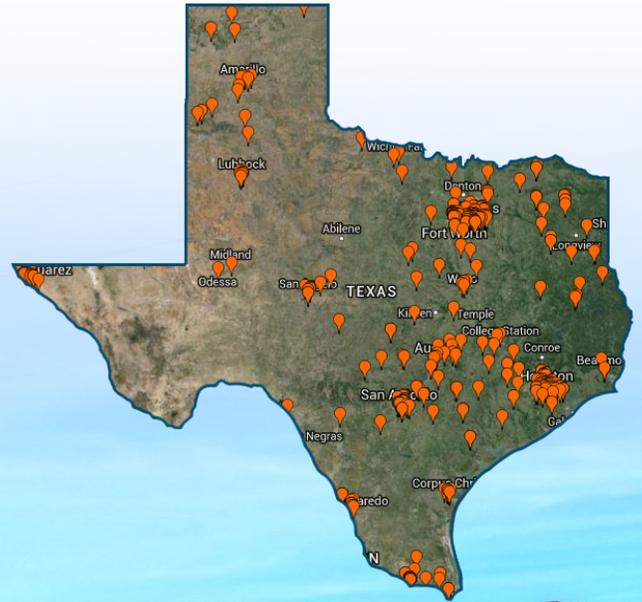


THE FOOD SAFETY AND INSPECTION SERVICE IN TEXAS



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



Dallas is home to 1 of 10 FSIS district offices



585 FSIS employees work in Texas everyday to protect the public health

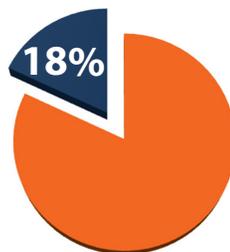


Regulatory Authority

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

400 MEAT AND POULTRY PLANTS IN TEXAS

#1 STATE IN BEEF EXPORTS



18% % OF NATION'S CATTLE SLAUGHTERED IN TEXAS

2013: INSPECTED IN TEXAS

614 MILLION BROILERS



5.9 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