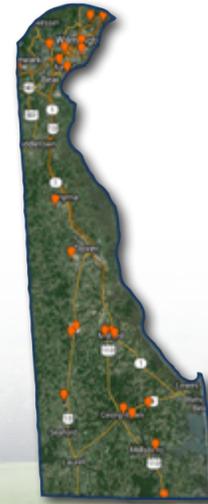


THE FOOD SAFETY AND INSPECTION SERVICE IN DELAWARE



The Food Safety and Inspection Service (FSIS) is responsible for ensuring that meat, poultry, and processed egg products produced in Delaware 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.



130 FSIS employees work in Delaware everyday to protect the public health



FSIS's Raleigh, North Carolina District has jurisdiction over Delaware establishments



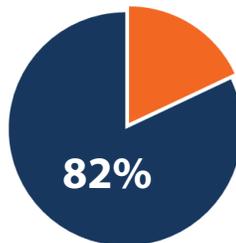
Regulatory Authority

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

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 MEAT AND POULTRY PLANTS IN DELAWARE

#11

 STATE IN BROILER PRODUCTION

% OF DELAWARE'S BROILERS SOLD IN SUSSEX COUNTY

2012 BROILER INVENTORY

43 MILLION 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