

FY 2012 Training Sessions 5-11-12

Key	Course Descriptions	Key	Course Descriptions
BST:	Basic Supervisor Training	FLST:	Front Line Supervisor Training
EIAO:	Enforcement, Investigations, and Analysis Officer	FSRE:	Food Safety Regulatory Essentials
FI-L:	Food Inspector - Livestock	LADP:	Leadership Assessment Development Program
FI-P:	Food Inspector - Poultry	NSP:	New Supervisor Program
FSRE SS:	FSRE Shelf Stable	IMPORT:	Import Inspection
FSRE OLOL:	Food Safety Regulatory Essentials (Online/Offline)	ISLO:	Import Surveillance Liaison Officer Training
PHV:	Public Health Veterinarian Training Program	OPEER SIEM	Surveillance Investigations & Enforcement Methods
Adv. EIAO Methodology	Advanced EIAO Methodology	Thermal Processing	Thermal Processing
IVT	Intensified Verification Training	Egg Products	Egg Products
PHV Mentor	Public Health Veterinarian Mentor Training Prog.		

Week of:

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Oct. 10, 2011 Columbus Day				EIAO 6000 Week 1 College Station				
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Oct. 17, 2011 PHIS Session 11 Week 1			FSRE 1500 week 1 Atlanta	EIAO 6000 Week 2 College Station		PHIS 1900 A wk 1 Burbank	PHIS 1903A wk 1 Dallas	PHIS 1906A wk 1 Philadelphia
						PHIS 1901B wk 1 Burbank	PHIS 1904B wk 1 Dallas	PHIS 1907B wk 1 Philadelphia
						PHIS 1902C wk 1 Burbank	PHIS 1905C wk 1 Dallas	PHIS 1908C wk 1 Philadelphia
						PHIS 1909D wk 1 Burbank		

Oct. 24, 2011 PHIS Session 11 Week 2	PHV 1100 Week 1 Omaha		FSRE 1500 week 2 Atlanta	EIAO 6000 Week 3 College Station		PHIS 1900 A wk 2 Burbank	PHIS 1903A wk 2 Dallas	PHIS 1906A wk 2 Philadelphia
						PHIS 1901B wk 2 Burbank	PHIS 1904B wk 2 Dallas	PHIS 1907B wk 2 Philadelphia
						PHIS 1902C wk 2 Burbank	PHIS 1905C wk 2 Dallas	PHIS 1908C wk 2 Philadelphia
						PHIS 1909D wk 2 Burbank		

Oct. 31, 2011	PHV 1100 Week 2 Omaha		FSRE 1500 week 3 Atlanta	EIAO 6000 Week 4 College Station				
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Nov. 7, 2011 Veteran's Day	PHV 1100 In-plant mentoring wk 1							
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Nov. 14, 2011	PHV 1100 In-plant mentoring wk 2	FI-Livestock 2100 St. Louis	FI-Poultry 3100 Atlanta	Imports 7000 Jacksonville				
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Nov. 21, 2011 Thanksgiving Holiday	PHV 1100 In-plant mentoring wk 3							
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Nov. 28, 2011 PHIS Session 12 Week 1	FSRE 1501 week 1 Omaha	FSRE 1700 week 1 Shelf-stable Chapel Hill, NC				PHIS 1910 A wk 1 Burbank	PHIS 1913A wk 1 Dallas	PHIS 1916A wk 1 Philadelphia
						PHIS 1911B wk 1 Burbank	PHIS 1914B wk 1 Dallas	PHIS 1917B wk 1 Philadelphia
						PHIS 1912C wk 1 Burbank	PHIS 1915C wk 1 Dallas	PHIS 1918C wk 1 Philadelphia

Dec. 5, 2011 PHIS Session 12 Week 2	FSRE 1501 week 2 Omaha	FSRE 1700 week 2 Chapel Hill, NC Shelf-stable					PHIS 1910 A wk 2 Burbank	PHIS 1913A wk 2 Dallas	PHIS 1916A wk 2 Philadelphia
							PHIS 1911B wk 2 Burbank	PHIS 1914B wk 2 Dallas	PHIS 1917B wk 2 Philadelphia
							PHIS 1912C wk 2 Burbank	PHIS 1915C wk 2 Dallas	PHIS 1918C wk 2 Philadelphia
							PHIS 1919D wk 2 Burbank		

Dec. 12, 2011	FSRE 1501 week 3 Omaha								
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Dec. 19, 2011									
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Dec. 26, 2011 Christmas Holiday									
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Jan. 2, 2012 New Year Holiday								
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Jan. 9, 2012	PHV 1100 week 9							
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Jan. 16, 2012 M.L. King Day								
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Jan 23, 2012				FSRE 1503 Week 1 - San State Inspectors Ohio		PHIS Make-Up Session A Philadelphia – wk 1		
Jan 30, 2012				FSRE 1503 Week 2 - Raw State Inspectors Ohio		PHIS Make-Up Session A Philadelphia – wk 2		
Feb 6, 2012	FI-Livestock 2101 Chicago	Egg Products 5000 Omaha		FSRE 1503 Week 3 – RTE/NRTE State Inspectors Ohio	BST 9001 Week 1 Herndon, VA	PHIS Make-Up Session A Dallas – wk 1 PHIS Make-Up Session B Dallas– wk 1		

Feb 13, 2012					BST 9001 Week 2 Herndon, VA	PHIS Make-Up Session A Dallas – wk 2		
						PHIS Make-Up Session B Dallas– wk 2		
Feb 20, 2012 President's Day								
Feb 27, 2012	PHV 1101 Week 1 Des Moines		Revised FSRE 1400/PHIS 9000 Week 1 - San Atlanta	FI-Poultry 3101 Raleigh				
March 5, 2012	PHV 1101 Week 2 Des Moines		Revised FSRE 1400/PHIS 9000 Week 2 – Raw HACCP Atlanta					
March 12, 2012	In-plant Mentoring 1101		Revised FSRE 1400/PHIS 9000 Week 3 - PHIS Atlanta					
March 19, 2012	In-plant Mentoring 1101		Revised FSRE 1400/PHIS 9000 Week 4 - PHIS Atlanta	FI-Livestock 2102 Dallas	FSRE 1300 Week 3 only (revised) Denver	FSRE 1505 Week 1 – San (PBIS) State Inspectors Ohio		

March 26, 2012	In-plant Mentoring 1101	PHV Mentor 1200 Alexandria, VA				FSRE 1505 Week 2 – Raw (PBIS) State Inspectors Ohio		
April 2, 2012	Revised FSRE 1504 Week 1 (San) Des Moines				FI-Poultry 3102 Atlanta	FSRE 1505 Week 3 – RTE/NRTE (PBIS) State Inspectors Ohio		
April 9, 2012	Revised FSRE 1504 Week 2 (HACCP) Des Moines		FSRE 1301 Week 3 only (revised) Atlanta					
April 16, 2012	Revised FSRE 1504 Week 3 (RTE/NRTE) Des Moines					EIAO 6001 Week 1 College Station		

April 23, 2012	PHV 1101 week 9 Des Moines		Revised FSRE 1403/PHIS 9003 Week 1 - San Dallas	FI-Livestock 2103 St. Louis		EIAO 6001 Week 2 College Station		
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April 30, 2011	PHIS Imports 9006 Week 1 Dallas		Revised FSRE 1403/PHIS 9003 Week 2 – Raw HACCP Dallas		FI-Poultry 3103 Philadelphia	EIAO 6001 Week 3 College Station	BST 9002 Week 1	
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May 7, 2012	PHIS Imports 9007 Week 2 Dallas		Revised FSRE 1403/PHIS 9003 Week 3 – PHIS Dallas		PHIS 9004 (PHVs have priority) Dallas	EIAO 6001 Week 4 College Station	BST 9002 Week 2 Bessyoung	
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May 14, 2012	PHIS Imports 9008 Week 3 Dallas		Revised FSRE 1403/PHIS 9003 Week 4 -PHIS Dallas		PHIS 9004 (PHVs have priority) Dallas			
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May 21, 2012								
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May 28, 2012 Memorial Day								
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June 4, 2012	PHV 1102 Week 1 Philadelphia	Revised FSRE 1405/PHIS 9005 Week 1 - San Atlanta		FSRE 1305 Week 3 only Dallas				
June 11, 2012	PHV 1102 Week 2 Philadelphia	Revised FSRE 1405/PHIS 9005 Week 2 – Raw HACCP Atlanta		FSRE 1507 Week 1 – San (PBIS) State Inspectors Wisconsin		Thermal Processing 4100 Raleigh (Cary) Week 1		
June 18, 2012	PHV 1102 In-plant mentoring wk 1	Revised FSRE 1405/PHIS 9005 Week 3 – PHIS Atlanta		FSRE 1507 Week 2 – Raw HACCP (PBIS) State Inspectors Wisconsin	FI-Livestock 2104 Omaha	Thermal Processing 4100 Raleigh (Cary) Week 2		
June 25, 2012	PHV 1102 In-plant mentoring wk 2	Revised FSRE 1405/PHIS 9005 Week 4 -PHIS Atlanta		FSRE 1507 Week 3 – RTE/NRTE (PBIS) State Inspectors Wisconsin	FI-Poultry 3104 Raleigh			
July 2, 2012 Independence Day	PHV 1102 In-plant mentoring wk 3							

July 9, 2012	Revised FSRE 1505 Week 1 (San) Philadelphia		FI-Poultry 3105 Birmingham	FSRE 1306 Week 3 only Atlanta				
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July 16, 2012	Revised FSRE 1505 Week 2 (HACCP) Philadelphia							
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July 23, 2012	Revised FSRE 1505 Week 3 (RTE/NRTE) Philadelphia		FI-Livestock 2105 Des Moines					
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July 30, 2012	PHV 1102 Week 9 Philadelphia			Egg Products 5001 Omaha	BST 9003 Week 1			
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August 6, 2012		Inspection Methods 1800 Week 1 Dallas			BST 9003 Week 2			
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August 13, 2012		Inspection Methods 1800 Week 2 Dallas		PHIS 9100 (PHVs have priority) Week 1 Dallas				
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August 20, 2011		Inspection Methods 1800 Week 3 Dallas		PHIS 9100 (PHVs have priority) Week 2 Dallas				
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August 27, 2012		Inspection Methods 1800 Week 4 Dallas						
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Sept 3, 2012 Labor Day								
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Sept 10, 2012		Thermal Processing 4101 Week 1 Denver		FI-Poultry 3106 Jackson	FI-Livestock 2106 Chicago (Tentative)		ISLO/SIEM XXXX Omaha	
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Sept 17, 2012		Thermal Processing 4101 Week 2 Denver	PHV Mentor 1201 D.C.				ISLO/SIEM XXXX Omaha	
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Sept 24, 2012								
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Oct 1, 2012								
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Oct 8, 2012 Columbus Day								
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Oct 15, 2012								
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Oct 22, 2012								
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Oct 29, 2012								
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Course	Description	Audience
Basic Supervisory Training for In-plant Supervisors (BST)	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
Food Safety Regulatory Essentials (FSRE)	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 of CSIs (secondary), States participate
Entry Training for the Public Health Veterinarian (PHV)	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 FY07
Frontline Supervisor (FLST) "Understanding How to Apply Risk Principles in a Field Environment"	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
Enforcement Investigation and Analysis Officer (EIAO)	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
Leadership Assessment	Customized training delivered by	Various program area

<p>Development Program (LADP)</p>	<p>contractor; includes 360 degree leadership assessment, project assignment, and leadership training. 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>supervisors; experience with supervision; GS-14 and above</p>
<p>New Supervisor Program (NSP)</p>	<p>The Center for Learning (CFL) FY 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>

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 in 2007.
Import Inspection	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."	Import Inspection
FSRE Shelf Stable (SS)	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.	OFO Consumer Safety Inspectors
OPEER Surveillance, Investigations & Enforcement Methods Training (SIEM)	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 Records, Information Systems, Recalls, Consumer Complaints, Food-borne Illness/Outbreak Investigation and Non-routine Incident	OPEER Surveillance, Investigations & Enforcement Methods Training (SIEM)

	Response.	
Advanced EIAO Work Methodology	<p>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.</p>	<p>Full-time EIAO's, Case Specialists, and EIAO-trained Public Health Veterinarians, and for select Deputy District Managers. Appropriate State personnel</p>
Egg Product Training	<p>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</p>	<p>Newly hired Egg Products Inspectors</p>

	public health mission, ethics and professionalism, and in plant safety.	
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.	Prerequisite Course for CSI's only- FSRE Shelf Stable. Front line Supervisors and Enforcement Investigation Analysis Officers, and Deputy District Managers who have canning assignments in the circuit or District are also encouraged to attend
Import Surveillance Liaison Officer Training	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 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.	Newly appointed ISLOs and ISLOs who will benefit from this constantly updated training due to changes in international policies and import laws. ISLOs who attend this session should have successfully completed the Import Inspection Correlation session.