

Technical Instructions for Ready-to-Eat/Shelf Stable Inspection Self-Paced Training Course

Welcome to the Ready-to-Eat/Shelf Stable Inspection Self-Paced Training Course! These instructions will guide you through how to connect and use the functions in the FSIS Training site.

For Technical Assistance:

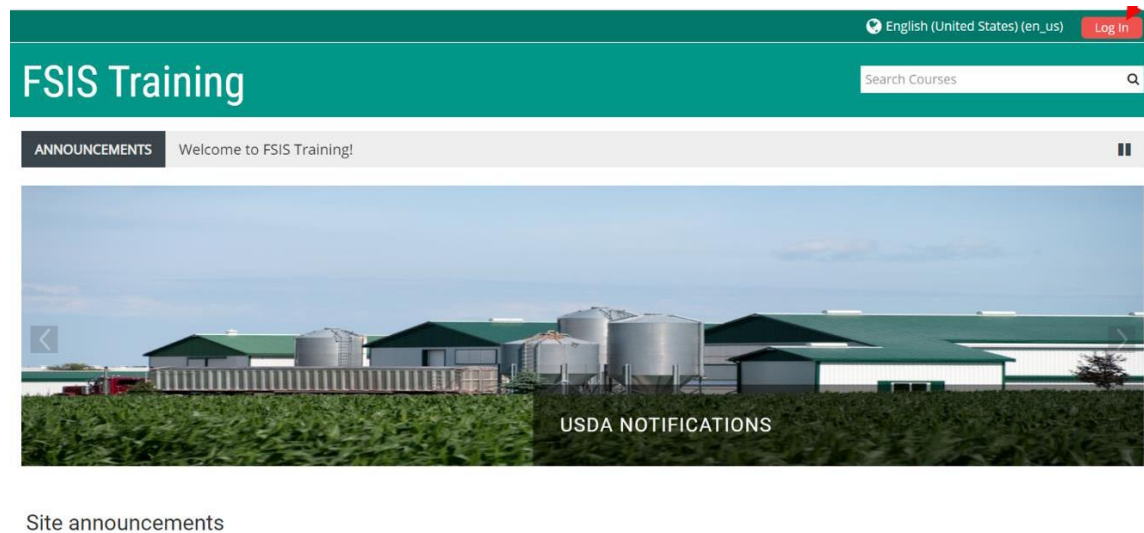
- Send chat message to “All Panelists”
- Call: 1- 833- ASK- OEED during class hours
- Email (or text): CFLHelpDesk@usda.gov
- Please do not contact the CEC Central Help Desk for technical assistance with this class

FSIS Training Site Technical Instructions

You will navigate through the training material and spend time reviewing the course materials at your own pace and independently in the FSIS Training site (commonly referred to as “Moodle”). The following instructions will help you log into and navigate the site.

Logging In:

- Open your preferred internet browser (Google Chrome or Mozilla Firefox work best).
- Type or paste the FSIS Training Site URL into the browser window:
<https://fsistraining.fsis.usda.gov>.
- This will take you to the training site, where you will first click the Log In button in the upper righthand corner.



- Enter a username and password, then click **Log In**. Remember to save your username and password! (You will not be able to log in to Moodle again without it.) Follow any instructions for notifying CFL Class Registration of your new Moodle account.

English (United States) (en_us) [Log in](#)

FSIS Training

Log in

Username

Password

☒ Remember username

[Log in](#)

[Forgotten your username or password?](#)

Cookies must be enabled in your browser ⓘ

Some courses may allow guest access

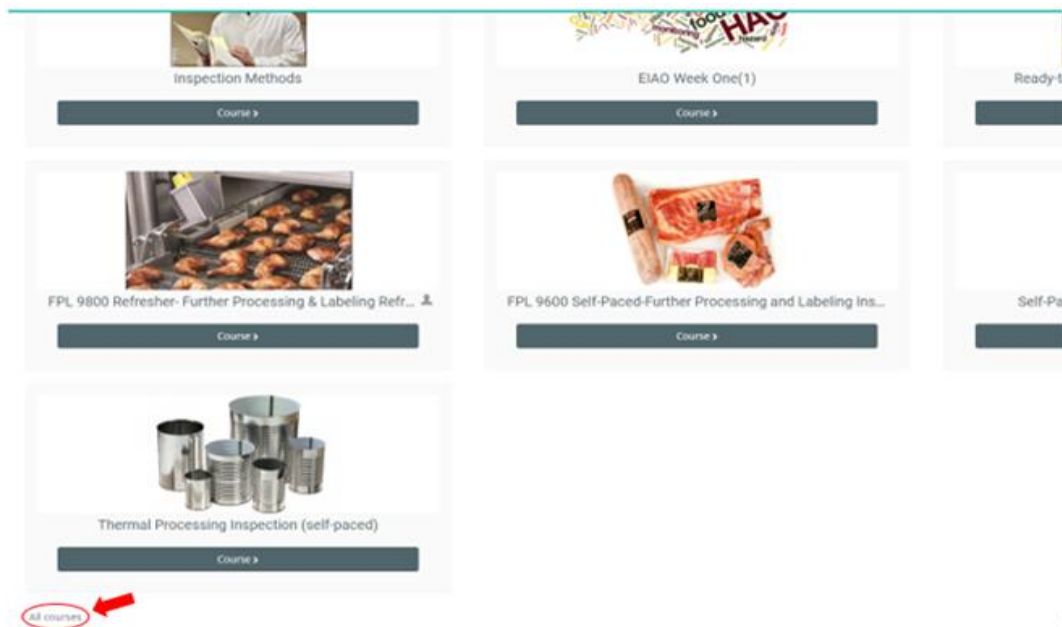
[Log in as a guest](#)

Is this your first time here?

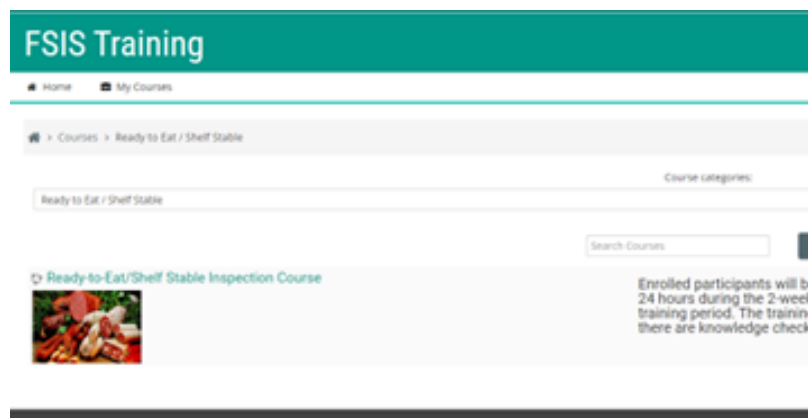
After your account is successfully created, please notify CFL by sending an email to: CFL.ClassRegistration@usda.gov. After your account is validated, you will be able to login and enroll in available courses.

Navigating the FSIS Training Site:

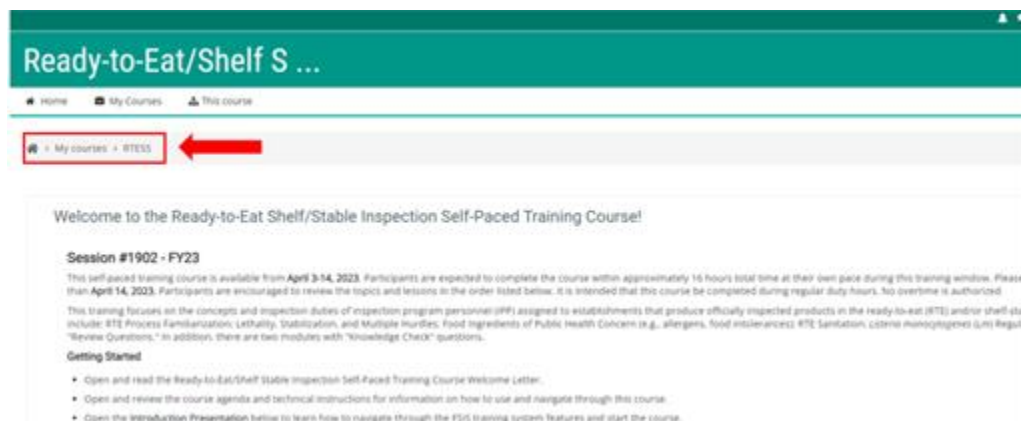
- Once logged in to the FSIS Training Site, scroll down to find the **Ready-to-Eat/Shelf Stable Inspection Course** and click on the gray **Course** button. **NOTE:** If you do not see the button for the course, scroll down and click on the “All courses” link near the bottom left corner of the page. Click on the **Ready-to-Eat/Shelf Stable** course link in the displayed list.



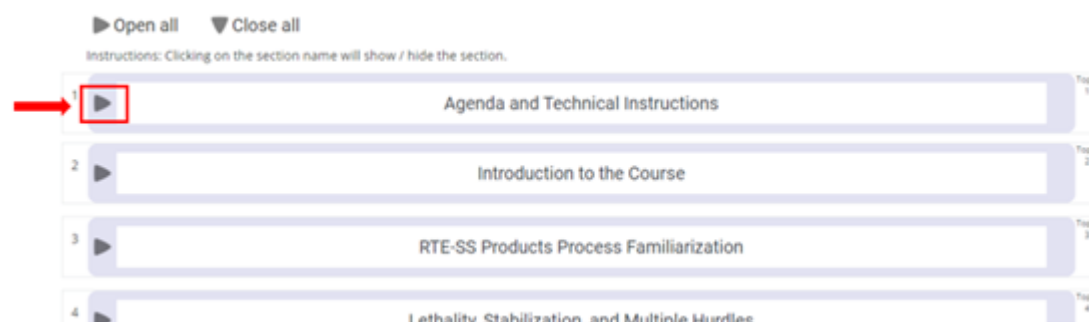
- A window displaying the link to the **Ready-to-Eat/Shelf Stable Inspection Course** will open. Click on the link.



- This link will take you to the homepage for the current self-paced course. Note the “breadcrumb” trail at the top of the screen. This is one way you can navigate back and forth throughout the course.



- After you scroll down through the Welcome instructions, you will see the course topics and modules. Clicking the arrow icon on the left-hand side of each topic block will enable you to view the agenda and technical instructions documents, course objectives, and individual training modules.



- Open individual training modules by clicking on the topic title (denoted with the black-and-white **H5P** icons).

► Open all ▼ Close all

Instructions: Clicking on the section name will show / hide the section.

1

► Agenda and Technical Instructions

Topic 1


2

▼ Introduction to the Course


Topic 2

Course Objectives

1. Identify process steps relating to the safety of Fully Cooked-Not Shelf Stable (FCN/SS), Heat Treated-Shelf Stable (HTSS), and Not Heat Treated-Shelf Stable (NHTSS) products.
2. Identify factors requiring control at key process steps to meet standards for safety and product identity.
3. State the compliance guidelines frequently used to support lethality, stabilization and multiple hurdles in the establishment's food safety systems.
4. Explain how multiple hurdles are used in a food safety system.
5. Describe how inspectors verify that establishments have support for their lethality, stabilization and multiple hurdles food safety systems.
6. Describe effective methods of sanitation in Ready-to-Eat processing environments.
7. Identify the pathogens of concern associated with sampling of Ready-to-Eat (RTE) product.
8. Describe the steps for performing a Ready-to-Eat sampling task.

 Introduction to the RTE-SS Inspection Self-Paced Training Course

←



- The “Introduction to the RTE-SS Inspection Self-Paced Training Course” module will demonstrate more of the features of the FSIS Training Site.