

FY 2021 Training Sessions

7/9/2021

Key	Course Descriptions	Key	Course Description
IM	Inspection Methods	IPSR	In-Plant Safety Refresher
PHV	Public Health Veterinarian Training Program	IMR	Inspection Methods Refresher .
PHV Mentor (PHVM)	Public Health Veterinarian Mentor Training Program	SI	Slaughter Inspection (FI- Livestock & Poultry)
EIAO	Enforcement, Investigations and Analysis Officer	NSTP	New Supervisors Training Program
FP L	Further Processing and Labeling Inspection	EST	Experienced Supervisor Training Program
TP	Thermal Processing		
EP & PHIS Egg	Egg Product Inspection &PHIS Egg Inspection		
RTE / SS	Ready-to-Eat / Shelf Stable		
IS & II	Import Sanitation & Import Inspection		
OIEA SIEM	OIEA Surveillance, Investigations & Enforcement Methods Training		
EE	Electronic Export		
Import Inspection Refresher (IIR)	Import Inspection Refresher		
IM (IMC)	Inspection Method Condensed		

Week of: April 5, 2021									In-Plant Safety Refresher 4400 Week 1
April 12, 2021	PHV 1103 Week 1		Inspection Methods 1805 Week 1					IM Refresher 8800	In-Plant Safety Refresher 4400 Week 2
April 19, 2021	PHV 1103 Week 2		Inspection Methods 1805 Week 2						
April 26, 2021	PHV 1103 In-plant Mentoring Week 1								
May 3, 2021	PHV 1103 In-plant Mentoring Week 2	PHV 1104 Week 1			Electronic Export 9004 Week 1				
May 10, 2021	PHV 1103 In-plant Mentoring Week 3	PHV 1104 Week 2			Electronic Export 9004 Week 2	Thermal Processing 4102			
May 17, 2021	PHV 1103 Final Week	PHV 1104 In-plant Mentoring Week 1	Inspection Methods 1806 Week 1	Import Inspection Refresher 7201 Week 1					
May 24, 2021		PHV 1104 In-plant Mentoring Week 2	Inspection Methods 1806 Week 2	Import Inspection Refresher 7201 Week 2	Further Processing & Labeling 9505				
May 31, 2021 Memorial Day		PHV 1104 In-plant Mentoring Week 3							
June 7, 2021		PHV 1104 Final Week			Import Sanitation 7102	Import Inspection 7002			EIAO 6000 Week 1

June 14, 2021			RTE/SS 1902 Week 1	Egg Products Inspection 9701(PHIS & Egg Products Inspection)				EIAO 6000 Week 2
June 21, 2021	PHV 1105 Week 1	Inspection Methods 1807 Week 1	RTE/SS 1902 Week 2			In-Plant Safety Refresher 4401 Week 1		EIAO 6000 Week 3
June 28, 2021	PHV 1105 Week 2	Inspection Methods 1807 Week 2			Further Processing & Labeling 9506	In-Plant Safety Refresher 4401 Week 2		
July 5, 2021 Fourth of July	PHV 1105 In-plant Mentoring Week 1				Import Inspection Refresher 7202 Week 1			
July 12, 2021	PHV 1105 In-plant Mentoring Week 2			Slaughter Inspection Refresher 1301	Import Inspection Refresher 7202 Week 2	Thermal Processing 4103		
July 19, 2021	PHV 1105 In-plant Mentoring Week 3		IM Condensed 8101					
July 26, 2021	PHV 1105 Final Week			Further Processing & Labeling 9507			IM Refresher 8801	
Aug. 2, 2021			Inspection Methods 1808 Week 1	RTE/SS 1903 Week 1		Electronic Export 9005 Week 1		
Aug. 9, 2021			Inspection Methods 1808 Week 2	RTE/SS 1903 Week 2		Electronic Export 9005 Week 2		

Aug. 16, 2021					In-plant Safety Refresher 4402 Week 1			
Aug. 23, 2021	PHV 1106 Week 1		Egg Products Inspection 9702(PHIS & Egg Products Inspection)		In-plant Refresher 4402 Week 2	IM Refresher 8802		
Aug. 30, 2021	PHV 1106 Week 2		Import Sanitation 7103	Import Inspection 7003				
Sept. 6, 2021 Labor Day	PHV 1106 In-plant Mentoring Week 1							
Sept. 13, 2021	PHV 1106 In-plant Mentoring Week 2		Inspection Methods 1809 Week 1			PHV Mentor 1201		
Sept. 20, 2021	PHV 1106 In-plant Mentoring Week 3		Inspection Methods 1809 Week 2					OIEA SIEM 8000
Sept. 27, 2021	PHV 1106 Final Week				IM Refresher 8803	Further Processing & Labeling 9508		

Course	Description	Audience
<p>Inspection Methods(IM)</p> <p>Training platform: Instructor-led course delivered by live instruction on Webex webinars with corresponding course materials in an online training site “MOODLE Platform”. participants will need computer for webinar and training site connection, internet access, and phone for audio connection.</p>	<p>The Inspection Methods course is a 2-week on-line course that covers the essential FSIS inspection verification tasks for newly promoted or newly hired CSIs andPHVs. This course focuses on the essential knowledge needed for the CSI position; some of the major topics covered are: the statutes, rules of practice, the PHIS establishment profile and the task calendar, sanitation, Hazard Analysis Verification, HACCP verification, sampling, sanitary dressing procedures, humane handling, raw, ready-to-eat, and shelf stable product hazards and preventive measures, the <i>Listeria</i> regulations, export certification, and food defense. PHIS OJT, following this course, provides training on PHIS. The VIM course is also part of the PHV training program.</p>	<p>CSIs, PHVs, and State inspection program employees (primary) Supervisors of CSIs (secondary)</p>
<p>Entry Training forthe Public Health Veterinarian (PHV)</p> <p>Training platform: Instructor-led course delivered by live instruction on Webex webinars with corresponding course materials in an online training site “MOODLE Platform”, participants will need computer for webinar and training site connection, internet access, and phone for audio connection.</p>	<p>This virtual training program is designed 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 program is focused on FSIS’ mission of improving and protecting public health. The first part is the Virtual Inspection Methods course. There are three weeks of the virtual training curriculum covering FSIS as a public health regulatory agency, animal dispositions/food safety, humane handling, and FSIS administrative overview. The program also includes three weeks spent in the in-plant environment with an assigned PHV Mentor to complete the PHV Mentoring Checklist.</p>	<p>Newly hired in-plant veterinarians. State inspection program veterinarians</p>
<p>Enforcement, Investigation and Analysis Officer (EIAO)</p> <p>Training platform: Instructor-led course delivered by live instruction on either Microsoft Teams or Zoom webinars. Includes preliminary independent work in an online training site “MOODLE Platform”,</p>	<p>This course is designed to prepare the newly selected EIAO to perform food safety assessments. The course covers all food safety aspects that relate to establishment processes, including: food microbiology, design of food safety systems, statues, rules of practice, EIAO work methods, evaluating establishment HACCP systems, statistical process control, sampling and testing methods, and writing enforcement letters and documentation. This course includes 3 days pre-work and 2-weeks instructor-led training. EIAO OJT, following this course,</p>	<p>Individuals promoted/hired into EIAO position, State employees with enforcement responsibility (primary) Public Health Veterinarians, Program Investigators (secondary)</p>

participants will need computer for webinar and training site connection, and internet access.	provides training on FSAs and PHIS. The VIM course is recommended prior to the EIAO training program.	
Electronic Export Training platform: Independent self-paced work in an online training site “MOODLE Platform”	This 6-hour course covers how to perform the Export Certification functions in PHIS as outlined in Directive 13,000.5, including how to perform the Export Certification task (CSI and PHV roles), approve or reject export applications, issue replacement certificates, and sign/upload/print the export certificate. In addition, a review of form 9080-3 (Establishment Application for Export) in PHIS is covered.	CSIs and PHVs with export responsibilities
Import Inspection Training platform: Instructor-led course delivered by live instruction on webinars via webinar presentations.	This is a 4-day course covering essential import reinspection policy and procedures. It includes tutorials for how to enter application data, reinspection results, and sample information in PHIS. This training has been updated to include catfish reinspection and the data transfer of the health certificates including those in electronic format.	Newly hired import inspectors and relief CSIs assigned to official import establishments
Import Sanitation Inspection Training platform: Instructor-led course delivered by live instruction on webinars via webinar presentations.	This is a one-day course covering policy on inspection verification of Sanitation Performance Standards (SPS) and Sanitation Standard Operating Procedures (Sanitation SOPs) in import facilities. This course will only address the aspects of sanitation that are pertinent to a meat inspection room in an import facility.	Newly hired import inspectors who have not previously completed SPS and Sanitation SOP training by attending FSRE (week 1) or Inspection Methods
Ready-to-Eat (RTE) Shelf Stable (SS) Training platform: Instructor-led course delivered via Webex webinars. Also includes independent work in an online training site “MOODLE Platform”.	This 3-day course covers topics including RTE and shelf stable processes, hazards, controls and preventative measures, inspection verification for <i>Listeria monocytogenes</i> regulations, and RTE sampling tasks. This course covers topics that are included in Virtual Inspection Methods, participants who have completed VIM do not need this course.	Consumer Safety Inspectors who have been assigned to establishments which produce ready-to-eat or shelf stable products.
OIEA Surveillance Investigations & Enforcement Methods Training (SIEM)	The Virtual SIEM training course covers the basic information needed by new Compliance Investigators including Agency policy, and directive-based information. The training covers In-Commerce Surveillance,	OIEA CID and ICAD investigators and EED compliance specialists, State employees

<p>Training platform: Instructor-led course delivered via Webex webinars.</p>	<p>Food Defense Surveillance, Shell Egg Surveillance and Enforcement, Custom Exempt Reviews, Investigative Methodology, Investigative and Surveillance Sampling, Foodborne Illness Investigation, Detention and Seizure, Recalls, Evidence Collection, Report of Investigation, Case Referral and Disposition, Notice of Warning and Safety.</p>	<p>responsible for investigations and enforcement</p>
<p>Public Health Veterinarian (PHV) Mentor Training</p> <p>Training platform: Instructor-led course delivered by live instruction on Webex webinars”, participants will need computer with internet access for webinar, webinar audio, and government email access.</p>	<p>The training will cover the responsibilities of the PHV Mentor, including an overview of the PHV training program and training in mentoring skills.</p> <p>The topics include Logistics and Overview of the PHV Intern Course; Mentor Responsibilities; Soft Skills (emotional intelligence, mentor-mentee relationship); In-plant Mentoring checklist which includes FSIS organizational structure (resources, such as LERD, EAP, FSC, Workman’s Comp, Workplace Violence, OPPD, AskFSIS, etc. and the chain of command) and administrative skills (performance evaluation, awards, counseling, scheduling personnel, reviewing PHIS data, conflict resolution, discipline, personnel issue management and T&A’s); Rewards/Frustrations of being a PHV Mentor; Issues that PHVs face; and submission of paperwork.</p>	<p>Newly designated PHV Mentors or PHV Mentors who have not previously received this training</p>
<p>Egg Product Training & PHISEgg Combined</p> <p>Training platform: Instructor-led course delivered via Webex webinars. Training materials are on the FSIS website.</p>	<p>This course provides an in-depth review of the role of the Egg Product Inspectors and Relief Consumer Safety Inspectors in Egg Products Plants. The course will cover the food safety laws (EPIA), 9 CFR 590 regulations and FSIS current policies as specified in directives and notices. This training will also include familiarization with the egg products industry practices and several methods used for pasteurization of egg products such as HTST pasteurization and drying methods. The Egg Products PHIS training will be conducted by OFO in-plant management teams. The OJT portion includes the performance and documentation of Egg Products tasks in PHIS.</p>	<p>Newly hired Egg Products Inspectors</p>

<p>Thermal Processing</p> <p>Training platform: Instructor-led course delivered via Webex webinars.</p>	<p>This course provides an in-depth review of the role of the Consumer Safety Inspector in thermal processing (canning) assignments. The course covers the principles of thermal processing, including the microbiology of thermally processed foods; process equipment such as retorts, and containers are also be covered plus the FSIS thermal processing regulatory requirements. It is geared towards CSIs, veterinarians, Front Line Supervisors, or any other FSIS personnel in need to learn the basics of the thermal processing of foods under FSIS jurisdiction.</p> <p>The course is one week of virtual training via WebEx and one week of “On the Job Training” (OJT).</p> <p>Prior to attending this course participants must have attended either FSRE or Inspection Methods.</p>	<p>CSIs with thermal processing responsibility (primary); Frontline supervisors and Enforcement Investigation Analysis Officers (secondary)</p>
<p>Further Processing and Labeling Inspection</p> <p>Training platform: Instructor-led course delivered via Webex webinars.</p>	<p>This 5-day course provides a review of complex processing operations and prepares inspection program personnel (IPP) to perform Non-Food Safety Consumer Protection (NFSCP) tasks. IPP will learn essential FSIS policies, regulations, authority, and responsibility as they relate to these tasks. The training covers labeling, net weight, and other verification activities for fresh and cooked sausage operations, cured meat and poultry products and added solutions. There are lectures, exercises, hands-on calculations as well as an on-the-job training (OJT) component which is to be completed within three weeks after the training.</p>	<p>CSIs who will cover a complex processing establishment (primary) Public Health Veterinarians and Frontline Supervisors (secondary)</p>
<p>FSIS New Supervisor Training Program</p>	<p>The program is a two-week <i>classroom-based</i> session preceded by webinars. The curriculum is designed to prepare new supervisors for challenges consistent with the expectations of a supervisory role. This includes training in skills supervisors need in an ever-changing work environment; managing employees and employee performance; managing difficult employees; providing coaching and feedback; and conflict management and resolution.</p>	<p>In-plant and Non-In-plant Supervisors</p>

	<p>Training is delivered by FSIS subject matter experts and contractors.</p> <p>The program supports Employee Engagement, promotes networking and serves as an opportunity for headquarter and field supervisors to learn together and share experiences in support of the “<i>one team; one purpose</i>” concept.</p> <p>-----</p> <p>Departmental Regulation (DR) 4040-412-002 provides USDA policy on new supervisor training and development. New USDA supervisors of all grade levels and occupational codes are required to take and successfully complete training within the first probationary year following their appointment as a supervisor.</p> <p>Reference: www.ocio.usda.gov/document/departmental-regulation-4040-412-002</p>	
FSIS Experienced Supervisor Training	<p>This annual <i>blended learning</i> program addresses the Office of Personnel Management and USDA mandates for all supervisors to receive additional training after being a supervisor for three years, and every three years there-after. The first phase consists of a series of webinars and an online collaborative environment in preparation for the second phase of traditional classroom training. All training is delivered by FSIS subject matter experts and contractors.</p> <p>The program supports Employee Engagement, promotes networking and serves as an opportunity for headquarters and field supervisors to learn together and share experiences in support of the “<i>one team; one purpose</i>” concept.</p>	In-plant and Non-In-plant Supervisors with over three (3) years as an FSIS supervisor
Gateway	Program provides FSIS supervisors with ongoing training and resources to support successful management, mentoring and coaching of employees	All FSIS Supervisors
Learning Trove	Program provides facilitator-led, daytime and evening webinars and traditional classroom instruction that may include assessment tools, books, and videos.	All FSIS Employees