

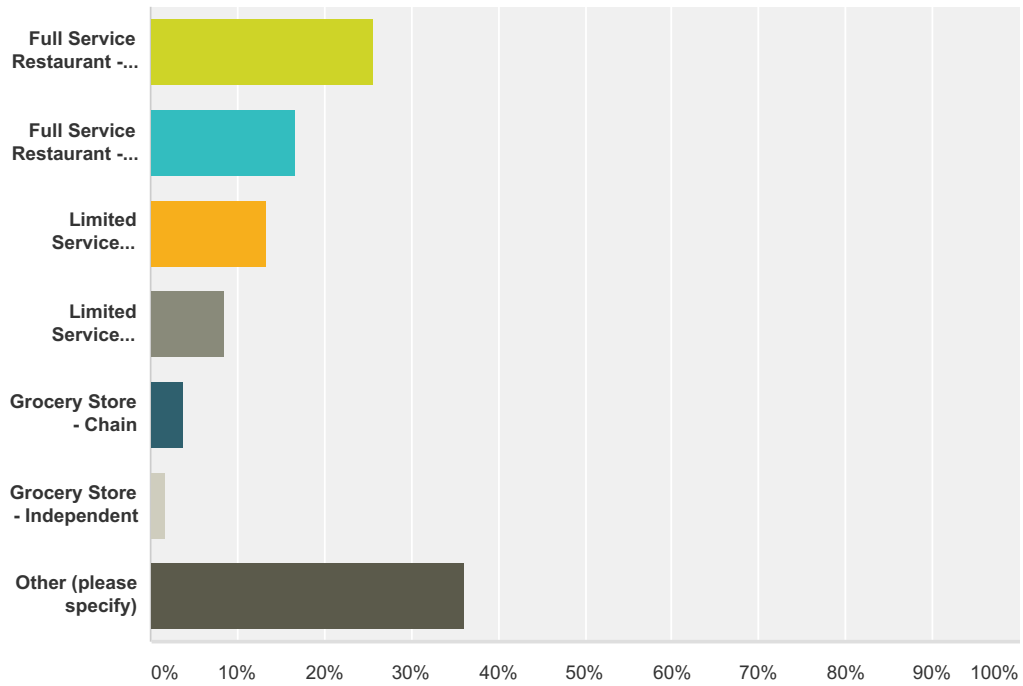
DRAFT

CFP Produce Committee Survey

7/13/2017

Q1 Please describe your primary type of facility:

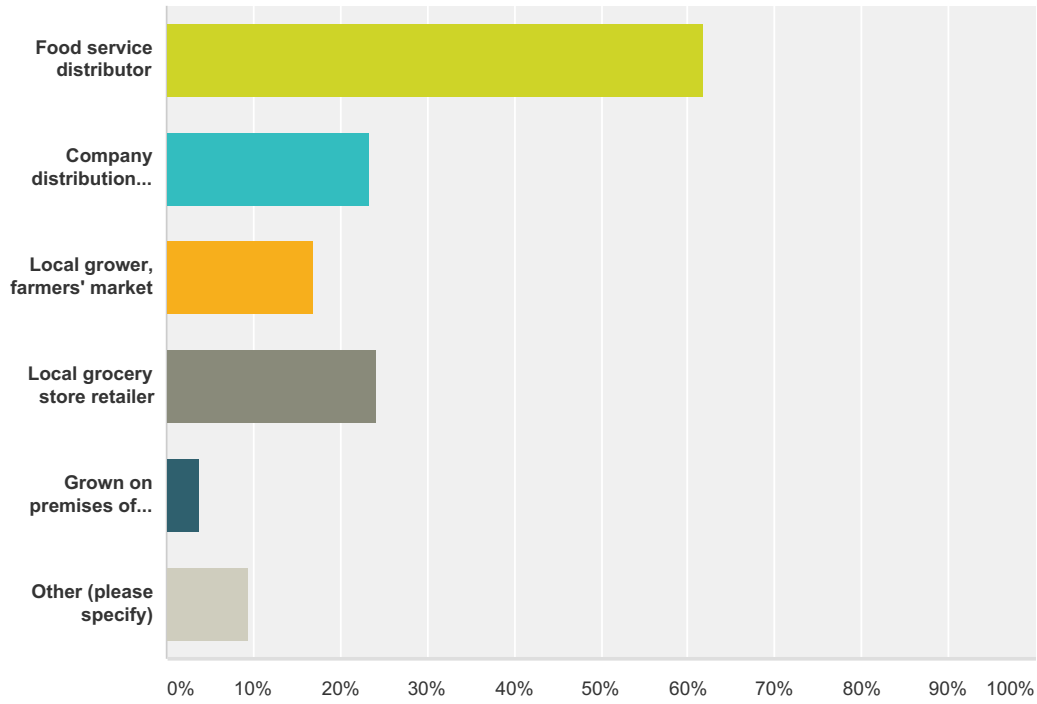
Answered: 3,895 Skipped: 15



Answer Choices	Responses	
Full Service Restaurant - Chain	25.78%	1,004
Full Service Restaurant - Independent	16.66%	649
Limited Service Restaurant (fast casual or QSR) - Chain	13.32%	519
Limited Service Restaurant (fast casual or QSR) - Independent	8.47%	330
Grocery Store - Chain	3.72%	145
Grocery Store - Independent	1.69%	66
Other (please specify)	36.07%	1,405
Total Respondents: 3,895		

**Q2 How do you receive your fresh produce?
For Food Service: Please select all that apply**

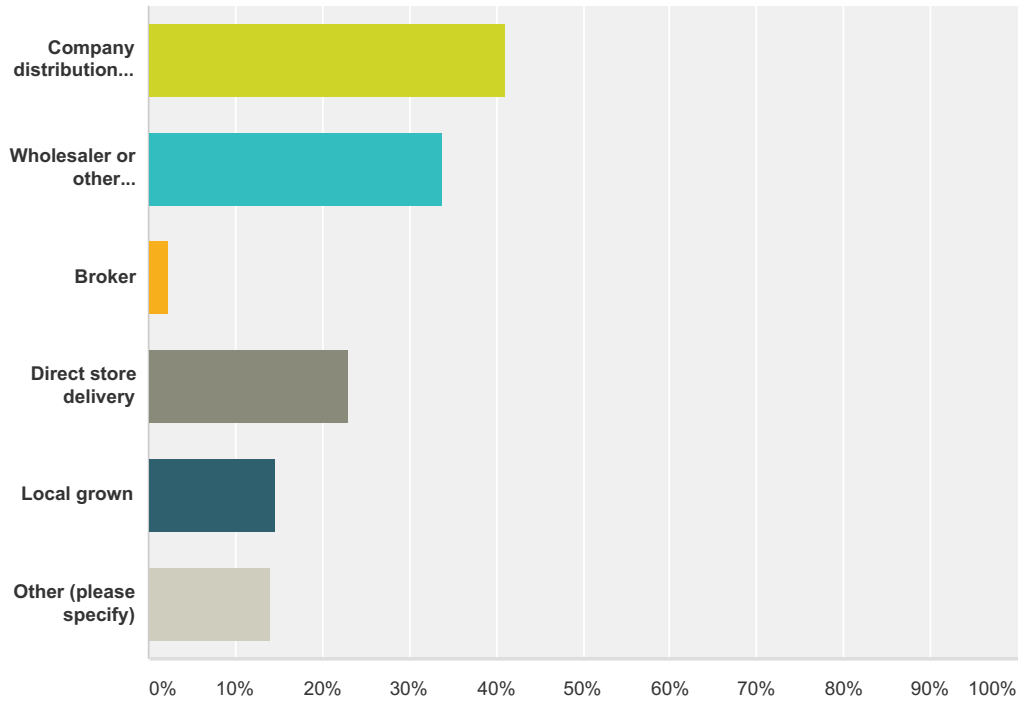
Answered: 2,517 Skipped: 1,393



Answer Choices	Responses
Food service distributor	61.82% 1,556
Company distribution center	23.36% 588
Local grower, farmers' market	17.00% 428
Local grocery store retailer	24.16% 608
Grown on premises of food establishment	3.77% 95
Other (please specify)	9.34% 235
Total Respondents: 2,517	

**Q3 How do you receive your fresh produce?
For retail/grocery store: please select all that apply**

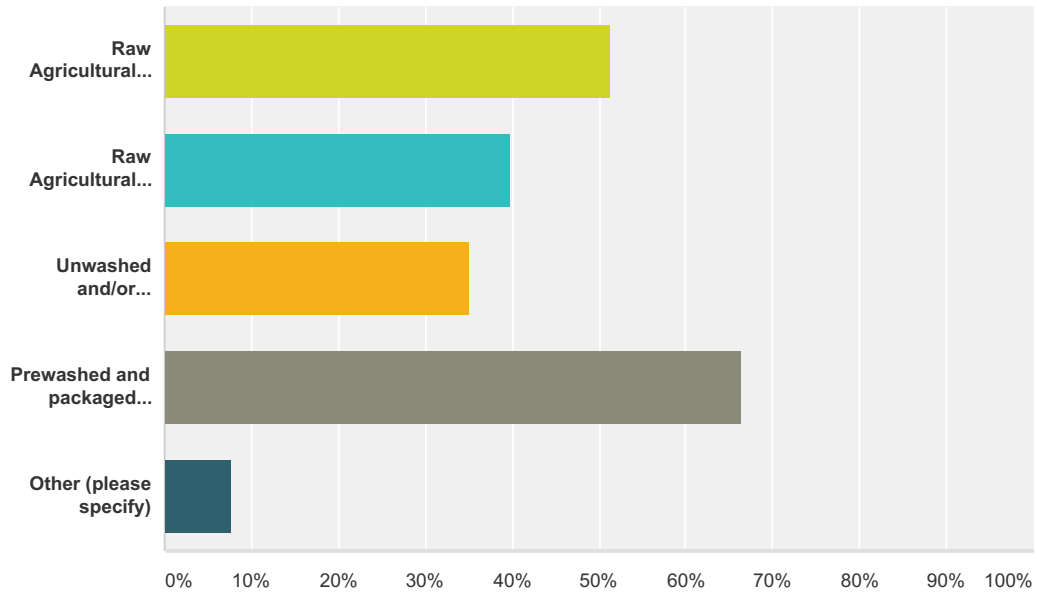
Answered: 1,967 Skipped: 1,943



Answer Choices	Responses
Company distribution center	41.08% 808
Wholesaler or other distributor	33.86% 666
Broker	2.34% 46
Direct store delivery	22.98% 452
Local grown	14.54% 286
Other (please specify)	13.98% 275
Total Respondents: 1,967	

Q4 Please select all forms of produce you receive (RTE = ready to eat):

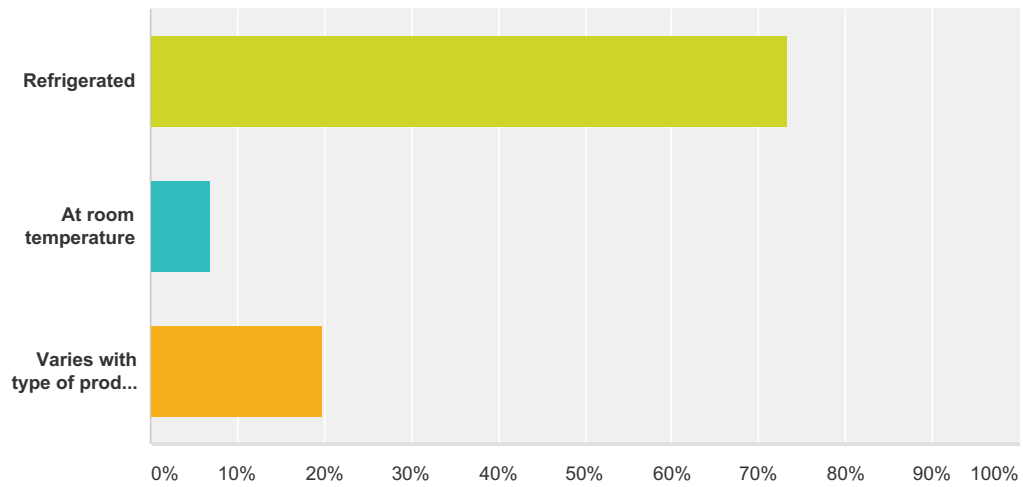
Answered: 2,464 Skipped: 1,446



Answer Choices	Responses
Raw Agricultural Commodity, whole produce that may or may not be RTE	51.42% 1,267
Raw Agricultural Commodities that are not RTE (such as potatoes)	39.81% 981
Unwashed and/or unprocessed produce (such as locally grown items)	35.15% 866
Prewashed and packaged produce, such as ready-to-eat salad mixes, considered RTE	66.36% 1,635
Other (please specify)	7.63% 188
Total Respondents: 2,464	

Q5 How do you store produce (not TCS) after receiving it, before use?

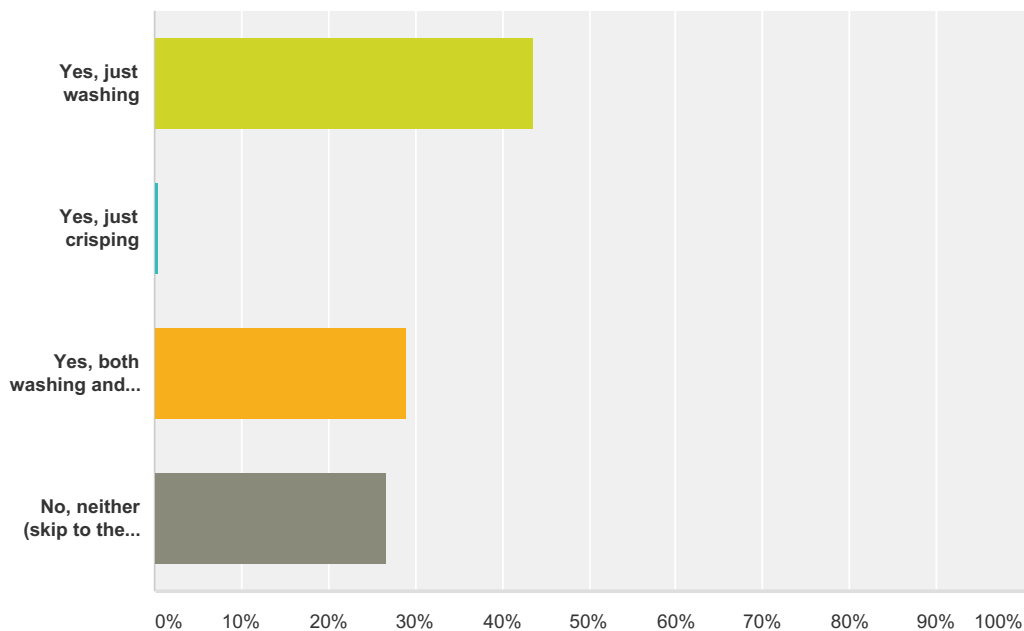
Answered: 2,504 Skipped: 1,406



Answer Choices	Responses
Refrigerated	73.32% 1,836
At room temperature	6.91% 173
Varies with type of produce (please comment)	19.77% 495
Total	2,504

Q6 Do you wash or crisp produce in your facilities?

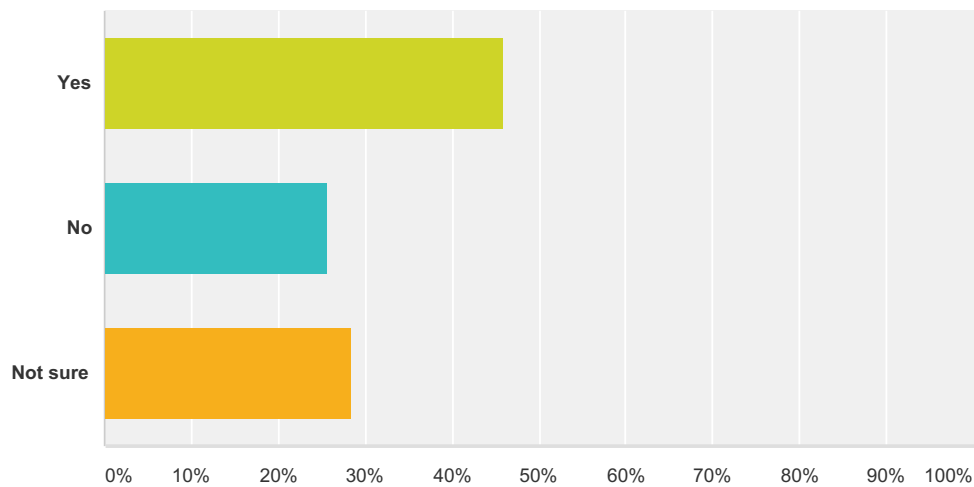
Answered: 2,195 Skipped: 1,715



Answer Choices	Responses
Yes, just washing	43.69% 959
Yes, just crisping	0.50% 11
Yes, both washing and crisping	29.02% 637
No, neither (skip to the last question)	26.79% 588
Total	2,195

Q7 Do you have a written SOP for washing / crisping produce?

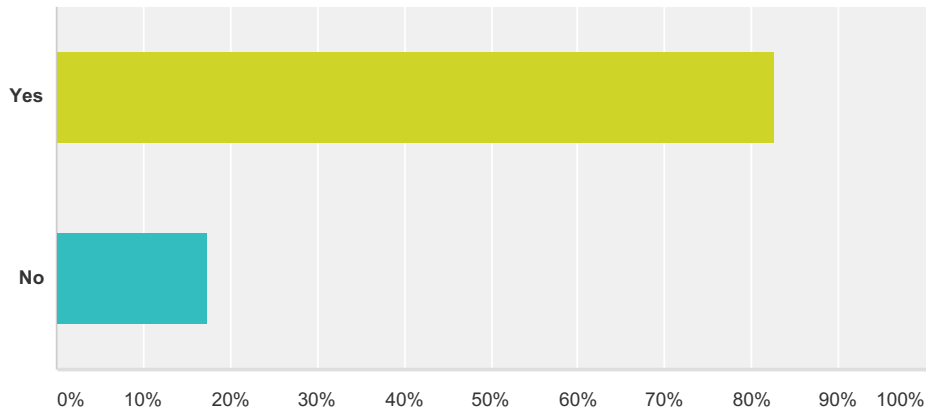
Answered: 1,779 Skipped: 2,131



Answer Choices	Responses
Yes	45.98% 818
No	25.69% 457
Not sure	28.33% 504
Total	1,779

Q8 Do you use a designated sink for washing / crisping produce?

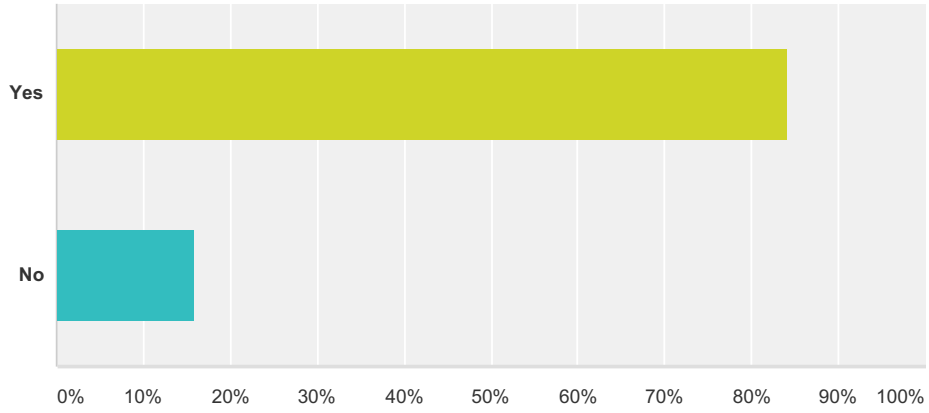
Answered: 1,767 Skipped: 2,143



Answer Choices	Responses
Yes	82.68% 1,461
No	17.32% 306
Total	1,767

Q9 Do you always sanitize your sinks before filling it with water prior to washing / crisping?

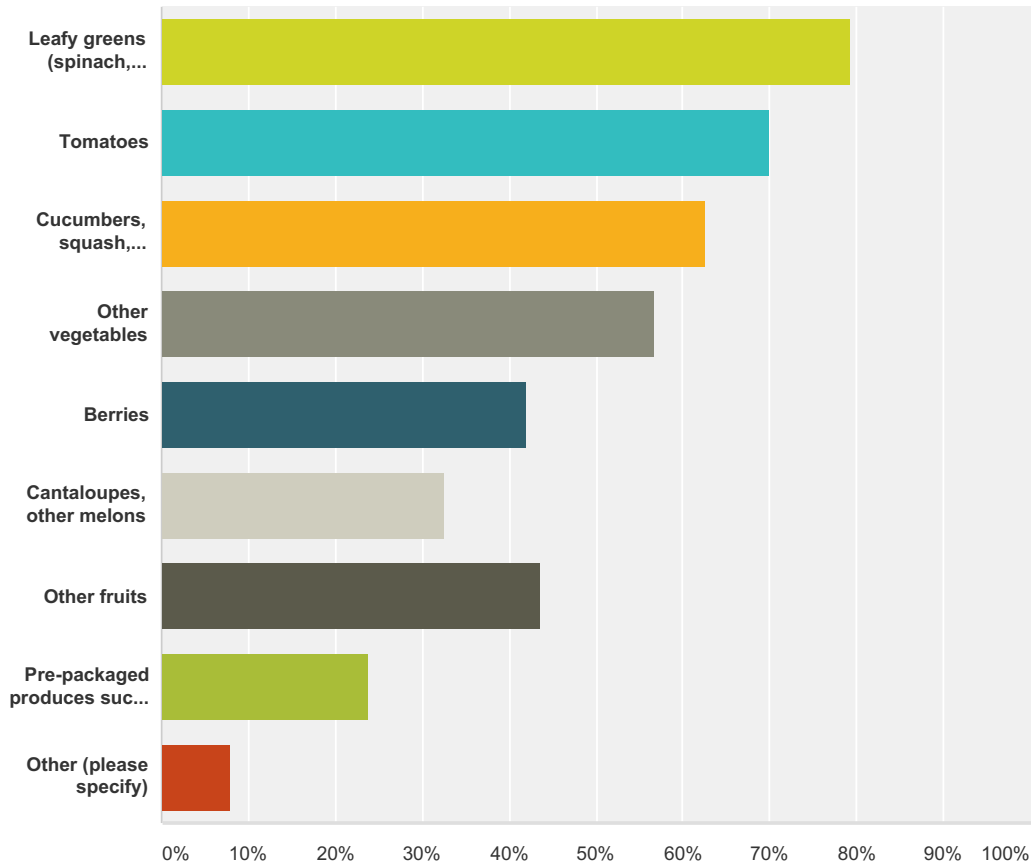
Answered: 1,766 Skipped: 2,144



Answer Choices	Responses
Yes	84.09% 1,485
No	15.91% 281
Total	1,766

Q10 Which of the following produce types do you wash / crisp? (Mark all that apply)

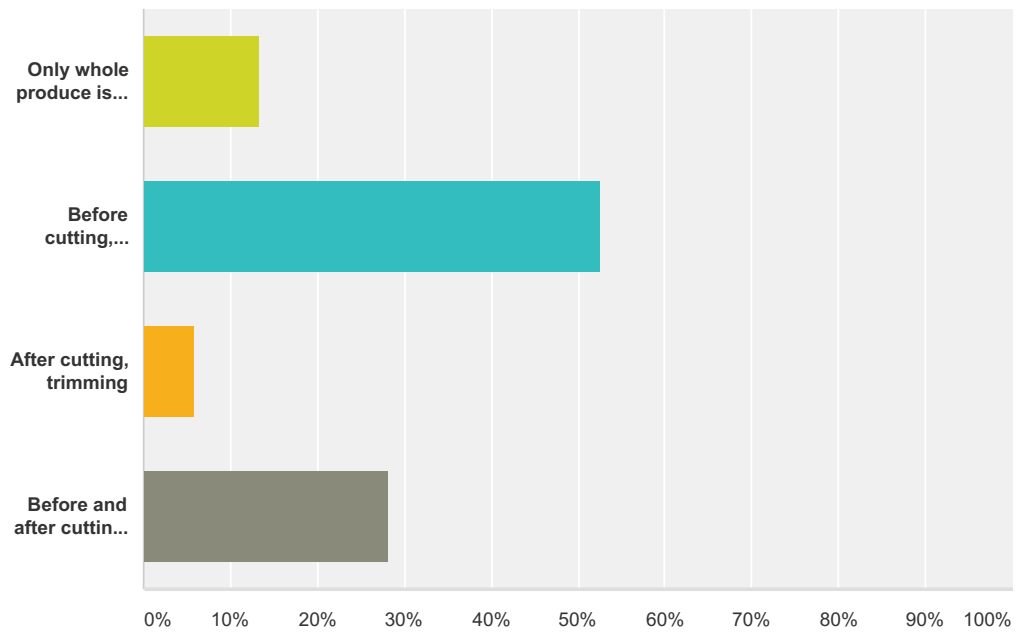
Answered: 1,751 Skipped: 2,159



Answer Choices	Responses	Count
Leafy greens (spinach, lettuces, cabbage, etc)	79.38%	1,390
Tomatoes	70.02%	1,226
Cucumbers, squash, zucchini	62.54%	1,095
Other vegetables	56.77%	994
Berries	41.98%	735
Cantaloupes, other melons	32.50%	569
Other fruits	43.58%	763
Pre-packaged produces such as shredded lettuce, lettuce mixes	23.87%	418
Other (please specify)	7.88%	138
Total Respondents: 1,751		

Q11 When do you wash produce prior to use or display?

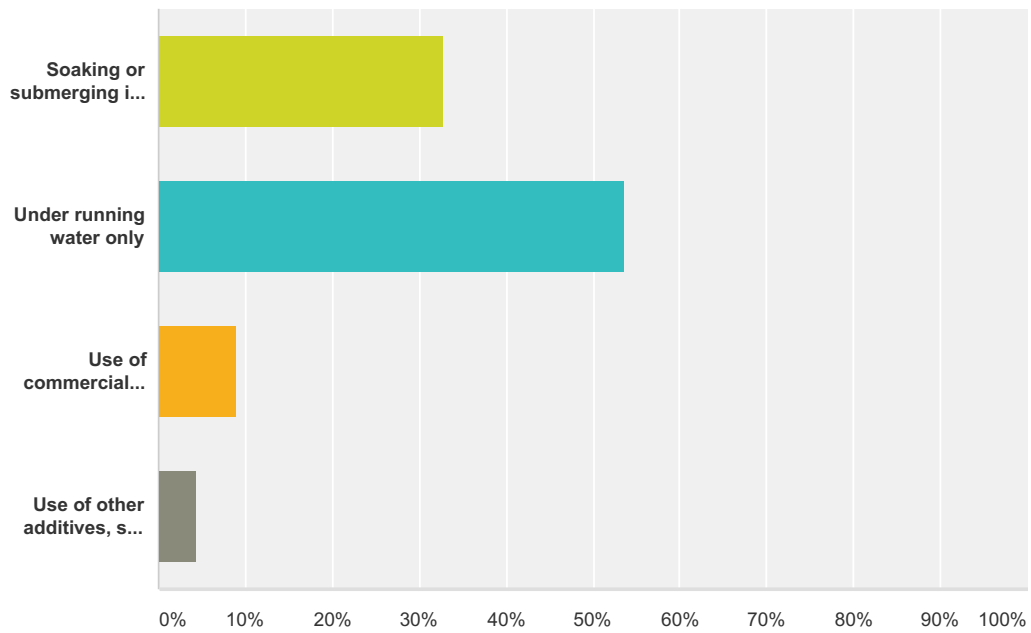
Answered: 1,708 Skipped: 2,202



Answer Choices	Responses
Only whole produce is washed / crisped	13.41% 229
Before cutting, trimming	52.69% 900
After cutting, trimming	5.80% 99
Before and after cutting, trimming	28.10% 480
Total	1,708

Q12 Which procedure(s) do you use for washing / crisping produce?

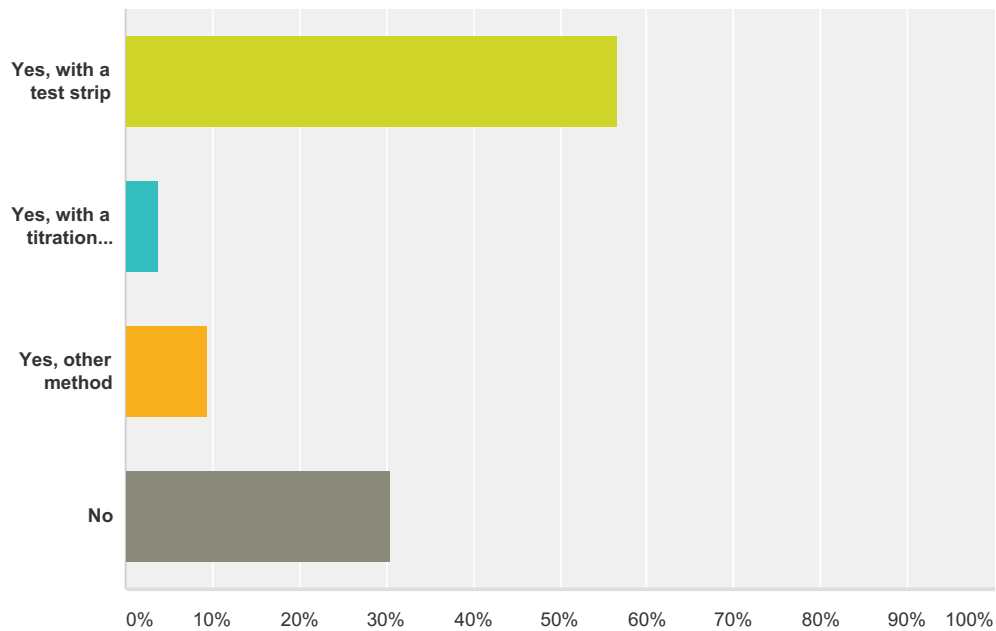
Answered: 1,708 Skipped: 2,202



Answer Choices	Responses	
Soaking or submerging in water	32.79%	560
Under running water only	53.69%	917
Use of commercial chemicals (antimicrobial treatments/additives) in the water	9.07%	155
Use of other additives, such as vinegar, citric acid, etc	4.45%	76
Total		1,708

Q13 If chemicals are added to the water, do you monitor the concentration?

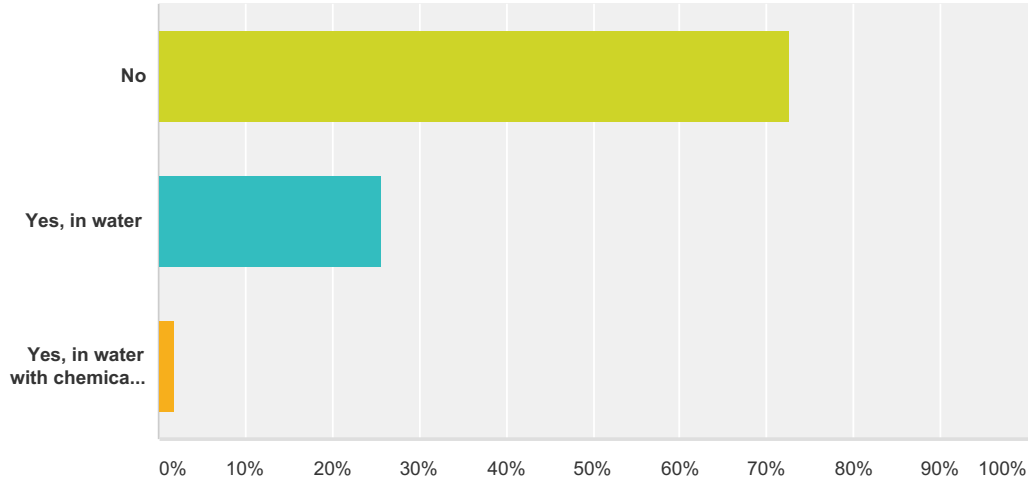
Answered: 1,550 Skipped: 2,360



Answer Choices	Responses
Yes, with a test strip	56.52% 876
Yes, with a titration method	3.74% 58
Yes, other method	9.35% 145
No	30.39% 471
Total	1,550

Q14 Do you store or cut or whole produce (like asparagus, Romaine lettuce, etc) in water after preparation or while on display?

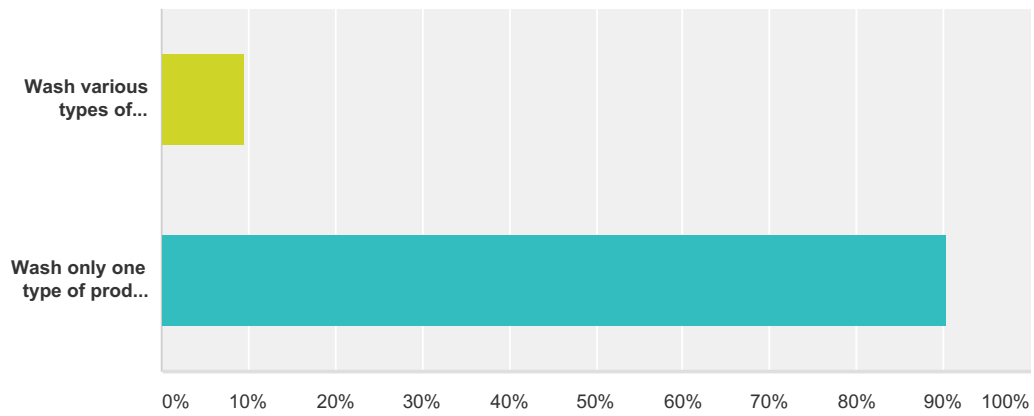
Answered: 1,938 Skipped: 1,972



Answer Choices	Responses
No	72.55% 1,406
Yes, in water	25.59% 496
Yes, in water with chemical additive	1.86% 36
Total	1,938

Q15 When washing / crisping produce, do you:

Answered: 1,785 Skipped: 2,125



Answer Choices	Responses
Wash various types of produce together in one sink	9.64% 172
Wash only one type of produce at a time	90.36% 1,613
Total	1,785