

NASS Survey Training

Refrigerated Storage Capacity - October 2023 (COLD STORAGE CAPACITY)



**United States Department of Agriculture
National Agricultural Statistics Service**



Workforce Performance and Staff Development Section
October 2023



Survey Background/Overview

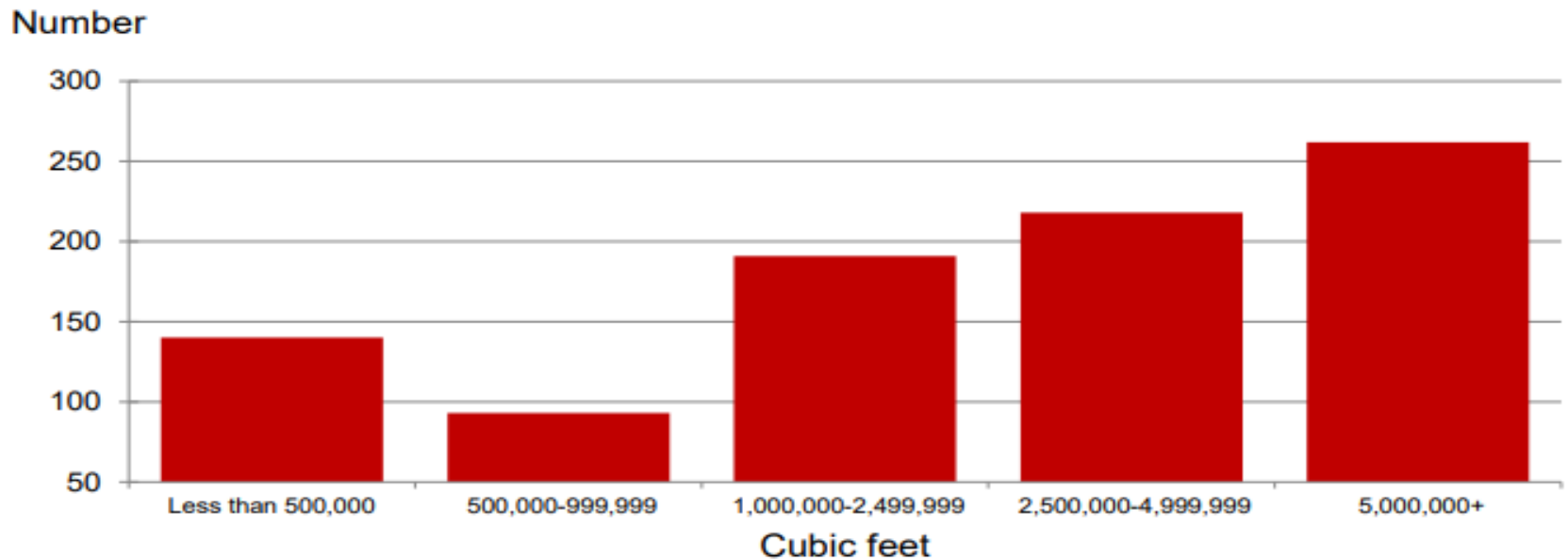
- 53rd biennial survey of refrigerated warehouses
- Survey has been conducted since 1914, after allegations that food speculators were “cornering the market” to drive up prices
- Conducted every odd numbered year, results released late January every even year.
- Information is used by warehouse operators, food processors, people servicing the warehouse and processing industries, and government agencies.

Survey Information

- Project Code: **160** – Cold Storage Survey
- Questionnaires:
 - Mailed October 20
 - Online reporting available
- Release:
 - *Capacity of Refrigerated Warehouses*
 - January 2023

Number of Facilities – 904 Total By Size Group – US: October 1, 2021

Facilities by Size Group – United States: October 1, 2021



Warehouses must meet the following criteria:

Artificially cool to at least 50° F or lower

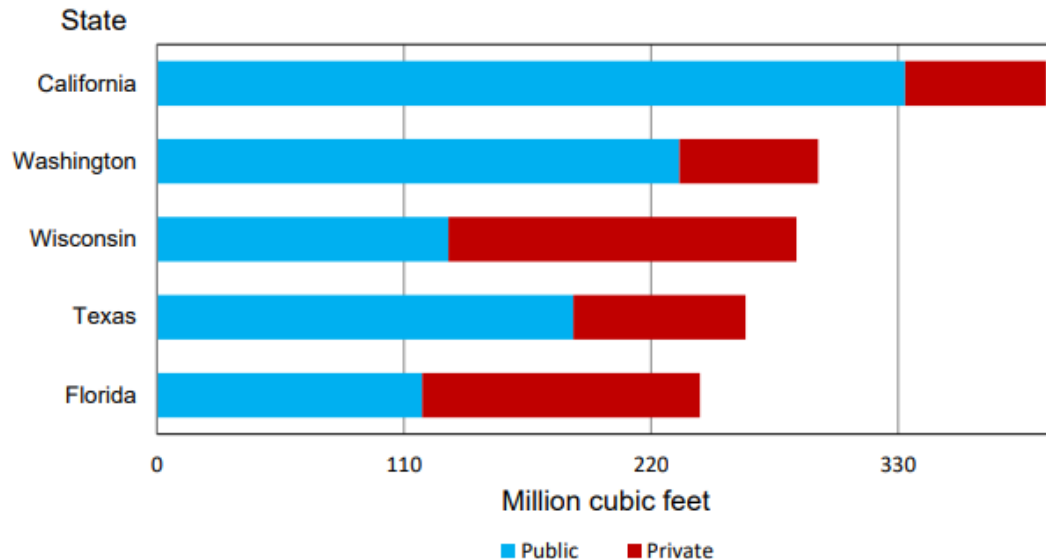
Normally store food products for 30 days or more

Store one of the 110 commodities reported in the Monthly Cold Storage report.

2021 Capacity

- Gross refrigerated capacity: 3.73 billion ft³
- Top 5 states: CA, WA, WI, TX, FL
- Usable space: 81% of gross capacity (3.03 billion ft³)
- Public capacity: 72% of total storage capacity

**Gross Refrigerated Space –
5 Largest States: October 1, 2021**



Screening

- Did this facility have **refrigerated space** in 2023?
If Yes or No:
 - Did you manage the facility location listed on page one?
 - If No, Has the facility location been sold or acquired by another firm?
 - If Yes, Please provide to whom the facility was sold or the name of the company that acquired the facility.
 - If No, Has the facility location been demolished?
 - If No, Was it vacant in 2023?
 - If No, Was this facility location used for a purpose other than refrigerated storage space?
 - » If Yes, Please specify what happened to the facility
 - » If No, Go to Item 6, Do you manage any other refrigerated storage facilities?
 - If Yes, List them

Screening Continued

- Do you typically store any food commodity for 30 days or more?

With relatively few refrigerated storage facilities nationwide it is important that we keep our list as current as possible.

Refrigerated Space:

- Asking about **total** and **usable** refrigerated space for 2023.
 - NOTE: 2021 data may be pre-printed on paper questionnaires if operator reported on last survey
- For each category (total and usable), distinction is made between **Cooler** and **Freezer** space.
 - a) Total refrigerated area (length x width x height)
 - Cooler
 - Freezer
 - b) Usable refrigerated area (actual area)
 - Cooler
 - Freezer

Type of Storage:

Classifying operation's type of storage space as one of three options:

- **Public Storage:**
 - Refrigerated facilities maintained for storing food for others at specified rates per unit.
- **Semi-Private Storage:**
 - Partly for public use and partly for private use
 - If semi-private we will be asking for the % that is usually public space
- **Private Storage:**
 - For exclusive use by operator

Other Refrigerated Storage Facilities

- If they manage any other refrigerated storage facilities, record:
 - Building Name
 - Mailing Address
 - Contact Person
 - Phone Number

Reluctant Responses

“Why should I report this data to you?”

- Your data will be combined with other operators’ data to give an accurate assessment of the nation’s cold storage capacity.
- The numbers from this *Capacity of Refrigerated Warehouses* report will be used by food processors, food brokers, farmers, and others to ensure they can make the most informed decisions relating to production and marketing demands for their operation.

Conclusion

- Record comments for any unusual circumstances
- Familiarize yourself with the questionnaire before starting work – practice!
- Have a good survey!

Definitions and Extra Info

- Cooler space: Space that maintains temperatures between 0 and 50 degrees Fahrenheit.
- Freezer space: Space that maintains temperatures at 0 degrees Fahrenheit or lower.
- Gross space: Total area under refrigeration, measured from wall to wall and from floor to ceiling.
- Usable space: Actual area used for storing commodities. Gross space less an allowance for aisles, posts, coils, blowers, etc.
- Number of storages: Storages at different locations are counted separately even though operated by the same management

Definitions and Extra Info

- Refrigerated storages: Includes refrigerated facilities classified as general storages, plus facilities classified as storing only cheese, meat, nuts, or citrus concentrates
- Private and semiprivate refrigerated storages: Refrigerated facilities maintained by an operator to facilitate his principal function as a producer, processor, or manufacturer of food products. The space is used to store the owner's products, although some space may be used by others at specified rates per unit stored. Working space, chill rooms, and curing rooms in meat storages are not included in the storage statistics.