

THE FOOD SAFETY AND INSPECTION SERVICE IN PUERTO RICO



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



43 FSIS employees work in Puerto Rico everyday to protect the public health



FSIS's Atlanta, Georgia District has jurisdiction over Puerto Rico establishments

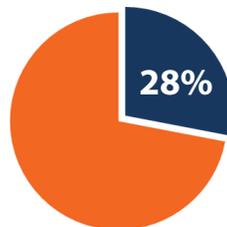


Regulatory Authority

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

87 MEAT AND POULTRY PLANTS IN PUERTO RICO

602 THOUSAND ACRES OF FARMLAND



% OF PUERTO RICO'S BROILERS SOLD IN COAMO MUNICIPIO

2012: SOLD IN PUERTO RICO

26 MILLION BROILERS



65 THOUSAND HEAD OF CATTLE



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