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.

119 MEAT AND POULTRY PLANTS IN COLORADO

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

#1 STATE IN SHEEP PRODUCTION

40% OF NATION’S SHEEP SLAUGHTERED IN COLORADO

2013: INSPECTED IN COLORADO

936 THOUSAND SHEEP

2.5 MILLION HEAD OF CATTLE

% OF NATION’S SHEEP SLAUGHTERED IN COLORADO

STATE IN CATTLE PRODUCTION

USDA is an equal opportunity provider and employer.