OPERATION FAIRLIFE

Extreme Abuse Distributed by Fair Oaks Farms and the Fairlife Corporation

AN ANIMAL RECOVERY MISSION UNDERCOVER INVESTIGATION

Presented By: Animal Recovery Mission (ARM)
June 12th, 2019

ARM
ANIMALRECOVERYMISSION
A VANGUARD DEFENSE ORGANIZATION

Contact Information:
Address: PO Box 403344, Miami Beach,
Florida 33140
Web URL: www.animalrecoverymission.org

SUMMARY OF INVESTIGATION

Between February and April 2019, an ARM Investigator was hired by a Fair Oaks Farms Fairlife dairy. The investigator was hired as a milker. The investigators role consisted of milking cows on a rotary-style milking system. The investigator was under the direction of ARM. The Investigator was issued and utilized surveillance equipment to capture the violations noted within this report. It should be noted that this Fair Oaks Farms Fairlife dairy was not specifically targeted. The Investigator was sent to multiple dairy farms in Jasper and Newton County, and this Fair Oaks Farms Fairlife dairy was the first farm to hire the investigator.

This Fair Oaks Farms Fairlife Dairy is one of several dairies belonging to Select Milk Producers Inc, who is also the producer of the Fairlife label. Fair Oaks Farms was founded in 1999 by Mike McCloskey. In 2012, the Coca-Cola Company partnered (created a joint venture) with Select Milk in order to distribute Fairlife milk products. In 2015, Fairlife entered into an exclusive partnership with Chick-fil-A to create their Greek Yogurt Parfait; Coca-Cola also began to distribute Fairlife milk, Core Power and Yup Milk that same year. In a quote taken directly from the Fair Oaks Farms website, it states “Fairlife products made from Fair Oaks Farms milk”.

Fair Oaks Farms, headquartered in Fair Oaks, Indiana, and the Fairlife Corporation, headquartered in Chicago, Illinois, have created brands based on promoting the proper and humane care of the cows from whom their products are sourced. The Fairlife website states, “As dairy farmers, we treat our cows with the utmost care, because we know that their health and happiness are the foundation of our business”.

After being hired, the ARM investigator immediately began working as a milker and worked both the morning and the overnight shift. Like in the previous investigation the investigator never received training at the start or throughout employment, which seems to be how Fair Oaks Farms operates. At this Fair Oaks Farms Fairlife dairy, cows are milked on an innovative rotary system. They are removed from their holding barns three times a day to be milked, day and night. It's important to note the entire milking carousel has surveillance cameras and actions are video recorded and overseen by management. Unfortunately, This did not deter the systematic 24 hour horrific abuse suffered by the dairy cows.

Within the first few hours of employment, the investigator witnessed extreme and violent animal abuse. It was evident to the investigator that it was the normal way to do business at this Fair Oaks Farms Fairlife dairy. On a daily basis, employees were observed hitting and punching cows, and using the milking claws to hit cows in the udders. Cows were also poked, stabbed, and shoved with metal tubes and broom sticks. When cows in the milking line would not cooperate, frustrated employees can be seen bending and breaking bones in the cows tails as punishment for not entering the confusing rotary system. The investigator also witnessed employees forcing cows into the stall by punching, kicking, slapping, and hitting in the cow in the udders and reproductive system. This is a clear contradiction to the Fairlife statement on their website, "We know that nothing is as important to us as the health and well-being of our animals. Our world revolves around making sure that our cows are fed well, treated humanely and live in comfortable, stress-free conditions."

The investigator did not witness any of the cows at this Fair Oaks Farms Fairlife receiving medical attention, nor was any such treatment captured by the camera worn by the investigator. On a daily basis, cows with infected eyes, broken bleeding tails, infected udders, limping and too weak to walk were seen being forced on the rotary system. Employees are observed yelling and striking the cows multiple times.

Many downer cows are observed within the milking area. Multiple cows would fall while on the rotary system from poor health, untreated injuries, and weakness. Some cows would have such a hard time standing that straps were used to prevent the cow's leg from splitting out or slipping on the feces covered cement floor. Employees are observed yelling and hitting the cows multiple times in an effort to get them to stand to be milked. Cows that fell while being milked can be seen falling from the rotary through the bars onto the ground floor. An animal of that size falling from that height is extremely dangerous and painful for the animal. This also creates a hazardous situation for employees.

The investigator never observed disciplinary action being taken in regard to any employee for animal abuse. Knowledge of the abuse was known from the workers, foremen, and to upper management levels of this Fair Oaks Farms Fairlife dairy. There were several instances where the abuse warranted law enforcement notification but they were never contacted. The supervisors failed to provide reasonable care and medical treatment for sick and/or injured cows.

Upon giving birth, the cows would be separated from their offspring. This separation progress is an extremely traumatic experience for both the mother and calf. Directly after and without delay, the cows were forced back on the rotary for milking. Multiple times, cows are seen with afterbirth placentas hanging out of their bodies while on the rotary and being milked. The new born calves, immediately separated from their mother and just hours after birth, were violently thrown into small sheds where they would be alone in temperatures falling below minus 35 degrees Fahrenheit. The ARM Investigator also witnessed cats dying from extreme freezing conditions with upper management's knowledge. Hundreds of newborn calves died of starvation, dehydration, and hypothermia. Mother cows suffering from injury, sickness, and depression would slowly die on the feces-covered cement floors. Workers and managers alike had knowledge of the conditions, failing health, and death of these cows; medical attention was never called for or received. A gun shot was a regular and accepted form of euthanasia for both cows and calves. With only a picture diagram for guidance, the untrained staff regularly shot the cow improperly. This would not result in instant death. Animals suffered for hours before death. Slow, needless drawn out deaths of animals are commonplace.

The Fairlife website also states, "She [Cow] and her friends have comfortable beds and freestanding stalls, allowing them to walk freely while being protected from harsh weather. In the winter we keep wind and the elements out of their living areas by closing the curtained sidewalls of the barns. Cows love to stay cool, so in the warm summer months we use fans to maintain a 7 mph breeze over the feed manger and over the cows' beds. We also spray our cows' skin with water many times a day in order to keep their body temperature down." On the contrary, dairy cows are housed in doors twenty-four-seven, always kept indoors and never have the opportunity to go outside. They reside and live in their own feces and in overcrowded holding barns. There are not enough sand beds for the amount of cows held within each barn. At times, there are more than twenty more cows than beds available. Throughout the night, if a cow does not locate a sand bed, it is forced to lay on the feces covered concrete floors. Overcrowding also creates the possibility for overheating. This increases the number of cows falling to the ground due to weakness.

The ARM investigator also documented dead calves at this Fair Oaks Farms Fairlife dairy's dump site. The Fairlife website states "Newborn calves are visually monitored daily and are given immediate and proper medical treatment should they become ill."

When dairy cows no longer produced milk or if they were too sick, workers told the investigator those dairy cows would be sent to McDonalds for Big Mac's or to become dog food. All dead animals would be dumped in back, hidden areas on Fair Oaks Farms property. All of the dead were hidden from the Dairy Adventure tours and tourists.

All evidence and a copy of the report of this investigation have been submitted to the Jasper County Sheriff's Office for review.

The Animal Recovery Mission (ARM), is a vanguard investigative animal welfare organization that was developed in 2010 by Richard Couto, shortly after he was exposed to one of Miami's darkest and most brutal animal cruelty operations. Upon this discovery of illegal animal slaughter farms and the black market horse meat trade, Couto, also known as 'Kudo,' invoked his vision of exposing and implementing solutions for extreme criminal acts towards animals into reality and created an unstoppable team who are dedicated to our organizations cause.

ARM Investigations has been carefully constructed as a direct-action organization. We conduct innovative investigative tactics to gather compelling evidence. ARM collaborates with local law enforcement, State attorneys, environmental protection agencies and The Animal Legal Defense Fund to produce concrete evidence to put an end to criminal acts involving animal torture.

ARM has since become the foremost expert organization in illegal horse slaughter. We specialize in condemning illegal animal slaughter farms in the United States. Our investigations, however, are not limited to slaughter farms as we are also actively investigating the black market horse meat trade, bestiality, underground animal fighting rings, fox & coyote penning games, and bear bile farms, to name a few, as well as the preservation of Wild Mustangs.

Succeeding in our investigations and exposing the truth as well as the eradication of these illegal practices have produced life changing results and permanent solutions. ARM's goals and vision is to constantly strive to raise the bar for the welfare of animals and to prevent and reduce their pain, fear and suffering.

As an organization we strive to be the defending force for destitute animals and to make significant improvements in how they are treated by exposing the truth, implementing laws to protect and educating the public on these illegal and barbaric practices. ARM prides it self on taking up the challenges that no one else will.

Our mission is to be an uncompromising defending force for the welfare of animals, in addition to putting an end to and preventing pain, suffering and torture inflicted as a result of inhumane practices.

FOR IMMEDIATE RELEASE JUNE 12, 2019

Operation Fairlife

Extreme Abuse Distributed by Fair Oaks Farms and the Fairlife Corporation

A press conference will be held on June 12, 2019, at:
Hyatt Place - Chicago downtown-the loop
28 N Franklin St, Chicago, IL 60606
Conference Room: Madison **Time:** 11:00 AM

On June 4, 2019, Animal Recovery Mission (ARM) released the first audit of operations at Fair Oaks Farms and the Fairlife Corporation. The extreme and systematic abuse has gone viral, and the public is outraged. **ARM is now releasing more disturbing evidence of ongoing extreme and systematic abuse to the adult milking mother cows, stemming from another undercover investigation at another Fair Oaks Farms, Fairlife dairy in Fair Oaks, Indiana.**

Along with its joint venture with the Coca-Cola Company, Fairlife entered into an exclusive partnership with Chick-fil-A to create their Greek Yogurt Parfait in 2015. In a quote taken directly from the Fair Oaks Farms website, it states "Fairlife products made from Fair Oaks Farms milk". Fair Oaks Farms and Fairlife Corporation both created brands based on promising and promoting the humane care of the cows from whom their products are sourced. The Fairlife website states, "As dairy farmers, we treat our cows with the utmost care, because we know that their health and happiness are the foundation of our business".

Despite these claims, ARM witnessed and captured extreme and systematic abuse to both the cows and calves, and will continue to show the public what goes on behind close doors at Fair Oaks Farms and Fairlife Corporation dairy farms.

"Fair Oaks Farms Dairy Adventure operators educate their guests that dairy cows on their farms enjoy comfort and relaxation due to their innovative carousel milking system. This couldn't be further from the truth. The Fair Oaks Farms and Fairlife adult cows live in sheer misery. Deprived of simple medical care, aid, and any form of compassion, the mother cows live sad, painful lives in the hands of Fairlife. Fairlife and the dairy industry are the last true concentration camps left on earth." - Richard "Kudo" Couto, ARM Founder

Media inquiries should be directed to the Founder of Animal Recovery Mission, Richard 'Kudo' Couto at (305) 494 2225 kudo@arminvestigations.org or Margarita Hart at (561) 510 3678 hart@arminvestigations.org

The Animal Recovery Mission (ARM) is a nonprofit animal cruelty investigative organization based in Miami Beach, Florida. ARM's mission is to be an uncompromising defending force for the welfare of animals, in addition to putting an end to and preventing pain, suffering, and torture inflicted as a result of inhumane practices. For additional information, photos, and video footage, please visit: https://www.animalrecoverymission.org.
Animal Recovery Mission (ARM Investigations) PO Box 403344 Miami Beach, Fl, 33140

FOR IMMEDIATE RELEASE JUNE 12, 2019

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A press conference will be held on June 12, 2019, at:
JW Marriott Indianapolis
10 S Street, Indianapolis,IN 46204
Conference Room: 205 **Time:** 12pm

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Media inquiries should be directed to Animal Recovery Mission (ARM), Director of Investigations, AJ Garcia at (786) 562 9143 garcia@arminvestigations.org or Director of Public Relations, Rachel Taylor at (305) 807 6252

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A VANGUARD DEFENSE ORGANIZATION

Operation Fairlife

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Atlanta Press

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Miami Press

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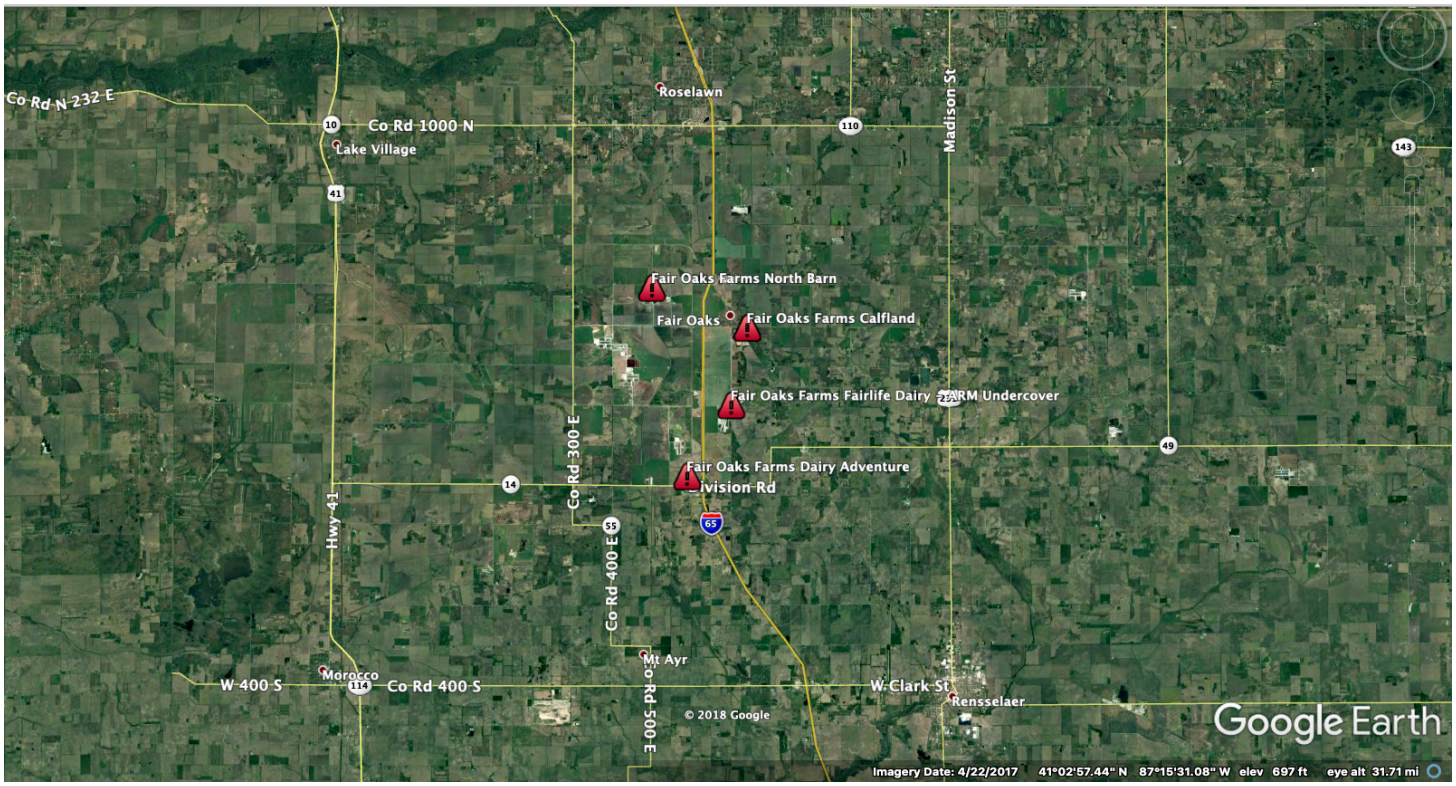
LOCATION


Co Rd N 232 E
Co Rd 1000 N
Lake Village
Roselawn
Madison St
Fair Oaks Farms North Barn
Fair Oaks
Fair Oaks Farms Calfland
Fair Oaks Farms Fairlife Dairy
FARM Undercover
Fair Oaks Farms Dairy Adventure
Co Rd 300 E
Hwy 41
Co Rd 400 E
Mt Ayr
Morocco
W 400 S
Co Rd 400 S
Co Rd 500 E
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© 2018 Google
Google Earth
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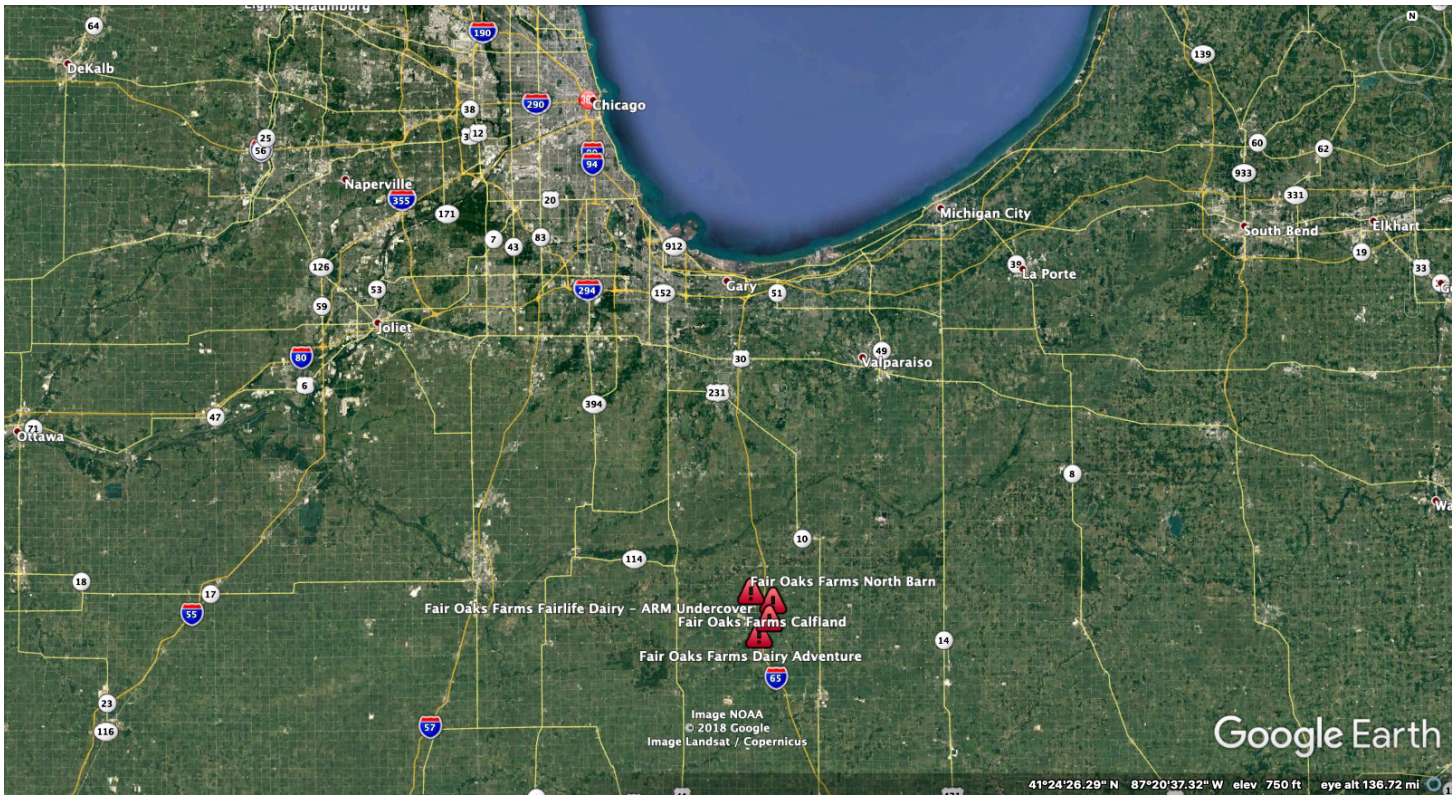
DeKalb
Chicago
Naperville
Michigan City
South Bend
Elkhart
La Porte
Gary
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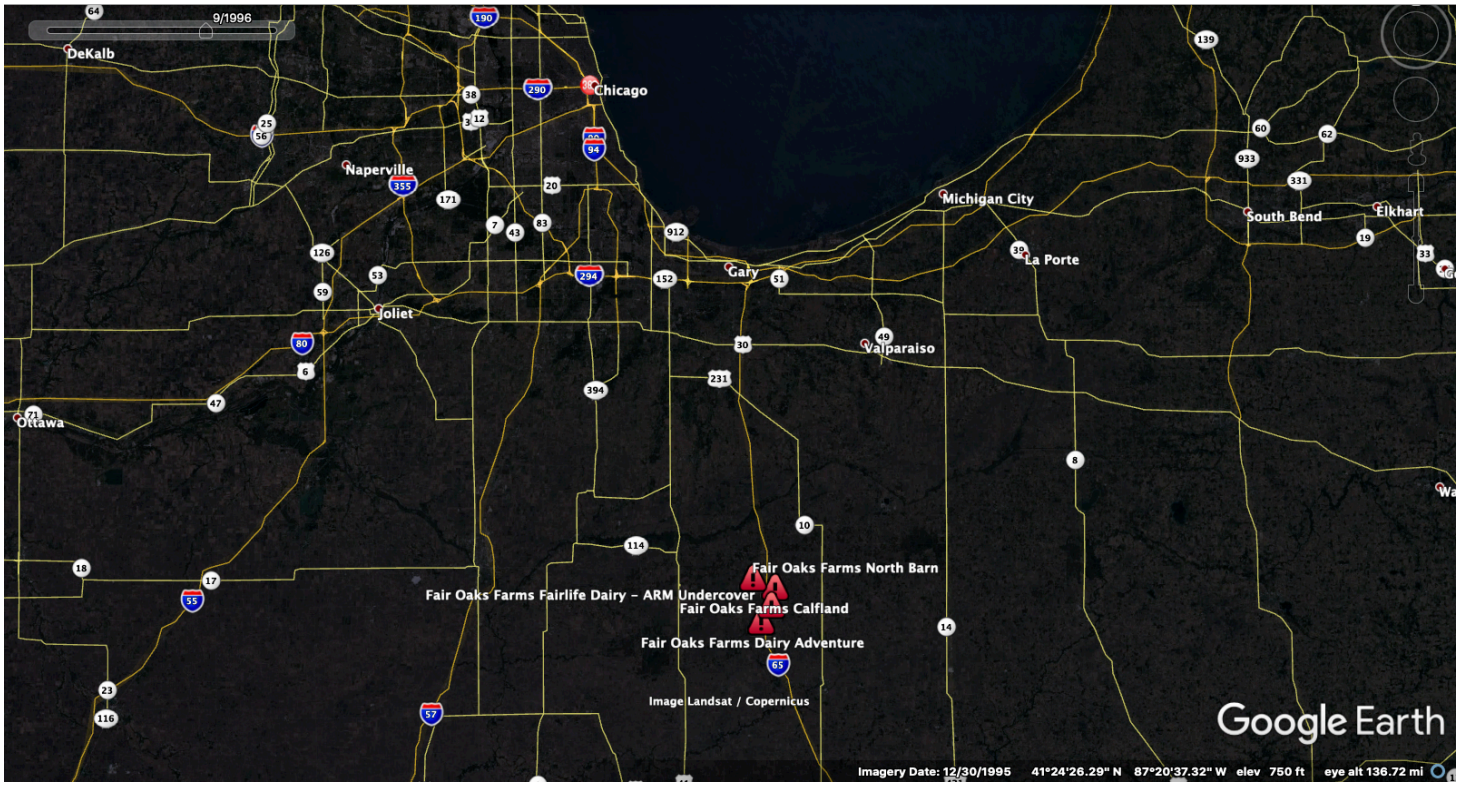
Valparaiso
Ottawa
Fair Oaks Farms North Barn
Fair Oaks Farms Fairlife Dairy - ARM Undercover
Fair Oaks Farms Calfland
Fair Oaks Farms Dairy Adventure
Image NOAA
© 2018 Google
Image Landsat / Copernicus
Google Earth
41°24'26.29" N 87°20'37.32" W elev 750 ft eye alt 136.72 mi


9/1996
DeKalb
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La Porte
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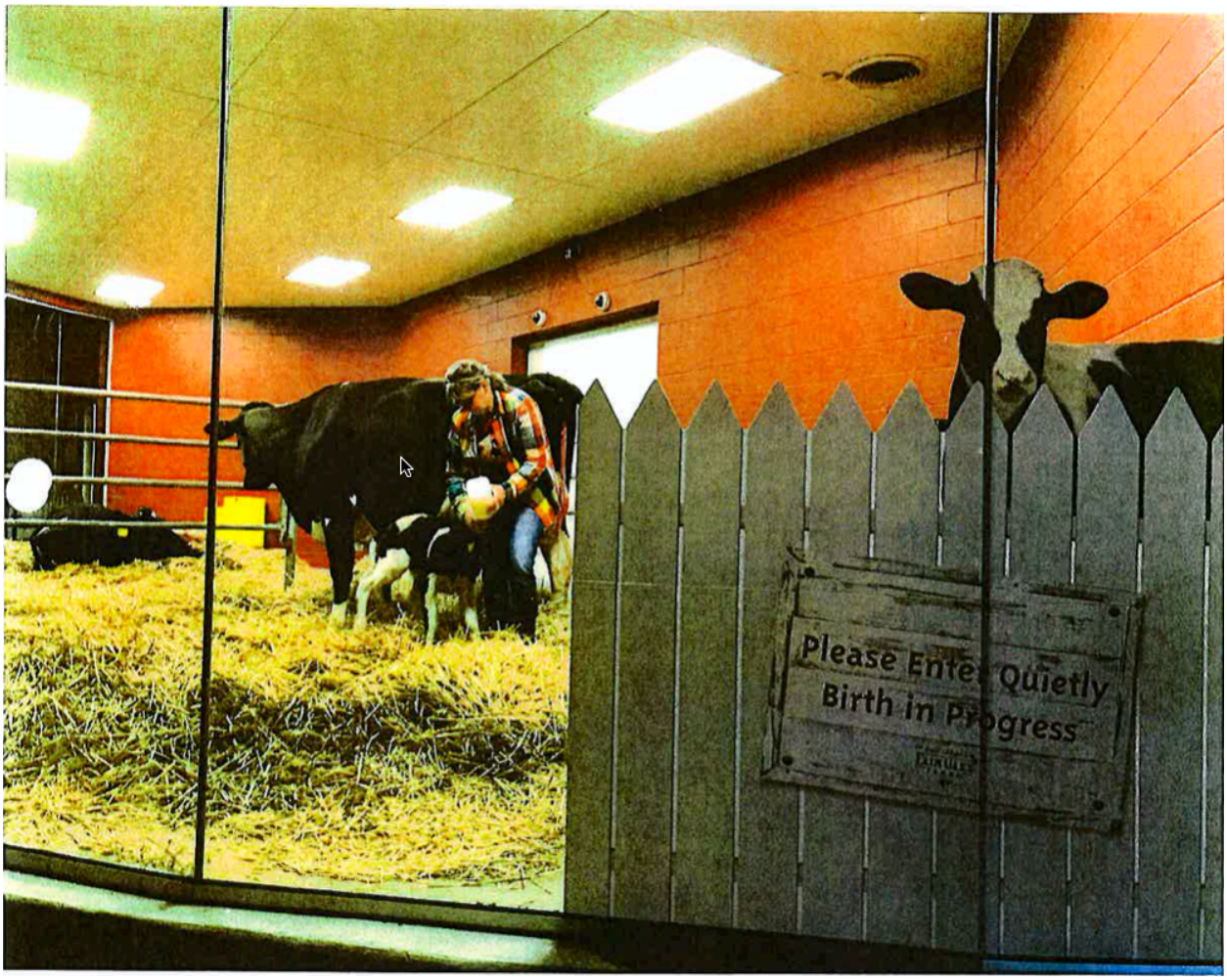
Joliet
Valparaiso
Ottawa
Fair Oaks Farms North Barn
Fair Oaks Farms Fairlife Dairy – ARM Undercover
Fair Oaks Farms Calfland
Fair Oaks Farms Dairy Adventure
Image Landsat / Copernicus
Google Earth
Imagery Date: 12/30/1995 41°24'26.29" N 87°20'37.32" W elev 750 ft eye alt 136.72 mi


Farm Oaks
DAIRY ADVENTURE
A DAIRY GOOD TIME FOR THE FAMILY


Your
ADVENTURE
Starts Here


FAIR OAKS
FARMS
FROM COWS NOT TREATED WITH
ANY HORMONES OR ANTIBIOTICS
FRESH
2% REDUCED FAT MILK


DRINK
MILK
Boy
12:05pm


Please Enter Quietly
Birth in Progress


Fair Oaks Farms Fairlife Dairy - ARM Undercover
N 1100 W
© 2018 Google
Google Earth
1998
Imagery Date: 4/22/2017 41°02'15.49" N 87°15'34.81" W elev 710 ft eye alt 6296 ft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Fair Oaks Farms Fairlife Dairy – ARM Undercover
N 900W
© 2018 Google
Google Earth
1998
Imagery Date: 4/22/2017 41°02'13.62" N 87°15'35.46" W elev 711 ft eye alt 6822 ft

REPORT RECIPIENTS

Jasper County Sheriff's Office

2171 N McKinley Ave

Rensselaer, IN 47978

US Department of Agriculture

1400 Independence Ave SW

Washington, DC 20250

US Department of Agriculture Indiana

Farm Service Agency

5981 Lakeside Boulevard

Indianapolis, IN 46278

Food and Drug Administration

10903 New Hampshire Ave

Silver Spring, MD 20993

REFERENCES

LLC MANAGERS

Entity Name	FAIRLIFE, LLC	File Number	04390563

Name	Address
ST. JOHN, MICHAEL	4 CHELSEA BLVD. #1805, HOUSTON, TX - 770060000
ARQUETTE, ANDREW	1225 N. EUCLID, OAK PARK, IL - 603020000

Close

BACK TO CYBERDRIVEILLINOIS.COM HOME PAGE

LLC FILE DETAIL REPORT

File Number	04390563		
Entity Name	FAIRLIFE, LLC		
Status	ACTIVE	**On**	05/17/2019
Entity Type	LLC	**Type of LLC**	Foreign
File Date	06/18/2013	**Jurisdiction**	DE
Agent Name	C T CORPORATION SYSTEM	**Agent Change Date**	06/18/2013
Agent Street Address	208 SO LASALLE ST, SUITE 814	**Principal Office**	1001 W ADAMS ST CHICAGO, IL 60607
Agent City	CHICAGO	**Managers**	View
Agent Zip	60604	**Duration**	PERPETUAL
Annual Report Filing Date	05/17/2019	**For Year**	2019
Series Name	NOT AUTHORIZED TO ESTABLISH SERIES		

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UPPER MANAGEMENT CHART

Select Milk

Founder and CEO
Mike McClowsky
In 1994

Fair Oaks Farms

(11 dairies which form Fair Oaks)

- Founded in 1999 by Mike McClowsky
- Steve Bos became partner in 1999 (Bos Family Farms)
- Fair Oaks Adventure opened in 2004
- Indianapolis Colts sponsored by Fair Oaks Dairy in 2009

2012 Partnership w/Coca-Cola to form Fairlife.

(Joint Venture with Select Milk)

- Fairlife distribution by Coca-Cola began in 2015

Coca-Cola

2015 Fairlife enters Partnership w/ Chick-fil-a to create Greek yogurt parfait.

2015 distribution of Core Power (Protein Drink) and Yup Milk by Coca-Cola which is produced by Fairlife milk

Select Milk is made up of 99 dairies.. 11 of the dairies are part of Fair Oaks.

- Bos Family Dairy
- Herrema Dairy
- Windy Ridge Dairy
- Prairies Edge Barn #1
  Fair Oaks Adventure
- Prairies Edge Barn #2
- Prairies Edge Barn #3
- Prairies Edge Barn #4
- Prairies Edge Barn #5
- New Berry Farms
- Hidden View Dairy
- Dejong Family Farms

"Fairlife products made from Fair Oaks Farm Milk" Quote taken from Fair Oaks Website

"ALWAYS *in* GOOD HANDS

We spend a significant amount of time training all of our employees not only in proper animal husbandry but also indoctrinating them as to why we will accept nothing less than the utmost care, respect and humane treatment of our cows. "

Quote from Fairlife Website

THE COCA-COLA COMPANY
beverages for life

2018 Proxy Statement

Notice of Annual Meeting of Shareowners

Wednesday, April 25, 2018
8:30 a.m., local time
World of Coca-Cola
Atlanta, Georgia

tour cost - $29.95

approx. 3-5 hrs.

The Dairy Adventure at Fair Oaks Farms

EXPLORE THE

Dairy Adventure

Adventure Center

Birthing Barn

Making Milk

Take Our Bus Tour

What You'll Experience!

Fair Oaks Farms
856 N 600 E
Fair Oaks, IN 47943
Get Directions »
(http://fofarms.com/plan-your-visit/directions)

(877) 536-1194
(tel:8775361194)
P: (219) 394-2025
(tel:2193942025)
F: (219) 394-2026
E: **info@fofarms.com**
(mailto:info@fofarms.com)

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(http://fofarms.com/become-a-team-member)

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Our facilities are handicap accessible.

Farmhouse Restaurant
Reservations: (219) 394-3663
(tel:2193943663)
Events: (219) 394-2697
(tel:2193942697)

Restaurant Hours (CST):

Mon-Wed	10:30AM-8PM
Thurs-Sat	10:30AM-9PM
Sun	10:30AM-8PM

View Our Menu »
(http://fofarms.com/farmhouse/menu.html)
Make a Reservation »
(http://fofarms.com/farmhouse/reservations.html)

Adventure Hours (CST):

Mon-Fri	9AM-3PM
Bus Tours	9:30AM-2PM
Saturday	9AM-5PM
Bus Tours	9:30AM-4PM
Sunday	10AM-5PM
Bus Tours	10:30AM-4PM

Cowfé & Gift Shop Hours (CST):

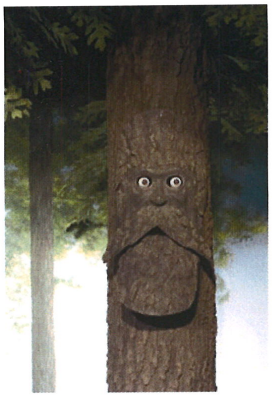
Sun-Sat	7AM-6PM

Fair Oaks Farms BP & Dairycatessen (CST):

Mon-Sun	4AM-11PM

The Dairy Adventure averages 2 - 3 hours in length and includes the Crop Adventure. Add 1 hour for Mooville.

- Hop on our cow bus to our freestall barns.
- Watch a "Day in the Life of Diva Mooreau" during our 3D/4D movie.
- Play in Mooville (seasonal).
- Witness the miracle of life in our Birthing Barn.
- Learn about sustainability aspects of the farm, cow nutrition, and the safety & nutrition of milk in our exciting exhibits.

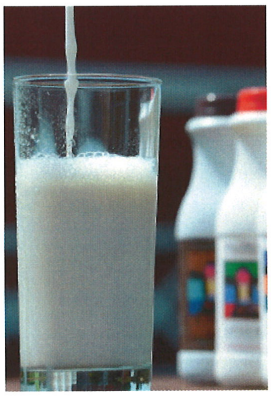


the Dairy Adventure at FAIR OAKS FARMS™

Witness the Miracle of Life

Fair Oaks Farms experiences between 80 to 100 calves born every day!

Step inside of unique birthing facility known as the *Birthing Barn*! With stadium seating, you will have the opportunity to witness the miracle of life right before your very eyes!



From Grass to Glass®

Fair Oaks Farms is committed to providing nutritious, savory cheese to our valued customers.

From "Grass to Glass" we oversee the entire creation of our award-winning cheeses from the quality milk produced by our cows, who do not receive any rBST, to the fresh ingredients that go into our products.

Strong Kids & Strong Bones

Throughout The Dairy Adventure at Fair Oaks Farms you will find numerous activities that help challenge and strengthen your bones!

Try our *Calcium Climber* magnetic wall in our interactive area or climb to *Udder Heights* on our giant milk bottle in Mooville!

Fair Oaks Farms
856 N 600 E
Fair Oaks, IN 47943
Get Directions »
(http://fofarms.com/plan-your-visit/directions)

(877) 536-1194
(tel:8775361194)
P: (219) 394-2025
(tel:2193942025)
F: (219) 394-2026
E: **info@fofarms.com**
(mailto:info@fofarms.com)

Quick Links

Admission Pricing »
(http://fofarms.com/plan-your-visit/general-admission)

Educators »
(http://fofarms.com/plan-your-visit/educators)

Events Calendar »
(http://fofarms.com/blog/events)

Become a Team Member »
(http://fofarms.com/become-a-team-member)

Join Our Mailing List:

SUBSCRIBE

Our facilities are handicap accessible.

Farmhouse Restaurant
Reservations: (219) 394-3663
(tel:2193943663)
Events: (219) 394-2697
(tel:2193942697)

View Our Menu »
(http://fofarms.com/farmhouse/menu.html)
Make a Reservation »
(http://fofarms.com/farmhouse/reservations.html)

Restaurant Hours (CST):

Mon-Wed	10:30AM-8PM
Thurs-Sat	10:30AM-9PM
Sun	10:30AM-8PM

Adventure Hours (CST):

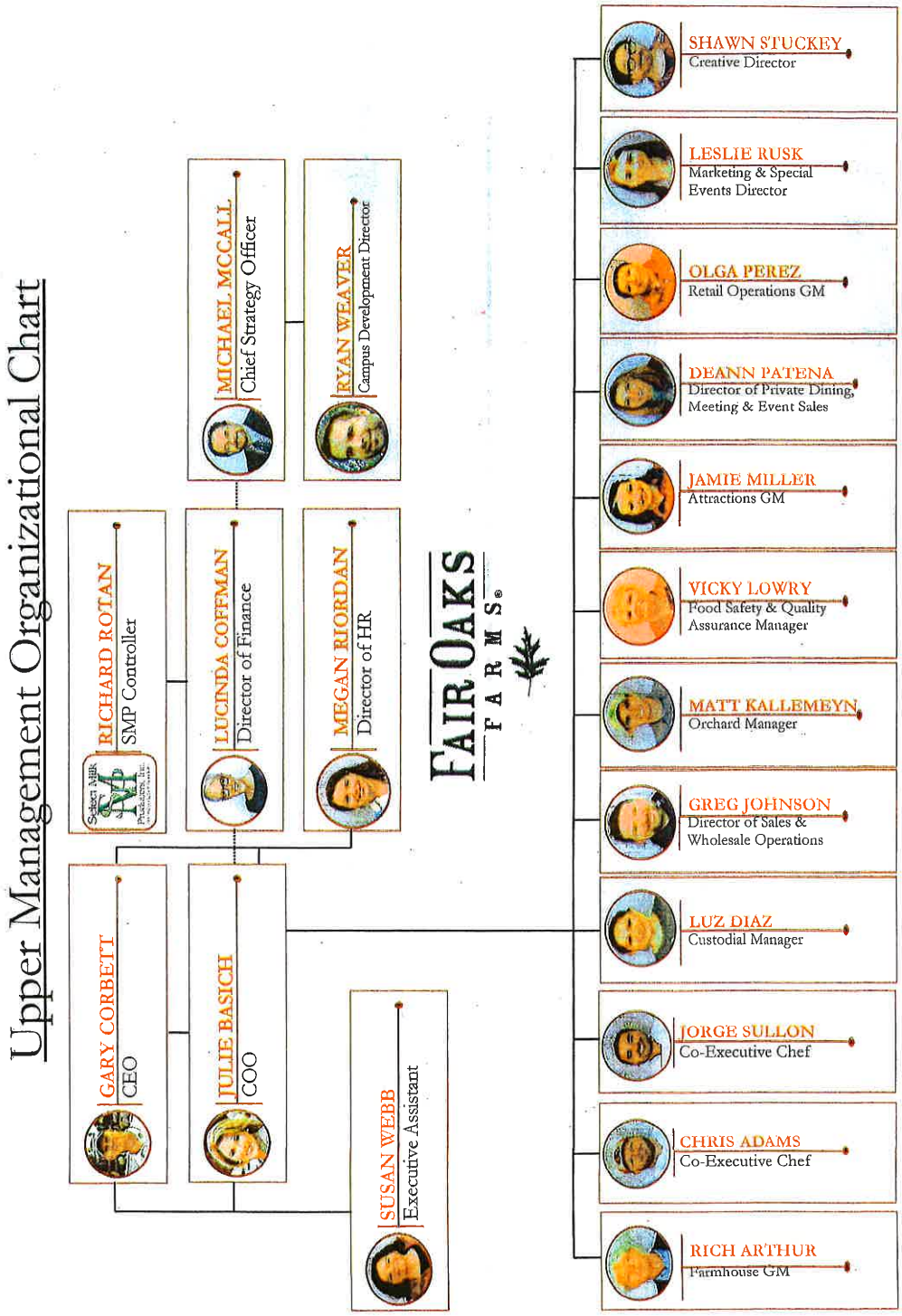
Mon-Fri	9AM-3PM
Bus Tours	9:30AM-2PM
Saturday	9AM-5PM
Bus Tours	9:30AM-4PM
Sunday	10AM-5PM
Bus Tours	10:30AM-4PM

Cowfé & Gift Shop Hours (CST):

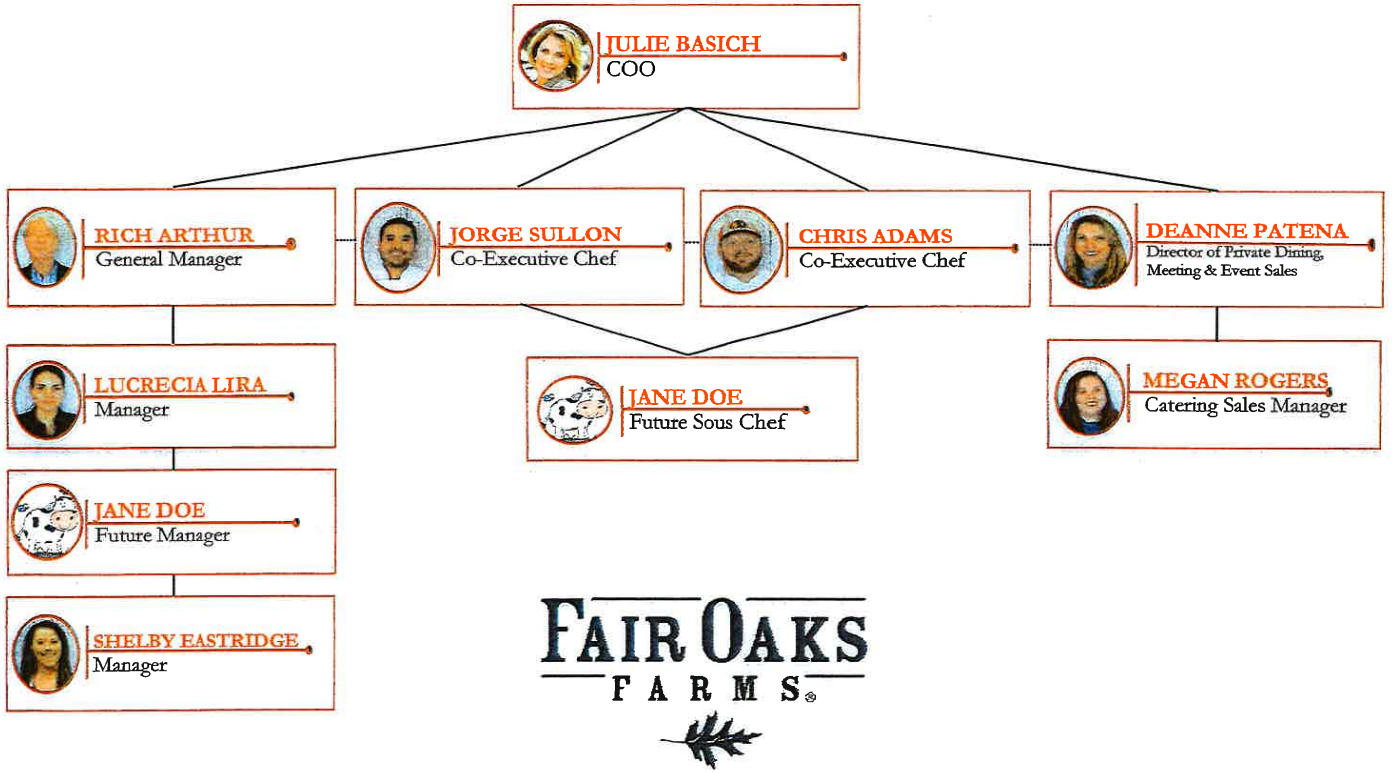
Sun-Sat	7AM-6PM

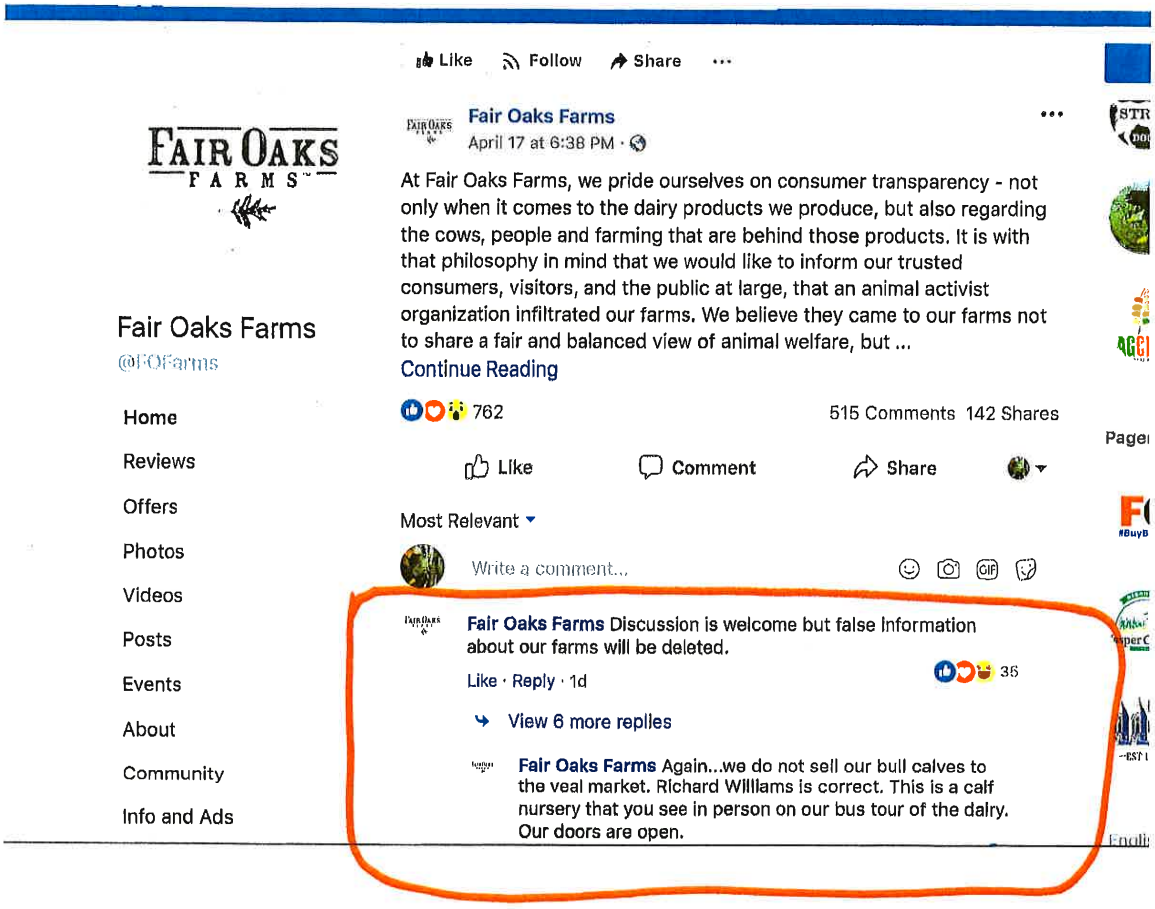
Fair Oaks Farms BP & Dairycatessen (CST):

Mon-Sun	4AM-11PM


Upper Management Organizational Chart
FAIR OAKS FARMS
GARY CORBETT
CEO
JULIE BASICH
COO
SUSAN WEBB
Executive Assistant
RICHARD ROTAN
SMP Controller
LUCINDA COFFMAN
Director of Finance
MEGAN RIORDAN
Director of HR
MICHAEL MCCALL
Chief Strategy Officer
RYAN WEAVER
Campus Development Director
SHAWN STUCKEY
Creative Director
LESLIE RUSK
Marketing & Special Events Director
OLGA PEREZ
Retail Operations GM
DEANN PATENA
Director of Private Dining, Meeting & Event Sales
JAMIE MILLER
Attractions GM
VICKY LOWRY
Food Safety & Quality Assurance Manager
MATT KALLEMEYN
Orchard Manager
GREG JOHNSON
Director of Sales & Wholesale Operations
LUZ DIAZ
Custodial Manager
JORGE SULLON
Co-Executive Chef
CHRIS ADAMS
Co-Executive Chef
RICH ARTHUR
Farmhouse GM

The Farmhouse Management Organizational Chart




Like
Follow
Share
FAIR OAKS FARMS
Fair Oaks Farms
@FOFarms
Home
Reviews
Offers
Photos
Videos
Posts
Events
About
Community
Info and Ads
Fair Oaks Farms
April 17 at 6:38 PM
At Fair Oaks Farms, we pride ourselves on consumer transparency - not only when it comes to the dairy products we produce, but also regarding the cows, people and farming that are behind those products. It is with that philosophy in mind that we would like to inform our trusted consumers, visitors, and the public at large, that an animal activist organization infiltrated our farms. We believe they came to our farms not to share a fair and balanced view of animal welfare, but ...
Continue Reading
762
515 Comments 142 Shares
Like
Comment
Share
Most Relevant
Write a comment...
Fair Oaks Farms Discussion is welcome but false information about our farms will be deleted.
Like · Reply · 1d
35
View 6 more replies
Fair Oaks Farms Again...we do not sell our bull calves to the veal market. Richard Williams is correct. This is a calf nursery that you see in person on our bus tour of the dairy. Our doors are open.

https://www.nwitimes.com/news/local/newton/evaluators-fair-oaks-farms-operating-within-industry-standards-audit-called/article_0a5edd93-078d-5b5b-8778-9183615876e5.html

URGENT

Evaluators: Fair Oaks Farms operating within industry standards; audit called for after alleged undercover videos

Joyce Russell joyce.russell@nwi.com, 219-548-4352 May 2, 2019

Provided

FAIR OAKS — An audit of the dairy farms that make up Fair Oaks Farms indicates the farms are operating within the standards of the dairy industry, according to third-party evaluators.

Fair Oaks co-founder Michael McCloskey said he called for the audit last month after he learned an animal rights group had been undercover video recording the operations of Fair Oaks Farms for the previous six months.

McCloskey made the request to the National Dairy FARM Program of the National Milk Producers Federation in Arlington, Virginia. FARM then assigned a team of third-party evaluators to respond to the farms to determine if they were operating under a framework of best practices.

A team visited the seven farms in Newton County that make up Fair Oaks Farms, a 40-acre destination tourist attraction featuring an operational dairy farm, restaurants, hotel and other amenities, from April 15 through 17.

An executive summary of the audit conducted indicates the company is operating within industry standards.

"The company's training program met or exceeded requirements of the FARM program, including designation of employees who had responsibility for specific areas of animal care and management," according to the summary.

"Performance targets for each of these categories were met," it continued, as it explained what areas were audited within the farms.

"A strong culture of commitment to animal care and welfare was evident in the company's approach to training, their policy of zero tolerance for animal abuse and was also document in the outcome-based measures of the herd, which reflected superior management," reads the audit summary.

"I was very pleased. We had expectations it would be in that realm," McCloskey said of the audit results.

McCloskey said the undercover videos have not surfaced as yet, nor have they confirmed the identity of the group responsible for taping operations. McCloskey said he's unsure what they might depict. If, however, they captured an incident or action of an employee that would not meet his or the industry's standards, the issue will be addressed promptly, he said.

BREAKING Police identify men accused of abusing calves at Fair Oaks Farms

https://www.nwitimes.com/news/local/newton/evaluators-fair-oaks-farms-operating-within-industry-standards-audit-called/article_0a5edd93-078d-5b5b-8778-9183615876e5.html

URGENT

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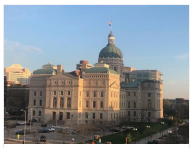
Provided

Audit of Fair Oaks Farms following clandestine filming likely to be completed early next week

Animal activist organization infiltrates Fair Oaks Farms, company says



Child welfare professionals hope state ups funding for prevention services, home-based providers

Video shows calves being body slammed, smacked with objects at Fair Oaks Farms

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UPDATE: Criminal probe launched into Fair Oaks Farms employees; companies pull products

UPDATE: Fair Oaks Farms owner unaware of calves being sold to veal market, cites lack of communication, according to new statement

New video alleges Fair Oaks Farms management aware of animal abuse by employees

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Joyce Russell
Porter County Reporter

Joyce has been a reporter for nearly 40 years, including 23 years with The Times. She's a native of Merrillville, but has lived in Portage for 39 years. She covers municipal and school government in Porter County.

BIOSECURITY FOR DAIRY FARMS

Introduction
Outbreaks of infectious disease have shown that it pays to be conscientious about preventing and controlling infectious disease on livestock operations. This concept is known as biosecurity. Biosecurity refers to management practices that reduce the chances infectious diseases will be carried onto the farm by animals or people. Biosecurity also reduces the spread of infectious disease on farms.

Animal + infectious agent + environment = disease
All infectious diseases result from the interplay between the animal and its ability to resist disease (its immunity), an infectious agent (bacteria, viruses and parasites) and the environment. For example, producers can prevent some diseases by using vaccination to increase immunity. Producers can also prevent disease by keeping infectious agents from coming onto their farm. If an infectious agent is already on the farm, producers can try to eradicate it or control its spread.

Strategic vaccination
Vaccination is an essential component of disease prevention. Setting up a well planned strategic vaccination program means determining what diseases to vaccinate against, identifying who will most benefit from vaccination and finding out when they will most need the protection that vaccines provide. For more details on planning a vaccination program, please contact your herd veterinarian.

Preventing the introduction and spread of infectious diseases
Note: Every animal that dies unexpectedly on your farm should be examined by your herd veterinarian to determine the cause of death.

1. Keeping a closed herd
Keeping a closed herd is one way to protect cattle from infectious disease. In a closed herd, no cattle enter the farm either by purchase or loan and resident cattle do not make contact with any cattle from other farms. A herd is **not** closed if

- Cattle are purchased or boarded;
- Cattle return to the herd after going to shows, community pastures or performance evaluation centers;
- Cattle use a pasture that shares a fence line with cattle in pasture on a different farm;
- Bulls are purchased, borrowed or loaned; and
- Cattle from the herd are transported by someone else or in someone else's vehicle

2. Purchasing new cattle
It is important to plan the introduction of animals to minimize the risk that an infectious disease will be brought in at the same time. Three factors are important in reducing the risk of infectious diseases when purchasing new cattle.

- The protection you have given your herd by proper vaccination
- The source of purchased cattle, including how they are transported to the farm
- The method you will use to actually introduce the new cattle to the rest of the herd

3. Resident cattle
Make certain your own cattle are properly vaccinated according to the manufacturer's and your herd veterinarian's recommendations before bringing new cattle into the herd.

4. The source of purchased cattle

- Bring in only animals from herds where you know the health status.
- Bring in only animals from herds with a known effective vaccination program. Get specific information about the vaccination history such as when vaccine was used and when it was given. If killed vaccines were used, make sure that a primary series (two doses given a few weeks apart) was given.
- Avoid purchasing animals from unknown sources or that have been mixed with other cattle
- Buy heifers when purchasing a group of cattle. Because they aren't milking, heifers are easier to quarantine.
- Ask for health information about purchased cattle. Ask for the DHIA somatic cell count information on milking cows. Test the bulk tank for contagious mastitis.
- Transport animals in a vehicle that has been cleaned and disinfected before pick up.

5. Introducing new arrivals

- Quarantine new animals for 30 days before allowing contact with animals on-farm.
- Designate your quarantine area. It should be separated from other cattle on your farm. To prevent the spread of respiratory diseases, quarantined cattle should not share the same airspace with resident cattle.
- Quarantined cattle should not share feeders, waterers or equipment with resident cattle.
- Use a medicated foot bath before allowing purchased cattle to enter the herd.
- Prevent the spread of contagious mastitis by milking the new animals last. Sanitize the milking equipment after milking new cattle.
- Check the new animal's temperature every day or at least every other day during the quarantine period. If it develops a fever, have it checked out by your veterinarian.
- Vaccinate cattle while they are in quarantine.
-

6. Test all purchased cattle for infection with

- BVD virus
- Johne's disease
- Mastitis caused by *Staphylococcus aureus, Streptococcus agalactiae* and *Mycoplasma bovis*
- Bovine leukosis (optional)

It can take 1 -2 weeks to get test results so collect and submit the samples as soon as the animal arrives.

NO **7. Controlling farm traffic**

Infectious diseases can be carried by people and equipment too. If you borrow equipment from other farms, make sure it has been cleaned before using it on your farm. Producers should limit access on the farm to calves and fresh cows since they are most susceptible to infectious disease.

Some steps to reduce the risk of introducing infectious diseases:

NO
- Limit people's access to the barn. This may mean locking the door to the barn.
- Post a warning sign asking visitors to keep out. It helps to provide information on who to contact or a telephone number to call instead of entering the barn.

NO
- Make sure visitors wear clean boots and clothing in the barn. This is important if visitors have already been in other barns. Provide some large size coveralls and boots in the barn for visitors to wear. Disposable plastic boots can be used but they wear out quickly.

NO
- Make sure visitors use a foot bath and clean their boots with a brush and disinfectant **before** entering your barn.
- Have bull calves and other sale animals picked up without allowing the dealer or transporter to enter the barn.
- Have dead animals picked up without allowing the livestock renderer to enter your barn or come in contact with your animals.

NO
- Keep a record of visitors.
- Use your own halters and ropes.

It is difficult to control all traffic on the farm but you can identify the traffic that represents the most risk. These include people who frequently visit other farms and people who have already visited other farms on the day they visit your farm.

Major infectious diseases of cattle in Wisconsin and their primary means of spread

Disease	**Major means of spread**
Bovine viral diarrhea (BVD)	Direct contact with infected cattle or their body fluids
Contagious mastitis (Staph aureus, Strept. Agalactiae	Contact with infected milk, usually at milking
Mycoplasma bovis	Contact with respiratory carrier or infected milk
Bovine leukosis virus	Contact with blood of infected cattle
IBR, BRSV and PI_3 viruses	Spread through the air
E. coli, rotavirus and coronavirus	Contact with manure from infected cattle
Salmonellosis	Contact with manure from infected cattle
Leptospirosis	Contact with urine from infected carrier cattle
Hairy heel warts	Contact with environment of infected cows
Johne's disease	Contact with manure from infected cattle

ANIMAL CARE

Read Our STATEMENT ON ANIMAL CARE Here

IT'S *all* ABOUT HER

We know that nothing is as important to us as the health and well-being of our animals. Our world revolves around making sure that our cows are fed well, treated humanely and live in comfortable, stress-free conditions.

SPOILED *from the* VERY START

Newborn calves are visually monitored daily and are given immediate and proper medical treatment should they become ill.

COMFORTABLE *at all* TIMES

She and her friends have comfortable beds and freestanding stalls, allowing them to walk freely while being protected from harsh weather. In the winter we keep wind and the elements out of their living areas by closing the curtained sidewalls of the barns. Cows love to stay cool, so in the warm summer months we use fans to maintain a 7 mph breeze over the feed manger and over the cows' beds. We also spray our cows' skin with water many times a day in order to keep their body temperature down.

ALWAYS *in* GOOD HANDS

We spend a significant amount of time training all of our employees not only in proper animal husbandry but also indoctrinating them as to why we will accept nothing less than the utmost care, respect and humane treatment of our cows.

Read Our STATEMENT ON ANIMAL CARE Here

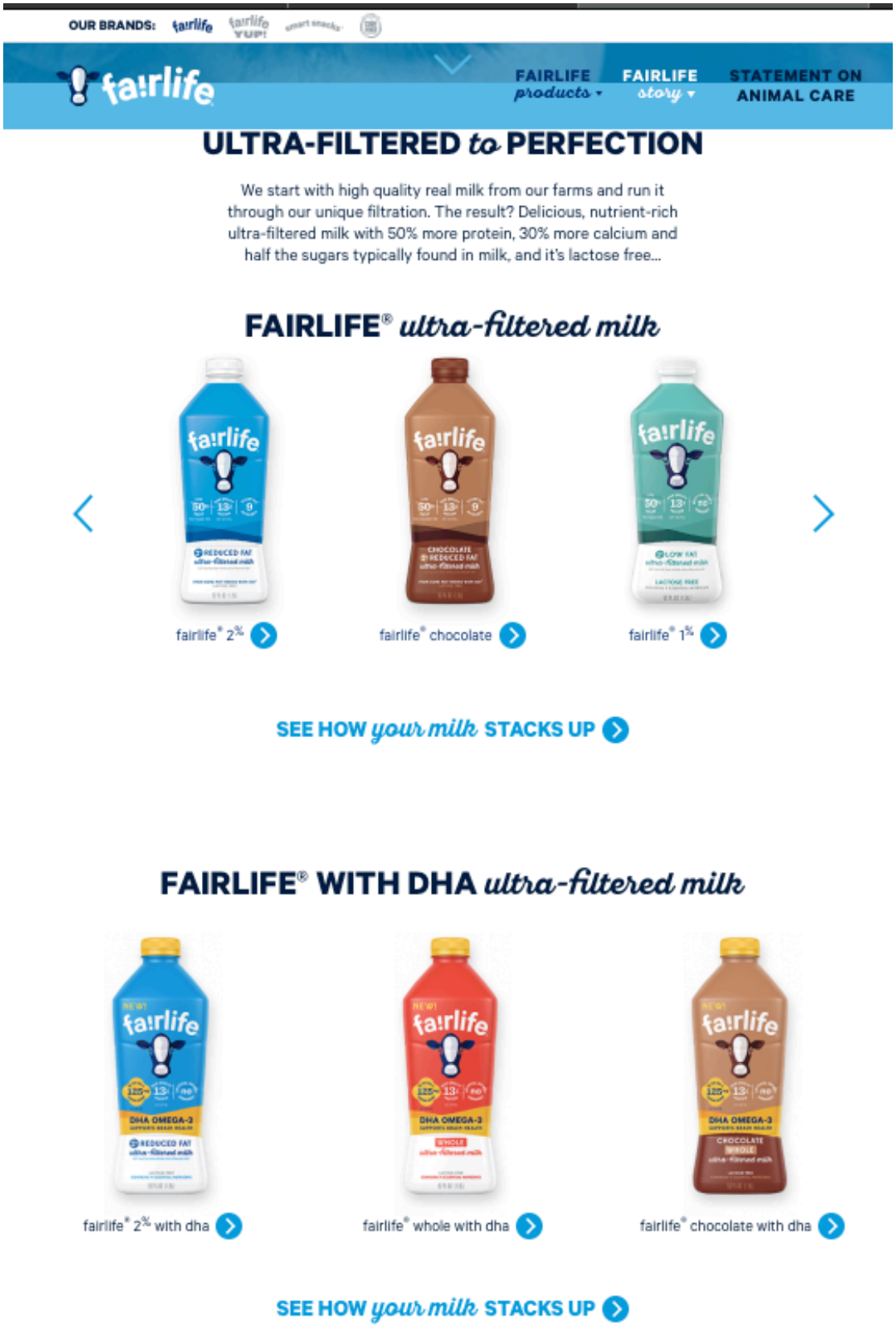
OUR PROMISE

FAIRLIFE PROMISE AND ETHICAL PRACTICES

We believe in doing better every step of the way, because it's the right thing to do. For us, "better" means growing our own crops and putting our cows' well-being at the top of our list. It means being able to trace our milk back to the farms it came from and treating it gently at every step. It means sustainable farming and agricultural innovation, to ensure the future of our planet. And it means bringing health and vitality to you by providing better nutrition for your life from the wholesome simplicity of real milk.

planet

We consider ourselves to be stewards of the land we inhabit. We have challenged ourselves to uncover innovative, practical and efficient solutions in order to leave this planet a little bit healthier every day. Our goal is to have a carbon neutral footprint on our farms, because the better we treat our soil, air, and water, the better it will deliver the food we depend on.


OUR BRANDS:
fairlife
FAIRLIFE products
FAIRLIFE story
STATEMENT ON ANIMAL CARE
ULTRA-FILTERED to PERFECTION
We start with high quality real milk from our farms and run it through our unique filtration. The result? Delicious, nutrient-rich ultra-filtered milk with 50% more protein, 30% more calcium and half the sugars typically found in milk, and it's lactose free...
FAIRLIFE® ultra-filtered milk
fairlife® 2%
fairlife® chocolate
fairlife® 1%
SEE HOW your milk STACKS UP
FAIRLIFE® WITH DHA ultra-filtered milk
fairlife® 2% with dha
fairlife® whole with dha
fairlife® chocolate with dha
SEE HOW your milk STACKS UP

CONTACT US

FAQs

ADVERTISING

Is there a place to view your television ads online?
Yes! You can visit our brand pages to view television ads.

I would like to know about the music used in one of your latest ads, how can I find this information?
The music in our advertising is often an original recording produced by agencies specifically for the commercial. There are also ads that feature previously released music or re-recorded versions of original compositions. We're happy to share these details if you would like to send us an email request. Be sure to include the product being advertised, as well as a detailed description of the ad.

How can someone appear in your ads? Do you accept photos to be used as ads?
The Coca-Cola Company works with professional agencies to produce advertisements. The people who appear in our ads are found by our ad agencies through talent agencies. We do not accept photos or other artwork to appear in ads.

Can you share your marketing strategies with me? What is the target market for your products? How much money do you spend on advertising?
Unfortunately, we are not at liberty to disclose detailed marketing information for any of our 500 brands. The only marketing information that we publicly disclose can be found in press releases for marketing initiatives and new product launches.

As for expenditures, we expense production costs of print, radio, internet and television advertisements as of the first date the advertisements take place. The following amounts reflect the total worldwide amounts spent on print, radio, internet, and television advertising. Advertising expenses included in selling, administrative and general expenses were approximately:

2015: $4.0 billion
2014: $3.5 billion
2013: $3.3 billion
2012: $3.3 billion
2011: $3.3 billion
2010: $2.9 billion

We do not disclose how much we spend on advertising by country, brand, or media type, only the total worldwide amount per year.

ALUMINUM CAN SAFETY

Introduction to Aluminum Can Safety
The Coca-Cola Company is very aware of the highly publicized concerns and viewpoints that have been expressed about Bisphenol A (BPA) in recent years. In fact, we have had many discussions with advocacy groups, consumers, scientists, government regulators, elected officials, suppliers and others about Coca-Cola and other aluminum cans lined with BPA.

Our scientists, and the independent scientists with whom we have consulted, have thoroughly reviewed the data and have assured us that our beverage cans pose no public health risk. In addition, government regulators around the world have reviewed the science independently and have repeatedly stated that current levels of exposure to BPA through beverage packaging pose no health risk to the general population, including children.

Our top priority is to ensure the safety and quality of our products and packaging through rigorous standards that meet or exceed government requirements. If we had any concerns about the safety of our packaging, we would not use it.

In all of our discussions with stakeholders we have been very transparent and fully disclosed non-proprietary information to assure them that our products are safe. At the same time, we also are prepared to protect our business in any eventuality. All of the information we can share at this time is available here as well as through our assessment document. We encourage our consumers, shareowners, and other stakeholders to review this information as we want them to be as confident in the safety of our products as we are. We will update this information if and when there are any significant developments.

Why do you maintain that the levels of BPA found in aluminum Coke cans are safe?
The clear scientific consensus is that there is no risk to the public from the miniscule amounts of BPA found in Coca-Cola or other beverage cans.

That consensus is accurately reflected in the opinions expressed by those regulatory agencies whose missions and responsibilities are to protect the public's health.

Regulatory agencies in Australia, Canada, the European Union, Japan, New Zealand and the United States all have conducted extensive reviews and determined that current levels of exposure to BPA through food and beverage packaging do not pose a health risk to the general population. We believe it is reasonable and appropriate to take the lead from these agencies that regulate our business.

In 2010 and 2011, in response to the highly publicized controversy, some scientific and regulatory groups decided to undertake their own reviews of the existing literature.

The German Society of Toxicology reviewed the complete body of research – some 5,000 studies – and concluded that BPA exposure represents no noteworthy risk to the health of the human population.

The Japanese National Institute for Advanced Industrial Science and Technology; the World Health Organization/Food and Agriculture Organization (WHO/FAO); and the European Food Safety Authority (EFSA) also reviewed existing research in 2010 and came to the same conclusion. Learn more about the Japan,WHO/FAO and EFSA reviews.

EFSA issued a statement in December 2011 reaffirming its position after reviewing a report by the French Agency for Food, Environmental and Occupational Health and Safety (ANSES) on BPA. EFSA noted that its risk assessment (which includes a hazard assessment) was based on the question at hand — the safety of BPA from foods – whereas ANSES conducted a hazard assessment only, which included non-dietary exposure to BPA . Read the full EFSA opinion.

In addition, three new studies (described below), including one lauded by a leading endocrinologist as being "majestically scientific and cautious," support the prevailing evidence that BPA is safe for humans.

Can you share details of the new studies that support the consensus that BPA is safe for humans?
Yes. In 2011, the results of three newly published studies reinforced support for the consensus that current levels of exposure to BPA through food and beverage packaging do not pose a health risk to the general population.

- The U.S. Environmental Protection Agency funded one study that showed people intentionally fed diets with high BPA levels had lower levels of BPA in their blood serum than are associated with potentially adverse health effects. (S. Teeguarden, et.al. J.Tox Sci. June 2011)
- The U.S. Food and Drug Administration (U.S. FDA) funded a study that showed animals receiving levels of BPA comparable to Europe's Total Daily Intake criteria had no adverse developmental effects. (S Ferguson et. al. Tox. & Appl. Pharm. 2011: Funded by the U.S. FDA)
- Research conducted at FDA's National Center for Toxicological Research provided additional evidence that when BPA is ingested, it is metabolized rapidly to compounds

During the first year, sales of Coca-Cola averaged nine drinks a day, adding up to total sales for that year of $50. Today, products of The Coca-Cola Company are consumed at the rate of more than 1.9 billion drinks per day.

To learn more about the history of The Coca-Cola Company, we encourage you to visit the Heritage section of our website.

How does Coca-Cola respond to allegations that it is responsible for violence against union leaders in Colombia?
The allegations are simply not true.

Two different judicial inquiries in Colombia -- one in a Colombian court and one by the Colombian attorney general -- found no evidence to support the allegations that bottler management conspired to intimidate or threaten trade unionists.

Nonetheless, these allegations were the thrust of a lawsuit filed in 2001 against The Coca-ColaCompany in a U.S. District Court in Miami; the Company was dismissed as a defendant in 2003. On Sept. 29, 2006, the court issued a decision to dismiss the two Coca-Cola bottlers in Colombia from all remaining cases as well. This decision was upheld by the U.S. Court of Appeals for the 11th Circuit in August 2009.

These allegations have also been investigated by the International Labour Organization, outside law firms and senior executives of this Company reaching the same conclusion.

The Coca-Cola Company and its bottlers have maintained operations and have worked to provide safe, stable economic opportunities for the people of Colombia.

In a country where violence against union members has deterred all but 4 percent of workers from unionizing, 28 percent of Coca-Cola bottler employees belong to unions. Coca-Colabottlers enjoy extensive, normal relations with multiple unions in Colombia and currently have collective bargaining agreements in place covering wages, benefits and working conditions. On average, wages for Coca-Cola workers are two to three times higher than the minimum wage.

What has Coca-Cola done to ensure water is used responsibly in its operations in India?
Managing water responsibly is the highest priority in our approach to environmental policy and corporate social responsibility in India.

In 2010, we achieved our goal to be a "net positive" user of groundwater and created design potential to return an equivalent amount to what we use. We accomplished this through rainwater harvesting, drip irrigation and other initiatives.

We have about 400 Rain Water Harvesting (RWH) projects in place across 20 states in India. We now have created the potential to do even more – we have the potential to return nearly 120 percent of the groundwater we use (considering a base of the amount of groundwater used in 2011).

We have been a winner of several prestigious awards on community development and corporate social responsibility. We have either been a winner or been recognized by the judges for our CSR work every year since 2008.

While we know we have more to do to continue to build a truly water sustainable business in India, we are proud of our progress to date.

Does The Coca-Cola Company conduct animal tests?
We don't test our beverages on animals, and we encourage our suppliers to use alternatives to animal testing whenever possible.

Does The Coca-Cola Company consider animal welfare?
We agree that animals should be treated humanely. Before we sponsor events featuring animals, the event organizers and management must show that they have policies and procedures in place to provide access to veterinary care and support the humane treatment of their animals. We also require event organizers to comply with any local, state and national laws.

PRODUCTS & PACKAGING

Where can I find nutrition information for Coca-Cola products online?
The Coca-Cola Company offers easy-to-understand nutrition information for all your favorite Coca-Cola products at www.coca-colaproductfacts.com

Are the bottle caps on your products recyclable?
The closures we use on bottles are 100 percent recyclable from a technical standpoint and

highly recycled. They are made from high-density materials selected for their compatibility with most recycling systems. Most recyclers use a float/sink process where PET bottles sink and the closures and labels float. For this reason, and to minimize litter, we recommend that consumers recycle their beverage bottles by putting the cap back on before placing in a recycle bin. Like the PET plastic used in our bottles, there also are end markets for the material used in the caps, such as paint pails and battery casings.

What is the difference between Coca-Cola Zero®, Diet Coke® and Coke/Coca-Cola light®?
Coca-Cola Zero provides real Coca-Cola taste for variety-seeking consumers. Coca-Cola Zero is sweetened with a blend of low-calorie sweeteners, while Diet Coke is sweetened with aspartame. As for Coke/Coca-Cola light, in certain countries, the term "diet" is not used to describe low-calorie foods and beverages. In these countries, we offer Coke/Coca-Cola light. The sweetener blend used for Coke/Coca-Cola light is formulated for each country based on consumer preference.

Have you ever considered making a caffeine-free version of _____? Have you ever considered making a diet version of _____?
The decision to produce a beverage option is based on many considerations. While we may not produce a caffeine-free or diet version of every product, we do offer several caffeine-free and diet (typically labeled as diet, light or zero) choices.

Please take a look at our complete brand list. If the product you seek is listed and you reside in the U.S. or Canada, you can visit our bottler finder to find out if it is distributed in your neighborhood.

If you are located outside of the U.S. and Canada, please send us an email to obtain the appropriate contact information for the Coca-Cola bottler in your area.

How much caffeine is contained in _____?
For many of our brands, the nutritional information varies from one country to another. For products in the U.S., you can review nutritional information on our website. For products in other countries, please send us an email and we will reply with the requested information.

Is aspartame safe?
Aspartame is one of the most thoroughly studied food ingredients, with more than 200 scientific studies confirming its safety. In 1983, the U.S. Food and Drug Administration (FDA) approved aspartame for use in carbonated beverages. In addition to the FDA, regulatory agencies in more than 100 countries have found aspartame to be safe. Aspartame does contain the amino acid phenylalanine, and, therefore, should not be consumed by people with phenylketonuria, a rare genetic condition for which infants are tested at birth in the U.S., as well as in many other countries. More information about aspartame and other sweeteners »

Does The Coca-Cola Company perform product testing on animals?
The Coca-Cola Company does not conduct any animal tests and does not directly fund any animal tests on its beverages. Where governmental agencies require animal tests to demonstrate ingredient safety, companies using those ingredients rely on third party testing.

The Coca-Cola Company has shared our concern regarding the ethical and humane treatment of animals with our suppliers and others in the industry. We encourage the use of alternative testing methods whenever and wherever possible and have financially supported research to develop these alternative methods.

Are your products safe to consume if they are in aluminum cans with liners containing BPA?
All of our products, regardless of the type of packaging used, are safe.

Independent scientists have thoroughly reviewed the data and have assured us that our beverage cans pose no public health risk. Our own scientists also have reviewed the data and are confident about our packaging safety. In addition, the scientific body of evidence has been reviewed independently by several government regulators throughout the world. These regulators have repeatedly stated that current levels of exposure to Bisphenol A (BPA) through beverage packaging pose no health risk to the general population, including children.

Aluminum can liners that use BPA are the industry standard and have been used safely for more than 50 years. In fact, they have improved food and beverage safety by providing protection against food-borne diseases.

A number of studies and reviews conducted in 2010 and 2011, including one study lauded by a leading endocrinologist as being "majestically scientific and cautious," support the prevailing evidence that BPA is safe for humans. Learn more about these studies.

We own numerous valuable nonalcoholic beverage brands, including the following:

Coca-Cola	Georgia[2]	Dasani	Ice Dew[10]
Diet Coke/Coca-Cola Light	Powerade	Simply[6]	I LOHAS[11]
Coca-Cola Zero Sugar[1]	Del Valle[3]	Glacéau Vitaminwater	Ayataka[12]
Fanta	Schweppes[4]	Gold Peak[7]	
Sprite	Aquarius	FUZE TEA[8]	
Minute Maid	Minute Maid Pulpy[5]	Glacéau Smartwater[9]	

[1] Including Coca-Cola No Sugar and Coca-Cola Zero.

[2] Georgia is primarily a coffee brand sold mainly in Japan.

[3] Del Valle is a juice and juice drink brand sold in Latin America. In Mexico and Brazil, we manufacture, market and sell Del Valle beverage products through joint ventures with our bottling partners.

[4] Schweppes is owned by the Company in certain countries other than the United States.

[5] Minute Maid Pulpy is a juice drink brand sold primarily in Asia Pacific.

[6] Simply is a juice and juice drink brand sold in North America.

[7] Gold Peak is primarily a tea brand sold in North America.

[8] FUZE TEA is a brand sold outside of North America.

[9] Glacéau Smartwater is a vapor-distilled water with added electrolytes which is sold mainly in North America and Great Britain.

[10] Ice Dew is a water brand sold in China.

[11] I LOHAS is a water brand sold primarily in Japan.

[12] Ayataka is a green tea brand sold primarily in Japan.

In addition to the beverage brands we own, we also provide marketing support and otherwise participate in the sales of other nonalcoholic beverage brands through licenses, joint ventures and strategic partnerships, including, but not limited to, the following:

- We and certain of our bottlers distribute certain brands of Monster Beverage Corporation ("Monster"), primarily Monster Energy, in designated territories in the United States, Canada and other international territories pursuant to distribution coordination agreements between the Company and Monster and related distribution agreements between Monster and Company-owned or -controlled bottling operations and independent bottling and distribution partners.
- We have a strategic partnership with Aujan Industries Company J.S.C. ("Aujan"), one of the largest independent beverage companies in the Middle East. We own 50 percent of the entity that holds the rights in certain territories to brands produced and distributed by Aujan, including Rani, a juice brand, and Barbican, a flavored malt beverage brand.
- fairlife, LLC ("fairlife"), our joint venture with Select Milk Producers, Inc., a dairy cooperative, is a health and wellness dairy company whose products include fairlife ultra-filtered milk and Core Power, a high-protein milkshake. We and certain of our bottling partners distribute fairlife products in the United States and Canada.

Consumer demand determines the optimal menu of Company product offerings. Consumer demand can vary from one market to another and can change over time within a single market. Employing our business strategy, our Company seeks to further build its existing brands and, at the same time, to broaden its portfolio of brands, products and services in order to create and satisfy consumer demand in every market.

Distribution System

We make our branded beverage products available to consumers in more than 200 countries through our network of Company-owned or -controlled bottling and distribution operations, independent bottling partners, distributors, wholesalers and retailers — the world's largest beverage distribution system. Consumers enjoy finished beverage products bearing trademarks owned by or licensed to us at a rate of more than 1.9 billion servings each day. We continue to expand our marketing presence in an effort to increase our unit case volume and net operating revenues in developed, developing and emerging markets. Our strong and stable bottling and distribution system helps us to capture growth by manufacturing, distributing and selling existing, enhanced and new innovative products to our consumers throughout the world.

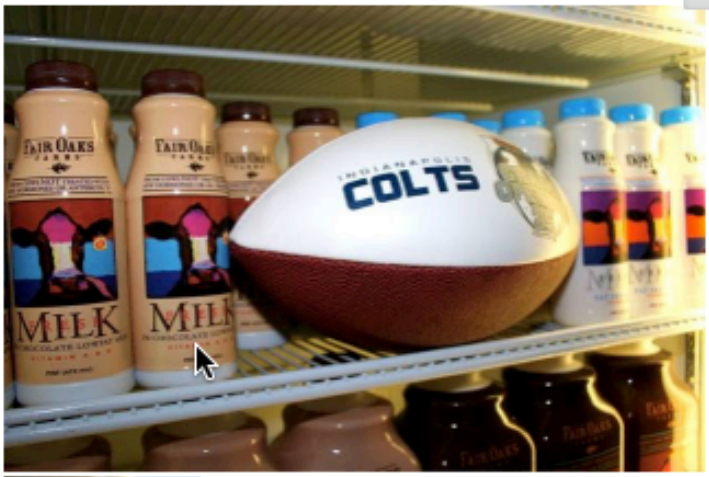
IBJ BLOGS

The score

Welcome to The Score, your place for hard-hitting sports business news, fast-breaking updates and fuel-injected debate. Buckle up. I'm your host, Anthony Schoettle, *IBJ* sports reporter.

Colts got milk (sponsor)

July 28, 2009 | Anthony Schoettle



LATEST BLOGS

Microbrewery opens at site steeped in racing history
June 06, 2019

Townhouse project proposed along Monon Greenway
June 05, 2019

Health, life science groups line up solidly behind Indy Pride Festival
June 03, 2019

Carmel medical office owner files for bankruptcy
May 30, 2019

More rooftops mean more retail

Indianapolis Colts officials this morning announced they signed a deal to make Fair Oaks Farms Milk the Official Milk of the team. Financial terms of the deal were not disclosed.

"They will be supplying the milk for our players, coaches and staff throughout the year," said Tom Zupancic, Colts senior vice president of sales and marketing. "The Colts and Fair Oaks Farms are like minded Indiana companies that stress quality, health and community. Just like the Colts, Fair Oaks Milk and the Dairy Adventure are truly an experience."

story continues below

"As a real Indiana dairy we understand the commitment, hard work, and dedication that is required to be a winner on and off the field," said Fair Oaks Farms CEO Gary Corbett.

Fair Oaks Farms, located about 100 miles north of Indianapolis, is one of the largest family owned dairy farms in the country. They're known for all-natural cheeses, bottled milk, and gourmet ice cream, all made from the milk of the dairy's cows that have received no added hormones or antibiotics.

Fair Oaks Farms and the Dairy Adventure offer an up-close dairy farm experience which has attracted more than 1 million visitors since it opened in 2004.

OUR BRANDS: fairlife fairlife YUP! smart snacks

CORE POWER PRODUCTS ATHLETES & PARTNERS

BLOG

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Tip of the Week

Training

Athletes

Health & Nutrition

Fitness Tips

03-11-2010

HOWDY, COLTS FANS!

Welcome!

to all of you great Colts fans who have joined us on Core Power over the past couple of days. We're very excited to have you on board and look forward to sharing more about Athletes HoneyMilk, as well as providing you with tips and information that will make your exercise routines a whole heck of a lot better.

Dedicated Colts fans may be scratching their heads because they know they've seen or maybe heard of Athletes HoneyMilk before, but are not quite sure how or when. Allow me to explain – Athletes HoneyMilks works very, VERY, closely with Fair Oaks Farms in Fair Oaks, Indiana. That's right, the same Fair Oaks Farms that is the Official Milk of the Indianapolis Colts!

Position Statements FAQ

- What is Publix's position on Florida tomato farmworkers' wages?
- What is Publix's position on GMO?
- What is Publix's position on BPA?
- Does Publix use irradiation?
- What is Country of Origin Labeling (COOL)?
- What is Publix's position on animal welfare?

At Publix, we believe animals should be treated humanely at all phases of their lives. We recognize we have a responsibility for the well-being of animals used to provide food to our customers.

Our goal is that animals used in the production of our products be handled, transported and processed using procedures that are clean, safe, and free from cruelty, abuse or neglect. Our suppliers of animal products must adopt procedures that adhere to the animal welfare standards established by the US Department of Agriculture (USDA). Further, these procedures must be consistent with industry best practices and comply with all animal handling and animal welfare guidelines established by each respective species' industry organization. The USDA provides a listing of these industry animal welfare standards on the agency's website.

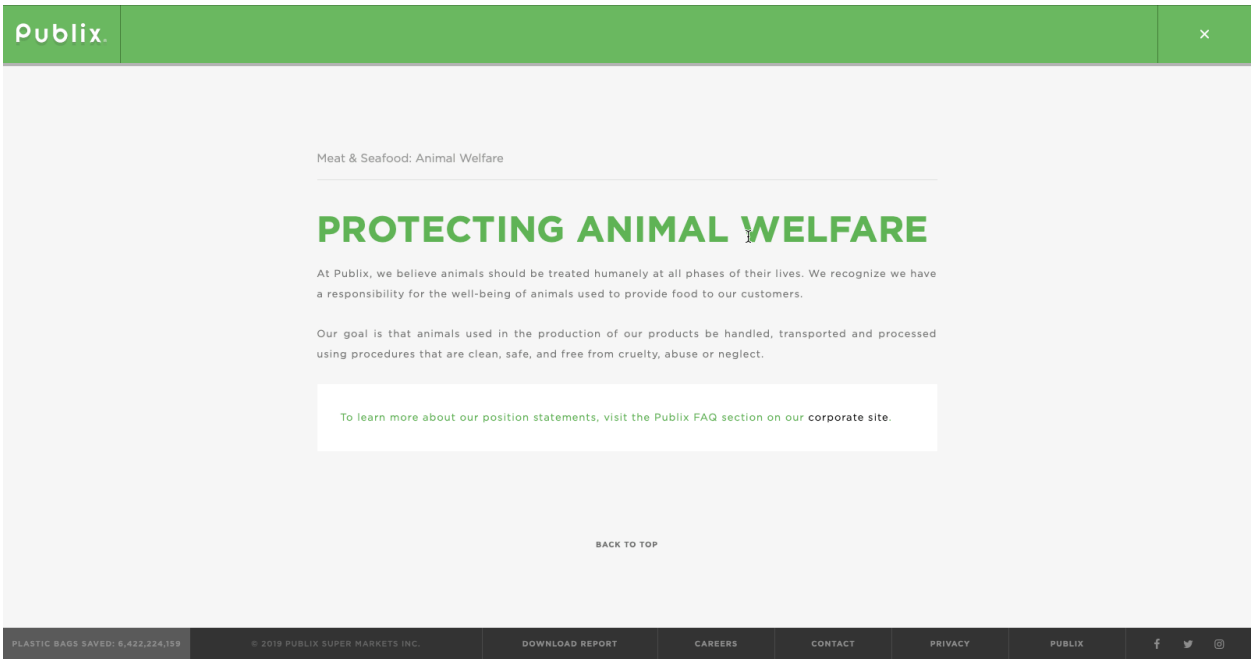
We take concerns about animal welfare seriously and our suppliers provide us with third-party audits on an annual basis. This validates their practices meet or exceed animal welfare standards while maintaining animal health and safety.

Many of our suppliers are leaders in their respective industries and have adopted nationally recognized animal well-being programs, including the following:

- Animal Welfare Act
- National Cattlemen's Beef Association – Cattle Industry Guidelines for the Care and Handling of Cattle
- National Chicken Council – Animal Welfare Guidelines
- National Milk Producers Federation – National Dairy Farmers Assuring Responsible Management (F.A.R.M.) Program
- National Pork Board – Animal Well-Being Information
- National Turkey Federation – Animal Care Best Management Practices for the Production of Turkeys
- United Egg Producers – Animal Husbandry Guidelines for U.S. Egg Laying Flocks

We understand the high standards expected of us and will continue to work to provide our customers with safe and quality products, while encouraging the humane treatment of animals.

For more information on our natural and organic products, including our own GreenWise brand, please visit http://www.publix.com/products-services/greenwise.


Publix.
Meat & Seafood: Animal Welfare
PROTECTING ANIMAL WELFARE
At Publix, we believe animals should be treated humanely at all phases of their lives. We recognize we have a responsibility for the well-being of animals used to provide food to our customers.
Our goal is that animals used in the production of our products be handled, transported and processed using procedures that are clean, safe, and free from cruelty, abuse or neglect.
To learn more about our position statements, visit the Publix FAQ section on our corporate site.
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Setting a Higher Standard
Home
SMP Login
HOME
ABOUT US
OUR FAMILY
OUR STATISTICS
SMP LOG IN
Select Milk
Producers, Inc.
Setting a Higher Standard.
25
YEARS
Setting a
Higher Standard.

Setting a Higher Standard

What this means to us

We strive to go above and beyond what's expected in providing for our families, leading our employees, caring for our land and animals, serving our customers, producing quality milk and serving one another. This commitment is more than our business, it's in our culture and our character. We believe in being accountable, in doing what is right, in performing at our best, in Setting a Higher Standard

QUALITY

TRACEABILITY

SUSTAINABILITY

About Select Milk Prodcuers

As you pour milk over your cereal or add it your coffee, do you ever stop and think where does it come from?
I know, silly question — **cows!** *But have you ever thought further, like where do these cows live? How are they treated?*

Select Milk Producers, Inc. takes that guesswork out. You can rest assured that the more than 7 billion pounds of milk that Select Milk produces each year comes from innovative sustainable farming and extraordinary animal care and comfort.

Select Milk formed in 1994 out of a desire by a group of family dairy producers to develop a national footprint for the perfect milk. Founded on honesty, trust, and quality, Select Milk believes in providing their customers with the highest quality fresh milk and doesn't settle for anything less.

Select Milk believes in operating all aspects of their business with the highest standards, including its cooperative of 99 family dairy farm members, which includes brand names like Core Power (http://www.corepower.com/), fairlife milk (http://fairlife.com/), Fair Oaks Farms

(http://fofarms.com/). Many of these products are available nationwide and have opened new markets within the dairy category.

QUALITY

Products & Services

Select Milk Producers' Family Dairy Farm members take pride in their milk and set some of the highest standards for milk quality in the nation. All of Select's Family Dairy Farmers milk is chilled to 36˚ immediately upon milking. This ensures that the quality, freshness and deliciousness stay in the milk from our farms to your family.

ANIMAL WELFARE

CARE & COMFORT

All of Select's Family Dairy Farm Members participate 100% in the National Milk Producers Federation - Farmers Assuring Responsible Management Program, or FARM Program. Prior to this program, we opened up Fair Oaks Farms so people could see exactly how our Family Dairy Farm Members operate.

For more information on what the F.A.R.M Program is Click Here (http://www.nationaldairyfarm.com/about-farm#whatisfarm)

SUSTAINABILITY

WITH THE FUTURE IN MIND

FAIR OAKS FARMS LLC Employee Reviews

Review this company

Job title

(all)

Location

United States (35)

Ratings by category

2.2 ★ Work-Life Balance | 2.8 ★ Pay & Benefits | 2.7 ★ Job Security & Advancement | 2.3 ★ Management | 2.3 ★ Culture

Sort by: Helpfulness | Rating | Date | Language: Any

Showing all 35 reviews

2.0

★★☆☆☆

Not a very good management team

Packer (Former Employee) – Kenosha, WI – January 9, 2019

They threw me out on the floor with no prior training on the first day , I was never provided a clock in , I had to ask for safety equipment that was required and to be given to me days before my shift , was not released on time at the end of shifts, dropped products weren't thrown away they simply wiped them off and packaged them off anyway, this place is horrible I'm sorry.

✓ **Pros**
Free soda

× **Cons**
Short breaks, cold environment

Was this review helpful? Yes 1 | No

Share | Report

Claim this company page

Want to know more about working here?

Ask a question about working or interviewing at FAIR OAKS FARMS LLC. Our community is ready to answer.

Ask a Question

Overall rating

2.5 ★★½☆☆

5.0

★★★★★

productive

meat distributer (Former Employee) – Pleasant Prairie, WI – May 29, 2019

i enjoyed working here because i got along with alot of people i learned how to do sanitation and clean meat the right way like making sure it isnt pink or damaged. the management is alright.

Was this review helpful?
Yes | No

Share | Report

1.0

★☆☆☆☆

Supervisors are Puppets

Quality Assurance (Former Employee) – Kenosha, WI – March 20, 2019

They look to hire the “not sharpest tool” type and actually promote those people. Knowing they don’t know any better but to not question what they’re being told to do(or scared to question). The company is afraid to commit to intelligence, because then they might have to change their whole culture into a great functioning, safe, sanitary food production plant. The smart hard working individuals are pushed to do more so the lazy ones can whisper to each other and continue do nothing. I’ve seen major issues go unaddressed while minor don’t dos be severely punished for personal agendas. Besides that you at least do get a check for your time there.

✓ **Pros**
I learned how to be stupid and lazy.

× **Cons**
No fair treatment.

Was this review helpful?
Yes 1 | No

Share | Report

5.0

★★★★★

Abiente bueno trabajar con ellos es muy bueno

Cleaning (Former Employee) – Kenosha, WI – March 8, 2019

Fue una experiencia maravillosa trabajar con ellos

✓ **Pros**
Buen seguro medico

× **Cons**
Que core mucho uno

Was this review helpful?
Yes | No 1

Share | Report

4.0

★★★★☆

great place to work

QUALITY ASSURANCE TECHNICIAN (Former Employee) – Pleasant Prairie, WI – February 9, 2019

great place to work , very diversified, people friendly , staff is great, no bias,racial or

Based on 35 reviews

5 ★ 3
4 ★ 7
3 ★ 7
2 ★ 6
1 ★ 12

Ratings by category

2.2 ★ Work/Life Balance
2.8 ★ Compensation/Benefits
2.7 ★ Job Security/Advancement
2.3 ★ Management
2.3 ★ Culture

Questions about FAIR OAKS FARMS LLC

What is the sick leave policy like? How many sick days do you get per year?
2 people answered

What advice would you give the CEO of FAIR OAKS FARMS LLC about how to improve it?
2 people answered

If you were in charge, what would you do to make FAIR OAKS FARMS LLC a better place to work?
2 people answered

Show more

FAIR OAKS FARMS LLC Reviews by Job Title

Packer (6)
Quality Assurance Technician (3)
Assembler (2)
Quality Assurance Analyst (2)
Quality Assurance Inspector (2)

See more FAIR OAKS FARMS LLC reviews by job title

FAIR OAKS FARMS LLC Reviews by Location

Pleasant Prairie, WI
Kenosha, WI

other political issues at this company. staff is great. no games

Was this review helpful?
Yes | No 1

Share Report

Fair Oaks, IN

Care to share?

Help people considering your employer. Share your experience.

☆ ☆ ☆ ☆ ☆

4.0

★★★★☆

Productive.

Packer (Former Employee) – Pleasant Prairie, WI – January 29, 2019

Fair oaks is an okay place to work at if you enjoy staying on your feet. Mid-paced but a very easy job. I would recommend someone to work there if they fit criteria.

Was this review helpful?
Yes | No

Share Report

4.0

★★★★☆

Its not bad

Dock Worker (Current Employee) – Kensha – December 31, 2018

Fair oaks LLC.

Is a grate place to work if its not the winter and if u close the meat (grinders/processor) you will most likey get wet if you clan ovens its not so bad thats 3rd shift.

Was this review helpful?
Yes | No 3

Share Report

3.0

★★★☆☆

Productive work place.

Maintenance Electrician (Current Employee) – Pleasant Prairie, WI – September 11, 2018

Good work place to start a new career.
Really bad management.
Good learning experiences.
The hardest part of the job is to be in the same page with management.

✓ **Pros**
Good pay.

× **Cons**
Stressful.

Was this review helpful?
Yes 2 | No

Share Report

2.0

★★☆☆☆

Lots of Hours, menial labor, disorganized management

QA Technician (Former Employee) – Pleasant Prairie, WI – June 22, 2018

I would only recommend a job here to someone who was a very hard worker but had no qualifications. Most low level positions can be done by non-English speakers as long as you are willing to work 60+ hours per week. The pay is fair for tedious labor and overtime will add to your paycheck.
Technician level positions (the job I had) are a different story. Management is disorganized and often contradicts itself. Additionally, upper management is incredibly harsh on tech positions and expects you to conform to a very confusing and unwritten code of ethics. If you take a quality tech position you have to delicately balance what you report and the changes you make. If you report too many problems you will probably be fired (like I was); they don't like you to report health code infractions that might slow down production. Most QA techs at this company routinely doctor write ups and numbers to avoid scrutiny, and if the issue is too glaring they will try to frame other workers for causing the problem. The QA positions are fairly well payed but far more cutthroat and unstable than most jobs of that salary would be.

✓ **Pros**
Overtime, regular schedule

× **Cons**
Bad management, cut throat culture, stressful workplace interactions

Was this review helpful?
Yes 11 | No

Share | Report

1.0

★☆☆☆☆

Not worth it

General Utility (Former Employee) – Pleasant Prairie, WI – June 2, 2018

instead of being trained for the job i was thrown on the machines without knowledge of how to use them and the people i was working with had the worst attitudes I've dealt with at a job. The manager could care less if you walked out on the job

✓ **Pros**
None

× **Cons**
Where to start

Was this review helpful?
Yes 8 | No

Share | Report

1.0

★☆☆☆☆

cold unwelcoming enviorment

Quality Inspector (Former Employee) – Pleasant Prairie, WI – June 1, 2018

standing on concrete for 8hours at a time,management not welcoming, rude. various cold tempatures having to adjust.learn how to maintin control tempatures

Was this review helpful?
Yes 4 | No

Share | Report

2.0

★★☆☆☆

Stressful job/ No work life balance

Quality Control Inspector (Former Employee) – Pleasant Prairie,WI – April 18, 2018

The money was good and I enjoyed the people I worked with. The hours are long though and you could never make plans due to the constant changing schedule. Employees are not treated equally. I miss the people not the job.

✓ **Pros**
Plenty of overtime

× **Cons**
Long hours

Was this review helpful?
Yes 2 | No

Share | Report

1.0

★☆☆☆☆

Mexican Mafia

Maintenance Technician (Former Employee) – Kenosha, WI – March 24, 2018

This place is controlled by a Mexican working mafia , they will set the rules and if you want be part of there corruption will be ok for them but if you don't then don't survive in this hostile environment ,

✓ **Pros**
No benefits

× **Cons**
Working for 2 month without day off and more than 12 hours daily

Was this review helpful?
Yes 11 | No

Share | Report

3.0

★★★☆☆

nice arrea to work in. surroundings arer nice

Head Baker (Current Employee) – Fair Oaks, IN – March 21, 2018

They have a good work culture. Your fellow workers are good at most part. during the summer season, it is a fast paced time. You get the chance to interact with many different kinds of people. For the most part, the company gives you all the tools to succeed.

✓ **Pros**
discount passes for family and friends

× **Cons**
long waits during the summer months

Was this review helpful?
Yes | No 2

Share | Report

1.0

Do not work here

Production Worker (Current Employee) – Pleasant Prairie, WI – March 1, 2018

Warning, do not work here! Low pay, no advancement, poor management, poor communication, nobody works together, people gossip, most don't speak anything but Spanish, everyone thinks they are the boss, fast-paced environment, breaks are WATCHED and TIMED and you get written up for everything. Did I mention the 60 plus hour work weeks and no paid sick time off??? Plus other little daily inconveniences!

Pros
free soda if there is any

Cons
working there at all

Was this review helpful?
Yes 9 | No

Share | Report

1.0

boring work place with low pay and slave hours

Packer (Former Employee) – Kenosha, WI – February 15, 2018

The only thing I liked about working at Fair Oaks was working in the box room upstairs. Working in the lines in the cold downstairs was awful, especially when the lines were down. WHICH HAPPENED OFTEN. There pay sucks and to get hired in you must be available 6-7 days a week! you would never have a life, so i only reccomend this job who is ok with only eating, sleeping, and working like prison workers. because when you do finally have your whole one day off. your probably going to sleep. especially if you are on second shift where employees are there for at least 2 more hours than day shift on top of it.

Was this review helpful?
Yes 6 | No

Share | Report

1.0

Supervisor

Supervisor (Current Employee) – Pleasant Prairie, WI – January 19, 2018

Will lie to you to get you in the door. Saying you will work some weekends. A short day is 10.5 hrs. Long days are 15 hrs. The pay is very low for the union employees. Upper management lies to people with what little information they do tell. It is a revolving door of supervisors.

Pros
It's a pay check. The medical is pretty good.

Cons
No life. 6 day weeks are the norm.

Was this review helpful?
Yes 10 | No

Share | Report

4.0

Great owner family atmosphere

★★★★☆

Production Supervisor \ Operation Manager (Current Employee) – Pleasant Prairie, WI – September 26, 2017

Great family organization. New management is a great culture change. Hardest part of day long hours long work week. Very busy place high volume always something new everyday.

✓ **Pros**
Stability

× **Cons**
Long hours

Was this review helpful?
Yes | No

Share Report

4.0

★★★★☆

Good place to work hard work long hours very cold fun for the most part would work here any time nice plaes to be

Quality Assurance Technician (Former Employee) – Pleasant Prairie, WI – September 19, 2017

Nice place the people are nice for the most part if you like the cold you will be OK if you like hard work fast pace then you should be fine long hours if you like that then you good .good pay

Was this review helpful?
Yes 3 | No 7

Share Report

1.0

★☆☆☆☆

Only fools stay to work

Quality Assurance Supervisor (Current Employee) – Kenosha, WI – September 9, 2017

I was employed there for 2 months before I decided to move on. I was a supervisor. I have seen more than 13 supervisors/managers got hired/fired in that 2 months. Day labors turn around is faster and more vicious. Everyone works more than 11 hours a day, 6 days a week, sometimes 7. I saw some workers were required to work 13 days without day-off (the state law is 1 day off in 14 days). They hire uneducated no skill workers who can't hold on to a job and grind them until they burn out.

✓ **Pros**
14+ work hours a day

× **Cons**
you can always quit if you want to

Was this review helpful?
Yes 10 | No 1

Share Report

3.0

★★★☆☆

Horrible.

Machine Operator (Former Employee) – Kenosha, WI – September 2, 2017

Horrible. Horrible. Unproffetionals, lack of communication with employees. out of loop with everything. No plan or layout for the day. Lack of interest from any managers.

West's Annotated Indiana Code. Title 35. Criminal Law and Procedure. Article 46. Miscellaneous Offenses. Chapter 3. Offenses Relating to Animals

- **Primary Citation:** I.C. 35-46-3-0.1 - 15; 36-8-3-18
- **Country of Origin:** United States
- **Last Checked:** November, 2018

more +

Summary:
These Indiana statutes set forth the anti-cruelty laws. As used in this chapter, "animal" does not include a human being. A person having a vertebrate animal in the person's custody who recklessly, knowingly, or intentionally abandons or neglects the animal commits cruelty to an animal, a Class B misdemeanor. A person who knowingly or intentionally purchases or possesses an animal for the purpose of using the animal in an animal fighting contest commits a Class A misdemeanor.

General Provisions and Definitions

35-46-3-0.1 Application of certain amendments

35-46-3-0.5 Definitions

35-46-3-1 Harboring a non-immunized dog

35-46-3-2 Repealed

35-46-3-3 "Animal" defined

35-46-3-4 "Animal fighting contest" defined

35-46-3-4.3 "Animal fighting paraphernalia" defined

35-46-3-4.5 "Law enforcement animal" defined

Exceptions from the Chapter and Impoundment

35-46-3-5 Exceptions from chapter; electrocution

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Abandonment or Neglect Provisions

35-46-3-7 Abandonment or neglect of vertebrate animals

Animal Fighting Provisions

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35-46-3-8.5 Possession of animal fighting paraphernalia

35-46-3-9 Promotion, use of animals or attendance with animal at animal fighting contest

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Service or Law Enforcement Animal Provisions

35-46-3-11 Law enforcement animal; mistreatment or interference

35-46-3-11.3 Search and rescue dog; mistreatment or interference

35-46-3-11.5 Interference with or mistreatment of service animal; defenses

Intentional Acts

35-46-3-12 Beating vertebrate animal

35-46-3-12.5 Domestic violence animal cruelty

35-46-3-13 Removing vocal cords of trained attack dog

35-46-3-0.5 Definitions

Sec. 0.5. The following definitions apply throughout this chapter:

(1) “Abandon” means to desert an animal or to leave the animal permanently in a place without making provision for adequate long term care of the animal. The term does not include leaving an animal in a place that is temporarily vacated for the protection of human life during a disaster.

(2) “Beat” means to unnecessarily or cruelly strike an animal, or to throw the animal against an object causing the animal to suffer severe pain or injury. The term does not include reasonable training or disciplinary techniques.

(3) “Mutilate” means to wound, injure, maim, or disfigure an animal by irreparably damaging the animal's body parts or to render any part of the animal's body useless. The term includes bodily injury involving:

(A) serious permanent disfigurement;

(B) serious temporary disfigurement;

(C) permanent or protracted loss or impairment of the function of a bodily part or organ; or

(D) a fracture.

(4) “Neglect” means:

(A) endangering an animal's health by failing to provide or arrange to provide the animal with food or drink, if the animal is dependent upon the person for the provision of food or drink;

(B) restraining an animal for more than a brief period in a manner that endangers the animal's life or health by the use of a rope, chain, or tether that:

(i) is less than three (3) times the length of the animal;

(ii) is too heavy to permit the animal to move freely; or

(iii) causes the animal to choke;

(C) restraining an animal in a manner that seriously endangers the animal's life or health;

(D) failing to:

(i) provide reasonable care for; or

(ii) seek veterinary care for;

an injury or illness to a dog or cat that seriously endangers the life or health of the dog or cat; or

(E) leaving a dog or cat outside and exposed to:

(i) excessive heat without providing the animal with a means of shade from the heat; or

(ii) excessive cold if the animal is not provided with straw or another means of protection from the cold;

regardless of whether the animal is restrained or kept in a kennel.

(5) “Torture” means:

(A) to inflict extreme physical pain or injury on an animal with the intent of increasing or prolonging the animal's pain; or

(B) to administer poison to a domestic animal (as defined in section 12(d) of this chapter) or expose a domestic animal to a poisonous substance with the intent that the domestic animal ingest the substance and suffer harm, pain, or physical injury.

CREDIT(S)

As added by P.L.171-2007, SEC.5. Amended by P.L.111-2009, SEC.10.

35-46-3-1 Harboring a non-immunized dog

Sec. 1. A person who knowingly or intentionally harbors a dog that is over the age of six (6) months and not immunized against rabies commits harboring a non-immunized dog, a Class C infraction. However, the offense is a Class B misdemeanor if the dog causes bodily injury by biting a person.

CREDIT(S)

As added by Acts 1976, P.L.148, SEC.6. Amended by Acts 1977, P.L.340, SEC.94.

another person.

Credits

As added by P.L.143-1996, SEC.2. Amended by P.L.9-2003, SEC.4; P.L.158-2013, SEC.565, eff. July 1, 2014.

35-46-3-12 Beating vertebrate animal

Sec. 12. (a) This section does not apply to a person who euthanizes an injured, a sick, a homeless, or an unwanted domestic animal if:

(1) the person is employed by a humane society, an animal control agency, or a governmental entity operating an animal shelter or other animal impounding facility; and

(2) the person euthanizes the domestic animal in accordance with guidelines adopted by the humane society, animal control agency, or governmental entity operating the animal shelter or other animal impounding facility.

(b) A person who knowingly or intentionally beats a vertebrate animal commits cruelty to an animal, a Class A misdemeanor. However, the offense is a Level 6 felony if:

(1) the person has a previous, unrelated conviction under this section; or

(2) the person committed the offense with the intent to threaten, intimidate, coerce, harass, or terrorize a family or household member.

(c) A person who knowingly or intentionally tortures or mutilates a vertebrate animal commits torturing or mutilating a vertebrate animal, a Level 6 felony.

(d) As used in this subsection, “domestic animal” means an animal that is not wild. The term is limited to:

(1) cattle, calves, horses, mules, swine, sheep, goats, dogs, cats, poultry, ostriches, rhea, and emus; and

(2) an animal of the bovine, equine, ovine, caprine, porcine, canine, feline, camelid, cervidae, or bison species.

A person who knowingly or intentionally kills a domestic animal without the consent of the owner of the domestic animal commits killing a domestic animal, a Level 6 felony.

(e) It is a defense to a prosecution under this section that the accused person:

(1) reasonably believes the conduct was necessary to:

(A) prevent injury to the accused person or another person;

(B) protect the property of the accused person from destruction or substantial damage; or

(C) prevent a seriously injured vertebrate animal from prolonged suffering; or

(2) engaged in a reasonable and recognized act of training, handling, or disciplining the vertebrate animal.

(f) When a court imposes a sentence or enters a dispositional decree under this section, the court:

(1) shall consider requiring:

(A) a person convicted of an offense under this section; or

(B) a child adjudicated a delinquent child for committing an act that would be a crime under this section if committed by an adult;

to receive psychological, behavioral, or other counseling as a part of the sentence or dispositional decree; and

(2) may order an individual described in subdivision (1) to receive psychological, behavioral, or other counseling as a part of the sentence or dispositional decree.

Credits
As added by P.L.193-1987, SEC.15. Amended by P.L.41-1998, SEC.2; P.L.132-2002, SEC.1; P.L.7-2007, SEC.1; P.L.171-2007, SEC.10; P.L.111-2009, SEC.14; P.L.158-2013, SEC.566, eff. July 1, 2014.

35-46-3-12.5 Domestic violence animal cruelty

Sec. 12.5. A person who knowingly or intentionally kills a vertebrate animal with the intent to threaten, intimidate, coerce, harass, or terrorize a family or household member commits domestic violence animal cruelty, a Level 6 felony.

INDIANA STATE LAWS PERTAINING TO ANIMAL CRUELTY

West's Annotated Indiana Code. Title 15. Agriculture and Animals. Article 17. Animal Health and Animal Products. Chapter 18. Crimes and Infractions

- **Primary Citation:** I.C. 15-17-18-1 - 13
- **Country of Origin:** United States
- **Last Checked:** November, 2018

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Summary:
This set of Indiana laws covers diseased livestock and the sale of domestic animals. It also provides that a person responsible for livestock or poultry who knowingly or intentionally permits the livestock or poultry to run at large commits a Class B misdemeanor. Another provision states that a person may not import to or export from Indiana for the purpose of sale any dog under the age of eight (8) weeks unless the dog is transported with its dam.

15-17-18-1 Testing related interference

15-17-18-2 Interference with official identification; removal of quarantined animal

15-17-18-3 Sale or disposal of diseased animals

15-17-18-4 Transport of diseased animals

15-17-18-5 Non-diseased animals transported with diseased animals

15-17-18-6 Import of animals without precaution to prevent or spread disease

15-17-18-7 Moving confined animals

15-17-18-8 Animals running at large

15-17-18-9 Intentional violation or noncompliance

15-17-18-10 Dogs under 8 weeks of age; transport violations

15-17-18-11 Birds and rabbits; transport violations; prohibited alteration of coloring

15-17-18-12 Penalties; civil actions; injunctions

15-17-18-13 Written instruments

15-17-18-1 Testing related interference

Sec. 1. A person who knowingly or intentionally:

(1) treats a bovine animal with a material, substance, or biologic to interfere with the brucellosis test or with a reaction to a brucellosis test;

(2) fraudulently makes an animal react to a brucellosis test; or

(3) interferes with the inspector who is making the test;

commits a Level 6 felony.

Credits

As added by P.L.2-2008, SEC.8. Amended by P.L.158-2013, SEC.213, eff. July 1, 2014.

15-17-18-2 Interference with official identification; removal of quarantined animal

Sec. 2. A person who knowingly or intentionally:

(1) alters or changes an animal's official identification to conceal the identity of an animal;

(2) interferes with the official identification of a diseased domestic animal;

(3) removes, without permission of the board, except as provided in this article, any animal from a herd placed under quarantine; or

(4) alters or changes the official identification of any domestic animal;

commits a Level 6 felony.

Credits
As added by P.L.2-2008, SEC.8. Amended by P.L.158-2013, SEC.214, eff. July 1, 2014.

15-17-18-3 Sale or disposal of diseased animals

Sec. 3. A person who knowingly or intentionally:

(1) sells;

(2) keeps, with intent to sell; or

(3) disposes of to another person, with intent to conceal, except for immediate slaughter; an animal classified as a reactor, or suspected of being affected with any disease as disclosed by a test recognized by the board,

commits a Level 6 felony.

Credits
As added by P.L.2-2008, SEC.8. Amended by P.L.158-2013, SEC.215, eff. July 1, 2014.

15-17-18-4 Transport of diseased animals

Sec. 4. A person who knowingly or intentionally:

(1) delivers for transportation;

(2) drives on foot;

(3) removes from the premises where they are located; or

(4) receives for transportation;

any cattle classified as a reactor or suspected of being affected with brucellosis as disclosed by a test recognized by the board, except for immediate slaughter or by special permit from the board, commits a Level 6 felony.

Credits
As added by P.L.2-2008, SEC.8. Amended by P.L.158-2013, SEC.216, eff. July 1, 2014.

15-17-18-5 Non-diseased animals transported with diseased animals

Sec. 5. A person who knowingly or intentionally transports a domestic animal identified as a reactor with other domestic animals, except where the other domestic animals are being transported for immediate slaughter, commits a Level 6 felony.

Credits
As added by P.L.2-2008, SEC.8. Amended by P.L.158-2013, SEC.217, eff. July 1, 2014.

15-17-18-6 Import of animals without precaution to prevent or spread disease

Sec. 6. A person who knowingly or intentionally imports a domestic animal into Indiana without taking suitable precautions to prevent the introduction and spread of contagious or infectious disease, in conformance with the rules adopted by the board, commits a Level 6 felony.

Credits
As added by P.L.2-2008, SEC.8. Amended by P.L.158-2013, SEC.218, eff. July 1, 2014.

15-17-18-7 Moving confined animals

Sec. 7. A person who knowingly or intentionally moves, from the property on which the domestic animal is confined, a domestic animal that has an infectious or a contagious disease, except under

rules adopted by the board, commits a Level 6 felony.

Credits
As added by P.L.2-2008, SEC.8. Amended by P.L.158-2013, SEC.219, eff. July 1, 2014.

15-17-18-8 Animals running at large

Sec. 8. (a) Except as provided in subsection (b), a person responsible for livestock or poultry who knowingly or intentionally permits the livestock or poultry to run at large commits a Class B misdemeanor.

(b) Subsection (a) does not apply to a person who keeps livestock on property by means of a cattle guard or another device under IC 8-17-1-2.1.

CREDIT(S)

As added by P.L.2-2008, SEC.8.

15-17-18-9 Intentional violation or noncompliance

Sec. 9. (a) This section does not apply to IC 15-17-5 or IC 15-18-1.

(b) A person who knowingly or intentionally violates or fails to comply with this article commits a Level 6 felony.

(c) A person who knowingly or intentionally violates or fails to comply with a rule adopted under this article commits a Class A infraction.

Credits
As added by P.L.2-2008, SEC.8. Amended by P.L.158-2013, SEC.220, eff. July 1, 2014.

15-17-18-10 Dogs under 8 weeks of age; transport violations

Sec. 10. A person may not import to or export from Indiana for the purpose of sale any dog under the age of eight (8) weeks unless the dog is transported with its dam. However, research facilities licensed under the federal Laboratory Animals Welfare Act, 7 U.S.C. 2131 et seq., are exempted from this prohibition.

CREDIT(S)

As added by P.L.2-2008, SEC.8.

15-17-18-11 Birds and rabbits; transport violations; prohibited alteration of coloring

Sec. 11. (a) A person who sells:

(1) a bird under the age of three (3) weeks; or

(2) a rabbit under the age of two (2) months;

commits a Class B misdemeanor. This subsection does not apply to commercial breeders or distributors whose facilities are adequately equipped for the care of young birds or rabbits.

(b) A person who dyes, stains, or alters the natural coloring of a bird or rabbit commits a Class B misdemeanor.

CREDIT(S)

As added by P.L.2-2008, SEC.8.

15-17-18-12 Penalties; civil actions; injunctions

Sec. 12. (a) This section does not apply to IC 15-17-5 or IC 15-18-1.

(b) A person who violates this article, a rule adopted under this article, or a determination or order of the board or an agency made under this article is liable for a penalty not to exceed twenty-five thousand dollars ($25,000) for each day of the violation, plus payment to the board for the costs incurred by the board as a direct consequence of prosecution for the violation. These penalties and costs may be recovered in a civil action commenced in any court of competent jurisdiction by the board or an agency. In addition, in an action to recover the penalty, a request may be made that the person be enjoined from continuing the violation.

CREDIT(S)

As added by P.L.2-2008, SEC.8.

15-17-18-13 Written instruments

Sec. 13. Official health certificates, official certificates of veterinary inspection, and official certificates of vaccination, tests, and other prescribed documents that are required by this article or by rule constitute written instruments for purposes of IC 35-43-5.

CREDIT(S)

As added by P.L.2-2008, SEC.8.


NOT BETWEEN THE EYES!
Point of Entry of projectile in cattle should be at the intersection of two imaginary lines each drawn from the outside corner of the eye to the base of the opposite horn High in the center of the forehead but
NOT BETWEEN THE EYES
GUNSHOT Hold firearm perpendicular to the skull and within 2 to 3 feet (60 to 90 cm) of the intended target when possible. A .22 caliber hollow or soft point bullet is sufficient for young animals. However, larger adult animals require at least a .22 magnum or larger caliber firearm loaded with a solid point bullet. Shotguns loaded with slugs or No or birdshot can also be used. The muzzle of the firearm should not be held or placed against the head
PENETRATING CAPTIVE BOLT Restrain animal so that the device can be held firmly against the skull over the intended site. As described for gunshot, the penetrating captive bolt should be positioned perpendicular to the skull. Always insure death with a second shot or exsanguination (bleeding out) if necessary
Humane Euthanasia Procedures
For Sick, Injured and/or Debilitated Cattle
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University Extension
8.10.2012
In Windy Ridge Barns


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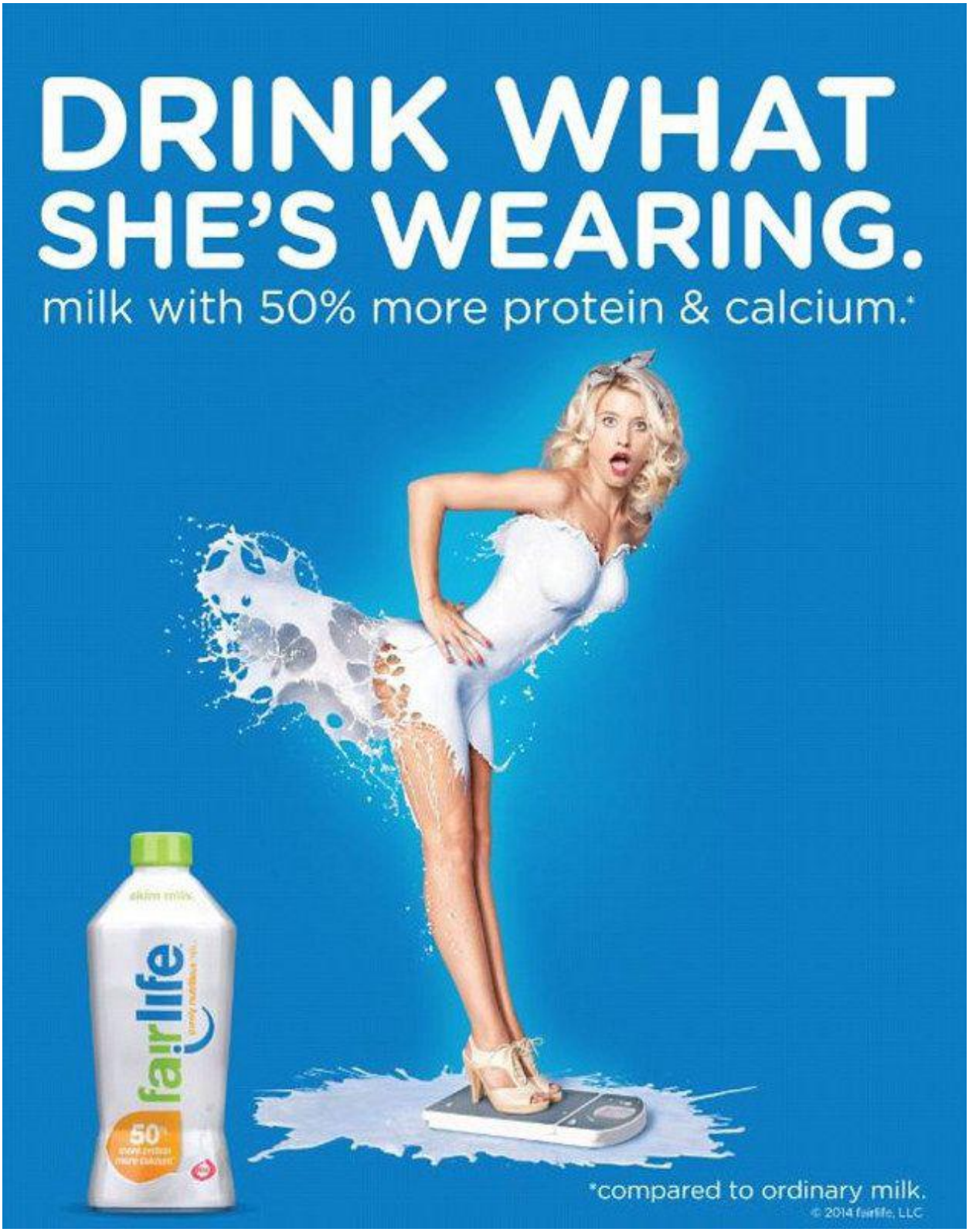
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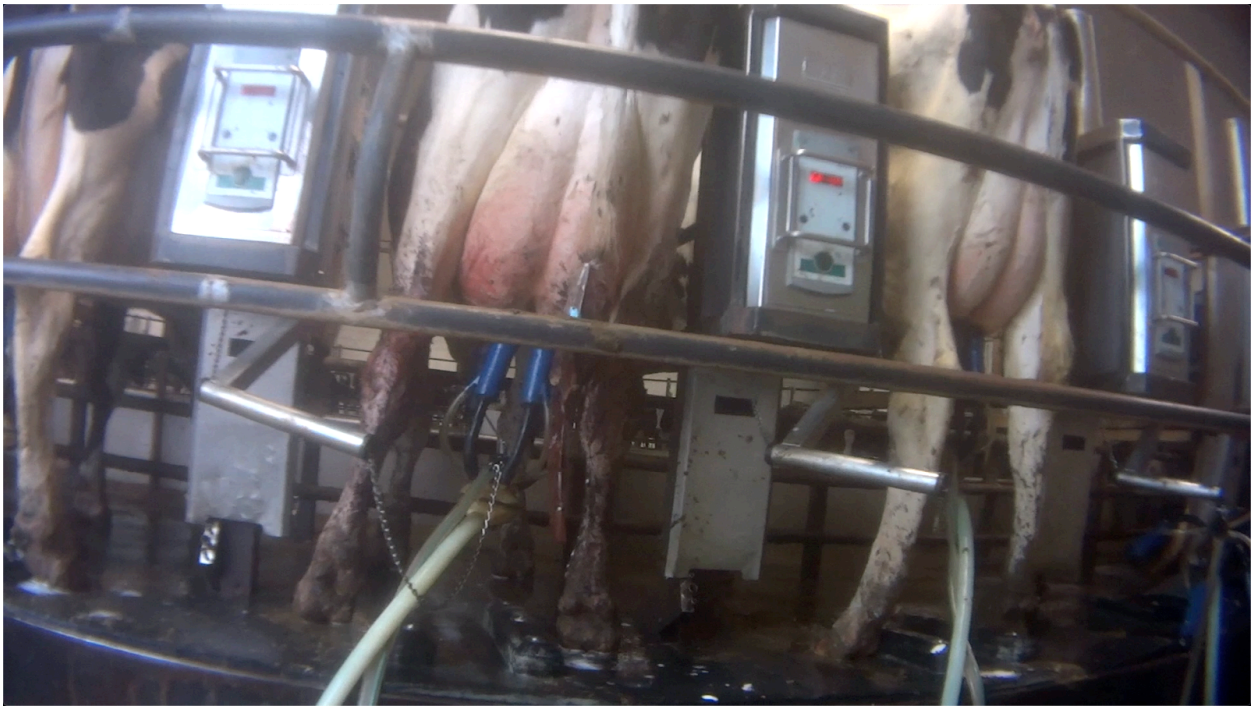
CRIMES
VIOLATIONS



WORKERS