

# THE FOOD SAFETY AND INSPECTION SERVICE IN UTAH



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



47 FSIS employees work in Utah everyday to protect the public health



FSIS's Denver, Colorado District has jurisdiction over Utah establishments

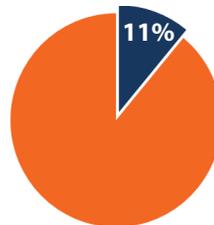


## Regulatory Authority

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

# 74 MEAT AND POULTRY PLANTS IN UTAH

# 11 MILLION ACRES OF FARMLAND



% OF UTAH'S CATTLE SOLD IN BOX ELDER COUNTY

## 2013: INSPECTED IN UTAH

622 THOUSAND HEAD OF CATTLE



U.S. Department of Agriculture  
Food Safety and Inspection Service  
[www.fsis.usda.gov](http://www.fsis.usda.gov)

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