

FACTORY FARM OFFENDER

MAPLE LEAF FARMS

Maple Leaf Farms
9166 North 200 East
Milford, IN 46542
Phone: 1-800-DUCKLING or 1-800-382-5546
Web Site: <http://www.mapleleaffarms.com/>

CEO: Terence L. Tucker, Age: N/A, Salary: N/A

COMPANIES (dba): Maple Leaf Farms, Serenade Foods, Inc., Woodland Farms, and Eurasia Feather Co.

FORTUNE 500 RANKING: N/A - Privately owned and family-run since its' founding in 1958.

ANNUAL REVENUE: \$130 million

NUMBER OF EMPLOYEES: 1,300

HEADQUARTERS: Milford, Indiana

LOCATIONS: Maple Leaf Farms has locations in Indiana, Michigan, Wisconsin, and California; including Milford, Indiana; and Franksville, Wisconsin. Woodland Farms has a slaughterhouse in Los Angeles, California.

BRANDS/PRODUCTS: Maple Leaf Farms produces a variety of White Peking duck meat products, mostly precooked meats including whole duck, duck legs, duck meat appetizers, and duck meat sausage. They also produce frozen prepared breaded chicken products such as chicken strips, nuggets, and patties. The company sells its products in the U.S., Canada, Mexico, Japan, Malaysia, Korea, Indonesia, and China. In the U.S., products are sold in national chain stores, including Wal-Mart, Costco and Kroger. The company also has an online store where customers can buy products direct. They market all their meat products under the Maple Leaf Farms brand name. Maple Leaf Farms, dba Eurasia Feather Co., produces duck feathers and down. As far as we know, Maple Leaf Farms does not engage in the production of foie gras.

POLLUTION VIOLATIONS:

- **Milford, IN** - Because Maple Leaf Farms has large quantities of hazardous chemicals at their facility, they are required by law to participate in the U.S. Environmental Protection Agency's (EPA) Risk Management Program (RMP). Maple Leaf Farm uses an Ammonia Refrigeration System, which runs on anhydrous ammonia and is classified by the EPA as a highly hazardous chemical. There is an estimated 20,000 pounds of ammonia within the system. Maple Leaf Farm's worst-case scenario is that there would be a rupture of the evaporative condenser. This would cause the release of ammonia over a one-mile radius surrounding the facility and affect the people within that area. Fortunately, to this date, this scenario has not occurred and the facility has not had a release in excess of 100 pounds of ammonia in the last five years. However, in the late 1990s, due to the improper storage and handling of this ammonia, Maple Leaf Farms received several violations from the U.S. Department of Labor, Occupational Health & Safety Administration (OSHA) for violating Process Safety Management of Highly Hazardous Chemicals (PSM) standards. The requirements of the PSM standard are intended to eliminate or mitigate the consequences of releases of highly hazardous chemicals, which may be toxic, reactive, flammable, or explosive.

OCCUPATIONAL HEALTH & SAFETY VIOLATIONS & LABOR STANDARDS VIOLATIONS:

- **National** - The U.S. Department of Labor, Occupational Health & Safety Administration (OSHA) assessed Maple Leaf Farms and issued more than 18 violations and fines between 2003 and 2005 for failing to provide employees with a safe work environment. OSHA issued these violations for highly hazardous machines and chemicals, including the improper storage and handling of liquefied petroleum gases, and other miscellaneous workplace hazards.

HUMANE SLAUGHTER VIOLATIONS & DOCUMENTED ANIMAL ABUSE:

- **National** - On the Maple Leaf Farms Web site, the company issues the following statement: "Most Maple Leaf Farms ducks are raised on small family farms, many of which are Amish or Mennonite, by growers who have been trained and certified concerning duck care and behavior ... [Our ducks] are raised in spacious barns that protect them from extreme weather conditions, predators and disease. The ducks have room to roam about and access to fresh water and feed. Our ducks are not fed antibiotics, steroids, hormones or other growth promotants. Maple Leaf Farms cares about our ducks not just because they're our livelihood, but also because it's the right thing to do. That's why we became the first duck company in North America to implement a comprehensive set of duck care guidelines and a certification program for our staff and growers. These programs are submitted to and approved by animal welfare specialists at top universities to ensure they're the highest standards in the industry. To guarantee that we are meeting these standards, our operations are periodically audited by an independent team of animal care experts." This statement paints a very rosy picture, leading the consumer to believe the ducks at Maple Leaf Farms are being well cared for. Unfortunately, the reality of the situation is much different.
- **National** - A 1999 to 2004 investigation of Maple Leaf Farms by Viva! USA, a non-profit animal protection organization, found that poor duck welfare was a common theme on these factory farms. They visited farms in California, Ohio, Indiana, and Wisconsin and found numerous sick and dead birds and some who could not stand. At Woodland Farms in California, most birds were filthy and had acute eye infections. In 2004, investigators visited the Woodland Farms slaughterhouse in Los Angeles, California. They found sick and injured ducks crammed into tiny transport cages. According to the report, "One duck's leg was cut by a wire on the cage, and as he moved it back and forth, blood dripped on the duck below." At the Maple Leaf Farms factory farms in California, Indiana and Wisconsin, ducks were confined to windowless sheds. Their only access to water was a tiny pipe with holes that dripped water for drinking. Factory farm sheds like those at Maple Leaf Farms house thousands of ducks packed together so tightly that they have no room to stretch their wings and barely enough room to move. They have no access to water for swimming or bathing and are forced to drink from tiny pipes with holes that drip water. In the wild, since ducks are aquatic birds and naturally love water, they spend about 80 percent of their time on water, bathing and swimming. On modern factory farms, ducks are covered in layers of excrement and dirt because they have no way to clean themselves. Like factory-farmed chickens and turkeys, most factory-farmed ducks have the ends of their bills removed by burning or cutting. When it comes time for slaughter, like chickens and turkeys, ducks are not required by federal law to be stunned before slaughter. Therefore, they are often conscious when their throats are cut and when they are submerged in scalding water to be de-feathered.

FOOD SAFETY VIOLATIONS:

The U.S. Department of Agriculture, Food Safety & Inspection Service (FSIS) took the following enforcement actions against Maple Leaf Farms slaughter and processing plants between 2001 and 2006:

- **Milford, IN** - Plant was issued several Notices of Intended Enforcement for Sanitation Standard Operating Procedures (SSOP) violations, Hazard Analysis Critical Control Point System (HACCP) violations, and Sanitation Performance Standards (SPS) violations on December 23, 2005.

- **Milford, IN** - On October 10, 2002, Serenade Foods (Maple Leaf Farms) pled guilty and was sentenced on one misdemeanor count for selling misbranded poultry products in commerce. The firm was ordered to pay a \$20,000 fine.
- **Franksville, WI** - Plant was issued a Notice of Intended Enforcement for an SSOP violation on October 17, 1997. On April 7, 1998, the suspension case closed with a letter of warning from FSIS.

PRODUCT RECALLS:

- **National** - On March 10, 2006, Maple Leaf Farms recalled approximately 75,800 pounds of frozen stuffed chicken meat entrees that were declared unfit for human consumption because the products were contaminated with Salmonella Enteritidis. Illnesses were linked directly to these products through case history of the patients and through microbiological testing of both the products and affected consumers. A significant number of consumers in Minnesota contracted Salmonella due to consuming the contaminated product. The problem was discovered by an investigation by the Minnesota Department of Health and Minnesota Department of Agriculture into reported food borne illnesses related to these products.
- **National** - On July 15, 2003, Maple Leaf Farms recalled approximately 200 pounds of frozen, ready-to-eat duck products because of an undeclared allergen.
- **National** - On January 16, 2001, Maple Leaf Farms recalled approximately 4,400 pounds of duck meat products that were potentially contaminated with Listeria monocytogenes. The products were produced in November 2000 and distributed throughout the U.S. before being recalled several months later.