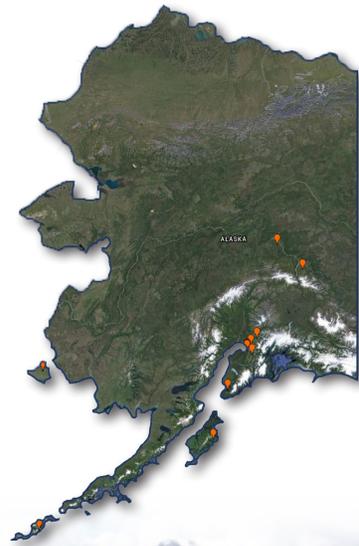


THE FOOD SAFETY AND INSPECTION SERVICE IN ALASKA



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



FSIS's Denver, Colorado District has jurisdiction over Alaska establishments

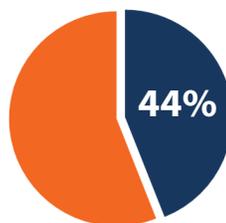


Regulatory Authority

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

19 MEAT AND POULTRY PLANTS IN ALASKA

833 THOUSAND ACRES OF FARMLAND



44% % OF ALASKA'S CATTLE SOLD IN FAIRBANKS COUNTY

2013: INSPECTED IN ALASKA

1.8 THOUSAND HEAD OF LIVESTOCK



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