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

117 FSIS employees work in Washington everyday to protect the public health

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

159 MEAT AND POULTRY PLANTS STATEWIDE

14 MILLION ACRES OF FARMLAND

1.1 MILLION HEAD OF CATTLE

53 MILLION BROILERS

22% % OF WASHINGTON’S CATTLE SOLD IN GRANT COUNTY

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

USDA is an equal opportunity provider and employer.