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

103 FSIS employees work in New Jersey everyday to protect the public health

FSIS’s Raleigh, North Carolina District has jurisdiction over New Jersey establishments

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

273 MEAT AND POULTRY PLANTS STATEWIDE

#6 STATE IN VEAL PRODUCTION

13% % OF NEW JERSEY’S CATTLE SOLD IN HUNTERDON COUNTY

2013: INSPECTED IN NEW JERSEY

350 THOUSAND HEAD OF LIVESTOCK