

THE FOOD SAFETY AND INSPECTION SERVICE IN OKLAHOMA



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



107 FSIS employees work in Oklahoma everyday to protect the public health



FSIS's Dallas, Texas District has jurisdiction over Oklahoma establishments

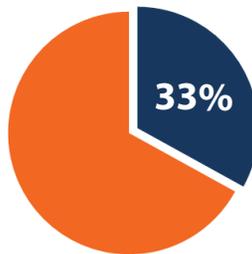


Regulatory Authority

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

67 MEAT AND POULTRY PLANTS IN OKLAHOMA

#8 STATE IN HOG PRODUCTION



33% % OF OKLAHOMA'S HOGS SOLD IN TEXAS COUNTY

2013: INSPECTED IN OKLAHOMA

5.4 MILLION HOGS

137 MILLION BROILERS



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

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