

Inspection Methods Agenda

	Book One
1	Registration, Introductions
2	FSIS Statutes, Mission, and Authority
3	Rules of Practice
4	Regulatory Process Overview
5	Introduction to the Public Health Information System, and Rules for Computers
6	PHIS Log-in, Homepage and Alerts
7	PHIS Establishment Profile
8	PHIS Establishment Task List and the Task Calendar
9	Food Safety System Fundamentals
10	Fundamental Food Microbiology
11	Sanitation Performance Standards (SPS)
12	PHIS Inspection Verification Part 1
13	Sanitation Standard Operating Procedures (SSOP) Sanitation PHIS Documentation Workshop
14	PHIS Inspection Verification Part 2
15	Process Category and Fish Introduction
16	HACCP Seven Principles
17	HACCP Regulatory Process
18	HACCP Verification Task (Monitoring, Verification, Recordkeeping, Prerequisite Programs, Pre-shipment Review, Workshop)
	Book Two
19	PHIS Inspection Verification Part 3 HACCP Task & Associating NRs Workshop: Holland Point
20	Hazard Analysis Verification (HAV) Task Methodology
21	HAV Task Documentation Workshop: Groveton Meats
22	Slaughter Food Safety Standard: Zero Tolerance Task
23	Sample Management

24	Pathogen Reduction – <i>Salmonella</i> and <i>Campylobacter</i> Performance Standards Verification Testing
25	Raw Beef Product Sampling
26	Animal Disposition Reporting
27	Humane Handling Verification for Livestock and Good Commercial Practices for Poultry
28	Verifying Sanitary Dressing: A Systems Approach
29	Sampling Requirements to Demonstrate Process Control in Slaughter Operations
30	Specified Risk Materials
31	Review of Establishment Data Task FSIS Directive 5000.2
32	Ready to Eat and Shelf Stable Products Process Familiarization
33	Lethality, Stabilization and Multiple Hurdles
34	Food Ingredients of Public Health Concern
35	Ready to Eat and Shelf Stable Hazards and Controls
36	Ready to Eat and Shelf Stable Hazards and Controls Workshop: -Beef Jerky -Hot Dog -Pork Pepperoni
37	Sanitation Concerns in RTE Processing Environments
38	<i>Listeria monocytogenes</i> Regulations
39	Sampling RTE Product
40	Regulatory Process Review, Inadequate System, Recall
41	Export Certification
42	Homeland Food Defense
43	Non-Food Safety Consumer Protection Tasks: OCP
44	askFSIS as a Resource
45	CSI Development Guide

(Revised 03-04-2019)