

Communication from Public

Name: Benjamin Williamson
Date Submitted: 09/29/2025 09:47 AM
Council File No: 00-9999

Comments for Public Posting: Dear LA City Council, I write to ask for your help in enforcing California's prohibition on the sale of foie gras in Los Angeles. Wild Fork—a subsidiary of one of the world's largest meat producers, JBS—has been caught selling foie gras at 11 of its southern California locations, including several in Los Angeles. Because California law expressly bans the sale of foie gras, Animal Outlook is calling on City Attorney Soto to prosecute Wild Fork for all past conduct that violates the ban. Please see our investigations page here: <https://animaloutlook.org/investigations/wild-fork-foods/> California Health 25982 bans the sale of any product "in California if it is the result of force feeding a bird for the purpose of enlarging the bird's liver beyond normal size." This law bans the sale of foie gras—"liver . . . obtained exclusively from" a bird "that has been force fed"—even if it was produced out-of-state. 5 statute tasks peace officers with enforcing it through citations that include fines in the following amounts: Up to \$1,000 per violation; and An additional \$1,000 per day that the company is in violation. Animal Outlook investigators have visited, photographed, and purchased foie gras at each of the 11 including two in the City of Los Angeles, and we have scans of the receipts available on request. <https://www.latimes.com/science/story/2025-08-01/foie-gras-was-banned-in-california-in-2023-why-is-it-being-sold-in-social-stores> In addition, we have collected a number of Yelp reviews confirming a foie gras sales, several of which pertain to prior sales of foie gras at Wild Fork locations in Los Angeles City. Wild Fork's foie gras supplier, Fossil Farms, sources its foie gras from La Belle Farms in the state of New York which is known to force-feed animals through tubes. Pictures of this foie gras LaBelle Farms as the producer, are available on our webpage. By selling in California foie gras produced by force-feeding animals, Wild Fork Foods appeared to be in continuous violation of the state's Health and Safety Code. Corporations must be penalized for breaking laws California enacted to p safety, and moral interests of its residents, even if they subsequently remove the product. We submitted our evidence along with an outline of the issue Los Angeles City Attorney Soto and were told that "the Office is not an investigatory agency. As such, you are free to report your concerns to the ap enforcement authorities." We tried to report our concerns to the LAPD Pacific Division in person and were told that the LAPD does not "investigate food" (incident #2381 on 9/26). The LAPD suggested we call LA Department of Public Health. LADPH told us that if foie gras sales were still occur then they could do something about it but since Wild Fork removed foie gras for sale in California on July 29, 2025, they have no power to act against past sales. So, Wild Fork profited off the sale of foie gras, likely for several months in Los Angeles and none of the local authorities are thus far prep anything about it. Animal Outlook urges you to request the City Attorney to prosecute Wild Fork and to seek civil penalties of \$1,000 per sale, plus \$1,000 per day for every day in which the corporation might have unlawfully sold foie gras. There is precedent for such action against Amazon here. https://da.lacounty.gov/sites/default/files/press/120718_District_Attorneys_Reach_Settlement_with_Amazon_to_Prohibit_Force_Fed_Foie_Gras_Sales_in_California.pdf#:~:text=The%20settlement%20was%20based%20on%20allegations%20of,fun%20used%20to%20enforce%20consumer%20p Thank you for your time and attention to this issue. Animal Outlook will not let this matter rest. I look forward to your swift response. Sincerely, Ben Williamson

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APPENDIX A

Wild Fork Valencia

24175 Magic Mountain Pkwy, Valencia, CA 91355



Wild Fork Thousand Oaks

101 S. Westlake Blvd, Thousand Oaks, CA 91362



Wild Fork Encino

16358 Ventura Blvd, Encino, CA 91436



Wild Fork Venice

2570 Lincoln Blvd, Venice, CA 90291



Wild Fork Manhattan Beach

1130 N Sepulveda Blvd, Manhattan Beach, CA 90266



Wild Fork Long Beach

6405 E Pacific Coast Hwy, Long Beach, CA 90803⁹



⁹ This address is from the Wild Forks website, confirmed on Google Maps. The receipt lists the address as 6504 E Pacific Coast Hwy, Long Beach, CA 90803.

Wild Fork Huntington Beach

20002 Brookhurst St, Huntington Beach, CA 92646



Wild Fork Costa Mesa
495 E 17th St, Costa Mesa, CA 92627



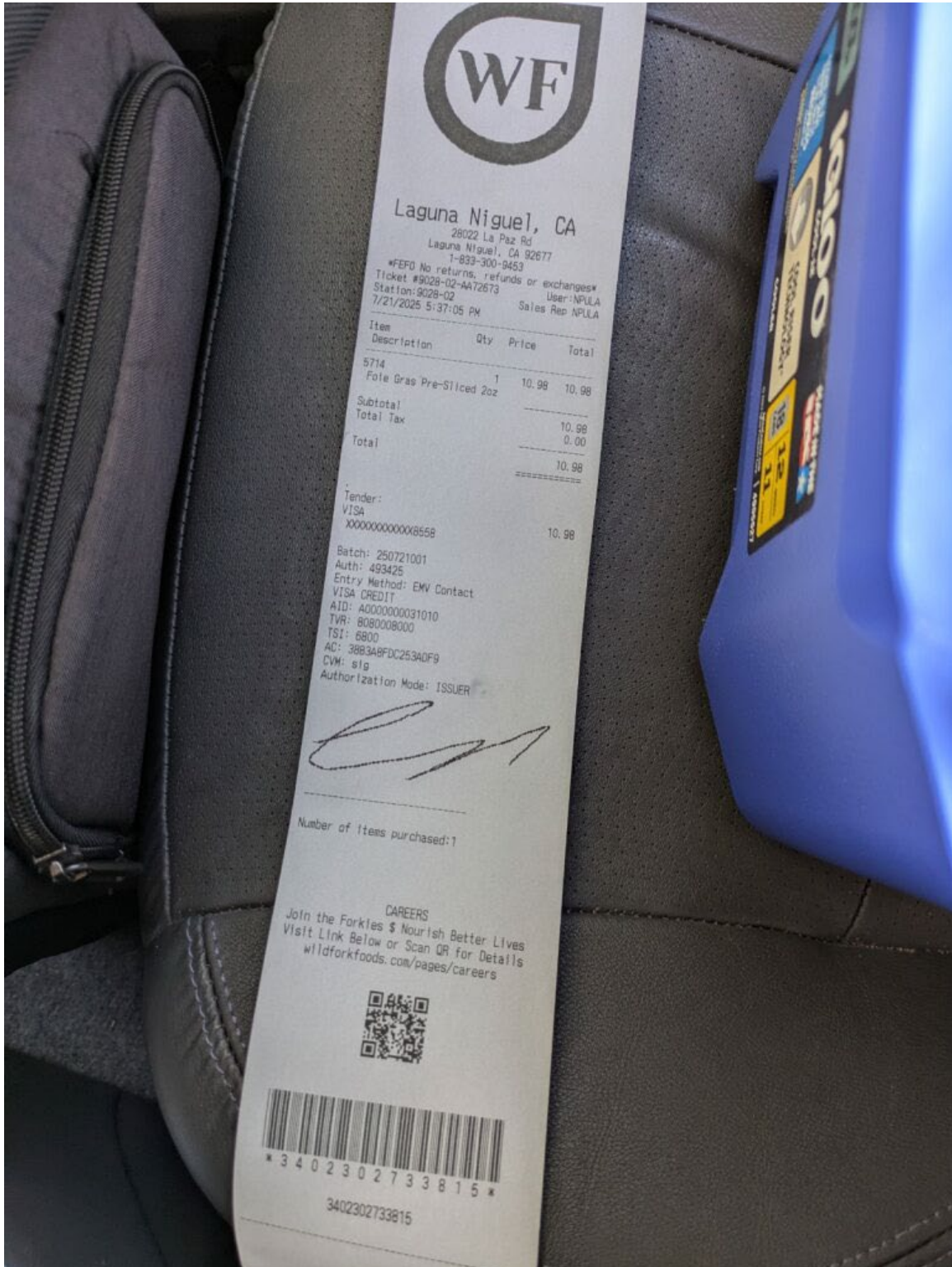
Wild Fork Mission Viejo

27785 Santa Margarita, Mission Viejo, CA 92691



Wild Fork Laguna Niguel

28022 La Paz Rd, Laguna Niguel, CA 92677



APPENDIX B

Wild Fork Venice

[Yelp Page](#)



Sheree W.

Los Angeles, CA

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★★★★★ Jan 3, 2025

sure was nice to buy some **foie gras**
did not think u could purchase it in california
bought some sweetbreads also



Helpful 0



Thanks 0



Love this 0



Oh no 0



Jerry G.

Santa Monica, CA

📄 45 Seafood reviews



★★★★☆ Dec 5, 2024

📷 11 photos

Stopped by this new market whose opening was about 4 months ago. Wild Fork Foods was founded in 2017 by JBS USA Holdings, Inc., a meat processing company and a wholly owned subsidiary of the Brazilian multinational JBS S.A., the largest meat packer in the world.

Every item in the store is frozen, but a reason in my opinion is that the store has so many different options that the sheer number of choices requires the store to conserve palatability. They use flash freezing, the way they freeze all their products. Their frozen salmon, the large frozen piece, was excellent once defrosted and grilled in foil with onion, lemon and spices. Key- don't over cook.

There is everything from rabbit to ravioli, alligator to quail, pizza to pork tenderloin, black sea bass to tomahawk beef steak, and **foie gras** to cheese empanadas which will guarantee there is something for everyone. Due to the special freezing techniques defrosting is easy for most meats, poultry and fish. Per instructions, if an item is up to 1.5 lbs place in cold water with the plastic wrap on for up to 1.4 hours. Larger items up to 2.5 hours or just place in fridge for the next day or two.

Prices are reasonable and there is a free parking lot. They have several locations. What this place also is- an eclectic high end grab and go!

Wild Fork Manhattan Beach

[Yelp Page](#)



Foodie D.

El Segundo, CA

📍 14 Seafood reviews



★★★★☆ Jul 5, 2024

📷 4 photos

Large variety of meat, seafood, vegetables, seasoning from different countries/states. Most meats/fish are flash frozen. It provides a large variety types of meat, cuts, countries in one location vs. Butcher box. However, some items are not vacuum seal and tasted a bit old. The items with flavor had no flavor in comparison similar items sold at costco/sams. Maybe, the purpose is to allow each person to salt to own preference?

Some items tried so far:

1. Bone marrow is available but tasted old. (I felt a bit ill after the 1st piece)
2. Mesquite chicken wings - Not that much flavor. Costco Fosters is better. You'll need add own salt to enjoy the mesquite flavor.
3. Smoked Duck & Reg = awesome, but does also require a bit salt/pepper.
4. Brazil Ribeye bit too dry and hard
5. Duck **Foie Gras** - No flavor/stayed hard, I had better tasting and softer ones in cans from France.

Delivery done locally in California is by Doordash. Frozen item is placed in a slim thermal bag inside of large paper grocery bag, there is NO dry ice like butcher box need to be home to avoid item from defrosting.

Store employees in Manhattan were very helpful and nice. Colette? is awesome. Their customer service allowed me to find a product I liked which when others didn't work.

Ordering online vs. in-store. There is a time lag, so order from the app in the store did not allow items to be pick up in the store the same day.

Wild Fork Long Beach

[Yelp Page](#)



Season H. Elite 25

Long Beach, CA

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★★★★★ Jul 11, 2025

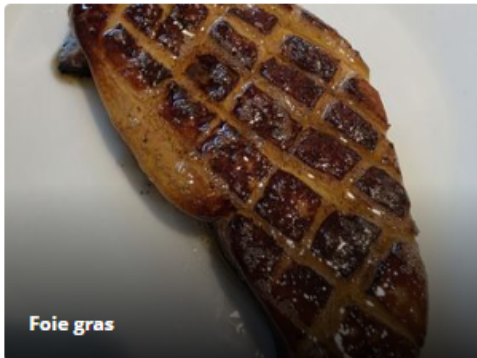
📷 1 photo

What an incredible find - this is the meat shop of my dreams. It's well laid out with reasonable prices and an extensive selection, even going from beef, chicken, pork, fish, and shellfish to things like alligator and ostrich.

I was given plenty of space and time to shop, with gentle occasional check-ins from the staff.

I bought a lobe of **foie gras** and couldn't believe it was \$10. It was my first time cooking it but at that price, I was less terrified about messing it up. It turned out incredible.

Wild Fork is easy to get to by bus which means it will be my first stop for meats from now on. Next up, the picanha!



Helpful 2



Thanks 0



Love this 1



Oh no 0

Wild Fork Huntington Beach

[Yelp Page](#)



Jocelyn N.
Garden Grove, CA
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★★★★★ May 6, 2025

Wild Fork Foods has become my go-to destination for premium meats and pet food, and I visit at least four times a week to stock up. Their selection is unparalleled--offering unique proteins, including grass-fed beef, wild-caught seafood, exotic game like bison and elk, and even specialty items like A5 Wagyu and **foie gras**. Each item is blast-frozen at peak freshness, preserving flavor and texture, and vacuum-sealed to minimize waste. The store layout is clean, organized, and well-labeled, making it easy to navigate. Staff members are consistently friendly and knowledgeable, always ready to assist with recommendations or cooking tips. I've prepared everything from a succulent tomahawk steak to a flavorful Mississippi pot roast, all of which have exceeded expectations. Beyond human fare, Wild Fork also caters to pet owners. They offer a variety of dog food options, including raw meaty bones and treats like Snif-Snax salmon skin cracklings, which my dog absolutely loves. This one-stop shop ensures both my culinary and canine needs are met with quality and convenience.



Helpful 1



Thanks 0



Love this 0



Oh no 0



Steven C. Elite 25
Anaheim, CA
🗨️ 25 Seafood reviews

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★★★★★ Sep 19, 2023

📷 7 photos

If you are looking for a quality meat market without large crowds, that has a large open feel, and has all of your favorites as well as some exotic options, then Wild Fork may just be the store for you.

We discovered Wild Fork several years ago online when looking for quality meats. We had ordered from other meat services as well but Wild Fork stuck with me for their wide assortment of options from the standard chicken, beef, pork and fish options to their more exotic meats such as alligator, elk, quail, wild boar, duck, yak, **foie gras**, emu and so much more.

All of their meats come flash frozen, and the prices are quite good to match. The meats are very flavorful. Of the highest quality, and they have a good assortment of frozen veggies and accompaniments to go along with the proteins. Please note that they do not sell produce, breads, or condiments here but do offer a large array of seasonings and spices. I love their salt/pepper blend in the shaker as this makes cooking a cinch.

They have good quality chicken breasts and steak options as well as select frozen meals such as pizzas, empanadas, pastas and desserts (the desserts are not my favorite and we found them a bit lacking in flavor).

This is definitely my go-to market for meats now that they have opened up several locations across Southern California. This allows me to get the same quality I love without buying online and having to pay shipping. I absolutely love this store and recommend it to any meat connoisseurs out there looking for a quick and affordable option without having to go to a butcher. Check them out and let us know what you think, I know I will return again soon.



Ray C.

Southern California, CA

👤 27 📌 153 🗨️ 177

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★★★★★ Mar 14, 2023

📷 1 photo

Wild Fork is Disneyland for the meat connoisseur. Their dazzling offerings range from vanilla beef, pork, and salmon to the truly hard to find cuts of prime and exotic meats. For instance you can get A5 wagyu, elk, venison, and even alligator. Today, I was eyeing a suckling piglet for our next holiday meal.

Every item is frozen, which I don't mind since my meats usually wind up in the freezer anyway. Without freezing, they probably couldn't offer the depth and breadth of meat and seafood without astronomical costs. And on the topic of value, the pricing is extremely reasonable. There is no way to get around paying north of 100 dollars for wagyu. For ordinary items like pork tenderloin, you will probably get a better deal at Stater Brothers or Albertsons. But for frenched rack of ribs, duck **foie gras**, or Berkshire pork, you will probably not find more value elsewhere. For instance, my local butcher prices picahna at \$20/pound. At Wild Fork this week, they have a special for \$7.50 a pound for Angus choice grade. Of course, YMMV depending on the specific item.

Final word, bring a cooler and ice if you are traveling any distance. They do sell insulated bags and ice. I was able to keep my items solidly frozen for three hours this way.

Wild Fork Laguna Niguel

[Yelp Page](#)



Patricia K.

San Rafael, CA

🕒 3 Seafood reviews



★★★★★ Dec 24, 2022

Expect the best, you will not be disappointed. Huge variety of frozen meats and seafood that are quality and not outrageously priced. Know I can go there and get something special. Food is frozen so you need to know best way to defrost it but then I am used to vacuume packed foods and how to prep for them. I even got small pieces of frozen **foie gras** which will be on my christmas dinner salad.

APPENDIX C

