



Restaurant Outlook Survey

Q3 2022





Executive Summary

- Just over half (52%) of foodservice operators reported lower sales volumes in Q3 2022 compared to Q3 2019. Another 17% of respondents reported sales that were about the same as 2019, and 30% posted higher sales than in 2019.
- The results varied by segment with 40% of quick-service restaurants reporting higher sales volumes in Q3 2022 over 2019, compared to only 28% of table-service restaurants.
- 70% of table-service restaurants and 61% of quick-service restaurants reported lower traffic in July and August compared to the same months in 2019.
- The impact of low traffic, weak sales and rising costs continues to erode the bottom line of restaurant operators. Across all segments, nearly eight in 10 restaurants reported lower profit in Q3 2022 compared to Q3 2019 period.
- Just over half of foodservice operators are currently either operating at a loss or just breaking even – a share relatively unchanged since early July.
- Overall, 75% of table-service restaurants are still in debt due to the loss in business and rising costs during the pandemic. This compares to 66% of 'all other foodservice' and 51% of quick-service restaurants.
- As a result, one in four independent table-service restaurants said their business is not expected to recover from the debt incurred due to the COVID-19 crisis, unless current conditions change.
- With younger workers leaving work for school at the end of summer, 97% of table-service restaurants and 88% of quick-service restaurants were experiencing a staffing shortage in September.
- By far the biggest supply disruptions are for: equipment/parts (71% of respondents); and single-use containers, cutlery and packaging (68% of respondents).
- While there remains a lot of uncertainty, menu prices are forecast to be roughly 6% higher in 2023 than in 2022. Quick-service restaurants are expecting their menu prices will be 5% higher in 2023, while table-service restaurant are expecting a 6.1% increase, and 'all other foodservice' anticipate a 6.4% increase. This preliminary menu inflation forecast is comparable to forecasts for the overall consumer price index, which is expected to increase by nearly 5% in 2023.

Introduction

On the surface, it appeared that the foodservice industry had finally returned to normal this past summer. Restaurants appeared busy indoors and out on patios over the summer as pent-up consumer demand led to the strongest traffic numbers since the start of the pandemic.

Yet beneath the surface, the situation is anything but a return-to-normal for most foodservice operators. Despite the improvement, guest counts remain below pre-pandemic levels for many. As a result, over half of respondents reported lower sales compared to 2019 levels. Adding to their woes, the combination of low traffic and rising operating expenses has resulted in half of the foodservice industry operating at a loss or just barely breaking even.

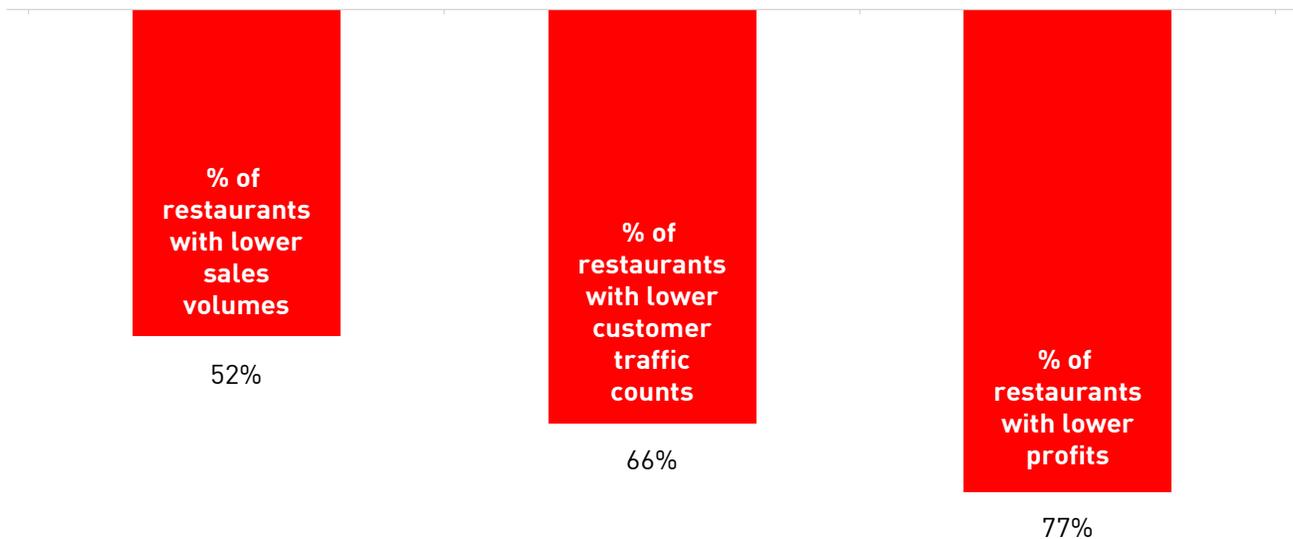
In addition to these operational challenges, the majority of restaurant owners are coping with chronic labour shortages, supply disruptions and an economic slowdown. This edition of the Restaurant Outlook Survey looks at some of these challenges, and how restaurant owners are responding to these issues.

While there are solutions to some of these challenges, such as providing extended health benefits to attract and retain staff, problems such as supply disruptions will take time to work out. One of the big unknowns heading into 2023 is menu prices. While there remains a lot of uncertainty, menu prices are expected to increase by roughly 6% in 2023 compared to 2022. This increase is not vastly different than overall headline inflation for all items, which is forecast to be nearly 5% in 2023.

Summer Disappoints with Lower Sales, Traffic and Profits

Foodservice operators were depending on a strong summer to help their business rebound from the financial hardship of the pandemic. The expectation was that robust pent-up consumer demand, fewer cases of COVID-19 and guests gravitating towards patios would result in a much-needed boost to Canada's beleaguered foodservice industry. While patios and restaurants were busy during the summer, it was a still letdown for many restaurant operators as their traffic, sales and profits remain below pre-pandemic levels.

How summer of 2022 compares to summer of 2019

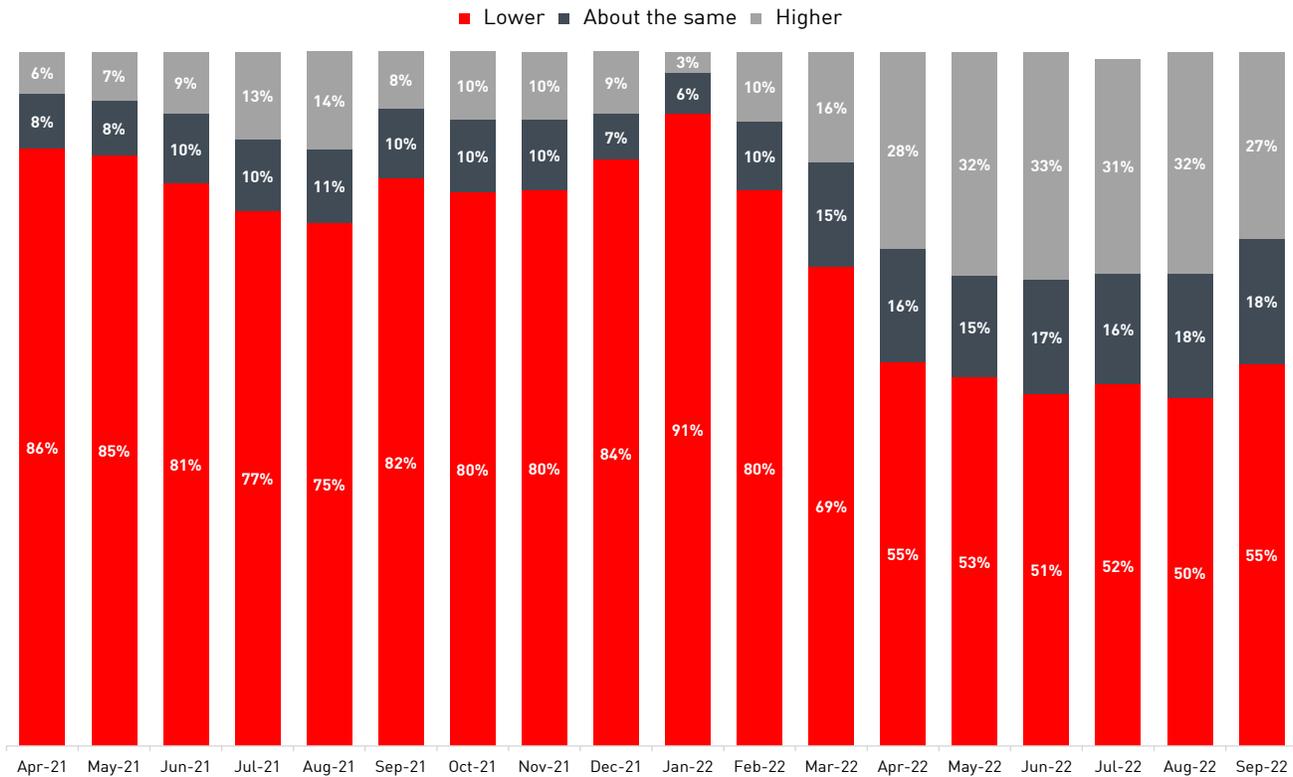


Note: Share of respondents that reported lower sales volumes, customer traffic counts and profits in Q3 2022 compared to Q3 2019.

Despite higher menu prices, which would have given a significant boost to overall sales, just over half (52%) of foodservice operators reported lower sales volumes in Q3 2022 compared to Q3 2019. Another 17% of respondents reported sales that were about the same as 2019, and 30% posted higher sales than in 2019.

Those that reported higher sales varied significantly by segment, **with 40% of quick-service restaurants reporting higher sales volumes in Q3 2022 compared to 2019, compared to only 28% of table-service restaurants.** The share of 'all other foodservice' – which includes accommodation, bars and institutions – that posted higher sales slipped from 37% in July and August down to 28% in September.

Change in total sales volume compared to 2019



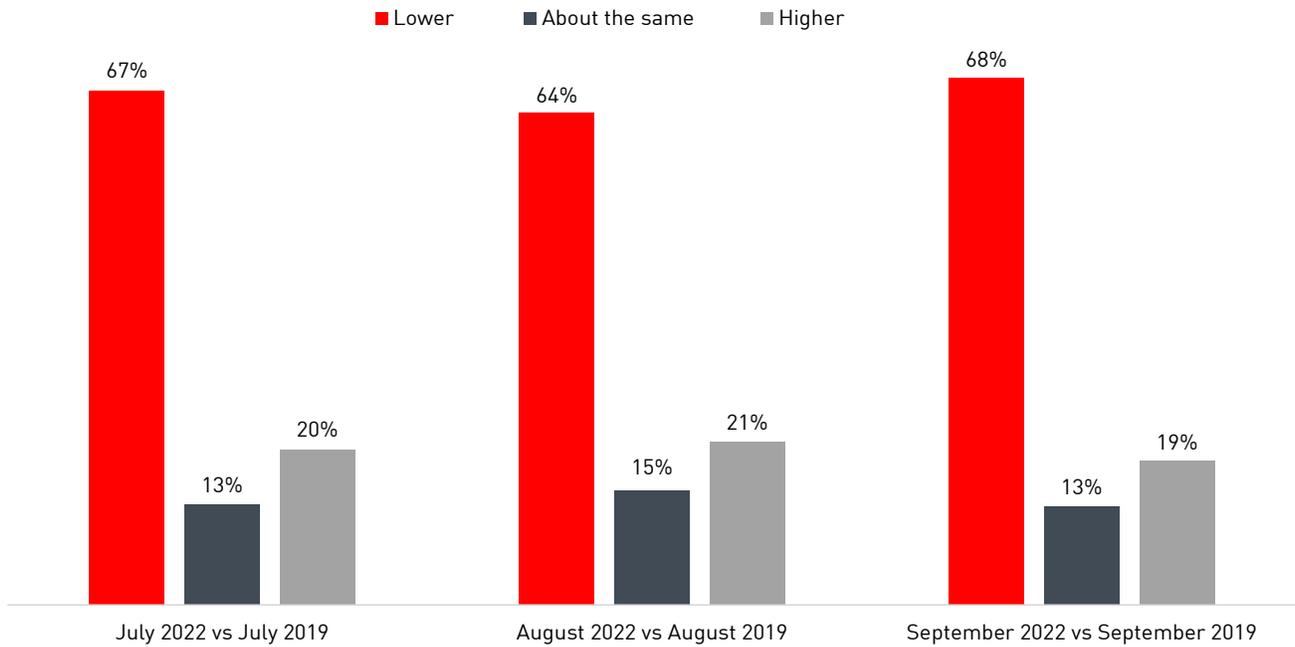
Q: For the following months, was your total sales volume, higher, lower, or about the same as it was compared to the same month in 2019?

The weak sales performance is the result of lower restaurant traffic counts, which remain woefully below pre-pandemic levels. By segment, 70% of table-service restaurants and 61% of quick-service restaurants reported lower traffic in July and August compared to the same months in 2019.

In September, the share of quick-service restaurants that reported lower guest counts rose to nearly 70% -- on par with table-service restaurants. In fact, 52% of quick-service restaurant respondents said that the September guest counts was “worse than expected”. Meanwhile, 37% of table-service restaurants and 35% of all other foodservice said their guest counts were “worse than expected”.

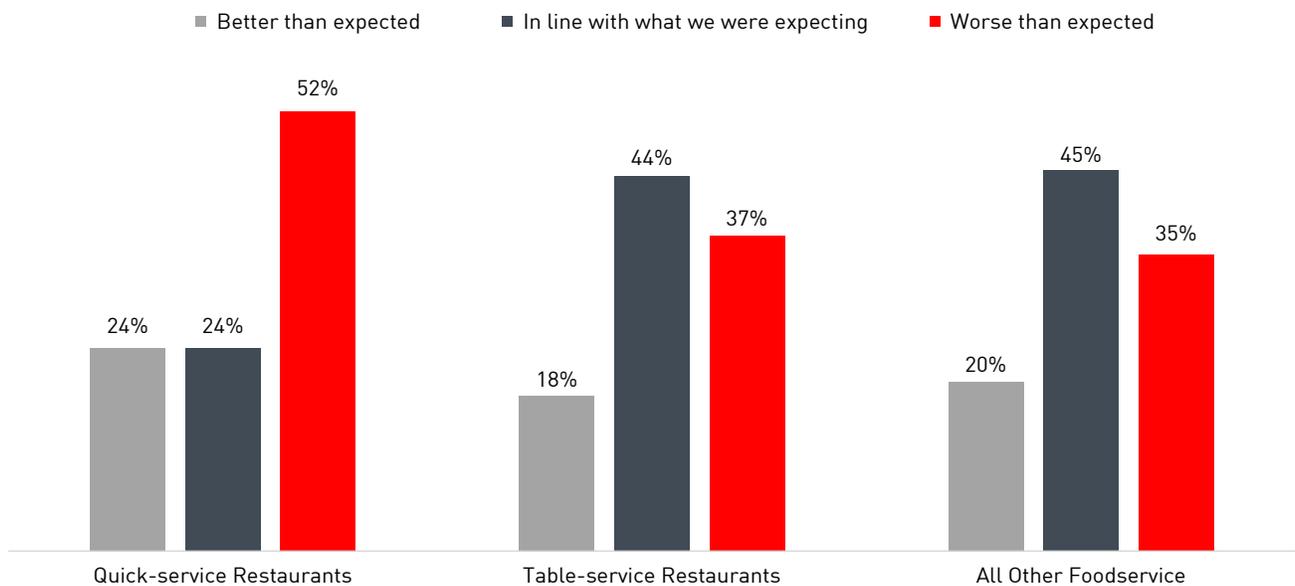
There are several reasons why restaurant traffic counts continue to disappoint. First, 32% of Canadians are working mostly or entirely remotely, while another 13% are working a hybrid schedule (a mix of remote and on-site). These workers tend to order fewer snacks, and purchase fewer lunches from a restaurant during the workweek compared to those that are working mostly or entirely on-site. Second, restaurants are currently operating at an average of 80% of their normal capacity as a result of labour shortages. Finally, rising menu prices and a higher cost of living is discouraging some Canadians from ordering from a restaurant.

Nearly seven in 10 restaurants reported lower traffic in the third quarter of 2022 compared to the third quarter of 2019



Q: For the following months, was your customer traffic, higher, lower, or about the same as it was compared to the same month in 2019?

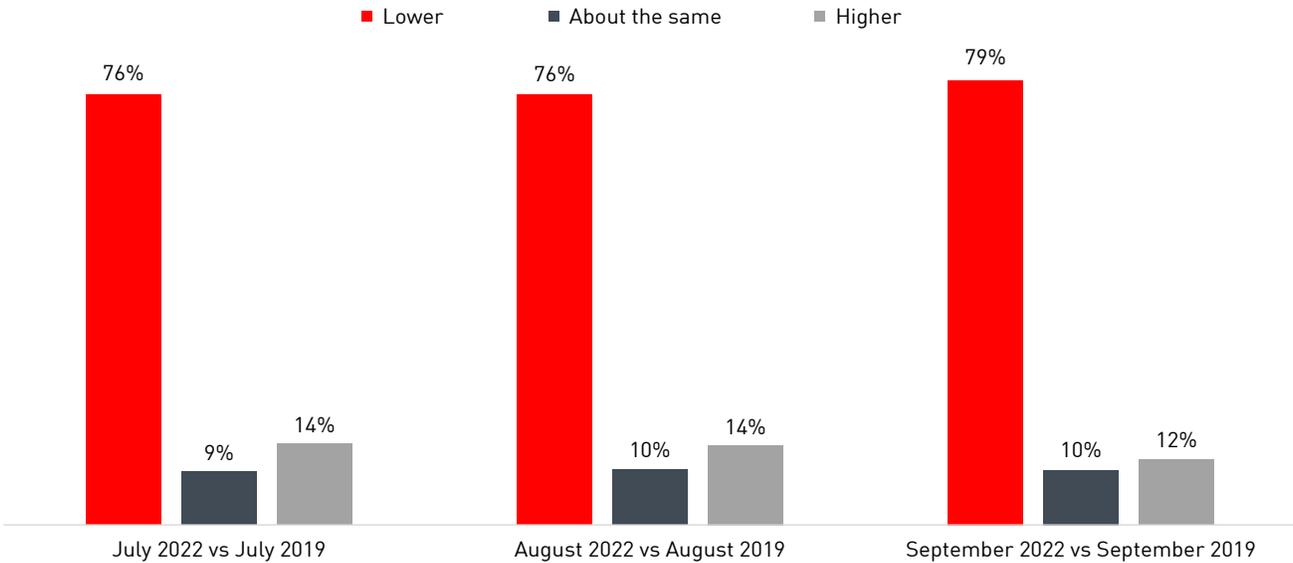
Half of quick-service restaurants said their traffic counts were “worse than expected” in September



Q: Which of the following best describes your customer traffic counts so far in September 2022?

The impact of low traffic, weak sales and rising costs continues to erode the bottom line of restaurant operators. **Across all segments, nearly eight in 10 restaurants reported lower profit in Q3 2022 compared to Q3 2019.** Only 14% of respondents said their profit was higher. At the segment level, there was little difference between quick- and table-service restaurants. In contrast, 'all other foodservice' saw a slightly greater share (20%) posting higher profits compared to 2019, but two-thirds continue to report lower profits.

Nearly eight in 10 restaurants reported lower profit levels in the third quarter of 2022 compared to the third quarter of 2019

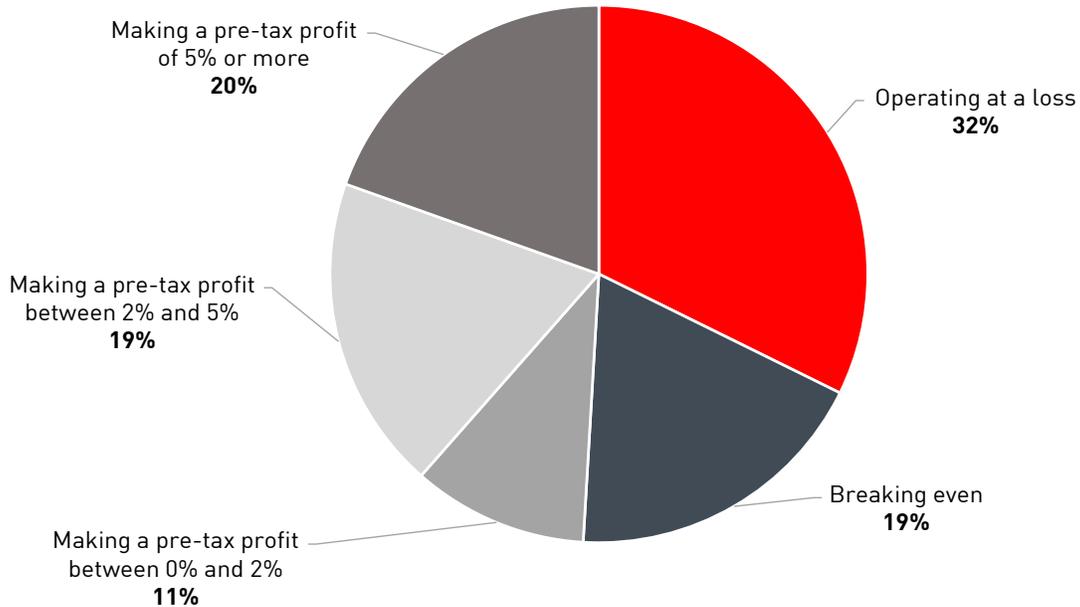


Q: For the following months, was your profit higher, lower, or about the same as it was compared to the same month in 2019?

Just over half of foodservice operators are currently either operating at a loss or just breaking even – a share relatively unchanged since early July. While there was little difference between segments in the share of those operating at a loss or breaking even, quick-service restaurants were more likely to earn a higher a profit. Overall, 29% of quick-service restaurants earned a pre-tax profit of 5% or more in Q3 compared to 17% of table-service restaurants.



Half of all respondents were operating at a loss or just breaking even in September - relatively unchanged from July.

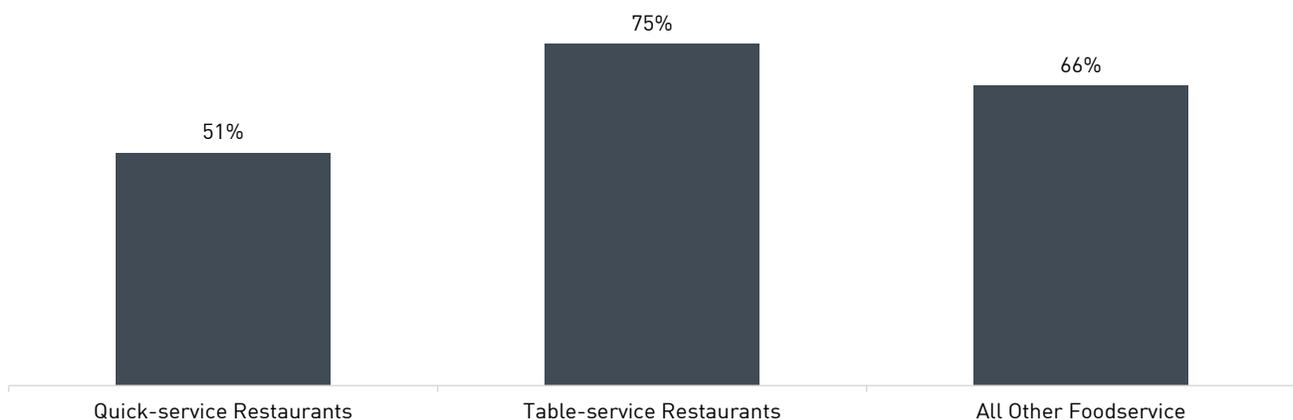


Q: What best describes the current profitability of your overall operations?

The combination of disappointing revenues, higher expenses, and continued operating losses is making it virtually impossible for foodservice operators to recover financially. Overall, 75% of table-service restaurants are still in debt due to the loss in business and rising costs during the pandemic. This compares to 66% of 'all other foodservice' and 51% of quick-service restaurants.

Of those still in debt, nearly 80% of independent table-service restaurant owe between \$50,000 and \$500,000. This is an enormous burden for restaurant owners who may operate just 1 or 2 locations. Meanwhile, 20% of chain table-service restaurants have incurred more than \$1 million in debt, with many of these operating between 5 and 25 locations.

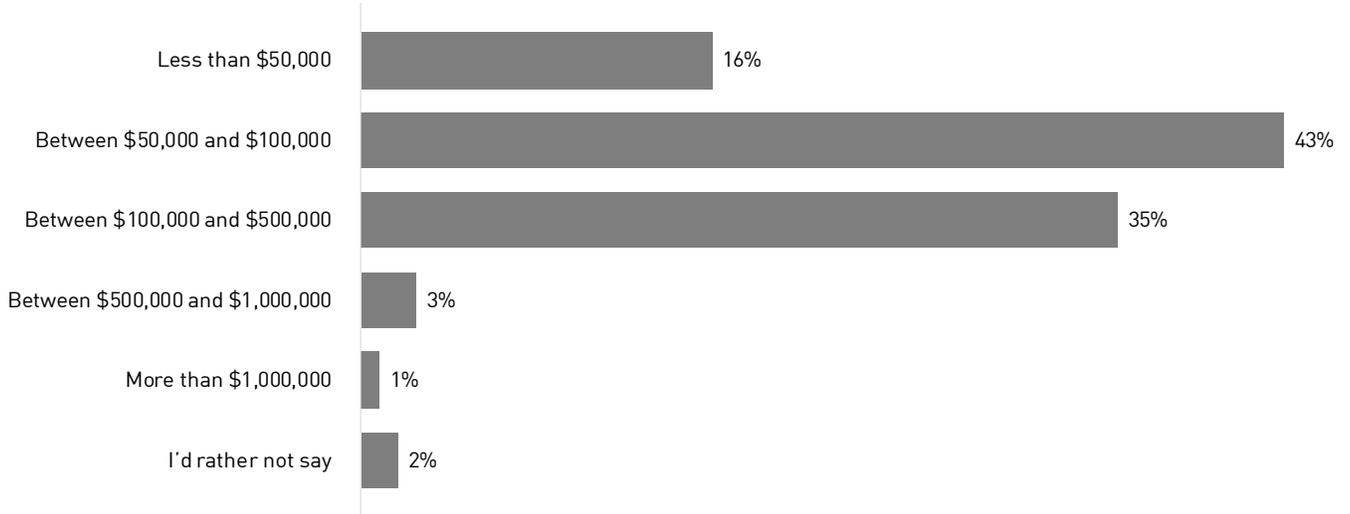
75% of table-service restaurants are still in debt as a result of the COVID-19 crisis.



Q: Is your foodservice business currently in debt as a result of the COVID-19 crisis?

INDEPENDENT TABLE-SERVICE RESTAURANTS

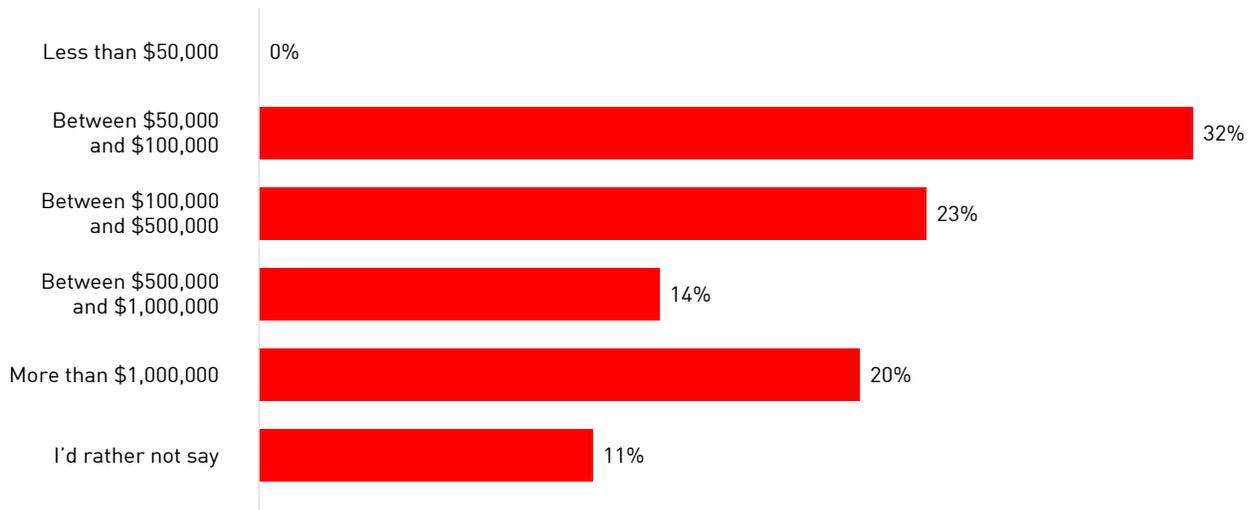
Current debt incurred due to the COVID-19 crisis (share of respondents)



Q: Since the start of the pandemic how much new debt has your business incurred due to the COVID-19 crisis?

CHAIN TABLE-SERVICE RESTAURANTS

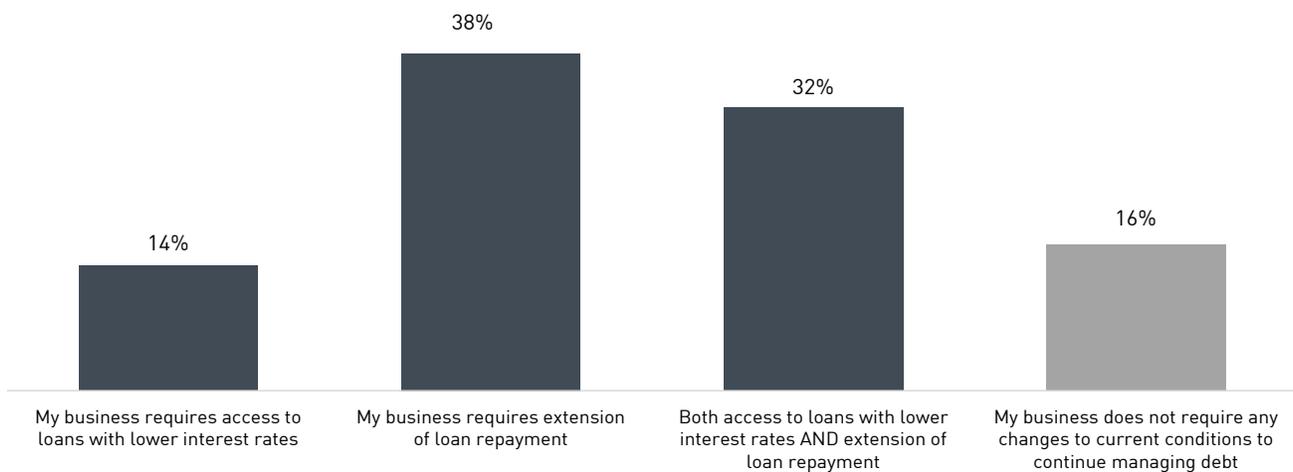
Current debt incurred due to the COVID-19 crisis (share of respondents)



Q: Since the start of the pandemic how much new debt has your business incurred due to the COVID-19 crisis?

As a result, **one in four independent table-service restaurants said their business is not expected to recover from the debt incurred due to the COVID-19 crisis, unless current conditions change.** This compares to one in six chain table-service restaurants and one in eight quick-service restaurants. In order to survive, these business owners require additional help from government. More than 80% of operators require lower interest rates on loans, an extension of their loan repayment or both.

84% of restaurants require more assistance to repay loans through lower interest rates, an extension of loan repayment or both.



Q: Will your business require any of the following changes to current conditions to continue managing debt from the COVID-19 crisis? (Please select all that apply.)

One table-service restaurant summarized the challenge for restaurant operators:

“Due to being short staffed, our restaurants are not able to open every day during the week, and this makes it more difficult to make more sales and pay down our debt.”

Similarly, from another operator:

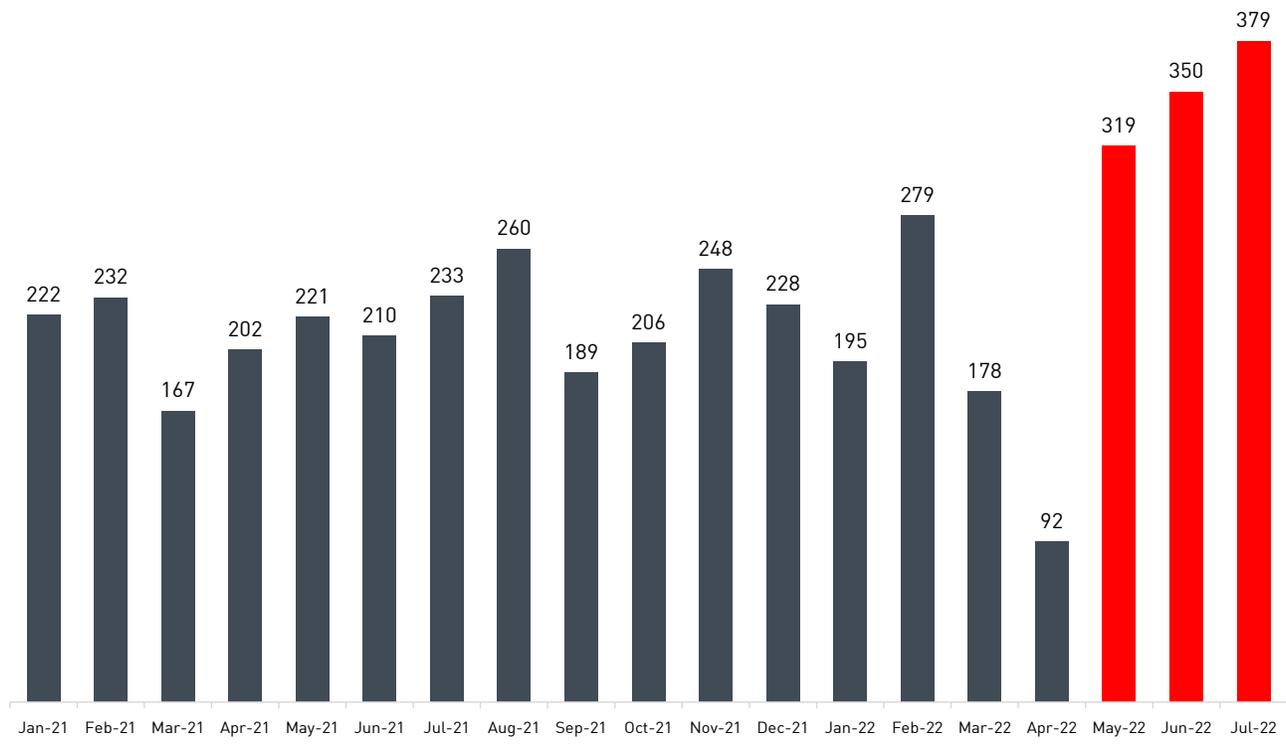
“We just can’t get our feet back under ourselves due to sales slowing, and costs going through the roof. More than just my restaurant likely needs loan forgiveness or a program to get some money back into the business for our long-term health.”

Another operator said:

“The industry is in serious peril and will be hard pressed to survive the winter.”

According to data by Unified Data, there has been a recent surge in permanent restaurant closures. Between January 2021 and March 2021, there was an average of 218 permanent restaurant closures, surging to nearly 400 in July 2022. The situation will likely get much worse with patio season over, the high cost of living and the coming economic slowdown.

Number of Permanent Restaurant Closures in Canada



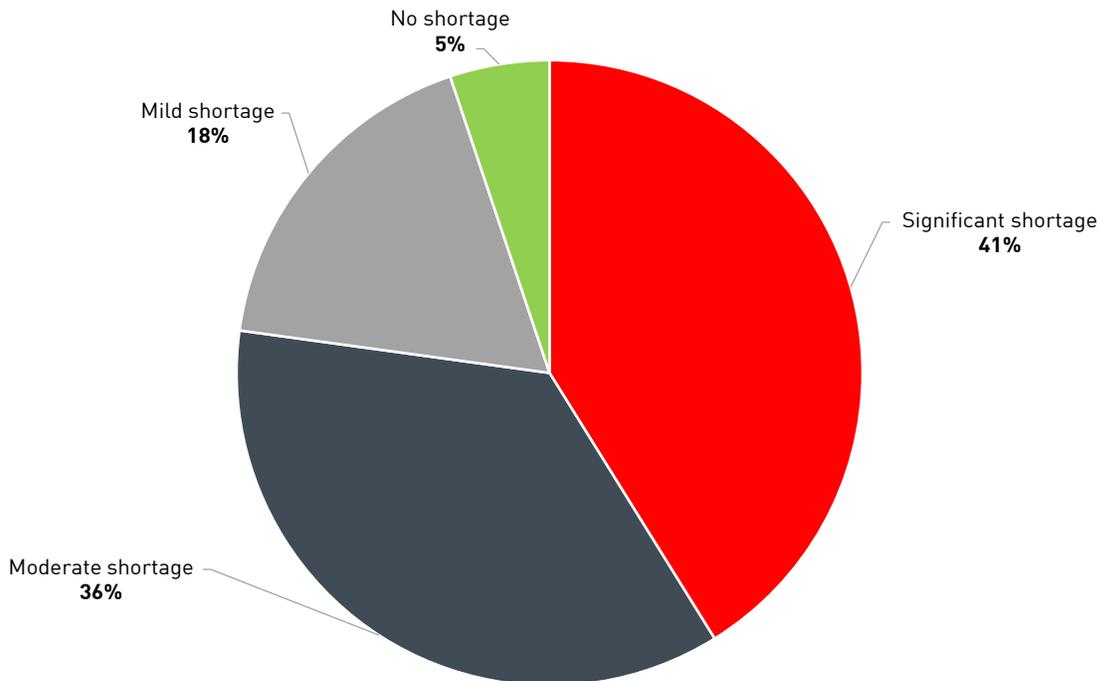
Source: Unified Data



Labour Shortages

In July 2022, the number of job vacancies in the foodservice industry jumped to 171,715. As a result, one in five private-sector job vacancies are in the restaurant sector -- the highest average of any industry. With younger workers leaving work for school at the end of summer, 97% of table-service restaurants and 88% of quick-service restaurants were experiencing a staffing shortage in September.

To what extent are you currently experiencing a staffing shortage?



■ Q: To what extent are you currently experiencing a staffing shortage?

In order to attract employees, foodservice operators have been raising wages and offering extended-employee benefits, such as dental and health insurance. 65% of respondents provide extended-employee benefits to their management-level staff and 49% provide benefits to full-time staff. While part-time employees were less likely to receive extended-employee benefits, the vast majority of restaurants provided staff with other benefits, such as free meals, flexible schedules and access to scholarships. Several operators provided discounts at affiliated companies such as gyms and gas stations. Education was also a big component, with a number of respondents providing apprenticeship schooling costs and paying for required kitchen certificates.

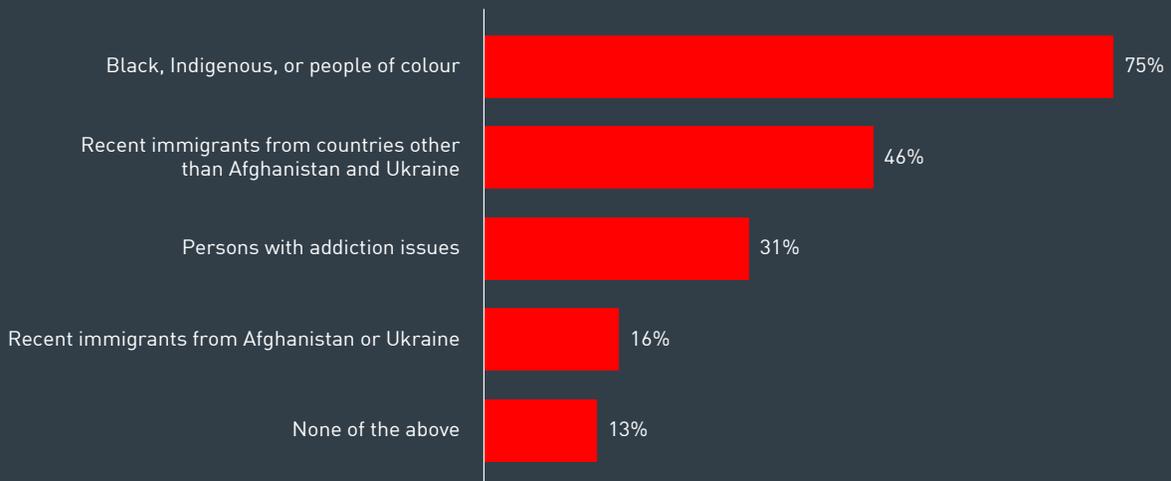
Diversity at Restaurants

As we begin to build back a stronger, more sustainable economy for our post-pandemic future, restaurants have a central role to play. Our industry not only employs more than 1 million workers but it also reflects our country's impressive diversity:

- Women make up 58% of the foodservice workforce.
- 31% of restaurant owners, operators and staff belong to visible minority groups.
- Half of all Canadian restaurants are run by talented and hardworking entrepreneurs who came here as immigrants.
- The foodservice sector is Canada's number one source of first jobs, with one in five Canadians between the ages of 15 and 24 currently employed in restaurants.

In addition, this edition of the Restaurant Outlook Survey found that 75% of respondents currently employ Black, Indigenous, or people of colour. The foodservice industry is also a source of employment for recent immigrants overall (62%) of which 16% are recent immigrants from Afghanistan or Ukraine.

Does your foodservice business currently employ any of the following?



- Q: Does your foodservice business currently employ any of the following?

Supply Disruptions

In addition to labour shortages, the foodservice sector has been hit hard by rising costs and supply disruptions. While Restaurants Canada’s previous edition of the Restaurant Outlook Survey focused on rising costs, this edition takes a look at supply disruptions. In most cases, the supply disruptions have worsened compared to the results of our January 2022 survey.

By far the biggest supply disruptions are for: equipment/parts, for 71% of respondents (up sharply from 48% in January 2022); and single-use containers, cutlery and packaging for 68% of respondents (relatively unchanged from January 2022).

Just over half (54%) of restaurant operators are experiencing a disruption in the supply of imported foods, up from 39% in January. In January 2022, a number of respondents stated that there were experiencing supply disruptions for condiments. Based on our latest survey, that share has grown to half of respondents.

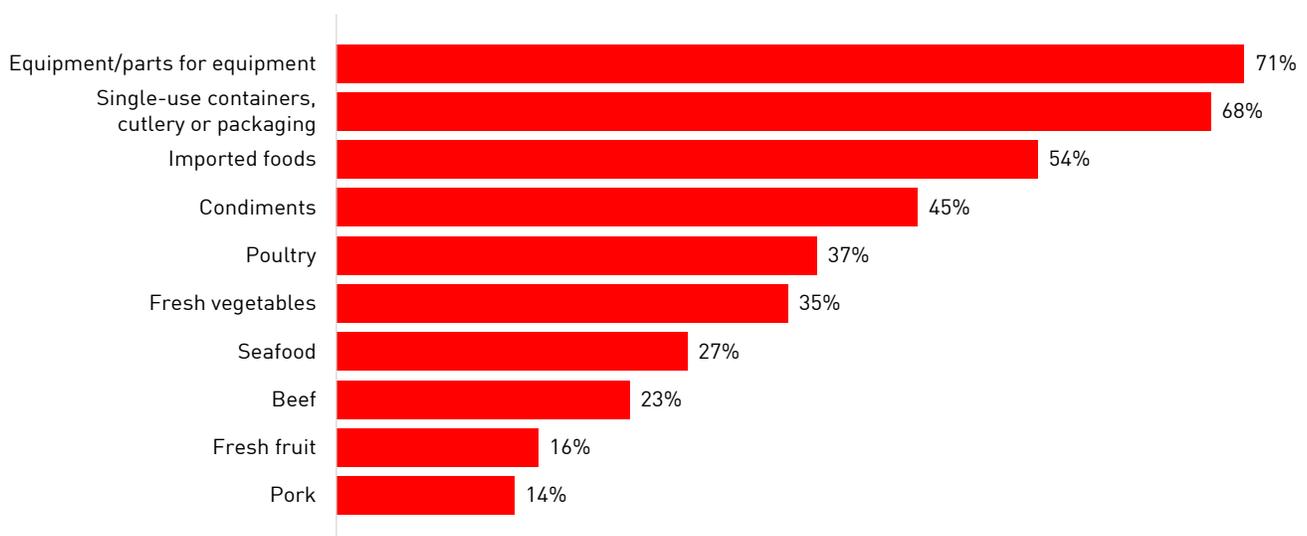
While there was little change in the other categories, the one area of improvement was fresh vegetables. Currently only 35% of respondents are experiencing fresh vegetable supply disruptions, compared to 50% in January.

The biggest challenge of supply disruptions is uncertainty. Several operators noted that supply chains are extremely inconsistent across a number of products, and the categories where they see the largest shortages changes from week to week.

As one respondent said:

“We’re having nonstop supply issues. It’s all over the map -- one week it’s meat, another week it could be wheat, and a week later its cooking oil, and so on.”

Most significant supply disruptions for restaurant operators (share of respondents)



Q: Are you currently experiencing a disruption in supply of goods or products? (Please select all that apply)

Menu Prices

In our last Restaurant Outlook Survey, foodservice operators expected their menu prices to be an average of 7.8% higher at the end of 2022 compared to the end of 2021. These projections appear to be in line with current menu inflation data reported up to August 2022 by Statistics Canada.

For this edition of the Survey, we asked respondents to look ahead, and determine by how much they intend to raise their menu prices by in 2023 compared to 2022. While there remains a lot of uncertainty, menu prices are forecast to be roughly 6% higher in 2023 than in 2022. Broken down by segment, quick-service restaurants are expecting their menu prices will be 5% higher in 2023, while table-service restaurants are expecting a 6.1% increase, and 'all other foodservice' anticipate a 6.4% increase. This preliminary menu inflation forecast is comparable to the forecast for the overall consumer price index, which is expected to increase by nearly 5% in 2023.

Higher menu prices in 2023 are in response to continued cost pressures, such as food, labour, rent and utilities. As one operator expressed:

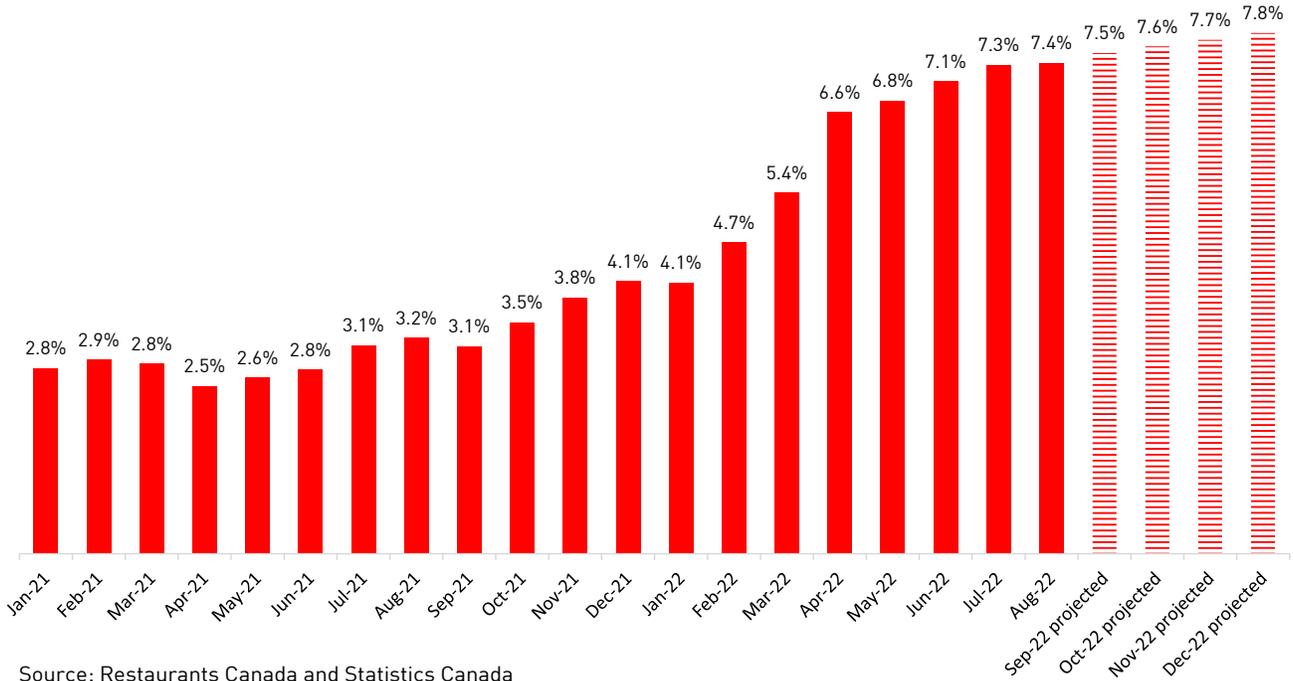
“We are seeing increases in food costs, insurance costs, higher wages for lower skilled workers, employer health costs including paid sick time, and so on.”

From another operator:

“Two main costs, labour and food, are both climbing much faster than menu pricing.”

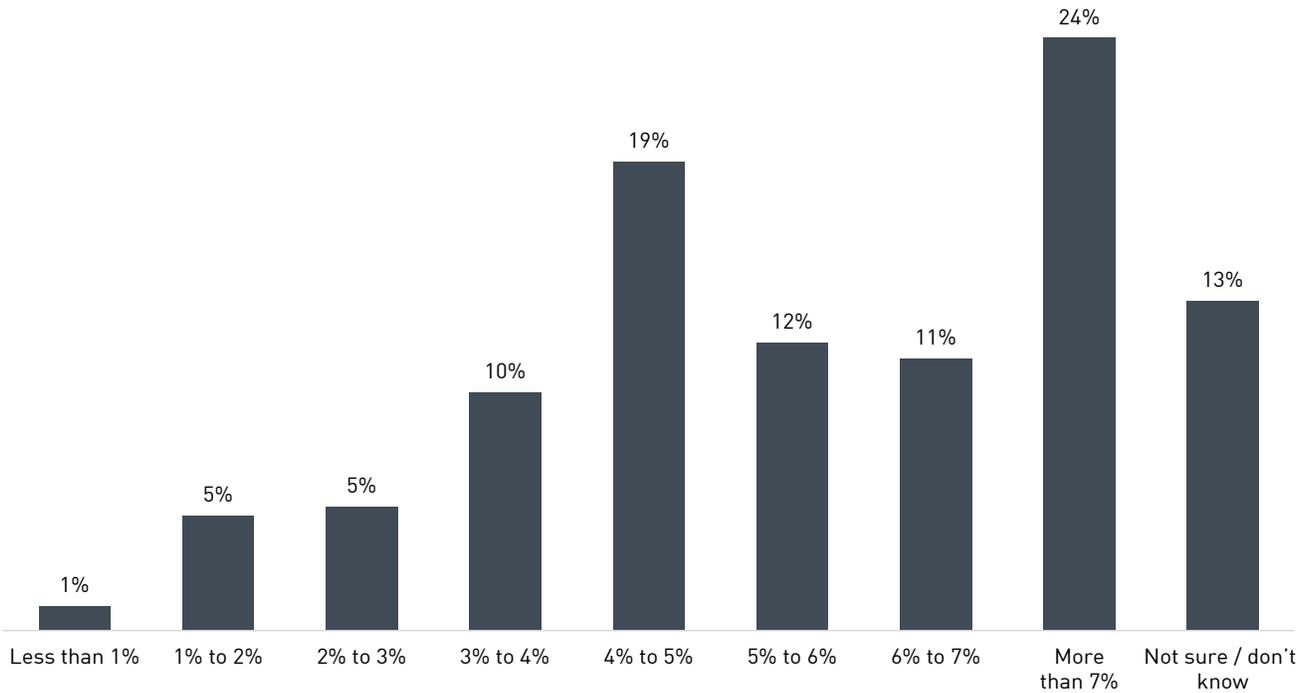


Menu Inflation at Restaurants in Canada



Source: Restaurants Canada and Statistics Canada

In 2023, by how much do you expect you will raise your menu prices compared to 2022?



■ Q: In 2023, by how much do you expect you will raise your menu prices compared to 2022?

Foodservice Outlook

A recent survey by Angus Reid found that 30% of Canadians believe we are currently in a recession, while another 50% believe that we are about to enter a recession. Younger Canadians (18-34 years old) are most likely to believe we are about to enter a recession (56% vs 48% of those 35 and older). Looking ahead, 44% of Canadians believe the Canadian economy will be worse a year from now, compared to 18% who say it will be better.

The public pessimism about the future of the Canadian economy is mirrored in our survey. Overall, 42% of foodservice respondents are feeling pessimistic about the next 12 months compared to the previous 12 months. Interesting to note, 53% of quick-service restaurants feel pessimistic compared to 40% of table-service restaurants. During an economic slowdown, table-service restaurants tend to be hit harder than quick-service restaurants.

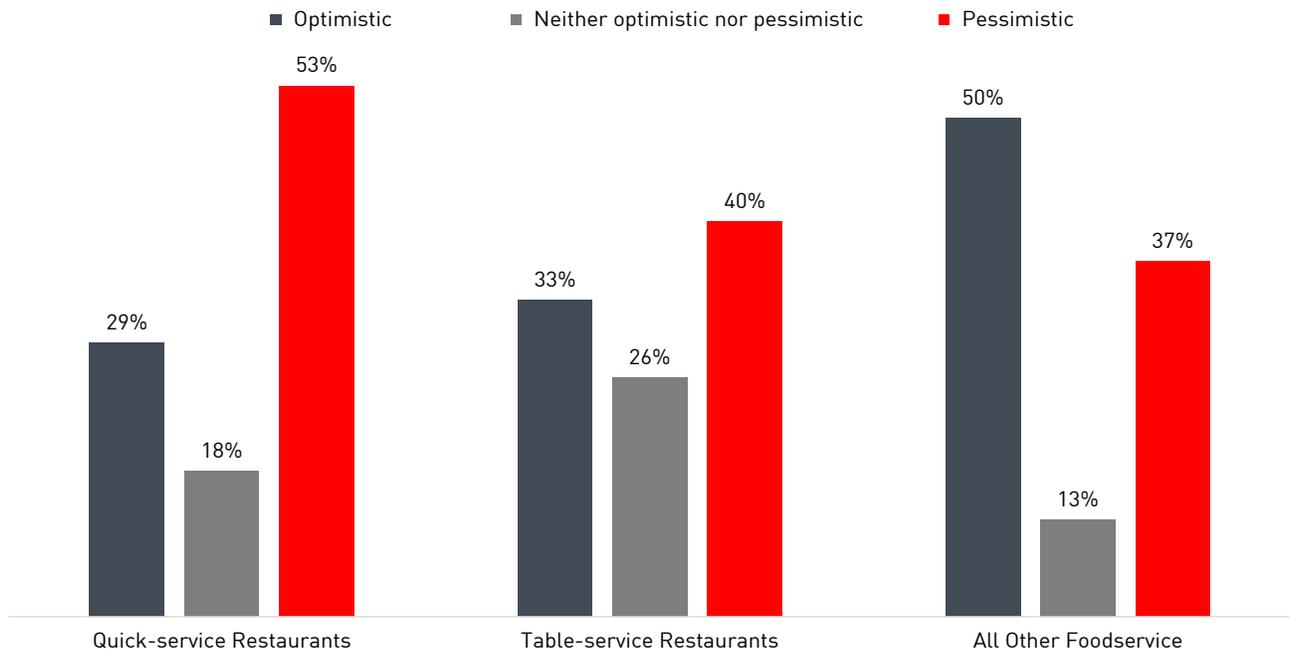
As one operator said:

“Interest rates and costs continue to rise for individuals and families, creating stress on disposable income that will have an effect on all restaurants.”

Another operator was much more pessimistic about the future:

“The bottom line is hurt very badly. The costs of running a restaurant have inflated at an exorbitant pace, and my business revenue is the negative. It’s just a matter of time till it collapses.”

53% of quick-service restaurants said they are feeling pessimistic about the next 12 months



Q: How optimistic are you about your foodservice operation over the next 12 months compared to the previous 12 months?

Summary

Summer, the busiest time of year, is when foodservice operators are most profitable. Yet the results of Q3 2022 Restaurant Outlook Survey show that this past summer was a letdown for many restaurant operators. Incredibly, two and a half years since the start of the pandemic, the foodservice industry is still struggling in terms of traffic, rising expenses, high debt, low profitability and unit closures.

Eventually, supply disruptions will dissipate. Headline inflation will return back to 2%. The economy will return back to its potential growth rate and guests will return to restaurants. When we get out of this -- and we will -- we will certainly be a much stronger, flexible and more efficient industry.

Throughout these long years, the foodservice industry has developed operational calluses that have made businesses better able to withstand any future hardship or challenge that may come our way. The lessons learned from the pandemic have made foodservice operators more resilient and innovative than ever.

And in the meantime, Restaurants Canada continues to work on your behalf to be your voice to government and provide you with the latest research trends and insights to help you navigate through the recovery.

For the following months, was your **TOTAL SALES VOLUME**, higher, lower, or about the same as it was compared to the same month in 2019?

July 2022 vs July 2019

	Total Foodservice	Quick-service Restaurants	Table-service Restaurants*	All Other Foodservice**
Higher	31%	41%	27%	36%
About the same	16%	16%	17%	15%
Lower	52%	43%	55%	49%

August 2022 vs August 2019

	Total Foodservice	Quick-service Restaurants	Table-service Restaurants*	All Other Foodservice**
Higher	32%	39%	28%	38%
About the same	18%	16%	19%	16%
Lower	50%	45%	53%	46%

September 2022 vs September 2019

	Total Foodservice	Quick-service Restaurants	Table-service Restaurants*	All Other Foodservice**
Higher	27%	37%	25%	28%
About the same	18%	10%	20%	20%
Lower	55%	53%	56%	52%

For the following months, was your **CUSTOMER TRAFFIC**, higher, lower, or about the same as it was compared to the same month in 2019?

July 2022 vs July 2019

	Total Foodservice	Quick-service Restaurants	Table-service Restaurants*	All Other Foodservice**
Higher	20%	22%	17%	30%
About the same	13%	18%	11%	15%
Lower	67%	61%	72%	55%

August 2022 vs August 2019

	Total Foodservice	Quick-service Restaurants	Table-service Restaurants*	All Other Foodservice**
Higher	21%	20%	19%	28%
About the same	15%	20%	12%	22%
Lower	64%	61%	69%	50%

September 2022 vs September 2019

	Total Foodservice	Quick-service Restaurants	Table-service Restaurants*	All Other Foodservice**
Higher	19%	24%	17%	22%
About the same	13%	8%	12%	20%
Lower	68%	69%	71%	58%

Which of the following best describes your customer traffic counts so far in September 2022?

	Total Foodservice	Quick-service Restaurants	Table-service Restaurants*	All Other Foodservice**
Better than expected	20%	24%	18%	20%
In line with what we were expecting	41%	24%	44%	45%
Worse than expected	39%	52%	37%	35%

For the following months, was your **PROFIT**, higher, lower, or about the same as it was compared to the same month in 2019?

July 2022 vs July 2019

	Total Foodservice	Quick-service Restaurants	Table-service Restaurants*	All Other Foodservice**
Higher	14%	14%	13%	20%
About the same	9%	8%	8%	16%
Lower	76%	78%	80%	64%

August 2022 vs August 2019

	Total Foodservice	Quick-service Restaurants	Table-service Restaurants*	All Other Foodservice**
Higher	14%	16%	12%	20%
About the same	10%	8%	9%	13%
Lower	76%	76%	79%	67%

September 2022 vs September 2019

	Total Foodservice	Quick-service Restaurants	Table-service Restaurants*	All Other Foodservice**
Higher	12%	16%	9%	18%
About the same	10%	6%	9%	16%
Lower	79%	78%	83%	66%

What best describes the current profitability of your overall operations?

	Total Foodservice	Quick-service Restaurants	Table-service Restaurants*	All Other Foodservice**
Making a pre-tax profit of 5% or more	20%	29%	17%	19%
Making a pre-tax profit between 2% and 5%	19%	20%	16%	29%
Making a pre-tax profit between 0% and 2%	11%	2%	13%	10%
Breaking even	19%	16%	19%	19%
Operating at a loss	32%	33%	34%	24%

Is your foodservice business currently in debt as a result of the COVID-19 crisis?

	Total Foodservice	Quick-service Restaurants	Table-service Restaurants*	All Other Foodservice**
Yes	70%	51%	75%	66%
No	30%	49%	25%	34%

Since the start of the pandemic how much new debt has your business incurred due to the COVID-19 crisis?

(Reponses are based on those that said their foodservice business is currently in debt as a result of the COVID-19 crisis)

	Total Foodservice	Quick-service Restaurants	Table-service Restaurants*	All Other Foodservice**
Less than \$50,000	13%	7%	12%	20%
Between \$50,000 and \$100,000	41%	52%	40%	40%
Between \$100,000 and \$500,000	31%	33%	32%	26%
Between \$500,000 and \$1,000,000	5%	4%	6%	6%
More than \$1,000,000	5%	0%	6%	3%
I'd rather not say	5%	4%	4%	6%

Will your business require any of the following changes to current conditions to continue managing debt from the COVID-19 crisis? (Please select all that apply.)

(Reponses are based on those that said their foodservice business is currently in debt as a result of the COVID-19 crisis)

	Total Foodservice	Quick-service Restaurants	Table-service Restaurants*	All Other Foodservice**
My business requires access to loans with lower interest rates	14%	12%	13%	18%
My business requires extension of loan repayment	38%	16%	40%	42%
Both access to loans with lower interest rates AND extension of loan repayment	32%	60%	27%	33%
My business does not require any changes to current conditions to continue managing debt	16%	12%	19%	6%

If current conditions continue, how long will it take your business to recover from debt incurred due to the COVID-19 crisis

(Reponses are based on those that said their foodservice business is currently in debt as a result of the COVID-19 crisis)

	Total Foodservice	Quick-service Restaurants	Table-service Restaurants*	All Other Foodservice**
Less than a year	5%	12%	13%	18%
Between 12 and 18 months	18%	16%	40%	42%
More than 18 months	54%	60%	27%	33%
My business will not be able to recover from debt incurred due to the COVID-19 crisis unless current conditions change	23%	12%	19%	6%

To what extent are you currently experiencing a staffing shortage?

	Total Foodservice	Quick-service Restaurants	Table-service Restaurants*	All Other Foodservice**
Significant shortage	41%	41%	40%	45%
Moderate shortage	36%	33%	39%	27%
Mild shortage	18%	14%	18%	22%
No shortage	5%	12%	3%	6%

Does your foodservice establishment offer extended-employee benefits (e.g. dental, health insurance) to the following:

Management-level staff

	Total Foodservice	Quick-service Restaurants	Table-service Restaurants*	All Other Foodservice**
Yes	65%	69%	66%	56%
No	35%	31%	34%	44%

Full-time staff

	Total Foodservice	Quick-service Restaurants	Table-service Restaurants*	All Other Foodservice**
Yes	49%	52%	48%	47%
No	51%	48%	52%	53%

Part-time staff

	Total Foodservice	Quick-service Restaurants	Table-service Restaurants*	All Other Foodservice**
Yes	17%	16%	17%	20%
No	83%	84%	83%	80%

Does your foodservice business currently employ any of the following? (Please select all that apply)

	Total Foodservice	Quick-service Restaurants	Table-service Restaurants*	All Other Foodservice**
Black, Indigenous, or people of colour	75%	76%	76%	65%
Recent immigrants from countries other than Afghanistan and Ukraine	46%	63%	42%	47%
Persons with addiction issues	31%	16%	36%	27%
Recent immigrants from Afghanistan or Ukraine	16%	33%	12%	18%
None of the above	13%	14%	13%	16%

Are you currently experiencing a disruption in supply of goods or products? (Please select all that apply)

	Total Foodservice	Quick-service Restaurants	Table-service Restaurants*	All Other Foodservice**
Equipment/parts for equipment	71%	66%	70%	81%
Single-use containers, cutlery or packaging	68%	77%	68%	55%
Imported foods	54%	52%	58%	39%
Condiments	45%	39%	46%	52%
Poultry	37%	25%	42%	26%
Fresh vegetables	35%	32%	38%	19%
Seafood	27%	9%	33%	19%
Beef	23%	9%	24%	32%
Fresh fruit	16%	2%	19%	16%
Pork	14%	11%	15%	13%

In 2023, by how much do you expect you will raise your menu prices compared to 2022?

	Total Foodservice	Quick-service Restaurants	Table-service Restaurants*	All Other Foodservice**
Less than 1%	1%	2%	0%	3%
1% to 2%	5%	6%	4%	5%
2% to 3%	5%	8%	4%	5%
3% to 4%	10%	10%	11%	5%
4% to 5%	19%	27%	18%	16%
5% to 6%	12%	6%	11%	21%
6% to 7%	11%	6%	14%	0%
More than 7%	24%	14%	25%	34%
Not sure / don't know	13%	22%	12%	11%

How optimistic are you about your foodservice operation over the next 12 months compared to the previous 12 months?

	Total Foodservice	Quick-service Restaurants	Table-service Restaurants*	All Other Foodservice**
Very optimistic	7%	6%	6%	16%
Somewhat optimistic	28%	24%	28%	34%
Neither optimistic nor pessimistic	23%	18%	26%	13%
Somewhat pessimistic	29%	29%	30%	24%
Very pessimistic	13%	24%	11%	13%

How many units do you own and/or operate?

	Total Foodservice	Quick-service Restaurants	Table-service Restaurants*	All Other Foodservice**
Number of Responses	325	51	212	62
Number of Units	5,414	2,548	2,522	344

About the Restaurant Outlook Survey

The results for the third quarter are compiled from responses to an email to foodservice operators inviting them to take an online survey. The survey was conducted at end of September 2022.

Restaurants Canada encourages foodservice operators to participate in the Restaurant Outlook Survey to ensure results continue to be representative of our industry. Contact Chris Elliott at celliot@restaurantscanada.org to participate in the survey.

About Restaurants Canada

Restaurants Canada is a growing community of 30,000 foodservice businesses, including restaurants, bars, caterers, institutions, and suppliers. We connect our members from coast to coast through services, research, and advocacy for a strong and vibrant restaurant community.

Before the start of the COVID-19 pandemic, Canada's foodservice sector was a \$95 billion industry, directly employing 1.2 million people, providing Canada's number one source of first jobs and serving 22 million customers across the country every day.



**Restaurants
Canada**

The voice of foodservice | La voix des services alimentaires

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