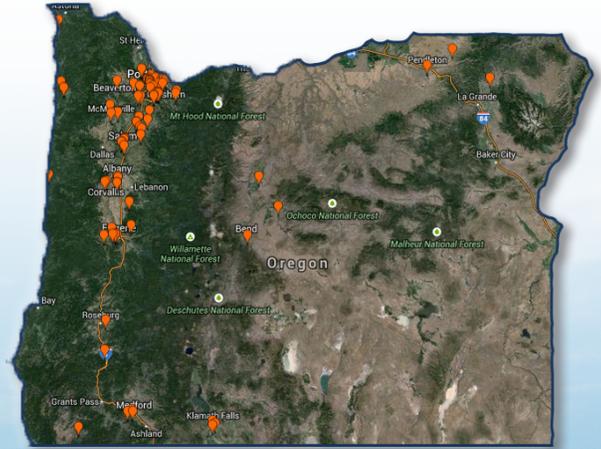


THE FOOD SAFETY AND INSPECTION SERVICE IN OREGON



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



44 FSIS employees work in Oregon everyday to protect the public health



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

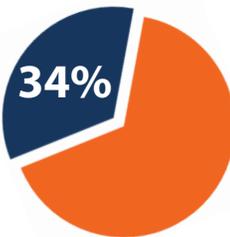


Regulatory Authority

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

98 MEAT AND POULTRY PLANTS IN OREGON

1 IN 8 OREGONIANS ARE EMPLOYED IN AGRICULTURE



LIVESTOCK AND POULTRY ACCOUNT FOR 34% OF OREGON'S TOTAL SALES

2013: INSPECTED IN OREGON

167 THOUSAND HOGS



72 THOUSAND 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