

# THE FOOD SAFETY AND INSPECTION SERVICE IN MISSOURI



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



290 FSIS employees work in Missouri everyday to protect the public health



St. Louis is home to FSIS's Midwestern laboratory

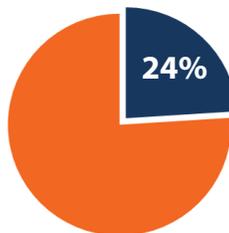


## Regulatory Authority

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

**156** MEAT AND POULTRY PLANTS IN MISSOURI

**#6** STATE IN PORK PRODUCTION



24%  
% OF MISSOURI'S HOGS SOLD IN VERNON COUNTY

## 2013: INSPECTED IN MISSOURI

8.4 MILLION  
HOGS



438 MILLION  
BROILERS



U.S. Department of Agriculture  
Food Safety and Inspection Service  
[www.fsis.usda.gov](http://www.fsis.usda.gov)

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