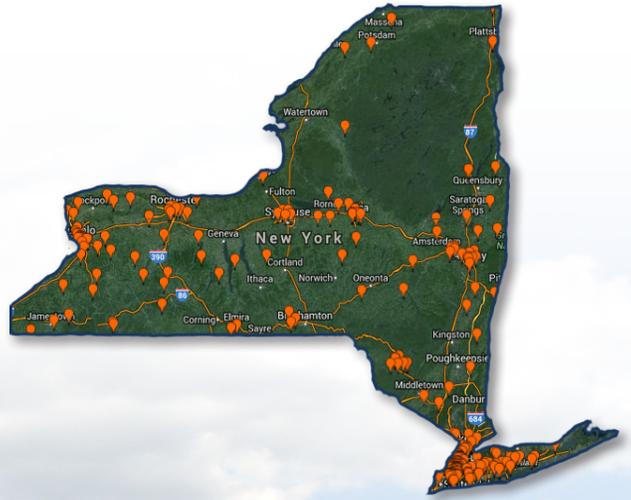


THE FOOD SAFETY AND INSPECTION SERVICE IN NEW YORK



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



179 FSIS employees work in New York everyday to protect the public health



FSIS's Philadelphia, PA District has jurisdiction over New York establishments

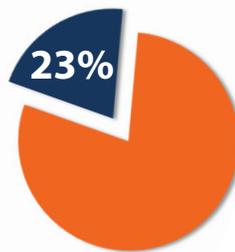


Regulatory Authority

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

346 MEAT AND POULTRY PLANTS IN NEW YORK

#2 STATE IN MEAT AND POULTRY IMPORTS



% OF NEW YORK'S LAND IS USED FOR AGRICULTURE

2013: INSPECTED IN NEW YORK

21 MILLION BROILERS



211 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