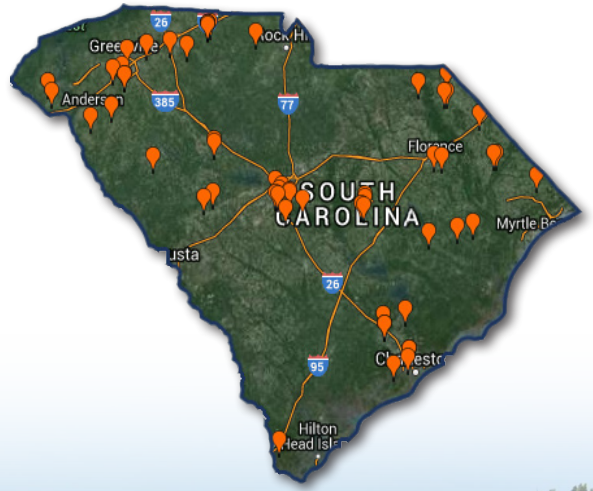


THE FOOD SAFETY AND INSPECTION SERVICE IN SOUTH CAROLINA



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



133 FSIS employees work in South Carolina everyday to protect the public health



FSIS's Atlanta, Georgia District has jurisdiction over South Carolina establishments

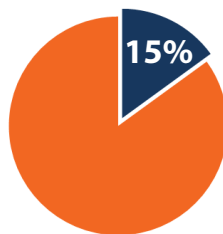


Regulatory Authority

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

58 MEAT AND POULTRY PLANTS STATEWIDE

#12 STATE IN CHICKEN PRODUCTION



% OF SOUTH CAROLINA'S BROILERS SOLD IN LEXINGTON COUNTY

2013: INSPECTED IN SOUTH CAROLINA

277 MILLION BROILERS



160 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