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

FSIS’s Denver, Colorado District has jurisdiction over Wyoming establishments.

1 MEAT PROCESSING PLANT IN WYOMING

30 MILLION ACRES OF FARMLAND

% OF WYOMING’S CATTLE SOLD IN GOSHEN COUNTY

12%

2013: INSPECTED IN WYOMING

12 THOUSAND HEAD OF LIVESTOCK