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

185 FSIS employees work in Virginia everyday to protect the public health

FSIS’s Raleigh, North Carolina District has jurisdiction over Virginia establishments

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

118 MEAT AND POULTRY PLANTS IN VIRGINIA

#4 STATE IN TURKEY PRODUCTION

11%

% OF NATION’S TURKEY SLAUGHTERED IN VIRGINIA

2013: INSPECTED IN VIRGINIA
26 MILLION TURKEYS
320 MILLION BROILERS