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

597 FSIS employees work in Georgia everyday to protect the public health.

Atlanta is home to 1 of 10 FSIS district offices and FSIS's Eastern Laboratory is located in Athens.

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

252 MEAT AND POULTRY PLANTS IN GEORGIA

% OF NATION’S CHICKEN IS SLAUGHTERED IN GEORGIA

15%

2013: INSPECTED IN GEORGIA
1.2 BILLION BROILERS
337 THOUSAND HEAD OF LIVESTOCK

% OF NATION’S CHICKEN IS SLAUGHTERED IN GEORGIA

#1 STATE IN BROILER PRODUCTION