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

179 FSIS employees work in New York everyday to protect the public health

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

179 FSIS employees work in New York everyday to protect the public health

346 MEAT AND POULTRY PLANTS IN NEW YORK

23% OF NEW YORK’S LAND IS USED FOR AGRICULTURE

2013: INSPECTED IN NEW YORK
- 21 MILLION BROILERS
- 211 THOUSAND HEAD OF LIVESTOCK

23% STATE IN MEAT AND POULTRY IMPORTS