

DAIRY PROCESSING AND AGING ROOMS

Cooling failure can threaten months of stock.

You process milk and age cheese under controlled conditions. Product injury, machinery repair and temperature-sensitive stock need distinct accepted terms for your production and storage.

RISKS WORTH DISCUSSING

- 01 Listeria and pathogen contamination
- 02 Aging-room refrigeration failure
- 03 Pasteurizer and chiller breakdown



Scan to get a
quote today

Or call
800-777-1872



Coverage worth discussing



Products liability

Covered resulting harm from supplied cheese products.



Commercial property

Insured production assets and stock after covered damage.



Equipment breakdown

Covered internal failures of accepted chillers or pasteurizers.



Environmental liability

Covered cleanup under accepted whey or brine-release terms.

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