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

18% OF NATION'S CALVES INSPECTED IN OHIO

2013: INSPECTED IN OHIO
138 THOUSAND CALVES
70 MILLION BROILERS