

THE FOOD SAFETY AND INSPECTION SERVICE IN NORTH CAROLINA



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



461 FSIS employees work in North Carolina everyday to protect the public health



Raleigh is home to 1 of 10 FSIS district offices

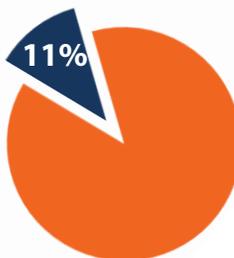


Regulatory Authority

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

225 MEAT AND POULTRY PLANTS STATEWIDE

#4 STATE IN CHICKEN PRODUCTION



% OF NATION'S HOGS
SLAUGHTERED IN
NORTH CAROLINA

2013: INSPECTED IN NORTH CAROLINA

736 MILLION
BROILERS

11.7 MILLION
HOGS



U.S. Department of Agriculture
Food Safety and Inspection Service
www.fsis.usda.gov

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provider and employer.

Source: USDA, National Agricultural
Statistics Service, 2012/2013