

## **Standard Questions**

**Flavor/texture of food**

**Cleanliness of facility**

**Food handling practices**

**Helpfulness of employees**

**Speed of getting and paying for your food**

## **Supplemental Questions**

**Number of different food choices**

**Appearance of food**

**Availability of healthy choices**

**Price**

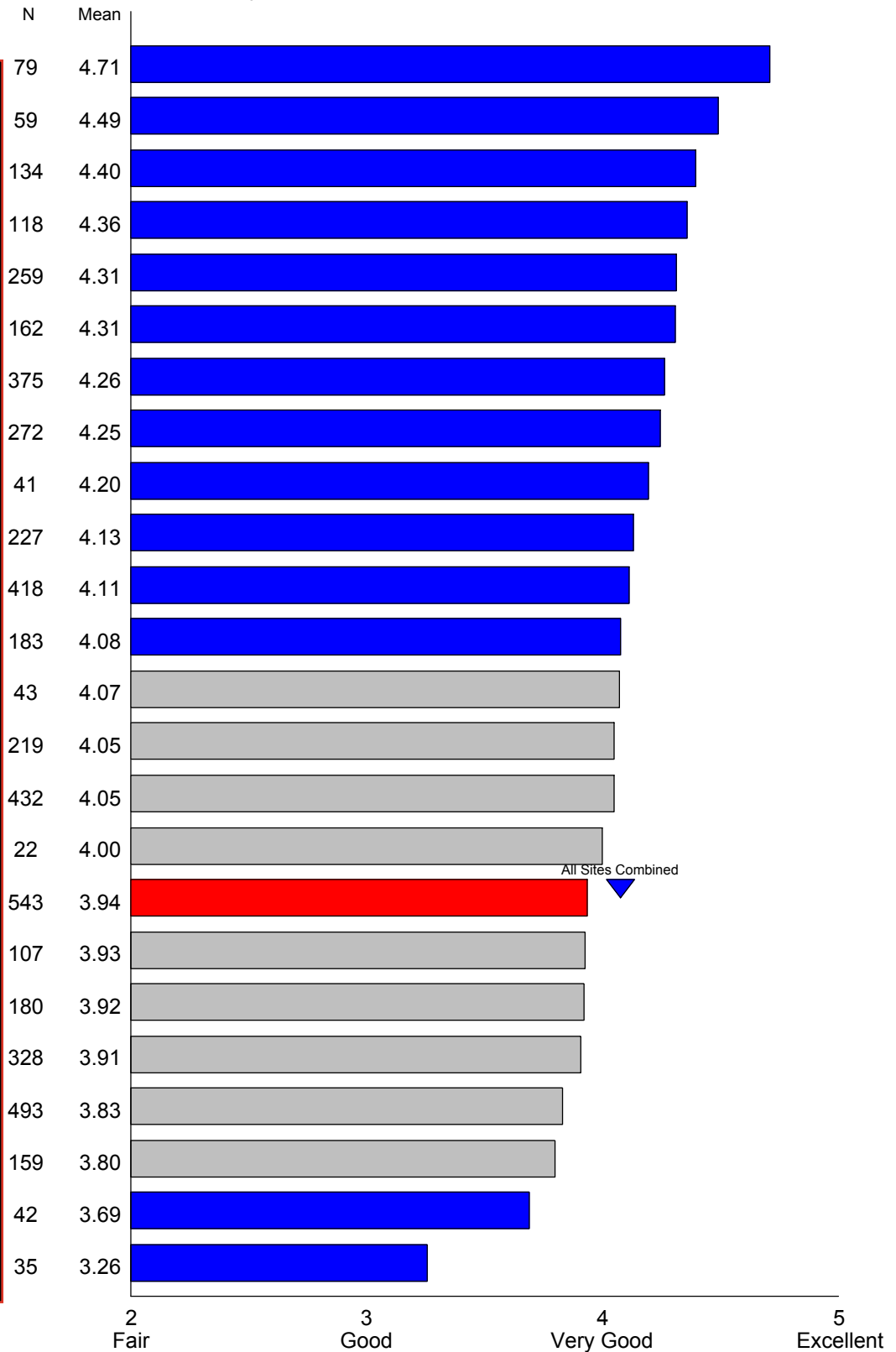
# Food Services Comparison Across Sites

## Flavor/Texture

Fall

*Blue indicates a statistically significant difference between that score and your score*

Each bar represents a food service site



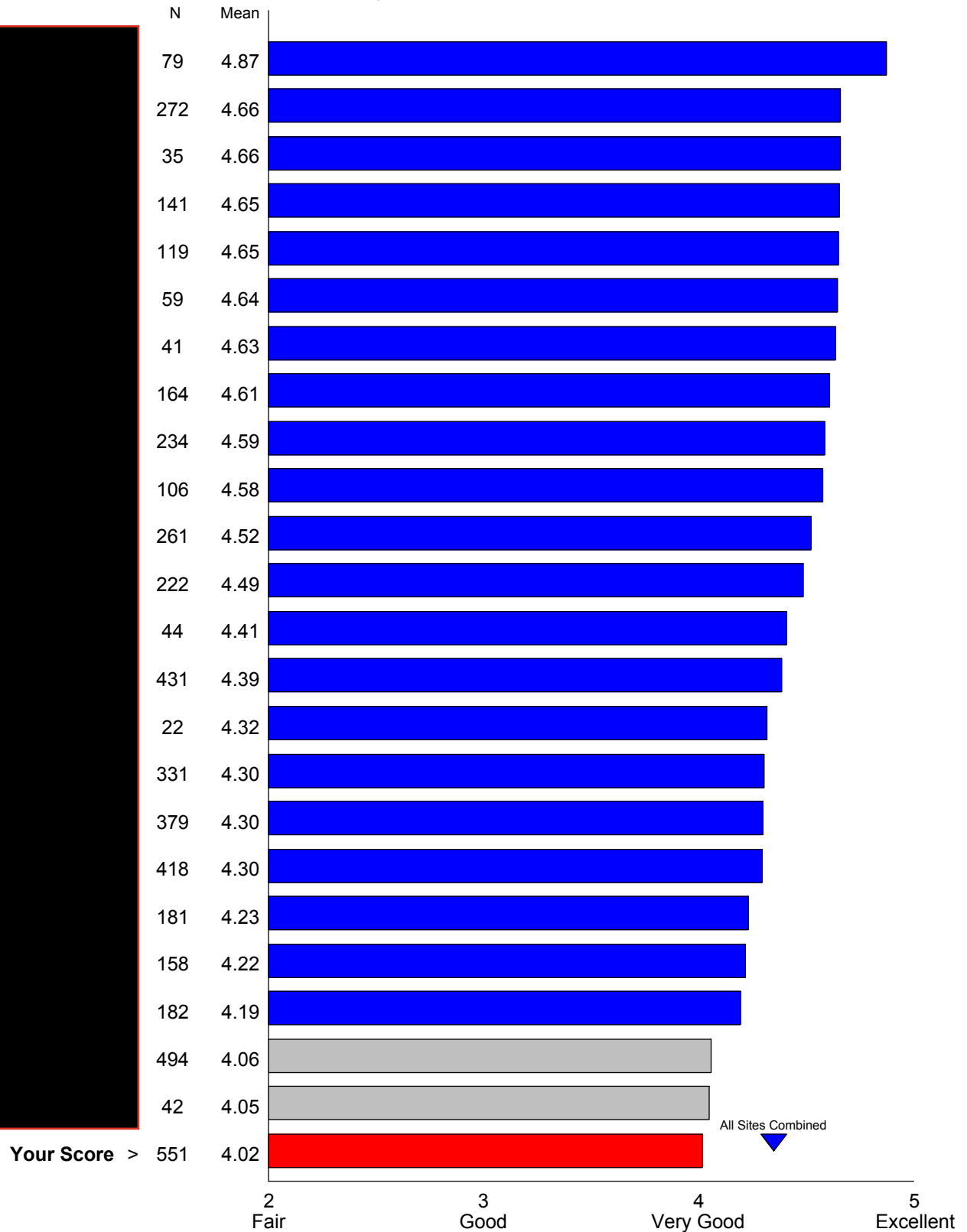
▽ = Average score for all food service sites combined

# Food Services Comparison Across Sites

## Cleanliness

*Blue indicates a statistically significant difference between that score and your score*

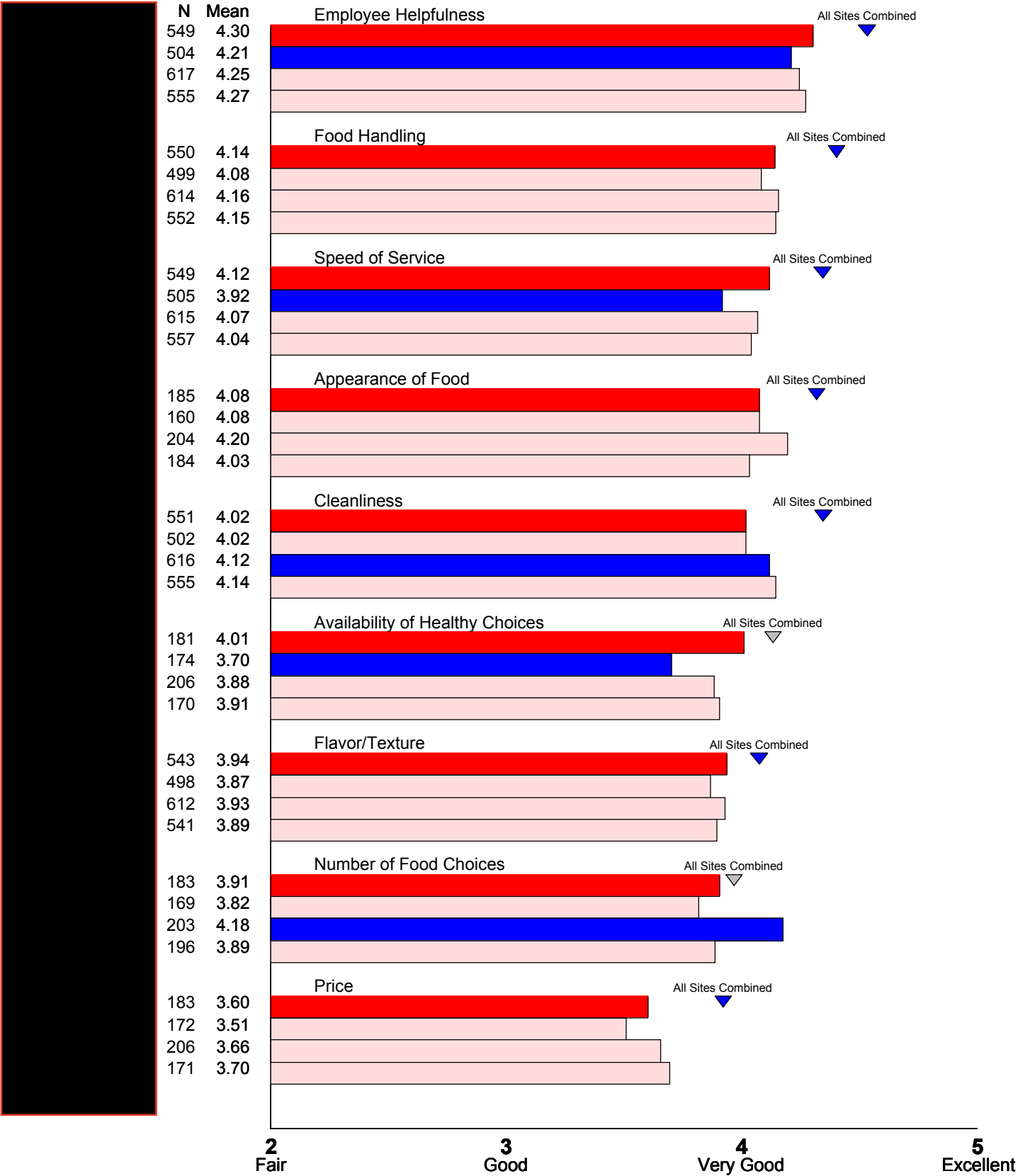
Each bar represents a food service site



▽ = Average score for all food service sites combined

# Comparison of Your Scores Across Time

Blue indicates a statistically significant difference between that score and your current score



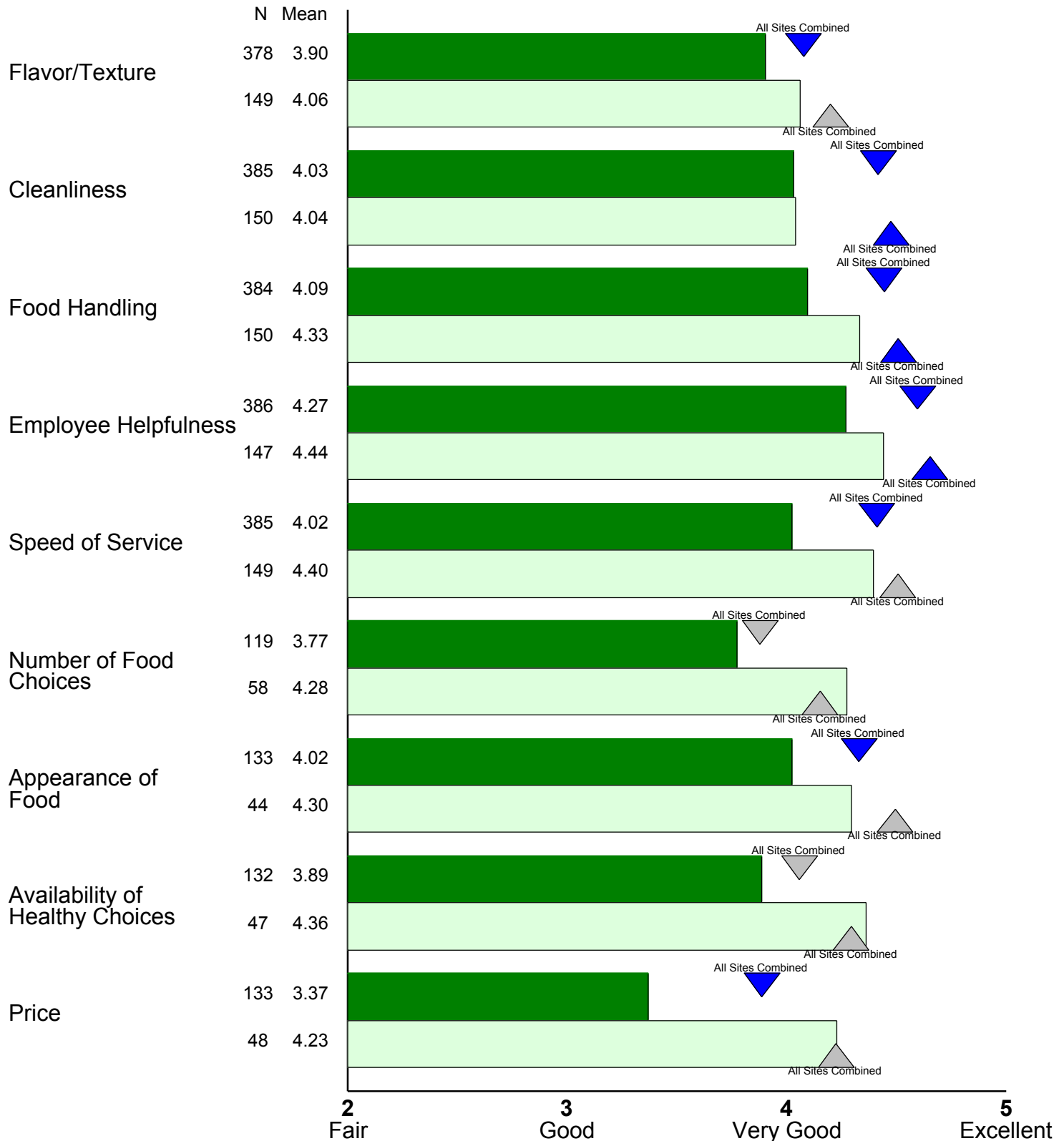
▽ = Average score for all food service sites combined

# Comparison of Your Customers

Non-Employee

Employee

Blue indicates a statistically significant difference between that score and the average score



▽ = Average score for all employees for all food service sites combined

△ = Average score for all non-employees for all food service sites combined