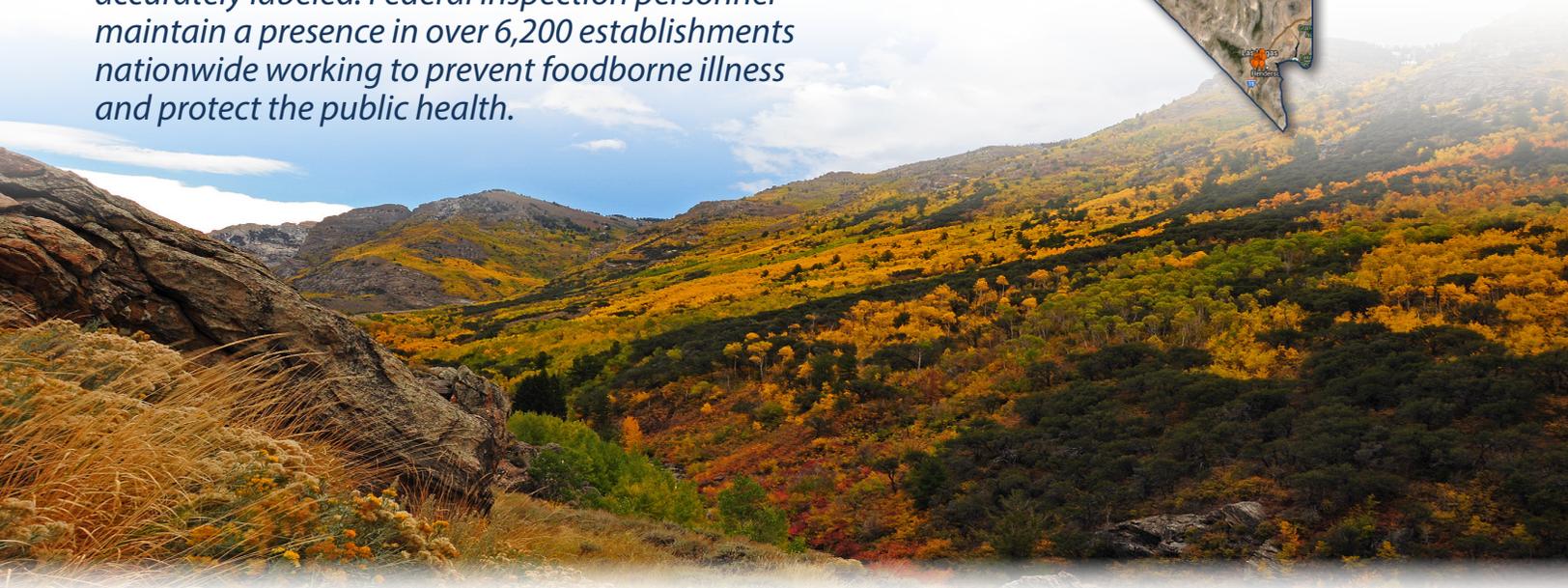


# THE FOOD SAFETY AND INSPECTION SERVICE IN NEVADA



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



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

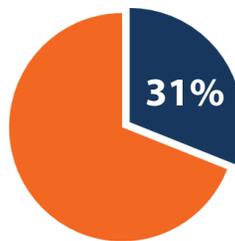


## Regulatory Authority

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

**28** MEAT AND POULTRY PLANTS IN NEVADA

**5.9** MILLION ACRES OF FARMLAND



31% % OF NEVADA'S CATTLE SOLD IN ELKO COUNTY

## 2013: INSPECTED IN NEVADA

2.8 THOUSAND HEAD OF LIVESTOCK



U.S. Department of Agriculture  
Food Safety and Inspection Service  
[www.fsis.usda.gov](http://www.fsis.usda.gov)

USDA is an equal opportunity provider and employer.

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