Atlanta, GA
Tour an FSIS-regulated establishment

Limited to 15 Participants / 1:00-4:30pm

Description: Tour an FSIS regulated facility and see first-hand the motivated, skilled, and highly trained professionals that keep our food supply safe.

FSIS inspectors are essential to the protection of tens of billions of pounds of meat and poultry and billions of pounds of liquid egg products are produced, transported, and sold every year.

Observe first hand how FSIS inspectors maintain their front-line defense against foodborne contamination.

Contact:
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Athens, GA
Tour the Eastern Regulatory Field Services Laboratories

Limited to 15 Participants / 2:30-5:00pm

Description: Tour the FSIS Field Services Laboratory, where you can observe the modern food safety methods that support our Agency’s farm-to-table strategies and protect the U.S. supply of meat, poultry, and egg products.

FSIS’ laboratories coordinate and conduct analytical services in support of the Agency’s farm-to-table strategies.

Field Service Laboratories utilize the disciplines of chemistry, microbiology, and pathology for food safety in FSIS regulated products.

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(transportation provided)

(transportation to/from Athens provided)