



Press Release

American Seafoods Testing Crews on Two Vessels

For immediate release

June 3, 2020

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

SEATTLE, WA – (*June 3, 2020*) Crew members on two American Seafoods vessels, the American Triumph and the Northern Jaeger, are being tested for COVID-19 as a precautionary measure. The Triumph docked today in Bellingham to offload product. The Jaeger arrives in Bellingham today.

On the Northern Jaeger, one crew member reported feeling ill on-board last week and was transported to the hospital where they have tested negative for COVID 19. The crew member is in the hospital recovering from their illness.

“We’re conducting these tests out of an abundance of caution,” said American Seafoods CEO Mikel Durham. “Protecting the health of our crew members and the communities where we operate is a top priority for us.”

American Seafoods Company previously reported that a crew member from the American Dynasty tested positive for COVID-19. As a result, the company tested the entire crew and on May 30 an additional 85 crew members were confirmed positive. Currently the vessel is docked at the Port of Seattle and all crew are in quarantine in facilities in Seattle.

The company screened all its crew members before they boarded vessels in mid-May to take part in the Pacific Whiting season. Only crew members who tested negative for the coronavirus were allowed on board.

American Seafoods is closely coordinating with a variety of agencies in its response to COVID-19. Those include Whatcom County Health Department, Public Health—Seattle & King County, Centers for Disease Control and Prevention (CDC), the U.S. Coast Guard, Whatcom County Unified Command, and the Port of Seattle.

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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