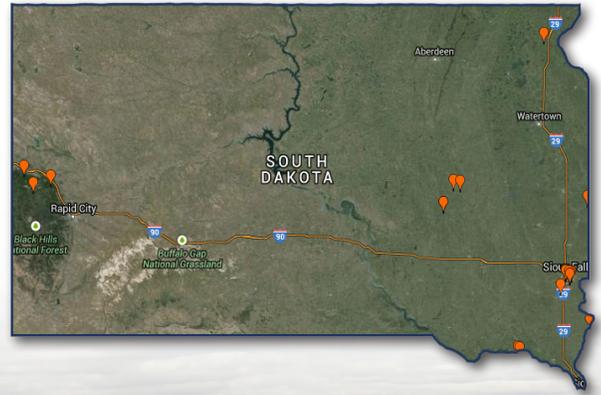


THE FOOD SAFETY AND INSPECTION SERVICE IN SOUTH DAKOTA



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



51 FSIS employees work in South Dakota everyday to protect the public health



FSIS Des Moines, Iowa District has jurisdiction over South Dakota establishments

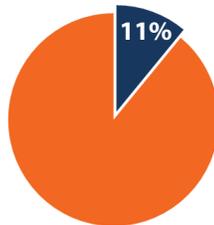


Regulatory Authority

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

22 MEAT AND POULTRY PLANTS STATEWIDE

#9 STATE IN HOG PRODUCTION



% OF SOUTH DAKOTA'S HOGS SOLD IN HUTCHINSON COUNTY

2013: INSPECTED IN SOUTH DAKOTA

4.7 MILLION HOGS



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