

# THE FOOD SAFETY AND INSPECTION SERVICE IN ARIZONA



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



38 FSIS employees work in Arizona everyday to protect the public health



FSIS's Alameda, California District has jurisdiction over Arizona establishments

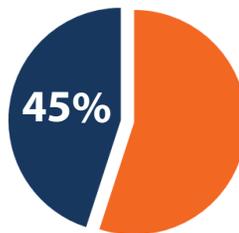


## Regulatory Authority

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

**40** MEAT AND POULTRY PLANTS IN ARIZONA

**26** MILLION ACRES OF FARMLAND



**45%** % OF ARIZONA'S CATTLE AND CALVES SOLD IN PINAL COUNTY

## 2013: INSPECTED IN ARIZONA

544 THOUSAND HEAD OF LIVESTOCK



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

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