

# THE FOOD SAFETY AND INSPECTION SERVICE IN MAINE



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



13 FSIS employees work in Maine everyday to protect the public health



FSIS's Philadelphia, PA District has jurisdiction over Maine establishments

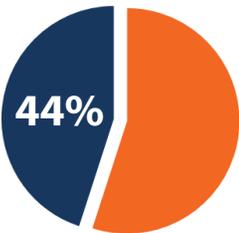


## Regulatory Authority

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

**22** MEAT AND POULTRY PLANTS IN MAINE

**1.5** MILLION ACRES OF FARMLAND



44% % OF MAINE'S BROILERS SOLD IN WASHINGTON COUNTY

## 2013: INSPECTED IN NEW ENGLAND

93.7 THOUSAND HEAD OF LIVESTOCK



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

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