCULAR HORIZONTAL MAINTENANCE EQUIPMENT: WARE-WASHERS, TOTAL ELECTRIC HOLDING CASE FOR DEEP GLASS WASHERS, TOTAL GRIDDLES AND GRILLS: WARMERS, FOOD, STEAM STRAIGHT CONVEYOR SANDWICH TOASTERS: ROTARY CONVEYOR DOOR IYPE EQUIPMENT JACKETED , TOTAL BRAISING PANS: MISCELLANEOUS: CETTLES STEAM SANITATION AND ROTISSERIES: AUTOMATIC: FRIED PIES: ELECTRIC HOT PLATES: ELECTRIC INJECTED: ELECTRIC ELECTRIC ELECTRIC ELECTRIC PLANE

TABLE 18 -- INVENTORY OF EQUIPMENT AT ESTABLISHMENTS WITH FOOD SERVICE, BY KIND OF BUSINESS, 1979--CONTINUED

-- = NOT AVAILABLE.

CONTINUED --

TABLE 18 -- INVENTORY OF EQUIPMENT AT ESTABLISHMENTS WITH FOOD SERVICE, BY KIND OF BUSINESS, 1979--CONTINUED

EQUIPMENT				KIND OF	BUSINESS			
	PRIVATE HOSPITALS	PUBLIC HOSPITALS	RESIDENTIAL CARE FACILITIES	NURSING AND PERSONAL CARE FACILITIES	COLLEGES UNIVERSI- TIES TRES PROFESSIONAL NORMAL SCHOOLS	OTHER INSTITU- TIONAL FACILITIES	TOTAL INSTITU- TIONAL FACILITIES	GRAND TOTAL
	1,352 246 188	1,713 664 10	9.782 553	14,980 337 625	8 8 8 8 8 8 8 8 8	1,062	32,287 2,298 1,218	105,950 12,371 7,632
SCRAPTING AND PRE-MASH : EQUIPMENT, OVERHEAD :: SPRAY LAUNDRY WASHING :: MACHINES ::	88 67 67 67 67	876	1,607	4 225	1,420	281	9+278	42 68 58 8 9 9 8 9 9 8 9 9 8 9 9 9 9 9 9 9 9
WASTE EQUIPMENT, TOTAL : PULPERS, WASTE COMPACTERS	2,916 3,48 6,348	1.877 214 274	2.674 239 972	3,446	3,878 140 351	779	159570 19252 29833	81,872 6,409 21,116
CRUSHERS, CAN AND BOTTLE DISPOSERS, FOOD WASTE,	230	223	i 17 i 60 i 17 e 60	12,151	100	1,277	55 55 55 55 55 55 55 55 55 55 55 55 55	4,521 103,078
TOTAL	11,9940	11,279	14,608	26,686	11,999	5,005	81,517 910	530+485
BOUSTERS, HO! WATER,  SEPARATE UNIT  EXHAUST VENT HOODS  SOILED TRAY CONVEYOR	1,960	1,4807	30162	6+294 20+093	1,4899	1 * 4 9 8 3 * 3 9 5	16,620	86,979 427,113
SYSTER	1,187		4	18	6 8		3,726	8 9 2 5 6
SPRAY WASHERS, TOTAL KITCHEN EQUIPMENT SPRAY : WASHING AND SANITIZING : MACHINF:	34960	2,395	(Ti (Ti (Ti (Ti (Ti (Ti (Ti (Ti (Ti (Ti	6. 0 5. 0 5. 0 5. 0 5. 0 5. 0 5. 0 5. 0 5	00 00 00 00 00	728	21,316	87.542
PORTABLE UNIT	209 3,751	1,557	1,342	2,031	1,726	502	6,372	29,131 58,411
CARTS, TOTAL	50,163	40,336	359802	192,642	38,671	7.709	365+323	1,108,010
DISHES	9,066	6,869	n m ⊷	9+830	109198	, oo oo	41,889	157,958
TRAY	18,466 8,465	4.016	10,413	134,610	10 00 00 00 00 00 00 00 00 00 00 00 00 0	1,110	177,939	349,291
RACKS, TOTAL	82,764	47,398	59,573	137,502	74,215	29,937	431,389	1,965,724
PLASTIC	15,335	8,977 38,421	12,150	47,797 89,705	14.598	14,582	113,439 317,950	481+029 1+484+695

--- = NOT AVAILABLE.

TABLE 18 -- INVENTORY OF EQUIPMENT AT ESTABLISHMENTS WITH FOOD SERVICE. BY KIND OF BUSINESS, 1979--CONTINUED

EQUIPMENT								
	SEPARATE EATING PLACES	SEPARATE DRINKING PLACES	RETAIL	HOTELS+ MOTELS+ TOURIST	CIVIC+ SOCIAL OR FRATERNAL ASSOCIATIONS	RECREATIONAL: OR AMUSEMENT: OTHER PLACES: OUT	OTHER PUBLIC: OUTLETS	TOTAL
						••••	•• •• •	
HOLDING AND SERVICE	••		• •		2	••	1	252
	••		. 021.3	80.549	24,852	: 52,529 :	190789	C F C & C &
BARS, TOTAL	163,073	7,927		11.014	3,860	. 9,092	2,449	424371
LIGUOR	11,643				••	- 1	,	26.616
SALAD	••		1.277	5.049	1,689	4,540	1,0228	TA . 0 4 D
MORTIF	12,633		. 70C +	6.567	2,737	1,394	1,235	
STATIONAPY	39,633	1,983	. 475 T	484476	12,180	32,674 :	96669	1274237
BUFFET CHAFERS	: 57,779	: 878				••		u c
DESCRIPTION OF THE PROPERTY OF	••			100	2.013	3,605	186	*****
MOD 1   F	17,353	294	907	0.00	69	46	290	1 4 35
1001111	6,091	: 294 :	142	n			••	
		••				186	102 :	ഗ്ര
CAFETERIA LINES.		147	150		7	440	5.718 :	6
MOBILE	12.432		855	1,138	500			
STATIONARY	301431			••	••		239	1,025
	P V	1		223	•		1 d	2 • 32 0
IRREGULAR SHAPE	263			614			· ·	
STRAIGHT	14230			••	••			
	••			••	••			106.690
DISPENSERS. SELF		0 1		15,014	1,423	: 6427U	· CODACT	
IFVELING. TOTAL	. 64,560	9 17			••	• •		046.44
	••			6.577	466	2,151	. 5126C	1101011
LINES	: 29,014			939	1	2,061		00400
BACKS. TRAYS	27,646			•	••	••		
DOD TABLE .	••	••			429	1,029	2,889	27407
707 - X0 E.C.	3,489	318	6	1 C L C		1,029	5,299	3 9 3
UISHES HARR	4.511	1		₽-			••	
RACKS IRAIS	• •	••	••	1	, c	P. C.	23,591	886 • 694
	. 642.306	49,255	36 • 3 9 2	211646 :	CO 10 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	9+041 :	435,718
	216,000	31,380	18,669	0	26611	4 m h c y	10472	21,505
CARBONATED BEVERAGES	2 4 6 2 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5	217	1,061	: 2,137	258	17.61	14748	64 ,734
CREAM	144630		30.630	3,820	558	22044	00000	123.882
HOT CHOCOLATE	500425	337	3.557	8 9 4 1 4	1,821	295.60	100 to 000 to 00	50.577
TOE TEA	: 100,224		1000	7.742	: 1,629	219911	· CTO47	76.00
101	39,573	-	0	070.0	2,159	4 8 48		
10101	: 16,999			7.778	1,186	94	2,890	12618
Z	: 62,346	598	C T #	•	••	••		P
OTHER, NON-CARBONATED	**************************************	5.427	4 4 4 3 5	: 1,788	1,326	4 938	24927	20.00
BEVERAGES	724424							

--- = NOT AVAILABLE.

CONTINUED--

414,331 43,052 32,533 58,901 180,008 30,708 13,965 9,498 1,729 71,149 137,061 70,327 37,6647 98,314 58,021 45,004 161 0647 33,779 24,843 958,814 150,996 24,931 68,389 GRAND TABLE 18 -- INVENTORY OF EQUIPMENT AT ESTABLISHMENTS WITH FOOD SERVICE, BY KIND OF BUSINESS, 1979--CONTINUED FACILITIES TOTAL INSTITU-TIONAL 5.917 4.066 20.469 60 9 4 8 2 655 2,164 2,396 4,449 3,617 54,957 13,772 9,054 20,652 11,479 13,179 10,750 1,562 16,387 3,426 72,120 15,278 6,415 5,123 FACILITIES OTHER INSTITU-TIONAL 154 295 1,573 224 2.780 739 5,760 631 295 1,148 1,079 490 : UNIVERSI-: TIES+ :PROFESSIONAL: COLLEGES 3+039 975 8+265 344 2,145 2,940 NORMAL 22,273 448 915 898 7,521 3,868 4,561 1,186 5,531 7,626 1,713 2,975 50,112 SCHOOL S KIND OF BUSINESS : PERSONAL FACILITIES 356 274 1,109 673 384 4,473 467 1,339 13,821 3,197 1,706 1,0043 1,294 2,307 FACILITIES RESIDENTIAL CARE 286 905 1•577 333 435 529 1•406 286 24092 61 537 61 612 220 1,041 HOSPITALS 1,639 9,720 2,381 4,323 6,264 1,974 856 PUBLIC PRIVATE HOSPITALS 1.190 306 528 1,264 361 1,793 9,023 3,241 9.392 3,2702,189 11,462 2,466 OTHER, NON-CARBONATED BEVERAGES DISPENSERS. TOTAL CARBONATED BEVERAGES CREAM HOLDING AND SERVICE EQUIPMENT CAFETERIA LINES: CONVEYORS: IRREGULAR SHAPE STRAIGHT DISPENSERS, SELF LEVELING, TOTAL DROP IN: BUFFET CHAFERS BUFFET LINES: RACKS. TRAYS PORTABLE: RACKS, TRAYS HOT CHOCOLATE STATIONARY STATIONARY STATIONARY BARS, TOTAL **EQUIPMENT:** MOBILE DISHES MOBILE LIGUOR MOBILE LIGUOR

-- = NOT AVAILABLE.

TABLE 18 -- INVENTORY OF EQUIPMENT AT ESTABLISHMENTS WITH FOOD SERVICE. BY KIND OF BUSINESS. 1979--CONTINUED

				KIND OF	ec au Tena			
EGUIPMENT	SEPARATE EATING PLACES	SEPARATE DRINKING PLACES	RETAIL	HOTELS+ HOTELS+ TOURIST	CIVIC+ SOCIAL OR FRATERNAL:	RECREATIONAL: OR AMUSEMENT:	REATIONAL: AMUSEMENT:OTHER PUBLIC: PLACES: OUTLETS:	TOTAL
FJOD CARRIERS-PORTABLE: HEATED UNHEATED	17+002	141 2,356	51 826	13,708	1,273	2,726	3,621	38,522 54,870
FOOD HOLDING CABINETS STATIONARY HEATED UNHEATED	65,883	849 2•701	19113	8+296	29344 19047	1.779 : 781 :	1,268	85•666 38•931
OTHER HOLDING AND SERVICE EQUIPMENT: FUDGE WARMERS HOT WELLS 12" X 20" ICE PANS	57 + 804 91 • 627 86 • 875	1,00 th 0,00 t	3+0060 1+981 1+988	2,453 : 10,907 : 18,460		909 300189 30085 90085	19130 199280 39945 59068	65,902 136,360 121,287 131,036
ICE CREAM CABINEIS NOURISHHENT STATIONS (HEALTH CARE) SHAKE MACHINES SODA FOUNTAINS	91941	14195	88 9 1 4 4 0 6 1 4 4 0 4 0 4 0 4 0 4 0 4 0 4 0 4 0 4 0	3 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9	1 1 0 1	168 39157 19039	1,0000	1,508 115,103 62,465 50,045
SOFT SERVICE MACHINES WAITRESS SERVICE STATIONS	125,520	3,798	4 653	20,523	5,298	10,719	3,078	173,589

--- = NOT AVAILABLE.

TABLE 18 -- INVENTORY OF EQUIPMENT AT ESTABLISHMENTS WITH FOOD SERVICE, BY KIND OF BUSINESS, 1979--CONTINUED

				KIND OF	KIND OF BUSINESS			
EQUIPPENT	PRIVATE HOSPITALS	PUBLIC HOSPITALS	RESIDENTIAL CARE FACILITIES	NURSING AND PERSONAL CARE	COLLEGES UNIVERSI- TIES+ PROFESSIONAL OR NORMAL	OTHER INSTITU- TIONAL FACILITIES	TOTAL INSTITU- TIONAL FACILITIES	GRAND
FOOD CARRIERS-PORTABLE:					SCHOOL S			
HEATED	779477	5 5 607	730	10,639	3.217	736	280406	66.0
UNHEATED	10,885	3,567	8 9 6 8 1	25,235	1,568	840	50.484	105,354
STATIONARY			•••	•••		•••	•••	
HEATED :	4 9 0 5 8	1.506	1.246	2.194	4.710	9	4	
UNHEATED :	20439	914	472	1.446	07/4	. 010	TACAAT	1024001
OTHER HOLDING AND				0000		6T64T	00661	46+871
SERVICE EQUIPMENT:								
FUDGE WARMERS	566	101						
MOT MELLS, 128 V 208	C C C C C C C C C C C C C C C C C C C	4 6		404	201	!	1,456 :	67,558
<	792607	20012	4.176	6 6 8 4 9	7,828	:	34,550 :	170,910
CHILL SAME	19/88	294	2,423	3,155	2,622		10.582 :	131 -869
ICE CREAM CABINETS :	49413	2 9 5 7 6	2,155	3.007	3.080	682	16.113	147-149
NOURISHMENT STATIONS :			•					76/17
(HEALTH CARE)	4,663	2.545	430	5.938			12.576	4
SHAKE MACHINES	1.516	716	₩79	20101			20001	18/04T
CODA FORMTATME .	0 0	9 6 6		2443	00061		0.000	121,087
SOUTH TOTAL	0 2 2	000			341 :		765	63,230
COLL BENTLE TACHINES	062	223		167	802		1,422 :	51,467
STATIONS	7	A 2 B	. 402			• •	••	
	•	160		ner .	269	• CY4	0.8.0	176.001

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CONTINUED --

NONFOOD SUPPLIES	SEPARATE	SEPARATE	RETAIL	* HOTELS. MOTELS.		RECREATIONAL OR AMUSEMENT	OTHER PUBLIC	TOTAL
	PLACES	: O 1	STORES	TOURIST	OR FRATERNAL	PLACE	OUTLETS	PUBLIC
PERMANENT DINNERWARE:		•• •• ••			• ••		••••	
PLATES INCLUDING			S	•••	•• ••	•• ••		1
1	4	26.61	α	2.5	47.91	: 38.02	8	42.50
UNDER SIX INCHES	7 4 6 6 0	40.03	·	62.69		8	°.	0 0
OVER SIX INCHES	42.49	28.96	26.45	1.4	4	ດ	1 • 1	•
BOLLS		- 1		7	16.	41.94		43.49
UNDER EIGHT OUNCES	44.09	33,35	o o	62.53	5	38.68		2 %
EIGHT DUNCES OR MORE	43.00	2/01/	<b>►</b>	1 4	7.6	. 40.93		800
SAUCERS	41.52	25.683	4 K	. ເຕ	2.9	: 52.84		9.5
CUFS/MUGS	20.00	60-07	40.04	72.07	: 72.71	* 46.48	38.20	•
SLASSES		40.05	4	ъ	2.5	48.14		) F
COFFEE POTS	00000	30.72	സ	6	2 . 3	37.25		2 2
MATER PICHERS	36.00	29.11	~	æ	8 1	5/+62		6.0
CREAMERS	37.09	26.12	0	6	50 50	70.40		
	••	•••			• •	• • •	••	
TABLE WARE:	••			. • •				1
			-	-	5.7	9	4.6	1.0
KNIVES	62.27	01.00	- 4	77.62	: 75.71	56.82	54.60	62 - 40
FORKS	63.97	53.13	64.51	: 77.62	7.3	0	5 ° 5	0
SPOONS						70 02	. 47.75	62 • 18
SIAINEESS SIECE SETTINGS	63.89	: 54.77	. 61.94	68.26	14.4/			
SILVER PLATED	••			7-46	5,75	12.57	: 4.21 :	3.04
SETTINGS	1.78	3.19	1201		,			
DISPOSABLE DINNERWARE:				•• ••	•• ••		1	
	57 B4	83.08	53.67	: 61.74	: 77.01	. 72.68	1/06/	0.00
COLD DRINK CUPS:	:	••		•••	•••	• ••	•••	
MANUAL:		- 1	i.	9	62.05	: 87.18	80.57	77.99
6-14 0Z.	80.94	- 0	4	13.71	3.69	6.1	26.44	7 . 7
15 0Z. OF LARGER	50.92	200	2.00		: 6.57		11.92	, T
	l DeT	2			1	U	. 62-27	00
HOT DRINK COPS:	67.65	29.84	: 76.57	64.15	48 622	60060	2020	
PANCAL	1.32	44.	80		•	•		

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= NOT AVAILABLE.

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TABLE 19 -- PERCENT OF ESTABLISHMENTS WITH FOOD SERVICE REPORTING NONFOOD SUPPLIES, BY KIND OF BUSINESS, 1979--CONTINUED

				LO ONT V	BUSINESS			
NONFOOD SUPPLIES	PRIVATE HOSPITALS	PUBLIC HOSPITALS	RESIDENTIAL CARE FACILITIES	NURSING AND PERSONAL CARE FACILITIES	COLLEGES UNIVERSI- TIFS, PROFESSIONAL ORMAL SCHOOLS	OTHER INSTITU- TIONAL FACILITIES	TOTAL INSTITU- TIONAL	GRAND
PERMANENT DINNERWARE:	••••							
PLATES INCLUDING				•••	•••			
SALAD FLATTERS:	•				• ••			
ONDER SIX INCHES	70.73	77 - 94	75.84	8.1	54.41	9 4	5.3	50
OVAL PLATTERS	2020	25.81	0 00	24.31	26.63	57.47	34.21	39.89
UNDER EIGHT OUNCES	: 69.18	75.87	9.2	75.55	6.1	60.13	٥	7.1
EIGHT DUNCES OR MORE	: 67.18	61.32	0	60.11	<b>—</b>	39.21	0	9.4
SAUCERS	: 69.42	63.98	Œ	: 55.12	0.5	45.07	10	3.6
CUPS/MUGS	78.93	82.55	0	84.48	5.1	78.53	0	2.5
GLAVNE V	58.75	57.81	യ വ	74.90	e E	74.92	٥, ۱	9.1
AATER PITCHERS	10012	500 00 00 00 00 00 00 00 00 00 00 00 00	91.00	10.40	49.90	73.56	•	6.7
CREAMERS	36.60	42.96	0 0	0.00	1 2	000 000 000 000 000 000 000 000 000 00	9 4	7.0
SUGAR BOWLS	34.82	6	· v0	43.75	2.7	66.22	50.48	38.35
TABLE WARE:	••••		•		••••	•• ••	•• ••	
	••				••	••	••	
KVIVES	90.73	86.13	œ,	0.5	73.18	77.72 :	90.10	5.1
N N O O O O O O O O O O O O O O O O O O	90.73	86.13	98.01	91.78	73.18	83.882	91.05	65.98
STAINLESS STEFL		0100	0	• 1	13eF3	ZD = CD	10.16	
SETTINGS	89.20	84.05	94.44	92.24	67.52	88.82	90.23	65.61
SILVER PLATED	, n				,		- 1	7
TOPOSAPIF OTHER PLANTS			•	4 0 8	7		700	10.00
					• ••	• ••	• ••	
ر د د	87.34	95.60	74.67	76.43	75.72	75.50 :	79.01	63.77
MANUAL:					•• ••	•• •	••	
Z •	97.87	90.91	Š	1.5	91.02	75.25	0	8 .2
15 0Z. OR LARGER	21.53	19.99	9.18	11.04	* 40.64	24.07 :	17.76 :	40.23
	3.54	5.36		.33	6.64	4.80	3.81 :	2.17
MANUAL COPS:	44.07	50.63	77.52	σ	M	o	-	Ľ
T NO LANGE		7.87			000		• 77010	06.50
						0		

	••••			KIND OF	BUSINESS			
NOWFOOD SUPPLIES	SEPARATE EATING PLACES	SEPARATE DRINKING PLACES	RETAIL	HOTELS. MOTELS. TOURIST	CIVIC+ SOCIAL OR FRATERNAL:	RECREATIONAL OR AMUSEMENT PLACES	OTHER PUBLIC	TOTAL
DISPOSABLE TABLEWARE:			T .			1		- F
BAGGED SETTING LOOSE	8.98	1.54 26.19	1.57	33 50 50 50 50 50 50 50 50 50 50 50 50 50	38.03	57.04		47.21
FOOD WRAPS:					i 1	4	,	69.15
Foil	70.75	58.12	65.33	: 76.46 : 54.17	45.39	43.71	35.16	53.77
WAX PAPER	21.51	10.51	20.83		4.0	24.18	19.66	24.65
FAEEZER WRAP PLASTIC WRAP	23.90	 8 0 8 0 8 0 8 0	17.03	96.42	0 (N) 0 (N) 0 (N) 0 (N)	54.77	60 60 60 60 60 60 60 60 60 60 60 60 60 6	59•29
BAGS/SACKS:		•• ••	••		r	4	5.6	7.9
SINGLE PORTION CARRY-OUT	54.77		47.02		25.13	1 10 0 4 0 4 0 4 10 10 10 10 10 10 10 10 10 10 10 10 10	100 K	69•99
POPCORN CUPS:			••	••••	: · ·	r		1.76
18-24 02. 32 02. OR MORE	3.00 .26	60 60 60 60 60 60 60 60 60 60 60 60 60 6	ស I មា I • I	N N 0 0 0 0 0 0 0 0	20 1 7- 1 • 1 :	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		in ec
LI38:	e	•• ••		•	7	. 64.77	50.77	66.53
PLASTIC PAFER	75.47	26.87 4.11		57.44		209-2	10 10 10 10 10 10 10 10 10 10 10 10 10 1	8
CARTONS:		** **	••••			,	4 (V)	15.23
SINGLE SANDWICH PARTIAL/FULL MEAL	34.26	12.21	: 12.33 : 10.11	: 11.43 : 20.17	ν κο Σ κο Σ κο	12.79		27.08
CYLINDRICAL FOOD CONTAINERS:	• •• •• ·	÷	••••				4	13.62
	15.67	5.66	-	13.53	: 6.77	9.74	12.40	11.99
CONDIMENT SIZE	13.77	4.1	~	9.74		7.46	3.74	10.67
20	12.74		12.89	7.91	10.21	5 00 00	5.49	12.70
0VER 8 02.	14.0		į ec	14.15	7-11	7.07	2.23	15.61
Food Tubs	6201	:	- 1					THE COURT TWO C

--- = NOT AVAILABLE.

TABLE 19 -- PERCENT OF ESTABLISHMENTS WITH FOOD SERVICE REPORTING NONFOOD SUPPLIES, BY KIND OF BUSINESS, 1979--CONTINUED

NONFOOD SUPPLIES	•			KIND OF	BUSINESS			
	PRIVATE HOSPITALS	PUBLIC	RESIDENTIAL CARE FACILITIES	NURSING AND PERSONAL CARE FACILITIES	COLLEGES UNIVERSI- TIES+ PROFESSIONAL OR NORMAL SCHOOLS	OTHER INSTITU- TIONAL FACILITIES	TOTAL INSTITU- TIONAL	GRAND TOTAL
DISPOSABLE TABLEWARE:								
BAGGED SETTING LOOSE	. 42.01 53.89		3.64	5•19 29•27	13.01 53.59	39.15	10.67	7.81
FOOD WRAPS:	••••	•• •• •	** ** •	•••••	•• •• •	••••		
FOIL	93.54	4 (		84.67	78-73	80.61	œ.	71.52
DAY KAX	15.51	N C	$\sim$	15.38	30.34	9.01	9 6	19.15
FREEZER WRAP PLASTIC WRAP	27.85	86.44	83.94	30.39	32.94	9.01 :	32.81 80.54	25.67
BAGS/SACKS:	••••				••••	•• ••	••••	
SINGLE PORTION CAPRY-OUT	49.84 25.36	58.46 28.43	31.51	34.90	44°55	26.96	36.99 17.07	46.61 60.49
POPCORN CUPS:	••••	••••			••••	•• ••	••••	
18-24 02. 32 02. OR MORE	34	1 1	2 • 0 g		5.50	2 • 3 1	1.33	1.70
LIDS:		••••			•• ••	•• ••	••	
PLASTIC PAPER	87.20 15.92	68.37 23.03	16.0R	19.09	58.13 10.09	36 10 10 11	31.83	62.20
CARTONS:		•• ••	••••		•• •• •	•• ••	•• ••	
SINGLE SANDWICH PARTIAL/FULL MEAL	11.36	27.52	8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8	6.80 5.12	28.51 24.95	11.07	9.76	14.54 24.86
CYLINDRICAL FOOD CONTAINERS:					•••••	•• •• ••	•• •• ••	
CONDIMENT SIZE	21.12	30.72	3 2 2 6	3.90	4.3	4.28	7.88	N
3-4-02. 5-8-02.	15.83	15.47	6.65	5 22	11.75	3.24	8.02	11.49
OVER 8 02.	13.90	12.99	6.15	7.89	4.8	, MJ	7.91	· 64
FOOD TUBS	11.78	15.31	5.37	10.97	21.78	6.47	10.25	14.94

TABLE 19 -- PERCENT OF ESTABLISHMENTS WITH FOOD SERVICE REPORTING NONFOOD SUPPLIES, BY KIND OF BUSTMESS, 1979--CONTINUED

ELS. CIVIC. RECREATIONAL ELS. SOCIAL RAMUSEMENT OTHER PUBLIC AIST SOCIAL PLACES OUTLETS  JUTS SOCIAL PLACES OUTLETS  5.64 31.47 23.21 10.12 5.25 49 19.52 19.62 11.22 5.49 32.53 47 19.62 10.68 5.49 32.53 47 26.50 10.68 8.31 8.51 19.69 44.98 26.39 9.59 8.50 54.87 44.98 26.39 8.50 54.87 44.98 26.39 8.50 54.87 44.98 26.39 8.50 54.87 55.90 14.5 5.86 8.50 5.26 34.27 23.07 14.58 8.35 6.39 8.93 7.64 8.35 8.35 5.36 5.30 7 14.58 8.37 3.68 5.36 5.36 5.36 5.36 5.36 5.36 5.36 5.36					O N	E S S			
PAPELINS:   16-42   34-55   9-60   25-64   31-47   23-21   10-12   11-22   19-20   1	NONFOOD SUPPLIES	SEPARATE EATING PLACES	SEPARATE DRINKING PLACES	ETAI TORE	OTELS OTELS OURIS	CIVIC. SOCIAL OR FRATERNAL ASSOCIATIONS	RECREATIONAL: OR AMUSEMENT: PLACES	OTHER PUBLIC	
16.42   34.55   9.60   25.64   31.47   23.21   10.12     25.49						• • • •			
TWOUND 51.84 48.95 55.05 13.31 56.25 43.92 55.17 11.22  TWOUND 51.84 48.95 55.05 12.81 10.68 55.17 11.22  TWOUND 51.84 48.95 55.05 12.81 10.68 55.85  TWOUND 51.84 48.95 55.05 12.84 55.85  TWOUND 51.84 48.95 55.05 12.84 55.85  TWOUND 51.84 55.85  TWOUND 51.84 56.85  TWOUND 51.85  TW			 4 1 1	9.0	5.6	1.4	3.2	0.1	80
12.91 10.06 8.43 31.39 20.42 19.30 3.87 10.68 22.75 22.75 36.71 10.28 19.30 3.87 20.42 22.75 22.75 26.75 26.50 10.68 22.32 22.75 22.75 22.75 26.50 10.68 22.32 22.75 26.75 26.50 10.68 22.32 22.75 26.75 26.50 10.68 26.30 20.42 20.	COCKTAIL	48.50	50.68	1.7	5.5	₩.c	5.5	1 . 5	4 • 4 0 • 5
12.91 10.06 8.43 31.39 20.42 19.30 3.87 3.887 22.75 22.75 36.71 18.26 26.50 10.68 22.75 28.36 26.50 10.68 10.68 26.50 10.68 10.68 26.50 10.68 10.68 26.50 10.68 10.68 26.50 10.68 26.50 10.68 26.50 10.68 26.50 10.68 26.50 10.68 26.50 10.68 26.50 10.68 26.50 10.68 26.50 10.68 26.50 10.68 26.50 10.68 26.50 10.68 26.50 10.51 10.50 10.68 26.50 10	DINNER	. 25.94	23.54	9 • 0	5 .6	* •	•	 	
12.21 10.68	MULTI-PLY:		0	4	1 0 0	0 • 4	9 • 3	3.0	3.05
LD 11.51 14.42 15.21 45.36 26.26 26.50 10.668	COCKTAIL	12.91	10.40	2.7	5.7	8.2	8.1	2 • 3	7 · E
LD  H  47.88  60.99  56.06  25.49  32.53  47.15  10.08  26.39  LD  T WOUND  51.84  48.93  56.06  13.30  14.74  48.93  56.03  55.00  54.87  10.08  9.57  12.61  10.08  9.57  10.08  9.57  10.08  9.57  10.08  9.57  10.08  9.57  10.08  9.57  10.08  10.09  10.08  10.09  10.09  10.09  10.09  10.09  10.09  10.00  10.	LUNCHEON	28.19	14+42	5 2	10 9	2	6 • 5	0.6	Π Φ
LD	OILET TISSUE:		• ••	•		•• ••	•		
SINGLE-PLY # 45.73  SINGLE-PLY # 11.31  # 11.60  # 13.30  # 14.36  # 13.30  # 14.36  # 13.30  # 14.36  # 14.36  # 13.30  # 14.36  # 13.30  # 14.36  # 13.30  # 14.36  # 13.30  # 14.36  # 13.30			0	6.00	5 . 4	2.5	7.1	1.0	6 • 8
MULTITERY MULTIT	SINGLE-PLY	2000	n u	0 0	8.3	0.5	4.9	6 6 3	χ. Υ.
APER TOWELS:  ROLL:  (ITCHEN/SOFT WOUND)	MULTI-PLY ELATZINTEREDLD	11.31	OV E	3 • 3	9.5	A . 5	0 • 0		1 • 1
ROLL:  (ITCHEN/SOFT WOUND) 51.84 48.93 55.03 35.00 54.87 49.90 32.63  (ITCHEN/SOFT WOUND) 24.13 21.10 14.65 18.13 27.44 21.43 12.61  WASHROOMMARN WOUND) 24.2R 16.50 16.41 21.81 19.69 16.38 15.86  S PANEL: SINGLE OR WULTI FOLD 0.54 4.56 3.91 11.66 6.99 8.93 7.64  APER PLACEMATS  APER TABLE CLOTHS  S.07 2.08 3.62 12.94 23.56 5.90 8.35  APER TRAY COVERS  6.46 .97 4.81 8.17 1.67 3.49 3.83  APER TRAY COVERS  6.46 3.04 7.77 13.68 5.16 13.52 14.96  OTHER SERVICEWARE		••		•••			••	••	
51.84       48.93       59.03       35.00       54.87       49.90       32.63         24.13       24.10       14.65       18.13       27.44       21.43       12.61         15       24.28       16.50       16.41       21.81       19.69       16.38       12.61         15       14.74       8.46       8.10       18.50       17.93       9.37       5.86         15       3.54       4.56       3.91       11.66       6.99       8.93       7.64         5.07       2.08       3.62       12.94       23.56       5.90       8.35         6.46       .97       4.81       8.17       1.67       3.49       3.83         10.06       3.04       7.79       13.68       5.16       13.55       14.96	APER TOWELS	••••			• ••	• • •	•••	••••	
51.84					c L	Q.	0	2.6	0.5
24.13 21.10 14.65 18.1 19.69 16.38 5.86	ATTCHEN/SOFT WOUND	51.84	m.	0		9 7	1.4	2.6	2.8
LD 14.74 4.56 8.10 18.50 17.93 9.37 5.86 8.93 7.64 8.95 27.30 15.35 13.31 56.26 34.27 23.07 14.58 8.35 5.07 2.08 3.62 12.94 23.56 5.90 8.35 5.83 6.46 .97 4.81 8.17 1.67 3.49 3.83 14.96 10.06 3.04 7.79 13.68 5.16 13.52 14.96	WASHROOM/HARD WOUND	24.13 24.28	- 10	6 • t	1 60	9.6	6 . 3	00	1.9
LD 14.74 8.46 RelD 110.06 6.99 8.93 7.64 8.55 27.30 15.35 13.68 8.17 11.66 5.99 8.93 7.64 8.35 27.30 15.35 13.68 8.17 1.67 3.49 3.83 10.06 3.04 7.79 13.68 5.16 13.52 14.96	3 PANEL:	••		•	u	0	ω.	8	3 • 3
27.30       15.35       13.31       56.26       34.27       23.07       14.58         5.07       2.08       3.62       12.94       23.56       5.90       8.35         6.46       .97       4.81       8.17       1.67       3.49       3.83         10.06       3.04       7.79       13.68       5.16       13.52       14.96	SINGLE OR MULTI FOLD	14.74	# 10	- C	1.6	6 • 9	01	• 6	8 • 7
5.07 2.08 3.62 12.94 23.56 5.90 8.35 6.46 .97 4.81 8.17 1.67 3.49 3.83 10.06 3.04 7.79 13.68 5.16 13.52 14.96	<u>د</u> د		M	60 64	6.2	4 • 2	3 • 0	4.5	6.4
5.07 2.08 3.65 12.77 1.67 3.49 3.83 (6.46 .97 4.81 8.17 1.67 3.49 3.83 10.06 3.04 7.79 13.68 5.16 13.52 14.96	ADER	•		,	ď	ις: 1	6	6	- 7
6.46 .97 4.81 8.17 1.67 3.49 3.83 10.06 3.04 7.79 13.68 5.16 13.52 14.96			0	Ei e				•	u
10.06 3.04 7.79 13.68 5.16 13.52 14.96	TRAY	4	9	α.	•	9	4	CC	Ω •
	DISPOSABLE TRAYS AND OTHER SERVICEWARE	10.06	0	-7	3.6		34 5	4   0	
									CONTINUED

--- = NOT AVAILABLE.

TABLE 19 -- PERCENT OF ESTABLISHMENTS WITH FOOD SERVICE REFORTING NONFOOD SUPPLIES, BY KIND OF BUSINESS, 1979--CONTINUED

	• • •			KIND OF	BUSINESS			
NONFOOD SUPPLIES	PRIVATE HOSPITALS	PUBLIC HOSPITALS	RESIDENTIAL CARE FACILITIES	NURSING AND PERSONAL CARE FACILITIES	COLLEGES  UNIVERSITETES  TIESS  PROFESSIONAL  OR  NORMAL	OTHER INSTITU- TIONAL FACILITIES	TOTAL INSTITU- TIONAL	GRAND
PAPER NAPKINS:		•• ••	• • •	••••				
SINGLE PLY: COCKTAIL	1		r.		7.0	-	4.0	7.9
LUNCHEON	49° 06	55.04	3	33.78	66.58	40 65 15 80	44	48.50
MULTI-PLY:	** **	••••		, 1	=	)		) )
COCKTAIL	16.46	13.59	11.70	7.20	21.11 :	10.03	11.04	13,33
DINNER	54.01	33.00	4 . 5	. U	9.0		1.0	7.0
TOILET TISSUE:				••••		•• ••		
SINGLE-PLY	22.19		α 4	6.9	0.4	2.0	1.1	6.1
MULTI-PLY	29.87	31.88	32.61	26.88	22.40	32.65	29.20	42.00
FLAIZINTERFOLD	16.22		1.0	5	3.6	00	4 • U	1.4
PAPER TOWELS:	• • •					• ••		
ROLL:					•• ••	••••		
KITCHEN/SOFT WOUND	16.63	37.18	66.16	. 42.27	: 29.75 :	50.71	46.20	49.98
MANURACIA MOUND	13.44	D) (0	ທໍເ	4 • د د	1.5	17.79	6.0	21.82
Z PANEL-(SINGLE FULD) 3 PANEL:	90°00	20012	•	I • 5	ဦ ၁	28.72	5.9	22.45
SINGLE OR MULTI FOLD	24.80	7.	0.	ស	~	,	3.6	4
CENTER FOLD	24.87	25.38	7.57	8.70	7.91	88.	10.56	00.6
PAPER PLACEMATS	34.31	24.85	18.26	21.88	25.05	23.58	22.49	25.95
PAPER TABLE CLOTHS	32.67	19.58	11.45	11.00	40.91	19,94	16.61	7.11
PAPER TRAY COVERS	47.72	37.81	4	17.12	3.14	60 60 4	15.51	6.79
DISPOSABLE TRAYS AND OTHER SERVICEWARE	62.81	47.66	υ 	76-8	18.35	,	16.07	10.449

--- = NOT AVAILABLE.

TABLE 20 -- ESTABLISHMENTS WITH FOOD SERVICE REPORTING VENDING MACHINES RY KIND OF BUSINESS AND FOODS DISPENSED. 1979

KIND OF BUSINESS	HOT CANNED ITEMS	WILK AND CHCCOLATE	SOFT DRINKS	SANDWICHES	ICE CREAM
	i۰		7.0	~	365
EPARATE EATING PLACE	0 0	177	138	104	!
PARATE DRINKING PLACE	340	340	9	4	552
HOTELS, MOTELS, OR TOURIST COURTS	80		2,650	167	
VIC. SOCIAL OR RATERNAL ASSOCIATIONS	1		112	•	
CREATION OR AMUSEMENT	C C C	0	9	412	147
LACES HER PUBLIC OUTLETS	897	964	2,607	1,011	983
TOTAL PUBLIC	2+205	2,550	17,295	2,200	2,047
	M7	973	N	1,090	299
IVALE HUSPITALS IBLIC HOSPITALS	328	380	: 945	501	134
	365	145	2,257	•	119
JRSING AND PERSONAL CARE ACILITIES	299	110	5,231	20	20
COLLEGES, UNIVERSITIES. PROFESSIONAL OR NORMAL	258	678	1,148	625	4 10 10
OTHER INSTITUTIONAL FACILITIES	-	112	513	266	112
TOTAL INSTITUTIONAL	2,125	2,395	: 11,713	2,502	1,119
•	4	4 • 9 4 5	29,008	4,702	3,166

- = NOT AVAILABLE.

CONTINUED --

TABLE 20 -- ESTABLISHMENTS WITH FOOD SERVICE REPORTING VENDING MACHINES BY KIND OF BUSINESS AND FOODS DISPENSED, 1979--CONTINUED

KIND OF BUSINESS		VENDING MAC	CHINES DISPE	ENSING SPECIFIED	PRODUCTS	
	FRUITS	CANDY AND CONFECTIONS	CRACKERS, COOKIES, CAKES	:COFFEE, TEA;	OTHER	TOTAL
	253	_		0	140	
DRINKIN	-			104		34
ORES	•	9		4	Ġ	1,869
OTELS+ MOTELS+ OR		1.704	0 1	<	•	0
CIVIC+ SOCIAL OR			610	· · · · · · · · · · · · · · · · · · ·	0 0	11662
FRATERNAL ASSOCIATIONS RECREATION OR AMUSEMENT	:	4884	390		!	484
PLACES		5	•22	9	173	• 69
OTHER PUBLIC OUTLETS	847	2,236	1,272	918		3,278
TOTAL PUBLIC	1 • 1 0 0	10,507	4,876	2,707	9 00 55	21,641
RIVATE HOSPITALS	489		1.217	M	0	
UBLIC HOSPITALS	394			352	189	
RESIDENTIAL CARE				1	:	١
	: :	: 406 :	379	482	199 :	2,494
NURSING AND PERSONAL CARE:	•	1				
FACILITIES OFFERS HNIVEDSITIES	110	2,714	1,412	333	110	5,430
PROFESSIONAL OR NORMAL						
SCHOOLS	373	1,138	850	711 :	259	1.353
THER INSTITUTIONAL		••		••		
FACILITIES	112	266	266	: 112 :		513
TOTAL INSTITUTIONAL	1,478	6.871	4 • 594	2,929	884	12,690
TOTAL	2.578	: 17,378 :	9,470	5,636	1.869	34 • 331

--- = NOT AVAILABLE.

TABLE 21 -- ESTABLISHMENTS WITH FOOD SERVICE. BY PRIMARY ENFRGY SOURCES USEU FUR SELECTEU FUNITURE TO THE SERVICE. 1979

0 kg	WITH WAITE	WAITER-WAITRESS	FR	DRIVE UP		2	7H	TOTAL
	TABLE- BOOTH	EAT AT COUNTER	ELSEVHERE IN:	WINDOW+ CARRYOUT+ OR DELIVERY	משר מיי	S		
								77.01
	101.470	37,979	1.8	7.02	26,911	11,394	0000/	1120211
ELECTRICITY, TOTAL	074 101	14.667	6.7	7.57	7,406	• 72	† I	00000
SNIXOCO	404048	10001		5-47	0.103	• 91	73	98981
HEATING	640046	74047				.41	• 30	17,36
ATE CONDITIONING	154,740	31,585	4	006/	4 C		1 N	72.46
	180.557	37,710	8	•89	269805	10011	) C	60
LIGHTING	170.149	37.354	196	7 • 02	692	1039		A C
REFRIGERATOR/FREEZER	7410917	2000	10	7.078	39427	•21	٥	200
OTHER	C10047							
	••		•	4	6.0		5,912	: 277,988
CAR. TOTAL	139,609	27+305	460	0		7	5.0	36,17
14-0-4	125.271	20,831	E)	26.837	1200121	1 0	4 5	89.45
COOKING	407.70	10.834	9.6	296	103	• (	1 6	07.00
HEATING	20016	3 .	7	9		981	-	7007
ATR CONDITIONING	: 10•758	-	•			65		939
TENTING	. 773	9	5/1	7	- 84	64	1	06.
	. 2.628	428	3630	1 1	101	i ti	- 1	116
REFRIGERA IOK/FREEZER		14.3	923	956	₽.	82		4
OTHER	00047							
			. 0.7		711	114	330	259124
PROPANE TOTAL	15,509		<b>&gt;</b> (		711		m	1 • 28
	13.407	: 1,760	• 22	1601	4 6		-	•17
	5.260	374	166	• 83		4	ı	•2B
	0		66		522	7 4 4	- 1	10
AIR CONDITIONING					224	114	)	) P
LIGHTING	926				224	114		0.0
REFRIGERA TOR/FREEZER	966 :						•	
	••				400			1,367
TLN.	. 761	353	200	•	v			
		•	••	••	1			47.868
	000	7.704	8.223	2 • 889	4 5 5 9 5	16514	62102	200
FUEL OIL, TOTAL	020402			16	169		•	,
- 34			3 (	N	4.547	1.514	2,123	er.
	20.492	1,104	2000/	•	•	•	***	949 :
	587	-						
AIR CONDITIONARD		•		•			•	
LIGHTING						!		
FFRIGERATOR/FREEZER		1	- 1	476	286			136
	259							•-
			••	• •			782	
		0.000	1,029	+16	184	000		-
OTHER TOTAL	0 4 6		4	168	20	641	1 (	
COOKING	D of the	1	616	481	538	595	289	~
HEATING	39461	12141	3	46.9	280	1 1	•	•
SATACITICACT GIA	 1000	. 331				111		
	1	•				1		-
LIGHTING		•	1	1	0	1	- 0	
REFRIGERATOR/FREEZEN	313	- (		168	: 164	90	r	5
				١			•	

--- = NOT AVAILABLE.

TABLE 22 -- COST-TO-SALES RATIOS OF ESTABLISHMENTS WITH FOOD SERVICE, BY KIND OF BUSINESS AND PRIMARY TYPE OF FOOD SERVICE, 1979
(THOUSANDS)

KIND OF BUSINESS	WITH WAITER-WAITRESS	R-WAITRESS	COUNTER	ORIVE UP				
	TABLE	T A T A T	9-	. WINDOW.	: CAFETERIA	ROOM	: OTHER	TOTAL
	ВООТН	띹	±			SERVICE.		1
			••					
SEPARATE EATING PLACE :	39.8	39.0	37.4	37.9	38.0	!	41.3	38.8
SEPARATE DRINKING PLACE :	37.6	333.6	34.6	34.0	32.5		33°4	35.7
HOTELS MOTELS OR	0000	29.0	000	4	6.80	8 9 8	0.0	29.65
and the second	40.8	38.9	41.6	0.04	36.2		& • € • € • € • € • € • € • € • € • € •	40.3
FRATERNAL ASSOCIATIONS :	40.7	44.2	40.3	40.0	39.0	1	4. 55 50	41.2
PLACES	42.6	35.7	39.8	36.1	45.1	1	80 80	39.7
OTHER PUBLIC OUTLETS :	36.3	46.5	39.8	39.0	9.44	!	38.8	41.1
TOTAL PUBLIC	39.8	30.9	37.4	38.1	الله م م	1	39.6	39.0
	,	•						
PUBLIC HOSPITALS	38.0		53.2	0 + 6 0	37.5	36.3	38.1	38.0
	38.1	38.1	38.1	 89 80 80	36.8	39.0		37.8
NUKSING AND PERSONAL CARE: FACILITIES :	34.9	38.0	32.6	37.5	39.6	37.9	1	36.9
COLLEGES, UNIVERSITIES, : PROFESSIONAL OR NORMAL :			•••					
SCHOOLS :	40.8	1	43.0	44	43.2	53.2	41.2	43.1
FACILITIES	39.5	36.5	38.7		37.2	1	38.1	38.4
TOTAL INSTITUTIONAL :	36.7	37.5	43.2	39.0	39.1	37.8	39.2	38.3
TOTAL	39.6	3R.9	37.6	38.1	6.0 K.	60	E. C.	6.00

--- = NOT AVAILABLE.

TABLE 23 -- PAYROLL-TO-SALES RATIOS AT ESTABLISHMENTS WITH FOOD SERVICE BY KIND AND SIZE OF BUSINESS, 1979

						į	- 1	10101
KIND OF BUSINESS	LESS THAN	\$40,000-	\$100,000-	\$200,000-	\$350.000- \$599.999	\$600,000- \$1,249,999	: \$1,250,000 : : OR MORE :	IOIAL
	S4 D 2 D D D	\$778222	***************************************		•	•••	••	1
	•		, cc	22.2	22.8	21.0	24.2	22.2
SFPARATE EATING PLACE :	22.1	7.12	7007		22.8	24.5		21.6
	21.6	20.8	1891	0 0 0	7.01	28.1	34.0	26.1
RETAIL STORES	25.0	. 26.8	24.7	N•62	2007		••	
HOTELS MOTELS OR		••	••		4.00	30.7	24.5	28.5
TOURIST COURTS	21.1	24.7	26.5	0.20			••	
CIVIC+ SOCIAL OR		••••	37.6	23.9	30.0	23.0		26.1
FRATERNAL ASSOCIATIONS	29.1	0.12	2017			••	•	ć
RECREATION OR AMUSEMENT			9.90	25.8	29.5	24.6	22.1	0.45
PLACES	55.00	56.22		7.20	28.2	20.1	22.0 :	23.0
OTHER PUBLIC OUTLETS	19.5	28.9	0.02		•	••	••	
			F C	7.00	23.7	21.7	24.2 :	22.8
TOTAL PUBLIC	22 • 5	21.9	5067			••	••	
				. 24.2	24.6	32.9	29.0	28.4
PRIVATE HOSPITALS	24.0	29.5	0 40		25.9	24.0	22.5	22.7
HOSPITALS	24.0	24.2	24.0			•••	••	
RESIDENTIAL CARE		••		04.1	24.4	24.0	: 19.7 :	22.9
FACILITIES	21.1	24.6	2 P 0	1000	• •	•	••	
NURSING AND PERSONAL CARE			 ת	24.0	24.7	21.6		23.2
FACILITIES	22.1	9.07			••	••	•••	
COLLEGES, UNIVERSITIES,		•	• •	• •	•••	••		i
PROFESSIONAL OR NORMAL			0.60	28.2	30.8	35.5	32.0	31.3
SCHOOLS	28.1	C+17			••	••	••	1
OTHER INSTITUTIONAL		0.00	22.4	24.0	25.6	: 15.0	!	22.0
FACILITIES	7.02			•••	••			25.2
- ANGEL FEBRUARY COLOR	23.6	24.1	26.3	: 24.2	25.5	22.8	• • • • • • • • • • • • • • • • • • • •	
TOTAL THE THE TOTAL		••	••		6	D-00	24.4	23.1
14141	22.6	22.2	23.7	22.9	0007	• 1		

--- = NOT AVAILABLE.

TABLE 24 -- ENERGY COSTS-TO-SALES RATIOS AT ESTABLISHMENTS WITH FOOD SERVICE, BY KIND AND SIZE OF BUSINESS, 1979

				SIZE OF	BUSINESS			
KIND OF BUSINESS	: LESS THAN	: \$40,000- : \$99,999	: \$100,000- : \$199,999	: \$200,000- : \$349,999	\$350+000-	\$600,000-	: \$1.250.000 :	TOTAL
	••	••		••				
SEPARATE EATING PLACE	28.5	10.6	5.2	3.7	3.0	3.0	8.0	0.4
SEPARATE DRINKING PLACE	32.2	: 11.6	5.4	2.0	1.3	1.7	- 1	8 9
RETAIL STORES	. 44.0	17.7	8.6	5.2	2.4	1.2	ເດ	7.5
HOTELS, MOTELS, OR	••	••	••	••	•	1		
TOURIST COURTS	. 41.8	: 12.3	: 10.2	7.9	5.7	3.9	3.7	6.2
CIVIC, SOCIAL OR	••	••	••	••		•••	••	1
FRATERNAL ASSOCIATIONS	: 37.1	: 16.5	9.3	0.9	4.2	2.9	1	12.0
RECREATION OR AMUSEMENT	••	••	•••	••	•	••	••	
PLACES	. 46.7	: 17.8	: 11.1	. 4.3	4.3	: 2.7	4.	6.3
OTHER PUBLIC OUTLETS	50.0	: 21.2	0.6	5.9	2.7	3.1		5.8
	••	••	••	••		••	•••	
TOTAL PUBLIC	33.0	: 12.1	: 6.1	3.9	3.2	3.0	: 6.	4.6
	••	••	••	••		••	••	
PRIVATE HOSPITALS	. 70.3	. 26.8	. 8.7	3.4	3.2	: 1.2	1.0 :	2.7
PUBLIC HOSPITALS	: 57.2	26.0	8.2	. 4 · 7	3.3	2.3	: 1.	2.6
RESIDENTIAL CARE	••	••	••	•••		••	••	
FACILITIES	35.9	15.5	8.4	: 6.1	3.4	: 1.1	 	ວຸດ
NURSING AND PERSONAL CARE		••	••	••		••	•••	
FACILITIES	. 41.8	: 17.1	: 7.1	5.6	3.3	. 4.1		7.3
COLLEGES, UNIVERSITIES,	••	••	••	••		••	••	
PROFESSIONAL OR NORMAL	••	••	••	••	9	••	••	
SCHOOLS	9. 46 :	19.3	: 11.3	3.5	2 • 8	1.9	80	6.1
OTHER INSTITUTIONAL	••	••	••	••		•••	•	1
FACILITIES	31.6	: 21.3	5.8	2.9	5.4	1.4		6.2
	••	••	••	••		••	••	
TOTAL INSTITUTIONAL	45.8	18.3	7.9	89 • 4	3.6	2.3		5.0
4			•••	•			•••	
IOTAL	4.46	13.0	6.3	4	3.2	2.9	6	4.7
				. — — — — — — — — — — — — — — — — — — —		·*	******	

--- = NOT AVAILABLE.

TABLE 25 -- DINNERWARE COSTS-TO-SALES RATIOS AT ESTABLISHMENTS WITH FOOD SERVICE. BY KIND AND SIZE OF BUSINESS. 1979

				SIZE OF	BUSINESS			
KIND OF BUSINESS	LESS THAN	\$40,000-	\$100,000-	\$200,000-	\$350.000- \$599.999	\$600,000-	: \$1,250,000 :	TOTAL
				1	ļ		ŀ	
	4	ru ru	9.4	4.4	4.4		4.3	4.4
STRAKALE EXILING TEXCE		20 65	. N.	5.6	. 7.5	3.7		5.1
DETAIL CIORING PLACE	0 00	4.7		5.0	2.5	6.6	1.0 :	4 • 4
HOTELS MOTELS OR		-	••	••	••			t
TOURIST COURTS	5.1	3.7	 8. E.	 	6.1	ec	1.5	n • c
CIVIC, SOCIAL OR	••	••	••			1		15. 44.
FRATERNAL ASSOCIATIONS	3.8	4. 0.	6.4	\$† •		• •		
RECREATION OR AMUSEMENT	•	,	•	•		· ·	CC CC	4.9
PLACES	4.9	6.9	1 • 1 ·	) ·	9 4			1.4.
OTHER PUBLIC OUTLETS	5.0	. 6.3	. 7.5	2.0	7.0	* • »		*
	••	••	••	••				4
TOTAL PUBLIC	. 4.5	5.3	. 4.7	<b>4.</b>		Ω *		7
	••	••	••				u u	4 . 7
PRIVATE HOSPITALS	5.0	6.9	4 • 8	4,	2.1	2.0	4 0	- C
PUBLIC HOSPITALS	5.0	: 6.1	8 • 4	5.4	9.4	2.0		7 • /
RESIDENTIAL CARE	••	••	••	••	1			r,
FACILITIES	5.7	5.3	 6.4	5.9	D • C	0.0		•
NURSING AND PERSONAL CARE	**	••	••					4.2
FACILITIES	7.4.7	9•4	5.1	0 • 0	20	1 0 7		
COLLEGES, UNIVERSITIES,	••	••	••	••		• •	• • •	
PROFESSIONAL OR NORMAL	••	•				ος •••	2.0	4.7
SCHOOLS	5.2	3.9	2.9	0.0		•		
OTHER INSTITUTIONAL	••	••		L				60
FACILITIES	2.0	5.0	5.0	2.0	200	7		
			ı,		4	3.7	. 6.1 :	5.2
TOTAL INSTITUTIONAL	100				••	••	••	
TOTAL	9.4	ιυ • υ	4.7	 	4 • 6	<b>7 • 4</b>	٠. د	4 6
		A		**************************************				

-- = NOT AVAILABLE.

TABLE 26 -- CLEANING PRODUCTS COSTS-TO-SALES RATIOS AT ESTABLISHMENTS WITH FOOD SERVICE, BY KIND AND SIZE OF BUSINESS, 1979

				3777				
KIND OF BUSINESS	: LESS THAN	\$99,999	: \$100,000- : \$199,999	: \$200,000- : \$349,999	. \$350,000- . \$592,292	: \$600,000- : \$1:249:292	: \$1,250,000 : : OR MORE :	TOTAL
			••		••	••	••	
SFPARATE FATING PLACE	5.3	2.1	1.1	. 0.8	9.0	4.0	. 0.2	1.0
SECONDATE DETNETAG PLACE	7.07	2.1	00	9.	• 2	•1•	•••	1.3
RETAIL STORES	6.00	4.60	1.6			~	••	1.0
HOTELS. MOTELS. OR			••	••	••	••	••	
	8.7	3.8	3.8	1.7	1.5	1.2	1.55	# · ·
CIVIC+ SOCIAL OR	••		••	••	••	••	••	•
FRATERNAL ASSOCIATIONS	5.4	2.2	1.4					1.6
RECREATION OR AMUSEMENT	•••		••	••	••	•	,	•
	6.3	3.2	3.1	1.4	1.5			1.5
OTHER PUBLIC OUTLETS	3.9	4.6	1.5	<b>*</b> •	9.			1.
	••		••	••	••	••	••	
TOTAL PUBLIC	5.1	2.4	1.4	80	9•	•2	2	
	•••		••	••	••	••		
PRIVATE HOSPITALS	: 17.7	7.7	1.6	••	•••		<b>e</b>	•
PUBLIC HOSPITALS	8.2	7.3	2.5	: 1.2	1.0	9.	2.	•
RESIDENTIAL CARE	••		••	••	••		•	•
	9.4	3.2	2.5	2.0		2	7	7•1
NURSING AND PERSONAL CARE	••		••	••	••	•••		•
	: 11.1	6.4	2.3	1.6			4	7 • 0
COLLEGES, UNIVERSITIES,			••	••	••	•• •	•••	
PROFESSIONAL OR NORMAL	••	•	••	••				•
SCHOOLS	. 6.7	3.5	1.9	1.7	1.1			101
OTHER INSTITUTIONAL	••		••	••	••	•••		•
FACIL ITIES	9.4	3.0	3.7					-
TOTAL TASTITUTIONAL	7.6	4	2.5	1.4		ភ		1.2
		13	•••	••	••	•••	••	
TOTAL	5.4	2.7	1.5	6.		េ	2	•

--- = NOT AVAILABLE.

TABLE 27 -- PERSONS SERVED AT ESTABLISHMENTS WITH FOOD SERVICE ON A TYPICAL DAY. BY KIND...OF BUSINESS AND TYPES OF MEALS SERVED. 1979

		TYPES OF	MEALS	•	TOTAL
	RRFAKFAST	LUNCH	DINNER	SNACKS	
, , , , , , , , , , , , , , , , , , ,					
A DO ATT FATING DIA	•	24.67	68949	• 464 • 40	•
ALA TERESTANDE DI ALA CANADA D	000	796.9	611.6	1.041.5	1,94
AKAIE UKINAING PLAC	47.	10000	1007-04	000	-164.D
AIL STORES	4 + 8 7	00419	204100		
FLS, MO			1	1	
DAIST CO	2,285,878:	2,462,064:	2,565,798:	596 • 363:	7.910.103
TICE SOL	••	••	••	••	
ATERNAL ASSOCIATIO	51,160:	478,947:	708,871:	352,595:	1,591,573
ATON OR AMILA	 		••	••	
A CHANGE OF THE CONTINUE OF TH	55.24	.481.08	69.19	33,37	5,237,400
י א ני זי מי	1-447-346:	95.5	528	872,684	+803+14
TEN PUBLIC COILE					
TOTAL PUBLIC	15.916.854:	40,266,331:	34,981,313:	24,551,880:	115,716,378
	Ī		• •	••	
SIATTE HOSPITALS	55,20	•421•58	58 + 55	662,209:	3,997,555
TO TOOP TAIN	6	101	876.	9.093	•223•34
4 C				••	
	800.482	1.153.637:	843.373:	591,476:	3,388,968
LITES AND PERCONAL C					
NG AND PERSONAL CAR	731	2.059.412.	1.799.050:	1.516.203:	7.095.796
L111E	CTAT5	1			
GES.			•		
ESSIO				110	705
0	830,417:	1,823,953:	191069865:	6009970	
<b>H</b>	•				
LITIE	212,824:	344 • 948:	183,710:	16501/1:	9069633
	••		4		1
TOTAL INSTITUTIONAL :	5,185,963:	7,905,415:	5.868.024:	4.048.127:	23,007,529
TOTAL	21,192,817:	48.171.746:	40.849.337:	28.600.007:	138,723,907

TABLE 28 -- PERSONS WORKING AT ESTABLISHMENTS WITH FOOD SERVICE BY KIND OF BUSINESS AND HOURS WORKED PER WEEK, 1979

		₹ CER	WORKERS	
KIND OF BUSINESS	40 OR MORE :	- 39	:LFSS	
	U.R	HOURS	OURS	TOTAL
	PER WEEK	PER VEEK	ш	
			••	
EPARATE EATING	. 48	60 .9	2,50	3,00
FPARATE DRINKING PL	43.	50.70	0	24.8
FTATI ATORES	26	M	54	7,11
TELS. MOTELS			••	
TOURIST COURTS	159,453	132,517	23,247 :	315,217
VIC. SOCIAL			••	
FRATERNAL ASSOCIATION	25.085	30,031	24,615:	79,731
CREATION OR			••	
PLACES	9.40	1,52	•16	155,093
OTHER PUBLIC OUTLETS	47,396 :	4	: 7.871 :	4.71
	••		••	
TOTAL PUBLIC :	1,496,208 :	1,804,639	878,943	4.179.790
		8	4	60.03
RIVATE HOSPITA	1 + 2	n n	240408	1024213
IC HOSPIT	-	ċ	93	5,25
ESIDENTIAL CAR	••			
FACILITIES	53,398	23,316	: 19,951 :	96,665
SING AN	••		••	
FACILITIES	95,940	90,749	22,603:	209,292
LEGES, UNIVERSITIE	••		••	
PROFESSIONAL OR NORM	••		••	
HOOLS	39,729 :	30,022	33,863	103,554
FR INST	•		••	
FACILITIES	12,041:	5.007	7,524	24 9 5 7 2
			•	
TOTAL INSTITUTIONAL	343,373	205+959	112,219	661,551
TOTAL	1,839,581 :	2.010,598	: 991,162:	4,841,341

TABLE 29 -- AVERAGE ANNUAL SALES OF VENDED FOODS PER ESTABLISHMENT WITH FOOD SERVICE. BY KIND OF BUSINESS AND FOODS DISPENSED. 1979

KIND OF BLATNERS					
	HOT CANNED ITEMS	MILK AND CHOCOLATE CPINK	SOFT DRINKS	SANDWICHES	ICE CREAM
SANTE FATTING BLACE	0	3.700	LC:	• 29	4 4 4 0 4
PARATE DRINKING PLACE				2,254	1
TAIL STORES	C	6.153	4	• 19	1,890
TELS, MOTELS, OR :				ò	
TOURIST COURTS	2,563	•	8 283	300	
RATERNAL ASSOCIATIONS :	•	!	1.125	1	•
CREATION OR AMUSEMENT					
TACES	646	• 45	3,559	1,495	930
HER PUBLIC OUTLETS :	2,809	2,651	4 0		1,895
TOTAL PUBLIC	2.725	3+373	4,466	2.806	2,272
			••		
OSPITA	• 92	1,990	4,455	2,191	2,897
	1,982	96	• 86	80	• 40
DENTIAL CAR					
LITIE	068	180	2,425		385
$\leq$				1	(
ILITIES	1 • 8 4 9	1,373	2,870	1,295	1 +295
COLLEGES, UNIVERSITIES, :					
001.8	3,920	3,270	: 11,726	3,162	3.941
SNI					1
ILITIES	1,850	3,700	2,105	2,458	1,850
TOTAL INSTITUTIONAL	2,293	2,451	3,919	2,396	2,723
	ti C	2000	40.04	2001	0.431

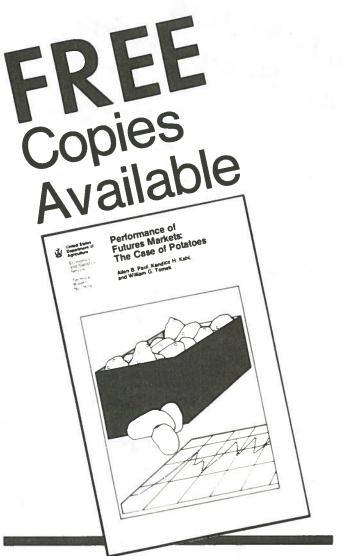
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CONTINUED --

AVERAGE ANNUAL SALES OF VENDED FOODS PFR ESTABLISHMENT WITH FOOD SERVICE BY KIND OF BUSINESS AVERAGE ANNUAL SALES OF VENDED 1979--CONTINUED TABLE 29 --

KIND OF BUSINESS		2				
	FRUITS	: CANDY AND : CONFECTIONS	CRACKERS COOKIES CAKES	COFFEE, TEA.	OTHER	TOTAL
	Í	,	*	c	•	4
SEPARATE FALING PLACE	04/40	کا ت	+0T+0	x c	2001	
RETAIL STORES		19628	S	5,790	W	4
HOTELS. MOTELS. OR		1	- (	4	•	i
TOURIST COURTS		4+358	3+093	4 083	23	119912
FRATERNAL ASSOCIATIONS	0 0 0	1,266	798			2,170
RECREATION OR AMUSEMENT		,	•	c	0	. 0
PLACES	1 4	39608	00000			0000000
OTHER PUBLIC OUTLETS	2 • 6 5 9	o U	• 40	107		10 m
TOTAL PUBLIC	2,907	2 • 998	2,830	2,838	1,458	7.407
PRIVATE HOSPITALS	1.9943	• 70	•83	32	• 19	2 • 8
PUBLIC HOSPITALS	1,282	: 1,745	1,289	3,841 :	3,883	10,953
RESIDENTIAL CARE		ı i	•	Ċ	,	6
FACILITIES	1 1	1,501	 	1•251	0 2 5 4 5	3 2 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6
FACILITIES	2.510	2,255	1,943	2,823	2.745	4,816
COLLEGES, UNIVERSITIES, PROFESTIONAL OR NORMAL		••••	-	••••	••••	
SCHOOLS	3.424	7,291	3,878	: 4,772 :	2,323	27,528
STHER INSTITUTIONAL :		•			1	
FACILITIES	1.850	2,458	2 • 4 5 8	1,850	1	8,351
TOTAL INSTITUTIONAL	2,176	3,028	2,372	2,963	2,552	8 • 189
TOTAL	2 • 4 8 8	3,010	2,608	2 2 9 0 3	1,975	7,918

-- = NOT AVAILABLE.



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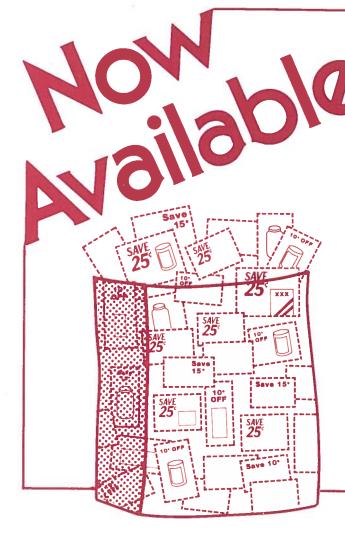
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