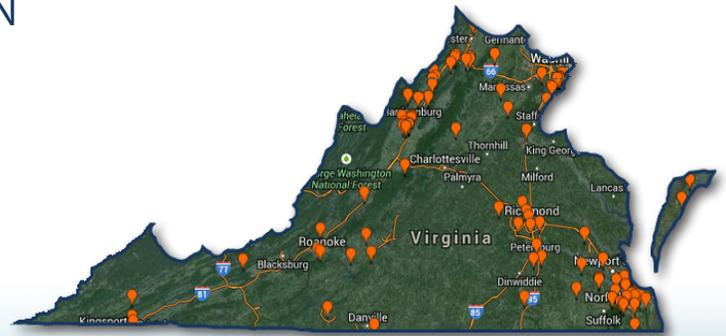


THE FOOD SAFETY AND INSPECTION SERVICE IN VIRGINIA



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



185 FSIS employees work in Virginia everyday to protect the public health



FSIS's Raleigh, North Carolina District has jurisdiction over Virginia establishments

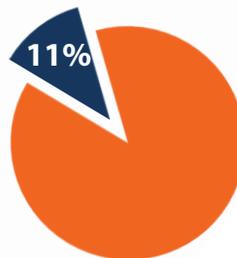


Regulatory Authority

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

118 MEAT AND POULTRY PLANTS IN VIRGINIA

#4 STATE IN TURKEY PRODUCTION



% OF NATION'S TURKEY SLAUGHTERED IN VIRGINIA

2013: INSPECTED IN VIRGINIA

26 MILLION TURKEYS



320 MILLION BROILERS



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