

THE FOOD SAFETY AND INSPECTION SERVICE IN INDIANA



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



150 FSIS employees work in Indiana everyday to protect the public health



FSIS's Chicago, Illinois District has jurisdiction over Indiana establishments

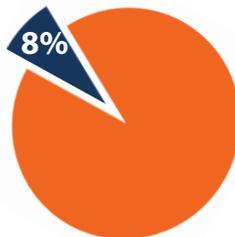


Regulatory Authority

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

85 MEAT AND POULTRY PLANTS IN INDIANA

#5 STATE IN PORK PRODUCTION



% OF NATION'S HOGS SLAUGHTERED IN INDIANA

2013: INSPECTED IN INDIANA

8.5 MILLION HOGS



18.8 MILLION TURKEYS

