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

51 FSIS employees work in South Dakota everyday to protect the public health

FSIS Des Moines, Iowa District has jurisdiction over South Dakota establishments

THE FOOD SAFETY AND INSPECTION SERVICE IN SOUTH DAKOTA

% OF SOUTH DAKOTA’S HOGS SOLD IN HUTCHINSON COUNTY

22 MEAT AND POULTRY PLANTS STATEWIDE

#9 STATE IN HOG PRODUCTION

2013: INSPECTED IN SOUTH DAKOTA

4.7 MILLION HOGS

USDA is an equal opportunity provider and employer.