

**DEDICATED TO HELPING YOU EFFECTIVELY MANAGE YOUR BRAND**

Did you know that with your **TOKIO MARINE HCC - SPECIALTY GROUP** insurance policy you get the benefit of utilizing The Acheson Group (TAG) for Risk Reduction & Crisis Management Services?

With **TOKIO MARINE HCC - SPECIALTY GROUP**, a portion of your policy premium can be used towards TAG services to help you with risk-related preventive measures, along with providing your company critical support should an incident arise.

**TOKIO MARINE**  
HCC**Risk Reduction**

With the goal of prevention and protecting your brand, TAG experts perform an extensive list of comprehensive operational, reputational, and regulatory consulting services.

Top services frequently requested by our retail and food service clients are remote or onsite assessment services such as: Mock Health Inspections, Health Hazard Evaluations, Employee Practices, and Regulatory—and Non-Regulatory Compliance.

**TAG professionals and our network of subject matter experts can assist in:**

- **Health Hazard Evaluations.** Referrals to and engagement with scientific experts (toxicologists, epidemiologists, etc.) to assist with the risk of the situation at hand.
- **Food Safety Culture.** Expert counsel on policies and programs to reduce risks of foodborne illness, ill-employee contamination, out-of-spec temperatures, etc.
- **Supply Chain Program Evaluations.** Ensure supply chain meets regulatory and internal food safety expectations.
- **Cross Contamination Management** of both allergen/non-allergen and raw/ready-to-eat foods.
- **Regulatory Accountability.** Assistance in the application of areas such as the Retail Food Code, menu/take-out labeling, and federal rules for supplier verification.
- **Food Safety Program Gap Analyses.** Review of food safety policies, procedures, and onsite assessment of program implementation.
- **Crisis Simulations** – A customized “real-life” crisis simulation to help test your crisis response plan, including the people, processes, and systems.
- **Mock Health Inspections.** Assessment of restaurant sanitation, employee practices, food handling, and general policies to prepare for state health inspections.
- **Emergency Laboratory Testing**, food science advice, and analysis of product contamination and risk.
- **Call centers** to manage consumer complaints and call volume in recall events.

**NEED IMMEDIATE SUPPORT?****Call the TAG Crisis Response Hotline****800.836.5826**

**TOKIO MARINE HCC - SPECIALTY GROUP** policyholders have 24/7/365 priority access to TAG in a potential or actual product contamination.