

AAF06Q18 - NOTES

(Form 6 - Dietary Practices (Dietary History Interview))

The following summarizes changes made to the dataset A4F06Q18 for public use distribution.

1. The following variables were transformed (listed by type of variable):

Dichotomous: A06H2OWS

CONTENTS PROCEDURE

Data Set Name: NEW.AAF06Q18 Observations: 5113
Member Type: DATA Variables: 65
Engine: V612 Indexes: 0
Created: 14:23 Monday, October 4, 1999 Observation Length: 520
Last Modified: 14:23 Monday, October 4, 1999 Deleted Observations: 0
Protection: Compressed: NO
Data Set Type: Sorted: NO
Label:

-----Engine/Host Dependent Information-----

Data Set Page Size: 15872
Number of Data Set Pages: 171
File Format: 607
First Data Page: 1
Max Obs per Page: 30
Obs in First Data Page: 14

-----Alphabetic List of Variables and Attributes-----

#	Variable	Type	Len	Pos	Label
37	A06ARSWT	Num	8	288	DO YOU USE ARTIFICIAL SWEETENERS?
58	A06BOTTL	Num	8	456	USUAL SOURCE OF WATER:BOTTLED
1	A06CSKIN	Num	8	0	DO YOU EAT THE SKIN ON CHICKEN?
9	A06FFFRQ	Num	8	64	FREQ EATING IN FF PLACE(WEEK OR MONTH)
8	A06FFNUM	Num	8	56	NO. OF TIMES EATING IN FAST FOOD PLACE
28	A06FFPL1	Num	8	216	EATS IN FAST FOOD PLACE:HAMBURGERS
29	A06FFPL2	Num	8	224	EATS IN FAST FOOD PLACE:FRENCH FRIES
30	A06FFPL3	Num	8	232	EATS IN FAST FOOD PLACE:PIZZA
31	A06FFPL4	Num	8	240	EATS IN FAST FFOD PLACE:EGGS
32	A06FFPL5	Num	8	248	EATS IN FAST FOOD PLACE:PANCAKES/WAFFLES
33	A06FFPL6	Num	8	256	EATS IN FAST FOOD PLACE:MEAT
34	A06FFPL7	Num	8	264	EATS IN FAST FOOD PLACE:FISH
35	A06FFPL8	Num	8	272	EATS IN FAST FOOD PLACE:CHICKEN
36	A06FFPL9	Num	8	280	EATS IN FAST FOOD PLACE:SALAD
56	A06H2O24	Num	8	440	AMOUNT OF WATER CONSUMED PER 24 HOURS
64	A06H2OWS	Num	8	504	DO YOU USE A WATER SOFTENER?
57	A06H2O_U	Num	8	448	UNIT OF WATER CONSUMED (OUNCE OR CUP)
7	A06LOCAL	Num	8	48	LOW CALORIE DRESSING
39	A06LOWNA	Num	8	304	DO YOU USE ANY LOW SODIUM PRODUCTS?
5	A06MAYO	Num	8	32	REAL MAYONNAISE
55	A06MICRO	Num	8	432	HOW OFTEN DO YOU COOK WITH A MICROWAVE?
3	A06MKSAL	Num	8	16	DO YOU MAKE EGG,TUNA,ETC.SALAD AT HOME?
6	A06MTYP	Num	8	40	MAYO-TYPE DRESSING

41	A06NACKG	Num	8	320	AMT OF SALT IS ADDED DURING COOKING?
43	A06NAEGG	Num	8	336	SALT ADDED TO EGGS AT TABLE
40	A06NAFQC	Num	8	312	HOW OFTEN SALT USED IN COOKING AT HOME?
42	A06NAFQT	Num	8	328	HOW OFTEN DO YOU SALT FOOD AT TABLE?
52	A06NAFRT	Num	8	408	SALT ADDED TO FRUIT AT TABLE
47	A06NAFSH	Num	8	368	SALT ADDED TO FISH AT TABLE
44	A06NAPAS	Num	8	344	SALT ADDED TO PASTA AT TABLE
48	A06NAPLT	Num	8	376	SALT ADDED TO POULTRY AT TABLE
51	A06NAPOT	Num	8	400	SALT ADDED TO POTATOES AT TABLE

CARDIA PUBLIC USE DATA - VERSION 1.0 29

11:01 Monday, October 4, 1999

CONTENTS PROCEDURE

#	Variable	Type	Len	Pos	Label
45	A06NARIC	Num	8	352	SALT ADDED TO RICE AT TABLE
49	A06NASLD	Num	8	384	SALT ADDED TO SALAD AT TABLE
38	A06NASUB	Num	8	296	DO YOU USE A SALT SUBSTITUTE?
54	A06NATBL	Num	8	424	AMT OF SALT ADDED TO FOODS AT TABLE?
50	A06NAVEG	Num	8	392	SALT ADDED TO VEGETABLES AT TABLE
46	A06NA_MT	Num	8	360	SALT ADDED TO MEAT AT TABLE
53	A06NA_NA	Num	8	416	SALT NOT ADDED TO FOOD AT TABLE
10	A06NOUT1	Num	8	72	DOES NOT EAT OUT:HAMBURGERS
11	A06NOUT2	Num	8	80	DOES NOT EAT OUT:FRENCH FRIES
12	A06NOUT3	Num	8	88	DOES NOT EAT OUT:PIZZA
13	A06NOUT4	Num	8	96	DOES NOT EAT OUT:EGGS
14	A06NOUT5	Num	8	104	DOES NOT EAT OUT:PANCAKES/WAFFLES
15	A06NOUT6	Num	8	112	DOES NOT EAT OUT:MEAT
16	A06NOUT7	Num	8	120	DOES NOT EAT OUT:FISH
17	A06NOUT8	Num	8	128	DOES NOT EAT OUT:CHICKEN
18	A06NOUT9	Num	8	136	DOES NOT EAT OUT:SALAD
62	A06OTHER	Num	8	488	USUAL SOURCE OF WATER:OTHER
19	A06REST1	Num	8	144	EATS IN RESTAURANT:HAMBURGERS
20	A06REST2	Num	8	152	EATS IN RESTAURANT:FRENCH FRIES
21	A06REST3	Num	8	160	EATS IN RESTAURANT:PIZZA
22	A06REST4	Num	8	168	EATS IN RESTAURANT:EGGS
23	A06REST5	Num	8	176	EATS IN RESTAURANT:PANCAKES/WAFFLES
24	A06REST6	Num	8	184	EATS IN RESTAURANT:MEAT
25	A06REST7	Num	8	192	EATS IN RESTAURANT:FISH
26	A06REST8	Num	8	200	EATS IN RESTAURANT:CHICKEN
27	A06REST9	Num	8	208	EATS IN RESTAURANT:SALAD
61	A06SPRNG	Num	8	480	USUAL SOURCE OF WATER:SPRING
59	A06TAP	Num	8	464	USUAL SOURCE OF WATER:TAP
2	A06TRFAT	Num	8	8	DO YOU TRIM THE FAT BEFORE EATING IT?
4	A06UNKDR	Num	8	24	UNKNOWN DRESSING
63	A06UNKN	Num	8	496	USUAL SOURCE OF WATER:DON'T KNOW
60	A06WELL	Num	8	472	USUAL SOURCE OF WATER:WELL
65	PID	Num	8	512	


```
* AAF06Q18.SAS;

* Template program for creating public use datasets;
* This calls different macros to transform those variables so identified;
* H. McCreath 7/99;
```

```
options ps=59 ls=75 macrogen;
```

```
libname orig 'q:\examdata\y0';
```

```
* above corresponds to q:\examdata\y0;
```

```
* All references to c:\qdrive\sas\pub correspond to q:\sas\pub;
```

```
libname new 'q:\sas\pub';
```

```
%include 'q:\sas\pub\dichx.sas';
```

```
%include 'q:\sas\pub\contx.sas';
```

```
%include 'q:\sas\pub\datex.sas';
```

```
%include 'q:\sas\pub\polyx.sas';
```

```
data temp;
```

```
merge orig.a4f06q18
```

```
new.pid;
```

```
by id;
```

```
/*
```

```
title2 'ORIGINAL VARIABLE';
```

```
%polyx();
```

```
data temp;
```

```
set temp;
```

```
* New coding: 1=Regular
```

```
5=Pediatric, Large, Other;
```

```
if a02cuff=2 then a02cuff=1;
```

```
else if a02cuff in(1,3,4) then a02cuff=5;
```

```
title2 'TRANSFORMED VARIABLE';
```

```

%polyx(a02cuff);

title2;
*/

%dichx(a06h2ows);

/*
%confrun();
%confrun();
*/

/*
%datex();
%datex();
*/

proc sort data=temp; by pid;
run;

data new.aaf06q18;
  set temp;

if gr=' ' then delete;

* Drop following variables;
/*
drop a05aids a05phlid a05qcid;
*/

* Delete CARDIA ID variables;
drop id shortid short_id center gr;

proc contents;
  title 'CARDIA PUBLIC USE DATA - VERSION 1.0';
run;

```