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**FY 2026 Course Descriptions**

**08-25-2025**

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| **Training Operation Branch (TOS) & Training Management Branch (TMS) Classes** |
| **Course**  | **Course Description** | **Course** | **Course Description** |
| **Inspection Methods** **IM (120) \*****Target Audience:** This course is required for Newly promoted or newly hired CSIs and PHVs. This course is part of the new PHV training program.  State Inspectors. | * Three-week class (14 days + 1 day test).
* The first week is in person.
* The second and third weeks are virtual with Live instruction on Microsoft Team with corresponding course materials in an online training site “MOODLE Platform”.
* Students need government computers.
* MIFI or phone may be needed for few students.
* MOODLE usernames and passwords are needed.
* Technical support CFLHelpDesk@usda.gov
* PHIS simulations/virtual OJT will be completed during week three as part of the instructor led class (week three is replacing the OJT that was previously done after completing the IM during FY 2020-2022)
* IM course is also part of the PHV training program.
* Topics covered during the training include statutes, rules of practice, 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, food defense, PHIS simulations/virtual OJT, and case studies.
* Course managers: Dr. Ben Sun, Dr. Angela McIntyre, Dr. Charles Edwards and Ms. Echo Li
 | **Electronic Export EE (300) \*** **Target Audience:** This course is required for CSIs and PHVs with export responsibilities.CSI who did not complete this self-course previously or did not complete the live webinars version of the course that were conducted in previous years.CSI & PHV who completed this self-paced course or the PHIS Export Live webinars version of it 3 years ago or more.State Inspectors. | * CFL AgLearn open enrollment course. 6 hours Self-Paced training, Participants do not have to complete this training in a single day. This training may be accessed on multiple days.
* All students have government computers.
* . Technical support CFLHelpDesk@usda.gov
* Topics covered during this training include how to perform the Export Certification functions in PHIS as =outlined in Directive 13,000.5, how to perform the Export Certification task (CSI & PHV roles), approve or reject export applications, issue replacement certificates, sign/upload/print the export certificate, and review of form 9080-3
* Course Manager: Dr. Jeremy Dubin.
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| **Entry Training for the Public Health Veterinarian** **PHV (50) \*****Target Audience:** This course is required for newly hired in-plant- veterinarians.State Veterinarians | * Delivery via Microsoft Team platform
* Instructor-led course delivered by live instruction on Microsoft Team platform with corresponding course materials in an online training site “MOODLE Platform
* MOODLE usernames and passwords are needed.
* Week 1&2 9-day class & final week 4-day class
* Technical support CFLHelpDesk@usda.gov
* Topics covered during the training include animal dispositions/food safety, humane handling, and FSIS administrative overview.
* The program also includes three weeks spent in the in-plant environment with an assigned PHV Mentor to complete the PHV Mentoring Checklist
* Course managers: Dr. Gwynn Datsko & Dr. Amy Neidig.
 | **Import Inspection Refresher****IIR (100)****Target Audience:** Import Inspectors who didn’t take this course in FY 2021.Import Inspectors who completed the Import Inspection training 3 years ago or more. | * Self-Paced Open Enrollment Course on **AgLearn.**
* CSI can enroll throughout the fiscal year using AgLearn.
* All students have government computers.
* Technical support CFLHelpDesk@usda.gov
* Topics covered during this training include review of the regulatory basis and procedures for some of the most important types of inspection (TOI) they perform daily.
* Course Manager: Dr. Jeremy Dubin.
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| **Public Health Veterinarian Mentor** **PHVM (50) \*****Target Audience:**This course is required for the PHV that will be assigned as an official mentor by the district to mentor the newly hired PHVs and never attended this class before | * Instructor led three-day class.
* Delivery via Microsoft Team platform
* All students have government computers
* Topics covered during this training include Mentor Responsibilities; Soft Skills (emotional intelligence, mentor-mentee relationship), Logistics and Overview of the PHV Intern Course, and In-plant Mentoring checklist.
* Technical support CFLHelpDesk@usda.gov
* Course managers: Dr. Crystal Harris & Dr. Andrea Starkey.
 | **IM Condensed****IMC (80)****Target Audience:**Headquarters-based FSIS employees (all GS levels and SES) and other non-inspection workforce employees throughout the U.S | * Delivery via Microsoft Team
* 3- day instructor led class
* All students have government computers.
* Technical support CFLHelpDesk@usda.gov
* Topics covered during this training include Overview of the responsibilities of the inspection workforce. This overview includes a mid-level review of the food safety laws, Rules of Practice, HACCP pathogen reduction regulations, slaughter activities, and familiarization of processing environments. Quizzes and workshops will be provided throughout the training session.
* Course Manager: Dr. Christie Royal.
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| **Enforcement, Investigations, and Analysis Officer** **EIAO** **(50) \*****Target Audience:**State and FSIS personnel that are newly hired to perform food safety assessments and other EIAO responsibilities.  | * All students have government computers, some students may need training computers.
* Instructor led three-week class.
* Delivery Via Microsoft Team
* Technical support CFLHelpDesk@usda.gov
* Topics covered during this training include how to perform a comprehensive assessment of the establishment’s food safety system; the design and validity of the hazard analysis, HACCP plan; Sanitation Standard Operating Procedures (Sanitation SOPs); pre-requisite programs; testing programs, e.g., generic *E. coli* written procedures; and any other programs that constitute the establishment’s food safety system.
* Course managers: Mr. M. Chung, and Ms. Echo Li.
 | **In-Plant Safety Refresher** **IPSR (200)****Target Audience** CSI, PHV, FI who previously completed FI training and PHV training over 3 years ago or more. Note: this course doesn’t replace any safety required training | * Self-Paced Open Enrollment Course on **AgLearn.**
* CSI can enroll throughout the fiscal year using AgLearn.
* All students have government computers
* Technical support CFLHelpDesk@usda.gov.
* Topics covered during this training include FSIS Health & Safety program, Hazard Communication, Personal Protective Equipment, Occupational Noise, and General Safety.
* Course manager: Dr. Angela Mcintyre and Dr. Angela Starkey.
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| **Slaughter Inspection Refresher** **(80) \*****Target Audience:**Food inspectors or CSI who have completed Food Inspectors Livestock or Poultry classroom training over 3 years ago or more, and Food Inspectors who have completed the Food Inspector self -paced training during their orientation.CSIs who did not attend any slaughter inspection training previously and has work duties in slaughter establishment.State Inspectors. | * Delivery via Microsoft Team.
* Instructor led two-day class.
* MOODLE usernames and passwords are needed.
* All students have government computers
* Technical support CFLHelpDesk@usda.gov
* MIFI or phone may be needed for few students.
* Topics covered during this training include Ante mortem Inspection, Postmortem Inspection, Humane Handling and Good Commercial Practice.
* Course managers: Dr. Andrea Starkey & Dr. Tara Gershuny

technical support | **IM Refresher (100) \*****Target Audience:** CSIs and PHVs who have previously attended either FSRE (3 weeks) or IM, and Egg Inspectors who previously attended IM 3 years ago or more.Also, CSI can be enrolled in this class per supervisor’s recommendation.State Inspectors (upon request). | * Instructor led five-day class.
* Delivery via Microsoft Team
* All students have government computers
* Technical support CFLHelpDesk@usda.gov
* Topics covered during this training include review of SPS, SSOP, Raw HACCP, RTE, NRs, Sampling, and Labeling. It will include scenarios and case studies covering topics such as Egg Products, Slaughter Inspection, HACCP Processing Categories, etc..
* Course Managers: Ms. Tara Herbst & Dr. Ben Sun
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| **Further Processing and Labeling – Instructor Led** **FP & L (80) \*****Target Audience:**CSIs with limited or simple processing experience that may or will temporarily cover a complex processing establishment.CSIs moving from a simple processing assignment to a complex processing assignment.Public Health Veterinarians and Frontline Supervisors with limited processing experience who have oversight responsibility for complex processing assignments in the circuit are also encouraged to attend.State Inspectors. | * Delivery via Microsoft Team Instructor led five-days class.
* All students have government computers
* Technical support CFLHelpDesk@usda.gov
* Topics covered during this training include labeling, net weight, and other verification activities for fresh and cooked sausage operations, cured meat and poultry products and added solutions.
* Course Manager: Ms. Tara Herbst.
 | **Thermal Processing – Instructor Led** **TP (80) \*****Target Audience:**Consumer Safety Inspectors who have been assigned to establishments that conduct thermal processing.Prior to attending, CSIs must have attended either the Inspection Methods (virtual or classroom) **or** FSRE Sanitation/Raw/RTE course.Frontline supervisors and Enforcement Investigation Analysis Officers who have canning assignments in the circuit or district are also encouraged to attend.State Inspectors. | * Delivery via Microsoft Team.
* Instructor led five-day class.
* All students have government computers
* Technical support CFLHelpDesk@usda.gov
* Topics covered during this training include the microbiology of thermally processed foods. Process equipment such as retorts and containers will also be covered, deviations in processing and verification of the thermal processing regulatory requirements.
* Course Manager Mr. M. Chung, and Mr. M. Goza.
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| **Further Processing and Labeling – Self Paced Version** **FP & L S (250) \*****Target Audience:**CSIs with limited or simple processing experience that may or will temporarily cover a complex processing establishment.CSIs moving from a simple processing assignment to a complex processing assignmentPublic Health Veterinarians and Frontline Supervisors with limited processing experience who have oversight responsibility for complex processing assignments in the circuitare also encouraged to attend.State Inspectors. | * **8** week, 40 hours **Self-Paced version**. This training may be accessed on multiple days as long as it is completed prior to the end of the eight weeks.
* All students have government computers
* Technical support CFLHelpDesk@usda.gov
* MOODLE usernames and passwords are needed.
* Topics covered during this training include labeling, net weight, and other verification activities for fresh and cooked sausage operations, cured meat and poultry products and added solutions.
* Course Manager: Mr. Michael Goza
 | **Thermal Processing – Self Paced** **TPS (250) \*****Target Audience:**Consumer Safety Inspectors who have been assigned to establishments that conduct thermal processing.Prior to attending, CSIs must have attended either the Inspection Methods (virtual or classroom) **or** FSRE Sanitation/Raw/RTE course.Frontline supervisors and Enforcement Investigation Analysis Officers who have canning assignments in the circuit or district are also encouraged to attend.State Inspectors. | * **8** week, 40 hours **Self-Paced version**. This training may be accessed on multiple days as long as it is completed prior to the end of the eight weeks.
* All students have government computers
* Technical support CFLHelpDesk@usda.gov
* MOODLE usernames and passwords are needed.
* Topics covered during this training include the microbiology of thermally processed foods. Process equipment such as retorts and containers will also be covered, deviations in processing and verification of the thermal processing regulatory requirements.
* Course Manager: Mr. M. Chung, and Mr. M. Goza.
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| **Import Inspection II (50) \*****Target Audience:**Newly hired import inspectors and relief CSIs assigned to official import establishments. | * Delivery via Microsoft Team.
* Instructor led 3.5-day class.
* All students have government computers
* Technical support CFLHelpDesk@usda.gov
* Topics covered during this training include essential import reinspection policy and procedures. It includes tutorials for how to enter application data, reinspection results, and sample information in PHIS. This training has been updated to include catfish reinspection and the data transfer of the health certificates including those in electronic format.
* Course Manager: Dr. Jeremy Dubin
 | **Ready-to-Eat / Shelf Stable** **RTE/SS (120) \*****Target Audience:**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.Also, CSI can be enrolled in this class per supervisor recommendation.State Inspectors. **Note**: Employees who have attended the Inspection Methods training do not need to enroll in this course since these materials are covered during week 2 of IM training. | * Self-Paced Open Enrollment Course on **AgLearn.**
* CSI can enroll throughout the fiscal year using AgLearn.
* All students have government computers
* Technical support CFLHelpDesk@usda.gov
* Topics covered during this training include RTE and SS processes, hazards, controls and preventive measures, inspection verification for *Listeria monocytogenes* regulations, RTE sanitation, RTE sampling, Lethality and Stabilization and Food Ingredients of Public Health Concern
* Course Manager: Mr. Michael Goza
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| **Surveillance, Investigations & Enforcement Methods Training for OIEA** **SIEM (50) \*****FSIS Compliance Investigators and state equivalent positions.** | * All students have government computers.
* Instructor led five-day class.
* Delivery via Microsoft Team.
* All students have government computers
* Technical support CFLHelpDesk@usda.gov
* The training covers In-Commerce Surveillance, Surveillance & Investigation Best Practices, Food Defense Surveillance, , Shell Egg Surveillance and Enforcement, Custom Exempt Reviews, Investigative Methodology, Sampling, Foodborne Illness Investigations, Detention and Seizure, Recalls, Evidence Collection, Reports of Investigation, Case Referral/Disposition, Product Amenability and Investigator Safety & Awareness
* Course Manager: Ms. Tara Herbst
 | **Enforcement, Investigations, and Analysis Officer Condensed** **EIAOC (50) \*****Target Audience:**This course is intended for non-EIAOs that do not perform FSAs or recalls as part of their duties but want to gain an understanding of EIAO methodology. Successful completion of this course is not meant to enable a program employee to perform EIAO duties.CSI and SCSI can attend this course for informational and educational purposes.State Inspectors  | * Delivery via Microsoft Team
* Instructor led 4-day class
* All students have government computers
* Technical support CFLHelpDesk@usda.gov
* Topics covered during this training primarily focusses on FSA, the design and validity of the hazard analysis, HACCP plan; Sanitation Standard Operating Procedures (Sanitation SOPs); pre-requisite programs; testing programs, e.g., generic *E. coli* written procedures; and any other programs that constitute the establishment’s food safety
* Course Manager: Mr. Joshua Rupert
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| **EIAO Refresher** **Target Audience:****EIAO and PHV who previously completed the EIAO course over one year or more. Also,** **SEIAOs and FLSs are encouraged to participate in this training.** | * Self-Paced Open Enrollment Course.
* EIAOs can enroll themselves throughout the fiscal year using **AgLearn.**
* All students have government computers
* Technical support CFLHelpDesk@usda.gov
* This training includes several case studies addressing a variety of situations that the EIAO may encounter while performing FSA.
* Participants do not have to complete this training in a single day. This training can be accessed on multiple days as long as it is completed prior to the ends of the fiscal year.
* Course manager: Ms. Echo Li
 | **PHV Refresher – Sheep & Goat** **Target Audience:****Current PHVs who have previously attended the PHV training class.** | * Self-Paced Open Enrollment Course.
* PHVs can enroll themselves throughout the fiscal year using **AgLearn.**
* All students have government computers
* Technical support CFLHelpDesk@usda.gov
* This training includes several case studies addressing disease dispositions in sheep & Goat.
* Participants do not have to complete this training in a single day. This training can be accessed on multiple days as long as it is completed prior to the end of the fiscal year.
* Course manager: Dr. Jeremy Dubin
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| **Thermal Processing Refresher****Target Audience:****Current CSI who has job duties in a thermal processing establishment and has previously attended the thermal Processing class.** | * Self-Paced Open Enrollment Course on **AgLearn.**
* CSI can enroll themselves throughout the fiscal year using AgLearn.
* All students have government computers
* Technical support CFLHelpDesk@usda.gov
* This training includes several case studies addressing a variety of situations that the CSI may encounter while performing their job duties in a thermal processing establishment.
* Participants do not have to complete this training in a single day. This training can be accessed on multiple days as long as it is completed prior to the end of the fiscal year.
* Course manager: Mr. Michael Chung, Mr. Michael Goza
 | **Further Processing & Labeling Refresher****Target Audience:****Current CSI who has job duties in a further processing establishment and has previously attended the Further Processing & Labeling class.** | * Self-Paced Open Enrollment Course on **AgLearn**
* CSI can enroll themselves throughout the fiscal year using AgLearn.
* All students have government computers
* Technical support CFLHelpDesk@usda.gov
* This training includes several case studies addressing a variety of situations that the CSIS may encounter while performing their job duties in an establishment that does further processing.
* Participants do not have to complete this training in a single day. This training can be accessed on multiple days as long as it is completed prior to the end of the fiscal year.
* Course manager: Mr. Michael Goza
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| **PHV Refresher – Cattle** **Target Audience:****Current PHVs who have previously attended the PHV training class.** | * Self-Paced Open Enrollment Course.
* PHVs can enroll themselves throughout the fiscal year using AgLearn.
* All students have government computers
* Technical support CFLHelpDesk@usda.gov
* This training includes several case studies addressing disease dispositions in Cattle.
* Participants do not have to complete this training in a single day. This training can be accessed on multiple days as long as it is completed prior to the end of the fiscal year.
* Course manager: Dr. Carla Miller
 | **PHV Refresher – Swine** **Target Audience:****Current PHVs who have previously attended the PHV training class.** | * Self-Paced Open Enrollment Course.
* PHVs can enroll themselves throughout the fiscal year using AgLearn.
* All students have government computers
* Technical support CFLHelpDesk@usda.gov
* This training includes several case studies addressing disease dispositions in Swine.
* Participants do not have to complete this training in a single day. This training can be accessed on multiple days as long as it is completed prior to the end of the fiscal year.
* Course manager: Dr. Carla Miller
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| **FI Accelerated Promotion Course** **Target Audience: Food Inspectors who were hired at GS 5 level at a difficult to fill establishments (as identified by Office of Field Operation and FSIS Human Resource, Office of Management) and from a Food Inspector announcement that were issued on or after 10-31-23.**  | * Self-paced, open enrollment course.
* Participants can enroll throughout the fiscal year using AgLearn.
* All students have government computers
* Technical support CFLHelpDesk@usda.gov
* 40 hours course, however participants do not have to complete this training in a single day.
* The course focuses on several important topics; Authority, FI duties, safety, Food Microbiology, Poultry & Livestock inspection, HACCP & Sanitation.
* Course Managers: Mr. Joshua Rupert & Mr. Michael Goza.
 | **DVMO** **Target Audience:** new District Veterinary Medical Officers (DVMOs). | * Self-paced, open enrollment course.
* Participants can enroll throughout the fiscal year using AgLearn.
* 32 hours course, however participants do not have to complete this training in a single day.
* All students have government computers
* Technical support CFLHelpDesk@usda.gov
* The course focuses on several important topics; HH/GCP regulatory requirements, policies, and the DVMO’s role in: HATS verification, stunning/handling, verifying if an establishment implements a Systematic Approach, conducting verification visits and DVMO enhanced outreach visits, HH/GCP noncompliance and enforcement, and other HH/GCP related correlation, data, and duties assigned to the DVMO. It will also cover APHIS MOUs, time management, managing up, maxi flex work schedule, transition training, and communications.
* Course Manager: Dr. Gwynn Datsko
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| **Table Key** | **() \*** Some Students may have Computers. **()** Estimated Class Number and Needed MIFI or Phones. \* Class Lead  |