

THE FOOD SAFETY AND INSPECTION SERVICE IN MICHIGAN



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



101 FSIS employees work in Michigan everyday to protect the public health



FSIS's Chicago, Illinois District has jurisdiction over Michigan establishments

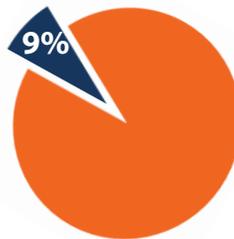


Regulatory Authority

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

172 MEAT AND POULTRY PLANTS IN MICHIGAN

#3 STATE IN SHEEP PRODUCTION



% OF NATION'S SHEEP SLAUGHTERED IN MICHIGAN

2013: INSPECTED IN MICHIGAN

911 THOUSAND HEAD OF LIVESTOCK



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