



# TRANS FAT FREE *Solutions*

Please complete this Final Questionnaire on edible oil use at your restaurant.  
Thank you for your valuable input.

- Return to the New Jersey Restaurant Association. **FAX: 609.599.3340** **EMAIL: lkalinich@njra.org**
- Enter Now! Be eligible to win a drawing for an **Apple iPod.**

## Section I - Background

### 1. Please provide the following information.

A. Restaurant Type (check one):

- Diner/Casual/Family Dining
- Fast Food/Quick Service
- Fine Dining
- Pub/Tavern/Sports
- Other (please specify) \_\_\_\_\_

B. Business units (check one):

- 1 unit
- 2 - 5
- 6 - 10
- 11 - 50
- 51 - 100+

### 2. How many are used each month, approximately?

A. Gallons of oil: \_\_\_\_\_ gallon(s)

B. Pounds of shortening: \_\_\_\_\_ pound(s)

### 3. Please check one.

A. Your main supplier of oils and shortenings is?

- Club or warehouse stores
- Direct from manufacturer
- Distributor
- Wholesaler
- Other (please specify) \_\_\_\_\_

B. Do you use the same food products in all restaurant(s)?

- Yes
- No

## Section II - Oil Use

Please check the oil label or purchase receipt if necessary to answer questions.

### 4. If used, does your deep frying oil contain partially hydrogenated (trans fat) oil?

- Yes       No       Don't use deep frying oil - Please Skip to Question #7
- Label is unclear       Uncertain how to read label

5. If used, what is the brand of your deep frying oil? \_\_\_\_\_

### 6. If used, which of the following best describes your current deep frying oil? (Check one)

- |  |   |
|--|---|
| <input type="checkbox"/> Beef tallow   | <input type="checkbox"/> Coconut oil                  |
| <input type="checkbox"/> Lard  | <input type="checkbox"/> Palm oil                     |
| <input type="checkbox"/> Partially hydrogenated (trans fat) soybean oil                        |   |
| <input type="checkbox"/> Partially hydrogenated (trans fat) oil - other                        |   |
| <input type="checkbox"/> Partially hydrogenated (trans fat) oil - blend (please specify) _____ |   |
| <input type="checkbox"/> Corn oil  | <input type="checkbox"/> Peanut oil                   |
| <input type="checkbox"/> Canola oil  | <input type="checkbox"/> Sunflower oil                |
| <input type="checkbox"/> Cottonseed oil  | <input type="checkbox"/> Vegetable oil (blend)        |
| <input type="checkbox"/> Non-hydrogenated soybean oil  | <input type="checkbox"/> Other (please specify) _____ |
| <input type="checkbox"/> Label is unclear  | <input type="checkbox"/> Uncertain how to read label  |

### 7. If used, do your par-fried products contain trans fats or partially hydrogenated oil?

- Yes       No       Don't use par-fried products for finished frying
- Label is unclear       Uncertain how to read label

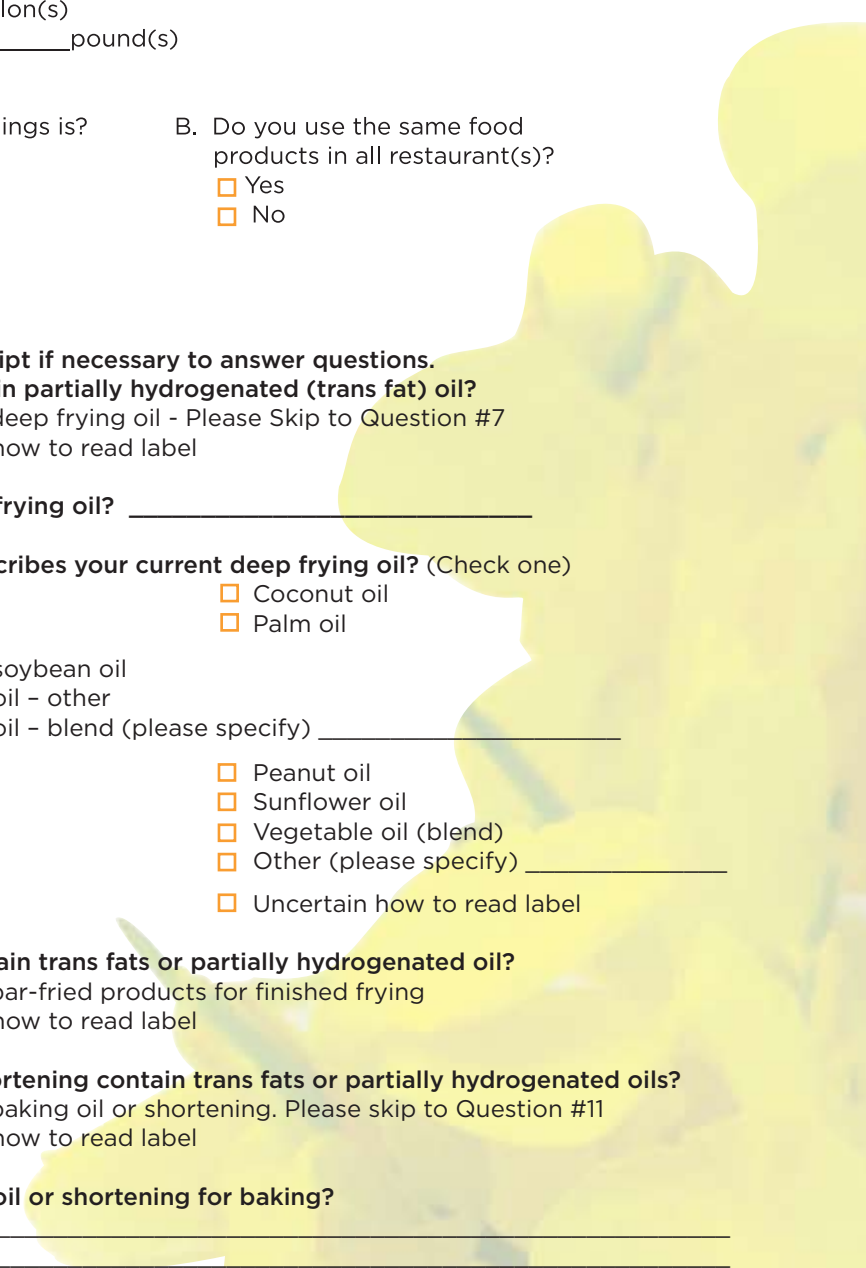
### 8. If used, does your main baking oil or shortening contain trans fats or partially hydrogenated oils?

- Yes       No       Don't use baking oil or shortening. Please skip to Question #11
- Label is unclear       Uncertain how to read label

9. If used, what is the brand of your main oil or shortening for baking?

\_\_\_\_\_

**Additional questions continued on back. Thank you.**



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10. If used, which of the following best describes your current baking oil or shortening? (Check one)

- |  |   |
|--|---|
| <input type="checkbox"/> Butter  | <input type="checkbox"/> Lard                         |
| <input type="checkbox"/> Coconut oil   | <input type="checkbox"/> Palm oil                     |
| <input type="checkbox"/> Partially hydrogenated (trans fat) soybean oil                        |   |
| <input type="checkbox"/> Partially hydrogenated (trans fat) oil - other                        |   |
| <input type="checkbox"/> Partially hydrogenated (trans fat) oil - blend (please specify) _____ |   |
| <input type="checkbox"/> Canola oil  | <input type="checkbox"/> Sunflower oil                |
| <input type="checkbox"/> Corn oil  | <input type="checkbox"/> Vegetable oil (blend         |
| <input type="checkbox"/> Cottonseed oil  | <input type="checkbox"/> Other (please specify) _____ |
| <input type="checkbox"/> Non-hydrogenated soybean oil  |   |
| <input type="checkbox"/> Label is unclear  | <input type="checkbox"/> Uncertain how to read label  |

11. Do your pre-packaged (baked goods, hamburger buns, etc.) and/or pre-mixed foods (pancake mix, dough, salad dressing, etc.) contain partially hydrogenated (trans fat) oils? Please check the package label if necessary to answer question.

- Yes       No       Don't use pre-packaged or pre-mixed products  
 Label is unclear       Uncertain how to read label

## Section III - Trans Fat Awareness

	Not Aware at all	Not very Aware	Somewhat Aware	Very Aware	Extremely Aware
12. Are you aware of:					
A. Trans fats?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
B. The health effects of trans fats?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
C. The NYC Health Department notice to phase out trans fats in NYC restaurants?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

## Section IV - Guidance Program

13. What information do you think should be included in the restaurant guidance program being developed to help restaurants reduce or eliminate the amount of trans fats in food served?

- Trans Fat Free Oil Sources  
 Other \_\_\_\_\_

## Section V - Switched to Trans Fat Free or Already Was Trans Fat Free

14. Has your organization changed to trans fat free oils in the last 12 months, or have you been using trans fat free oils and products in any of the following areas? (Check all that apply)

Eliminated Trans Fats within 12 months in:

- Pan Fry/Stir Fry Oil
- Deep Frying Oil
- Shortening
- Par-Fried Products
- Pre-Packaged Products
- Pre-Mixed Foods

Already was Trans Fat Free for 13+ months in:

- Pan Fry/Stir Fry Oil
- Deep Frying Oil
- Shortening
- Par-Fried Products
- Pre-Packaged Products
- Pre-Mixed Foods

*Thank You for Your Valuable  
Comments and Participation.*

- Please return only one completed Questionnaire per restaurant unit, either via Mail/FAX/Email. Email: [lkalinich@njra.org](mailto:lkalinich@njra.org) Fax: 609.599.3340
- Answer all 14 questions
- Questions? Call NJRA at 800.848.6368

