



Press Release

American Seafoods Reports Additional Positive COVID-19 Tests from Crew Members on the American Dynasty

For immediate release

May 31, 2020

Contact: Suzanne Lagoni, 206-790-9784

<https://www.americanseafoods.com/covid-19>

SEATTLE, WA – (May 31, 2020) American Seafoods Company previously reported that a crew member from the American Dynasty tested positive for COVID-19. As a result, the company decided to test the entire crew and on May 30 an additional 85 crew members were confirmed positive. Results are pending for nine outstanding tests.

“The health and safety of our crew, employees, and the communities where we operate is always the top priority for us,” said American Seafoods CEO Mikel Durham. According to Durham, 100% of crew members were screened and tested for COVID-19 antibodies and viral infection before they boarded the vessel. Pre-season tests were conducted through the University of Washington. Only those who tested negative for the virus were cleared to board the vessel.

The American Dynasty has returned to the Port of Seattle and is under lockdown. All crew members are being quarantined and monitored by medical personnel.

“American Seafoods is cooperating with the U.S. Coast Guard, the CDC, Public Health – Seattle & King County, Whatcom County Health Department, and the Port of Seattle.” Durham said.

“The crew has access to any required medical care, and we are thrilled with the support that the agencies we are working with have provided. We have also put in place preparedness procedures in the event of a virus outbreak. Those plans are being fully executed right now,” she added.

As the situation continues to evolve, the health of our people is our priority. We will provide further updates, as appropriate.

#

About American Seafoods – Based in Seattle, WA and Dutch Harbor, AK, American Seafoods maintains a fleet of six vessels that use leading-edge technology to fish for a variety of species in sustainably managed fisheries of the North Pacific Ocean and the Bering Sea. Regular equipment upgrades and pioneering fishing practices help improve efficiencies and minimize environmental impact. Crew aboard the vessels process, package, and quickly freeze every product while still at sea ensuring high quality for the consumer. Additional information on the company is available at www.americanseafoods.com