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NBC NEWS Indian company sold contaminated shrimp to U.S.

grocery stores, 'whistleblower' says Kenzi Abou-Sabe and Alexandra Chaidez and Caroline Radnofsky \bigcirc 1.1k Updated Thu, April 4, 2024 at 8:01 AM EDT · 8 min read

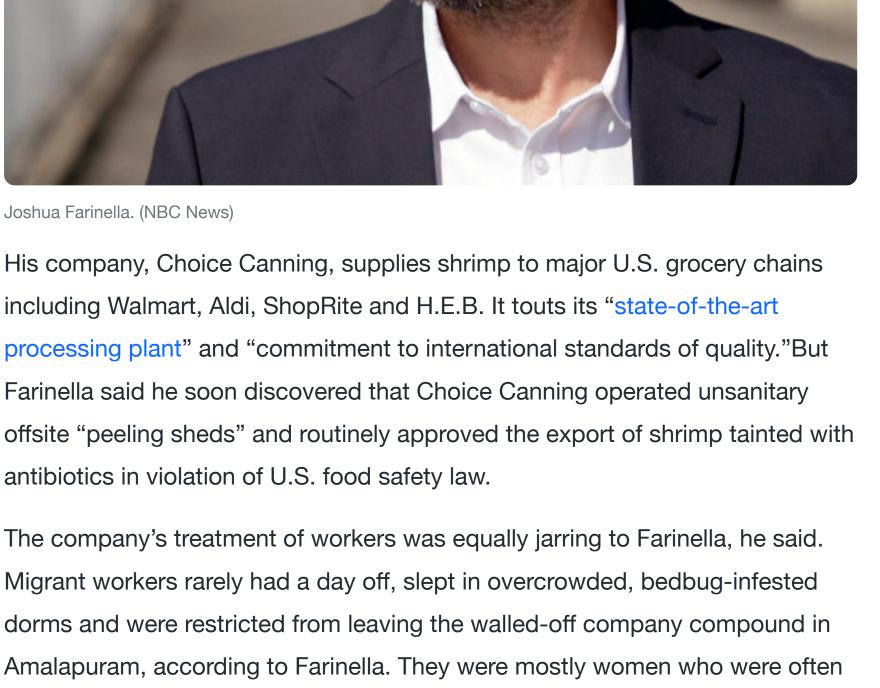
This story is a product of an NBC News investigation in collaboration with The Outlaw Ocean Project, a nonprofit journalism organization.

he received an exotic job offer too lucrative to pass up — managing a shrimp factory in southern India. The salary: \$300,000, more than double what he was making previously.

Joshua Farinella had been working in the seafood industry for eight years when

"I packed up two suitcases and moved 8,000 miles away," said Farinella, 45, of Pittston, Pennsylvania. "It was supposed to be life-changing."

But just a few months after he arrived on the job in October 2023, Farinella said he became deeply disturbed by what he was witnessing.



Farinella said he soon discovered that Choice Canning operated unsanitary antibiotics in violation of U.S. food safety law. The company's treatment of workers was equally jarring to Farinella, he said.

Migrant workers rarely had a day off, slept in overcrowded, bedbug-infested

dorms and were restricted from leaving the walled-off company compound in recruited from the poorest sections of the country.

conversations with senior leadership and capturing video footage of conditions

Farinella left the job after about four months, but not before recording

"The consumers need to understand that they've been purchasing a

at the plant and at an offsite peeling facility.

going home," said Farinella, who has filed a whistleblower complaint with the Food and Drug Administration and other regulators detailing his allegations and

contaminated product that was made by people who don't have the luxury of

U.S. lawmakers are looking into Farinella's allegations, which underscore long-

held concerns about the farmed shrimp industry globally and more recent

In a letter dated March 18, ranking Democrats on the House Committee on

Natural Resources requested documents and recordings from Farinella in

response to his complaint. The letter references the committee's "ongoing

efforts to reduce human rights violations and increase transparency in the

seafood supply chain." (Farinella's lawyers said they've provided all relevant

A mattress that appears to be covered in bedbugs. (Courtesy Joshua Farinella)

findings about India's in particular.

records in response.)

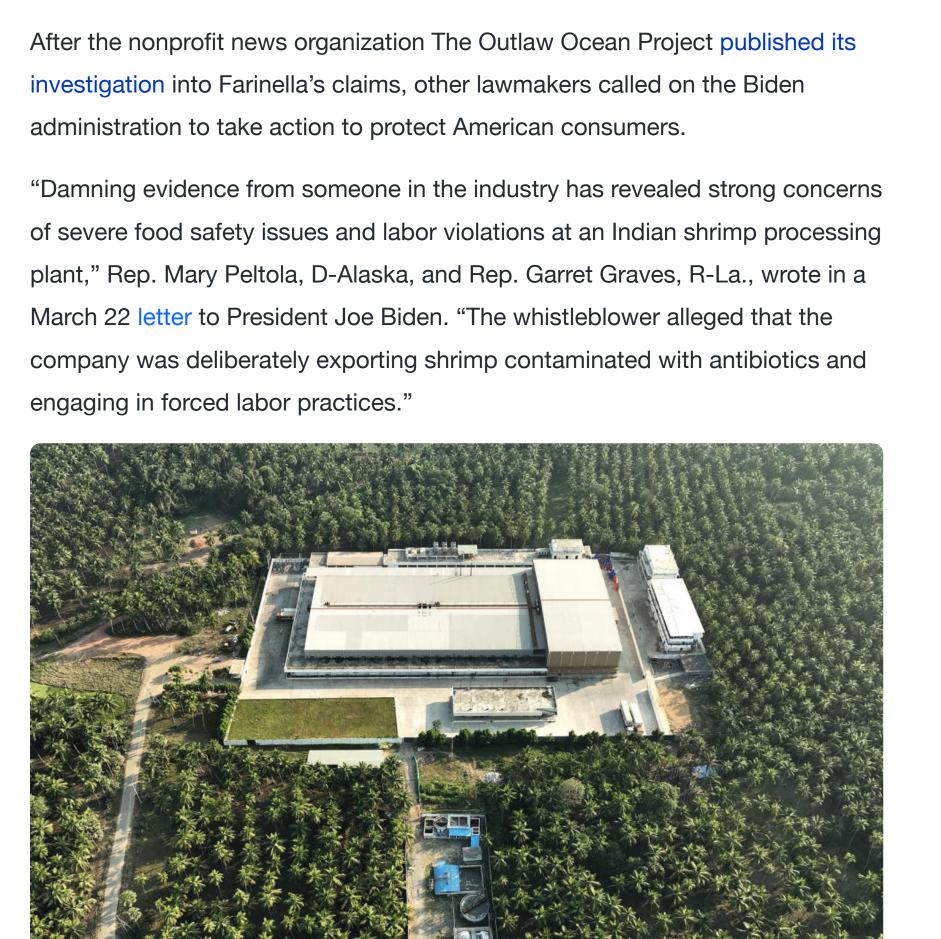
Project)

identity theft.

spokesperson said.

Blankenship / The Outlaw Ocean Project)

any other country.



Choice Canning's shrimp processing plant in Amalapuram, India. (Ben Blankenship / The Outlaw Ocean

Lawyers for Choice Canning categorically denied any wrongdoing, including

the claims about abusive labor practices and the illegal use of antibiotics. "The

allegations that have been brought against our company are false and without

merit," a spokesperson for Choice Canning Company Inc. said in a statement.

"During our history we have maintained a spotless record with regulators and

certifications. Throughout our history we have dedicated significant resources

The company also cast Farinella as a disgruntled former employee who should

Farinella was convicted of a series of felony and misdemeanor crimes between

"It was 10-plus years ago," said Farinella, who is married with two stepchildren,

1999 and 2014 — a period when he says he was struggling with depression

and substance abuse. The offenses included grand theft auto, burglary and

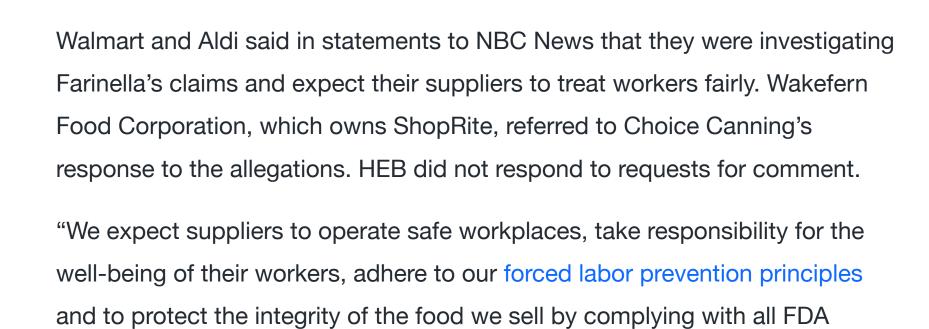
ages 17 and 24. "That's not who I am at this point in my life."

continue to exceed industry standards to ensure our products meet all

to developing and adhering to comprehensive auditing processes and

protocols as well as employee welfare programs."

not be believed because of his criminal past.



regulatory requirements and Walmart food safety standards," a Walmart

A uniformed security guard stationed at a Choice Canning shrimp processing plant in Amalapuram, India. (Ben

Americans love shrimp. It's the most consumed type of seafood in the U.S, and

nearly 40% of the imported crustaceans now comes from India — more than

Thailand was for a long time the largest exporter of shrimp to the U.S. But the industry was jolted by high rates of shrimp disease and repeated reports of forced labor. With Thailand's shrimp business in crisis, India boosted production to meet global demand. A new report by the Corporate Accountability Lab (CAL), a Chicago-based advocacy group, suggests that Farinella's allegations are part of a larger, systemic problem in the Indian shrimp industry. The report was based on interviews with more than 150 workers and others in the country's shrimping sector. The CAL report did not investigate Choice Canning, but found that shrimp operations in India often rely on forced labor and "dangerous and abusive working conditions" to "meet demands for ever-lower prices." "In the processing sector, workers live in overcrowded and often unsanitary conditions under the careful surveillance of company guards," reads the report. "They are rarely allowed to leave the premises."

until they have paid off a loan — is common. And shrimp production is also causing severe environmental damage, the report says. The report didn't focus on food safety, but it does note that the Indian shrimp industry focuses on two national markets "with fewer regulations and less monitoring of imported shrimp: China and the U.S."

While the European Union samples 50% of shrimp from India for antibiotic

traces, the U.S. inspected just over 1% of shrimp imports in 2023, the FDA

refused 51 shipments of shrimp due to antibiotics last year and over 70% of

"The minimal testing combined with the huge quantity of shrimp entering the

entering the U.S. market from India," the Corporate Accountability Lab report

United States means that there is a high risk of shrimp with traces of antibiotics

Shrimp farmers sometimes use antibiotics to reduce the spread of disease, but

the practice is heavily restricted in many countries in part because eating

Farinella said his plant shipped out antibiotic-tainted shrimp "nearly half a

dozen times" in the time he was there. Company leaders even had a code

In a WhatsApp text exchange cited in the whistleblower complaint and viewed

by NBC News, Farinella wrote to an executive about a shipment of cooked

contaminated shrimp could lead to increased resistance to antibiotics.

said. According to publicly available import refusal data from the FDA, the FDA

A room where Farinella said he found migrant workers sleeping on mattresses laid out on the floor, many

CAL also found that debt bondage — preventing workers from leaving a job

without pillows or bedding. (Courtesy Joshua Farinella)

them involved shrimp exported from India.

says.

LCMSMS.

name for it, he said: Oscar.

shrimp for a U.S. grocer that he said tested positive for antibiotics. "Please use the word Oscar lol" the executive wrote. "Oscar was the word when nobody wanted to see a message out there saying, 'Hey, this shrimp is contaminated,'" Farinella said. Choice Canning disputed Farinella's characterization, saying the term Oscar is

used to denote shrimp that had tested positive for antibiotics in an initial

"Cleared OSCAR products can only be exported after LCMSMS reports are

Farinella said the processing plant itself was inspected by auditors from Best

sustainably sourced, but a substantial portion of the work was actually done at

negative and further time requires senior management approval for final

Aquaculture Practices, a group that ensures seafood is responsibly and

offsite peeling sheds with subpar standards of hygiene and sanitation.

shipments," reads a policy document provided by Choice Canning.

inspection, but negative in a subsequent, more precise one known as

the elements and without temperature control, Farinella said. Choice Canning said it only relied on an offsite peeling shed from January to February, and that it was used for shrimp bought by customers who purchase seafood that is not certified by Best Aquaculture Practices, or BAP. "Choice is not aware of any unsanitary conditions, and the shed has not been used since March 1, 2024," the company said. A second shed was used by a

Workers in street clothes and sandals would peel shrimp in rooms exposed to

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"copacker," and the shrimp processed there was not owned or sold by Choice, the company added. Farinella said he decided to speak out about what he experienced in the hope

of forcing a reckoning on the shrimp industry.

Workers in the off-site shed. (Courtesy Joshua Farinella)

"I need a change to happen, and that will make this worth it," he said. The Outlaw Ocean Project, which first publicly reported on Farinella's complaint, shared reporting with NBC News for this investigation. This article was originally published on NBCNews.com **◯** View comments (1.1k) Privacy Dashboard Terms/Privacy Policy **About Our Ads**

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