Inspection Marks

USDA applies the official mark of inspection to all meat and poultry products produced under federal inspection. The mark contains the federal inspection number of the facility that produced the product. The mark of inspection applied to raw and processed poultry products is different then the marks applied to raw and processed beef, pork, lamb, and goat products.

The presence of the official mark of inspection indicates that the product was produced in compliance with federal regulations and under federal oversight. Inspection coupled with the industry's commitment to producing the safest food possible, ensures that the U.S. meat and poultry supply is among the safest in the world.