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

102 FSIS employees work in Louisiana everyday to protect the public health

FSIS’s Dallas, Texas District has jurisdiction over Louisiana establishments

52 MEAT AND POULTRY PLANTS IN LOUISIANA

7.9 MILLION ACRES OF FARMLAND

27% \% OF LOUISIANA’S BROILERS SOLD IN SABINE COUNTY

2013: INSPECTED IN LOUISIANA

186 MILLION BROILERS
23.5 THOUSAND HEAD OF LIVESTOCK


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