

# THE FOOD SAFETY AND INSPECTION SERVICE IN WEST VIRGINIA



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.



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



FSIS's Raleigh, North Carolina District has jurisdiction over West Virginia establishments

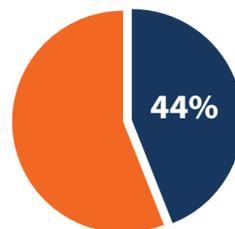


## Regulatory Authority

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

**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



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