## Few Reputational Harm Policies Include a Dedicated Crisis Management Team

Every insured receives Specialty Risk Management, Inc. (SRM) Services as a Result of Purchasing the Reputational Harm Coverage/Food Borne Illness Policy at NO ADDITIONAL PREMIUM

SRM Consists of Highly Certified Staff (ARM, CRM, SPHR, HACCP)

**Master of Science in Food Safety** 

**Extensive Knowledge of Food law, Public Health laws, HIPAA Privacy Laws** 

Understand the Response Systems at the Local & State Levels of the Health Departments (HD) & CDC

## How Can SRM Revive & Protect Your Client's Restaurant?

The Sooner SRM is Aware of a Situation, the More Effective they Can Be!

- 1-800 Immediate Helpline Available 24/7
- Knowledgeable in Rapid Business Recovery Activities (staff effectiveness, media response, HD interaction)
- Educated in Food Borne Illness Symptoms, Pathology, Illness Time Periods, and Test Evaluations
- Review of Restaurant's Crisis Management Plan
- Proactive Email Notifications Sent Directly to Insured Advising of Regulatory Changes or Recalls (Hotspots)
- Successful History in Preventing Harmful Media Events and Reducing Recovery Costs
- Knowledgeable in Packaging and Supplier Regulations
- Ability to Provide Helpful Resources for Client's Including:
  - Early Warning Signs of a Food borne Illness/Media Event
  - Quick Crisis Reference Tools For Restaurant Managers (flip charts, pocket guides, and office manuals)
  - Emergency Procedures (power outage, water interruptions, sewer back-ups, safe food after a fire)
  - Tools and Guidelines When Employee/Guest has a Food Borne Illness
  - Restaurant Response Tools and Guidelines When Involved in a Product Recall
  - FDA's "Boil-Water" Advisory and Other Water Disruption Work Around Guidelines
  - Indemnification Agreement Samples and MORE...



\*SRM is not the Insurance Carrier

## Reputational Harm Policy/Food Borne Illness Coverage Features:

- Business Interruption (loss of revenues)
- Extra Expenses (cost of marketing efforts, overtime of regular staff & hiring temporary staff, costs to clean and remove contaminated product from restaurant)
- Inoculations, Vaccinations & Testing (Outside the limits)
- Workplace Violence
- Extortion Threats & More...



Coverholder at LLOYD'S