

FACT SHEETS

Food Animal Concerns Trust (FACT)
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Exciting Updates for a New Fiscal Year

By Harry Rhodes

FACT's new fiscal year begins in July. This edition of FACT Sheets gives us the opportunity to look back on another successful and impactful year and to look forward to the upcoming year.

Fiscally, FACT ended the year in a strong position with an annual operating surplus and an increase in assets. This will enable us to increase the size of our FY22 budget and to increase our staffing capacity. Two years ago, we only had two full-time staff members, along with several part-time staff. In the upcoming year we will have nearly five full-time employees on staff. This increased staff is needed to meet the growing demand for our services offered to farmers, and the need to expand the work of our Safe and Healthy Food Program. Our Board of Directors met on July 13th for its Annual Meeting and approved the budget for the new year. You can find our new organizational budget and all of our financial reporting at foodanimalconcernstrust.org/financials.

In this issue of FACT Sheets you will read the latest reports from our two main programs. Our Humane Farming Program, led by Larissa McKenna, will launch a new project to provide financial training for farmers to help their businesses thrive. This new initiative is in response to input we received from the producers in our network. Secondly, we recently released Chain Reaction Report VI. This report is the result of many hours of work with our partners, and is led by Steve Roach, the Director of FACT's Safe and Healthy Food Program.

Racial Justice Update

FACT believes that all food-producing animals need to be raised humanely and that all people should have access to safe and healthy food. This belief stretches throughout the food chain, from independent farmers to farm workers to food chain workers to consumers. If one part of that chain is not treated fairly, then the chain falls apart and the animals are also not treated humanely. If any section of the population is discriminated against, then the entire system will not be capable of achieving our vision.

It has been a little over a year since we published our commitment to making racial justice a core principle of our work. I find it encouraging that many of our partners have made similar commitments. We have found that in order for all of our programs to be inclusive, we must do a better job reaching out to members of historically underserved and marginalized communities, including farmers who identify as Black, Indigenous and People of Color (BIPOC). When we make a commitment at FACT, we make sure to follow up on that commitment.



Fund -A -Farmer Grants

In 2020-21 we made a concerted effort to connect with BIPOC-led farming organizations and to increase the number of BIPOC farmers receiving grants. As a result of our efforts, half of our 56 grants were awarded to BIPOC farmers.

Racial Justice Committee

In January, FACT established an ad-hoc committee of its three Directors – Larissa McKenna, Steve Roach, and me – to discuss how we can work to implement FACT's commitment to racial justice. We are working closely with an experienced organizational consultant, Warren King, who is helping us plan for how we can make important changes in our programs. We began with a survey of BIPOC farmers and followed up with more intensive interviews.

Some of our conclusions are that BIPOC farmers, like many other independent farmers, need capital support, help with land access, and training opportunities. We are confident that we will learn more through the one-on-one interviews and that we will be able to gear some of our programs more directly for BIPOC farmers. We also hope to engage with food and farm workers.

We are interested in adding BIPOC farming and food-system leaders to our Board of Directors. If you are interested, or know of people interested, please let me know.

Working to make the animal agricultural food system fair and just is an ongoing process that will not happen overnight. However, we believe that it is possible, and we are committed to working with others throughout the good food movement to make this a reality.

A handwritten signature in black ink, appearing to read "Harry Rhodes". The signature is fluid and cursive.

Harry Rhodes,
Executive Director



Climbing Tree Farm in New York

How to Support FACT's Work



Donate to FACT by sending us a check made payable to FACT in the envelope enclosed. Alternatively, you can donate online, just go to our website at foodanimalconcernstrust.org and click on donate. You can also call us at 773-525-4952.



Make it a Monthly Gift: Monthly donors are vital to our work as they offer sustainable progress on the issues of humane farming and safe and healthy foods. A regular gift helps us keep mailing costs down so we can allocate more resources to protecting and nurturing your food, health, and community. Set up a regular gift on our website or by calling the FACT office.



Your Legacy: As you plan your philanthropic legacy, please consider including a provision in your will that includes FACT as a beneficiary. Please visit our Planned Giving Page at foodanimalconcernstrust.org/your-legacy or contact us for more information about including FACT in your planned giving.



Follow us on Social Media to see our progress. You can also help us increase our online presence and spread our message further by liking and sharing our posts. See page 8 for links to our social media channels.



Subscribe to our E-newsletter to be the first to hear about our work and impact, as well as participating in our advocacy campaigns. Sign up on our website at foodanimalconcernstrust.org.

We Want to Hear From You!

Without the generosity of our network of supporters, we would be unable to carry out the work we do. Every donation takes us closer to our vision that all food-producing animals will be raised in a humane and healthy manner, and everyone will have access to safe and humanely-produced food.

We would love to hear from you to help us better understand what motivates you to support our work, what you would like to see more of from FACT in the future, and how you would like to be involved.

Please consider filling out our short supporter survey online at foodanimalconcernstrust.org/survey. Alternatively, you can call us at 773-525-4952 to fill it out over the phone. You will also have a chance to win a \$25 voucher!



Shady Ridge Farm: Journey to Certified Humane

This is the story of Shady Ridge Farm, a family farm that is dedicated to caring for its animals and providing nourishing food for the larger community. Located in Port Matilda, Pennsylvania, Shady Ridge Farm is about two hours east of Pittsburgh and four hours west of New York City, smack dab in the middle of the state. The farm is owned and operated by Scott and Karen Brown. Once a dairy operation, they now raise beef cattle.

Scott and Karen sell their beef to Happy Valley Meat Co., a Brooklyn, NY based company that purchases whole animals from farmers, works with small-scale processors to portion the meat, and sells every single part of the animal to people who want it, primarily in urban centers on the East Coast. They pay a stable rate and project out beef requirements many months in advance, giving farmers stability and predictability. The farmer drops the animals off at the processing plant, and Happy Valley Meat Co. handles the rest.

Committed to animal welfare.

Animal welfare is a pillar of Happy Valley Meat Co. All of their farms and slaughter facilities are required to follow the company's animal welfare standards. In addition, by the end of 2023, all of the beef operations from which they purchase will be Certified Humane.



Certified Humane is an independent third-party animal welfare certification program that is recommended by the ASPCA (The American Society for the Prevention of Cruelty to Animals).

Certified Humane has an extensive set of standards that were developed by scientists and veterinarians, and covers the treatment of animals from birth through slaughter. The standards are upheld through annual inspections of facilities.

The ASPCA began working with Happy Valley Meat Co. to build out their animal welfare policy in 2016, making the distributor one of the first companies to commit to adopting meaningful animal welfare certifications.

Third-party certifications such as Certified Humane are particularly meaningful due to their evidence-based standards, publicly published guidelines, and trained auditors that bring legitimacy to the welfare claims.

“We believe that consumers need someone impartial to trust - someone that doesn't care about how much money we make to say they are doing

what they say they are doing. At the end of the day, we want people to trust us when we say we're doing the right thing and the best way to do that is through certification,” said Dan Honig, Owner of Happy Valley Meat Company.

“The Fund-a-Farmer Grant from FACT was a fantastic way to help our farm pursue animal welfare improvements. It also helped promote welfare certification.”

Scott Brown, Shady Ridge Farm

Getting Certified Humane.

In order to meet all of the standards and become Certified Humane, Scott and Karen worked with Megan Dietz, Happy Valley's Director of Animal Welfare at the time, to identify improvements he needed to make on their operation.

They found that an eroded creek on his property was threatening animal welfare and safety by creating a trip and fall hazard that could lead to significant injury to animals including lacerations, leg injuries, or more severe injuries resulting from falling on rocks or other hazards in the creek. They decided to turn this threat into a benefit by developing the stream into a controlled water source for their cattle, complete with covered piping, water storage, and a tank with fencing.

To help defray the cost of this project, Shady Ridge Farm applied for a Fund-a-Farmer Grant from FACT. In 2018, FACT awarded Shady Ridge Farm a grant to transform the creek into a safe, controlled water source. The grant was underwritten by financial support from the ASPCA.

When the project was complete, Megan helped to facilitate the paperwork and audit process with Certified Humane. The audit results came back with glowing reviews. Shady Ridge Farm became one of Happy Valley Meat Co.'s first certified farms in August 2019.

"The Fund-a-Farmer Grant from FACT was a fantastic way to help our farm pursue animal welfare improvements. It also helped promote welfare certification. It's a great program for improving farm animal welfare that keeps the farmer's needs in mind," shared Scott from Shady Ridge Farm.



A Sneak Peek at What FACT Has in Store for Humane Farmers

FACT's Humane Farming Program team is in the midst of planning and gearing up for the fall and winter months ahead. We will continue to offer all of our popular services and, based on farmer feedback and demand, will add some new opportunities as well! Here is a sneak peek of what we have in store:

Farm Business and Financial Training *new* – Starting in October, FACT will launch a new partnership with the Food Finance Institute (FFI) based out of the University of Wisconsin, Madison to offer financial training for livestock and poultry farmers to help their farm businesses thrive. We will provide three levels of programming: free webinars, subscriptions for on-demand online courses, and a bootcamp intensive.

Fund-a-Farmer Grants – Our farmer grants are a big deal. Grant applications will be available in late fall.

Webinars – Our webinar series will resume in October with sessions about raising heritage breed animals and best practices for inventory management.

Mentorship – This past year we matched 19 pairs of farmers in our mentorship program. We will begin accepting applications for our 2022 cohort in November.

Scholarships – FACT provides scholarships for farmers to attend educational events on an ongoing basis.

Learn more about all of our farmer services at foodanimalconcernstrust.org/farmer.

New and Updated Nutritional Benefits Handouts – We are pleased to share that we recently updated our handouts about the nutritional benefits of pasture-raised food. Since we first published these materials in 2019, the case for pasture-raised food has only gotten stronger when compared to food from animals that were fed grain and raised in confinement. In the past two years, additional research has been conducted and found an increase in vitamins and nutrients more extensive than before, and an increase in specific healthy fats that help with neural health, cancer, and obesity. Download the handouts for free at

foodanimalconcernstrust.org/nutritional-benefits.



How Restaurant Chains Score on Antibiotic Overuse in Beef

FACT's Chain Reaction Report found that most top restaurant chains fail when it comes to keeping their beef suppliers from overusing antibiotics.

In July, FACT released the sixth annual Chain Reaction Report which ranks the top 20 fast food chains on their policies related to antibiotic use by their beef suppliers. We award high scores to companies that prohibit beef suppliers from giving antibiotics to cattle for purposes other than treating illness or controlling a diagnosed disease outbreak.

Twelve of the top twenty companies, received "F" grades for failing to stop antibiotic overuse by their beef suppliers. Panera Bread Company and Chipotle continued to receive "A" grades for purchasing beef raised without antibiotic overuse. The most significant policy change was a new commitment from Wendy's, the third largest U.S. burger chain to begin reporting on antibiotic use in its beef supply by the end of 2024, and to eliminate routine use of medically important antibiotics by the end of 2030.

With this commitment, Wendy's joined McDonalds and Subway in getting "C" grades. McDonald's was the biggest disappointment for failing to meet a 2019 commitment to set antibiotic use reduction targets in its beef supply by the end of 2020. McDonalds and Subway kept "C" grades for having policies to end routine use, but neither reported getting any closer

to implementing the policies in 2020. You can find the whole Chain Reaction Report on our website at foodanimalconcernstrust.org/chainreaction6.

"As the last year has clearly shown, prompt, effective action can greatly reduce the impact of a public health threat and inaction can make things much worse. Antibiotic resistance is one of these threats," said Steven Roach, lead author and FACT's Safe and Healthy Food Program Director. "Food companies can choose to act to reduce antibiotic overuse in their meat supplies or they can continue to do nothing. What they choose is going to have an impact on how many people suffer from resistant superbug infections."

The production of the Chain Reaction Report this year was led by FACT working together with our allies, the Antibiotic Resistance Action Center at the Milken Institute School of Public Health at George Washington University (ARAC), Center for Food Safety (CFS), Consumer Reports, NRDC (Natural Resources Defense Council) and U.S. PIRG Education Fund.

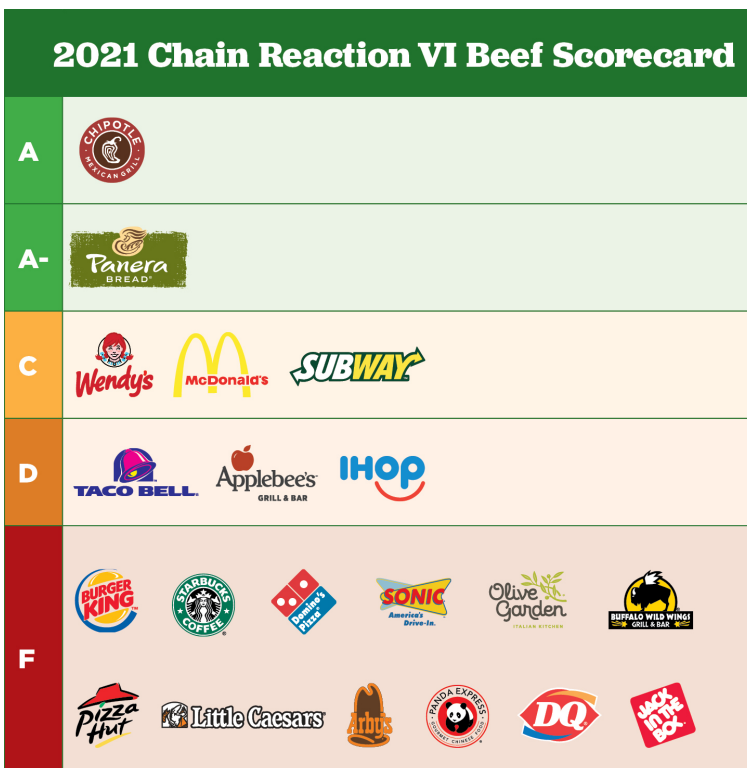
Antibiotic resistance is a slow-moving global pandemic that makes bacterial infections difficult and, in some cases, impossible to treat. Through the rampant overuse of antibiotics in both human medicine and in food animal production, we as a society are creating antibiotic-resistant superbugs that can shrug off the effects of many of the drugs that we once relied on to treat them. As the problem grows worse, infections become more difficult to treat, leading to more disease, more hospitalizations, and more deaths.

Getting the problem under control requires stopping the overuse of antibiotics - medications which are much more often used in food animal production rather than the treatment of sick people.

This is where restaurant chains can play a part. With their massive buying power, restaurant chains can demand that meat suppliers stop overusing antibiotics. This has already occurred with chickens to the extent that almost all chickens raised in the U.S. are in programs that restrict routine use of medically important antibiotics. If we can get more food companies to adopt buying policies, this can move the beef producers to reduce antibiotic overuse. It would be great if the beef companies would do this on their own, but as shown in the sidebar, the large beef packers have not adopted policies to stop routine antibiotic use on their feedlots and ranches.

For beef, stopping antibiotic overuse is directly tied to raising animals in healthier conditions. This means keeping them on pasture as long as possible, so they can continue to eat the grass that is their natural diet. Antibiotics are used to prevent diseases in feedlot cattle that occur because calves are removed too early from their mothers and shipped to large feedlots where they are fed inappropriate, high grain diets. The stress of shipping them leads to respiratory disease and the diets lead to liver abscesses. Both conditions are managed with routine antibiotics. FACT's solution is to not ship young, recently weaned cattle and to feed all cattle appropriate diets.

We will continue to push food companies and other policy makers to help transform how we raise cattle in order to create a system that is healthier both for the animals and for people.



FACT's Food Safety Program is now the Safe and Healthy Food Program

We made the change to emphasize the link between animal health and human health and to tie in our efforts to help consumers make informed food choices. We still focus on steps that farms that raise animals for food should take to make sure that they do not contribute to human illness.

Big Beef Packers Not Helping

The top four meatpackers (companies that prepare and package meat for transportation and sale), control over 80% of the U.S. beef supply. While most market some beef under reduced antibiotic use programs such as organic or raised without antibiotics, none of the four prohibit routine antibiotic use as part of their standard operating procedures.

JBS explicitly allows the preventive use of antibiotics in beef. They require suppliers to track antibiotic use, but do not state that suppliers share the data with them, and they do not report information on antibiotic use publicly. JBS markets some grass-fed and organically raised beef.

Tyson Foods prohibits antibiotic use in their chickens but does not limit how antibiotics may be used in cattle for much of their beef, beyond following existing laws. Tyson Foods does market some beef as raised without antibiotics.

Cargill states that it is committed to not using antimicrobials that are critically important for human medicine and reports that it has reduced use of one critically important antibiotic (tylosin) by 20 percent from some of its beef feedlots. Cargill has no policy restricting routine antibiotic use and has reported no progress since 2016 on reducing use of critically important antibiotics.

National Beef lacks any public commitment to track or reduce antibiotic use in cattle except for some beef produced under a raised without antibiotics label.



FACT

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FACT is pleased to share that we have the Platinum Seal of Transparency from Guidestar, a nationally recognized charity watchdog. You can rest assured that FACT maintains a high level of accountability and transparency. Few nonprofits attain this high level of recognition.

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