

# THE FOOD SAFETY AND INSPECTION SERVICE IN NEW HAMPSHIRE



The Food Safety and Inspection Service (FSIS) is responsible for ensuring that meat, poultry, and processed egg products produced in New Hampshire 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 Philadelphia, PA District has jurisdiction over New Hampshire establishments

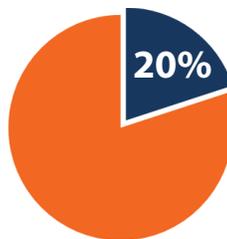


## Regulatory Authority

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

**18** MEAT AND POULTRY PLANTS STATEWIDE

**474** THOUSAND ACRES OF FARMLAND



% OF NEW HAMPSHIRE'S CATTLE SOLD IN GRAFTON COUNTY

## 2013: INSPECTED IN NEW ENGLAND

93.7 THOUSAND HEAD OF LIVESTOCK



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

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