

## FY 2009 Training Sessions

Key	Course Descriptions
<b>BST:</b>	Basic Supervisor Training
<b>EIAO:</b>	Enforcement, Investigations, and Analysis Officer
<b>FI-L:</b>	Food Inspector - Livestock
<b>FI-P:</b>	Food Inspector - Poultry
<b>FLETC:</b>	Federal Law Enforcement Training Center
<b>FSRE SS:</b>	FSRE Shelf Stable
<b>IVT:</b>	Intensified Verification Testing
<b>Thermal Processing:</b>	Thermal Processing
<b>EIAO for Supervisors:</b>	EIAO Work Methods for Supervisors

Key	Course Descriptions
<b>FLST:</b>	Front Line Supervisor Training
<b>FSRE:</b>	Food Safety Regulatory Essentials
<b>LADP:</b>	Leadership Assessment Development Program
<b>NSP:</b>	New Supervisor Program
<b>PHV:</b>	Public Health Veterinarian Training Program
<b>IMPORT:</b>	Import Inspection
<b>OPEER SIEM:</b>	OPEER Surveillance, Investigations & Enforcement Methods Training
<b>FSRE:</b>	Food Safety Regulatory Essentials (Online/Offline)
<b>Adv. EIAO:</b>	Advance EIAO Work Methods
<b>ISLO</b>	Import Surveillance Liaison Officer Training

**\*\* Please note that this schedule is based on current plans and that some locations and dates are tentative.**

**Week of...**

October 6, 2008	PHV Week 9 Dallas, TX Session 024	EIAO College Station, TX	LADP Shepherdstown, WV			
October 13, 2008 Columbus Day Holiday		EIAO College Station, TX				
October 20, 2008	BST West Virginia	EIAO College Station, TX	FI-Poultry Raleigh, NC Session 046	FSRE Sanitation Des Moines, IA Session 212	FSRE SS Week 1 Philadelphia, PA Session 269	FSRE (on/offline) San Jackson, MS Session 270
October 27, 2008	PHV- Week 1 Atlanta, GA Session 025	EIAO College Station, TX	FI-Livestock Omaha, NE Session 031	FSRE Raw HACCP Des Moines, IA Session 212	FSRE SS Week 2 Philadelphia, PA Session 269	FSRE (on/offline) Raw Jackson, MS Session 270
		FSRE (on/offline) San St. Louis, MO Session 271				
November 3, 2008	PHV- Week 2 Atlanta, GA Session 025	FSRE (on/offline) Raw St. Louis, MO Session 271	PHV-Mentor Washington, DC Session 007	FSRE RTE HACCP Des Moines, IA Session 212	LADP Shepherdstown, WV	
November 10, 2008 Veteran's Day	PHV In-plant Mentoring-1 Session 025					
November 17, 2008	PHV In-plant Mentoring-2 Session 025	FI-Livestock St. Louis, MO Session 032	FI-Poultry Atlanta, GA Session 047			
November 24, 2008 Thanksgiving Holiday	PHV In-plant Mentor-3					

	Session 025					
December 1, 2008	FSRE Sanitation Atlanta, GA Session 272	FLST ? West Virginia New FLS	FSRE SS Week 1 Dallas, TX Session 274	OPEER SIEM Week 1 Dallas, TX Session	FSRE (on/offline) San Fresno, CA Session 273	
December 8, 2008	FSRE Raw HACCP Atlanta, GA Session 272	FI-Poultry Little Rock, AR Session 048	FSRE SS Week 2 Dallas, TX Session 274	OPEER SIEM Week 2 Dallas, TX Session	FSRE (on/offline) Raw Fresno, CA Session 273	
December 15, 2008	FSRE RTE HACCP Atlanta, GA Session 272					
December 22, 2008 Christmas Holiday						
December 29, 2008 New Years Holiday						
January 5, 2009	PHV - Week 9 Atlanta, GA Session 025	FSRE (on/offline) San Raleigh, NC Session 222	FSRE (on/offline) San Dallas, TX Session 223	FSRE SS Week 1 Oakland, CA Session 219	FI-Livestock Albuquerque, NM Session 033	Imports Long Beach, CA Session
January 12, 2009		FSRE (on/offline) Raw Raleigh, NC Session 222	FSRE (on/offline) Raw Dallas, TX Session 223	FSRE SS Week 2 Oakland, CA Session 219	BST West Virginia	FI-Poultry Alabama Session 039
January 19, 2009 M.L. King Holiday						
January 26, 2009	FSRE Sanitation Oklahoma Session 224	FSRE (on/offline) San Atlanta, GA Session 226	FSRE (on/offline) San Jackson, MS Session 229	FLST Virginia	LPP Shepherdstown, VA	
February 2, 2009	FSRE Raw Oklahoma Session 224	FSRE (on/offline) Raw Atlanta, GA Session 226	FSRE (on/offline) Raw Jackson, MS Session 229	FSRE RTE HACCP Dallas, TX Session 228		
February 9, 2009	ISLO New Orleans, LA Session 003					
February 16, 2009 President's Day						

February 23, 2009		FSRE San Raleigh, NC Session 233	FSRE SS Week 1 Nebraska or Iowa Session 234	FSRE (on/offline) San Little Rock, AR Session 235	FLST Virginia	
March 2, 2009	PHV Week 1 Dallas, TX Session 026	FSRE Raw HACCP Raleigh, NC Session 233	FSRE SS Week 2 Nebraska or Iowa Session 234	FSRE (on/offline) Raw Little Rock, AR Session 235	FSRE (on/offline) San Harrisonburg, VA Session 237	FI-Poultry Atlanta Session 049
March 9, 2009	PHV Week 2 Dallas, TX Session 026	FSRE RTE HACCP Raleigh, NC Session 233	FSRE (on/offline) San Atlanta, GA Session 238	FI-Livestock Dallas, TX Session 034	FSRE (on/offline) Raw Harrisonburg, VA Session 237	
March 16, 2009	PHV In-plant Mentoring-1 Session 026	FSRE (on/offline) San Kansas City, MO Session 240	FSRE (on/offline) Raw Atlanta, GA Session 238			
March 23, 2009	PHV In-plant Mentoring-2 Session 026	FSRE (on/offline) Raw Kansas City, MO Session 240				
March 30, 2009	PHV In-plant Mentoring-3 Session 026	FSRE SS Week 1 Pennsylvania Session 241	FI-Poultry Harrisonburg, VA Session 050			
April 6, 2009	FSRE Sanitation Dallas, TX Session 242	FSRE SS Week 2 Pennsylvania Session 241	FSRE (on/offline) San Raleigh, NC Session 250	FI-Livestock St. Louis, MO Session 035	LPP Shepherdstown, VA	
April 13, 2009	FSRE Raw HACCP Dallas, TX Session 242	FSRE (on/offline) San Omaha, NE Session 251	FSRE (on/offline) Raw Raleigh, NC Session 250	BST Shepherdstown, WV	Imports Boston Session	
April 20, 2009	FSRE RTE HACCP Dallas, TX Session 242	FSRE (on/offline) Raw Omaha, NE Session 251	FSRE (on/offline) San Jackson, MS Session 252			
April 27, 2009	PHV Week 9 Dallas, TX Session 026	FLST Virginia	FSRE (on/offline) Raw Jackson, MS Session 252			
May 4, 2009	FSRE (on/offline) San Atlanta, GA Session 255	FSRE SS Week 1 Oakland Session 256	FSRE (on/offline) San Harrisonburg, VA Session 258	FI-Poultry Little Rock, AR Session 051		
May 11, 2009	FSRE (on/offline) Raw Atlanta, GA Session 255	FSRE SS Week 2 Oakland Session 256	FSRE (on/offline) Raw Harrisonburg, VA Session 258	FI-Livestock Raleigh Session 036		
May 18, 2009						

May 25, 2009 Memorial Day						
June 1, 2009	FSRE San Missouri or Illinois Session 259	FSRE (on/offline) San Dallas, TX Session 260				
June 8, 2009	FSRE Raw HACCP Missouri or Illinois Session 259	FSRE (on/offline) Raw Dallas, TX Session 260	FSRE (on/offline) San Raleigh, NC Session 263	ISLO Buffalo, NY Session 004		
June 15, 2009	FSRE RTE HACCP Missouri or Illinois Session 259	FI-Livestock Omaha, NE Session 037	FSRE (on/offline) Raw Raleigh, NC Session 263			
June 22, 2009	FI-Poultry Alabama Session 052					
June 6, 2009 Independence Day	NSP Shepherdstown					
July 13, 2009	PHV Week 1 Omaha, NE Session 027	FSRE SS Week 1 Atlanta, GA Session 264	FSRE (on/offline) San Harrisonburg, VA Session 268	Imports Chicago, IL Session		
July 20, 2009	PHV Week 2 Omaha, NE Session 027	FSRE SS Week 2 Atlanta, GA Session 264	FSRE (on/offline) Raw Harrisonburg, VA Session 268	FSRE (on/offline) San Jackson, MS Session 275		
July 27, 2009	PHV In-plant Mentoring-1 Session 027	FSRE Sanitation Atlanta, GA Session 276	BST Shepherdstown, WV	FSRE (on/offline) Raw Jackson, MS Session 275	FSRE (on/offline) San St. Louis, MO Session 277	FI-Poultry Raleigh Session 053
August 3, 2009	PHV In-plant Mentoring-2 Session 027	FSRE Raw HACCP Atlanta, GA Session 276			FSRE (on/offline) Raw St. Louis, MO Session 277	
August 10, 2009	PHV In-plant Mentoring-3 Session 027	FSRE RTE HACCP Atlanta, GA Session 276	FSRE (on/offline) San Raleigh, NC Session 278	FI-Livestock Missouri Session 038	LADP Shepherdstown, WV	
August 17, 2009	FSRE Sanitation Omaha, NE Session 279	NSP Shepherdstown	FSRE (on/offline) Raw Raleigh, NC Session 278			

August 24, 2009	FSRE Raw HACCP Omaha, NE Session 279	FSRE (on/offline) San Atlanta, GA Session 280	FSRE SS Week 1 Pennsylvania Session 281			
August 31, 2009	FSRE RTE HACCP Omaha, NE Session 279	FSRE (on/offline) Raw Atlanta, GA Session 280	FSRE SS Week 2 Pennsylvania Session 281			
September 7, 2009 Labor Day						
September 14, 2009	PHV Week 9 Omaha, NE Session 027	FSRE (on/offline) San Dallas, TX Session 282	FSRE (on/offline) San Harrisonburg, VA Session 283	FI-Poultry Atlanta Session 054	LADP Shepherdstown, WV	Imports Jacksonville, FL Session
September 21, 2009		FSRE (on/offline) Raw Dallas, TX Session 282	FSRE (on/offline) Raw Harrisonburg, VA Session 283	FI-Livestock Des Moines, IA Session 039		
September 28, 2009						
October 5, 2009						
October 12, 2009 Columbus Day						
October 19, 2009						
October 26, 2009						
November 2, 2009						
November 9, 2009						
November 16, 2009						
November 23, 2009						

Course	Description	Audience
		Field Supervisory Public

Course	Description	Audience
<b>Basic Supervisory Training for In-plant Supervisors (BST)</b>	BST is customized training designed to meet the needs of field in-plant supervisors. This one-week course provides basic supervisory survival knowledge and skills critical to becoming highly successful. It offers a blend of regulatory/enforcement aspects of being an in-plant supervisor and other supervisory issues such as performance management, IPPS, labor and employee relations and civil rights. The training is delivered by FSIS experts and OPM contractors.	Field Supervisory Public Health Veterinarians and Supervisory Consumer Safety Inspectors
<b>Food Safety Regulatory Essentials (FSRE)</b>	Verification of day-to-day implementation of establishments' food safety systems; updated with recent policy issuances ( <i>Lm</i> Directive, <i>E. coli</i> 0157:H7, BSE, etc.), and shelf stable training.	CSIs (primary), supervisors CSIs (secondary), States participate
<b>Entry Training for the Public Health Veterinarian (PHV)</b>	FSIS has tailored a training program 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 – Entry Training for PHV – is a nine week program which is focused on FSIS' mission of improving and protecting public health. The three weeks classroom curriculum is designed to cover three main categories: FSIS as a public health regulatory agency, animal dispositions/food safety, and FSIS administrative overview. The other six weeks consist of three weeks spent in the plant environment with an assigned mentor and three weeks of Food Safety Regulatory Essentials (FSRE) training.	Newly hired in-plant veterinarians, States to be invited to participate in FY0
<b>Frontline Supervisor (FLST)</b>	Customized training delivered in team approach with contractor and FSIS experts; includes exercises to enhance knowledge and skill in identifying and managing administrative enforcement and public health regulatory issues, and training on leadership and management of multidisciplinary teams.	FY-07 Advanced Frontline Supervisor Training
<b>Enforcement Investigation and Analysis Officer (EIAO)</b>	Customized training delivered in team approach with contractor and FSIS experts; covers food microbiology, design of food safety systems, EIAO work methods, epidemiology, statistical process control, etc.	Individuals promoted/hired into EIAO position; Public Health Veterinarians, Program Investigators; States participate
<b>Federal Law Enforcement Training Center (FLETC)</b>	Three different courses customized and team taught with contractor; covers regulatory safety and self defense, regulatory enforcement and advanced investigations.	PI Supervisors; States participate

<b>Leadership Assessment Development Program (LADP)</b>	Customized training delivered by contractor; includes 360 degree leadership assessment, project assignment, and leadership training.	Various program area supervisors; experience with supervision; GS-14 and above
<b>Intensified Verification Testing (IVT)</b>	Intensified Verification Testing is intended for FSIS, OFO employees designated by their districts to perform Intensified Verification Testing of establishments for <i>Listeria monocytogenes</i> . This course provides background information about <i>Listeria</i> and teaches product and product contact surface sampling techniques.	

<b>New Supervisor Program (NSP)</b>	<p>The Center for Learning (CL) in 2007 New Supervisor Program (NSP) includes a redesigned "blended learning" format. The redesigned program will include 4 weeks of on-line learning and 1 week of in-residence classroom training at the OPM Denver Center for 40 enrolled participants.</p> <p>A key aspect with the on-line training is that enrolled participants can participate from their workstation or laptop, from home, work, and during travel. The traditional NSP curriculum is maintained in the redesign and includes FSIS specific training in the areas of pay and leave; performance management; work life issues; EEO and civil rights; budget; labor and employee relations, and workers compensation. In addition, participants receive supervisory skills training in conflict management; problem solving; team building; leadership skills; coaching and dealing with difficult employees. Individual personality assessments, individual development plans, and multi-rater assessments are also included in the program.</p>	<p>Various program area supervisors; new to supervision; GS 12-14</p>
<b>Food Inspector: Livestock and Poultry (FI-L &amp; FI-P)</b>	<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.</p>	<p>Newly hired Food Inspectors assigned to poultry or livestock slaughter establishments. States are invited to participate in 2007.</p>
<b>FSIS Computer Training</b>	<p>Basic training on how to use the FSIS computer. Contains information on Windows, Help System, Microsoft Office and Outlook, Notebook assembly and hardware review, PC-Dials and ISYS, job-specific software and utilities, software downloads, Form Flow electronic forms, PBIS for inspectors and Internet Explorer.</p>	
<b>Import Inspection</b>	<p>The Import Correlation is a four-day session which contains a combination of classroom and in-plant demonstration. It is intended for OIA Import Inspectors who have successfully completed all 22 modules in the Computer Based Training "Imports Inspection."</p>	

<b>FSRE Shelf Stable (SS)</b>	<p>FSRE Shelf Stable is targeted for OFO Consumer Safety Inspectors who will be performing inspection verification activities at establishments which produce shelf stable products. Shelf stable products includes canned and other products such as dry, semi-dry or fermented meat and poultry products, ISP codes 03D, 03E and 03F. CSIs must have previously completed the 3-week FSRE session in order to enroll.</p>	<p>OFO Consumer Safety Inspectors</p>
<b>OPEER Surveillance, Investigations &amp; Enforcement Methods Training (SIEM)</b>	<p>The SIEM training is a 3-week course developed from the statutes, Agency policy and directive-based information, and subject matter experts. The training covers the Agency Mission and Roles, 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 Administrative Enforcement. It also provides information on Agency</p>	

Records, Information Systems, Recalls, Consumer Complaints, Food-borne Illness/Outbreak Investigation and Non-routine Incident Response.

**Advanced EIAO Work Methodology**

This course will cover a new data collection and reporting methodology being implemented in FSIS for Enforcement Investigations and Analysis Officers (EIAO's) to use when conducting comprehensive food safety assessments. The new methodology is designed to improve overall data collection and to provide a uniform and consistent means for collecting information and completing final FSA reports. The new data collection and reporting methodology places more focus on the relative risks associated with an establishment's production practices and overall food safety systems. The course will include information regarding a new "question and answer" format designed to collect comprehensive information pertaining to an establishment's HACCP processes and General Sanitation. It will also include case studies and training regarding how to complete an analysis of the information collected and to make a regulatory recommendation. In addition, it will address new logistics and requirements for completing and submitting completed FSA reports to the District Office.

Full-time EIAO's, Case Specialists, and EIAO-trained Public Health Veterinarians, and for select Deputy District Managers. Appropriate State personnel

<p><b>Thermal Processing</b></p>	<p>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.</p>	<p>Prerequisite Course for CSI's only- FSRE Shelf Stable. Front line Supervisors and Enforcement Investigation Analysis Officers who have canning assignments in the circuit or District are also encouraged to attend</p>
<p><b>EIAO Work Methods for Supervisors</b></p>	<p>This course provides an overview of the role of the Enforcement Investigations and Analysis Officers (EIAO) and the methods they use to conduct comprehensive assessments of establishments' food safety systems (FSAs) and to prepare documentation supporting administrative enforcement actions. The course covers the statutory authorities, Rules of Practice, the comprehensive FSA methodology, administrative enforcement process, SBREFA, and EIAO activities relating to recalls and consumer complaints</p>	<p>FSIS and State employees who have not completed the four-week EIAO training program, but who need to be familiar with the EIAO's work methods, because they either supervise EIAO's or perform work which requires interaction with EIAO's and understanding of their work products.</p>
<p><b>Import Surveillance Liaison Officer Training</b></p>	<p>The session covers a variety of topics focused on ISLO responsibilities including: import product surveillance; communications; amenability; photographic evidence; recalls; detentions and seizures; egg products; and various database surveillance activities related to the importation of meat, poultry, and processed egg products into the United States. The session is</p>	<p>Newly appointed ISLOs and ISLOs who will benefit from this constantly updated training due to changes in international policies and import laws. ISLOs who</p>



designed to equip ISLOs with essential knowledge and skills to carry out the Agency's mission to ensure that imported meat and egg products distributed in commerce are safe, wholesome, correctly labeled, and secure from threats or intentional acts.

import laws. ISLOs who attend this session should have successfully completed the Import Inspection Correlation session.