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

338 FSIS employees work in Iowa everyday to protect the public health

Des Moines 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

181 MEAT AND POULTRY PLANTS IN IOWA

#1 STATE IN HOG PRODUCTION

26% OF NATION’S HOGS SLAUGHTERED IN IOWA

2013: INSPECTED IN IOWA
- 29 MILLION HOGS
- 6 MILLION HEAD OF CATTLE