



United States Department of Agriculture

Food Safety and Inspection Service

i-Impact Food Safety

Protecting Public Health and Preventing Foodborne Illness

i-Impact My Work

i-Impact My Program

i-Impact My Agency

i-Impact My World

i-Impact Food Safety

Protecting Public Health and Preventing Foodborne Illness

USDA Strategic Plan Framework

USDA has created a strategic plan to implement its vision. The framework of this plan depends on these key activities: expanding markets for agricultural products and support international economic development; further developing alternative markets for agricultural products and activities; providing financing needed to help expand job opportunities and improve housing; utilities, and infrastructure in rural America; enhancing food safety by taking steps to reduce the prevalence of foodborne hazards from farm to table; improving nutrition and health by providing food assistance and nutrition education and promotion; and managing and protecting America's public and private lands working cooperatively with other levels of government and the private sector.

USDA Mission Statement

We provide leadership on food, agriculture, natural resources, rural development, nutrition, and related issues based on sound public policy, the best available science, and efficient management.

USDA Vision Statement

To expand economic opportunity through innovation, helping rural America to thrive; to promote agriculture production sustainability that better nourishes Americans while also helping feed others throughout the world; and to preserve and conserve our Nation's natural resources through restored forests, improved watersheds, and healthy private working lands.

FSIS Vision Statement

The Food Safety and Inspection Service (FSIS) is a trusted public health regulatory agency committed to preventing foodborne illness. The prevention and continual reduction of foodborne illness is FSIS' highest goal. FSIS will continue to earn the public's trust through proper policies and actions focused on decreasing the risk of and preventing foodborne illnesses. FSIS' vision is that everyone's food is safe.

FSIS Mission Statement

FSIS is the public health Agency in the U.S. Department of Agriculture responsible for ensuring that the Nation's commercial supply of meat, poultry, and processed egg products is safe, wholesome, and correctly labeled and packaged, as required by the Federal Meat Inspection Act, the Poultry Products Inspection Act, and the Egg Products Inspection Act.

FSIS Motto

One Team, One Purpose! We are one team, with only one purpose—to protect public health. FSIS employees take pride in the fact that their jobs help prevent foodborne illness.

FSIS CORE VALUES

ACCOUNTABLE

FSIS holds itself accountable in fulfilling its regulatory mission and in serving the public interest.

COLLABORATIVE

FSIS actively promotes and encourages collaboration within our agency and with our partners to prevent illness and protect public health.

EMPOWERED

FSIS employees are empowered with the necessary training, tools, and approaches they need to make and carry out informed decisions that protect public health and promote food safety.

SOLUTIONS-ORIENTED

FSIS is committed to deploying effective, evidence-based solutions to ensure that the Nation's food supply is safe.

As FSIS employees, what we do every day has an impact on our Nation's food supply. No matter what program area or office you work in at FSIS, your work is affecting food safety and the public health of Americans.

Each of **YOU** has a role within this Agency, and the work **YOU** do as an FSIS employee is fundamental to the Agency's ability to accomplish its mission. We have a mission with set goals, but we can only accomplish these when we all work together and take them to heart.

As you consider your individual role within FSIS, it's also beneficial to think about what those around you are doing and how we work together as a team. **We all** have an impact on food safety, and our work ties us together to accomplish our goals

At FSIS, our most valued asset is our people. It is important for you to understand how the work you do is reflected in the Agency's Strategic and Annual Plans as well as your personal performance standards. The idea behind i-Impact is to support you in developing your own "line of sight" that helps illustrate how the work you do positively impacts not only the specific locale you work in, but also your program area, FSIS, and ultimately, the Nation and beyond.

i-Impact My Work.

i-Impact My Program.

i-Impact My Agency.

i-Impact My World.

One Team, One Purpose

We are one team, with one purpose—to protect public health by preventing foodborne illness.

The FSIS 3 Strategic Plan Goals

Vision: Everyone's food is safe

Mission: Protecting the public's health by ensuring the safety of meat, poultry, and processed products

	OUTCOME	OBJECTIVE	
<p>GOAL 1 Prevent Foodborne Illness and Protect Public Health</p>	<p>1.1—Prevent Contamination</p> <p>1.2—Limit Illness From Regulated Products</p>	<p>1.1.1—Drive Compliance With Food Safety Statutes and Regulations</p> <p>1.2.1—Improve Food Safety at In-Commerce Facilities</p> <p>1.2.2—Enhance Response to Foodborne Illness Outbreaks and Adulteration Events</p> <p>1.2.3—Increase Public Awareness of Recalls, Foodborne Illness, and Safe Food Handling Practices</p> <p>1.1.2—Strengthen Sampling Programs</p> <p>1.1.3—Ensure Establishments Are Meeting Pathogen Reduction Performance Standards</p> <p>1.1.4—Promote Food Defense Practices</p>	
<p>GOAL 2 Modernize Inspection Systems, Policies, and the Use of Scientific Approaches</p>	<p>2.1—Improve Food Safety and Humane Handling Practices Through Adoption of Innovative Approaches</p> <p>2.2—Enhance Access to Complete and Accurate Information to Inform Decisions</p>	<p>2.1.1—Modernize Scientific Techniques and Inspection Procedures</p> <p>2.1.2—Increase Adoption of Humane Handling Best Practices</p> <p>2.2.1—Improve the Reliability, Access, and Timely Collection and Distribution of Information</p>	
<p>GOAL 3 Achieve Operational Excellence</p>	<p>3.1—Maintain A Well-Trained and Engaged Workforce</p> <p>3.2—Improve Processes and Services</p>	<p>3.1.1—Improve Recruitment and Retention for Mission Critical Positions</p> <p>3.1.2— Enhance Training and Development Opportunities Across Competency Areas</p> <p>3.1.3— Ensure Equal Opportunity and a Diverse and Inclusive Environment</p> <p>3.2.1—Enhance Efficiency and Effectiveness of Key Business Processes and Systems</p> <p>3.2.2—Improve Service Delivery</p>	

ACCOUNTABLE • COLLABORATIVE • EMPOWERED • SOLUTIONS-ORIENTED

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i-Impact Food Safety

Protecting Public Health and Preventing Foodborne Illness

Food Inspector

My program area is the Office of Field Operations (OFO).

Some key work activities include:

- Performing food safety inspection activities in my assigned establishment, including ante mortem and post mortem inspection of poultry and livestock, and also inspecting liquid, frozen, and dried egg products.
- Implementing regulatory actions when adulteration or unwholesomeness is found, or when the threat of potential contamination or unwholesomeness is found.
- Other: _____

Goal 1

Goal 2

My daily work helps keep food safe by contributing to:

Goal 1 Prevent Foodborne Illness and Protect Public Health

Outcome 1.1 Prevent Contamination.

- Objective 1.1.1 - Drive Compliance With Food Safety Regulations and Statutes
- Measure: _____

Goal 2 Modernize Inspection Systems, Policies, and the Use of Scientific Approaches

Outcome 2.1: Improve Food Safety and Humane-Handling Practices Through Adoption of Innovative Approaches

- Objective 2.1.2 - Increase Adoption of Humane-Handling Best Practices
- Measure: _____

Consumer Safety Inspector

My program area is the Office of Field Operations (OFO).

Some key work activities include:

- Performing inspection activities at regulated establishments to ensure food safety and to protect against intentional adulteration.
- Ensuring the establishment is operating according to its documented procedures and processes that create its food safety system.
- Collecting product samples for laboratory analysis.
- Implementing regulatory and enforcement actions when identifying unsafe or insanitary conditions.
- Examining carcasses and food products for wholesomeness and proper labeling.
- Other: _____

Goal 1

Goal 2

My daily work helps keep food safe by contributing to:

Goal 1 Prevent Foodborne Illness and Protect Public Health

Outcome 1.1 Prevent Contamination

- Objective 1.1.1 - Drive Compliance With Food Safety Regulations and Statutes
- Objective 1.1.3 - Ensure Establishments Are Meeting Pathogen-Reduction Performance Standards
- Objective 1.1.4 - Promote Food Defense Practices
- Measure: _____

Goal 2 Modernize Inspection Systems, Policies, and the Use of Scientific Approaches

Outcome 2.1: Improve Food Safety and Humane-Handling Practices Through Adoption of Innovative Approaches

- Objective 2.1.1 - Modernize Scientific Techniques and Inspection Procedures
- Objective 2.1.2 - Increase Adoption of Humane-Handling Best Practices
- Measure: _____

Public Health Veterinarian

My program areas is the Office of Field Operations (OFO).

Some key work activities include:

- Ensuring animals are handled in a humane manner.
- Monitoring animals' health and disease status to decrease risk to the public and the potential health hazards associated with meat and poultry products.
- Performing food safety inspection activities at regulated establishments.
- Implementing regulatory and enforcement actions.
- Other: _____

Goal 1

Goal 2

My daily work helps keep food safe by contributing to:

Goal 1 Prevent Foodborne Illness and Protect Public Health

Outcome 1.1 Prevent Contamination

- Objective 1.1.1 - Drive Compliance With Food Safety Regulations and Statutes
- Objective 1.1.2 - Strengthen Sampling Programs
- Objective 1.1.3 - Ensure Establishments Are Meeting Pathogen-Reduction Performance Standards
- Objective 1.1.4 - Promote Food Defense Practices

Outcome 1.2 Limit Illness From Regulated Products

- Objective 1.2.2 - Enhance Response to Foodborne Illness Outbreaks and Adulteration Events
- Measure: _____

Goal 2 Modernize Inspection Systems, Policies, and the Use of Scientific Approaches

Outcome 2.1: Improve Food Safety and Humane-Handling Practices through Adoption of Innovative

- Objective 2.1.1 - Modernize Scientific Techniques and Inspection Procedures
- Objective 2.1.2 - Increase Adoption of Humane-Handling Best Practices

Outcome 2.2: Enhance Access to Complete and Accurate Information To Inform Decisions

- Objective 2.2.1 - Improve the Reliability, Access, and Timely Collection and Distribution of Information
- Measure: _____

Import Inspector

My program area is the Office of Field Operations (OFO).

Some key work activities include:

- Verifying sanitary facilities and preventing intentional contamination.
- Following port-of-entry procedures to the United States.
- Ensuring products imported from other countries are as safe as those produced domestically and are properly labeled.
- Other: _____

Goal 1

Goal 2

My daily work helps keep food safe by contributing to:

Goal 1 Prevent Foodborne Illness and Protect Public Health

Outcome 1.1 Prevent Contamination

- Objective 1.1.1 - Drive Compliance With Food Safety Regulations and Statutes
- Objective 1.1.4 - Promote Food Defense Practices
- Measure: _____

Goal 2 Modernize Inspection Systems, Policies, and the Use of Scientific Approaches

Outcome 2.1: Improve Food Safety and Humane-Handling Practices through Adoption of Innovative Approaches

- Objective 2.1.1 - Modernize Scientific Techniques and Inspection Procedures
- Measure: _____

Enforcement, Investigations and Analysis Officer

My program area is the Office of Field Operations (OFO).

My key work activities include:

- Conducting Public Health Risk Evaluations (PHREs) and comprehensive Food Safety Assessments (FSAs) at establishments to determine whether they consider all food safety and defense aspects that relate to that establishment and its products, the nature and source of all materials received in the establishment's processes, and the operational environment of the establishment.
- Focusing on the establishment's design and validity of its Hazard Analysis and Critical Control Point (HACCP) plan, Sanitation Standard Operating Procedures (SSOPs), Sanitary Performance Standards (SPS), prerequisite programs, testing programs (e.g., its written procedures for sampling and microbial testing), and any other programs that constitute the establishment's food safety system.
- Other: _____

Goal 1

Goal 2

My daily work helps keep food safe by contributing to:

Goal 1 Prevent Foodborne Illness and Protect Public Health

Outcome 1.1 Prevent Contamination

- Objective 1.1.1 - Drive Compliance With Food Safety Regulations and Statutes
- Objective 1.1.2 - Strengthen Sampling Programs
- Objective 1.1.3 - Ensure Establishments are Meeting Pathogen-Reduction Performance Standards
- Objective 1.1.4 - Promote Food Defense Practices

Outcome 1.2 Limit Illness From Regulated Products

- Objective 1.2.1 - Improve Food Safety at In-Commerce Facilities
- Measure: _____

Goal 2 Modernize Inspection Systems, Policies, and the Use of Scientific Approaches

Outcome 2.1 Improve Food Safety and Humane-Handling Practices Through Adoption of Innovative Approaches

- Objective 2.1.1 - Modernize Scientific Techniques and Inspection Procedures
- Objective 2.1.2 - Increase Adoption of Humane-Handling Best Practices
- Measure: _____

Administrative Personnel

Administrative Personnel assist in every FSIS program area.

Some key work activities include:

- Addressing administrative needs to ensure that work activities are performed efficiently and FSIS offices across the country run smoothly, including thoroughly preparing information and reports dealing with District personnel studies, staffing, and financial resources.
- Assisting with employee position analysis, hiring, training, resolving grievances, and tracking data and information associated with employee appraisals, assignments, rotations, and other personnel actions.
- Preparing documents and reports pertaining to resource management, inspection, and enforcement activities.
- Maintaining data in the Public Health Information System (PHIS) database to develop assignments for frontline inspection personnel.
- Other: _____



My daily work helps keep food safe by contributing to:

- Goal 3** Achieve Operational Excellence
 - Outcome 3.1 Improved Processes and Services
 - Objective 3.1.1 - Improve Recruitment and Retention for Mission Critical Positions
 - Measure: _____

My program area is the Office of Investigation, Enforcement and Audit (OIEA) or the Office of the Chief Financial Officer (OCFO)

Some key work activities include:

- Ensuring foreign countries' systems and State Meat and Poultry Inspection (MPI) programs have designed and implemented meat and poultry inspection programs that are equivalent to or at least equal to Federal requirements, as appropriate.
- Collecting and analyzing data to assess operational performance or compliance with standards, regulations, and guidelines, including monitoring and evaluating parameters to detect waste, fraud, abuse, and mismanagement and evaluating corrective actions that are taken in response to report analysis and associated findings.
- Assessing program area management controls to detect, prevent, and/or eliminate unwanted actions or consequences, supporting development of corrective actions, and reporting the results along with recommendations for improvement.
- Examining matters as a result of a report of unusual or suspicious activity on the part of an individual or a department.
- Other: _____

Goal 1

Goal 3

My daily work helps keep food safe by contributing to:

Goal 1 Prevent Foodborne Illness and Protect Public Health

Outcome 1.1 Prevent Contamination

- Objective 1.1.1 - Drive Compliance With Food Safety Regulations and Statutes
- Objective 1.1.4 - Promote Food Defense Practices

Outcome 1.2 Limit Illness From Regulated Products

- Objective 1.2.1 - Improve Food Safety at In-Commerce Facilities
- Objective 1.2.2 - Enhance Response to Foodborne Illness Outbreaks and Adulteration Events
- Measure: _____

Goal 3 Achieve Operational Excellence

Outcome 3.2 Improved Processes and Services

- Objective 3.2.1 - Enhance Efficiency and Effectiveness of Key Business Processes and Systems
- Measure: _____

Civil Rights Staff

My program area is the Office of the Administrator (OA).

Some key work activities include:

- Providing advice, guidance, and assistance on Equal Employment Opportunity (EEO) and Civil Rights programs.
- Maintaining compliance with EEO and Civil Rights laws and regulations to ensure the fair and equitable treatment of internal and external customers.
- Providing impartial processing of employment discrimination complaints.
- Conducting mediation, team building, and conflict resolution programs.
- Ensuring that all employees receive the necessary EEO and Civil Rights training they need to perform their jobs.
- Other: _____

Goal 3

My daily work helps keep food safe by contributing to:

Goal 3 Achieve Operational Excellence

Outcome 3.1 Maintain a Well-Trained and Engaged Workforce

- Objective 3.1.3 - Ensure Equal Opportunity and a Diverse and Inclusive Environment
- Measure: _____

Communicator

My program area is the Office of Public Affairs and Consumer Education (OPACE)

Some key work activities include:

- Developing proactive strategies to communicate Agency policies and actions.
- Educating consumers about safe food-handling practices.
- Responding to media, Congressional, public, and other stakeholders' inquiries.
- Replying to Freedom of Information Act (FOIA) requests.
- Managing content for the FSIS website.
- Facilitating internal Agency communication through channels like FSIS Town halls, *The Beacon*, and i-Impact
- Other: _____

Goal 1

Goal 3

My daily work helps keep food safe by contributing to:

Goal 1 Prevent Foodborne Illness and Protect Public Health

Outcome 1.2: Limit Illness from Regulated Products

- Objective 1.2.1 - Improve Food Safety at In-Commerce Facilities
- Objective 1.2.2 - Enhance Response to Foodborne Illness Outbreaks and Adulteration Events
- Objective 1.2.3 - Increase Public Awareness of Recalls, Foodborne Illness, and Safe Food-Handling Practices
- Measure: _____

Goal 3 Achieve Operational Excellence

Outcome 3.1: Maintain a Well-Trained and Engaged Workforce

- Objective 3.1.3 - Ensure Equal Opportunity and a Diverse and Inclusive Environment

Outcome 3.2: Improved Processes and Services

- Objective 3.2.1 - Enhance Efficiency and Effectiveness of Key Business Processes and Systems
- Measure: _____

Contract Specialist

My program area is Office of Management (OM)

Some key work activities include:

- Ensuring that contracts meet the requirements needed to support the Agency's mission.
- Coordinating with other FSIS program areas to ensure that contracting needs are met.
- Communicating regularly with Contracting Officers' Representatives (CORs) to provide support and guidance for contract management.
- Working with CORs and program areas to develop new procurement strategies and packages.
- Other: _____

Goal 3

My daily work helps keep food safe by contributing to:

Goal 3 Achieve Operational Excellence

Outcome 3.2: Improved Processes and Services

- Objective 3.2.1 - Enhance Efficiency and Effectiveness of Key Business Processes and Systems
- Objective 3.2.2 - Improve Service Delivery
- Measure: _____

Financial Personnel

My program area is the Office of the Chief Financial Officer (OCFO)

Some key work activities include:

- Managing the Agency's financial and budgetary resources, including ensuring that the Agency has the necessary resources to accomplish its operations and exercising financial and human capital stewardship in balancing resources.
- Ensuring the Agency has adequate processes and procedures for employee time and attendance, travel, and other related supportive functions.
- Providing effective financial controls validation and unliquidated obligations oversight as well as support to the Agency in taking corrective actions.
- Other: _____

Goal 2

Goal 3

My daily work helps keep food safe by contributing to:

Goal 2 Modernize Inspection Systems, Policies, and the Use of Scientific Approaches

Outcome 2.2: Enhance Access to Complete and Accurate Information To Inform Decisions

- Objective 2.2.1 - Improve the Reliability, Access, and Timely Collection and Distribution of Information
- Measure: _____

Goal 3 Achieve Operational Excellence

Outcome 3.1: Maintain a Well-Trained and Engaged Workforce

- Objective 3.1.3 - Ensure Equal Opportunity and a Diverse and Inclusive Environment

Outcome 3.2: Improved Processes and Services

- Objective 3.2.1 - Enhance Efficiency and Effectiveness of Key Business Processes and Systems
- Objective 3.2.2 - Improve Service Delivery
- Measure: _____

Food Defense Analyst or Emergency Response Specialist

My program area is the Office of Data Integration and Food Protection (ODIFP).

Some key work activities include:

- Promoting awareness of food defense and emergency preparedness.
- Alerting Agency leadership to emerging threats that might change or shift program direction.
- Developing, coordinating, and reporting on all FSIS activities to prevent, prepare for, respond to, and recover from significant incidents affecting FSIS regulated products, employees, or facilities.
- Providing advice and guidance to, and enhancing information sharing with other government agencies and industry.
- Other: _____

Goal 1

Goal 2

My daily work helps keep food safe by contributing to:

Goal 1 Prevent Foodborne Illness and Protect Public Health

Outcome 1.1: Prevent Contamination

- Objective 1.1.1 - Drive Compliance With Food Safety Regulations and Statutes
- Objective 1.1.2 - Strengthen Sampling Programs
- Objective 1.1.4 - Promote Food Defense Practices

Outcome 1.2: Limit Illness from Regulated Products

- Objective 1.2.2 - Enhance Response to Foodborne Illness Outbreaks and Adulteration Events
- Measure: _____

Goal 2 Modernize Inspection Systems, Policies, and the Use of Scientific Approaches

Outcome 2.1: Improve Food Safety and Humane Handling Practices through Adoption of Innovative Approaches

- Objective 2.1.1 - Modernize Scientific Techniques and Inspection Procedures

Outcome 2.2: Enhance Access to Complete and Accurate Information To Inform Decisions

- Objective 2.2.1 - Improve the Reliability, Access, and Timely Collection and Distribution of Information
- Measure: _____

Food Safety Health Educator and Trainer

My program area is the Office of Public Affairs and Consumer Education (OPACE) or Office of Outreach, Employee Education and Training (OOEET).

Some key work activities include:

- Designing and administering education programs for the public to combat foodborne illness.
- Operating the USDA Meat and Poultry Hotline and Ask Karen, providing real-time food-handling information to consumers by telephone, chat, and website.
- Conducting outreach at events for FSIS-regulated establishments, including developing and providing education and training materials for small and very small establishments.
- Providing Hazard Analysis and Critical Control Point (HACCP) resources.
- Providing workforce training to entry-level employees that incorporates a public health focus by integrating scientific and technical principles.
- Other: _____

Goal 1

Goal 2

Goal 3

My daily work helps keep food safe by contributing to:

Goal 1 Prevent Foodborne Illness and Protect Public Health

Outcome 1.1: Prevent Contamination

- Objective 1.1.1 - Drive Compliance With Food Safety Regulations and Statutes
- Objective 1.1.4 - Promote Food Defense Practices

Outcome 1.2: Limit Illness From Regulated Products

- Objective 1.2.1 - Improve Food Safety at In-Commerce Facilities
- Objective 1.2.2 - Enhance Response to Foodborne Illness Outbreaks and Adulteration Events
- Objective 1.2.3 - Increase Public Awareness of Recalls, Foodborne Illness, and Safe Food-Handling Practices
- Measure: _____

Goal 2 Modernize Inspection Systems, Policies, and the Use of Scientific Approaches

Outcome 2.1: Improve Food Safety and Humane-Handling Practices Through Adoption of Innovative Approaches

- Objective 2.1.2 - Increase Adoption of Humane-Handling Best Practices
- Measure: _____

Goal 3 Achieve Operational Excellence

Outcome 3.1: Maintain a Well-Trained and Engaged Workforce

- Objective 3.1.2 - Enhance Training and Development Opportunities Across Competency Areas

Outcome 3.2: Improved Processes and Services

- Objective 3.2.2 - Improve Service Delivery
- Measure: _____

Human Resource Personnel

My program area is the Office of Management (OM).

Some key work activities include:

- Assisting in recruiting, hiring, and retaining a diverse workforce of the right people with the right skills to meet the Agency's mission and advance public health goals and priorities, including veterans and persons with disabilities.
- Assisting managers with workforce and succession planning, to include identifying and addressing gaps in minority profile data, employment of veterans and persons with disabilities, and use of Pathways Programs.
- Ensuring that employees receive services and information throughout their full employment life cycle—from recruitment and selection through transition or retirement.
- Assisting and advising managers in performance management and labor and employee relations.
- Other: _____

Goal 3

My daily work helps keep food safe by contributing to:

Goal 3 Achieve Operational Excellence

Outcome 3.1: Maintain a Well-Trained and Engaged Workforce

- Objective 3.1.1 - Improve Recruitment and Retention for Mission Critical Positions
- Objective 3.1.2 - Enhance Training and Development Opportunities Across Competency Areas
- Objective 3.1.3 - Ensure Equal Opportunity and a Diverse and Inclusive Environment
- Measure: _____

Outcome 3.2: Improved Processes and Services

- Objective 3.2.1 - Enhance Efficiency and Effectiveness of Key Business Processes and Systems
- Objective 3.2.2 - Improve Service Delivery
- Measure: _____

Information Technology Specialist

My program area is the Office of the Chief Information Officer (OCIO)

Some key work activities include:

- Ensuring that employees have the cost-effective and secure technologies to create and use the information and data to perform their mission duties.
- Ensuring information technology investments are properly managed and support mission needs to protect public health, including Agency applications and mobile applications.
- Providing quality customer service and support for Agency employees and stakeholders.
- Protecting and defending the Agency's assets, information, systems, and data.
- Other: _____

Goal 2

Goal 3

My daily work helps keep food safe by contributing to:

Goal 2 Modernize Inspection Systems, Policies, and the Use of Scientific Approaches

Outcome 2.1: Improve Food Safety and Humane-Handling Practices Through Adoption of Innovative Approaches

- Objective 2.1.1 - Modernize Scientific Techniques and Inspection Procedures

Outcome 2.2: Enhance Access to Complete and Accurate Information To Inform Decisions

- Objective 2.2.1 - Improve the Reliability, Access, and Timely Collection and Distribution of Information
- Measure: _____

Goal 3 Achieve Operational Excellence

Outcome 3.1: Improved Processes and Services

- Objective 3.2.1 - Enhance Efficiency and Effectiveness of Key Business Processes and Systems
- Objective 3.2.2 - Improve Service Delivery
- Measure: _____

Investigator/Compliance Specialist

My program area is the Office of Investigation, Enforcement and Audit (OIEA).

Some key work activities include:

- Conducting surveillance and investigation of regulated and in-commerce meat, poultry, and processed egg product facilities; investigating foodborne illness outbreaks; and responding to natural disaster and intentional contamination events.
- Developing cases and evidence to document violations of, encourage compliance with, and enforce Agency laws, regulations, and policies.
- Taking and initiating appropriate criminal, civil, and administrative enforcement actions and legal sanctions to improve food safety and drive industry compliance.
- Collaborating across FSIS, with USDA partners, and with U.S. Attorneys and other Federal and State partners to obtain enforcement and legal outcomes that enhance public health.
- Other: _____



My daily work helps keep food safe by contributing to:

Goal 1 Prevent Foodborne Illness and Protect Public Health

Outcome 1.1: Prevent Contamination

- Objective 1.1.1 - Drive Compliance With Food Safety Regulations and Statutes
- Objective 1.1.4 - Promote Food Defense Practices

Outcome 1.2: Limit Illness From Regulated Products

- Objective 1.2.1 - Improve Food Safety at In-Commerce Facilities
- Objective 1.2.2 - Enhance Response to Foodborne Illness Outbreaks and Adulteration Events
- Measure: _____

Policy Writer/Analyst

My program area is the Office of Policy and program Development (OPPD).

Some key work activities include:

- Ensuring that the Agency's regulations are clear and easy to understand.
- Ensuring that our processes and procedures meet Departmental and Statutory requirements.
- Developing and conducting regulatory impact analysis for proposed and final rule-making as well as coordinating and formulating data analysis questions to evaluate policy effectiveness.
- Developing all FSIS Directives and Notices to implement the inspection procedures in support of the regulations and statutes.
- Responding to *ask FSIS* questions.
- Approving labels for accuracy and truthfulness, as well as developing compliance guidelines for meeting FSIS expectations for compliance.
- Other: _____

Goal 1

Goal 2

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Goal 1 Prevent Foodborne Illness and Protect Public Health

Outcome 1.1: Prevent Contamination

- Objective 1.1.1 - Drive Compliance With Food Safety Regulations and Statutes
- Objective 1.1.2 - Strengthen Sampling Programs
- Objective 1.1.3 - Ensure Establishments Are Meeting Pathogen-Reduction Performance Standards
- Objective 1.1.4 - Promote Food Defense Practices
- Measure: _____

Goal 2 Modernize Inspection Systems, Policies, and the Use of Scientific Approaches

Outcome 2.1: Improve Food Safety and Humane-Handling Practices Through Adoption of Innovative Approaches

- Objective 2.1.1 - Modernize Scientific Techniques and Inspection Procedures

Outcome 2.2: Enhance Access to Complete and Accurate Information To Inform Decisions

- Objective 2.2.1 - Improve the Reliability, Access, and Timely Collection and Distribution of Information
- Measure: _____

Manager and Supervisor

Managers come from expertise in every FSIS program area and include program managers, program specialists, direct supervisors, and front line supervisors.

Some key work activities include:

- Ensuring a program's operations are effective and efficient in working toward meeting the Agency's key outcomes, goals, and overall mission.
- Leading a team through employing sound management practices.
- Providing expertise on my given areas of knowledge to make evidence-based decisions, collaborate across the Agency and with external partners, and ensure my program's resources are used well.
- Creating, implementing, and evaluating short-term and long-term strategies and plans to meet program goals and targets.
- Other: _____

Goal 2

Goal 3

My daily work helps keep food safe by contributing to:

Goal 2 Modernize Inspection Systems, Policies, and the Use of Scientific Approaches

Outcome 2.1: Improve Food Safety and Humane-Handling Practices Through Adoption of Innovative Approaches

- Objective 2.1.1 - Modernize Scientific Techniques and Inspection Procedures

Outcome 2.2: Enhance Access to Complete and Accurate Information To Inform Decisions

- Objective 2.2.1 - Improve the Reliability, Access, and Timely Collection and Distribution of Information
- Measure: _____

Goal 3 Achieve Operational Excellence

Outcome 3.1: Maintain a Well-Trained and Engaged Workforce

- Objective 3.1.1 - Improve Recruitment and Retention for Mission Critical Positions
- Objective 3.1.2 - Enhance Training and Development Opportunities Across Competency Areas
- Objective 3.1.3 - Ensure Equal Opportunity and a Diverse and Inclusive Environment

Outcome 3.2: Improved Processes and Services

- Objective 3.2.1 - Enhance Efficiency and Effectiveness of Key Business Processes and Systems
- Objective 3.2.2 - Improve Service Delivery
- Measure: _____

Risk Assessor/Risk Manager/Economist

My program area is the Office of Public Health Science (OPHS) or Office of Policy and Program Development (OPPD).

Some key work activities include:

- Conducting risk assessments to ensure food is safe for consumption, including developing risk management questions for these assessments.
- Developing solutions to address new or ongoing issues in food safety and inspections.
- Developing and conducting regulatory impact analysis.
- Developing and conducting retrospective and policy effectiveness analyses.
- Other: _____

Goal 1

Goal 2

My daily work helps keep food safe by contributing to:

Goal 1 Prevent Foodborne Illness and Protect Public Health

Outcome 1.1: Prevent Contamination

- Objective 1.1.1 - Drive Compliance With Food Safety Regulations and Statutes
- Objective 1.1.2 - Strengthen Sampling Programs
- Objective 1.1.3 - Ensure Establishments Are Meeting Pathogen-Reduction Performance Standards
- Objective 1.1.4 - Promote Food Defense Practices

Outcome 1.2: Limit Illness From Regulated Products

- Objective 1.2.1 - Improve Food Safety at in-Commerce Facilities
- Objective 1.2.2 - Enhance Response to Foodborne Illness Outbreaks and Adulteration Events
- Measure: _____

Goal 2 Modernize Inspection Systems, Policies, and the Use of Scientific Approaches

Outcome 2.1: Improve Food Safety and Humane-Handling Practices Through Adoption of Innovative Approaches

- Objective 2.1.1 - Modernize Scientific Techniques and Inspection Procedures

Outcome 2.2: Enhance Access to Complete and Accurate Information To Inform Decisions

- Objective 2.2.1 - Improve the Reliability, Access, and Timely Collection and Distribution of Information
- Measure: _____

Safety Health Professional

My program area is the Office of Management (OM).

Some key work activities include:

- Ensuring that Agency employees have a safe and healthful work environment.
- Preventing accidents and injuries by providing technical assistance and training, assessing trends, and performing inspection and reviews to evaluate effectiveness of safety programs.
- Preventing and reducing occupational illnesses by assessing workplace exposures.
- Providing industrial hygiene services for assistance on chemical, physical, and biological health hazards.
- Other: _____



My daily work helps keep food safe by contributing to:

Goal 3 Achieve Operational Excellence

Outcome 3.1: Maintain a Well-Trained and Engaged Workforce

- Objective 3.1.3 - Ensure Equal Opportunity and a Diverse and Inclusive Environment

Outcome 3.2: Improved Processes and Services

- Objective 3.2.1 - Enhance Efficiency and Effectiveness of Key Business Processes and Systems
- Objective 3.2.2 - Improve Service Delivery
- Measure: _____

Scientist/Data Analyst

My program area is the Office of Public Health Science (OPHS), Office of Policy and Program Development (OPPD), or Office of Data Integration and Food Protection (ODIFP).

Some key work activities include:

- Analyzing samples for pathogens of concern.
- Alerting my Agency and the public when unsafe bacteria are found in meat, poultry, or processed egg products.
- Conducting assessments of various risks, including the development of formal quantitative risk assessments required to inform policy.
- Conducting analyses and evaluations of FSIS policy documents.
- Conducting literature reviews and other background research.
- Developing compliance guidelines, with particular focus on small and very small establishments.
- Protecting the public by using microbiology, pathology, and chemical analyses of meat, poultry, and processed egg products to understand foodborne illness and emerging trends.
- Providing the scientific basis and interpretations to inform FSIS policies and actions.
- Other: _____

Goal 1

Goal 2

My daily work helps keep food safe by contributing to:

Goal 1 Prevent Foodborne Illness and Protect Public Health

Outcome 1.1: Prevent Contamination

- Objective 1.1.1 - Drive Compliance With Food Safety Regulations and Statutes
- Objective 1.1.2 - Strengthen Sampling Programs
- Objective 1.1.3 - Ensure Establishments Are Meeting Pathogen-Reduction Performance Standards
- Objective 1.1.4 - Promote Food Defense Practices

Outcome 1.2: Limit Illness From Regulated Products

- Objective 1.2.1 - Improve Food Safety at in-Commerce Facilities
- Objective 1.2.2 - Enhance Response to Foodborne Illness Outbreaks and Adulteration Events
- Measure: _____

Goal 2 Modernize Inspection Systems, Policies, and the Use of Scientific Approaches

Outcome 2.1: Improve Food Safety and Humane-Handling Practices Through Adoption of Innovative Approaches

- Objective 2.1.1 - Modernize Scientific Techniques and Inspection Procedures

Outcome 2.2: Enhance Access to Complete and Accurate Information To Inform Decisions

- Objective 2.2.1 - Improve the Reliability, Access, and Timely Collection and Distribution of Information
- Measure: _____

i-**Impact** Food Safety **Worksheet**

1. I am a/an _____
(Job Title/Function)

2. I am a member of the following Program Area: _____
(Program Area)

i-**Impact** MY Work

3. My key work activities include: _____

i-**Impact** MY Program

4. My daily work contributes to these Annual Plan (AP) Key Results and/or Actions: _____

i-**Impact** MY Agency

5. i-**Impact** food safety through my Agency mission goals: _____

i-**Impact** MY World

6. i-**Impact** my world through: _____

7. Take it to the next Level _____

(Optional name/date)

Tear at perforation, remove and mail

i-Impact Food Safety

Protecting Public Health and Preventing Foodborne Illness

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March 2016
Revised April 2017

i-Impact Food Safety

Protecting Public Health and Preventing Foodborne Illness

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