

FY 2010 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
EiAO For Supervisors	EiAO Methods for Supervisors

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 Invetigations & 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 5, 2009						
October 12, 2009 Columbus Day Holiday						
October 19, 2009 Instructor Training		BST week 1 Shepherdstown, VA Session 9000.1001				
October 26, 2009	PHV- Week 1 Dallas, TX Session 1100.1001	BST - week 2 Shepherdstown, VA Session 9000.1001	FI-Livestock Omaha, NE Session 2039.1001	FI-Poultry Jackson, MS Session 3056.1001	FSRE RTE HACCP Atlanta, GA Session 1300.1001	
November 2, 2009 Instructor Training	PHV- Week 2 Dallas, TX Session 1100.1001					
November 9, 2009 Veteran's Day	PHV In-plant Mentoring-1 Session 1100.1001					
November 16, 2009	PHV In-plant Mentoring-2 Session 1100.1001	FI-Livestock Wichita, KS Session 2100.1002	FI-Poultry Little Rock, AR Session 3100.1002	PHV Mentor Training Washington, D.C. Session 1200.1001	Imports Jacksonville, FL Session 7000.1001	
November 23, 2009	PHV In-plant Mentor-3					

Thanksgiving Holiday	Session 1100.1001					
November 30, 2009	FSRE Sanitation Dallas, TX Session 1330.1001	FSRE Sanitation Atlanta, GA Session 1330.1002	FSRE SS Week 1 Ontario, CA Session 1500.1001	FSRE SS Week 1 Philadelphia, PA Session 1500.1002	Thermal Processing wk 1 Raleigh, NC Session 4100.1001	FSRE (on/offline) San Birmingham, AL Session 1400.1001
December 7, 2009	FSRE Raw HACCP Dallas, TX Session 1330.1001	FSRE Raw HACCP Atlanta, GA Session 1330.1002	FSRE SS Week 2 Ontario, CA Session 1500.1001	FSRE SS Week 2 Philadelphia, PA Session 1500.1002	Thermal Processing wk 2 Raleigh, NC Session 4100.1001	FSRE (on/offline) Raw Birmingham, AL Session 1400.1001
				EIAO for Supervisors wk1 Houston, TX Session 6200.1001		
December 14, 2009	FSRE RTE HACCP Dallas, TX Session 1330.1001	FSRE RTE HACCP Atlanta, GA Session 1330.1002	FI-Poultry Little Rock, AR Session 3100.1003	EIAO for Supervisors wk1 Houston, TX Session 6200.1001	PHIS Training (tentative) Philadelphia Session	
December 21, 2009 Christmas Holiday						
December 28, 2009 New Years Holiday						
January 4, 2010	PHV - Week 9 Dallas, TX Session 1100.1001	FSRE (on/offline) San Shreveport, LA Session 1400.1002	FSRE SS Week 1 Colorado Springs, CO Session 1500.1003	FSRE Sanitation Oklahoma City, OK Session 1320.1003	FI-Livestock Albuquerque, NM Session 2100.1003	FSRE RTE HACCP Des Moines, IA Session 1330.1004
January 11, 2010		FSRE (on/offline) Raw Shreveport, LA Session 1400.1002	FSRE SS Week 2 Colorado Springs, CO Session 1500.1003	FSRE Raw HACCP Oklahoma City, Ok Session 1330.1003	FI-Poultry Fresno, CA Session 3100.1004	
January 18, 2010 M.L. King Holiday						

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.
EIAO Work Methods for Supervisors	This course provides an overview of the role of the Enforcement Investigations and Analysis Officers (EIAO) and the methods they use to conduct comprehensive assessments of establishments' food safety systems (FSAs) and to prepare documentation supporting administrative enforcement actions. The course covers the statutory authorities, Rules of Practice, the comprehensive FSA methodology, administrative enforcement process, SBREFA, and EIAO activities relating to	FSIS and State employees who have not completed the four-week EIAO training program, but who need to be familiar with the EIAO's work methods, because they either supervise EIAO's or perform work which requires interaction with EIAO's and understanding of their work products.

	recalls and consumer complaints	
--	---------------------------------	--