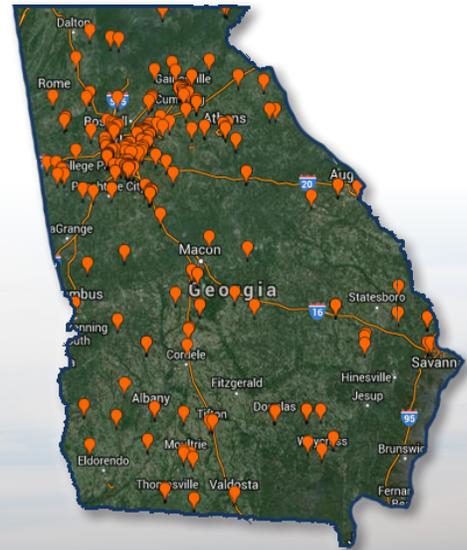


THE FOOD SAFETY AND INSPECTION SERVICE IN GEORGIA



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



597 FSIS employees work in Georgia everyday to protect the public health



Atlanta is home to 1 of 10 FSIS district offices and FSIS's Eastern Laboratory is located in Athens

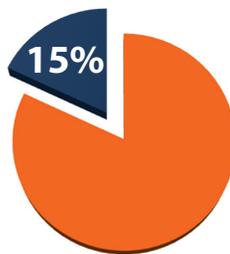


Regulatory Authority

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

252 MEAT AND POULTRY PLANTS IN GEORGIA

#1 STATE IN BROILER PRODUCTION



15%
% OF NATION'S CHICKEN IS SLAUGHTERED IN GEORGIA

2013: INSPECTED IN GEORGIA

1.2 BILLION BROILERS



337 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