## Survey of types of frying oils used by small to medium sized food outlets

As part of **[Name]** Council's Healthier Oils report / policy / agreement to help improve the local food supply to make healthier choices easier for their community, [name] Council is monitoring the use of shallow and deep frying oils used by small to medium sized food outlets in the local area.

| C   | Pate:   | <dd mm="" yyyy=""></dd>         |                   |  |   |  |                             |
|---|---|---------------------------------|-------------------|--|---|--|-----------------------------|
| Outlet address: <outle< th=""><th colspan="5" rowspan="2"><outletaddress></outletaddress></th></outle<> |   | <outletaddress></outletaddress> |                   |  |   |  |                             |
|   |   |                                 |                   |  |   |  | <contactname></contactname> |
|   |   | C                               | Contact position: | <contactposition< th=""><th colspan="5"><pre><contactposition></contactposition></pre></th></contactposition<> | <pre><contactposition></contactposition></pre>                                |  |                             |
| Т   | ype of food outlet:   | [ X ] Restaurant                | t [               | Club/Pub [ ] Caf   | é [ ] Independent fast food   |  |                             |
| 1.  | How many meals (co  | overs) do you u                 | su                | ally serve each day?   | (Select one only)   |  |                             |
|   | <sup>1</sup> [ ] Less than 50   | -                               |                   | ] 50 to 100  | <sup>3</sup> [ ] 101 to 500   |  |                             |
|   | <sup>4</sup> [ ] 501 to 1000  | 5                               | ]                 | ] 1001 or more   | <sup>6</sup> [ ] Unsure   |  |                             |
|   | <sup>1</sup> [ ] 0% (Don't fry any<br><sup>4</sup> [ ] 75%  | 5                               | ]                 | ] 100%   | <sup>3</sup> [ ] 50% <sup>6</sup> [ ] Unsure  ing oils from? (Select one only |  |                             |
| 3.  | 1 ] 1 2 [ ] >1 (please specific   |                                 |                   | ributor name(s) if poss  |   |  |                             |
| 3.  | ¹[ ]1   |                                 |                   | ributor name(s) if poss  |   |  |                             |
| 3.  | ¹[ ]1   |                                 |                   | ributor name(s) if poss  |   |  |                             |
|   | <sup>1</sup> [ ] 1<br><sup>2</sup> [ ] >1 (please special   | fy number and di                | listi             |  | ible):  |  |                             |
|   | <sup>1</sup> [ ] 1 <sup>2</sup> [ ] >1 (please special) <sup>3</sup> [ ] Unsure   | fy number and di                | ibu               |  | ible):  |  |                             |
|   | <sup>1</sup> [ ] 1 <sup>2</sup> [ ] >1 (please special) <sup>3</sup> [ ] Unsure  Why do you prefer to                                       | fy number and di                | ibu               | itor(s)? (Select all tha   | ible):  |  |                             |
| <ol> <li>4.</li> </ol>  | <sup>1</sup> [ ] 1 <sup>2</sup> [ ] >1 (please special) <sup>3</sup> [ ] Unsure  Why do you prefer to 1 <sup>1</sup> [ ] Price / Bulk disco | o use this distri               | ibu               | i <b>tor(s)?</b> <i>(Select all tha</i><br>] Reliability   | t apply)  |  |                             |

|   |   | e for shallow and deep frying? oil drum or box to complete below) |  |  |  |  |  |
|---|---|---|--|--|--|--|--|
| Deep Frying:  |   |   |  |  |  |  |  |
| Oil Type:   |   |   |  |  |  |  |  |
| Brand:  |   |   |  |  |  |  |  |
| Saturated fat:  |   |   |  |  |  |  |  |
| Trans fat:  | /100g   |   |  |  |  |  |  |
| Polyunsaturated fat:  | /100g   |   |  |  |  |  |  |
| Monounsaturated fat:  | /100g   |   |  |  |  |  |  |
| Shallow Frying:   |   |   |  |  |  |  |  |
| Oil Type:   |   |   |  |  |  |  |  |
| Brand:  |   |   |  |  |  |  |  |
| Saturated fat:  | /100g   |   |  |  |  |  |  |
| Trans fat:  | /100g   |   |  |  |  |  |  |
| Polyunsaturated fat:  | /100g   |   |  |  |  |  |  |
| Monounsaturated fat:  | /100g   |   |  |  |  |  |  |
| Deep fry / shallow fry / oth  | ner use i.e   | _ (Please circle one)   |  |  |  |  |  |
| Brand:  |   |   |  |  |  |  |  |
| Saturated fat:  | /100g   |   |  |  |  |  |  |
| Trans fat:  | /100g   |   |  |  |  |  |  |
| Polyunsaturated fat:  | /100g   |   |  |  |  |  |  |
| Monounsaturated fat:  | /100g   |   |  |  |  |  |  |
| Examples of Oil Type:   |   |   |  |  |  |  |  |
| Blended vegetable oil, pure vegetable oil, canola oil, rice bran oil, palm oil, olive oil, cottonsee oil, animal fat, hi oleic canola, hi oleic sunflower, grapeseed oil, sunflower corn oil, soyabean, peanut, coconut oil (copha), tallow, frying shortening. |   |   |  |  |  |  |  |
| Examples of Brand   |   |   |  |  |  |  |  |
| Frytol, Cookers XL Fry, Formula 40, ETA Salfry, Red Band, Crisco, Kernol etc  |   |   |  |  |  |  |  |
| 6. How long have you beer   | How long have you been using this type of frying oil for? (Select one only) |   |  |  |  |  |  |
| DEEP FRY OIL:   |   |   |  |  |  |  |  |
| <sup>1</sup> [ ] Less than 6 months   | <sup>2</sup> [ ] 6 months to  | o less than a year  |  |  |  |  |  |
| <sup>3</sup> [ ] 1 year to less than 5  | years <sup>4</sup> [ ] Greater tha  | n 5 years   |  |  |  |  |  |

| S  | HALLOW FRY OIL:   |   |  |  |  |  |
|--|---|---|--|--|--|--|
| 1[   | ] Less than 6 months  | <sup>2</sup> [ ] 6 months to less than a year   |  |  |  |  |
| 3  | ] 1 year to less than 5 years   | <sup>4</sup> [ ] Greater than 5 years   |  |  |  |  |
| O  | THER OIL: (if applicable)   |   |  |  |  |  |
| 1[   | ] Less than 6 months  | <sup>2</sup> [ ] 6 months to less than a year   |  |  |  |  |
| 3  | ] 1 year to less than 5 years   | <sup>4</sup> [ ] Greater than 5 years   |  |  |  |  |
| 7. W   | Why do you prefer to use this type of DEEP FRYING oil? (Select all that apply)  |   |  |  |  |  |
| 1  | ] Contractually obliged (e.g. as parrangement)  | art of a franchise agreement or a preferred supplier  |  |  |  |  |
| 2  | <sup>2</sup> [ ] Taste of fried food  |   |  |  |  |  |
| 3  | <sup>3</sup> [ ] Performance / Quality / Long fry-life  |   |  |  |  |  |
| 4  | ] Price / Distributor deal / Promot   | ional offer   |  |  |  |  |
| 5  | ] Availability (e.g. it's what the dis  | stributor stocks)   |  |  |  |  |
| 6  | ] Convenience / Habit   |   |  |  |  |  |
| <sup>7</sup> [   | ] Healthier   |   |  |  |  |  |
| 8  | <sup>8</sup> [ ] Other (please specify):  |   |  |  |  |  |
| L  | 1 (10.100.00 0100)  |   |  |  |  |  |
|  | 1 c m.c. (produce specersy).  |   |  |  |  |  |
| [  | 1 cms. (p.case speedy).   |   |  |  |  |  |
|  |   | you prefer to use this type of DEEP frying oil?   |  |  |  |  |
|  |   | you prefer to use this type of DEEP frying oil?   |  |  |  |  |
|  |   | you prefer to use this type of DEEP frying oil?   |  |  |  |  |
|  |   | you prefer to use this type of DEEP frying oil?   |  |  |  |  |
| [<br>-   | Are there any <u>other</u> reasons why  | you prefer to use this type of DEEP frying oil?  rmation on frying oils from? (Select all that apply)       |  |  |  |  |
| [  | Are there any <u>other</u> reasons why  |   |  |  |  |  |
| [  | Are there any <u>other</u> reasons why  /here do you usually obtain info  | rmation on frying oils from? (Select all that apply)  |  |  |  |  |
| [  | Are there any other reasons why  /here do you usually obtain infor  ] Distributor  ] Council Environmental Health (   | rmation on frying oils from? (Select all that apply)  Officer   |  |  |  |  |
| [<br>-<br>-<br>-<br>-<br>-<br>-<br>-<br>-<br>-<br>-<br>-<br>-<br>-<br>-<br>-<br>-<br>-<br>-<br>- | Are there any other reasons why  /here do you usually obtain infor  ] Distributor  ] Council Environmental Health C  ] Media (newspaper, magazines,   | rmation on frying oils from? (Select all that apply)  Officer   |  |  |  |  |
| 1<br>2<br>3<br>4   | Are there any other reasons why  /here do you usually obtain infor  ] Distributor  ] Council Environmental Health (  ] Media (newspaper, magazines,  ] Product Brochures  | rmation on frying oils from? (Select all that apply)  Officer   |  |  |  |  |
| 1  | Are there any other reasons why  /here do you usually obtain infor  ] Distributor  ] Council Environmental Health (  ] Media (newspaper, magazines,  ] Product Brochures  ] Internet  | rmation on frying oils from? (Select all that apply)  Officer radio or TV)                                  |  |  |  |  |
| 1  | Are there any other reasons why  /here do you usually obtain infor  ] Distributor  ] Council Environmental Health (  ] Media (newspaper, magazines,  ] Product Brochures  ] Internet  ] Other food business owners/magazines                                  | rmation on frying oils from? (Select all that apply)  Officer radio or TV)  anagers (peers in the industry) |  |  |  |  |
| 1  | Are there any other reasons why  /here do you usually obtain infor  ] Distributor  ] Council Environmental Health (  ] Media (newspaper, magazines,  ] Product Brochures  ] Internet  | rmation on frying oils from? (Select all that apply)  Officer radio or TV)  anagers (peers in the industry) |  |  |  |  |
| 1  | Are there any other reasons why  /here do you usually obtain infor  ] Distributor  ] Council Environmental Health (  ] Media (newspaper, magazines,  ] Product Brochures  ] Internet  ] Other food business owners/ma  ] Health professional (please special) | rmation on frying oils from? (Select all that apply)  Officer radio or TV)  anagers (peers in the industry) |  |  |  |  |
| 1  | Are there any other reasons why  /here do you usually obtain infor  ] Distributor  ] Council Environmental Health (  ] Media (newspaper, magazines,  ] Product Brochures  ] Internet  ] Other food business owners/magazines                                  | rmation on frying oils from? (Select all that apply)  Officer radio or TV)  anagers (peers in the industry) |  |  |  |  |

| <sup>1</sup> [                             |  |
|--|--|
|  | ] Internet   |
| <sup>2</sup> [                             | ] Printer (please specify):  |
|  |  |
| <sup>3</sup> [                             | ] Don't have access to either  |
| 0. W                                       | ould you change your frying oil(s) if a healthier option was available? (Select one only)  |
| <sup>1</sup> [                             | ] Yes  |
| <sup>2</sup> [                             | ] No   |
| <sup>3</sup> [                             | ] Maybe  |
| PI   | ease comment:  |
|  |  |
|  |  |
|  |  |
| <sup>1</sup> [                             | menu choices? (Select one only)  ] No  |
| _  | ] Yes  |
| PI   | ease provide details of the type of request e.g. what specifically they were asking for:   |
|  |  |
| 1  |  |
|  |  |
|  |  |
|  | ave you heard of the Heart Foundation's - 'The 3 Step Guide?' (Select one only)  ] No  |
| <sup>1</sup> [                             |  |
| <sup>1</sup> [                             | ] No   |
| <sup>1</sup> [                             | ] No<br>] Yes  |
| <sup>1</sup> [                             | ] No<br>] Yes  |
| <sup>1</sup> [<br><sup>2</sup> [<br>PI<br> | ] No ] Yes lease provide details of what it is and how you heard about it:   |
| <sup>1</sup> [<br><sup>2</sup> [<br>PI<br> | ] No ] Yes lease provide details of what it is and how you heard about it:  by you have any other comments you would like to make regarding choosing and using |
| <sup>1</sup> [<br><sup>2</sup> [<br>PI<br> | ] No ] Yes lease provide details of what it is and how you heard about it:  by you have any other comments you would like to make regarding choosing and using |

Thank you for taking part in this survey.