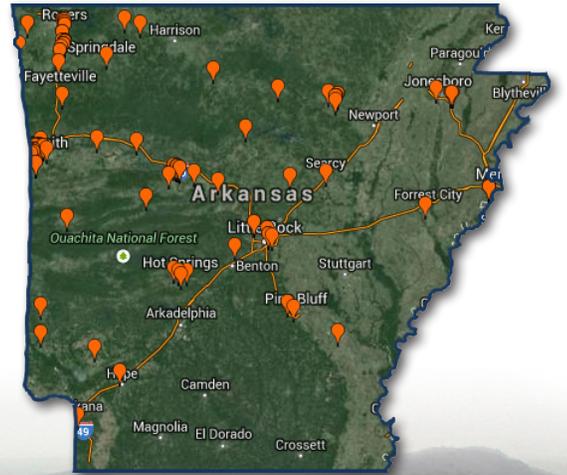


THE FOOD SAFETY AND INSPECTION SERVICE IN ARKANSAS



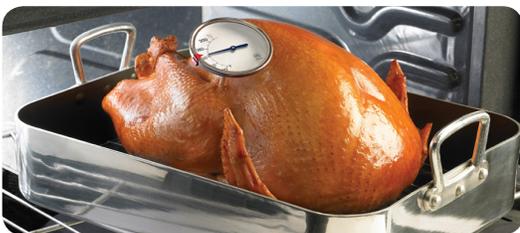
The Food Safety and Inspection Service (FSIS) is responsible for ensuring that meat, poultry, and processed egg products produced in Arkansas are safe, wholesome, and accurately labeled. Federal inspection personnel maintain a presence in over 6,200 establishments nationwide working to prevent foodborne illness and protect the public health.



459 FSIS employees work in Arkansas everyday to protect the public health



Springdale is home to 1 of 10 FSIS district offices

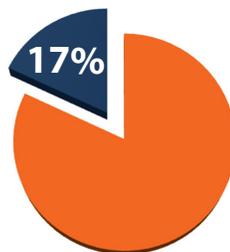


Regulatory Authority

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

107 MEAT AND POULTRY PLANTS IN ARKANSAS

#3 STATE IN CHICKEN PRODUCTION



17%
% OF NATION'S TURKEY
SLAUGHTERED IN
ARKANSAS

2013: INSPECTED IN ARKANSAS

887 MILLION
BROILERS



43 MILLION
TURKEYS



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