

# THE FOOD SAFETY AND INSPECTION SERVICE IN NEW MEXICO



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



20 FSIS employees work in New Mexico everyday to protect the public health



FSIS's Dallas, Texas District has jurisdiction over New Mexico establishments

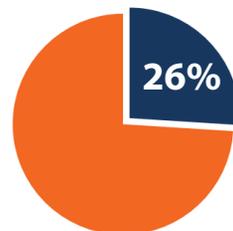


## Regulatory Authority

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

**37** MEAT AND POULTRY PLANTS IN NEW MEXICO

**43** MILLION ACRES OF FARMLAND



26%  
% OF NEW MEXICO'S SHEEP SOLD IN MCKINLEY COUNTY

## 2013: INSPECTED IN NEW MEXICO

128 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