

Toxic Food Environment Study
UBS Assessment Checklist for Grocery Stores
Standards for Data Collection

1. Collect data on **regular** store prices, **not** sale or special prices.
2. Tools required:
 - a. Measuring tape
 - b. Comfortable shoes
 - c. Sweater
 - d. Copy of letter explaining purpose of data collection
 - e. Calculators
3. Leave a copy of the letter explaining purpose of data collection with store manager.
4. Shelf space calculations:
 - a. Measure inches across front of shelf for all foods of same type (i.e. all apple juices)
 - b. Include foods in end of aisle displays when calculating shelf space.
 - c. Measure each shelf separately if a product category exists on more than one shelf.
5. Quality standards: (for product category)
 - a. Acceptable = no / few bruises, cuts or insect marks; no dents or spills on package; not frozen hard
 - b. Unacceptable = major bruises, cuts or insect marks on package; dried, wilted or limp; spoiled; dents or spills on package; frozen hard
6. Place a line through the “Availability” box or write “N/A” if a product is not available.
7. Begin data collection after 9 am.
8. Include foods in any deli or other prepared foods section within the store under the “Deli” section of the checklist.
9. Collect data for the standard package sizes listed next to each product category only.