THE FOOD SAFETY AND INSPECTION SERVICE IN KANSAS

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

241 FSIS employees work in Kansas everyday to protect the public health

FSIS’s Springdale, Arkansas District has jurisdiction over Kansas establishments

65 MEAT AND POULTRY PLANTS IN KANSAS

#2 STATE IN CATTLE PRODUCTION

21% % OF NATION’S CATTLE IS SLAUGHTERED IN KANSAS

2013: INSPECTED IN KANSAS
6.3 MILLION HEAD OF CATTLE