

SELF-SERVICE FOOD AND DINING ROOMS

Held food can become unsafe before service.

You prepare food for self-service stations. Holding temperatures, spills around serving lines and busy kitchen equipment affect guest safety, property and employee interests.

RISKS WORTH DISCUSSING

- 01 Foodborne illness from held food
- 02 Slips around self-serve lines
- 03 Cooking equipment and kitchen fires



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quote today

Or call
800-777-1872



Coverage worth discussing



General liability

Covered guest injury claims from accepted food service.



Equipment breakdown

Covered internal failures of accepted buffet hot wells.



Commercial property

Insured kitchen assets after covered physical damage.



Workers compensation

Work-injury benefits for eligible kitchen or dining-room staff.

Coverage is subject to policy terms and exclusions.

Why The Southern Agency

01 Listen

We review your operations, coverage and past claims.

02 Assess

We look at hazards and ways to reduce risk.

03 Build

We compare carriers, premiums and audit terms.

04 Support

We revisit coverage as your work changes.



SCAN TO

Read the full
guide

800-777-1872

TheSouthernAgency.com