

THE FOOD SAFETY AND INSPECTION SERVICE IN IOWA



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



338 FSIS employees work in Iowa everyday to protect the public health



Des Moines is home to 1 of 10 FSIS District offices



Regulatory Authority

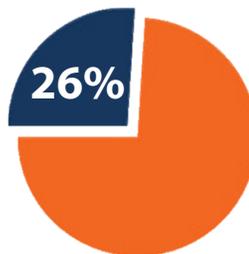
- Federal Meat Inspection Act, 1906
- Poultry Products Inspection Act, 1957
- Egg Products Inspection Act, 1970
- Humane Methods of Slaughter Act, 1958

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MEAT AND POULTRY PLANTS IN IOWA

#1

STATE IN HOG PRODUCTION



% OF NATION'S HOGS
SLAUGHTERED IN IOWA

2013: INSPECTED IN IOWA

29 MILLION
HOGS



6 MILLION
HEAD OF CATTLE



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

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provider and employer.

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