



Food Safety and Inspection Service
U.S. DEPARTMENT OF AGRICULTURE



Food Safety and Inspection Service: Overview

Thomas Collaro
9/16/2026

Our Mission

Protect public health by preventing illness from meat, poultry, and egg products.

Our Vision

Everyone's food is safe.



Federal Acts Governing FSIS



Federal Meat Inspection Act (FMIA), 1906



Poultry Products Inspection Act (PPIA), 1957



Egg Products Inspection Act (EPIA), 1970



Humane Methods of Slaughter Act (HMSA), 1958

Agricultural Marketing Act (AMA), 1946



Our Presence (Fiscal Year 2025)



7,500
FSIS EMPLOYEES



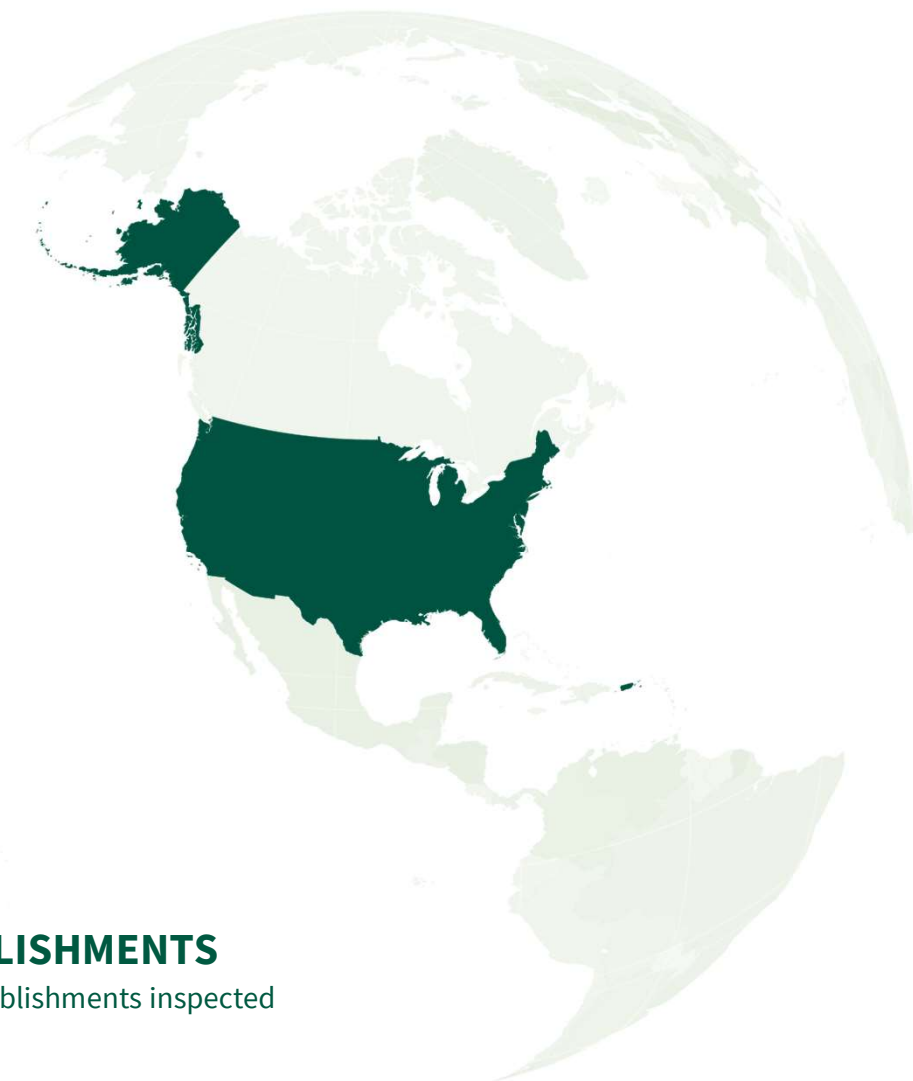
7,000
FRONT LINE WORKFORCE

Frontline employees are inspection personnel, lab employees, and investigators.

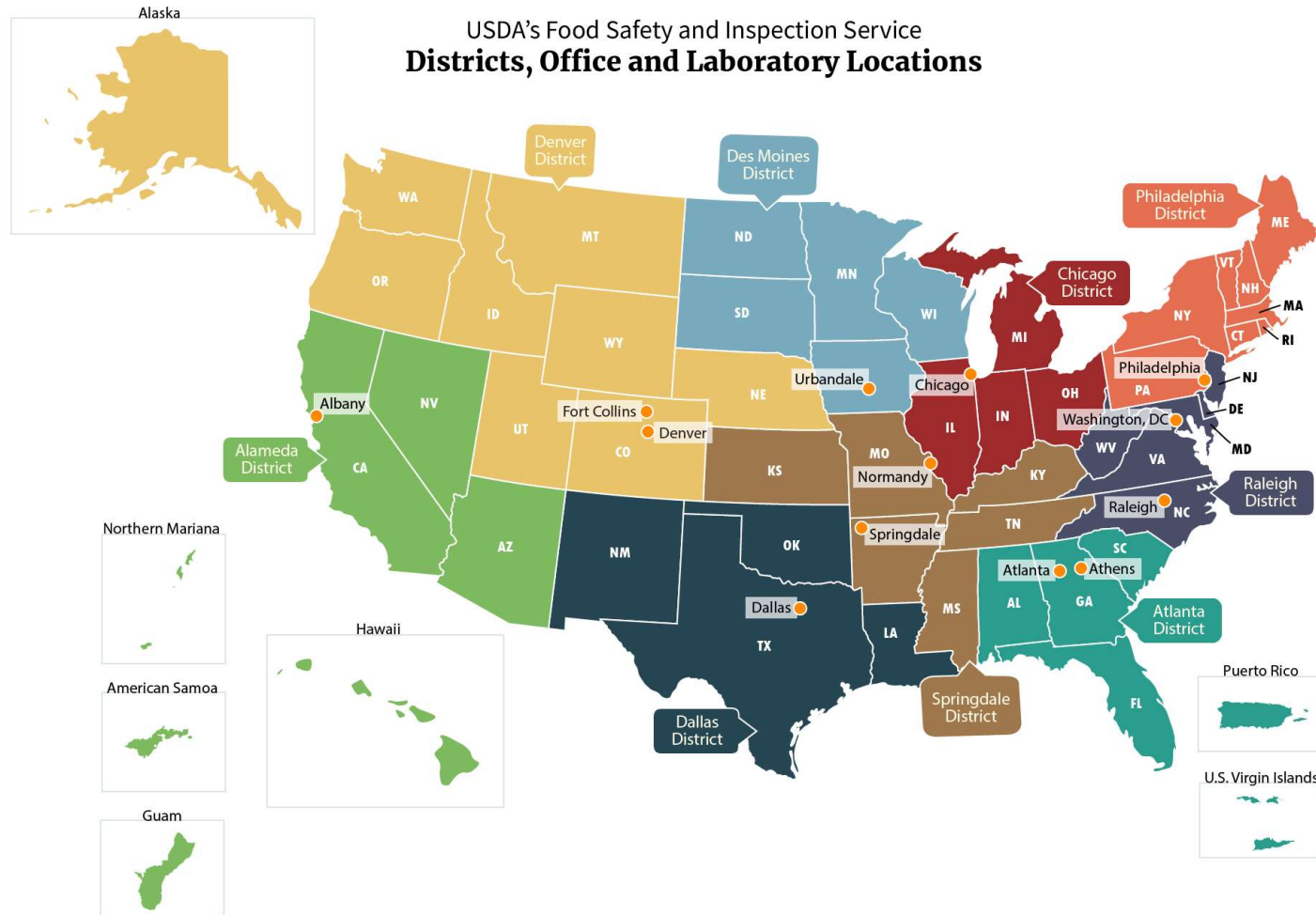


7,100
FEDERALLY INSPECTED ESTABLISHMENTS

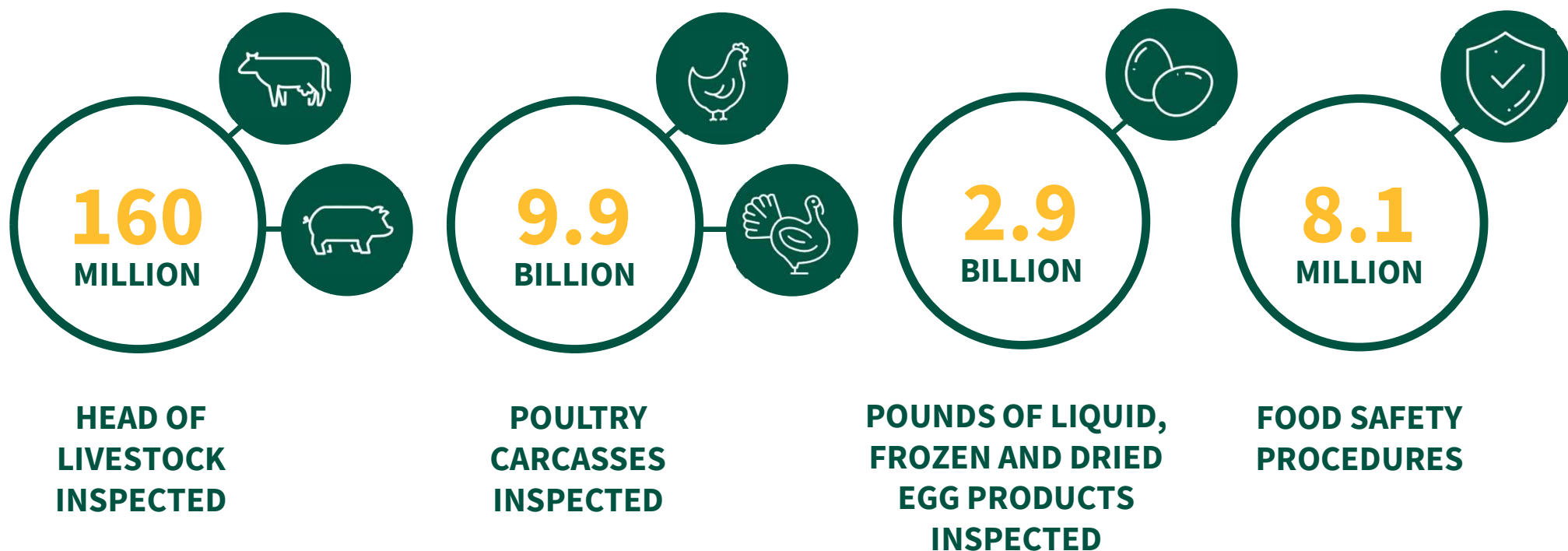
Over 91% of the slaughter and processing establishments inspected by FSIS are considered small or very small.



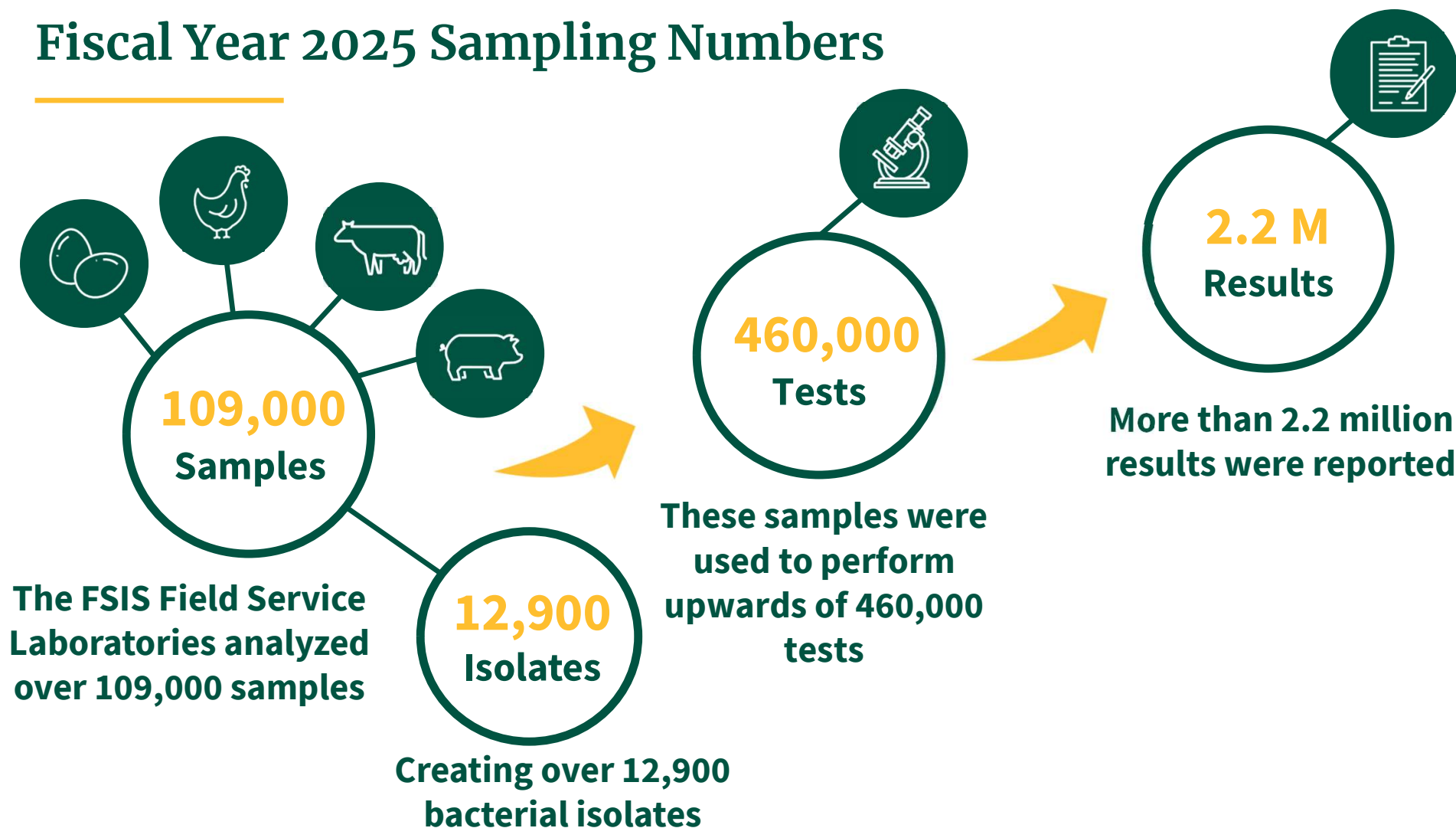
FSIS Locations



Our Inspection by the Numbers (Fiscal Year 2025)



Fiscal Year 2025 Sampling Numbers



How FSIS Prevents Foodborne Illness



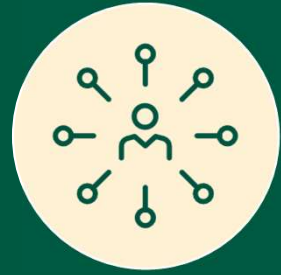
Performs food
safety inspection at
7,100
establishments
nationwide



Maximizes domestic
and international
compliance with
food safety
practices



Conducts public
education and
outreach to
increase safe food
handling practices



Collaborates with
internal and
external
stakeholders

Advancing Food Safety and Inspection



FSIS is a data-driven agency that leads with science to advance food safety at all federally inspected meat, poultry, and egg products establishments.

Application of Science and Data at FSIS

Science and Data Sources

Sampling Program Results

Inspection Task Results

Independent Research Results

Data from Agency Partners

**Decision
Making**

Outcomes

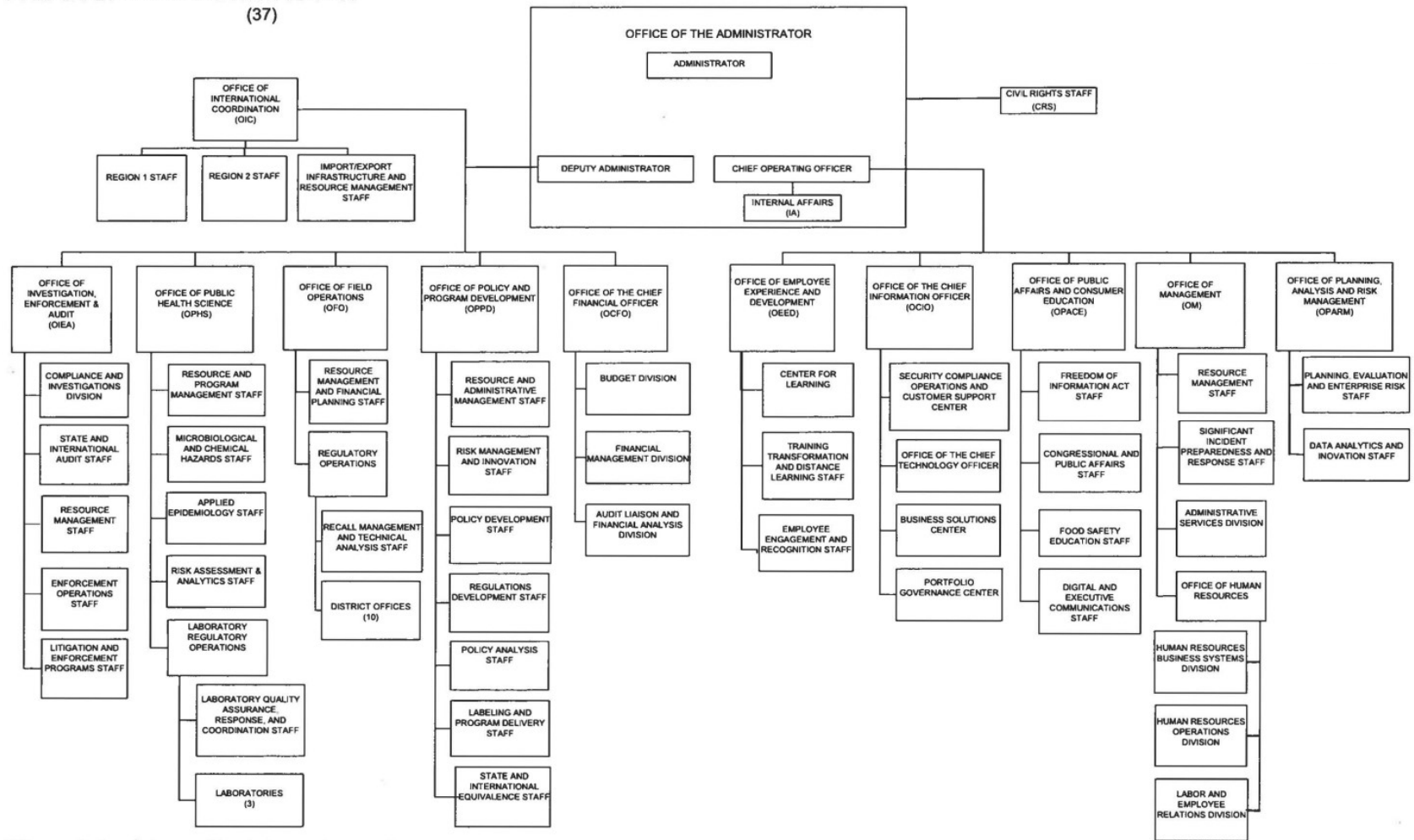
Changes to Policy and Regulations

Changes to Industry Guidelines

Updates to Inspection Activities

New Consumer Education Materials

U.S. DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
(37)



FSIS ensures that the nation's commercial supply of meat, poultry, egg products is safe, wholesome, and properly labeled as required by the Federal Meat Inspection Act, the Poultry Products Inspection Act, and the Egg Products Inspection Act. Supersedes Chart approved 05/19/2023.

FSIS (1)

Office of Food Safety (OFS)

- USDA mission area that houses the Under Secretary for Food Safety and is charged with carrying out the Administration's food safety priorities.
- Works closely with stakeholders and food safety partners across government, providing leadership and vision for FSIS to ensure that the nation's supply of meat, poultry, and egg products is safe and properly labeled.



DR. MINDY BRASHEARS

Under Secretary for Food Safety

Office of the Administrator (OA)

- Responsible for carrying out the full mission of the Agency, ensuring that FSIS accomplishes the goals and objectives in its Strategic Plan.
- OA represents the Agency to the Office of Food Safety.



DR. JUSTIN RANSOM
Administrator

Office of the Administrator (OA)

- Responsible for carrying out the full mission of the Agency, ensuring that FSIS accomplishes the goals and objectives in its Strategic Plan.
- OA represents the Agency to the Office of Food Safety.



MR. ROBERT BANE

Deputy Administrator of Field Operations

Office of the Administrator (OA)

- Responsible for carrying out the full mission of the Agency, ensuring that FSIS accomplishes the goals and objectives in its Strategic Plan.
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MR. JEREMY TODD REED

Deputy Administrator for Science and Policy

Office of the Administrator (OA)

- Responsible for carrying out the full mission of the Agency, ensuring that FSIS accomplishes the goals and objectives in its Strategic Plan.
- OA represents the Agency to the Office of Food Safety.



MS. KAREN HUNTER

Acting Chief Operating Officer

Office of Field Operations (OFO)

- The largest program area in FSIS, responsible for managing and administering the nation's meat, poultry, and egg products inspection and verification program.
- Organized into 9 District Offices nationwide, OFO carries out FSIS' food safety mission in processing and slaughter facilities across the country.
- OFO also manages all certification work including export certification.



MS. MELISSA MOORE
Assistant Administrator

Office of Field Operations (OFO)

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MR. ROBERT WITTE

Acting Deputy Assistant Administrator

Office of Investigation, Enforcement and Audit (OIEA)

- Responsible for surveillance and investigation of FSIS inspected and in-commerce meat, poultry, and egg products facilities, and investigation of foodborne illness outbreaks.
- Oversee execution and application of enforcement of FSIS criminal, civil, and administrative sanctions.
- Verification of “equal to” status of state meat and poultry programs and equivalence of imported amenable products.



MR. WILLIAM GRIFFIN
Assistant Administrator

Office of Investigation, Enforcement and Audit (OIEA)

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- Oversee execution and application of enforcement of FSIS criminal, civil, and administrative sanctions.
- Verification of “equal to” status of state meat and poultry programs and equivalence of imported amenable products.



MR. SHAUN SMITH

Acting Deputy Assistant Administrator

Office of Public Health Science (OPHS)

- Collects, analyzes, and reports scientific information, developing science-based and data-driven advice and recommendations for use by Agency decision makers.
- Three Field Service Laboratories, which analyze samples collected from FSIS inspected products nationwide to monitor for pathogens, chemical residues, allergens, species verification, and more.



DR. GABRIEL EDDINGS
Assistant Administrator

Office of Public Health Science (OPHS)

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- Three Field Service Laboratories, which analyze samples collected from FSIS inspected products nationwide to monitor for pathogens, chemical residues, allergens, species verification, and more.



DR. GLENN TILLMAN

Deputy Assistant Administrator

Office of Policy and Program Development (OPPD)

- Responsible for developing all policy for the FSIS and publishes all instructions to the field necessary to implement policy.
- Develops guidance to help industry comply with Agency policy.
- Reviews and approves labels of product under FSIS jurisdiction and reviews and approves new technologies and ingredients for such product.



MS. APRIL REGONLINSKI

Assistant Administrator

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MS. STEVIE HRETZ

Acting Deputy Assistant Administrator

Office of the Chief Financial Officer (OCFO)

- Responsible for budget and financial management in FSIS.
- OCFO leads development of financial policy, manages accounting systems, and financial reporting to support FSIS' public health objectives.



MS. CHRISTINE TURNER

Acting Chief Financial Officer

Office of International Coordination (OIC)

- Oversees and coordinates all the Agency's international activities related to public health and food safety, implementing the Agency's international strategic objectives and international policies and programs.
- Represents FSIS in contacts with other U.S. government agencies and foreign governments on technical issues pertaining to the safety of imported and exported meat, poultry, and egg products.



MR. BRYAN NORRINGTON

Assistant Administrator

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DR. PARRISH ENDY

Deputy Assistant Administrator

Civil Rights Staff (CRS)

- Provides management and oversight of the Agency's Equal Employment Opportunity and Civil Rights programs.



MS. ANGELA KELLY

Director

Office of the Chief Information Officer (OCIO)

- Has primary responsibility for information technology and information management for FSIS.
- OCIO develops, oversees, and implements strategies that improve the efficiency, security and performance of FSIS business technologies, information systems and processes to protect public health.



MR. CARL MAYES

Assistant Chief Information Officer

Office of the Chief Information Officer (OCIO)

- Has primary responsibility for information technology and information management for FSIS.
- OCIO develops, oversees, and implements strategies that improve the efficiency, security and performance of FSIS business technologies, information systems and processes to protect public health.



MS. CARLA WHITE

Principal Deputy Chief Information Officer

Office of Management (OM)

- Delivers a full range of human resources including performance management, workforce planning, and employee/labor relations.
- Provides comprehensive administrative management services including acquisition, real property and fleet, supply, safety, and physical security for FSIS.
- Facilitates Emergency Management Coordination, Continuity of Operations and Food Defense.



MS. C. NATALIE LUI DUNCAN

Assistant Administrator

Office of Public Affairs and Training (OPAT)

- Ensures that the Agency's food safety information reaches external stakeholders, public health partners, and all Agency employees.
- Works to inform the public, members of Congress, FSIS inspected industry, and other stakeholders of vital food safety policies or changes.
- Assesses the impact and effectiveness of messaging and education efforts on public health.



MS. ATIYA KHAN

Assistant Administrator

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MR. DEXTER JOHNSON

Deputy Assistant Administrator

Internal Affairs (IA)

- Responsible for conducting investigations of employee misconduct and for performing inquiries related to allegations of fraud, waste, and mismanagement of Agency programs.
- IA also coordinates Office of the Inspector General whistleblower and hotline referrals on behalf of FSIS.



MS. NADIA SUMMERS

Director

Agency Communications



FSIS Website
[https://www.fsis.
usda.gov/](https://www.fsis.usda.gov/)



**Constituent Update &
FSIS Updates for Small
Plants**
FSIS@usda.gov



**Town Halls and
Stakeholder Meetings**
FSIS@usda.gov



**Small Plant
Roundtables**



Food Safety and Inspection Service
U.S. DEPARTMENT OF AGRICULTURE

Name of Presenter

Contact info

(if you would not like to include this
info, feel free to delete this text box)

www.fsis.usda.gov

