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