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

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 Raleigh, North Carolina District has jurisdiction over West Virginia establishments.

30 FSIS employees work in West Virginia everyday to protect the public health.

25 Meat and Poultry Plants in West Virginia

3.6 Million Acres of Farmland

44% % of West Virginia’s Broilers Sold in Hardy County

2013: Inspected in West Virginia
114 Million Broilers