

FY 2009 Training Sessions

Key	Course Descriptions
BST:	Basic Supervisor Training
EIAO:	Enforcement, Investigations, and Analysis Officer
FI-L:	Food Inspector - Livestock
FI-P:	Food Inspector - Poultry
FSRE SS:	FSRE Shelf Stable
FSRE:	Food Safety Regulatory Essentials (Online/Offline)
PHV:	Public Health Veterinarian Training Program
Adv. EIAO Methodology	Advanced EIAO Methodology

Key	Course Descriptions
FLST:	Front Line Supervisor Training
FSRE:	Food Safety Regulatory Essentials
LADP:	Leadership Assessment Development Program
NSP:	New Supervisor Program
IMPORT:	Import Inspection
ISLO:	Import Surveillance Liaison Officer Training
OPEER SIEM:	Surveillance Investigations & Enforcement Methods
Thermal Processing	Thermal Processing
Egg Products	Egg Products

**** Please note that this schedule is based on current plans and that some locations and dates are tentative.**

Week of...

October 6, 2008	PHV Week 9 Dallas, TX Session 024	EIAO College Station, TX	LADP Shepherdstown, WV			
October 13, 2008 Columbus Day Holiday		EIAO College Station, TX				
October 20, 2008	BST West Virginia	EIAO College Station, TX	FI-Poultry Raleigh, NC Session 046	FSRE Sanitation Des Moines, IA Session 212	FSRE SS Week 1 Philadelphia, PA Session 269	FSRE (on/offline) San Jackson, MS Session 270
October 27, 2008	PHV- Week 1 Atlanta, GA Session 025	EIAO College Station, TX	FI-Livestock Omaha, NE Session 031	FSRE Raw HACCP Des Moines, IA Session 212	FSRE SS Week 2 Philadelphia, PA Session 269	FSRE (on/offline) Raw Jackson, MS Session 270
		FSRE (on/offline) San St. Louis, MO Session 271				
November 3, 2008	PHV- Week 2 Atlanta, GA Session 025	FSRE (on/offline) Raw St. Louis, MO Session 271	PHV-Mentor Washington, DC Session 007	FSRE RTE HACCP Des Moines, IA Session 212	LADP Shepherdstown, WV	
November 10, 2008 Veteran's Day	PHV In-plant Mentoring-1 Session 025					
November 17, 2008	PHV In-plant Mentoring-2 Session 025	FI-Livestock St. Louis, MO Session 032	FI-Poultry Atlanta, GA Session 047			
November 24, 2008	PHV In-plant Mentor-3					

Thanksgiving Holiday	Session 025					
December 1, 2008	FSRE Sanitation Atlanta, GA Session 272	FSRE SS Week 1 Dallas, TX Session 274 Reg. Ed. Session 12/3	OPEER SIEM Week 1 Dallas, TX Session	FSRE (on/offline) San Fresno, CA Session 273	Thermal Processing Dallas, TX Session 007	Retest Sprindale District
December 8, 2008	FSRE Raw HACCP Atlanta, GA Session 272	FSRE SS Week 2 Dallas, TX Session 274	OPEER SIEM Week 2 Dallas, TX Session	FSRE (on/offline) Raw Fresno, CA Session 273	Thermal Processing Dallas, TX Session 007	FI-Poultry Little Rock, AR Session 048
December 15, 2008	FSRE RTE HACCP Atlanta, GA Session 272	Retest Lawrence District				
December 22, 2008 Christmas Holiday						
December 29, 2008 New Years Holiday						
January 5, 2009	PHV - Week 9 Atlanta, GA Session 025	FSRE (on/offline) San Raleigh, NC Session 229	FSRE (on/offline) San Dallas, TX Session 234	FSRE SS Week 1 Oakland, CA Session 233 Reg. Ed. Session 1/10	FI-Livestock Albuquerque, NM Session 033 Reg. Ed. Session 1/9	"How To" Workshop Alameda, CA Food Defense
January 12, 2009	"How To" Workshop Atlanta, GA Recalls 1/13 "How To" Workshop Atlanta, GA Sanitation 1/12	FSRE (on/offline) Raw Raleigh, NC Session 229	FSRE (on/offline) Raw Dallas, TX Session 234	FSRE SS Week 2 Oakland, CA Session 233	BST West Virginia	FI-Poultry Birmingham, AL Session 055
January 19, 2009 M.L. King Holiday	"How To" Workshop Dallas, TX SRMs 1/24	"How To" Workshop Albany, NY Humane Handling 1/20	"How To" Workshop Philadelphia, PA Humane Handling 1/22			
January 26, 2009	FSRE (on/offline) Sanitation Oklahoma Session 235	FSRE (on/offline) San Atlanta, GA Session 237	FSRE (on/offline) San Jackson, MS Session 238	"How To" Workshop Atlanta, GA Salm / Campy 1/30	Adv. EIAO Methodology Baltimore, MD	
February 2, 2009	FSRE (on/offline) Raw Oklahoma Session 235	FSRE (on/offline) Raw Atlanta, GA Session 237	FSRE (on/offline) Raw Jackson, MS Session 238	FSRE RTE HACCP Dallas, TX Session 240	"How To" Workshop Chicago, IL SRMs 2/5	"How To" Workshop Atlanta, GA Food Defense 2/7
February 9, 2009	"How To" Workshop Dallas, TX Humane Handling 2/14	Adv. EIAO Methodology Baltimore, MD				
February 16, 2009 President's Day	"How To" Workshop Jackson, MS	"How To" Workshop Des Moines, IA	"How To" Workshop Omaha, NE	"How To" Workshop Des Moines, IA	Reg Ed. Session Lexington, KY	Reg Ed. Session Philadelphia

	Salm/Campy 2/18	Recalls 2/21	SRMs 2/17	Sanitation 2/20	2/19	2/18
February 23, 2009	Adv. EIAO Methodology Baltimore, MD	FSRE San Raleigh, NC Session 241	FSRE SS Week 1 Omaha, NE Session 242	FSRE (on/offline) San Little Rock, AR Session 250	FI-Livestock Dallas, TX Session 034	
March 2, 2009	PHV Week 1 Dallas, TX Session 026	FSRE Raw HACCP Raleigh, NC Session 241	FSRE SS Week 2 Omaha, NE Session 242 Reg. Ed. Session 3/6	FSRE (on/offline) Raw Little Rock, AR Session 250	FI-Poultry Atlanta Session 049	
	"How To" Workshop Alameda, CA Recalls 3/6	"How To" Workshop Alameda, CA Sanitation 3/5	"How To" Workshop Brooklyn/ Manhattan, NY Food Defense 3/2	"How To" Workshop Des Moines, IA Humane Handling 3/3	FSRE (on/offline) San Kansas City, MO Session 255	
March 9, 2009	PHV Week 2 Dallas, TX Session 026	FSRE RTE HACCP Raleigh, NC Session 241		FSRE (on/offline) San Atlanta, GA Session 252	FSRE (on/offline) Raw Kansas City, MO Session 255 Reg. Ed. Session 3/13	
	"How To" Workshop Springdale, AR Sal/Campy 3/9	"How To" Workshop Kansas City, MO SRMs 3/12	"How To" Workshop Kansas City, MO Humane Handling 3/10			
March 16, 2009	PHV In-plant Mentoring-1 Session 026	BST Shepherdstown, WV	Thermal Processing Schaumburg, IL Session 008	FSRE (on/offline) Raw Atlanta, GA Session 252	"How To" Workshop Raleigh, NC Sal/Campy 3/19	
	"How To" Workshop Dallas, TX Recalls 3/17	"How To" Workshop Dallas, TX Sanitation 3/16	Reg Ed. Session West Covina 3/21			
March 23, 2009	PHV In-plant Mentoring-2 Session 026	FLST (new hires) Baltimore, MD	Thermal Processing Schaumburg, IL Session 008	HIMP Raleigh, NC		
	"How To" Workshop Chicago, IL Food Defense 3/25	"How To" Workshop Denver, CO SRMs 3/27				
March 30, 2009	PHV In-plant Mentoring-3 Session 026	FSRE SS Week 1 Philadelphia, PA Session 256	FI-Poultry Harrisonburg, VA Session 050	"How To" Workshop Charlottesville, VA Sal/Campy 3/30	"How To" Workshop Denver, CO Sanitation 4/3	"How To" Workshop Cincinnati, OH Sanitation 4/3
	FI-Livestock Denver, CO Session 035					
April 6, 2009	FSRE Sanitation Dallas, TX Session 258	FSRE SS Week 2 Philadelphia, PA Session 256	FSRE (on/offline) San Raleigh, NC Session 259	LPP Denver, CO Week 1	LADP Denver, CO Week 1	
	Adv. EIAO Methodology Baltimore, MD	"How To" Workshop Philadelphia, PA Recalls 4/7				
April 13, 2009	FSRE Raw HACCP Dallas, TX Session 258	FSRE (on/offline) San Omaha, NE Session 263	FSRE (on/offline) Raw Raleigh, NC Session 259			

April 20, 2009	FSRE RTE HACCP Dallas, TX Session 258	FSRE (on/offline) Raw Omaha, NE Session 263	FSRE (on/offline) San Jackson, MS Session 260	Thermal Processing Atlanta, GA Session 009	EIAO College Station, TX	
April 27, 2009	PHV Week 9 Dallas, TX Session 026	FSRE (on/offline) Raw Jackson, MS Session 260		Thermal Processing Atlanta, GA Session 009	EIAO College Station, TX	FSRE Sanitation Phoenix, AZ Session 285
May 4, 2009	FSRE (on/offline) San Atlanta, GA Session 264	FSRE SS Week 1 Oakland Session 268	FSRE (on/offline) San Richmond, VA Session 291	FI-Poultry Little Rock, AR Session 051	EIAO College Station, TX	FSRE Raw HACCP Phoenix, AZ Session 285
	Reg.Ed. Session 5/9			Reg. Ed. Session 5/6		
	LADP NCTC Week 4					
May 11, 2009	FSRE (on/offline) Raw Atlanta, GA Session 264	FSRE SS Week 2 Oakland Session 268	FSRE (on/offline) Raw Richmond, VA Session 291	Reg Ed. Session Puerto Rico 5/15	EIAO College Station, TX	FSRE RTE HACCP Phoenix, AZ Session 285
May 18, 2009	Adv. EIAO Methodology Baltimore, MD	Reg Ed. Session Puerto Rico 5/23				
May 25, 2009 Memorial Day						
June 1, 2009	FSRE San Chicago, IL Session 292	FSRE (on/offline) San Dallas, TX Session 293		Thermal Processing Minneapolis, MN Session 010		
June 8, 2009	FSRE Raw HACCP Chicago, IL Session 292	FSRE (on/offline) Raw Dallas, TX Session 293		Thermal Processing Minneapolis, MN Session 010		
June 15, 2009	FSRE RTE HACCP Chicago, IL Session 292	FI-Livestock Omaha, NE Session 037		FSRE (on/offline) San Little Rock, AR Session 286	FSRE (on/offline) San Fresno Session 287	
June 22, 2009	FI-Poultry Birmingham Session 052	NSP Denver Week 1	Adv. EIAO Methodology Baltimore, MD	FSRE (on/offline) Raw Little Rock, AR Session 286	FSRE (on/offline) Raw Fresno Session 287	Egg Products Omaha, NE Session 001
June 29 2009 Independence Day	LADP Shepherdstown Week 4					
July 6, 2009	LADP NCTC Week 2	Reg Ed. Session Minnesota Tentative				
July 13, 2009	PHV Week 1	FSRE SS Week 1				

	Omaha, NE Session 027	Atlanta, GA Session 295				
July 20, 2009	PHV Week 2 Omaha, NE Session 027	FSRE SS Week 2 Atlanta, GA Session 295	FSRE (on/offline) San Jackson, MS Session 276	Imports Boston Session 015		
July 27, 2009	PHV In-plant Mentoring-1 Session 027	FSRE Sanitation Atlanta, GA Session 277	FSRE (on/offline) Raw Jackson, MS Session 276	BST Shepherdstown, VA	IVT College Station, TX Session 001 & 002	PHV Mentor Training Washington, D.C. Session 008
	LADP NCTC Week 4	Reg Ed. Session Boston 7/28				
August 3, 2009	PHV In-plant Mentoring-2 Session 027	FSRE Raw HACCP Atlanta, GA Session 277	LPP Denver Week 2	ISLO Buffalo Tentative	FI-Poultry Raleigh Session 053	
August 10, 2009	PHV In-plant Mentoring-3 Session 027	FSRE RTE HACCP Atlanta, GA Session 277	FI-Livestock Kansas City, MO Session 036			
August 17, 2009	FSRE Sanitation Omaha, NE Session 280	NSP Denver Week 2	Egg Products Omaha, NE Session 003 (Tentative)	Reg Ed. Session Maryland Tentative		
August 24, 2009	FSRE Raw HACCP Omaha, NE Session 280	FSRE (on/offline) San Atlanta, GA Session 282	FSRE SS Week 1 Pennsylvania Session 281	Thermal Processing Southern CA Session 011		
August 31, 2009	FSRE RTE HACCP Omaha, NE Session 280	FSRE (on/offline) Raw Atlanta, GA Session 282	FSRE SS Week 2 Pennsylvania Session 281	Thermal Processing Southern CA Session 011	Reg Ed. Session Baton Rouge, LA Tentative	
September 7, 2009 Labor Day						
September 14, 2009	PHV Week 9 Omaha, NE Session 027	FSRE (on/offline) San Dallas, TX Session 283	Imports Jacksonville Session 016 (Tentative)	FI-Poultry Atlanta Session 054	LADP NCTC Week 3	OPEER SIEV Week 1 D.C. Session
September 21, 2009		FSRE (on/offline) Raw Dallas, TX Session 283	FI-Livestock Des Moines, IA Session 038	Reg Ed. Session Oklahoma City Tentative		OPEER SIEV Week 2 D.C. Session
September 28, 2009						
October 5, 2009						

October 12, 2009 Columbus Day					
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October 19, 2009						
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October 26, 2009						
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November 2, 2009						
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November 9, 2009						
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November 16, 2009						
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November 23, 2009						
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Course	Description	Audience
Basic Supervisory Training for In-plant Supervisors (BST)	BST is customized training designed to meet the needs of field in-plant supervisors. This one-week course provides basic supervisory survival knowledge and skills critical to becoming highly successful. It offers a blend of regulatory/enforcement aspects of being an in-plant supervisor and other supervisory issues such as performance management, IPPS, labor and employee relations and civil rights. The training is delivered by FSIS experts and OPM contractors.	Field Supervisory Public Health Veterinarians and Supervisory Consumer Safety Inspectors
Food Safety Regulatory Essentials (FSRE)	Verification of day-to-day implementation of establishments' food safety systems; updated with recent policy issuances (<i>Lm</i> Directive, <i>E. coli</i> 0157:H7, BSE, etc.), and shelf stable training.	CSIs (primary), supervisors of CSIs (secondary), States participate
Entry Training for the Public Health Veterinarian (PHV)	FSIS has tailored a training program to prepare the Public Health Veterinarian (PHV) to work as part of an in-plant team in establishments that slaughter different animal species and process different types of food products. The training – Entry Training for PHV – is a nine week program which is focused on FSIS' mission of improving and protecting public health. The three weeks classroom curriculum is designed to cover three main categories: FSIS as a public health regulatory agency, animal dispositions/food safety, and FSIS administrative overview. The other six weeks consist of three weeks spent in the plant environment with an assigned mentor and three weeks of Food Safety Regulatory Essentials (FSRE) training.	Newly hired in-plant veterinarians, States to be invited to participate in FY07
Frontline Supervisor (FLST) "Understanding How to Apply Risk Principles in a Field Environment"	Customized training delivered in team approach with contractor and FSIS experts; includes exercises to enhance knowledge and skill in identifying and managing administrative enforcement and public health regulatory issues, and training on leadership and management of multidisciplinary teams.	FY-07 Advanced Frontline Supervisor Training
Enforcement Investigation and Analysis Officer (EIAO)	Customized training delivered in team approach with contractor and FSIS experts; covers food microbiology, design of food safety systems, EIAO work methods, epidemiology, statistical process control, etc.	Individuals promoted/hired into EIAO position; Public Health Veterinarians, Program Investigators; States participate
Leadership Assessment	Customized training delivered by	Various program area

<p>Development Program (LADP)</p>	<p>contractor; includes 360 degree leadership assessment, project assignment, and leadership training. A key aspect with the on-line training is that enrolled participants can participate from their workstation or laptop, from home, work, and during travel. The traditional NSP curriculum is maintained in the redesign and includes FSIS specific training in the areas of pay and leave; performance management; work life issues; EEO and civil rights; budget; labor and employee relations, and workers compensation. In addition, participants receive supervisory skills training in conflict management; problem solving; team building; leadership skills; coaching and dealing with difficult employees. Individual personality assessments, individual development plans, and multi-rater assessments are also included in the program.</p>	<p>supervisors; experience with supervision; GS-14 and above</p>
<p>New Supervisor Program (NSP)</p>	<p>The Center for Learning (CFL) FY 2007 New Supervisor Program (NSP) includes a redesigned “blended learning” format. The redesigned program will include 4 weeks of on-line learning and 1 week of in-residence classroom training at the OPM Denver Center for 40 enrolled participants.</p> <p>A key aspect with the on-line training is that enrolled participants can participate from their workstation or laptop, from home, work, and during travel. The traditional NSP curriculum is maintained in the redesign and includes FSIS specific training in the areas of pay and leave; performance management; work life issues; EEO and civil rights; budget; labor and employee relations, and workers compensation. In addition, participants receive supervisory skills training in conflict management; problem solving; team building; leadership skills; coaching and dealing with difficult employees. Individual personality assessments, individual development plans, and multi-rater assessments are also included in the program.</p>	<p>Various program area supervisors; new to supervision; GS 12-14</p>

Food Inspector: Livestock and Poultry (FI-L & FI-P)	Provides basic information to the new FSIS Food Inspector, with an emphasis on the public health mission. The topics include new employee orientation, regulatory environment, ante and post mortem inspection, professionalism, food security overview, HACCP overview and other topics needed by the on-line inspector. There are two versions (poultry or livestock) of this training, depending on the employee's assignment.	Newly hired Food Inspectors assigned to poultry or livestock slaughter establishments. States are invited to participate in 2007.
Import Inspection	The Import Correlation is a four-day session which contains a combination of classroom and in-plant demonstration. It is intended for OIA Import Inspectors who have successfully completed all 22 modules in the Computer Based Training "Imports Inspection."	Import Inspection
FSRE Shelf Stable (SS)	FSRE Shelf Stable is targeted for OFO Consumer Safety Inspectors who will be performing inspection verification activities at establishments which produce shelf stable products. Shelf stable products includes canned and other products such as dry, semi-dry or fermented meat and poultry products, ISP codes 03D, 03E and 03F. CSIs must have previously completed the 3-week FSRE session in order to enroll.	OFO Consumer Safety Inspectors
OPEER Surveillance, Investigations & Enforcement Methods Training (SIEM)	The SIEM training is a 3-week course developed from the statutes, Agency policy and directive-based information, and subject matter experts. The training covers the Agency Mission and Roles, Regulatory Framework, Statutes, Amenability, Exemptions, Investigator Safety, Liaison, In-commerce Surveillance, Food Defense Surveillance, Investigations, Interviews, Evidence, Sampling, Photography, Investigative Reports, Case Referral/Disposition, Detentions, Seizures, and Criminal, Civil and Administrative Enforcement. It also provides information on Agency Records, Information Systems, Recalls, Consumer Complaints, Food-borne Illness/Outbreak Investigation and Non-routine Incident	OPEER Surveillance, Investigations & Enforcement Methods Training (SIEM)

	Response.	
Advanced EIAO Work Methodology	<p>This course will cover a new data collection and reporting methodology being implemented in FSIS for Enforcement Investigations and Analysis Officers (EIAO's) to use when conducting comprehensive food safety assessments. The new methodology is designed to improve overall data collection and to provide a uniform and consistent means for collecting information and completing final FSA reports. The new data collection and reporting methodology places more focus on the relative risks associated with an establishment's production practices and overall food safety systems. The course will include information regarding a new "question and answer" format designed to collect comprehensive information pertaining to an establishment's HACCP processes and General Sanitation. It will also include case studies and training regarding how to complete an analysis of the information collected and to make a regulatory recommendation. In addition, it will address new logistics and requirements for completing and submitting completed FSA reports to the District Office.</p>	<p>Full-time EIAO's, Case Specialists, and EIAO-trained Public Health Veterinarians, and for select Deputy District Managers. Appropriate State personnel</p>
Egg Product Training	<p>This course will outline the duties and operating procedures of an egg inspector. Inspectors will learn how to observe the quality, type, and wholesomeness of raw materials and finished products, sanitation of premises, plant and equipment, handling of ingredients, labeling, freezing, storing, and all general operations in the processing and production of egg products in the official establishments, as well as food defense procedures. The inspector will also learn how to complete and submit all forms related to egg products inspection. Furthermore, as new inspectors, the course participants will learn basic information, including the Agency's</p>	<p>Newly hired Egg Products Inspectors</p>

	public health mission, ethics and professionalism, and in plant safety.	
Thermal Processing	This course provides an in depth review of the role of the consumer safety inspector in thermal processing (canning) assignments. The course will cover the principals of thermal processing, including the microbiology of thermally processed foods. Process equipment, such as retorts and containers will also be covered. The course will also include training on deviations in processing and verification of the regulatory requirements in 9 CFR 318.300- 318.311 and 381.300- 381.311 for thermally processed meat and poultry products.	Prerequisite Course for CSI's only- FSRE Shelf Stable. Front line Supervisors and Enforcement Investigation Analysis Officers, and Deputy District Managers who have canning assignments in the circuit or District are also encouraged to attend
Import Surveillance Liaison Officer Training	The session covers a variety of topics focused on ISLO responsibilities including: import product surveillance; communications; amenability; photographic evidence; recalls; detentions and seizures; egg products; and various database surveillance activities related to the importation of meat, poultry, and processed egg products into the United States. The session is designed to equip ISLOs with essential knowledge and skills to carry out the Agency's mission to ensure that imported meat and egg products distributed in commerce are safe, wholesome, correctly labeled, and secure from threats or intentional acts.	Newly appointed ISLOs and ISLOs who will benefit from this constantly updated training due to changes in international policies and import laws. ISLOs who attend this session should have successfully completed the Import Inspection Correlation session.