

# FACTORY FARM OFFENDER

## PERDUE FARMS

Perdue Farms  
P.O. Box 1656  
Horsham, PA 19044  
Phone: 1-800-473-7383  
Web Site: <http://www.perdue.com/>

**CEO:** Jim Perdue, Age: N/A, Salary: N/A

**COMPANIES (dba):** Perdue, Perdue Farms, Venture Milling, Perdue-AgriRecycle, Heritage Breeders

**FORTUNE 500 RANKING:** N/A - Privately owned and family-run for three generations since its' founding in 1920.

**ANNUAL REVENUE:** Annual sales in excess of \$3.4 billion. According to the Perdue Web site: "Perdue Farms is a rapidly growing - and changing - company with a bold vision: 'To be the leading quality food company with \$20 billion in sales in 2020.'"

**NUMBER OF EMPLOYEES:** 20,000 plus 7,500 independent poultry growers

**HEADQUARTERS:** Salisbury, Maryland

**LOCATIONS:** North Carolina: Concord, Fayetteville, Lewiston, Robersonville, Rockingham, and Statesville; Virginia: Accomac, Bridgewater, Emporia, and Prince George; Delaware: Georgetown and Milford; Maryland: Salisbury and Showell. Also, Dothan, Alabama; Washington, Indiana; Cromwell, Kentucky; Dillon, South Carolina; Monterey, Tennessee; and Perry, Georgia

**BRANDS/PRODUCTS:** The company produces fresh, marinated, frozen, and prepared chicken and turkey products sold under the brand name: PERDUE®. Venture Milling, a wholly owned subsidiary, blends protein-based feed ingredients for the livestock industry. Perdue-AgriRecycle, a joint venture, converts poultry litter into fertilizer for the agriculture industry. Heritage Breeders, LLC, a wholly owned subsidiary, sells broiler breeder stock to other poultry companies.

### **POLLUTION VIOLATIONS:**

- **Accomac, VA** - In November 2002, the U.S. Environmental Protection Agency issued a penalty order to Perdue Farms, Inc. for water pollution violations at Perdue's poultry processing and rendering plant.
- **Salisbury, MD** - In January 2001, the Maryland Department of Environment, EPA requested \$40,000 in penalties from Perdue's poultry processing plant for releasing toxic silver into the water. Water with dissolved silver can kill fish eggs, cause skin irritations to swimmers and accumulate in tissues of humans and aquatic life, causing discoloration and organ damage.

## **OCCUPATIONAL HEALTH & SAFETY VIOLATIONS & LABOR STANDARDS VIOLATIONS:**

- **National** - The U.S. Department of Labor, Occupational Health & Safety Administration (OSHA) assessed Perdue production and processing operations and issued more than 100 violations and fines between 2001 and 2006 for failing to provide employees with a safe work environment.
- **National** - The National Labor Relations Board found managers at Perdue guilty of harassing pro-union employees and threatening to shut down plants or slaughterhouses where workers unionized. In North Carolina, Perdue managers threatened to fire workers who wore pro-union t-shirts and claimed that if workers formed a union, the plant would be shut down and turned into an airport.

## **HUMANE SLAUGHTER VIOLATIONS & DOCUMENTED ANIMAL ABUSE:**

- **Showell, MD** - In October 2004, a Washington DC-based animal advocacy organization urged the Worcester County, Maryland prosecutor to file animal cruelty charges against a Perdue Farms slaughter plant. While working at the plant, an investigator for the group observed workers shoving and throwing live chickens down the slaughter line, and watched one worker spike a chicken onto the conveyor belt as he described a play from a football game.

## **FOOD SAFETY VIOLATIONS:**

The U.S. Department of Agriculture, Food Safety & Inspection Service (FSIS) took the following enforcement actions against Perdue slaughter and processing plants in 2004 :

- **Perry, GA** - Plant was issued a Sanitation Standard Operating Procedures (SSOP) violation on July 12, 2004.
- **Bridgewater, VA** - Plant was issued a Notice of Intended Enforcement for SSOP, Hazard Analysis Critical Control Point System (HACCP) and Sanitation Performance Standards (SPS) violations on September 2, 2004.

## **PRODUCT RECALLS:**

- **National** - In March 2005, Perdue recalled 230,700 pounds of cooked chicken strips produced for restaurant use due to undercooking. The chicken strips were shipped to food service distribution centers in Alabama, Florida, Massachusetts, North Carolina, Pennsylvania, and Virginia.

## **OTHER:**

- **National** - Dr. David Wallinga, a physician who is the director of the food and health program for The Institute for Agriculture and Trade Policy, based in Minnesota, examined the levels of arsenic in chicken found at supermarkets in the U.S. In the study, Dr. Wallinga found significant levels of arsenic in the chicken from Perdue Farms and Foster Farms. Both companies admitted to its use at their poultry production facilities. Arsenic is a common poultry feed supplement used to kill parasites and promote growth.