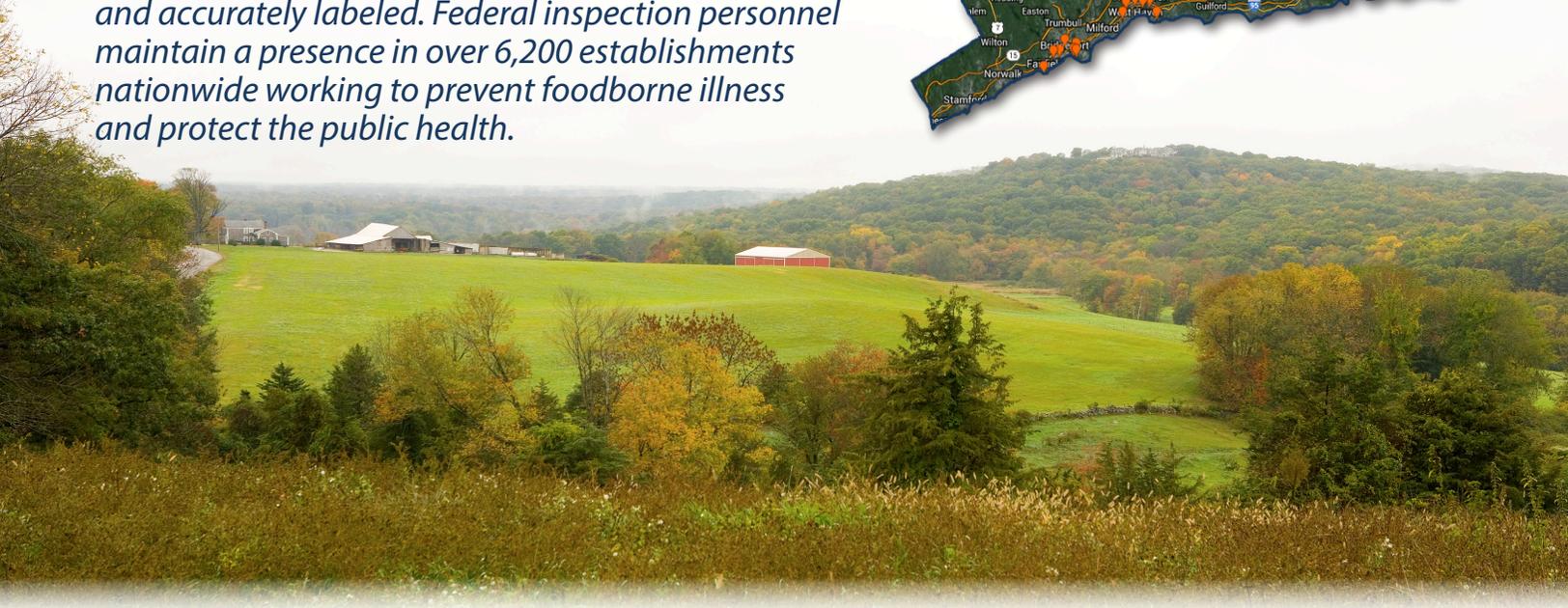
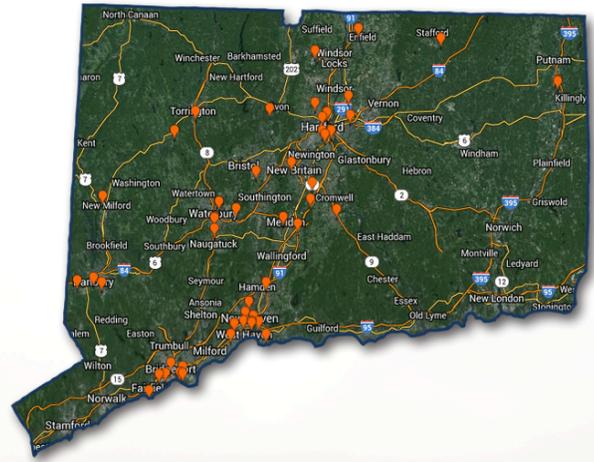


THE FOOD SAFETY AND INSPECTION SERVICE IN CONNECTICUT



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



19 FSIS employees work in Connecticut everyday to protect the public health



FSIS's Philadelphia, PA District has jurisdiction over Connecticut establishments

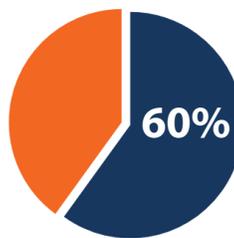


Regulatory Authority

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

49 MEAT AND POULTRY PLANTS IN CONNECTICUT

#5 AGRICULTURAL COMMODITY IS CATTLE AND CALVES



60% OF THE LAND IN CONNECTICUT IS FARMLAND

2013: INSPECTED IN NEW ENGLAND

93.7 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