

Traditional Poultry Inspection

Federal food safety inspectors spent most of their time looking for obvious visual defects like broken bones and bruises, which affect the appearance but not the safety of the product.



Modern Poultry Inspection

Modern food safety inspection makes use of science-based methods to detect *Salmonella* and *Campylobacter*, keeping invisible but real threats to human health out of commerce. Up to 5,000 foodborne illnesses will be prevented annually.

