

UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD SAFETY AND INSPECTION SERVICE  
WASHINGTON, DC

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<b>FSIS DIRECTIVE</b>	4300.10	10/24/11
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**ENSURING THAT INSPECTION PROGRAM PERSONNEL HAVE PROPER TRAINING TO COVER WORK ASSIGNMENTS**

**I. PURPOSE**

This directive:

- A. Defines the training needed by specific occupational groups and work assignment types.
- B. Outlines responsibilities to ensure that inspection program personnel have proper training and certification to cover work assignments.
- C. Describes quarterly reports.

**II. (RESERVED)**

**III. (RESERVED)**

**IV. REFERENCES**

5 CFR Part 410, Training  
5 U.S.C. Chapter 41, Training  
FSIS Directive 4338.1, Training as a Condition of Employment  
FSIS Directive 4410.1, Employee Development  
FSIS Directive 4430.1, Performance Evaluation Plan

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**DISTRIBUTION:**  
Electronic; All Field Employees

**OPI:**  
OOEET – Office of Outreach, Employee  
Education and Training

## V. ABBREVIATIONS

The following appear in their shortened form in this directive:

AA	Assistant Administrator
CFL	Center for Learning
DAA	Deputy Assistant Administrator
DAIG	Data Analysis and Integration Group
DM	District Manager
ODIFP	Office of Data Integration and Food Protection
OFO	Office of Field Operations
OIA	Office of International Affairs
RMA	Resource Management Assistant
RMS	Resource Management Specialist

## VI. POLICY

It is Agency policy to provide training as a condition of employment to ensure that entry level employees receive adequate training to cover the work in their assignments soon after they enter on duty (**NOTE:** Condition of employment does not apply to import inspectors.). In accordance with policy, FSIS provides ongoing training for inspection program personnel assigned to meat, poultry, and egg products establishments. Training is essential for employees to perform their mission-critical job duties.

## VII. DEFINITIONS

A. **AgLearn.** The USDA learning management system containing FSIS-specific courses for inspection program personnel, and used to maintain training records of FSIS employees.

B. **Training.** The process of providing for and making available to an employee, a planned, prepared, and coordinated program, course, curriculum, or routine instruction in scientific, technical, administrative, or other fields. The objective is to improve individual performance and assist in achieving the Agency's mission and performance goals. Training is largely focused on preparing an employee with the necessary knowledge, skills, and abilities to perform the duties and responsibilities of a position. The training needed is based on an employee's work assignment.

C. **Work assignment.** The scope of responsibilities covered by an inspector in the establishment(s) to which he or she is assigned to work.

## VIII. BACKGROUND

The Agency provides policy updates and training to ensure that employees are adequately trained beyond the entry level training. Therefore, FSIS must monitor training activities on a regular basis to ensure that employees receive the required training needed to perform effectively in their work assignments.

## IX. APPLICABILITY

This directive applies to all inspection program personnel assigned to meat, poultry, and egg products establishments and import facilities, as well as the program offices and personnel who ensure that these employees receive proper training to cover their work assignments.

## X. ROLES AND RESPONSIBILITIES

A. **CFL.** Responsibilities include designing, developing, delivering, and evaluating workforce training. Specifically, CFL is responsible for:

1. Working with the Office of Policy and Program Development to ensure that training on updated policies is developed and accessible to the appropriate inspection program personnel.

2. Working with OFO and OIA to define training needs, develop and schedule courses to meet training needs, and ensure that proper training is assigned to the appropriate inspection program personnel.

3. Maintaining overall responsibility for ensuring that an employee's training records and training history are accurate in AgLearn.

4. Working with ODIFP DAIG to ensure that the training analysis is performed and reported in a consistent and accurate manner.

5. Providing training reports to the OFO AA, DAA, DM, OIA AA, Senior Director, and Import Inspection Division Directors working with OFO and OIA to address any training gaps.

6. Providing training to the various divisions, (**examples:** district RMAs and RMSs for OFO and RMA staff of OIA) on how to produce targeted specific training reports in AgLearn, and how to use these reports to ensure that employees have proper training for their work assignments.

7. Entering training affirmations manually when employees submit information to CFL either electronically or in hard copy.

8. Maintaining a complete and accurate listing of required in-plant training by field position.

B. **DAIG.** Has the lead role in analyzing Agency data for trends and reporting findings to help the Agency improve operations. Specifically, DAIG is responsible for:

1. Working with CFL, OFO, and OIA to conduct an analysis combining data from AgLearn, Resource Information System, and Performance Based Inspection System to produce a comprehensive training report.

2. Developing a standard template for reporting training activities to be used in the report of training completed by inspection program personnel.

3. Conducting, on a quarterly basis, a summary training analysis for all FSIS employees using the standard reporting template, and sharing the report with all program area AA's.

**C. OFO and OIA Headquarters.** Headquarters is responsible for:

1. Working with CFL to define the training required for inspection program personnel.

2. Reviewing the training reports on a timely basis.

3. Notifying the district and headquarters personnel and field supervisors of the training requirements for inspection program personnel and mission delivery.

4. Working with CFL to analyze the results of the training reports and coordinating with districts and headquarters personnel to identify if the training needs are met and resolve any training gaps.

**D. DM.** Manages the operations and all inspection program personnel within the area of their responsibility. The DM shares responsibility with CFL for ensuring that inspection program personnel are properly trained throughout their career to perform the duties appropriate for their work assignments. Specifically, the DM is responsible for:

1. Reviewing the results of training reports for their area of responsibility with their next chain of command in a timely manner.

2. Ensuring that the responsible personnel (**examples:** RMA and RMS) manages the work assignment process so that it includes consideration for employee training.

3. Notifying supervisors of training requirements for inspection program personnel and mission delivery.

4. Working with CFL to ensure that inspection program personnel receive training required to perform mission-critical job duties in their work assignment.

**E. RMA and RMS.** The RMA and RMS works within the OFO and OIA district. The RMA and RMS are responsible for ensuring that inspection work assignments are properly covered with appropriate inspection program personnel. Specifically, the RMA and RMS within each district are responsible for:

1. Running training reports in AgLearn for the district to ensure that inspection program personnel have completed assigned training.

2. Working with CFL to ensure that inspection program personnel have the proper training when assigning them to cover the work at a meat, poultry, or egg processing establishment. This includes employees who are rotating or being reassigned to a new assignment.

F. **Supervisors.** Supervisors are responsible for supervising a designated set of inspection program personnel within a district for OFO and OIA. Specifically, supervisors are responsible for:

1. Having knowledge about the Agency's training programs.
2. Having knowledge about the training needs of employees that the frontline supervisor is assigned to supervise.
3. Discussing training needs and individual development plans with employees.
4. Ensuring employees complete the required training.
5. Assigning training, when appropriate, to address knowledge deficiencies with their subordinates.

G. **Inspection Program Personnel.** In accordance with the Labor-Management Agreement, Article 30, Section 2, employees are responsible for applying reasonable effort, time, and initiative in increasing their potential value to the Agency through self-development, training, and education. Employees are encouraged to take advantage of training and educational opportunities that will enhance skills and qualifications needed to increase efficiency in the performance of their duties and responsibilities and for possible advancement within the Agency.

## XI. **TRAINING REQUIREMENTS AND REPORTS**

In accordance with FSIS Directive 4430.1, supervisors must verify that they have discussed training needs with inspection program personnel and provide the appropriate certification on FSIS Form 4330-10.

A. See Attachment 1 for information on the training requirements for the current fiscal year.

B. To ensure that inspectors have the proper training to cover work assignments, CFL, OIA, and OFO headquarters will establish a list of training requirements annually to be published on or before October 1<sup>st</sup> of each year. The list will be available via the FSIS intranet. ODIFP DAIG uses the list of training requirements to conduct an analysis of training quarterly, and provides a copy of the training analysis report to CFL, OIA, and OFO headquarters. CFL, OIA, and OFO headquarters review the results of the report and coordinate with the districts to ensure that training needs are met. This includes investigating the reasons why training is not completed and implementing actions to resolve any organizational issues that are preventing training from being completed.

## XII. **ADDITIONAL INFORMATION**

For additional information, contact the CFL at 800-336-3747.



Acting Assistant Administrator  
Office of Management

### Attachment

- 1 Training and Development Requirements for Inspection Program Employees

**TRAINING AND DEVELOPMENT REQUIREMENTS FOR INSPECTION PROGRAM EMPLOYEES**

(NOTE: \*Training is required as a condition of employment.)

Training Requirement or Activity	Population to be Trained	Conditions	Mode(s) of Delivery	To Gain Access to the Training or Activity
<b>Annual Information Technology Security Training</b>	All FSIS Employees	All FSIS Employees	AgLearn  Hard-Copy	The employee will go to AgLearn and add it to the' "To-Do List" in the AgLearn system.  To request paper copies contact <a href="mailto:cedl@fsis.usda.gov">cedl@fsis.usda.gov</a> .
<b>Annual Civil Rights Training</b>	All FSIS Employees	All FSIS Employees	AgLearn  Hard-Copy	The employee will go to AgLearn and add it to the' "To-Do List" in the AgLearn system.  To request paper copies contact <a href="mailto:cedl@fsis.usda.gov">cedl@fsis.usda.gov</a> .
<b>Computer Skills Training</b>	GS-8s and above - CSIs and PHVs	New hires and recently promoted inspection program personnel who do not have a computer account	CD  <i>(Title - "FSIS New Inspector Training")</i>	To request a copy contact <a href="mailto:cedl@fsis.usda.gov">cedl@fsis.usda.gov</a> .
<b>Pandemic Training</b>	Inspection Personnel	All FSIS Employees	Hard Copy	Contact the Office of Data Integration and Food Protection

<b>Training Requirement or Activity</b>	<b>Population to be Trained</b>	<b>Conditions</b>	<b>Mode(s) of Delivery</b>	<b>To Gain Access to the Training or Activity</b>
<b>Hazard Communication Training</b>	Inspection Program Personnel	Inspection Program Personnel	Hard-Copy	Environmental, Health and Safety Branch: Beltsville Service Center
<b>Hearing Conservation Training</b>	Inspection Program Personnel	Inspection Program Personnel	Hard-Copy	Environmental, Health and Safety Branch: Beltsville Service Center
<b>Personal Protective Equipment Training</b>	Inspection Program Personnel	Inspection Program Personnel	Hard-Copy	Environmental, Health and Safety Branch: Beltsville Service Center
<b>First Aid Training</b>	Inspection Program Personnel	Required for employees who are designated as first aid responders at plants that cannot meet the 15 minute medical treatment requirement	Classroom	Environmental, Health and Safety Branch: Beltsville Service Center
<b>Bloodborne Pathogen Training</b>	Inspection Program Personnel	Required for first aid providers, initially and annually	Hard-Copy	Environmental, Health and Safety Branch: Beltsville Service Center
<b>Confined Spaces Training</b>	Inspection Program Personnel	Required for employees who enter confined spaces, initially and annually	Hard-Copy	Environmental, Health and Safety Branch: Beltsville Service Center
<b>Knife Safety Training</b>	Inspection Program Personnel	Inspection Program Personnel	Hard-Copy	Environmental, Health and Safety Branch: Beltsville Service Center
<b>Ergonomics Training</b>	Inspection Program Personnel	Inspection Program Personnel	Hard-Copy	Environmental, Health and Safety Branch: Beltsville Service Center



Training Requirement or Activity	Population to be Trained	Conditions	Mode(s) of Delivery	To Gain Access to the Training or Activity
<b>Food Inspectors Course</b>	Food Inspectors	Livestock or poultry; depending on assignment	Classroom	To request a training schedule contact <a href="mailto:cedl@fsis.usda.gov">cedl@fsis.usda.gov</a> .
<b>Structured On-the-Job-Training (OJT)</b>	Food Inspectors	Livestock or poultry; depending on assignment	Intranet CD	To request a CD copy contact <a href="mailto:cedl@fsis.usda.gov">cedl@fsis.usda.gov</a> .
<b>Humane Handling Basics</b>	<ul style="list-style-type: none"> <li>• Consumer Safety Inspectors</li> <li>• Inspection Program Personnel</li> <li>• Enforcement, Investigations and Analysis Officer</li> <li>• Public Health Veterinarians</li> </ul>	If assigned those duties at a livestock slaughter establishment	<p>AgLearn</p> <p>Hard-Copy</p> <p>CD</p>	To request a copy contact <a href="mailto:cedl@fsis.usda.gov">cedl@fsis.usda.gov</a> .
<b>Lockout/Tagout</b>	<ul style="list-style-type: none"> <li>• Consumer Safety Inspectors</li> <li>• Import Surveillance Liaison Officer</li> <li>• Import Inspector</li> <li>• Enforcement, Investigations and Analysis Officer</li> <li>• Public Health Veterinarians</li> <li>• Inspection Program Personnel</li> <li>• Regional Field Import Supervisor</li> </ul>	If affected, initially and annually	AgLearn	<p>Go to AgLearn:  <a href="http://www.aglearn.usda.gov">www.aglearn.usda.gov</a>            Lockout/Tagout AgLearn course ID:            Web Based            esh_sah_a19_sh_enus_SKILLSOFT</p>

Training Requirement or Activity	Population to be Trained	Conditions	Mode(s) of Delivery	To Gain Access to the Training or Activity
<b>Food Safety Regulatory Essentials (FSRE)</b> <ul style="list-style-type: none"> <li>• FSRE for raw products – Hazard Analysis and Critical Control Point (HACCP)</li> <li>• FSRE for raw products – Sanitation</li> </ul>	<ul style="list-style-type: none"> <li>• Consumer Safety Inspectors</li> <li>• Import Surveillance Liaison Officer</li> <li>• Import Inspector</li> <li>• Public Health Veterinarians</li> <li>• Regional Field Import Supervisor</li> </ul>	For raw products – if assigned to an establishment producing raw products (03B, 03C)*	Classroom	Go to AgLearn: <a href="http://www.aglearn.usda.gov">www.aglearn.usda.gov</a> to request a training schedule.
<b>Specified Risk Material training (SRM)</b> <ul style="list-style-type: none"> <li>• Combined Bovine Spongiform Encephalopathy (BSE) Training</li> <li>• FSIS-808-09 — Proper Removal of Tonsil Material</li> </ul>	<ul style="list-style-type: none"> <li>• Enforcement, Investigations and Analysis Officer</li> <li>• Public Health Veterinarians</li> <li>• Inspection Program Personnel</li> </ul>	[GS-8, 9, and 10 only] – if assigned to a beef slaughter establishment	AgLearn	Go to AgLearn: <a href="http://www.aglearn.usda.gov">www.aglearn.usda.gov</a> Employee will add to the “To-Do List”
<b>FSRE for Ready-to-Eat (RTE)/Not-Shelf-Stable (NSS) Products</b>	<ul style="list-style-type: none"> <li>• Consumer Safety Inspectors</li> <li>• Public Health Veterinarians</li> </ul>	[GS-8, 9, and 10 only] – if assigned to an establishment producing RTE products (03G, 03H, 03I)*	Classroom	Go to AgLearn: <a href="http://www.aglearn.usda.gov">www.aglearn.usda.gov</a> to request a training schedule
<b>FSRE for Shelf Stable Products</b>	Consumer Safety Inspectors	[GS-8, 9, and 10 only] – if assigned to an establishment producing shelf-stable products (03D, 03E, 03F)*	Classroom	Go to AgLearn: <a href="http://www.aglearn.usda.gov">www.aglearn.usda.gov</a> to request a training schedule

Training Requirement or Activity	Population to be Trained	Conditions	Mode(s) of Delivery	To Gain Access to the Training or Activity
<b>Export Verification Training</b> <b>Two types of export training:</b> <ul style="list-style-type: none"> <li>• FSIS – 6000 – Beef Export Verification for Export to Japan</li> <li>• FSIS-6005 – Export Verification</li> </ul>	<ul style="list-style-type: none"> <li>• Consumer Safety Inspectors</li> <li>• Import Inspector</li> <li>• Public Health Veterinarians</li> </ul>	[GS-8, 9, and 10 only] – if assigned to an establishment that produces exports.	Classroom	Go to AgLearn: <a href="http://www.aglearn.usda.gov">www.aglearn.usda.gov</a> to request a training schedule
<b>Thermal Processing Training</b>	<ul style="list-style-type: none"> <li>• Consumer Safety Inspectors</li> <li>• Enforcement, Investigations and Analysis Officer (as applicable to assignment)</li> </ul>	[GS-8, 9, and 10 only] – if covering a canning establishment (O3D) Include pre-requisite	Classroom	Go to AgLearn: <a href="http://www.aglearn.usda.gov">www.aglearn.usda.gov</a> to request a training schedule
<b>Dual Jurisdiction Establishment Inspection Policies</b>	Consumer Safety Inspectors	If assigned to a dual jurisdiction establishment	AgLearn	AgLearn version will be added to employees' "To-Do List" in the AgLearn system.
<b>FSIS Federal Meat Inspection Act and Poultry Products Inspection Act Training</b>	<ul style="list-style-type: none"> <li>• Consumer Safety Inspectors</li> <li>• Import Surveillance Liaison Officer</li> <li>• Import Inspector</li> <li>• Public Health Veterinarians</li> <li>• Regional Field Import Supervisor</li> </ul>	<ul style="list-style-type: none"> <li>• Consumer Safety Inspectors</li> <li>• Import Surveillance Liaison Officer</li> <li>• Import Inspector</li> <li>• Public Health Veterinarians</li> <li>• Regional Field Import Supervisor</li> </ul>	AgLearn	AgLearn version will be added to employees' "To-Do List" in the AgLearn system.
<b>FSIS – 4300 – Advanced Meat Recovery</b>	Consumer Safety Inspectors	If assigned to an establishment using this process	AgLearn	AgLearn version will be added to employees' "To-Do List" in the AgLearn system.

Training Requirement or Activity	Population to be Trained	Conditions	Mode(s) of Delivery	To Gain Access to the Training or Activity
<b>FSIS Directive 7000.1 Verification of Non-Food Safety Consumer Protection Regulatory</b>	<ul style="list-style-type: none"> <li>• Consumer Safety Inspectors</li> <li>• Import Surveillance Liaison Officer</li> <li>• Import Inspector</li> <li>• Public Health Veterinarians</li> <li>• Regional Field Import Supervisor</li> </ul>	<ul style="list-style-type: none"> <li>• Consumer Safety Inspectors</li> <li>• Import Surveillance Liaison Officer</li> <li>• Import Inspector</li> <li>• Public Health Veterinarians</li> <li>• Regional Field Import Supervisor</li> </ul>	DVD	To request a copy contact <a href="mailto:cedl@fsis.usda.gov">cedl@fsis.usda.gov</a>
<b>Egg Products Training</b>	Consumer Safety Inspectors	If assigned to an egg products establishment	DVD	To request a copy contact <a href="mailto:cedl@fsis.usda.gov">cedl@fsis.usda.gov</a>
<b>Verification of Sanitary Dressing and Process Control Procedures</b>	<ul style="list-style-type: none"> <li>• Consumer Safety Inspectors</li> <li>• Enforcement, Investigations and Analysis Officer</li> <li>• Public Health Veterinarians</li> </ul>	If assigned to a slaughter establishment, currently cattle only	FSIS Intranet Intranet only?	To locate the training go to: <a href="https://inside.fsis.usda.gov/fsis/emp/static/employee/training/eLearning/eLearning.jsp">https://inside.fsis.usda.gov/fsis/emp/static/employee/training/eLearning/eLearning.jsp</a>
<b>N-60 Sampling</b>	<ul style="list-style-type: none"> <li>• Consumer Safety Inspectors</li> <li>• Import Surveillance Liaison Officer</li> <li>• Import Inspector</li> <li>• Public Health Veterinarians</li> <li>• Regional Field Import Supervisor</li> </ul>	<ul style="list-style-type: none"> <li>• Consumer Safety Inspectors</li> <li>• Import Surveillance Liaison Officer</li> <li>• Import Inspector</li> <li>• Public Health Veterinarians</li> <li>• Regional Field Import Supervisor</li> </ul>	DVD	To request a copy contact <a href="mailto:cedl@fsis.usda.gov">cedl@fsis.usda.gov</a>
<b>Directive 10,010.1 Course for In-Plant</b>	<ul style="list-style-type: none"> <li>• Consumer Safety Inspectors</li> <li>• Enforcement, Investigations and Analysis Officer</li> <li>• Public Health Veterinarians</li> </ul>	<ul style="list-style-type: none"> <li>• Consumer Safety Inspectors</li> <li>• Enforcement, Investigations and Analysis Officer</li> <li>• Public Health Veterinarians</li> </ul>	Classroom	Go to AgLearn: <a href="http://www.aglearn.usda.gov">www.aglearn.usda.gov</a> to request a training schedule

Training Requirement or Activity	Population to be Trained	Conditions	Mode(s) of Delivery	To Gain Access to the Training or Activity
<b>Lamb/Sheep/Goat Post-mortem DVD</b>	<ul style="list-style-type: none"> <li>• Consumer Safety Inspectors</li> <li>• Public Health Veterinarians</li> </ul>	<ul style="list-style-type: none"> <li>• Consumer Safety Inspectors</li> <li>• Public Health Veterinarians</li> </ul>	DVD	To request a copy contact <a href="mailto:cedl@fsis.usda.gov">cedl@fsis.usda.gov</a>
<b>Basic Supervisory Training 100</b>	<ul style="list-style-type: none"> <li>• Supervisory Consumer Safety Inspectors</li> <li>• Supervisory Public Health Veterinarians</li> <li>• Regional Field Import Supervisor</li> </ul>	<ul style="list-style-type: none"> <li>• Supervisory Consumer Safety Inspectors</li> <li>• Supervisory Public Health Veterinarians</li> <li>• Regional Field Import Supervisor</li> </ul>	Classroom	Go to AgLearn: <a href="http://www.aglearn.usda.gov">www.aglearn.usda.gov</a> to request a training schedule
<b>In-Plant Performance System (IPPS) Training FSIS – 3000 – Supervisors and IPPS</b>	<ul style="list-style-type: none"> <li>• Supervisory Consumer Safety Inspectors</li> <li>• Supervisory Public Health Veterinarians</li> <li>• Regional Field Import Supervisor</li> </ul>	<ul style="list-style-type: none"> <li>• Supervisory Consumer Safety Inspectors</li> <li>• Supervisory Public Health Veterinarians</li> <li>• Regional Field Import Supervisor</li> </ul>	AgLearn	AgLearn version will be added to employees' "To-Do List" in the AgLearn system.
<b>FSIS-012 – AssuranceNet Review IPPS Assessment Data – if the SPHV supervises the SCS</b>	<ul style="list-style-type: none"> <li>• Supervisory Consumer Safety Inspectors</li> <li>• Supervisory Public Health Veterinarians</li> </ul>	<ul style="list-style-type: none"> <li>• Supervisory Consumer Safety Inspectors</li> <li>• Supervisory Public Health Veterinarians</li> </ul>	AgLearn	AgLearn version will be added to employees' "To-Do List" in the AgLearn system.
<b>Meat and Poultry Process Equipment</b>	<ul style="list-style-type: none"> <li>• Supervisory Consumer Safety Inspectors</li> <li>• Supervisory Public Health Veterinarians</li> </ul>	<ul style="list-style-type: none"> <li>• Supervisory Consumer Safety Inspectors</li> <li>• Supervisory Public Health Veterinarians</li> </ul>	DVD	To request a copy contact <a href="mailto:cedl@fsis.usda.gov">cedl@fsis.usda.gov</a>

Training Requirement or Activity	Population to be Trained	Conditions	Mode(s) of Delivery	To Gain Access to the Training or Activity
<b>Entry Training for the PHV</b>	Public Health Veterinarians	Public Health Veterinarians	Classroom	Go to AgLearn: <a href="http://www.aglearn.usda.gov">www.aglearn.usda.gov</a> to request a training schedule
<b>Avian Influenza Awareness</b>	Public Health Veterinarians	If covering a poultry establishment	DVD	To request a copy contact <a href="mailto:cedl@fsis.usda.gov">cedl@fsis.usda.gov</a>
<b>2-week FSRE as pre-requisite to EIAO course</b>	Enforcement, Investigations and Analysis Officer	Enforcement, Investigations and Analysis Officer	Classroom	Go to AgLearn: <a href="http://www.aglearn.usda.gov">www.aglearn.usda.gov</a> to request a training schedule
<b>EIAO course*</b> <b>Training is required as a condition of employment</b>	Enforcement, Investigations and Analysis Officer	Enforcement, Investigations and Analysis Officer	Classroom	Go to AgLearn: <a href="http://www.aglearn.usda.gov">www.aglearn.usda.gov</a> to request a training schedule
<b>Import Re-inspection for Foreign Products</b>	<ul style="list-style-type: none"> <li>• Import Surveillance Liaison Officer</li> <li>• Import Inspector</li> <li>• Regional Field Import Supervisor</li> </ul>	<ul style="list-style-type: none"> <li>• Import Surveillance Liaison Officer</li> <li>• Import Inspector</li> <li>• Regional Field Import Supervisor</li> </ul>	Classroom	Go to AgLearn: <a href="http://www.aglearn.usda.gov">www.aglearn.usda.gov</a> to request a training schedule
<b>Import Surveillance Liaison Officer Training</b>	<ul style="list-style-type: none"> <li>• Import Surveillance Liaison Officer</li> <li>• Regional Field Import Supervisor</li> </ul>	<ul style="list-style-type: none"> <li>• Import Surveillance Liaison Officer</li> <li>• Regional Field Import Supervisor</li> </ul>	Classroom	Go to AgLearn: <a href="http://www.aglearn.usda.gov">www.aglearn.usda.gov</a> to request a training schedule