

# Friday, September 12th

## Yankee Conference Agenda

	Food Track (Mayflower Room)	General Track (Regency Ballroom)
7:00	Breakfast for Hotel Guests	
8:00	Registration	
8:30	<b>Reduced Oxygen Packaging and Food Code Requirements</b> - <i>Lisa Berger (Food Safety Consulting)</i>	<b>From Rubble to Resilience: Public Health's Role in Managing Disaster Debris</b> - <i>Garrett Simonsen &amp; Steven Mauzy (Public Health Emergency Preparedness Planners Massachusetts Region 4AB)</i>
9:30	<b>Empowering Food Businesses: Practical Training Tools for Sanitation, Safety, and Risk Reduction</b> - <i>Dr. Christina Allingham, PhD Candidate and NIFA Predoctoral Fellow - Department of Food Science University of Massachusetts, Amherst</i>	
10:30	Coffee Break (Reception Area)	
10:45	<b>Reusable Food Serviceware</b> - <i>John Fischer (MassDEP) &amp; Heather Billings (RecyclingWorks)</i>	<b>Nitrex Wastewater &amp; Nitrogen Removal Systems</b> - <i>Pio Lombardo (Lombardo Associates Inc.)</i>
11:45	<b>Food Safe Canning</b> - <i>Kim Concra (Cape Cod Cooperative Extension)</i>	<b>What's a Training Hub, and What's in it For Me?</b> - <i>Kerry Dunnell, Derek Macedo &amp; Bri Dupras (Bay State Public Health Training Hub)</i>