

# THE FOOD SAFETY AND INSPECTION SERVICE IN MONTANA



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



22 FSIS employees work in Montana everyday to protect the public health



FSIS's Denver, Colorado District has jurisdiction over Montana establishments

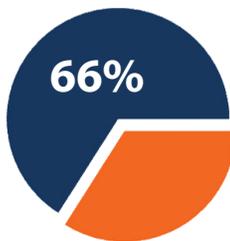


## Regulatory Authority

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

**26** MEAT AND POULTRY PLANTS IN MONTANA

**#4** STATE IN MEAT AND POULTRY IMPORTS



66% % OF MONTANA'S LAND DEDICATED TO AGRICULTURE

## 2013: INSPECTED IN MONTANA

39.9 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