

THE FOOD SAFETY AND INSPECTION SERVICE IN MARYLAND



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



100 FSIS employees work in Maryland everyday to protect the public health



FSIS's Raleigh, North Carolina District has jurisdiction over Maryland establishments

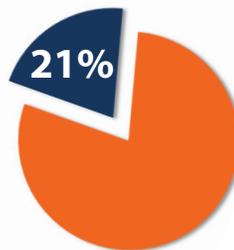


Regulatory Authority

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

86 MEAT AND POULTRY PLANTS IN MARYLAND

#1 AGRICULTURAL COMMODITY IS BROILERS



% OF MARYLAND'S BROILERS SOLD IN SOMERSET COUNTY

2012 BROILER INVENTORY

64 MILLION BROILERS



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

USDA is an equal opportunity provider and employer.

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