

Public Health Information System Training for EIAOs



Objectives

Upon completion of the module, you will be able to:

- Observe demonstration of the steps needed to perform key functions in PHIS
- Identify key pages in reference documents that list the steps to perform key functions in PHIS
- Identify how to review data in the Establishment Profile
- Explain how PHIS is used to record FSAs
- Identify the reports EIAOs may access in PHIS

Public Health Information System

- PHIS Contains 4 Major Functions:
 - Domestic Inspection Functions
 - Establishment Profile
 - In-plant inspection
 - FSA's
 - Import Inspection Function
 - Export Certification Function
 - Predictive Analytics



Domestic Inspection Function

- The application supports FSIS Strategic Initiatives:
 - Collect detailed information
 - Identify and evaluate trends at HQ, DO, and field levels
 - Focus inspection activities on vulnerable points
 - FSA reporting instrument integrates data from in-plant inspections and EIAO activities
 - Prioritize Deployable FSIS Resources (FSAs, IVTs) to focus on establishments that lack process control
 - Integrate with other systems allowing users to analyze data from multiple programs

Key Enhancements

- Establishment Profile will contain more information:
 - product volume
 - product sampling program data
 - processing activities
 - food defense activities
- Inspection verification activities
 - Tasks are prioritized
 - IPP have control over their task scheduling

Key Enhancements

- Other items that can be documented in PHIS
 - Memoranda of Interviews (MOI)- weekly meeting MOIs, food defense MOIs, Inspection Notes, Agendas
 - FSA- data gather questions that prompt the EIAO to analyze data, explain their findings, and reference establishment documents as support for potential enforcement actions.
 - HAV- a newer task for IPP, which prompts them to review the hazard analysis, HACCP plan, and supporting documents.
 - Sampling forms and associated data

Establishment Profile

Directive 5300.1

PHIS Quick Ref Guide p. 11-31

Establishment Profile Topics for CSIs

- Select Establishment
- Grant Approval
- Profile Home Page
- Profile Summary
- Contacts
- General
- Operating Schedule
- HACCP
- Facility
- Products
- Equipment
- Inspection Tasks
- Slaughter
- Training

Establishment Profile Features

Critical - Read Only

- Grants & Approvals
- Inspection Activities
- Operating Status
- Shifts

Critical - Editable

- Slaughter Operations
- HACCP Process Categories
- Inspection Tasks
- Jurisdiction

Establishment Profile Topics for EIAOs

- HACCP Information
- Product Information
- Slaughter Operations

Accessing the Profile

Welcome Shannon Beaumont | Your Current Role is EIAO/S.EIAO

USDA United States Department of Agriculture
Food Safety and Inspection Service

Public Health Information System

EIAO/S.EIAO Home About PHIS My Profile Help Sign Out

You are here: Home > Domestic Profile > Select Establishment

Select Establishment

Search My Establishments

Name: Number:

Inspection Type: Operating Status:

Business Unit: Region:

Circuit: City:

State: Zip Code:

	Name	Number	Circuit	City	State
	Swift Pork Company	M3CA + P3CA	21 - Anaheim, CA	Santa Fe Springs	California
	Swift Beef Company	M3D	13 - Amarillo, TX	Cactus	Texas
	ConAgra Beef/Swift Support Ctr	M3I	02 - Chicago, IL		
	Swift & Co., Div. of ConAgra	M3IN	31 - Huntingburg, IN		
	JBS Swift & Company	M3L	21 - Greeley, CO	Greeley	Colorado

Internet

General – Establishment Size

You are here: Home > Domestic Profile > General

- Establishment Profile
- Select Establishment
- Profile Homepage
- Grants and Approvals
- Profile Summary
- Contacts
- General**
- Operating Schedule
- HACCP
- Facility
- Products
- Equipment
- Inspection Tasks
- Slaughter
- Training
- ESA WorkList
- Create FSA
- Sample Management
- Create Recall
- View Report

General

Cargill Meat Solutions Corp.
M85B

- Establishment
- Ownership
- Jurisdiction
- Exemptions
- Other**

Plans:

- Does the establishment have a written Recall Plan?
- Does the establishment have a written Food Defense Plan?

Miscellaneous:

- HACCP Establishment Size:
- Geographic Location:
 - Latitude:
 - Longitude:
- Is the establishment Outside City Corporate Limits?

List of Establishment DBA Names:

Add new DBA		
Name	Edit	Delete
Excel Corporation		
Excel Corporation(of Delaware		
Excel Meat Corporation		

Slaughter Operations



The screenshot shows the PHIS (Public Health Inspection System) interface for Slaughter Operations. At the top, there is a navigation bar with 'Home', 'About PHIS', 'My Profile', 'Help', and 'Sign Out'. Below this is a breadcrumb trail: 'You are here: Home > Domestic Profile > Slaughter'. The main content area is titled 'Slaughter' and displays the profile for 'Cargill Meat Solutions Corp.' with ID 'M85B'. A table lists two slaughter lines, each with columns for Shift, Type, Name, Class, Slaughter System, Inspection System, Max Line Speed, Staffing, Edit, and Delete. The 'Edit' icon for the first line is circled in red. A red arrow points to the 'Slaughter' menu item in the left sidebar.

EIAO/S.EIAO

Home About PHIS My Profile Help Sign Out

You are here: Home > Domestic Profile > Slaughter

Slaughter

Cargill Meat Solutions Corp.
M85B

Add new Line

Shift	Type	Name	Class	Slaughter System	Inspection System	Max Line Speed	Staffing	Edit	Delete
Shift 1	M	1265 IN AN HOUR	Swine	Chain Driven Rail	HIMP	0	0		
Shift 2	M	1265 IN AN HOUR	Swine	Chain Driven Rail	HIMP	0	0		

Establishment Profile

- Select Establishment
- Profile Homepage
- Grants and Approvals
- Profile Summary
- Contacts
- General
- Operating Schedule
- HACCP
- Facility
- Products
- Equipment
- Inspection Tasks
- Slaughter**
- Training
- ESA WorkList
- Create FSA
- Sample Management
- Create Recall
- View Report

Slaughter Operations

You are here: Home > Domestic Profile > Slaughter > Slaughter Line Details

Slaughter Line Details

Cargill Meat Solutions Corp.
M85B

Shift*:

Inspection Type*:

Line Name*: 1265 IN AN HOUR

Class*:

Slaughter System*:

Inspection System*:

Subclass*:

- Market Swine
- Roaster Swine
- Sow
- Boar/Stag Swine

Comments:

Max. Line Speed:

PHIS Home | Build# v2.3.2

Establishment Profile ▲

- Select Establishment
- Profile Homepage
- Grants and Approvals
- Profile Summary
- Contacts
- General
- Operating Schedule
- HACCP
- Facility
- Products
- Equipment
- Inspection Tasks
- Slaughter**
- Training
- ESA WorkList
- Create FSA
- Sample Management ▼
- Create Recall
- View Report

Product Information

Establishment Profile ▲

- Select Establishment
- Profile Homepage
- Grants and Approvals
- Profile Summary
- Contacts
- General
- Operating Schedule
- HACCP
- Facility
- Products
- Equipment
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- FSA WorkList
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- Sample Management ▼
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Products

Cargill Meat Solutions Corp.
M85B

Products
Volumes

Add new Product Group

HACCP Category	Finished Product Category	Species	Product Group	Volume	Edit	Delete
Heat Treated - Not Fully Cooked - Not Shelf Stable	NRTE otherwise processed meat	Swine	Not-stuffed	50,001 - 250,000		
Raw - Intact	Raw intact pork	Swine	Cuts (including Bone in and Boneless Meats)	> 600,000		
Raw - Intact	Raw intact pork	Swine	Other Intact	250,001 - 600,000		
Raw - Intact	Raw intact pork	Swine	Primals and Subprimals	> 600,000		
Raw - Non Intact	Raw ground, comminuted, or otherwise non-intact pork	Swine	Advanced Meat Recovery (AMR)	6,001 - 50,000		
Raw - Non Intact	Raw ground, comminuted, or otherwise non-intact pork	Swine	Other Non-Intact	6,001 - 50,000		
Slaughter	Raw intact pork	Swine	Carcass (including carcass halves or quarters)	> 600,000		
Slaughter	Raw intact pork	Swine	Edible Offal	50,001 - 250,000		
Slaughter	Raw intact pork	Swine	Edible Offal	50,001 - 250,000		

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Page size: 50

9 items in 1 pages



Product Information

You are here: Home > Domestic Profile > Products

Products

Cargill Meat Solutions Corp.
M85B

Products Volumes 

HACCP Volumes

Heat Treated - Not Fully Cooked - Not Shelf Stable	50,001 - 250,000
Raw - Intact	> 600,000
Raw - Non Intact	50,001 - 250,000
Slaughter	> 600,000

Save Cancel

PHIS Home | Build# v2.3.2

Establishment Profile ▲

- Select Establishment
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What questions do you have so far?



Food Safety Assessment in PHIS

FSAAs

- PHIS will facilitate and track how FSAAs are initiated, assigned, and completed
- FSA tool can be changed, added, deleted
- All EIAO responses to FSA tool will be recorded and available for instant analysis.

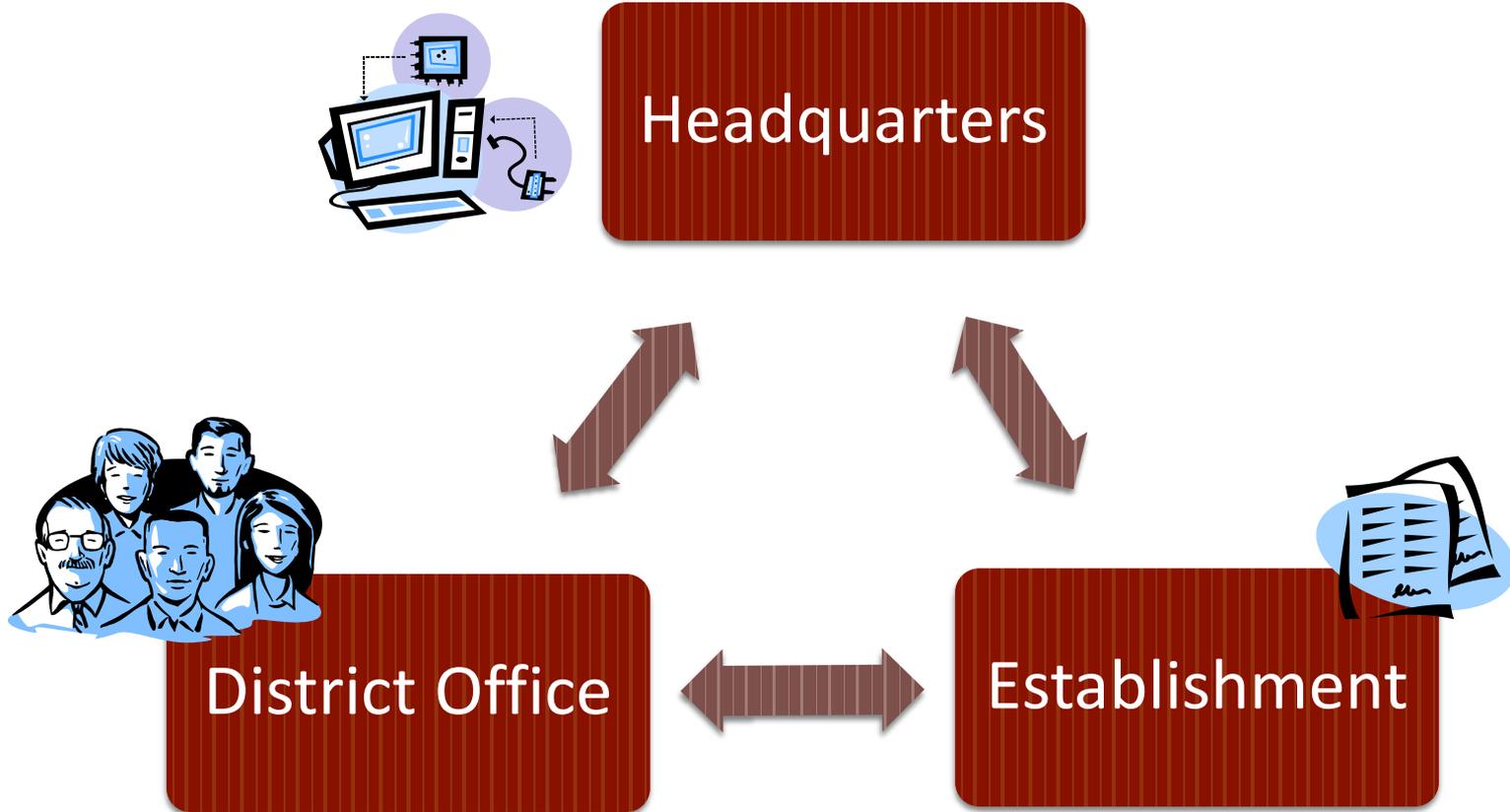


FSA's

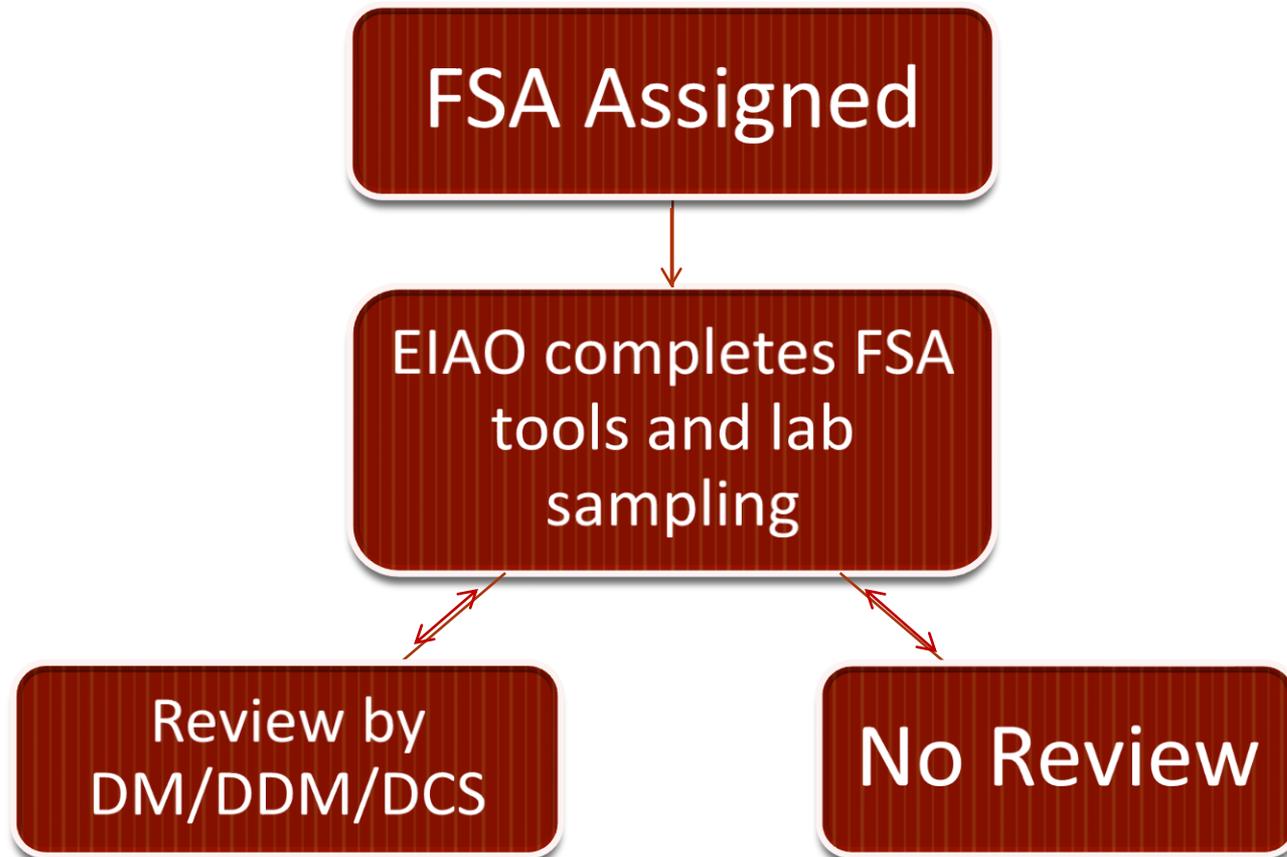
- FSA User roles
 - FSA Administrator
 - District Manager/Deputy District Manager
 - Case Specialist/ Supervisory EIAO
 - EIAO/ Supervisory EIAO



FSA Information Flows

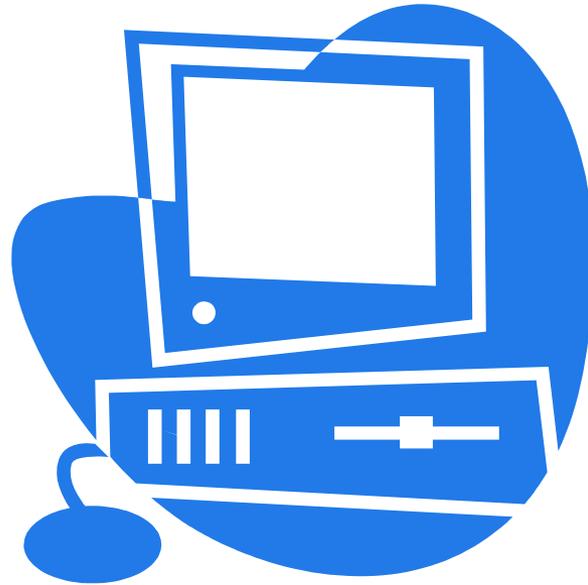


FSA Workflow



How to Complete an FSA

On Screen Demonstration



How to Complete an FSA

p.7 Open/Begin an FSA

p.8 Add FSA Tools

p.9 Complete FSA Tool

p.14 Print FSA Tools

p.25 Add Attachments

p.26 Manage MOIs

p.27 Complete FSA

p.32 Unlock FSA

p.33 Print or Save Final FSA

How to Manage Sample Collection

First, contact the lab (outside of PHIS) to
Schedule Sample Collection Date

General Process to Complete Sample Form

- Complete fields on the form
- Complete the questionnaire
- Submit the form to the lab
- Print the lab form to include with the sample

How to Manage Sample Collection

p.16-21 Add/Complete Sample Collection

This is a newer addition to PHIS, and more instruction/clarification may be provided as it is developed.

What questions do you have so far?



PHIS Reports

Reports EIAO may access

- Many reports EIAOs may access
- Types of reports will be enhanced and will be changing over time
- How to Use Reports

Current Reports Available to EIAOs

- BSE, TB, and Brucellosis APHIS Sampling Summary for a District
- Establishment Contacts and Address Lists for a District
- Establishment Contacts for a District
- Establishment Counts for a District
- Establishment Profile
- Establishment Profile - One Page
- Establishment Search
- Establishments Eligible with Products for RTE Sampling
- Grant Status for a District
- HACCP Sets for a District
- HACCP Sets for an Est
- HACCP Sets National
- HATS Detail and Summary- Est
- HATS Summary for a District
- HATS Summary for an Est
- HATS Validation Report -Est
- Humane Handling NRs for a District
- Import Facilities Directory
- In-Plant Residue Sampling Results for a District
- In-Plant Residue Sampling Results for an Establishment

Current Reports Available to EIAOs

- Inspection Directory by District
- Inspection Directory by Name
- MOI Weekly Meetings for a Circuit
- MOIs for a Circuit
- MOIs for an Establishment
- NR One Percent Sample for a District
- NR SRMs for a District
- NRs for a Circuit
- NR for a District
- NR for an Establishment
- NR Search by NR Number
- NRs from PHIS and PBIS for an Establishment
- Pending Dispositions for an Establishment
- Salmonella - Campylobacter Sampling Task Status and List for an Establishment
- Sample Collection Status for a Circuit
- Sample Collection Status for an Establishment
- Sampling Discards for a District
- Sampling Form Results for an Establishment
- Sampling Projects
- Sampling Results - RTE Salmonella

Current Reports Available to EIAOs

- Sampling Results – Est
- Sampling Schedule History with Results-Est
- Sampling Tasks Assigned by Circuit and Establishment
- Scheduled Samples with Results by District, Project, and Date
- Slaughter Daily Totals Worksheet - Est
- Slaughter Dispositions for a District
- Slaughter in-Plant Residue Sampling and PM Disposition Summary for a District
- Slaughter Total in Heads and Pounds for a District
- Slaughter Total in Heads and Pounds for an Establishment
- Task Performed by Day for a Circuit
- Task Summary and List for an Establishment
- Tasks Regulation Verified and NC Summary for a Circuit
- Tasks Regulation Verified and NC Summary for an Establishment

Public Health Risk Evaluation Report

PHRE



Public Health Risk Evaluation Report

PHRE

Public Health Risk Evaluation (PHRE) Report



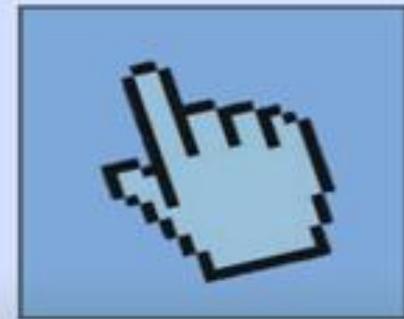
- State version in development
- Reports included Establishment Profile, MOIs, and NRs
- Future reports could include FSA history, PHR Report

Public Health Risk Evaluation Report

PHRE

How it works: PHRE Report

- Main report with hyperlinks to different reports
- Click on hyperlink and sub-reports are already filtered for establishment and dates
- Can open up all reports at the same time
- Must save individual reports, hyperlinks inactive when saved



Public Health Risk Evaluation Report

PHRE

Prompts

Reply to prompts before running the query.

- ✓ RID 403E94DC-A3A5-433F-B33E-EEDF6618C236
- ✓ RoleNumber 1250
- Enter Primary Establishment Number:
- ✓ Enter Start Date: 2/1/2015 12:00:00 AM
- ✓ Enter End Date: 8/1/2015 12:00:00 AM

RID

403E94DC-A3A5-433F-B33E-EEDF6618C236

[? More Information](#)

Select or type the values you want to return to reports for each prompt displayed here.

Run Query Cancel

Public Health Risk Evaluation Report

PHRE

Web Intelligence - Profile: PHRE_for_an_Establishment_FSI_STATE v2

Document - View - 100%

Click icon to add simple report filters

United States Department of Agriculture
Food Safety and Inspection Service

Public Health Risk Evaluation for Establishment: M104OH
Date Range from 02/01/2015 to 08/01/2015

Select report from the list and click on the link to run:

Establishment Profile	Establishment Profile
MOIs for an Establishment	MOIs for an Establishment
Noncompliance Records for an Establishment	NRC List and Summary

Cover Public Health Risk Evaluation for Establishment

Public Health Risk Evaluation Report

PHRE

Web Intelligence - EstablishmentProfileFull_FEI_STATE - Windows Internet Explorer provided by FSIS

United States Department of Agriculture
Food Safety and Inspection Service

Establishment Profile for M104OH, Harstine Meats, Inc.
42984 SR 154, Lisbon, OH 44432

District	Circuit	Establishment ID	Status	HACCP Size	Inspection Area (Sq. Ft.)
OH	OH01	125162	Active	Very Small	

Inspection Activities	Exemptions	Establishment Jurisdiction	Food Defense Plan?	Recall Plan?
Meat Processing, Meat Slaughter	Custom Processing/Custom Slaughter	State Only	Yes	Yes

HACCP Processes

HACCP Category	Volume (lb/day)
Fully Cooked - Not Shelf Stable	1 - 1,000
Heat Treated - Not Fully Cooked - Not Shelf Stable	1 - 1,000
Raw - Intact	1 - 1,000
Raw - Non Intact	1 - 1,000
Slaughter	1 - 1,000

Salmonella Categories

Product	Salmonella Category	Category Change Date

Grants

Grant Type	Grant Status	Last Application Type	GOE dit Date
Meat	Granted	New	9/15/13

Operating Schedule

Shift	Mon	Tue	Wed	Thu	Fri	Sat	Sun	Start Time	End Time
1	Yes	Yes	Yes	Yes	Yes	No	No	8:00 AM	5:00 PM

Addresses

Address Type	Address	City, State	Zip
Venue Mailing Address	42984 SR 154	Lisbon, OH	44432
Venue Physical Location	42984 SR 154	Lisbon, OH	44432

[Home](#)
[Close](#)
[Establishment Profile Full](#)

Resources

- FSA Guide
- PHIS Quick Reference Guide – Establishment Profile section
- Reports Guide

What questions
do you have?

