THE FOOD SAFETY AND INSPECTION SERVICE IN IDAHO

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

26 FSIS employees work in Idaho everyday to protect the public health

FSIS’s Denver, Colorado District has jurisdiction over Idaho establishments

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

38 MEAT AND POULTRY PLANTS IN IDAHO

#2 AGRICULTURAL COMMODITY IS CATTLE AND CALVES

18% % of Idaho’s cattle and calves sold in Cassia County

2013: INSPECTED IN IDAHO
136 THOUSAND HOGS
33 THOUSAND CATTLE


USDA is an equal opportunity provider and employer.