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

Dallas is home to 1 of 10 FSIS district offices
585 FSIS employees work in Texas everyday to protect the public health

400 MEAT AND POULTRY PLANTS IN TEXAS

18% OF NATION’S CATTLE SLAUGHTERED IN TEXAS

2013: INSPECTED IN TEXAS
- 614 MILLION BROILERS
- 5.9 MILLION HEAD OF CATTLE

#1 STATE IN BEEF EXPORTS