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.

Regulatory Authority

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

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

Jackson is home to 1 of 10 FSIS district offices

63 MEAT AND POULTRY PLANTS IN MISSISSIPPI

#1 STATE IN CATFISH PRODUCTION

#5 STATE IN CHICKEN PRODUCTION

10% OF MISSISSIPPI’S BROILERS SOLD IN SMITH COUNTY

2013: INSPECTED IN MISSISSIPPI

708 MILLION BROILERS