



GLOBAL PERSPECTIVES FILM SERIES

FEATURING

THE TROUBLE WITH CHICKEN

Every year, Salmonella causes more hospitalizations and deaths than any other foodborne illness, with about one in four pieces of raw chicken contaminated with Salmonella today. Why isn't the U.S. food safety system stopping the threat?

This film investigates how and why the standards and laws around Salmonella have failed to keep up with the increasing danger posed by some strains of the bacteria. The film looks closely at the largest Salmonella poultry outbreak on record, when more than 600 people were sickened over 16 months.

Delving into the complex world of food safety, through interviews with local and national public health officials, as well as victims and a top-level poultry executive, the film reveals the discrepancies that exist when it comes to foodborne bacteria—contrasting how regulators cracked down hard on E. coli 0157 in raw beef and banned it outright after a deadly outbreak at Jack-in-the-Box two decades ago, but have not taken decisive action with dangerous kinds of Salmonella, leaving consumers to protect themselves.



**Attendees are welcome to bring their own lunch.
Free snacks will be provided!**



THURSDAY, JANUARY 14

NOON, ACB 240

FOR MORE INFORMATION, CONTACT OGH AT 806-743-2901

OR GLOBALHEALTH@TTUHSC.EDU