

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, DC

FSIS DIRECTIVE	1070.1	1/7/10
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QUICK IMMERSION TRAINING

I. PURPOSE

This directive provides information on the use of Quick Immersion Training modules for food inspection program personnel hired during an emergency. The modules address quick immersion training on food safety inspection for ready-to-eat and not-shelf-stable products, livestock slaughter inspection, and poultry slaughter inspection.

II. (RESERVED)

III. (RESERVED)

IV. ABBREVIATIONS

The following appear in their shortened forms in this directive:

CFL	Center for Learning
EIAO	Enforcement Investigation and Analysis Officers
OOEET	Office of Outreach, Employee Education and Training

V. DEFINITIONS

A. **Emergency.** A serious situation or occurrence that happens unexpectedly and demands immediate action.

B. **Quick Immersion Training Modules.** Materials used by the Agency to train employees who are hired as food inspectors and consumer safety inspectors during emergency situations.

VI. APPLICABILITY

This directive applies to field inspectors hired during an emergency, district office employees, and OOEET staff members.

DISTRIBUTION:
Electronic

OPI:
OOEET – Center for Learning

VII. BACKGROUND

A. FSIS, OOEET, CFL, and the Office of Data Integration and Food Protection developed Quick Immersion Training modules to help the Agency prepare newly hired field employees to effectively perform inspection activities during an emergency (**example**: a human influenza pandemic).

B. Quick Immersion Training modules provide food inspectors and consumer safety inspectors with the basic knowledge and skill sets necessary to perform their jobs during an emergency, for up to 6 months, until regular classroom training can be provided.

C. The training modules are self-paced because the nature of the emergency may require newly hired employees to operate with minimal field supervision for a limited period of time. Based on previous training assessments, it is anticipated that the modules can be completed within the employees' first work week.

VIII. EMPLOYEES

The food inspector and consumer safety inspector positions will be filled during an emergency by:

A. Employees deputized to work for FSIS from another USDA agency (**example**: Animal and Plant Health Inspection Service) or another regulatory agency (**example**: Department of Health and Human Services, Food and Drug Administration).

B. Retired Agency employees or employees with previous field experience who have returned to service during the emergency. These employees would work regular inspection shifts at FSIS-regulated establishments.

C. Current FSIS employees (**examples**: EIAOs, district office staff).

D. New hires.

IX. CFL

CFL distributes the Quick Immersion Training modules to the district offices. CFL will issue, as needed, detailed instructions to the district offices about how to implement the training when employees are hired under emergency conditions.

X. **ADDITIONAL INFORMATION**

A. Attachment 1 contains questions and answers addressing the quick immersion training.

B. Contact CFL via email at CEDL@fsis.usda.gov or by telephone at 1-800-336-3747.

A handwritten signature in black ink, appearing to read "Anthony C. Thomas", with a long horizontal line extending to the right.

Assistant Administrator
Office of Management

Attachment

1 Questions and Answers—Quick Immersion Training

QUESTIONS AND ANSWERS—QUICK IMMERSION TRAINING

- Q1:** The training described in this directive is for persons performing the duties of slaughter inspectors and consumer safety inspectors. Would the quick immersion training include FSIS personnel working within the area such as EIAOs, district office staff, and others?
- A1:** At this time, the training is only for persons covering the duties of the slaughter inspectors and consumer safety inspectors. If EIAOs or district office staff are asked to cover these duties during an emergency, then the directive will apply to them.
- Q2:** Why does the quick immersion training focus on the duties of the slaughter inspector and the consumer safety inspectors when FSIS has a number of other responsibilities to cover?
- A2:** The quick immersion training focuses on these duties because they are ones identified as the most critical under the USDA's emergency plan.
- Q3:** The training described in this directive is provided in a paper format. Will a trained and experienced plant supervisor be involved in providing training for quick immersion?
- A3:** It is uncertain whether a trained and experienced supervisor will be available during an emergency. Therefore, the quick immersion is not designed to rely on the presence of such personnel. The quick immersion training is to help employees understand their job duties in an emergency situation. Further training may be provided to employees if the emergency continues for a sustained period.