

2018 Yankee Conference & FDA Northeast Food Protection Seminar Joint Schedule of Events

Shaded sessions are approved for MA PHEP Funds

| Wednesday, September 19, 2018 | | | | | |
|-------------------------------|--|--|----------------|---------------------------|--|
| West Foyer | Sebago Room YC Plenary | Lighthouse Ballroom FDA PPS / YC Food | Whaleback Room | | |
| 8:30-8:45 AM | Registration Desks Open | | | | |
| 8:30-9:30 | | 8:30-9:30 <i>Welcome/Introductory Remarks:</i> ME Dept. of Health & Human Services, ME Agency of Agriculture; Liz O'Malley, Director, FDA-Retail Food Protection Branch Region 1 | | | |
| 9:30-10:15 | | 9:30-10:15 <i>Retail Standards Funding Opportunities:</i> Maribeth Nieram, FDA Project Manager; Mike Turner, Program Manager, 4100 Grant Program | | | |
| 10:15-10:30 | | 10:15-10:30 Break | | | |
| 10:30-11:45 | | 10:30-11:45 <i>New Expectations, Sensi, New, Strategies Towards Pest Prevention:</i> Chris Del Rossi, Food & Drug Rethink LLC | | | |
| 11:45 AM-1:00 PM | Lunch (on your own) | 11:45-1:00 Lunch on your own | | | |
| 1:00-1:45 | | 1:00-1:45 <i>CFRAN Update:</i> Charles Idiagadoro, Consumer Safety Officer | | | |
| 1:45-2:45 | 1:45-2:45 <i>Opening Remarks:</i> Scott Cook, Chairman YCBOO <i>FDA Office of State Cooperative Programs:</i> Elizabeth O'Malley, Director | 1:45-2:15 <i>The Adventures of a Shared Use Kitchen:</i> Susan Twissom, Acorn Kitchens | 1:30-5:00 | Exhibitor Set-up | |
| 2:15-2:30 | | 2:15-2:30 Break | | | |
| 2:30-3:15 | <i>WFOA Update:</i> Larry Randall, Region 9 Vice President <i>Combating the Opioid Crisis:</i> John McCough, Regional Director, US Dept. of Health & Human Services Region 1 | 2:30-3:15 <i>Maine's Organic Recovery Program:</i> Mark King, Environmental Specialist, Maine Dept. of Environmental Protection | | | |
| 2:45-3:00 | 2:45-3:00 Break | | 2:45-3:00 | Exhibit Hall Soft Opening | |
| 3:00-4:30 | 3:00-4:00 <i>Public Health Emergency Preparedness: An Fabricant, Planning & Emergency Ops. Coordinator & Ed Mallico, Public Health Volunteer Management, Maine CCE&P, Officer of Public Health Emergency Preparedness</i> | 3:15-4:30 <i>State Panel Discussion on Food Salvage & Recovery Systems:</i> Mark King, Facilitator | | | |
| 4:00-5:00 | 4:00-5:00 <i>Overview of FEMA's Response & Recovery Role:</i> Daniel McElhinney, Federal Preparedness Coordinator & National Preparedness Div. Director, FEMA/DHS | 4:30-5:00 <i>Daily Closing Remarks</i> | | | |
| 5:15-8:00 | Exhibit Hall Grand Opening & Welcome Reception in Whaleback Room and Breakwater Room | | | 5:15-8:00 | Exhibit Hall Grand Opening & Welcome Reception |

| Thursday, September 20, 2018 | | | | | |
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| West Foyer | Sebago Room YC1 | Monhegan Room YC2 | Lighthouse Ballroom FDA PPS / YC Food | Whaleback Room | Breakwater Room |
| 7:30-8:30 | Registration & Breakfast | | | 7:30-8:30 | Exhibitors Breakfast Food |
| 8:30-9:30 | 8:30-9:30 <i>Hybrid Point of Dispensing (POD) for Bioterrorism:</i> Leavay, Cathy Hager, Portland Emergency Management Director | 8:30-9:30 <i>Insector Beware: There May Be Health Hazards Lurking in Comestible Salons!</i> "It's no longer just a buzzkill!" Mimi Chamberlin, AS/REHS, Darien, CT Health Department | 8:30-9:30 <i>FDA's Retail Food Risk Factor Study: Findings from the 2013-2014 Restaurant Data Collection Project:</i> Steve Natrass, FDA Retail Food Specialist | | |
| 9:30-10:30 | 9:30-10:30 <i>Casco Bay Emergency Response Group:</i> Conly Hager, Portland Emergency Management Coordinator, Representatives of Portland Fire Dept., US Coast Guard & ME State Police Marine Div. | 9:30-10:30 <i>It Happened to Us: Managing a No-Water Event During a Foodborne Illness Outbreak:</i> Lisa Michelle Morrissey, MPH, Director, Danbury, CT Dept. of Health & Human Services | 9:30-10:15 <i>Class Meet & the Farms of the Future:</i> Jessica Atkey, I.D., Policy Director, The Good Food Institute | | |
| 10:15-11:00 | 10:30-11:00 <i>Response to a Chemical Incident: Operational Effectiveness for the Whole Community:</i> Dr. Kate McCarthy-Barrett, Regional Disability Integration Specialist, DHS/FEMA Region 1 | 10:30-11:00 <i>Break/Exhibitors</i> | 10:15-10:30 <i>Break/Exhibitors</i> | 10:15-11:00 | Exhibitors/Raffles Break Refreshments |
| 10:30AM-12:00PM | 11:00-12:00 <i>Response to a Chemical Incident: Operational Effectiveness for the Whole Community:</i> Dr. Kate McCarthy-Barrett, Regional Disability Integration Specialist, DHS/FEMA Region 1 | 11:00-12:00 <i>EIen Case Studies:</i> Megan Thomson-Dean, Marketing Coordinator, Eijen Corporation | 10:30-12:00 <i>Produce Rule Implementation:</i> Sorotera Trujillo, Ph.D., Consumer Safety Officer, CFSAW <i>Menu Labeling:</i> Lynn Szybist, Team Leader, CFRAN; Jeannine Hancock, Consumer Safety Officer, CFRAN | | |
| 12:00-1:00 | 12:00-1:00 | Lunch & Awards Ceremony in Sebago Room (Yankee Conference Registrants Only) | | | |
| 1:00-1:30 | 1:00-1:30 | | 1:00-1:30 <i>CFRAN Update: How It's Going From an Trainer's/Educator's View:</i> Dr. Jason Bolton, Associate Professor & Food Safety Specialist, Interim Academic Director of Innovation Engineering, Univ. of Maine Cooperative Extension | 1:00-1:30 | Exhibitors/Raffles |
| 1:30-2:30 | 1:30-2:30 <i>Partnering for Improved Preparedness: Regional Disaster Health Response Systems (RHHS):</i> Gary Kleiman, Regional Administrator, Region 1, Assistant Secretary of Preparedness & Response U.S. Dept. of Health & Human Services | 1:30-2:30 <i>Constructed Wetland for Gray Wastewater Disposal:</i> Russell Martin, P.E., Owner, Public Health Solutions | 1:30-2:15 <i>Zoonotic Diseases:</i> Michelle Walsh, State Veterinarian, Animal & Plant Health, Dept. of Agriculture, Conservation & Forestry | | |
| 2:15-2:30 | | | 2:15-2:30 <i>Break/Exhibitors</i> | 2:15-2:30 | Exhibitors Break Refreshments |
| 2:30-5:00 | Transportation to Charter Boat | | | | |
| 4:30-5:00 | Board Charter Boat | | | | |
| 5:00-5:45 | Harbor Cruise | | | | |
| 6:00-8:30 | Peaks Island Lobster Bake & Island Self-tour; Board for Departure by 8:30 PM | | | | |
| 8:30 | Depart Peaks Island, Arrive in Portland by 9 PM | | | | |
| 9:00PM-1:30AM | Transportation Back to Hotel (last pickup from Old Port area at 1:00 AM) | | | | |

Friday, September 21, 2018

| West Foyer | | Sebago Room YC1 | Monhegan Room YC2 | Lighthouse Ballroom FDA FFS / YC Food | Whaleback Room | Breakwater Room |
|-------------|--------------------------|--|--|---|----------------|-------------------------|
| 7:30-8:30 | Registration & Breakfast | | | | 7:30-8:30 | Exhibitors Breakfast |
| 8:30-9:30 | | <p>8:30-9:30</p> <p><u>Mortality Surveillance During Hurricanes & Other Disasters: Lessons from the 2017 Atlantic Hurricane Season</u> Anandita Mondra Finn, MD/Preventive Medicine Fellow, Centers for Disease Control & Prevention</p> | <p>8:30-9:30</p> <p><u>A Habitat for Humanity Subsurface Wastewater Bioprocess System</u> Russell Martin, P.E., Owner, Public Health Solutions</p> | <p>8:30-9:30</p> <p><u>Molluscan Shellfish Safety in Maine: The Role & Management of Vibrio spp. & Maine Bioterror</u> Kohl Kowetz, Director, Public Health Division, Dept. of Marine Resources</p> | | |
| 9:30-10:30 | | <p>9:30-10:30</p> <p><u>The Civilian Response to Active Shooter Events, (CRASE) Training (Part 1)</u> Robert A. Christensen, Operations Chief, New Hampshire Homeland Security & Emergency Management</p> | <p>9:30-10:30</p> <p><u>Commercial System Design Considerations</u> Megan Thompson-Dean, Marketing Coordinator, Ejen Corporation</p> | <p>9:30-10:15</p> <p><u>Virtual Reality, It's Not Just for Video Games. How to Utilize this Technology in the Food Industry</u> Dr. Jason Bolton, Associate Extension Professor & Food Safety Specialist, Interim Academic Director of Innovation Engineering, University of Maine Cooperative Extension</p> | | |
| 10:15-11:00 | | 10:30-11:00 Break/Exhibits | 10:30-11:00 Break/Exhibits | 10:15-10:30 Break/Exhibits | 10:15-10:30 | Exhibitors |
| 10:30-12:00 | | <p>10:30-11:00</p> <p><u>The Civilian Response to Active Shooter Events, (CRASE) Training (Part 2)</u> Robert A. Christensen, Operations Chief, New Hampshire Homeland Security & Emergency Management</p> | <p>10:30-11:00</p> <p>No Session</p> | <p>10:30-12:00</p> <p><u>18 Hours at a Kill Stop: What Could Possibly Go Wrong?</u> Jennifer Sciam, Good to Go ED/NETS Presentation Stephen Combs, MS, MPH, Foodborne & Waterborne Epidemiologist, Maine Infectious Disease Program; Heather Griener, Microbiologist II, Maine Health Environmental Testing Laboratory Staff <u>Closing Remarks: ME & FDA Staff</u></p> | | |