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.

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

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

STATE IN BISON PRODUCTION

% OF NATION’S BISON INSPECTED IN NORTH DAKOTA

12%

#2

2013: INSPECTED IN NORTH DAKOTA

14.4 THOUSAND HEAD OF LIVESTOCK