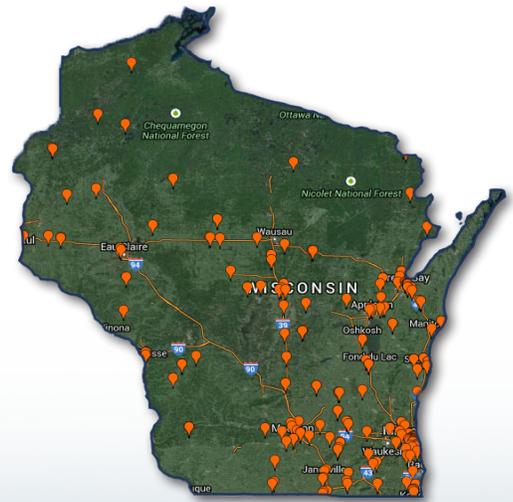


# THE FOOD SAFETY AND INSPECTION SERVICE IN WISCONSIN



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



166 FSIS employees work in Wisconsin everyday to protect the public health



FSIS's Des Moines, Iowa District has jurisdiction over Wisconsin establishments

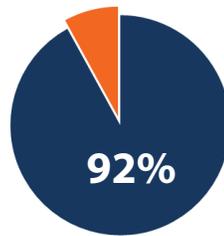


## Regulatory Authority

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

# 196 MEAT AND POULTRY PLANTS IN WISCONSIN

## 14 MILLION ACRES OF FARMLAND



% OF WISCONSIN'S BROILERS SOLD IN TREMPEALEAU AND BUFFALO COUNTIES

## 2013: INSPECTED IN WISCONSIN

50.5 MILLION BROILERS



1.6 MILLION HEAD OF CATTLE



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

USDA is an equal opportunity provider and employer.

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