CAUSES OF WICOMICO COUNTY’S HIGH SALMONELLA INFECTION RATE

**Consumer Behavior**
- Lack of Education
- Cross-Contamination
- Consuming Undercooked Foods
- Handling Raw Products (Seafood, Poultry)
- Poor/No Hand Washing
- Lack of Education in Effectiveness

**Poor Food Safety**
- Improper Training
- Misuse of HACCP
- Improper Hand Washing
- Lack of Managerial Oversight
- Lack of Temperature Control
- Improper Training and Oversight
- Bare Hand Contact With Foods

**High Salmonella Infection Rate**

**Low Hand Washing**
- Contact With Raw Product
- Poor/No Hand Washing

**Poultry Industry**