

FY 2025 Training Schedule

Office of Employee Experience and Development (OEED) Classes

Version 4, 4/2/25

Course	Course Description	Course	Course Description
Inspection Methods Hybrid IMH (120) * Target Audience: 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.	<ul style="list-style-type: none"> Three-week class (14 days + 1 day test). The first week is in-person. The second and third weeks are virtual with Live instruction on Microsoft Teams with corresponding course materials in an online training site. Students may need training computers if there is no government computer available for them to use during training. MIFI or phone may be needed for few students. Username and passwords are needed. PHIS simulations/virtual OJT will be completed during week three as part of the instructor led class (week three is replacing the OJT that was previously done after completing the IM during FY 2020-2022). IM course is also part of the PHV training program. 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 <i>Listeria</i> regulations, export certification, food defense, PHIS simulations/virtual OJT, and case studies. 	Electronic Export EE (300) * Target Audience: This course is required for CSIs and PHVs with export responsibilities. CSI who did not complete this self-course previously or did not complete the live webinars version of the course that were conducted in previous years. CSI & PHV who completed this self-paced course or the PHIS Export Live webinars version of it 3 years ago or more.	<ul style="list-style-type: none"> 2- week open window, approximately 6 hours Self-Paced training, students work independently on the training site 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. Username and passwords are needed. All students have government computers. 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 (CSI & PHV roles), approve or reject export applications, issue replacement certificates, sign/upload/print the export certificate, and review of form 9080-3.
Entry Training for the Public Health Veterinarian PHV (50) * Target Audience: This course is required for newly hired in-plant-veterinarians. State Veterinarians.	<ul style="list-style-type: none"> Weeks 1 & 2 9-day class & final week 4-day class. Delivery via Microsoft Teams platform. Instructor-led course delivered by live instruction on Microsoft Teams platform with corresponding course materials in an online training site. Username and passwords are needed. MIFI or phone may be needed for few students. Topics covered during the training include animal dispositions/foodsafety, 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. 	Import Inspection Refresher IIR (100) Target Audience: Import Inspectors who didn't take this course in FY 2021. Import Inspectors who completed the Import Inspection training 3 years ago or more.	<ul style="list-style-type: none"> 2-week open window, approximately 4 hours Self-Paced training, students work independently on the training site 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 open window. Username and passwords are needed. All students have government computers. 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.

<p>Public Health Veterinarian Mentor PHVM (50) *</p> <p>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.</p>	<ul style="list-style-type: none"> Instructor led three-day class. Delivery via Microsoft Teams platform. All students have government computers. Topics covered during this training include Mentor Responsibilities; Soft Skills (emotional intelligence, mentor-mentee relationship), Logistics and Overview of the PHV Intern Course, and In-plant Mentoring checklist. 	<p>IM Condensed IMC (80)</p> <p>Target Audience: Headquarters-based FSIS employees (all GS levels and SES) and other non-inspection workforce employees throughout the U.S.</p>	<ul style="list-style-type: none"> 3-day instructor led class. Delivery via Microsoft Teams. All students have government computers. Topics covered during this training include Overview of the responsibilities of the inspection workforce. This overview includes a mid-level review of the food safety laws, Rules of Practice, HACCP pathogen reduction regulations, slaughter activities, and familiarization of processing environments. Quizzes and workshops will be provided throughout the training session.
<p>Enforcement, Investigations, and Analysis Officer EIAO (50) *</p> <p>Target Audience: State or FSIS personnel that are newly hired to perform food safety assessments and other EIAO responsibilities.</p>	<ul style="list-style-type: none"> Instructor led three-week class. Delivery Via Microsoft Teams. All students have government computers, some students may need training computers. 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 <i>E. coli</i> written procedures; and any other programs that constitute the establishment's food safety system. 	<p>In-Plant Safety Refresher IPSR (200)</p> <p>Target Audience CSI, PHV, FI who previously completed FI training and PHV training over 3 years ago or more.</p> <p>Note: this course doesn't replace any safety required training.</p>	<ul style="list-style-type: none"> 2 week, 4 hours Self-Paced & students work independently on the training 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 open window. Few students may need training computers. Username and passwords are needed. Topics covered during this training include FSIS Health & Safety program, Hazard Communication, Personal Protective Equipment, Occupational Noise, and General Safety.
<p>Slaughter Inspection Refresher (80) *</p> <p>Target Audience: Food inspectors or CSIs who have completed Food Inspector Livestock or Poultry classroom training over 3 years ago or more, and Food Inspectors who have completed the Food Inspector self-paced training during their orientation.</p> <p>CSIs who did not attend any slaughter inspection training previously and has work duties in slaughter establishment.</p>	<ul style="list-style-type: none"> Instructor led two-day class. Delivery via Microsoft Teams. Username and passwords are needed. Some students may need training computers. MIFI or phone may be needed for few students. Topics covered during this training include Ante mortem Inspection, Postmortem Inspection, Humane Handling and Good Commercial Practice. 	<p>IM Refresher (100) *</p> <p>Target Audience: CSIs and PHVs who have previously attended either FSRE (3 weeks) or IM, and Egg Inspectors who previously attended IM 3 years ago or more.</p> <p>Also, CSI can be enrolled in this class per supervisor recommendation.</p>	<ul style="list-style-type: none"> Instructor led five-day class. Delivery via Microsoft Teams. Some students may need training computers. Topics covered during this training include review of SPS, SSOP, Raw HACCP, RTE, NRs, Sampling, and Labeling. It will include scenarios and case studies covering topics such as Egg Products, Slaughter Inspection, HACCP Processing Categories, etc.

<p>Further Processing and Labeling – Instructor Led FP & L (80) *</p> <p>Target Audience: CSIs with limited or simple processing experience that may or will temporarily cover a complex processing establishment.</p> <p>CSIs moving from a simple processing assignment to a complex processing assignment.</p> <p>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.</p> <p>Inspectors enrolled in the Workforce Investment Program.</p>	<ul style="list-style-type: none"> • Instructor led five-days class. • Delivery via Microsoft Teams. • Some students may need training computers. • MIFI or phone may be needed for few students. • Topics covered during this training include labeling, net weight, and other verification activities for fresh and cooked sausage operations, cured meat and poultry products and added solutions. 	<p>Thermal Processing – Instructor Led TP (80) *</p> <p>Target Audience: Consumer Safety Inspectors who have been assigned to establishments that conduct thermal processing.</p> <p>Prior to attending, CSIs must have attended either the Inspection Methods (virtual or classroom) or FSRE Sanitation/Raw/RTE course.</p> <p>Frontline supervisors and Enforcement Investigation Analysis Officers who have canning assignments in the circuit or district are also encouraged to attend.</p> <p>Inspectors enrolled in the Workforce Investment Program.</p>	<ul style="list-style-type: none"> • Instructor led five-day class. • Delivery via Microsoft Teams. • Some students may need training computers. • MIFI or phone may be needed for few students. • Topics covered during this training include 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.
<p>Further Processing and Labeling – Self Paced Version FP & L S (250) *</p> <p>Target Audience: CSIs with limited or simple processing experience that may or will temporarily cover a complex processing establishment.</p> <p>CSIs moving from a simple processing assignment to a complex processing assignment.</p> <p>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.</p> <p>Inspectors enrolled in the Workforce Investment Program.</p>	<ul style="list-style-type: none"> • 8 week, 40 hours, Self-Paced version. • This training may be accessed on multiple days, as long as it is completed prior to the end of the eight weeks. • Usernames and passwords are needed. • Some students may need training computers. • Topics covered during this training include labeling, net weight, and other verification activities for fresh and cooked sausage operations, cured meat and poultry products and added solutions. 	<p>Thermal Processing – Self Paced TPS (250) *</p> <p>Target Audience: Consumer Safety Inspectors who have been assigned to establishments that conduct thermal processing. Prior to attending, CSIs must have attended either the Inspection Methods (virtual or classroom) or FSRE Sanitation/Raw/RTE course.</p> <p>Frontline supervisors and Enforcement Investigation Analysis Officers who have canning assignments in the circuit or district are also encouraged to attend.</p> <p>Inspectors enrolled in the Workforce Investment Program.</p>	<ul style="list-style-type: none"> • 8 week, 40 hours, Self-Paced version. • This training may be accessed on multiple days, as long as it is completed prior to the end of the eight weeks. • Few students may need training computers. • Usernames and passwords are needed. • Topics covered during this training include 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.

Egg Inspection	<p>Discontinued.</p> <p>Materials related to Egg inspection will be included and accessed through IPP help.</p>	<p>Ready-to-Eat / Shelf Stable RTE/SS (120) *</p> <p>Target Audience:</p> <p>Consumer Safety Inspectors who have been assigned to establishments which produce ready-to-eat or shelf stable products. Prior to attending, CSIs should have attended both the FSRE Sanitation and Raw HACCP, and the Public Health Information System (PHIS) training for CSIs. Also, CSI can be enrolled in this class per supervisor recommendation.</p> <p>Inspectors enrolled in the Workforce Investment Program.</p> <p>Note: Employees who have attended the Inspection Methods training do not need to enroll in this course since these materials are covered during week 2 of IM training.</p>	<ul style="list-style-type: none"> • 4 week, 20 hours Self-Paced, students work independently on the training 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. • Usernames and passwords are needed. • Few students may need training computers. • MIFI or phone may be needed for few students. • Topics covered during this training include RTE and SS processes, hazards, controls and preventive measures, inspection verification for <i>Listeria monocytogenes</i> regulations, RTE sanitation, RTE sampling, Lethality and Stabilization and Food Ingredients of Public Health Concern.
Import Sanitation	<p>Discontinued.</p>	<p>Import Inspection II (50) *</p> <p>Target Audience:</p> <p>Newly hired import inspectors and relief CSIs assigned to official import establishments.</p>	<ul style="list-style-type: none"> • Instructor led 3.5-day class. • Delivery via Microsoft Teams. • Some students may need training computers. • MIFI or phone may be needed for few students. • 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.
<p>Surveillance, Investigations & Enforcement Methods Training for OIEA SIEM (50) *</p> <p>Target Audience:</p> <p>Federal or State investigators who need SIEM training or refresher training.</p>	<ul style="list-style-type: none"> • Instructor led five-day class. • Delivery via Microsoft Teams. • All students have government computers. • Topics covered during this training include In-Commerce Surveillance, Food Defense Surveillance, Shell Egg Surveillance and Enforcement, Custom Exempt Reviews, Investigative Methodology, Sampling, Foodborne Illness Investigations, Detention and Seizure, Recalls, Evidence Collection, Reports of Investigation, Case Referral/Disposition, Product Amenability, and Investigator Safety & Awareness. 	<p>Enforcement, Investigations, and Analysis Officer Condensed EIAOC (50) *</p> <p>Target Audience:</p> <p>Non-EIAO (PHVs, NB employees) do not perform FSAs or recalls as part of their primary duties but may be utilized for EIAO responsibilities based on agency needs.</p> <p>Inspectors enrolled in the Workforce Investment Program.</p>	<ul style="list-style-type: none"> • Instructor led 4-day class. • Delivery via Microsoft Teams. • 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 <i>E. coli</i> written procedures; and any other programs that constitute the establishment's food safety.

<p>Computer Training for IM Participants</p> <p>Target Audience: IM Participants (120)</p>	<ul style="list-style-type: none">• 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.• Usernames and passwords are needed.		
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October 2024

September '24

S	M	T	W	T	F	S
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30					

November '24

S	M	T	W	T	F	S
						1
						2
	3	4	5	6	7	8
	9	10	11	12	13	14
	15	16	17	18	19	20
	21	22	23	24	25	26
	27	28	29	30		


Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
29	30	1	2	3	4	5
6	7	8	9	10	11	12
	PHV 1105 In-Plant Mentoring (Week 2)					
	PHIS Electronic Export (EE 9000) Self-Paced, Week 1					
13	14	15	16	17	18	19
	Columbus Day	PHV 1105 In-Plant Mentoring (Week 3)				
		PHIS Electronic Export (EE 9000) Self-Paced, Week 2				
		Computer Training for IM Students (CTIM 2800) – Self Paced				
20	21	22	23	24	25	26
	Public Health Veterinarian Training (PHV 1105) Final Week, Test is on Friday					
	Inspection Method Hybrid (IMH 1800) Week 1					
27	28	29	30	31	1	2
	Thermal Processing- Instructor Led (TP 4100)					
	Inspection Method Hybrid (IMH 1800), Week 2					
3	4	Notes				



Food Safety and Inspection Service
Office of Employee Experience and Development

November 2024

October '24							December '24						
S	M	T	W	T	F	S	S	M	T	W	T	F	S
		1	2	3	4	5	1	2	3	4	5	6	7
6	7	8	9	10	11	12	8	9	10	11	12	13	14
13	14	15	16	17	18	19	15	16	17	18	19	20	21
20	21	22	23	24	25	26	22	23	24	25	26	27	28
27	28	29	30	31			29	30	31				

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
27	28	29	30	31	1	2
3	4	5	6	7	8	9
	Ready to Eat (RTE/SS 1900) Self-Paced, Week 1					
	Inspection Method Hybrid (IMH 1800) Week 3, Test on Friday					
	Surveillance, Investigation, and Enforcement Method (SIEM 8000)					
	EIAO Condensed (EIAOC 6100)					
10	11 Veterans Day	12	13	14	15	16
		Ready to Eat (RTE/SS 1900) Self-Paced, Week 2				
		Public Health Veterinarian Training (PHV 1100) Week 1				
17	18	19	20	21	22	23
	Ready to Eat (RTE/SS 1900) Self-Paced, Week 3					
	Public Health Veterinarian Training (PHV 1100) Week 2					
	IM Refresher (IMR 8800)					
	Import Inspection (II 7000)					
24	25	26	27	28	29	30
	Ready to Eat (RTE/SS 1900) Self-Paced, Week 4			Thanksgiving Day		
	PHV 1100 In-Plant Mentoring (Week 1)					
	Computer Training for IM Students (CTIM 2801) – Self Paced					
1	2	Notes				
<div><div></div><div>Food Safety and Inspection Service Office of Employee Experience and Development</div></div>						



Food Safety and Inspection Service
Office of Employee Experience and Development

December 2024

November '24

S	M	T	W	T	F	S
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30


January '25

S	M	T	W	T	F	S
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1	2 PHV 1100 In-Plant Mentoring (Week 2) Inspection Method Hybrid (IMH 1801), Week 1 Import Inspection Refresher (IIR 7200) Self-Paced, Week 1 In-Plant Safety Refresher (IPSR 4400) Self-Paced, Week 1	3	4	5	6	7
8	9 PHV 1100 In-Plant Mentoring (Week 3) Inspection Method Hybrid (IMH 1801) Week 2 Import Inspection Refresher (IIR 7200) Self-Paced, Week 2 In-Plant Safety Refresher (IPSR 4400) Self-Paced, Week 2	10	11	12	13	14
15	16 Inspection Method Hybrid (IMH 1801) Week 3, Test is on Friday Public Health Veterinarian Training (PHV 1100) Final week, Test is on Friday	17	18	19	20	21
22	23	24	25 Christmas Day	26	27	28
29	30	31	1 New Year's Day	2	3	4
5	6	Notes				

January 2025

December '24							February '25						
S	M	T	W	T	F	S	S	M	T	W	T	F	S
1	2	3	4	5	6	7							1
8	9	10	11	12	13	14							8
15	16	17	18	19	20	21							15
22	23	24	25	26	27	28							22
29	30	31											29

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
29	30	31	1 New Years Day	2	3	4
5	6 Public Health Veterinarian Training (PHV 1101) Week 1 Further Processing & Labeling – Instructor Led (FPL 9501) Slaughter Inspection Refresher - (SIR 1301)	7	8	9	10	11
12	13 Public Health Veterinarian Training (PHV 1101) Week 2 Thermal Processing- Instructor Led (TP 4101)	14	15	16	17	18
19	20 Dr. Martin Luther King, Jr. Day	21 PHV 1101 In-Plant Mentoring (Week 1) Import Inspection (II 7001) Computer Training for IM Students (CTIM 2802) – Self Paced IM Condensed (IMC 8100)	22	23	24	25
26	27 PHV 1101 In-Plant Mentoring (Week 2) Inspection Method Hybrid (IMH 1802), Week 1	28	29	30	31	1
2	3	Notes	 USDA Food Safety and Inspection Service Office of Employee Experience and Development			

February 2025

January '25

S	M	T	W	T	F	S
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

March '25

S	M	T	W	T	F	S
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31					

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
26	27 PHV 1101 In-Plant Mentoring (Week 2) Inspection Method Hybrid (IMH 1802), Week 1	28	29	30	31	1
2	3 PHV 1101 In-Plant Mentoring (Week 3) Inspection Method Hybrid (IMH 1802), Week 2	4	5	6	7	8
9	10 Public Health Veterinarian Training (PHV 1101) Final week, Test on Friday Inspection Method Hybrid (IMH 1802), Week 3, Test on Friday	11	12	13	14	15
16	17 President's Day Holiday	18 PHV Mentor (PHVM 1200)	19 Enforcement Investigation, and Analysis Officer (EIAO 6000), Week 1	20	21	22
23	24 Enforcement Investigation, and Analysis Officer (EIAO 6000), Week 2 Ready to Eat (RTE/SS 1901) Self-Paced, Week 1 Public Health Veterinarian Training (PHV 1102), Week 1	25	26	27	28	1
2	3	<div>Notes</div>  <div> USDA Food Safety and Inspection Service Office of Employee Experience and Development </div>				

March 2025

February '25

S	M	T	W	T	F	S
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	


April '25

S	M	T	W	T	F	S
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30			

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
23	24	25	26	27	28	1
2	3	4	5	6	7	8
	Enforcement Investigation, and Analysis Officer (EIAO 6000), Week 3, Test on Monday					
	Ready to Eat (RTE/SS 1901) Self-Paced, Week 2					
	Import Inspection Refresher (IIR 7201) Self-Paced, Week 1					
	Public Health Veterinarian Training (PHV 1102), Week 2					
9	10	11	12	13	14	15
	Ready to Eat (RTE/SS 1901) Self-Paced, Week 3					
	Import Inspection Refresher (IIR 7201) Self-Paced, Week 2					
	IM Refresher (IMR 8801)					
	In-Plant Safety Refresher (IPSR 4401) Self-Paced, Week 1					
	PHV 1102 In-Plant Mentoring (Week 1)					
	Computer Training for IM Students (CTIM 2803) – Self Paced					
16	17	18	19	20	21	22
	Ready to Eat (RTE/SS 1901) Self-Paced, Week 4					
	In-Plant Safety Refresher (IPSR 4401) Self-Paced, Week 2					
	PHV 1102 In-Plant Mentoring (Week 2)					
	Inspection Method Hybrid (IMH 1803) Week 1					
23	24	25	26	27	28	29
	PHV 1102 In-Plant Mentoring (Week 3)					
	Inspection Method Hybrid (IMH 1803) Week 2					
30	31	Notes				

April 2025

March '25							May '25						
S	M	T	W	T	F	S	S	M	T	W	T	F	S
						1					1	2	3
2	3	4	5	6	7	8	4	5	6	7	8	9	10
9	10	11	12	13	14	15	11	12	13	14	15	16	17
16	17	18	19	20	21	22	18	19	20	21	22	23	24
23	24	25	26	27	28	29	25	26	27	28	29	30	31
30	31												

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
30	31 Inspection Method Hybrid (IMH 1803) Week 3, Test on Friday Public Health Veterinarian Training (PHV 1102) Final week, Test on Friday	1	2	3	4	5
6	7 Thermal Processing- Instructor Led (TP 4102)	8	9	10	11	12
13	14 Public Health Veterinarian Training (PHV 1103) Week 1	15	16	17	18	19
20	21 Public Health Veterinarian Training (PHV 1103) Week 2 Further Processing & Labeling - Instructor Led (FPL 9502) Computer Training for IM Students (CTIM 2804) – Self Paced	22	23	24	25	26
27	28 PHV 1103 In-Plant Mentoring (Week 1) Inspection Method Hybrid (IMH 1804), Week 1	29	30	1	2	3
4	5	Notes				



Food Safety and Inspection Service
Office of Employee Experience and Development


May 2025

April '25							June '25						
S	M	T	W	T	F	S	S	M	T	W	T	F	S
		1	2	3	4	5	1	2	3	4	5	6	7
6	7	8	9	10	11	12	8	9	10	11	12	13	14
13	14	15	16	17	18	19	15	16	17	18	19	20	21
20	21	22	23	24	25	26	22	23	24	25	26	27	28
27	28	29	30				29	30					

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
27	28 PHV 1103 In-Plant Mentoring (Week 1) Inspection Method Hybrid (IMH 1804), Week 1 Thermal Processing- Instructor Led (TP 4102)	29	30	1	2	3
4	5 PHV 1103 In-Plant Mentoring (Week 2) Inspection Method Hybrid (IMH 1804) Week 2 Slaughter Inspection Refresher - (SIR 1302)	6	7	8	9	10
11	12 PHV 1103 In-Plant Mentoring (Week 3) Inspection Method Hybrid (IMH 1804) Week 3, Test on Friday In-Plant Safety Refresher (IPSR 4402) Self-Paced, Week 1	13	14	15	16	17
18	19 Public Health Veterinarian Training (PHV 1103) Final Week, Test is on Friday In-Plant Safety Refresher (IPSR 4402) Self-Paced, Week 2 IM Refresher (IMR 8802)	20 EIAO Condensed (EIAOC 6101)	21	22	23	24
25	26 Memorial Day	27 Import Inspection (II 7002) Public Health Veterinarian Training (PHV 1104) Week 1	28	29	30	31
1	2	Notes				


June 2025

May '25							July '25						
S	M	T	W	T	F	S	S	M	T	W	T	F	S
				1	2	3			1	2	3	4	5
4	5	6	7	8	9	10	6	7	8	9	10	11	12
11	12	13	14	15	16	17	13	14	15	16	17	18	19
18	19	20	21	22	23	24	20	21	22	23	24	25	26
25	26	27	28	29	30	31	27	28	29	30	31		

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1	2	3	4	5	6	7
	Computer Training for IM Students (CTIM 2805) - Self-Paced					
	Ready to Eat (RTE/SS 1902) Self-Paced, Week 1					
	Import Inspection Refresher (IIR 7202) Self-Paced, Week 1					
	Further Processing & Labeling – Instructor Led (FPL 9503)					
	Public Health Veterinarian Training (PHV 1104) Week 2					
8	9	10	11	12	13	14
	Inspection Method Hybrid (IMH 1805) Week 1					
	Ready to Eat (RTE/SS 1902) Self-Paced, Week 2					
	Import Inspection Refresher (IIR 7202) Self-Paced, Week 2					
	PHV 1104 In-Plant Mentoring (Week 1)					
15	16	17	18	19	20	21
	Inspection Method Hybrid (IMH 1805) Week 2			Juneteenth National Independence Day		
	Ready to Eat (RTE/SS 1902) Self-Paced, Week 3					
	PHV 1104 In-Plant Mentoring (Week 2)					
22	23	24	25	26	27	28
	Inspection Method Hybrid (IMH 1805) week 3, Test is on Monday					
	Ready to Eat (RTE/SS 1902) Self-Paced, Week 4					
	PHV 1104 In-Plant Mentoring (Week 3)					
	Thermal Processing- Instructor Led (TP 4103)					
29	30	1	2	3	4	5
	Public Health Veterinarian Training (PHV 1104) Final Week, Test is on Monday				Independence Day	
6	7	Notes				
<div><div></div><div>Food Safety and Inspection Service Office of Employee Experience and Development</div></div>						


July 2025

June '25							August '25						
S	M	T	W	T	F	S	S	M	T	W	T	F	S
1	2	3	4	5	6	7						1	2
8	9	10	11	12	13	14		3	4	5	6	7	8
15	16	17	18	19	20	21		10	11	12	13	14	15
22	23	24	25	26	27	28		17	18	19	20	21	22
29	30							24	25	26	27	28	29
								31					

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
29	30 Public Health Veterinarian Training (PHV 1104) Final Week, Test is on Monday	1	2	3	4 Independence Day	5
6	7 IM Refresher (IMR 8803) Public Health Veterinarian Training (PHV 1105) Week 1	8 EIAO Condensed (EIAOC 6102)	9	10	11	12
13	14 Public Health Veterinarian Training (PHV 1105) Week 2	15 IM Condensed (IMC 8101)	16	17	18	19
20	21 PHV 1105 In-Plant Mentoring (Week 1)	22 Computer Training for IM Students (CTIM 2806) – Self Paced Import Inspection (II 7003)	23	24	25	26
27	28 Inspection Method Hybrid (IMH 1806) Week 1 PHV 1105 In-Plant Mentoring (Week 2)	29	30	31	1	2
3	4	<div>Notes</div>  <div> USDA Food Safety and Inspection Service Office of Employee Experience and Development </div>				

August 2025

July '25							September '25						
S	M	T	W	T	F	S	S	M	T	W	T	F	S
		1	2	3	4	5			1	2	3	4	5
6	7	8	9	10	11	12	7	8	9	10	11	12	13
13	14	15	16	17	18	19	14	15	16	17	18	19	20
20	21	22	23	24	25	26	21	22	23	24	25	26	27
27	28	29	30	31			28	29	30				

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
27	28	29	30	31	1	2
3	4 Inspection Method Hybrid (IMH 1806) Week 2 PHV 1105 In-Plant Mentoring (Week 3) Further Processing & Labeling – Self Paced Version (FPLS 9600), Week 1 Thermal Processing – Self Paced Version (TPS 4200), Week 1 In-Plant Safety Refresher (IPSR 4403) Self-Paced, Week 1	5	6	7	8	9
10	11 Inspection Method Hybrid (IMH 1806) Week 3, Test on Friday Public Health Veterinarian Training (PHV 1105) Final Week, Test is on Friday Further Processing & Labeling – Self Paced Version (FPLS 9600), Week 2 Thermal Processing – Self Paced Version (TPS 4200), Week 2 In-Plant Safety Refresher (IPSR 4403) Self-Paced, Week 2	12	13	14	15 Enforcement Investigation, and Analysis Officer (EIAO 6001), Week 1	16
17	18 Further Processing & Labeling – Self Paced Version (FPLS 9600), Week 3 Thermal Processing – Self Paced Version (TPS 4200), Week 3 Enforcement Investigation, and Analysis Officer (EIAO 6001), Week 2 PHV Mentor (PHVM 1201)	19	20	21	22	23
24	25 Further Processing & Labeling – Self Paced Version (FPLS 9600), Week 4 Thermal Processing – Self Paced Version (TPS 4200), Week 4 Enforcement Investigation, and Analysis Officer (EIAO 6001), Week 3, Test is on Tuesday 9/2/25 Public Health Veterinarian Training (PHV 1106), Week 1 Slaughter Inspection Refresher - (SIR 1303)	26	27	28	29	30
31	1 Labor Day	Notes	 Food Safety and Inspection Service Office of Employee Experience and Development			

September 2025

August '25							October '25						
S	M	T	W	T	F	S	S	M	T	W	T	F	S
					1	2				1	2	3	4
3	4	5	6	7	8	9	5	6	7	8	9	10	11
10	11	12	13	14	15	16	12	13	14	15	16	17	18
17	18	19	20	21	22	23	19	20	21	22	23	24	25
24	25	26	27	28	29	30	26	27	28	29	30	31	
31													

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
31	1 Labor Day	2 Further Processing & Labeling – Self Paced Version (FPLS 9600), Week 5 Thermal Processing – Self Paced Version (TPS 4201), Week 5 Public Health Veterinarian Training (PHV 1106), Week 2 Ready to Eat (RTE/SS 1903) Self-Paced, Week 1 Computer Training for IM Students (CTIM 2807) – Self Paced	3	4	5	6
7	8 Further Processing & Labeling – Self Paced Version (FPLS 9600), Week 6 Thermal Processing – Self Paced Version (TPS 4201), Week 6 PHV 1106 In-Plant Mentoring (Week 1) Ready to Eat (RTE/SS 1903) Self-Paced, Week 2 Inspection Method Hybrid (IMH 1807) Week 1 Import Inspection Refresher (IIR 7203) Self-Paced, Week 1 Surveillance, Investigation, and Enforcement Method (SIEM 8000)	9	10	11	12	13
14	15 Further Processing & Labeling – Self Paced Version (FPLS 9600), Week 7 Thermal Processing – Self Paced Version (TPS 4201), Week 7 PHV 1106 In-Plant Mentoring (Week 2) Ready to Eat (RTE/SS 1903) Self-Paced, Week 3 Inspection Method Hybrid (IMH 1807) Week 2 Import Inspection Refresher (IIR 7203) Self-Paced, Week 2	16	17	18	19	20
21	22 Further Processing & Labeling – Self Paced Version (FPLS 9600), Week 8 Thermal Processing – Self Paced Version (TPS 4201), Week 8 PHV 1106 In-Plant Mentoring (Week 3) Ready to Eat (RTE/SS 1903) Self-Paced, Week 4 Inspection Method Hybrid (IMH 1807) Week 3, Test on Friday	23	24	25	26	27
28	29 Public Health Veterinarian Training (PHV 1106) Final Week, Test is on Friday EIAO Condensed (EIAOC 6103)	30	1	2	3	4
5	6	Notes				



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