FY 2013 Training Sessions
Jan - March
12/17/12

Key	Course Descriptions	Key	Course Descriptions
IM:	Inspection Methods	BST	Basic Supervisor Training
EIAO:	Enforcement, Investigations, and Analysis Officer	FLST:	Front Line Supervisor Training
FI-L:	Food Inspector - Livestock	SSTP:	Supervisor Skills Training Program
FI-P:	Food Inspector - Poultry		
PHV:	Public Health Veterinarian Training Program	NRTE-RTE/SS:	Not-Ready-to-Eat-Ready-to-Eat/ Shelf Stable
PHV Mentor:	Public Health Veterinarian Mentor Training Prog.		
TP:	Thermal Processing		
EP:	Egg Products		
Imports	Imports		
ISLO:	Import Surveillance Liaison Officer Training		
OPEER SIEM:	Surveillance Investigations & Enforcement Methods		

Week of:

Jan. 7, 2013	PHV 1100 week 10 Dallas							

Jan. 14, 2013								

Jan 21, 2013 M.L. King Day								
		FSRE (PBIS) State Inspectors San -Week 1 Madison		BST Week 1 VA				

Feb 4, 2013		FSRE (PBIS) State Inspectors Raw HACCP - Week 2 Madison		BST Week 2 VA	Thermal Processing 4102 Week 1 Chicago	FI-Poultry 3102 Birmingham		
Feb 11, 2013		FSRE (PBIS) State Inspectors RTE/NRTE- Week 3 Madison		FI-Livestock 2102 State Ohio	Thermal Processing 4102 Week 2 Chicago			
Feb 18, 2013 President's Day								
Feb 25, 2013	PHV 1101 Week 1 Raleigh	Inspection Methods 1802 week 1 Dallas		Egg Products 5000 Omaha		RTE/SS 1901 Atlanta		
March 4, 2013	PHV 1101 Week 2 Raleigh	Inspection Methods 1802 week 2 Dallas		PHV Mentor 1200 DC				

March 11, 2013	In-plant Mentoring	Inspection Methods 1802 week 3 Dallas						
March 18, 2013	In-plant Mentoring	Inspection Methods 1802 week 4 Dallas						
March 25, 2013 Easter	In-plant Mentoring							
April 1, 2013	Inspection Methods 1803 week 1 Philadelphia							
April 8, 2013	Inspection Methods 1803 week 2 Philadelphia							EIAO 6000 Week 1 College Station

April 15, 2013	Inspection Methods 1803 week 3 Philadelphia							EIAO 6000 Week 2 College Station

April 22, 2013	Inspection Methods 1803 week 4 Philadelphia							EIAO 6000 Week 3 College Station

April 29, 2013	PHV 1101 week 10 Philadelphia							EIAO 6000 Week 4 College Station

Course	Description	Audience
Basic Supervisory Training for In-plant Supervisors (BST)	The Basic Supervisory Training (BST) Program for In-Plant Supervisors supports the Government Employees Training Act (GETA) which recognizes the importance of training federal employees - Title 5, United States Code, Chapter 41 and is reinforced by Executive Orders 11348 and 11491. The BST is designed to develop basic supervisory knowledge and skills critical to a supervisor's job performance. During the consecutive, two-week in-residence BST, presentations cover the regulatory enforcement aspects of being an in-plant supervisor. The program supports the Executive Summary's six Administrator priorities: *Continued Evolution of Inspection and Enforcement; Data and Risk Analysis; Food Defense; Communications; Management Controls and Efficiency; and Training, Education and Outreach*. The BST provides challenging, focused training to prepare FSIS in-plant supervisors to perform complex public health protection duties.	Field Supervisory Public Health Veterinarians (SPHVs) and Supervisory Consumer Safety Inspectors (SCSIs)
Inspection Methods	The Inspection Methods course covers the essential FSIS inspection verification tasks for newly promoted or newly hired CSIs and PHVs. This course provides training on PHIS, and includes hands-on practice using the PHIS system. This course focuses on the essential knowledge needed for the CSI position; some of the major topics covered are: 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. This course is also part of the PHV training program.	CSIs (primary), supervisors of CSIs (secondary), States participate

Entry Training for the Public Health Veterinarian (PHV)	This training program is designed to prepare the Public Health Veterinarian (PHV) to work as part of an in-plant team in establishments that slaughter different animal species and process different types of food products. The training is a ten week program focused on FSIS' mission of improving and protecting public health. There are three weeks of classroom curriculum covering FSIS as a public health regulatory agency, animal dispositions/food safety, and FSIS administrative overview; three weeks spent in the in-plant environment with an assigned PHV Mentor; and four weeks of classroom curriculum in the Inspection Methods course.	Newly hired in-plant veterinarians. State inspection program veterinarians are invited to attend.
Frontline Supervisor (FLST) "Understanding How to Apply Risk Principles in a Field Environment"	Not offered at this time	
Enforcement Investigation and Analysis Officer (EIAO)	Customized training delivered in team approach with subject matter experts from FSIS, academia, and other government agencies. The course covers food microbiology, design of food safety systems, EIAO work methods, statistical process control, sampling and testing methods, among others.	Individuals promoted/hired into EIAO position; Public Health Veterinarians, Program Investigators; States participate
Supervisor Skills Training Program (SSTP)	The Supervisor Skills Training Program (SSTP) meets the Office of Personnel (OPM) Title 5 Code of Federal Regulations Parts 410 and 412 mandates, and the technical managerial knowledge requirements to strengthen the leadership skills of FSIS new supervisors. The program also addresses issues that impact supervisors' performance of duties and responsibilities. In the split, two-week in-residence program, participants receive training to develop the personal leadership skills needed to effectively coach and mentor employees; assist employees with unacceptable performance; improve employee performance and productivity; and conduct employee performance appraisals. Individual personality assessments and individual development plans are also included in the program.	Pay Band 3, 4 and 5 Non-in-plant Supervisors and Team Leaders of 3 years or less

Food Inspector: Livestock and Poultry (FI-L & FI-P)	Provides basic information to the new FSIS Food Inspector, with an emphasis on the public health mission. The topics include new employee orientation, regulatory environment, ante and post mortem inspection, professionalism, food security overview, HACCP overview and other topics needed by the on-line inspector. There are two versions (poultry or livestock) of this training, depending on the employee's assignment.	Newly hired Food Inspectors assigned to poultry or livestock slaughter establishments. States are invited to participate.
Import Inspection	The Import Correlation is a four-day session which contains a combination of classroom and in-plant demonstration. It is intended for new OIA Import Inspectors This course is in the process of being incorporated with PHIS Imports course	Import Inspectors, ISLOs
Ready-to-Eat / Shelf-Stable (RTE/SS)	a one week course which covers topics including RTE and SS processes, hazards, controls and preventive measures, inspection verification for *Listeria monocytogenes* regulations, RTE sampling, Export, Homeland Food Defense and Non-Food Safety Consumer Protection tasks.	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. Employees who have attended either the Inspection Methods training, or FSRE RTE/NRTE HACCP training, **do not need** this course**.**
OPEER Surveillance, Investigations & Enforcement Methods Training (SIEM)	The SIEM training is a 2-week course developed from the statutes, Agency policy, and directive-based information. The training covers the Agency Mission and Roles, Agency Records, Regulatory Framework, Statutes, Amenability, Exemptions, Investigator Safety, Liaison, In-commerce Surveillance, Food Defense Surveillance, Investigations, Interviews, Evidence, Sampling, Photography, Investigative Reports, Case Referral/Disposition, Detentions, Seizures, and Criminal, Civil, and	OPEER's CID and ICAD investigators and EED compliance specialists

	Administrative Enforcement.	
PHV Mentor Training	PHV Mentor is a one week course. This training is for OFO PHVs designated as a PHV Mentor by their District Office. The training will cover the responsibilities of the PHV Mentor as part of the Entry Training for PHV program, including an overview of the PHV training program and training in mentoring skills.	Newly designated PHV Mentors or PHV Mentors who have not previously received this training.
Egg Product Training	This course will outline the duties and operating procedures of an egg inspector. Inspectors will learn how to observe the quality, type, and wholesomeness of raw materials and finished products, sanitation of premises, plant and equipment, handling of ingredients, labeling, freezing, storing, and all general operations in the processing and production of egg products in the official establishments, as well as food defense procedures. The inspector will also learn how to complete and submit all forms related to egg products inspection. Furthermore, as new inspectors, the course participants will learn basic information, including the Agency's public health mission, ethics and professionalism, and in plant safety.	Newly hired Egg Products Inspectors
Thermal Processing	This course provides an in-depth review of the role of the Consumer Safety Inspector in thermal processing (canning) assignments. The course will cover the principals of thermal processing, including the microbiology of thermally processed foods. Process equipment such as retorts and containers will also be covered. The course will also include training on deviations in processing and verification of the regulatory requirements in 9 CFR 318.300 – 318.311 and 381.300 – 381.311 for thermally processed meat and poultry products.	CSIs will have priority for registration in this course. Prior to attending the Thermal Processing course, at least <u>one</u> of the following courses is required for CSIs only: --FSRE Shelf Stable, <u>or</u> --FSRE Sanitation, Raw HACCP, & RTE/NRTE and the Industry Practices for Producing Shelf-Stable Products on AgLearn, <u>or</u> --Inspection Methods. Frontline supervisors and Enforcement Investigation Analysis Officers who have

		canning assignments in the circuit or district are also encouraged to attend.
Import Surveillance Liaison Officer Training	Not offered at this time	