



UK / Crisis Management & Special Risks

Restaurant Contamination Insurance

Product contamination events causing sickness to customers in the food service sector continue to make global news. With increasingly complex and widespread supply chains combined with evolving regulations restaurant businesses have never been at greater risk.

Multi-location outbreaks have increased sharply in recent years partly due to better detection but also due to food industry consolidation leading to companies shipping potentially contaminated food service ingredients to wider networks of restaurant locations. As the bar rises on food safety standards restaurant companies need to be prepared to protect against the risk of reputation and financial damage.

We offer a solution that combines pro-active crisis and risk management services with a comprehensive risk transfer product.

Risk transfer – foodborne illness

Standard policy provides for accidental contamination (Foodborne Illness), supplier contamination, public health authority announcement, malicious tampering, adverse publicity, workplace violence and product extortion covering the following losses:

- Pre-incident expenses
- Business interruption
- Employee expenses
- Extortion costs
- Brand rehabilitation expenses
- Recall costs
- Consultant and advisor expenses

Response AXA XL - Crisis Management & Special Risks

Response AXA XL is a dedicated network of crisis consultants providing priority access to policyholders. The network is made up of core consultancies in key global territories and comprises, amongst others, specialists in areas such as food safety, public relations, security, legal and regulatory.

Pre-incident consulting

We dedicate a portion of the premium for consultants to work up front with our policyholders to provide bespoke services such as:

- Restaurant food safety audit
- Facility threat analysis
- Supplier risk assessment
- SOP assessment and development
- Restaurant HACCP plan, training and audit
- Crisis Management plan review and assessment
- Food safety training

Crisis response

In the event of an actual or potential incident policyholders have 24/7 priority access to Response AXA XL consultants through the policy emergency hotline.

No self insured retention applies to crisis response and we also cover initial costs even if coverage is initially unclear.

Client profile

Our client profiles range from some of the largest multinational restaurant chains through to medium and smaller national enterprises including both corporate restaurant chains and larger restaurant franchisee operations.

We can consider all types of restaurants from fast food chains (i.e. burger, pizza), coffee and bakery stores to high end sit-down dining restaurants.

Geographic focus

UK/Ireland, North America, worldwide.

Capacity

Up to USD 75 million or currency equivalent offered on a primary or excess of loss basis.

Minimum premium

USD 50,000 or currency equivalent.

Minimum self-insured retention

USD 25,000 or currency equivalent

Quote information

- AXA XL Application form
- Details of company food purchasing standards, food handling, hygiene and cooking standards, employee hiring and training guidelines

We can also offer non-binding indicative terms upon receipt of an AXA XL indication form.

AXA XL Insurance

Teams from AXA Corporate Solutions, AXA Matrix, AXA Art and XL Catlin collaborate to provide you a seamless experience. Please know that the services listed here are just one part of our offering. Your usual contact will be able to talk with you about the complete AXA XL Insurance offer to help you deliver the most relevant solution for your client.

Contact

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