



Monday, September 16, 2019

3:30 - 5:00pm Registration
5:00 - 7:00pm Welcome Social

Tuesday September 17, 2019 Morning Session

7:30 - 8:30am Registration
7:30 - 8:30am Breakfast (provided to registrants)

8:30 am Welcome and Opening Comments

8:45 am Seafood & Tourism Marketing – The Virginia Oyster Trail. Sherri Smith

9:15 am Virginia Fishery Resource Grant Program (FRG); Opportunity for Co-Production of Fishery Science and Information,, Bob Fisher, Virginia Institute of Marine Science, Marine Advisory Services

10:15 am Break

10:30 am Food and Drug Administration Updates, Bess Ormond and Peter Koufopoulos, FDA

11:15 am Interstate Shellfish Sanitation Conference Updates, Ken Moore, ISSC

Noon Lunch for Registrants

Tuesday September 17, 2019 Afternoon Session at the Virginia Aquarium

1:00 – 2:00 Travel to *Virginia Aquarium*, 717 General Booth Boulevard, Virginia Beach, 23451

2:00 – 3:00 pm Sustainable Seafood, Leslie Clements, *Virginia Aquarium & Marine Science Center*

3:00 – 5:00 pm Tour and visit, The Virginia Aquarium & Marine Science Center

5:30 – 7:00 pm Social at Holiday Inn

Wednesday, September 18, 2018 – Morning Session

7:30 – 8:30 Registration
7:30 – 8:30 Breakfast (provided to registrants)

8:30 am Documentation of time/temperature monitoring at receiving and during transport, Ken Moore, ISSC

9:15 am Record Keeping and Traceback in the Event of a Recall, Ken Moore, ISSC

10:00 am Break

10:15 am Latest Developments in Regional Disease Management in the Context of Interstate Shellfish Transfers, Ryan Carnegie, Virginia Institute of Marine Science

11:00 am NWS Rainfall Data Products, Ted Rogers, NOAA Mid-Atlantic Rainfall Forecast Center

Noon Lunch for Registrants

Wednesday, September 18, 2018 – Afternoon Session

- 1:00 pm Oyster Wars of the Chesapeake, Dr. Jack Wennersten, Professor Emeritus, University of Maryland Eastern Shore and author of *The Oyster Wars of Chesapeake Bay*
- 1:45 pm Minimizing Waste in Seafood Processing, Greg Casten, ProFish
- 2:30 pm Break
- 2:45 pm Predatory Bacteria as Natural Modulators of *Vibrio parahaemolyticus* and *Vibrio vulnificus* in Seawater and Oysters, Gary Richards, USDA
- 3:30 pm Voluntary National Shellfish Program Standards, Michael Antee, FDA
- 4:15 pm Innovations in Shellfish Growing Area Assessment, Todd Egerton, VDH, and Raul Gonzales, Hampton Roads Sanitation District
- 6:00pm Seafood Banquet (provided to registrants), Rockafeller's Restaurant, 308 Mediterranean Ave, Virginia Beach, VA 23451**

Thursday, September 19, 2019 – Morning Session

- 7:30 – 8:30 Registration
- 7:30 – 8:30 Breakfast (provided to registrants)
- 8:30 am Investigation of the seasonal variation of Total and Pathogenic *Vibrio parahaemolyticus* and *Vibrio vulnificus* in the Mid-Atlantic Region using Multiple Methods, Salina Parveen and Cathy Liu, University of Maryland, Eastern Shore
- 9:15 am Chesapeake Bay oyster restoration efforts and the use of oysters as a best management practice for nutrient and sediment reductions; Chris Moore, Chesapeake Bay Foundation
- 10:00 am Break
- 10:15 am Digital Maps for Enforcement and Shellfish Area Closures, Panel Discussion
- 11am Seminar Ends**