

THE FOOD SAFETY AND INSPECTION SERVICE IN OHIO



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



132 FSIS employees work in Ohio everyday to protect the public health



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

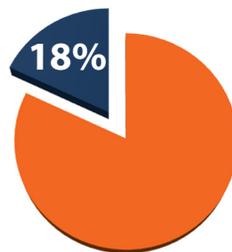


Regulatory Authority

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

194 MEAT AND POULTRY PLANTS IN OHIO

#2 STATE IN VEAL PRODUCTION



% OF NATION'S CALVES INSPECTED IN OHIO

2013: INSPECTED IN OHIO

138 THOUSAND CALVES

70 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