QUESTIONS FOR CORNER STORE OWNERS

Below are the questions that were brainstormed in class and on the online bulletin board in no particular order.

- What is it like to be a corner store owner?
- What do you see and experience in your neighborhood being a store owner?
- How do you make your selection of foods?
  - What is your process of deciding whether to carry something?
  - How do you evaluate sales to give you information about what food to sell?
- What are the costs of running a corner store?
- How do you think your prices compare to those in larger stores and stores in the suburbs? What are some reasons for differences?
- What are your foremost concerns about your business?
- What are your experiences with carrying fresh fruit and vegetables?
- What did you think about the Healthy Stores Program?
- What has your experience been with the food stamps and WIC programs? Do you find them difficult or easy to work with? How would you change the program if you could? What percentage of your customers uses these programs?
- What are some of the best-selling items in your store? What are some of the worst-selling items in your store?
- Can you tell us a little bit about your customers? How well do you know customers in your neighborhood? Are you familiar with customers that come in often?
- How long have you run this corner store?
- How did you choose this location?
- Do you sell alcohol, cigarettes, and tobacco?
- Store owner's relationship to the community.
  - Dr. Gittlesohn talked about how as part of Baltimore Healthy Stores they tried to give Korean store owners tips on relating better to their communities. Like sponsoring school athletic teams in the community, etc.
- How do you set prices? Is there any coordination/cooperation/collusion among corner store owners in the same neighborhood?
- Do you see yourselves as solely businesspeople or also as important figures in the community who provide access to food? If the later, are you willing to take that responsibility and how will you go about it?