

# THE FOOD SAFETY AND INSPECTION SERVICE IN IDAHO



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



26 FSIS employees work in Idaho everyday to protect the public health



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

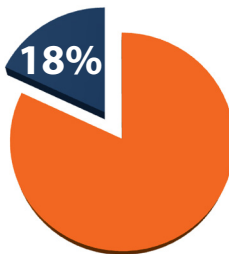


## Regulatory Authority

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

**38** MEAT AND POULTRY PLANTS IN IDAHO

**#2** AGRICULTURAL COMMODITY IS CATTLE AND CALVES



% OF IDAHO'S CATTLE AND CALVES SOLD IN CASSIA COUNTY

## 2013: INSPECTED IN IDAHO

136 THOUSAND HOGS



33 THOUSAND CATTLE



U.S. Department of Agriculture  
Food Safety and Inspection Service  
www.fsis.usda.gov

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Source: USDA, National Agricultural Statistics Service, 2012/2013