

SEAFOOD PROCESSING AND COLD STORAGE

Cold-room failure can halt packing.

You receive, pack and ship seafood under chilled or frozen conditions. Failed refrigeration, contaminated lots and cold-room injuries affect different machinery, stock and employee interests.

RISKS WORTH DISCUSSING

- 01 Refrigeration failure and spoilage
- 02 Listeria and pathogen contamination
- 03 Ammonia and cold-work injuries

Scan to get a
quote today

Or call
800-777-1872



Coverage worth discussing



Equipment breakdown

Covered internal failures of accepted refrigeration machinery.



Commercial property

Covers facility repairs after a covered event



Products liability

Covered resulting harm from supplied packaged seafood.



Workers compensation

Work-injury benefits for eligible cold-room 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