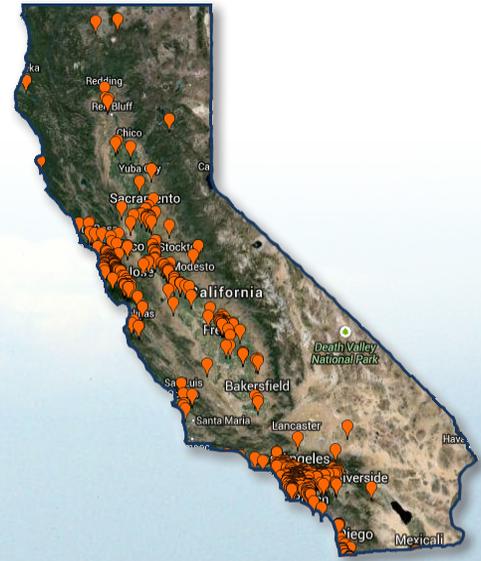


THE FOOD SAFETY AND INSPECTION SERVICE IN CALIFORNIA



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



488 FSIS employees work in California everyday to protect the public health



Alameda is home to 1 of 10 FSIS district offices and FSIS's Western Laboratory

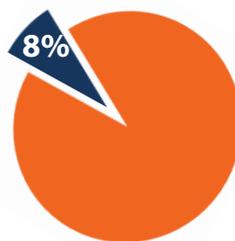


Regulatory Authority

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

758 MEAT AND POULTRY PLANTS IN CALIFORNIA

#4 STATE IN CATTLE PRODUCTION



% OF NATION'S CATTLE IS SLAUGHTERED IN CALIFORNIA

2013: INSPECTED IN CALIFORNIA

262 MILLION BROILERS



1.7 MILLION 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