



37 COVID-19 Cases Confirmed at OBI Seafoods Remote Alitak, Alaska Plant

Kodiak, AK – August 5, 2020 – OBI Seafoods LLC confirms that 37 employees have tested positive for COVID-19 at its remote Alitak, Alaska seafood processing plant located on the southern tip of Kodiak Island. The first positive test result was received on July 28 after an employee became symptomatic, and this employee and close contacts were tested. Upon learning of the positive cases, OBI Seafoods immediately enacted the company protocols as per our company Community and Workforce Protective Plan. The employees were immediately isolated in a separate isolation facility on company property, employees who might have come into contact were identified for additional testing and quarantine, and the facility was temporarily closed to enact enhanced cleaning and sanitation protocols. Because of the remote location of the plant and out of an abundance of caution, positive cases are being transported to Anchorage via safe transport where they will remain in isolation and in the care of our medical team.

The company is working closely with Kodiak Public Health, Kodiak Emergency Operations Center, Kodiak Area Native Association (KANA), and State of Alaska health representatives to identify further quarantine recommendations, adopt aggressive testing schedules, initiate contact tracing, and identify any potential risks to employees. The remote Alitak facility is completely isolated and operates as a closed campus, so there is no interaction of employees with members of any community. OBI Seafoods' COVID-19 employee testing protocol includes testing and confirming negative results for all employees before they travel to Alaska and before they join the workforce, including a 14-day quarantine period on a closed campus upon arrival to the state. **OBI Seafoods appreciates the well-coordinated and swift response from Kodiak Public Health, Kodiak Emergency Operations Center, KANA, and the State of Alaska, and we are grateful for their support and partnership.**

A major source of healthy and sustainable protein and vital nutrients, seafood has been deemed a critical industry both by the Federal Government and the State of Alaska. While producing seafood during this unprecedented time, OBI Seafoods remains completely committed to the health, safety, and wellbeing of our employees, harvesters, and the communities where we operate. OBI Seafoods processing facilities meet or exceed the highest Federal and State of Alaska standards for sanitation, cleanliness, and hygiene. As we face operating in a pandemic and learn more about COVID-19, we are updating our existing plans and protocols so we can continue our important role as food producers and protect our employees and communities.

The health of all OBI employees remains our highest priority. All employees undergo daily symptom and temperature checks prior to entering the worksite and all locations have adopted heightened standards when it comes to cleaning and sanitation protocols, as well as employee training efforts on enhanced personal hygiene practices. Additional protective measures for employees working in the processing area, enhanced PPE protocols, and closed campuses at all our production facilities are designed to further protect our workforce and the community.

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