FY 2026 Training Schedule

Office of Policy and F	Program Development (OPPD) Classes		Version 1, 10/7/25
Course	Course Description	Course	Course Description
Inspection Methods IMH (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.	 3-week instructor led class. Delivery is in-person. Usernames and passwords are needed. Students will need government computers available for them to use during training. 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 <i>Listeria</i> regulations, export certification, food defense, PHIS simulations/virtual OJT, and case studies. Materials related to Computer Training for IM (CTIM) are available on the FSIS training website. 	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	 6-hour training. Self-Paced Open Enrollment Course on AgLearn. 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. 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), how to approve or reject export applications, how/when to issue replacement certificates, how to sign/upload/print the export certificate, and how to review form 9080-3.
Entry Training for the Public Health Veterinarian PHV (50) * Target Audience: This course is required for newly hired in-plant-veterinarians. State Veterinarians.	 3-week instructor-led class (Weeks 1&2 are 9 days & the final week is 4-days). Delivery via Microsoft Teams platform. Corresponding course materials on an online training site. Usernames and passwords are needed. Students will need government computers available for them to use during training. Topics covered during the training include animal dispositions/foodsafety, humane handling, and FSIS administrative overview. The program also includes three weeks spent in the inplant environment with an assigned PHV Mentor to complete the PHV Mentoring Checklist. 	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.	 4-hour training. Self-Paced Open Enrollment Course on AgLearn. Participants do not have to complete this training in a single day. This training may be accessed on multiple days. Usernames and passwords are needed. All students have government computers. 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.

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 new hired PHVs and never attended this class before.	 3-day instructor led class. Delivery via Microsoft Teams 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. 	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.	 3-day instructor led class. Delivery via Microsoft Teams. All students have government computers. 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.
Enforcement, Investigations, and Analysis Officer EIAO (50) * Target Audience: State or FSIS personnel that are newly hired to perform food safety assessments and other EIAO responsibilities.	 3-week instructor led class. Delivery Via Microsoft Teams. Students will need government computers available for them to use during training. 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); prerequisite programs; testing programs, e.g., generic <i>E. coli</i> written procedures; and any other programs that constitute the establishment's food safety system. 	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.	 4-hour class. Self-Paced Open Enrollment Course on AgLearn. 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. Topics covered during this training include FSIS Health & Safety Program, Hazard Communication, Personal Protective Equipment, Occupational Noise, and General Safety.
Slaughter Inspection Refresher (80) * Target Audience: Food inspectors or CSIs who have completed Food Inspector 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 have work duties in slaughter establishment.	 2-day instructor led class. Delivery via Microsoft Teams. Usernames and passwords are needed. All students have government computers. Topics covered during this training include Ante mortem Inspection, Postmortem Inspection, Humane Handling and Good Commercial Practice. 	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).	 5-day instructor led class. Delivery via Microsoft Teams. All students have government computers. 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.

State Inspectors.

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.

- ng and 5-day instructor led class.
 - Delivery via Microsoft Teams.
 - · All students have government computers.
 - 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.

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.

- 5-day instructor led class.
- Delivery via Microsoft Teams.
- All students have government computers.
- 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.

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 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.

- 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.
- Usernames and passwords are needed.
- All students have government computers.
- 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.

Thermal Processing – Self Paced Version 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.
- Usernames and passwords are needed.
- All students have government computers.
- 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.

Import Inspection II (50) * Target Audience: Newly hired import inspectors and relief CSIs assigned to official import establishments.	 3.5-day instructor led class. Delivery via Microsoft Teams. All students have government computers. 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. 	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's 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.	 20-hour class. Self-Paced Open Enrollment Course on AgLearn. 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. Topics covered during this training include RTE and SS processes, hazards, controls and preventive measures, inspection verification for <i>Listeria monocytogenes</i> regulations, RTE sanitation, RTE sampling, Lethality and Stabilization and Food Ingredients of Public Health Concern.
Surveillance, Investigations & Enforcement Methods Training for OIEA SIEM (50) * Target Audience: FSIS Compliance Investigators and state equivalent positions.	 5-day instructor led class. Delivery via Microsoft Teams. All students have government computers. Topics covered during this training include In-Commerce Surveillance, 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. 	Enforcement, Investigations, and Analysis Officer Condensed EIAOC (50) * Target Audience: 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. State Inspectors.	 4-day instructor led class. Delivery via Microsoft Teams. All students have government computers. Topics covered during this training primarily focus on FSA, the design and validity of the hazard analysis, HACCP plan; Sanitation Standard Operating Procedures §anitation SOPs); pre-requisite programs; testing programs, e.g., generic <i>E. coli</i> writtenprocedures; and any other programs that constitute the establishment's food safety.
EIAO Refresher Target Audience: EIAOs and PHVs who previously completed the EIAO course over one year or more. SEIAOs and FLSs are also encouraged to participate in this training.	 Self-Paced Open Enrollment Course on AgLearn. EIAOs can enroll themselves throughout the fiscal year. 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. All students have government computers. This training includes several case studies addressing a variety of situations that the EIAO may encounter while performing FSA. 	PHV Refresher – Sheep & Goat Target Audience: Current PHVs who have previously attended the PHV training class.	 Self-Paced Open Enrollment Course on AgLearn. PHVs can enroll themselves throughout the fiscal year. 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. All students have government computers. This training includes several case studies addressing disease dispositions in sheep & goats.

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. CSIs can enroll themselves throughout the fiscal year. 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. All students have government computers. 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. 	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. CSIs can enroll themselves throughout the fiscal year. 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. All students have government computers. 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.
PHV Refresher – Cattle Target Audience: Current PHVs who have previously attended the PHV training class.	 Self-Paced Open Enrollment Course on AgLearn. PHVs can enroll themselves throughout the fiscal year. 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. All students have government computers. This training includes several case studies addressing disease dispositions in Cattle. 	PHV Refresher – Swine Target Audience: Current PHVs who have previously attended the PHV training class.	 Self-Paced Open Enrollment Course on AgLearn. PHVs can enroll themselves throughout the fiscal year. 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. All students have government computers. This training includes several case studies addressing disease dispositions in Swine.
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 on AgLearn. PHVs can enroll themselves throughout the fiscal year. 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. All students have government computers. The course focuses on several important topics: Authority, FI duties, safety, Food Microbiology, Poultry & Livestock inspection, HACCP & Sanitation. 	Target Audience: New District Veterinary Medical Officers (DVMOs).	 32 hours course Self-Paced Open Enrollment Course on AgLearn. PHVs can enroll themselves throughout the fiscal year. 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. All students have government computers. 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.

October 2025

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November 2025

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December 2025

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USDA Food Safety and Inspection Service
United States Department of Agriculture
Office of Policy and Program Development

January 2026

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February 2026

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Office of Policy and Program Development

March 2026

February '26

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April '26

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April 2	2026
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Office of Policy and Program Development

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		s (IMH 1803), Week 2				
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May	2026
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June '26

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May '26 S M T W T F S

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July 2026

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	27	28	29	30	31	1	
	PHV 1105 In-Plant Me	ntoring – Week 2					
	Inspection Methods (II	pection Methods (IMH 1805), Week 1					
	3	Notes		LICE		7))	
				USDA Food	Safety and Inspectio	n Service	

USDA Food Safety and Inspection Servic
United States Department of Agriculture

Office of Policy and Program Development

August 2026

 July '26
 September '26

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Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	
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	PHV 1105 In-Plant Me	entoring – Week 2					
	Inspection Methods (IMH 1805), Week 1					
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	PHV 1105 In-Plant Me						
	Inspection Methods (IMH 1805), Week 2					
	Further Processing &	Labeling – Self Paced Ver	sion (FPLS 9600), Week 1				
	Thermal Processing –	Self Paced Version (TPS 4	1200), Week 1				
9	10	11	12	13	14	15	
	Public Health Veterinarian Training (PHV 1105) Final Week, Test on Friday						
	Inspection Methods (IMH 1805), Week 3						
	Further Processing & Labeling – Self Paced Version (FPLS 9600), Week 2						
	Thermal Processing – Self Paced Version (TPS 4200), Week 2						
6	17	18	19	20	21	22	
			sion (FPLS 9600), Week 3				
	Thermal Processing –	Self Paced Version (TPS 4					
			ion, and Analysis Office	er (EIAO 6001), Week 1			
		PHV Mentor (PHVM 1	.201)				
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			sion (FPLS 9600), Week 4				
		Self Paced Version (TPS 4					
		ation, and Analysis Office					
	Public Health Veterina	arian Training (PHV 1106)	, week 1				
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	(FPLS 9600), Week 5				Safety and Inspec		
	(TPS 4200), Week 5			1 11 12 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	States Department of Agric		
	(EIAO 6001), Week 3			Office of Poli	cy and Program Dev	elopment	
	(PHV 1106), Week 2						

September 2026

	August '26 S M T W T F S 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31 Friday	October '26 S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31 Saturday
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	Labor Day Holiday	Further Processing & I	Labeling – Self Paced Versi	on (FPLS 9600), Week 6		
	Labor Day Hollady	Thermal Processing –	Self Paced Version (TPS 42	201), Week 6		
		PHV 1106 In-Plant Me	ntoring (Week 1)			
3	14	15	16	17	18	19
			sion (FPLS 9600), Week 7			
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	Inspection Methods (IN					
	Slaughter Inspection Re	efresher - (SIR 1303)				
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		IM Condensed Course	(IMC 8101)			
4	5	Notes		LICDA -> 1		
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				Office of Police	cy and Program Dev	elopment