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

133 FSIS employees work in South Carolina everyday to protect the public health

FSIS's Atlanta, Georgia District has jurisdiction over South Carolina establishments

58 MEAT AND POULTRY PLANTS STATEWIDE

#12 STATE IN CHICKEN PRODUCTION

15% % OF SOUTH CAROLINA’S BROILERS SOLD IN LEXINGTON COUNTY

2013: INSPECTED IN SOUTH CAROLINA
277 MILLION BROILERS
160 THOUSAND HEAD OF CATTLE