

THE FOOD SAFETY AND INSPECTION SERVICE IN WYOMING



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



FSIS's Denver, Colorado District has jurisdiction over Wyoming establishments

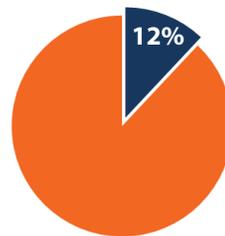


Regulatory Authority

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

1 MEAT PROCESSING PLANT IN WYOMING

30 MILLION ACRES OF FARMLAND



% OF WYOMING'S CATTLE SOLD IN GOSHEN COUNTY

2013: INSPECTED IN WYOMING

12 THOUSAND HEAD OF LIVESTOCK



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