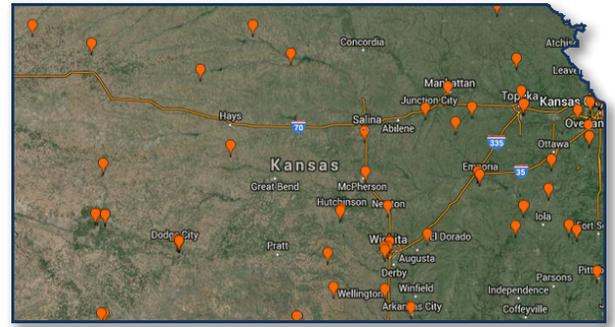


THE FOOD SAFETY AND INSPECTION SERVICE IN KANSAS



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



241 FSIS employees work in Kansas everyday to protect the public health



FSIS's Springdale, Arkansas District has jurisdiction over Kansas establishments

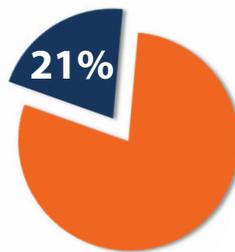


Regulatory Authority

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

65 MEAT AND POULTRY PLANTS IN KANSAS

#2 STATE IN CATTLE PRODUCTION



% OF NATION'S CATTLE IS SLAUGHTERED IN KANSAS

2013: INSPECTED IN KANSAS

6.3 MILLION HEAD OF CATTLE



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