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.

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

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

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

33% OF OKLAHOMA’S HOGS SOLD IN TEXAS COUNTY

8 STATE IN HOG PRODUCTION

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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