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.

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

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

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

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