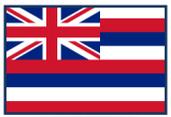


THE FOOD SAFETY AND INSPECTION SERVICE IN HAWAII



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



20 FSIS employees work in Hawaii everyday to protect the public health



FSIS's Denver, Colorado District has jurisdiction over Hawaii establishments

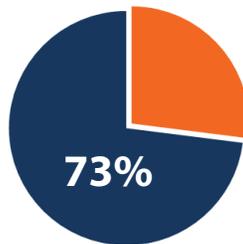


Regulatory Authority

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

43 MEAT AND POULTRY PLANTS IN HAWAII

#3 AGRICULTURAL COMMODITY IS CATTLE AND CALVES



% OF HAWAII'S CATTLE AND CALVES LOCATED ON THE ISLAND OF HAWAII

2013: INSPECTED IN HAWAII

25 THOUSAND HEAD OF LIVESTOCK



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