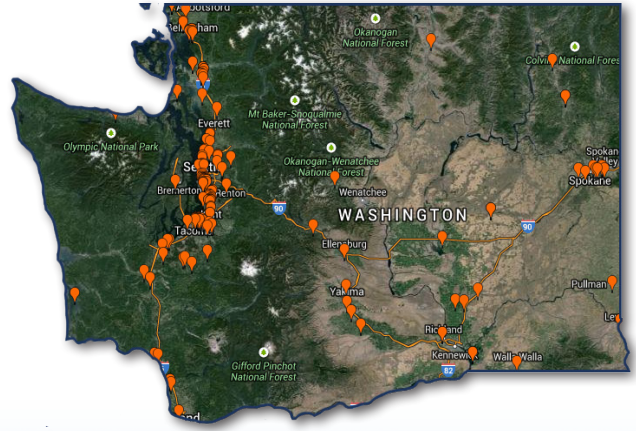


THE FOOD SAFETY AND INSPECTION SERVICE IN WASHINGTON



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



117 FSIS employees work in Washington everyday to protect the public health



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

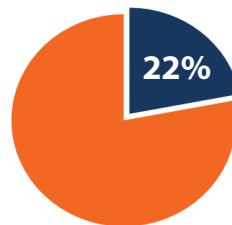


Regulatory Authority

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

159 MEAT AND POULTRY PLANTS STATEWIDE

14 MILLION ACRES OF FARMLAND



22% % OF WASHINGTON'S CATTLE SOLD IN GRANT COUNTY

2013: INSPECTED IN WASHINGTON

53 MILLION BROILERS



1.1 MILLION HEAD OF 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