

THE FOOD SAFETY AND INSPECTION SERVICE IN TENNESSEE



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.



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



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

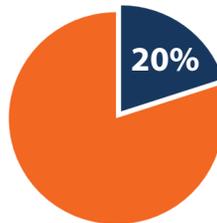


Regulatory Authority

- Federal Meat Inspection Act, 1906
- Poultry Products Inspection Act, 1957
- Egg Products Inspection Act, 1970
- Humane Methods of Slaughter Act, 1958

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



U.S. Department of Agriculture
Food Safety and Inspection Service
www.fsis.usda.gov

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Source: USDA, National Agricultural Statistics Service, 2012/2013