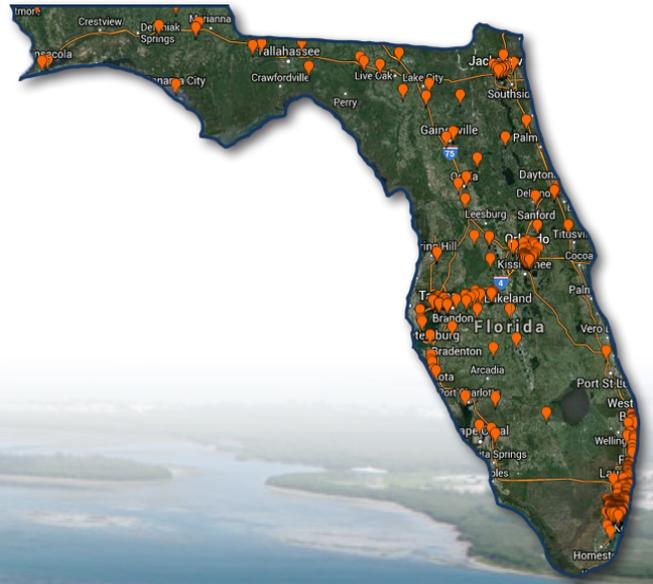


THE FOOD SAFETY AND INSPECTION SERVICE IN FLORIDA



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



128 FSIS employees work in Florida everyday to protect the public health



Broward County is home to 1 of 6 FSIS Import Field Offices



Regulatory Authority

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

364 MEAT AND POULTRY PLANTS IN FLORIDA

#10 STATE IN MEAT AND POULTRY IMPORTS

56 MILLION POUNDS OF MEAT AND POULTRY IMPORTED IN 2013

2013: INSPECTED IN FLORIDA

63 MILLION BROILERS



76 THOUSAND HOGS



U.S. Department of Agriculture
Food Safety and Inspection Service
www.fsis.usda.gov

USDA is an equal opportunity provider and employer.

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