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

FSIS’s Philadelphia, PA District has jurisdiction over New Hampshire establishments

18 MEAT AND POULTRY PLANTS STATEWIDE

474 THOUSAND ACRES OF FARMLAND

20% % OF NEW HAMPSHIRE’S CATTLE SOLD IN GRAFTON COUNTY

2013: INSPECTED IN NEW ENGLAND

93.7 THOUSAND HEAD OF LIVESTOCK