

# THE FOOD SAFETY AND INSPECTION SERVICE IN NEW JERSEY



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



103 FSIS employees work in New Jersey everyday to protect the public health



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

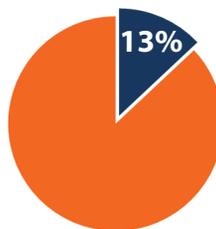


## Regulatory Authority

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

# 273 MEAT AND POULTRY PLANTS STATEWIDE

## #6 STATE IN VEAL PRODUCTION



% OF NEW JERSEY'S CATTLE SOLD IN HUNTERDON COUNTY

## 2013: INSPECTED IN NEW JERSEY

350 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