

# THE FOOD SAFETY AND INSPECTION SERVICE IN MASSACHUSETTS



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



30 FSIS employees work in Massachusetts everyday to protect the public health



FSIS's Philadelphia, PA District has jurisdiction over Massachusetts establishments

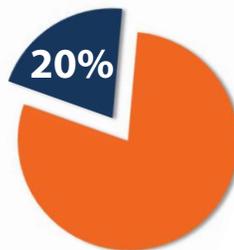


## Regulatory Authority

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

**98** MEAT AND POULTRY PLANTS STATEWIDE

**500** THOUSAND ACRES OF FARMLAND



% OF MASSACHUSETTS' BROILERS SOLD IN HAMPSHIRE 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