What's wrong with live chickens at farmers markets?

Live animal vendors at farmers markets stuff terrified birds into suffocating bags. They grab the birds roughly by their legs and wings without any concern for their cries of pain and fear. The birds – mostly chickens, but also partridges, quail and ducks – have already traveled long distances to the markets in filthy cages without food or water. Customers carry them (often on public transit or in their car trunks) to their restaurants, apartments or houses and kill them when and how they wish (usually for food, sometimes for ritual sacrifice or cockfighting). Birds frequently escape, sometimes later found starving, ill or injured by compassionate people, and then become the responsibility of overburdened local animal rescue organizations and volunteers. This should not be acceptable in an “animal-friendly” and health-conscious city like San Francisco.

Animal Welfare Concerns
Causing any animal unnecessary pain or suffering – including transporting them in a cruel manner – is prohibited under section 597 of the California Penal Code.

What You Can Do
We ask that you visit the live bird vendors (the trucks at the northeast corner of U.N. Plaza, by the water fountain, early in the day) and witness the cruelty and unsanitary conditions for yourself, then:

- **Boycott farmers markets that sell live animals**, and notify market management (at Civic Center: Christine Adams and her son John Fernandez) and vendors that you are boycotting this market until they stop selling live animals.
- **Talk to the market vendors about your concerns** (some are on the board of directors of the management company).
- **Contact the District Attorney’s office** (erica.derryck@sfgov.org and districtattorney@sfgov.org or 415-553-1751), and ask them to prosecute violations of animal cruelty laws, even for animals used as food.
- **Switch to a plant-based diet.** The single most effective thing you can easily do for your health, and to reduce animal suffering, pollution, and diseases affecting humans, is to stop your consumption of meat, eggs and dairy! Visit [www.chooseveg.com](http://www.chooseveg.com) or search “Vegetarian Starter Kit” for more information on transitioning to a more compassionate and healthier lifestyle.

More Information Available Online
For more information, including photos and videos of these markets, please visit [www.LGBTcompassion.org/livemarkets](http://www.LGBTcompassion.org/livemarkets)
Market Management Allows Animal Cruelty

Aware of the cruelty and health risks, the City does not allow the sales of live birds or other animals at the markets it manages directly, such as the Alemany Blvd market. However, the Board of Supervisors contracts out management of the Civic Center market to an independent organization, which currently refuses to address these problems.

Live Poultry Vendor Violates City Laws

Another local poultry vendor – New Longs Live Poultry – formerly operating from a church parking lot near the Alemany Blvd market has demonstrated a disregard for city laws. They had long been violating zoning ordinances, and upon being instructed to stop, attempted to operate illegally from an unmarked van on public property and sidewalks. They have also apparently been using a fictitious business address. Regardless of these problems, the Department of Public Health issued them a permit and used that address on its inspection reports. 

Surprisingly, the reports show no violations, yet the truck, cages and church parking lot were covered with feces.

Public Health Problems

The presence of live factory-farmed birds in public areas such as markets, BART & MUNI, restaurants, and housing for persons with HIV/AIDS is a serious public health risk. Live poultry markets appear to sell mainly discarded “spent” hens from egg factories. Animals from factory farms have been found to harbor a variety of dangerous bacteria and viruses, and contribute to illnesses in humans, including *Salmonella* food poisoning and viral outbreaks such as *H1N1* flu. Animals get loose, exposing themselves and the public to further dangers – such as a bird we documented flying into a worker’s face, scratching his eye. For these reasons alone, the San Francisco Department of Public Health should impose a ban on live animal markets. Unfortunately, the Department is currently unwilling to take action to address these issues.

Live poultry vendor Raymond Young has been cited for approximately **700** animal cruelty violations, according to a KRON 4 TV news report.

Shockingly, Animal Care and Control has cited Civic Center vendor Raymond Young for approximately **700** cruelty violations. They confiscated and euthanized an underweight and wounded bird he set aside to suffer. However, the District Attorney’s office refuses to prosecute (even though they acknowledge the cruelty), preventing Animal Care and Control from performing their enforcement duties. Market management and city and state officials are also turning a blind eye – so we are asking you to help protect these animals.

Frail plastic cups fail to provide adequate water to thirsty birds.

Rescued hens Zenobia, Julia and Jolene enjoying life at United Poultry Concerns’ sanctuary.