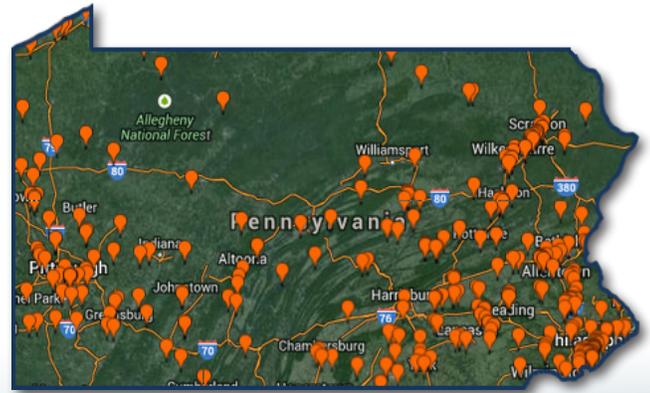


THE FOOD SAFETY AND INSPECTION SERVICE IN PENNSYLVANIA



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



316 FSIS employees work in Pennsylvania everyday to protect the public health



Philadelphia is home to 1 of 10 FSIS District Offices



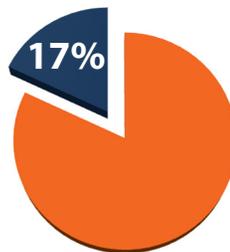
Regulatory Authority

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

393

MEAT AND POULTRY PLANTS STATEWIDE

#3 STATE IN VEAL PRODUCTION



% OF NATION'S CALVES INSPECTED IN PENNSYLVANIA

2013: INSPECTED IN PENNSYLVANIA

133 THOUSAND CALVES



125 MILLION BROILERS



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