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

213 FSIS employees work in Tennessee everyday to protect the public health

FSIS’s Jackson, Mississippi District has jurisdiction over Tennessee establishments

120 MEAT AND POULTRY PLANTS STATEWIDE

#11 STATE IN CHICKEN PRODUCTION

20% % OF TENNESSEE’S BROILERS SOLD IN BRADLEY COUNTY

2013: INSPECTED IN TENNESSEE
299 MILLION BROILERS