

THE FOOD SAFETY AND INSPECTION SERVICE IN KENTUCKY



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



199 FSIS employees work in Kentucky everyday to protect the public health



FSIS's Jackson, Mississippi District has jurisdiction over Kentucky establishments

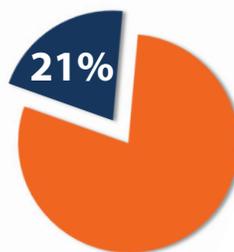


Regulatory Authority

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

119 MEAT AND POULTRY PLANTS STATEWIDE

#8 STATE IN CHICKEN PRODUCTION



% OF KENTUCKY'S BROILERS SOLD IN GRAVES COUNTY

2013: INSPECTED IN KENTUCKY

312 MILLION BROILERS



13 THOUSAND SHEEP



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