

THE FOOD SAFETY AND INSPECTION SERVICE IN ILLINOIS



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



209 FSIS employees work in Illinois everyday to protect the public health



Chicago is home to 1 of 10 FSIS District Offices

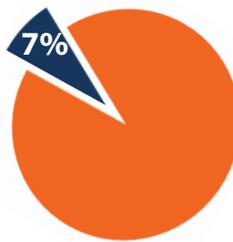


Regulatory Authority

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

382 MEAT AND POULTRY PLANTS IN ILLINOIS

#2 STATE IN HOG PRODUCTION



% OF NATION'S HOGS
SLAUGHTERED IN ILLINOIS

2013: INSPECTED IN ILLINOIS

10.7 MILLION
HOGS



170 THOUSAND
SHEEP



U.S. Department of Agriculture
Food Safety and Inspection Service
www.fsis.usda.gov

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provider and employer.

Source: USDA, National Agricultural
Statistics Service, 2012/2013