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

44 FSIS employees work in Oregon everyday to protect the public health

FSIS's Denver, Colorado District has jurisdiction over Oregon establishments

98 MEAT AND POULTRY PLANTS IN OREGON

1 IN 8 OREGONIANS ARE EMPLOYED IN AGRICULTURE

LIVESTOCK AND POULTRY ACCOUNT FOR 34% OF OREGON’S TOTAL SALES

2013: INSPECTED IN OREGON
- 167 THOUSAND HOGS
- 72 THOUSAND HEAD OF CATTLE