

The Rhode Island Shellfish Management Plan Seminar Series presents

You Are What You Eat



Health, Food Safety, and New Sanitation Requirements for Rhode Island Shellfish

Please Join Us!

Wednesday, April 24th, 2013

3 – 5pm, URI Coastal Institute Auditorium

Shellfish are delicious and nutritious, but safely harvesting, shipping, preparing, and eating them requires some care. This seminar brings together a panel of experts to provide guidance on safe practices, health issues, allergy information, the latest on Vibrio, and sanitation requirements regarding handling and consumption. Join us for a lively discussion with our panelists:

- **Joe Migliore**, Office of Water Resources/Shellfish Program, R.I. Department of Environmental Management
- **Martin Dowgert**, Regional Shellfish Specialist, U.S. Food and Drug Administration
- **John Mullen**, Supervising Environmental Health Food Specialist, R.I. Department of Health
- **Lori Pivarnik**, Coordinator, URI Nutrition and Food Sciences, Food Safety Outreach/Research Program

The lecture, which is the first in our **RI Shellfish Management Plan Seminar Series** will be held at the URI Coastal Institute Auditorium, URI Graduate School of Oceanography, Narragansett Bay Campus on April 24th from 3 to 5pm.

For more information, visit our website at www.RISMP.org.

To RSVP for this event, please contact the RI Shellfish Management Plan team at SMP@uri.etal.edu or call Amber Neville at 401-874-6106.