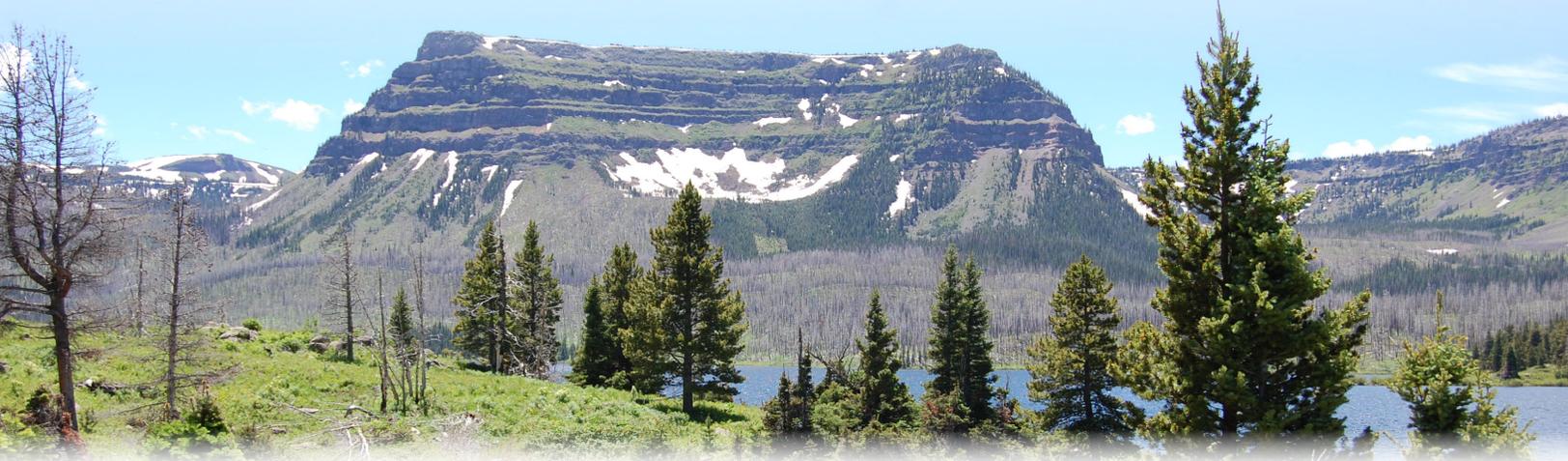
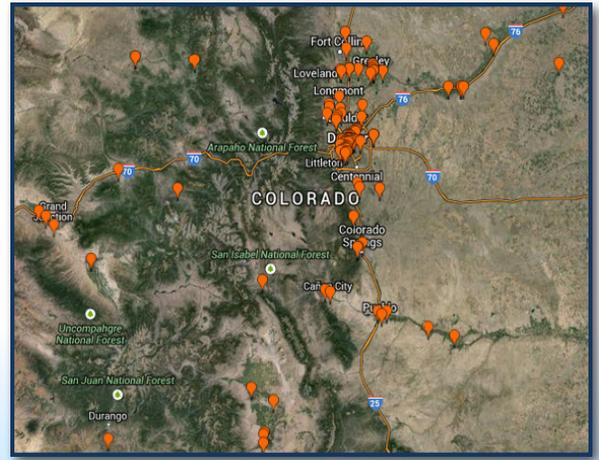


THE FOOD SAFETY AND INSPECTION SERVICE IN COLORADO



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



159 FSIS employees work in Colorado everyday to protect the public health



Denver is home to 1 of 10 FSIS district offices



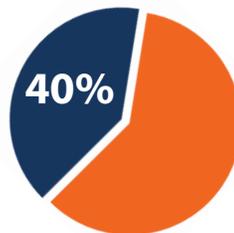
Regulatory Authority

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

119 MEAT AND POULTRY PLANTS IN COLORADO

#1 STATE IN SHEEP PRODUCTION

#4 STATE IN CATTLE PRODUCTION



40% % OF NATION'S SHEEP SLAUGHTERED IN COLORADO

2013: INSPECTED IN COLORADO

936 THOUSAND SHEEP

2.5 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