

FRESH SEAFOOD RETAIL OPERATIONS

Failed cooling can stop seafood sales.

You prepare and sell fresh seafood under chilled conditions. Handling contamination, knife injuries and failed refrigeration affect different product, employee and cold-stock interests.

RISKS WORTH DISCUSSING

- 01 Rapid cold chain spoilage
- 02 Scombroid and bacterial contamination
- 03 Sharp knife laceration injuries



Scan to get a
quote today

Or call
800-777-1872



Coverage worth discussing



Equipment breakdown

Covered internal failures of accepted refrigeration machinery.



Products liability

Covered resulting harm from supplied seafood products.



Commercial property

Repairs shop property after covered fire loss



Workers compensation

Work-injury benefits for eligible seafood-shop employees.

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