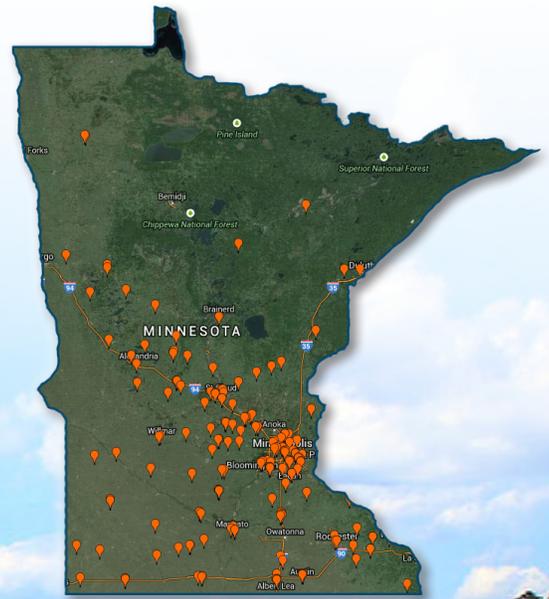


THE FOOD SAFETY AND INSPECTION SERVICE IN MINNESOTA



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



238 FSIS employees work in Minnesota everyday to protect the public health



FSIS's Des Moines, Iowa District has jurisdiction over Minnesota establishments

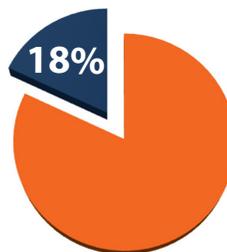


Regulatory Authority

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

190 MEAT AND POULTRY PLANTS IN MINNESOTA

#1 STATE IN TURKEY PRODUCTION



% OF NATION'S TURKEY IS SLAUGHTERED IN MINNESOTA

2013: INSPECTED IN MINNESOTA

10 MILLION HOGS



43.6 MILLION TURKEYS



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