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

Regulatory Authority

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

20 FSIS employees work in Hawaii everyday to protect the public health

FSIS’s Denver, Colorado District has jurisdiction over Hawaii establishments

43 MEAT AND POULTRY PLANTS IN HAWAII

#3 AGRICULTURAL COMMODITY IS CATTLE AND CALVES

73% OF HAWAII’S CATTLE AND CALVES LOCATED ON THE ISLAND OF HAWAI’I

2013: INSPECTED IN HAWAII

25 THOUSAND HEAD OF LIVESTOCK


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