

INDUSTRIAL POULTRY PROCESSING

High-speed cutting can injure crews.

You process poultry on high-speed lines with industrial refrigeration. Pathogens, cutting equipment and ammonia systems create different product, employee and pollution interests.

RISKS WORTH DISCUSSING

- 01 Pathogen-related recall events
- 02 High-speed line lacerations
- 03 Toxic ammonia system leaks

Scan to get a
quote today

Or call
800-777-1872



Coverage worth discussing



Products liability

Covered resulting harm from supplied poultry products.



Commercial property

Protects equipment against covered physical losses.



Environmental liability

Covered cleanup under accepted ammonia-release terms.



Workers compensation

Work-injury benefits for eligible poultry-line employees.



Equipment breakdown

Covered internal failures of accepted line or cooling machinery.

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