



One COVID-19 Case Confirmed in Preseason Testing at OBI Seafoods Petersburg, Alaska Plant

Petersburg, AK – February 8, 2021 – Today, OBI Seafoods LLC confirmed that the company's preseason testing of incoming employees for upcoming crab season in Petersburg, Alaska has resulted in one positive case of COVID-19. The company has hired a completely local workforce of Petersburg residents for the 2021 Tanner and Golden king crab fishery, which begins on February 17. In addition to preseason screening, this local workforce will be continuously tested for COVID-19 at regular intervals as mandated by the state.

The positive case was identified via asymptomatic testing of incoming employees. Upon learning of the positive result, OBI Seafoods immediately enacted the company protocols as per our company Community and Workforce Protective Plan. The employee was immediately isolated, and employees who might have come into contact were identified for additional testing and quarantine.

The company is working closely with the Petersburg EOC, the local medical team, and Public Health to identify any further quarantine and testing recommendations, initiate contact tracing, and identify any potential risks to the individuals and the community.

"We are glad to see that our preseason screening protocols were able to identify this asymptomatic positive case before the season started, so we could isolate this individual and minimize possible spread," said Mark Palmer, CEO of OBI Seafoods. "OBI Seafoods is grateful for the rapid response from the Petersburg EOC and our ongoing partnership with them to help keep the community and our workforce safe."

OBI Seafoods' COVID-19 Community and Workforce Protective Plan follows the State of Alaska's Health Order 05 Appendix 01 for seafood processing workers. The purpose of the plan is to detect the presence of COVID-19 at an early stage and mitigate the risk to other employees, individuals, and the community. Preseason testing and isolation of employees who test positive for COVID-19 is an important step in reducing the spread of the disease.

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 continue to face operating in an unprecedented 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 will undergo daily symptom and temperature checks prior to entering the worksite and periodic continuous screening testing as per state health orders. All locations have adopted heightened standards for cleaning and sanitation, and all employees are trained on enhanced PPE protocols and personal hygiene practices.

About OBI Seafoods:

OBI Seafoods was formed in 2020 through a merger of the Alaska salmon and Gulf of Alaska groundfish operations of Ocean Beauty Seafoods and Icicle Seafoods, two of the oldest and most successful seafood companies in Alaska. The company operates 10 processing plants throughout the state and is a leading producer of fresh, frozen, and canned Alaska seafood. OBI brings together the experience and heritage of both companies, along with the legacy Ocean Beauty and Icicle brands, and the new company continues its predecessors' commitment to responsible seafood resource management and community sustainability. The OBI Seafoods' ownership includes Cooke Seafood and the Bristol Bay Economic Development Corporation, a community development quota group that supports economic development in villages in Western Alaska.

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