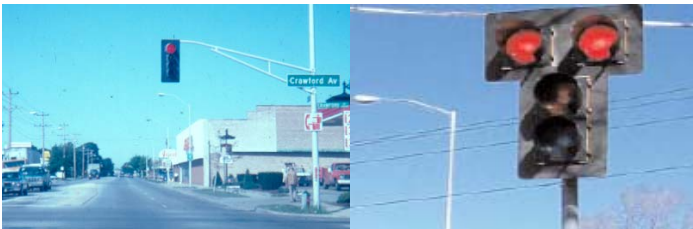




## Engineering Safe Intersections

Thursday, February 16, 2006

Red-light running and dilemma zones can create problems that are difficult to solve. This ITE session will emphasize engineering countermeasures to reduce red-light running and introduce techniques to calculate change intervals for safer intersection operation. This one-hour session is part of ITE's Professional Development Training Program and focuses on ways to enhance safety for both vehicles and pedestrians. This is a great opportunity to learn about engineering safer intersections, and it qualifies as a Professional Development Hour (PDH) to meet your Continuing Education Unit (CEU) needs.



### SPEAKER

**James R. Helmer:** Director of the Department of Transportation, City of San Jose.

### SCHEDULE

11:30 a.m. Check-in & Social Time  
12:00 p.m. Presentations followed by Q&A  
1:15 p.m. Meeting Adjourns.

### MEETING LOCATION

#### Ristorante Raphael

2132 Center Street  
Berkeley, CA 94704  
Phone: 510-644-9400

[www.ristoranteraphael.com](http://www.ristoranteraphael.com)

*In downtown Berkeley between Oxford and Shattuck*

### PRICES

\$5 Students, \$25 Members, \$35 Non-Members

### ACCESS

**Public Transit:** Located one-half block from the Berkeley BART station (toward campus). See [www.511.org](http://www.511.org) for other transit options.

### Driving:

From I-580/I-80: Take University Avenue exit, turn right on University Avenue, right on Shattuck Avenue and left on Center Street.

From 24 W: Exit at Tunnel Road (Ashby Avenue); turn Right on Shattuck Avenue and right on Center Street.

**Parking:** Validated parking available at the following locations:

- Allston Way Garage, on Center St. between Shattuck & Milvia.
- Center Street Garage, on Center St. between Shattuck & Milvia
- At the Oxford Lot on Oxford St. & Allston Way.

### MENU CHOICES

Lunch choices will be served with a choice of green salad or ceaser salad. Choose from

(F) FUSILLI DEL BOSCO - pasta, mushrooms, garlic, white wine and parsley

(S) SOLE DOREE - Fish Fillet of sole, egg batter, panfried with roasted potatoes

(B) BOCCONCINI DI SALMONE - salmon cubes, cherry tomatoes, black olives, garlic, olive oil served with polenta

(P) POLENTA BOLOGNESE - Polenta pie stuffed with soy meat & tomato sauce

### HOW TO SIGN UP

Send your name, affiliation, phone number, membership status (student, ITE member, or non-member), and menu choice to [events@sfbayite.org](mailto:events@sfbayite.org).

**NOTE:** If you don't have e-mail access, phone your RSVP in to Margaret Cortes at (510) 625-0712.

### RSVP DEADLINE

The RSVP deadline is **Tuesday, February 14 at noon**. Your early RSVP is greatly appreciated. Cancellations will be accepted up to 24 hours before the event.