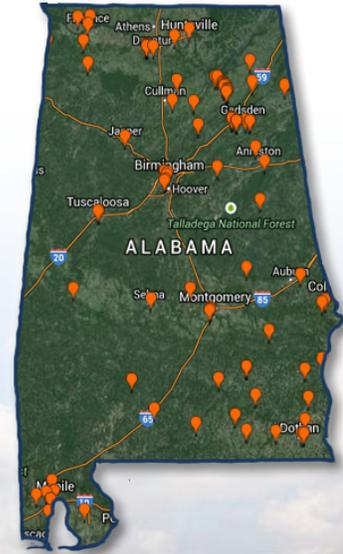


THE FOOD SAFETY AND INSPECTION SERVICE IN ALABAMA



The Food Safety and Inspection Service (FSIS) is responsible for ensuring that meat, poultry, and processed egg products produced in Alabama are safe, wholesome, and accurately labeled. Federal inspection personnel maintain a presence in over 6,200 establishments nationwide working to prevent foodborne illness and protect the public health.



381 FSIS employees work in Alabama everyday to protect the public health



FSIS's Jackson, Mississippi District has jurisdiction over Alabama establishments

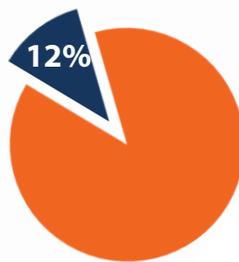


Regulatory Authority

- Federal Meat Inspection Act, 1906
- Poultry Products Inspection Act, 1957
- Egg Products Inspection Act, 1970
- Humane Methods of Slaughter Act, 1958

86 MEAT AND POULTRY PLANTS IN ALABAMA

#2 STATE IN CHICKEN PRODUCTION



% OF NATION'S CHICKEN SLAUGHTERED IN ALABAMA

2013: INSPECTED IN ALABAMA

1 BILLION BROILERS



U.S. Department of Agriculture
Food Safety and Inspection Service
www.fsis.usda.gov

USDA is an equal opportunity provider and employer.

Source: USDA, National Agricultural Statistics Service, 2012/2013