**FOOD INSPECTOR ACCELERATED PROMOTION ON THE JOB TRAINING CHECKLIST**

**SUPERVISOR INSTRUCTIONS:**

Discuss the topics listed on this form with the food inspector.

Place supervisory and employee initials to indicate that inspector has demonstrated an acceptable level of knowledge in each item.

If an item does not apply, check "N/A".

The printed name and signature of supervisor, and employee are to appear where indicated.

This copy of the form is to be sent to the District Office to receive credit for completion and maintained in the employee's file at the immediate supervisory level.

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| --- | --- | --- |
| **Printed Name of Employee** |  | **Training Start Date:** |
| **Printed Name of Supervisor** |  |  |  |  |
|  | **Competency** | **Empl. Initials** | **Super. Initials** | **N/A** |
| **Statutory** **Authority** | 1. Can differentiate between directive and notices.
 |  |  |  |
|  | 1. Can define due process and noncompliance.
 |  |  |  |
|  | 1. Understands the job duties of a food inspector and where FSIS gets the authority to perform these duties.
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| **Microbiology & SRM’s** | 1. Is knowledgeable of the different types of microbes of food safety concern.
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|  | 1. Understands the significance of SRM’s.
 |  |  |  |
| **Safety and Health** | 1. Understands the importance of Lockout/Tagout.
 |  |  |  |
|  | 1. Demonstrates safe working habits and knows how to report safety concerns.
 |  |  |  |
|  | 1. Knows how to respond to and address heat/cold stress.
 |  |  |  |
|  | 1. Understands the importance of PPE and knows how to properly wear PPE.
 |  |  |  |
| **Livestock Inspection** | 1. Knows how to perform antemortem inspection (observing animals in motion and in rest).
 |  |  |  |
|  | 1. Knows how to apply the appropriate disposition to an animal/carcass on antemortem and postmortem inspection (pass, retain and condemn).
 |  |  |  |
|  | 1. Is aware of the regulatory requirements for humane handling of livestock.
 |  |  |  |
|  | 1. Performs the appropriate postmortem inspection technique.
 |  |  |  |
| **Poultry** **Inspection** | 1. Knows how to perform antemortem inspection.
 |  |  |  |
|  | 1. Knows how to apply the appropriate disposition to an animal/carcass on antemortem and postmortem inspection (pass, retain and condemn).
 |  |  |  |
|  | 1. Is aware of the regulatory requirements for humane handling of livestock.
 |  |  |  |
|  | 1. Understands poultry GCPs and how this differs from humane handling of livestock.
 |  |  |  |
|  | 1. Performs the appropriate postmortem inspection technique.
 |  |  |  |
| **Sanitation & HACCP** | 1. Demonstrates a basic understanding of the Sanitation and HACCP regulatory requirements.
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| **Emotional Intelligence &** | 1. Can define emotional intelligence. |  |  |  |
| **Professionalism** | 1. Understands the importance of professionalism in the workplace.
 |  |  |  |
|  | 1. Consistently demonstrates a working knowledge of professionalism.
 |  |  |  |
|  | 1. Knows how to effectively communicate with both the establishment and IPP.
 |  |  |  |
| **Employee Signature** |  | **Date:** |  |  |
| **Supervisor Signature** |  | **Date:** |  |  |