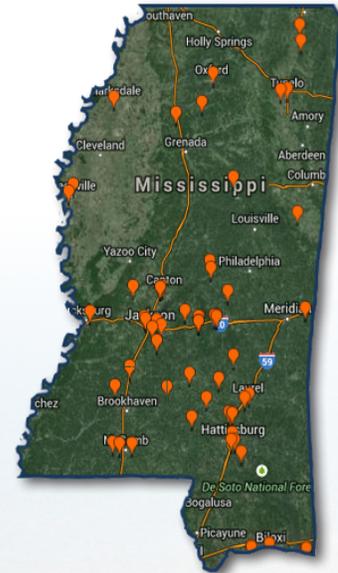


# THE FOOD SAFETY AND INSPECTION SERVICE IN MISSISSIPPI



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



337 FSIS employees work in Mississippi everyday to protect the public health



Jackson is home to 1 of 10 FSIS district offices



## Regulatory Authority

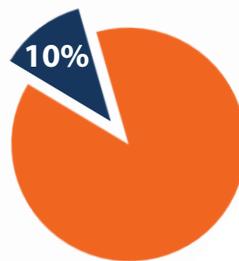
- Federal Meat Inspection Act, 1906
- Poultry Products Inspection Act, 1957
- Egg Products Inspection Act, 1970
- Humane Methods of Slaughter Act, 1958

# 63

## MEAT AND POULTRY PLANTS IN MISSISSIPPI

#1 STATE IN CATFISH PRODUCTION

#5 STATE IN CHICKEN PRODUCTION



% OF MISSISSIPPI'S BROILERS SOLD IN SMITH COUNTY

## 2013: INSPECTED IN MISSISSIPPI

708 MILLION BROILERS



U.S. Department of Agriculture  
Food Safety and Inspection Service  
[www.fsis.usda.gov](http://www.fsis.usda.gov)

USDA is an equal opportunity provider and employer.

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