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

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

150 FSIS employees work in Indiana everyday to protect the public health
FSIS’s Chicago, Illinois District has jurisdiction over Indiana establishments

85 MEAT AND POULTRY PLANTS IN INDIANA

5 STATE IN PORK PRODUCTION

8% OF NATION’S HOGS SLAUGHTERED IN INDIANA

2013: INSPECTED IN INDIANA
8.5 MILLION HOGS
18.8 MILLION TURKEYS