<table>
<thead>
<tr>
<th>Week of October 3, 2022</th>
<th>IM Refresher IMR 8800</th>
<th>RTE/SS 1900 Week 1 (self-paced)</th>
<th>Further Processing &amp; Labeling FP&amp;L 9500 (Instructor-led)</th>
<th>PHV 1107 In-Plant Mentoring Week 3</th>
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</thead>
<tbody>
<tr>
<td>Week of October 10</td>
<td>RTE/SS 1900 Week 2 (self-paced)</td>
<td>PHV 1107 Final Week</td>
<td>PHV 1100 Week 1</td>
<td>Electronic Exports EE 9000 Week 1 (self-paced)</td>
</tr>
<tr>
<td>Monday Columbus Day Holiday</td>
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<tr>
<td>Week of October 17</td>
<td>PHV 1100 Week 2</td>
<td>Electronic Exports EE 9000 Week 2 (self-paced)</td>
<td>EIAO Condensed 6100</td>
<td>Slaughter Inspection Refresher SIR 1300</td>
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<tr>
<td>Week of October 24</td>
<td>Import Inspection Refresher IIR 7200 Week 1 (self-paced)</td>
<td>Import Sanitation IS 7100</td>
<td>Import Inspection II 7000</td>
<td>PHV 1100 In-Plant Mentoring Week 1</td>
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<td>Computer Training for IM Students CTIM 2800 (self-paced)</td>
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<td>OIEA SIEM 8000</td>
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<td>Week of October 31</td>
<td>Import Inspection Refresher IIR 7200 Week 2 (self-paced)</td>
<td>PHV Mentor PHVM 1200</td>
<td>PHV 1100 In-Plant Mentoring Week 2</td>
<td>Inspection Methods IM 1800 Week 1</td>
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<td>Week of November 7</td>
<td>PHV 1100 In-Plant Mentoring Week 3</td>
<td>Inspection Methods IM 1800 Week 2</td>
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<tr>
<td>Friday November 11th Veterans Day Holiday</td>
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<tr>
<td>Week of November 14</td>
<td>PHV 1100 Final Week</td>
<td>Inspection Methods IM 1800 Week 3</td>
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<td>Week of November 21</td>
<td>Egg Products Inspection EPI 9700 Week 1 (self-paced)</td>
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<td>Thursday November 24th, Thanksgiving Day Holiday</td>
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<tr>
<td>Week of November 28</td>
<td>Egg Products Inspection EPI 9700 Week 2 (self-paced)</td>
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<td>PHV 1101 Week 1</td>
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<td>Week of December 5</td>
<td>IM Condensed IMC 8100</td>
<td>In-Plant Safety Refresher IPSR4400 Week 1 (self-paced)</td>
<td>PHV 1101 Week 2</td>
<td>Thermal Processing TP 4100 (Instructor Led)</td>
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<td>Week of December 12</td>
<td>In-Plant Safety Refresher IPSR4400 Week 2 (self-paced)</td>
<td>PHV 1101 In-Plant Mentoring Week 1</td>
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<td>Week of December 19</td>
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<td>PHV 1101 In-Plant Mentoring Week 2</td>
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<tr>
<td>Week of December 26</td>
<td></td>
<td>PHV 1101 In-Plant Mentoring Week 3</td>
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<td></td>
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<tr>
<td>Monday, Christmas Holiday Observance</td>
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<tbody>
<tr>
<td>Monday, New Year’s Day Holiday Observance</td>
<td>Electronic Export EE 9001 Week 1 Self –Paced</td>
<td>RTE/SS 1901 Week 2 (self-paced)</td>
<td>Further Processing &amp; Labeling FP&amp;LS 9600 Week 2 (self-paced)</td>
<td></td>
<td>Inspection Methods IM 1801 Week 1</td>
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<tr>
<td>Week of January 9</td>
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<td>Inspection Methods IM 1801 Week 2</td>
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<tr>
<td>Week of January 16</td>
<td>Electronic Export EE 9001 Week 2 Self –Paced</td>
<td>Further Processing &amp; Labeling FP&amp;LS 9600 Week 3 (self-paced)</td>
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<tr>
<td>Monday, Martin Luther King, Jr Holiday Observance</td>
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<td>Inspection Methods IM 1801 Week 3</td>
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<tr>
<td>Week of January 23</td>
<td>Import Inspection Refresher IIR 7201 Week 1 (self-paced)</td>
<td>Further Processing &amp; Labeling FP&amp;LS 9600 Week 4 (self-paced)</td>
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<td>Inspection Methods IM 1801 Week 3</td>
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<tr>
<td>Week of January 30</td>
<td>Import Inspection Refresher IIR 7201 Week 2 (self-paced)</td>
<td>Further Processing &amp; Labeling FP&amp;LS 9600 Week 5 (self-paced)</td>
<td>Import Sanitation IS 7101</td>
<td>Import Inspection (II 7001)</td>
<td>EIAO 6000 Week 1</td>
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<tr>
<td>Week of February 6</td>
<td>Further Processing &amp; Labeling FP&amp;LS 9600 Week 6 (self-paced)</td>
<td>PHV 1102 Week 1</td>
<td>Thermal Processing TPS 4200 Week 1 (self-paced)</td>
<td>EIAO 6000 Week 2</td>
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<tr>
<td>Week of February 13</td>
<td>Egg Products Inspection EPI 9701 Week 1 (Self-paced)</td>
<td>PHV 1102 Week 2</td>
<td>Thermal Processing TPS 4200 Week 2 (self-paced)</td>
<td>EIAO 6000 Week 3</td>
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<tr>
<td>Week of February 20</td>
<td>IM Condensed Course IMC 8101 Egg Products Inspection EPI 9701 Week 2 (self-paced)</td>
<td>PHV 1102 In-Plant Mentoring Week 1</td>
<td>PHV Mentor PHVM 1201</td>
<td>Thermal Processing TPS 4200 Week 3 (self-paced)</td>
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<tr>
<td>Week of February 27</td>
<td>PHV 1102 In-Plant Mentoring Week 2</td>
<td>Computer Training for IM Students CTIM 2802 (self-paced)</td>
<td>Thermal Processing TPS 4200 Week 4 (self-paced)</td>
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<tr>
<td>Week of March 6</td>
<td>In-Plant Safety Refresher IPSR 4401 Week 1 (self-paced)</td>
<td>PHV 1102 In-Plant Mentoring Week 3</td>
<td>Inspection Methods IM 1802 Week 1</td>
<td>Thermal Processing TPS 4200 Week 5 (self-paced)</td>
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<tr>
<td>Week of March 13</td>
<td>In-Plant Safety Refresher IPSR 4401 Week 2 (self-paced)</td>
<td>PHV 1102 Final week</td>
<td>Inspection Methods IM 1802 Week 2</td>
<td>Thermal Processing TPS 4200 Week 6 (self-paced)</td>
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<tr>
<td>Week of March 20</td>
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<td>Inspection Methods IM 1802 Week 3</td>
<td>Thermal Processing TPS 4200 Week 7 (self-paced)</td>
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<tr>
<td>Week of March 27</td>
<td>Slaughter Inspection Refresher SIR 1301</td>
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<td>Thermal Processing TPS 4200 Week 8 (self-paced)</td>
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<tr>
<td>Week of April 3</td>
<td>IM Refresher IMR 8802</td>
<td>RTE/SS 1902 Week 1 (self-paced)</td>
<td>PHV 1103 Week 1</td>
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<tr>
<td>Week of April 10</td>
<td>RTE/SS 1902 Week 2 (self-paced)</td>
<td>Electronic Export EE 9002 Week 1 (self-paced)</td>
<td>PHV 1103 Week 2</td>
<td>Import Inspection Refresher IIR 7202 Week 1 (self-paced)</td>
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<tr>
<td>Week of April 17</td>
<td>Further Processing &amp; Labeling FP&amp;L 9501 Instructor-Led</td>
<td>Electronic Export EE 9002 Week 2 (self-paced)</td>
<td>PHV 1103 In-Plant Mentoring Week 1</td>
<td>Import Inspection Refresher IIR 7202 Week 2 (self-paced)</td>
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<tr>
<td>Week of April 24</td>
<td>Import Sanitation IS 7102</td>
<td>Import Inspection II 7002</td>
<td>PHV 1103 In-Plant Mentoring – Week 2</td>
<td>Computer Training for IM Students CTIM 2803 (self-paced)</td>
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<tr>
<td>Week of May 1</td>
<td>Egg Products Inspection EPI 9702 Week 1 (self-paced)</td>
<td>PHV 1103 In-Plant Mentoring Week 3</td>
<td>Inspection Methods IM 1803 Week 1</td>
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<tr>
<td>Week of May 8</td>
<td>Egg Products Inspection EPI 9702 Week 2 (self-paced)</td>
<td>PHV 1103 Final week</td>
<td>Inspection Methods IM 1803 Week 2</td>
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<td>Week of May 15</td>
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<td>Inspection Methods IM 1803 Week 3</td>
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<td>Week of May 22</td>
<td>Thermal Processing TP 4101 Instructor-Led</td>
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<td>Week of May 29 Monday, Memorial Day Holiday</td>
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<td>PHV 1104 Week 1</td>
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<tr>
<td>Week of June 5</td>
<td>PHV 1104 Week 2</td>
<td>EIAO Condensed 6101</td>
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<td>IM Condensed Course IMC 8102</td>
<td>Slaughter Inspection Refresher SIR 1302</td>
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<tr>
<th>Week of June 12</th>
<th>PHV 1104 In-Plant Mentoring Week 1</th>
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<td>PHV Mentor PHVM 1202</td>
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<table>
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<tr>
<th>Week of June 19 Monday, Juneteenth Day Holiday</th>
<th>PHV 1104 In-Plant Mentoring Week 2</th>
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<tbody>
<tr>
<td>Computer Training for IM Students CTIM 2804 (self-paced)</td>
<td>In-Plant Safety Refresher IPSR 4402 Week 1 (self-paced)</td>
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<thead>
<tr>
<th>Week of June 26</th>
<th>PHV 1104 In-Plant Mentoring Week 3</th>
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<td>Inspection Methods IM 1804 Week 1</td>
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<tr>
<th>Week of July 3 Tuesday, Independence Day Holiday</th>
<th>PHV 1104 Final Week</th>
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<td>PHV Mentor PHVM 1202</td>
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<tr>
<th>Week of July 10</th>
<th>PHV 1105 Week 1</th>
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<td>Import Sanitation IS 7103</td>
<td>Import Inspection (II 7003)</td>
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<th>Week of July 17</th>
<th>PHV 1105 Week 2</th>
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<tbody>
<tr>
<td>Electronic Export EE 9003 (self-paced) Week 1</td>
<td>Thermal Processing TPS 4201 Week 2 (self-paced)</td>
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<th>Week of July 24</th>
<th>EIAO 6001 Week 1</th>
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<td>PHV 1105 Week 1</td>
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<th>Week of July 31</th>
<th>EIAO 6001 Week 2</th>
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<td>PHV 1105 Week 2</td>
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<th>Week of July 10</th>
<th>PHV 1105 Week 2</th>
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<td>In-Plant Safety Refresher IPSR 4402 Week 2 (self-paced)</td>
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<tr>
<th>Week of July 17</th>
<th>Thermal Processing TPS 4201 Week 3 (self-paced)</th>
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<td>EIAO 6001 Week 2</td>
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<th>Week of July 24</th>
<th>EIAO 6001 Week 2</th>
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<td>PHV 1105 Week 2</td>
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<tr>
<th>Week of July 31</th>
<th>EIAO 6001 Week 2</th>
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<td>PHV 1105 Week 2</td>
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<td>Week of August 7</td>
<td>IM Refresher IMR 8803</td>
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<tr>
<td>Week of August 14</td>
<td>Further Processing &amp; Labeling FP&amp;LS 9601 Week 1 (self-paced)</td>
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<td>Week of August 21</td>
<td>Further Processing &amp; Labeling FP&amp;LS 9601 Week 2 (self-paced)</td>
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<tr>
<td>Week of August 28</td>
<td>Further Processing &amp; Labeling FP&amp;LS 9601 Week 3 (self-paced)</td>
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<tr>
<th>Week of September 4</th>
<th>Monday, Labor Day Holiday</th>
<th>Further Processing &amp; Labeling FP&amp;LS 9601 Week 4 (self-paced)</th>
<th>In-Plant Safety Refresher IPSR 4403 Week 1 (self-paced)</th>
<th>Inspection Methods IM 1805 Week 3</th>
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<tr>
<td>Week of September 11</td>
<td>Further Processing &amp; Labeling FP&amp;LS 9601 Week 5 (self-paced)</td>
<td>PHV Mentor PHVM 1203</td>
<td>In-Plant Safety Refresher IPSR 4403 Week 2 (self-paced)</td>
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<tr>
<td>Week of September 18</td>
<td>Further Processing &amp; Labeling FP&amp;LS 9601 Week 6 (self-paced)</td>
<td>Egg Products Inspection EPI 9703 Week 1 (self-paced)</td>
<td>PHV 1106 Week 1</td>
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<td>OIEA SEIM 8000</td>
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<td>Week of September 25, 2023</td>
<td>Egg Products Inspection EPI 9703 Week 2 (self-paced)</td>
<td>IM Condensed IMC 8103</td>
<td>PHV 1106 Week 2</td>
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**Notes:**
- Week of August 7: Week of August 7.
- Week of August 14: Week of August 14.
- Week of August 28: Week of August 28.
- Week of September 4: Monday, Labor Day Holiday.
- Week of September 11: Week of September 11.
- Week of September 18: Week of September 18.
## FY 2023 Training Schedule

### Training Operation Branch (TOB) & Training Management Branch (TMB) Classes

<table>
<thead>
<tr>
<th>Course</th>
<th>Course Description and TTDLS Needed Technical Support</th>
<th>Course</th>
<th>Course Description and TTDLS Needed Technical Support</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Inspection Methods IM (120)</strong> *</td>
<td>• Delivery via WEBEX Webinar / Event Services</td>
<td><strong>Electronic Export EE (300)</strong> *</td>
<td>• 2-week open window, approximately 6 hours Self-Paced training, students work independently on the training site platform “MOODLE”</td>
</tr>
<tr>
<td><strong>Target Audience:</strong> This course is required for Newly promoted or newly hired CSIs and PHVs. This course is part of the new PHV training program State Inspectors</td>
<td>• Instructor led two-week class; live instruction on WebEx webinars with corresponding course materials in an online trainingsite “MOODLE Platform”.</td>
<td></td>
<td>• Participants do not have to complete this training in a single day. This training may be accessed on multiple days as long as it is completed prior to the two-week</td>
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<tr>
<td></td>
<td>• MOODLE usernames and passwords are needed</td>
<td></td>
<td>• MOODLE usernames and passwords are needed.</td>
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<tr>
<td></td>
<td>• Students may need training computers if there is no government computer available for them to use during training</td>
<td></td>
<td>• All students have government computers</td>
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<tr>
<td></td>
<td>• MIF or phone may be needed for few students</td>
<td></td>
<td>• TTDLS backend phone technical support is needed</td>
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<td></td>
<td>• TTDLS technical support during the sessions and the backend are needed (Phone Technical Support).</td>
<td></td>
<td>• Topics covered during this training include how to perform the Export Certification functions in PHIS as outlined in Directive 13,000.5, how to perform the Export Certification task (CS&amp;Land PHV roles), approve or reject export applications, issue replacement certificates, sign/upload/print the export certificate, and review of form 8080-3</td>
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<tr>
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<td>• PHIS OJT, following this course, provides training on PHIS.</td>
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<td></td>
<td>• IM course is also part of the PHV training program</td>
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<td></td>
<td>• Topics covered during the training include 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 Listeria regulations, export certification, and food defense</td>
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</tr>
<tr>
<td><strong>Entry Training for the Public Health Veterinarian PHV (50)</strong> *</td>
<td>• Delivery via WEBEX Training Platform with CFL Event Producer or TTDLS event Producer if needed</td>
<td><strong>Import Inspection Refresher IIR (100)</strong></td>
<td>• 2-week open window, approximately 4 hours Self-Paced training, students work independently on the training site platform “MOODLE”</td>
</tr>
<tr>
<td><strong>Target Audience:</strong> This course is required for newly hired in-plant veterinarians State Veterinarians</td>
<td>• Instructor-led course delivered by live instruction on WebEx Training Platform with corresponding course materials in an online trainingsite “MOODLE Platform”.</td>
<td></td>
<td>• Participants do not have to complete this training in a single day. This training may be accessed on multiple days as long as it is completed prior to the two-week</td>
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<tr>
<td></td>
<td>• Week 1&amp;2 9-day class &amp; final week 4-day class</td>
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<td>• MOODLE usernames and passwords are needed.</td>
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<tr>
<td></td>
<td>• Moodle course</td>
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<td>• All students have government computers</td>
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<td></td>
<td>• MIF1 or phone may be needed for few students</td>
<td></td>
<td>• TTDLS backend phone technical support is needed</td>
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<tr>
<td></td>
<td>• TTDLS backend phone technical support is needed</td>
<td></td>
<td>• Topics covered during this training include review of the regulatory basis and procedures for some of the most important types of inspection (TOI) they perform daily</td>
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</tbody>
</table>

*Note: MOODLE usernames and passwords are needed. Participants do not have to complete this training in a single day. This training may be accessed on multiple days as long as it is completed prior to the two-week. All students have government computers. TTDLS backend phone technical support is needed. Topics covered during this training include how to perform the Export Certification functions in PHIS as outlined in Directive 13,000.5, how to perform the Export Certification task (CS&Land PHV roles), approve or reject export applications, issue replacement certificates, sign/upload/print the export certificate, and review of form 8080-3.*
<table>
<thead>
<tr>
<th>Public Health Veterinarian Mentor PHVM (50) *</th>
<th>Topics covered during this training include FSIS Health &amp; Safety, Humane Handling, HACCP Plan, and SPC.</th>
<th>IM Condensed IMC (80)</th>
<th>Delivery via Microsoft Team</th>
<th>Delivery by Microsoft Team</th>
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</thead>
<tbody>
<tr>
<td>Target Audience: Newly selected EIAO</td>
<td>All students have government computers</td>
<td>Target Audience: Headquarters-based FSIS employees (all GS levels and SES) and other non-inspection workforce employees throughout the U.S.</td>
<td>All students have government computers</td>
<td>All students have government computers</td>
</tr>
<tr>
<td></td>
<td>Instructor led three-day class Webb, Jennifer - FSIS <a href="mailto:jennifer.webb@usda.gov">jennifer.webb@usda.gov</a>; Wilkins, Stephanie - FSIS <a href="mailto:stephanie.wilkins@usda.gov">stephanie.wilkins@usda.gov</a></td>
<td>Topics covered during this training include Mentor Responsibilities; Soft Skills (emotional intelligence, mentor-mentee relationship), Logistics and Overview of the PHV Intern Course, In-plant Mentoring checklist</td>
<td>Delivery via WebEx Training Platform with CFL Event Producer or TTDLs if needed</td>
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<td>TTDLs backend support may be needed if students received training computers</td>
<td>Delivery via Microsoft Team</td>
<td>All students have government computers</td>
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<td>Topics covered during this training include how to perform a comprehensive assessment for establishment’s food safety system; the design and validity of the hazard analysis, HACCP plan; Sanitation Standard Operating Procedures (Sanitation SOPs); pre-requisite programs; testing programs, e.g., generic E. coli written procedures; and any other programs that constitute the establishment’s food safety system</td>
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<td>In-Plant Safety Refresher IPSR (200)</td>
<td>Target Audience: CSI, PHV, FI who previously completed FI training and PHV training over 5 years ago or more</td>
<td>2 week, 4 hours Self-Paced &amp; students work independently on the MOODLE platform</td>
<td>Participants do not have to complete this training in a single day. This training may be accessed on multiple days as long as it is completed prior to the two-week</td>
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**Public Health Veterinarian Mentor PHVM (50) * **

**Target Audience:**
This course is required for the PHV that will be assigned as an official mentor by the district to mentor the new hired PHVs and never attended this class before.

**Instructor led three-day class Webb, Jennifer - FSIS <jennifer.webb@usda.gov>; Wilkins, Stephanie - FSIS <stephanie.wilkins@usda.gov>**

**Delivery via WebEx Training Platform with CFL Event Producer or TTDLs if needed**

**Topics covered during this training include Mentor Responsibilities; Soft Skills (emotional intelligence, mentor-mentee relationship), Logistics and Overview of the PHV Intern Course, In-plant Mentoring checklist**

**TTDLs backend support may be needed if students received training computers**

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**Target Audience: CSI, PHV, FI who previously completed FI training and PHV training over 5 years ago or more**

**Note: this course doesn’t replace any safety required training**

**2 week, 4 hours Self-Paced & students work independently on the MOODLE platform**

**Participants do not have to complete this training in a single day. This training may be accessed on multiple days as long as it is completed prior to the two-week**

**Few students may need training computers**

**TTDLs backend phone technical support is needed**

**MOODLE usernames and passwords are needed.**

**Topics covered during this training include FSIS Health & Safety program, Hazard Communication, Personal Protective Equipment, Occupational Noise, and General Safety.**

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**Instructor led three-day class Webb, Jennifer - FSIS <jennifer.webb@usda.gov>; Wilkins, Stephanie - FSIS <stephanie.wilkins@usda.gov>**

**Delivery via WebEx Training Platform with CFL Event Producer or TTDLs if needed**

**Topics covered during this training include Mentor Responsibilities; Soft Skills (emotional intelligence, mentor-mentee relationship), Logistics and Overview of the PHV Intern Course, In-plant Mentoring checklist**

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**In-Plant Safety Refresher IPSR (200)**

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**Target Audience: CSI, PHV, FI who previously completed FI training and PHV training over 5 years ago or more**

**Note: this course doesn’t replace any safety required training**

**2 week, 4 hours Self-Paced & students work independently on the MOODLE platform**

**Participants do not have to complete this training in a single day. This training may be accessed on multiple days as long as it is completed prior to the two-week**

**Few students may need training computers**

**TTDLs backend phone technical support is needed**

**MOODLE usernames and passwords are needed.**

**Topics covered during this training include FSIS Health & Safety program, Hazard Communication, Personal Protective Equipment, Occupational Noise, and General Safety.**

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<p>| <strong>Further Processing and Labeling</strong>&lt;br&gt;FP &amp; L (80) * | <strong>Target Audience:</strong>&lt;br&gt;CSIs with limited or simple processing experience that may or will temporarily cover a complex processing establishment CSIs moving from a simple processing assignment to a complex processing assignment Public Health Veterinarians and Frontline Supervisors with limited processing experience who have oversight responsibility for complex processing assignments in the circuit are also encouraged to attend&lt;br&gt;&lt;br&gt;<strong>Self-Paced Version</strong> (New) 4 week, 40 hours Self-Paced version. This training may be accessed on multiple days as long as it is completed prior to the four-week. TTDLS backend technical support is needed (Phone Technical Support). Few students may need training computers. Course will be available FY2022 quarter 4. | <strong>Thermal Processing</strong>&lt;br&gt;TP (80) <em>&lt;br&gt;&lt;br&gt;<strong>Target Audience:</strong> Consumer Safety Inspectors who have been assigned to establishments that conduct thermal processing&lt;br&gt;&lt;br&gt;Prior to attending, CSIs must have attended either the Inspection Methods (virtual or classroom) or FSRE Sanitation/Raw/RTE course. Frontline supervisors and Enforcement Investigation Analysis Officers who have canning assignments in the circuit or district are also encouraged to attend.&lt;br&gt;&lt;br&gt;<strong>Self-Paced Version</strong> (New) 4 week, 60 hours Self-Paced version. This training may be accessed on multiple days as long as it is completed prior to the four-week. TTDLS backend technical support is needed (Phone Technical Support). Few students may need training computers. Course will be available FY2022 quarter 4. | ** Egg Products Inspection</em>*&lt;br&gt;EP (50) *&lt;br&gt;&lt;br&gt;<strong>Target Audience:</strong> Newly hired Egg Products Inspectors who are assigned to plants that conduct egg products processing, or Relief CSIs Frontline supervisors and Enforcement Investigation Analysis Officers who have egg products processing assignments in the circuit&lt;br&gt;&lt;br&gt;<strong>Self-Paced Version</strong> (New) 2 week, 16 hours Self-Paced, students work independently on the MOODLE platform. | *<em>Ready-to-Eat / Shelf Stable RTE/SS (80) <em>&lt;br&gt;&lt;br&gt;Target Audience:</em></em> Consumer Safety Inspectors who have been assigned to establishments which produce ready-to-eat or shelf stable products&lt;br&gt;&lt;br&gt;Prior to attending, CSIs should have attended both the FSRE Sanitation and Raw HACCP, and the Public&lt;br&gt;&lt;br&gt;<strong>Self-Paced Version</strong> (New) 2 week, 16 hours Self-Paced, students work independently on the MOODLE platform. | <strong>Delivery via WEBEX Events</strong> with CFL Event Producer or TTDLS if needed&lt;br&gt;&lt;br&gt;<strong>Instructor led five-day class</strong>&lt;br&gt;&lt;br&gt;<strong>Several students need training computers</strong>&lt;br&gt;&lt;br&gt;<strong>MIFI or phone may be needed for few students</strong>&lt;br&gt;&lt;br&gt;<strong>TTDLS technical support at the backend is needed</strong> (Phone Technical Support)&lt;br&gt;&lt;br&gt;<strong>Topics covered during this training include</strong> labeling, net weight, and other verification activities for fresh and cooked sausage operations, cured meat and poultry products and added solutions&lt;br&gt;&lt;br&gt;<strong>Delivery via Microsoft Team</strong>&lt;br&gt;&lt;br&gt;<strong>Instructor led two-day class</strong>&lt;br&gt;&lt;br&gt;<strong>Several students may need training computers</strong>&lt;br&gt;&lt;br&gt;<strong>MIFI or phone may be needed for few students</strong>&lt;br&gt;&lt;br&gt;<strong>TTDLS technical support at the backend is needed</strong> (Phone Technical Support)&lt;br&gt;&lt;br&gt;<strong>Topics covered during this training include</strong> food safety laws (EPIA), 9 CFR regulations and FSIS current policies as specified in directives and notices, familiarization with the egg products industry practices and several methods used for pasteurization of egg products such as HTST pasteurization and drying methods. | <strong>Delivery via WEBEX Events</strong> with CFL Event Producer or TTDLS if needed&lt;br&gt;&lt;br&gt;<strong>Instructor led five-day class</strong>&lt;br&gt;&lt;br&gt;<strong>Several students need training computers.</strong>&lt;br&gt;&lt;br&gt;<strong>MIFI or phone may be needed for few students</strong>&lt;br&gt;&lt;br&gt;<strong>TTDLS technical support at the backend is needed</strong> (Phone Technical Support)&lt;br&gt;&lt;br&gt;<strong>Topics covered during this training include</strong> the microbiology of thermally processed foods. Process equipment such as retorts and containers will also be covered, deviations in processing and verification of the thermal processing regulatory requirements&lt;br&gt;&lt;br&gt;<strong>2 week, 16 hours Self-Paced: students work independently on the MOODLE platform</strong>&lt;br&gt;&lt;br&gt;<strong>Participants do not have to complete this training in a single day. This training may be accessed on multiple days as long as it is completed prior to the two-week</strong>&lt;br&gt;&lt;br&gt;<strong>TTDLS backend phone technical support is needed</strong>&lt;br&gt;&lt;br&gt;<strong>MOODLE Link, usernames and passwords are needed.</strong>&lt;br&gt;&lt;br&gt;<strong>Few students may need training computers</strong>&lt;br&gt;&lt;br&gt;<strong>MIFI or phone may be needed for few students</strong>&lt;br&gt;&lt;br&gt;<strong>TTDLS backend technical support is needed</strong> (Phone Technical Support)&lt;br&gt;&lt;br&gt;<strong>Topics covered during this training include RTE and SS processes, hazards, controls and preventive measures, inspection verification for Listeria monocytogenes</strong> |</p>
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<th>or district are also encouraged to attend.</th>
<th>Participants do not have to complete this training in a single day. This training may be accessed on multiple days as long as it is completed prior to the two-week. TTDLS backend technical support is needed (Phone Technical Support). Few students may need training computers.</th>
<th>Health Information System (PHIS) training for CSIs. Also, CSI can be enrolled in this class per supervisor recommendation. Note: Employees who have attended the Inspection Methods training do not need to enroll in this course.</th>
<th>regulations, RTE sanitation, RTE sampling, Lethality and Stabilization and Food Ingredients of Public Health Concern</th>
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</table>
| **Import Sanitation IS (50) * Target Audience:** Newly hired import inspectors who have not previously completed SPS, and Sanitation SOP training by attending FSRE (Week 1) or Inspection Method. | Delivery via WEBEX Events with CFL Event Producer or TTDLS if needed  
Instructor led 1.5-day class  
Some students need training computers  
MIFI or phone may be needed for few students  
TTDLS technical support at the backend is needed (Phone Technical Support)  
Topics covered during this training include 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 needs of sanitation that are pertinent to a meat inspection room in an import facility. | Import Inspection II (50) * Target Audience: Newly hired import inspectors and relief CSIs assigned to official import establishments. | Delivery via WEBEX Events with CFL Event Producer or TTDLS if needed  
Instructor led 3.5-day class  
Some students may need training computers  
MIFI or phone may be needed for few students  
TTDLS technical support at the backend is needed (Phone Technical Support)  
Topics covered during this training include 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. |
| **Surveillance, Investigations & Enforcement Methods Training for OIEA SIEM (50) * ** | All students have government computers.  
Instructor led five-day class  
Delivery via WEBEX Events with CFL Event Producer  
TTDLS backend support may be needed | Condensed Enforcement, Investigations, and Analysis Officer EIAO (50) * (New) Target Audience: non-EIAO (PHVs, NB employees) that do not perform FSAs or recalls as part of their primary duties but may be utilized for EIAO responsibilities based on agency needs. | Delivery via Microsoft Team  
Instructor led 4-day class  
Topics covered during this training primarily focusses on FSA, the design and validity of the hazard analysis, HACCP plan; Sanitation Standard Operating Procedures(Sanitation SOPs); pre-requisite programs; testing programs, e.g., generic E. coli written procedures; and any other programs that constitute the establishment’s food safety, |
| **Computer Skilled Training for IM Participants (New)** Target Audience: IM Participants (120) | Optional, self-paced, 2-hour one-week online training specifically designed for students with limited computer experience or technical skills.  
Training can be accessed from a CFL-issued IM training computer or from any government computer.  
TTDLS backend technical support is needed | PHV Lunch & Learn (New) (25) | The PHV Lunch & Learn is a quarterly, one-hour virtual meeting series during which selected Public Health Veterinarians from multiple districts will discuss and practice livestock and poultry disposition criteria and the standardized FSIS disposition thought process. |
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<th>Training Type</th>
<th>Target Audience</th>
<th>Course Details</th>
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| EIAO Refresher (New)        | Current EIAOs who have previously attended the EIAO Training class.             | - Self-Paced Open Enrollment Course.  
- EIAOs can enroll themselves throughout the fiscal year using AgLearn.  
- This training includes several case studies addressing a variety of situations that the EIAO may encounter while performing FSA.  
- Participants do not have to complete this training in a single day. This training can be accessed on multiple days as long as it is completed prior to the end of the fiscal year.  
- TTDLS backend technical support is needed (Phone Technical Support).  
- No Training computers are needed. |
| PHV Refresher (New)         | Current PHVs who have previously attended the PHV training class.               | - Self-Paced Open Enrollment Course.  
- PHVs can enroll themselves throughout the fiscal year using AgLearn.  
- This training includes several case studies addressing disease dispositions.  
- Participants do not have to complete this training in a single day. This training can be accessed on multiple days as long as it is completed prior to the end of the fiscal year.  
- TTDLS backend technical support is needed (Phone Technical Support).  
- No Training computers are needed. |
| Thermal Processing Refresher (New) | Current CSI who has job duties in a thermal processing establishment and has previously attended the thermal Processing class. | - Self-Paced Open Enrollment Course.  
- CSI can enroll themselves throughout the fiscal year using AgLearn.  
- This training includes several case studies addressing a variety of situations that the CSI may encounter while performing their job duties in a thermal processing establishment.  
- Participants do not have to complete this training in a single day. This training can be accessed on multiple days as long as it is completed prior to the end of the fiscal year.  
- TTDLS backend technical support is needed (Phone Technical Support).  
- No training computers are needed. |
| Further Processing & Labeling Refresher (New) | Current CSI who has job duties in a further processing establishment and has previously attended the Further Processing & Labeling class. | - Self-Paced Open Enrollment Course.  
- CSI can enroll themselves throughout the fiscal year using AgLearn.  
- This training includes several case studies addressing a variety of situations that the CSIS may encounter while performing their job duties in an establishment that does further processing.  
- Participants do not have to complete this training in a single day. This training can be accessed on multiple days as long as it is completed prior to the end of the fiscal year.  
- TTDLS backend technical support is needed (Phone Technical Support).  
- No training computers are needed. |