THE FOOD SAFETY AND INSPECTION SERVICE IN PENNSYLVANIA

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

316 FSIS employees work in Pennsylvania everyday to protect the public health

Philadelphia is home to 1 of 10 FSIS District Offices

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

393 MEAT AND POULTRY PLANTS STATEWIDE

#3 STATE IN VEAL PRODUCTION

17% % OF NATION’S CALVES INSPECTED IN PENNSYLVANIA

2013: INSPECTED IN PENNSYLVANIA
133 THOUSAND CALVES
125 MILLION BROILERS