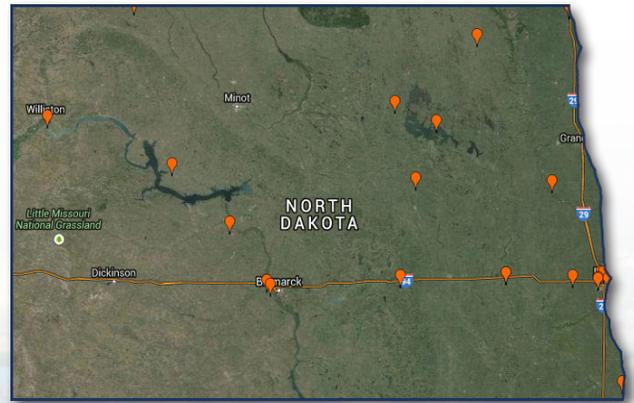


# THE FOOD SAFETY AND INSPECTION SERVICE IN NORTH DAKOTA



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



17 FSIS employees work in North Dakota everyday to protect the public health



FSIS's Des Moines, Iowa District has jurisdiction over North Dakota establishments

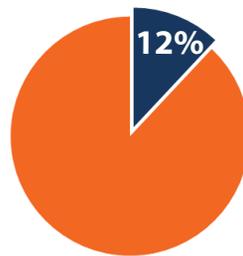


## Regulatory Authority

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

# 23 MEAT AND POULTRY PLANTS IN NORTH DAKOTA

## #2 STATE IN BISON PRODUCTION



% OF NATION'S BISON INSPECTED IN NORTH DAKOTA

### 2013: INSPECTED IN NORTH DAKOTA

14.4 THOUSAND HEAD OF LIVESTOCK



U.S. Department of Agriculture  
Food Safety and Inspection Service  
[www.fsis.usda.gov](http://www.fsis.usda.gov)

USDA is an equal opportunity provider and employer.

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