March 2, 2021

TRANSMITTED VIA ELECTRONIC MAIL

Dear [Name]

This is the final response to your Freedom of Information Act (FOIA) request, dated December 28, 2020, to the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS). You requested a copy, or printout, of the YouTube Creator's Page for the USDA Food Safety and Inspection Service, which shows nonpublic videos (videos categorized as Unlisted or Private) on the USDA FSIS YouTube account. We received your request in our office on December 28, 2020.

The FSIS FOIA staff works with subject matter experts across the agency to locate responsive documents. For this request, we conducted a records search in the Office of Public Affairs and Consumer Education. FSIS’ search began on December 28, 2020. Our search includes responsive records in FSIS’ control on that date.

We have located 18 pages of responsive records pertaining to your request. After a thorough review of the responsive records, we are releasing these records in their entirety. Accordingly, this request is granted in full.

You may appeal this determination within 90 days from the date of this letter. Your appeal should include copies of your original request and this response, as well as a discussion of the reasons supporting your appeal. The envelope should be plainly marked to indicate that it contains a FOIA appeal. If you decide to appeal this determination, please send your appeal to:

Paul Kiecker
Administrator
Department of Agriculture
Food Safety and Inspection Service
1400 Independence Avenue, S.W.
Room 1170, South Building
Washington, D.C. 20250-3700
FSIS.FOIA@USDA.GOV

Please be advised that your FOIA request, including your identity and the information made available, is releasable to the public under any subsequent FOIA
requests. However, FSIS does not release your personal privacy information, such as home addresses, telephone numbers, or Social Security Numbers, all of which are protected from disclosure under FOIA Exemption 6.

If you have any questions about the way this request was handled, please contact Timothy Poe at 202-205-3828 or via email at Timothy.Poe@usda.gov. If you have general questions about FSIS’ FOIA procedures or regulations, please contact me, FOIA Director/ FOIA Public Liaison at 202-690-2760 or via email at Arianne.Perkins@usda.gov.

Additionally, you may contact the Office of Government Information Services (OGIS) at the National Archives and Records Administration to inquire about the FOIA mediation services they offer. The contact information for OGIS is as follows: Office of Government Information Services, National Archives and Records Administration, 8601 Adelphi Road-OGIS, College Park, Maryland 20740-6001, e-mail at ogis@nara.gov; telephone at 202-741-5770; or facsimile at 202-741-5769.

Thank you for your interest in FSIS programs and policies.

Sincerely,

Arianne M. Perkins
Director, Freedom of Information Act Staff
Office of Public Affairs and Consumer Education

Enclosure
This document is made available through the declassification efforts and research of John Greenewald, Jr., creator of:

The Black Vault

The Black Vault is the largest online Freedom of Information Act (FOIA) document clearinghouse in the world. The research efforts here are responsible for the declassification of hundreds of thousands of pages released by the U.S. Government & Military.

Discover the Truth at: http://www.theblackvault.com
<table>
<thead>
<tr>
<th>Title</th>
<th>Duration</th>
<th>Visibility</th>
</tr>
</thead>
<tbody>
<tr>
<td>NARMS</td>
<td>13:09</td>
<td>Unlisted</td>
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<td>Holiday Message from the Administrator</td>
<td>1:53</td>
<td>Unlisted</td>
</tr>
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<td>2020 Administrator's Awards For Excellence Ceremony</td>
<td>22:41</td>
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<td>Prevent Workplace Violence</td>
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<td>Training for New Workplace Violence Prevention System</td>
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<td>PAM Interim Rating Training</td>
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<td>HR GSS CWB Training</td>
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<td>FSIS PAM Training for Rating and Reviewing Officials</td>
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<td>Unlisted</td>
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<tr>
<td>FSIS PAM Training for Data Administrators</td>
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<tr>
<td>WPPS Employee Roster Training</td>
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<td>WPPS 52 Tracker Training for Program Areas and Districts</td>
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<tr>
<td>Title</td>
<td>Description</td>
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<tr>
<td>PHIS Export Technical Webinar Part 3</td>
<td>This meeting on the Public Health Information System (PHIS) electronic export application and approval process was held March 27, 2017. The technical webinar focuses on the application batching process for the planned implementation of the export functionality in PHIS.</td>
<td></td>
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<tr>
<td>Introduction to FSIS Diversity Training</td>
<td>Remarks by FSIS Administrator Al Almanza and Deputy Administrator Carmen Rotenberg.</td>
<td></td>
</tr>
<tr>
<td>FSIS EQUIVALENCE PROCESS</td>
<td>FSIS seminar on the FSIS equivalence process, held in Washington, DC on September 13, 2016.</td>
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<tr>
<td>New Employee Orientation Program</td>
<td>FSIS provides new employees with an overview of the U.S. Department of Agriculture, and the Food Safety and Inspection Service.</td>
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<tr>
<td>Food Safety Equivalence and Inspection Seminar</td>
<td>FSIS Food Safety Equivalence and Inspection Seminar held September 13, 2016 in Washington, DC.</td>
<td></td>
</tr>
<tr>
<td>EEO Process Training</td>
<td>This training is recommended for all Food Safety and Inspection Services managers and supervisors. By the end of this training, participants will have a better understanding of the EEO process, designating a resolving official during the EEO process and the roles of the resolving official during the EEO process to include...</td>
<td></td>
</tr>
<tr>
<td>Resolving Official Training</td>
<td>This is a Food Safety and Inspection Services Resolving Official Training presented by the Civil Rights Act. This training is recommended for all Food Safety and Inspection Services managers and supervisors.</td>
<td></td>
</tr>
<tr>
<td>Retail Recordkeeping for Establishments and Retail Stores That Grind Raw Beef Products</td>
<td>Webinar held on August 17, 2016 to discuss the grinding log final rule.</td>
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<tr>
<td>Contracting Officer’s Representative (COR Files)</td>
<td>Webinar on the role and responsibilities of the Contracting Officer’s Representative.</td>
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<tr>
<td>The Leadership Challenge</td>
<td>FSIS Virtual Leadership network webinar which discusses the book 'The Leadership Challenge'.</td>
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</tbody>
</table>
The Leadership Challenge
FSIS Virtual Leadership webinar which discusses the book 'The Leadership Challenge'.

FoodKeeper App
The FoodKeeper app helps you learn about proper food handling and storage to keep your food safe. To download the app for your mobile device visit: https://geo.itunes.apple/us/app/usda-foodkeeper/id976166100?mt=8 or http://www.fsis.usda.gov/wps/wcm/connect/da821d0d-91c5-4670-abd1-

Allergen Management, Labeling, and Economics of Related Recalls for FSIS-Regulated Products

Emotional Intelligence 2.0
By Travis Bradberry & Jean Greaves Tuesday, June 1, 2016

FSIS MD-715 Training
This training will provide listeners with a better understanding of management directive 715, also known as MD-715, and identify ways in which agency leadership and management support the directive.

Listeria Controls at Retail
FSIS hosted the webinar "Listeria Controls at Retail" on September 29, 2015 with representatives from FSIS and the Centers for Disease Control and Prevention.

The Cooperative Interstate Shipment Program (CIS) for State-Inspected Meat & Poultry Plants
This webinar provides an overview of CIS and other USDA resources available to small-scale meat and poultry processors under USDA’s "Know Your Farmer, Know Your Food" national initiative.

Preventing and Correcting Sexual Harassment in the Federal Workplace
By Deborah Hopkins

Understanding and Preventing Workplace Harassment
By Deborah Hopkins

FSIS 2014 National Disability Employment Awareness Month Nationwide Empowerment Event
This video serves as an educational resource and training tool on disability employment issues for FSIS personnel.

HACCP Validation Training
This training provides information on commonly asked questions related to validation requirements and complements the information provided in the FSIS Compliance Guideline: HACCP Systems Validation.

STEC Sampling of Imported Raw Beef Products
HACCP Validation Training
This training provides information on commonly asked questions related to validation requirements and complements the information provided in the FSIS Compliance Guideline HACCP Systems Validation.

STEC Sampling of Imported Raw Beef Products
Training video update will show you how to collect imported manufacturing trimmings and other ground beef components and ground beef for STEC testing.

STEC Sampling of Domestic Raw Beef Products
This training video update will show you how to collect beef manufacturing trimmings, bench trim, other raw ground beef components and ground beef for STEC testing.

LGBT Non-discrimination in the Federal Workplace
Recent events, including recent Equal Employment Opportunity Commission (EEOC) rulings and changes in EEO laws and regulations, have triggered increased interest about protections for lesbian, gay, bisexual and transgender (LGBT) individuals under Federal and Departmental employment-discrimination laws and...

Performance Management System
An overview of the FSIS Performance Management system. Current Departmental Regulations require all employees complete Performance Management training every two years. Completion of this training video meets that training requirement. For additional information or assistance on Performance Management...

Reprisal: What You Need To Know
It is the policy of the Food Safety and Inspection Service (FSIS) that no person shall be subjected to reprisal/retribution for participation in the Equal Employment Opportunity (EEO) process, whistleblowing, or speaking out against practices he or she believes may constitute unlawful discrimination. Reprisal/Retaliation is...

Limited English Proficiency

Discovery Zone
Add description

Food Safety - Super Bowl Cooking with Martie Duncan
TV chef, Martie Duncan, demonstrates Super Bowl food tips. Remember food safety when entertaining. For additional information visit: http://www.fsis.usda.gov/foodsafety

Salmonella - En Español (15)
Los riesgos envueltos en la manipulación de los alimentos son más comunes de lo que la gente piensa. Estos consejos pueden ayudar a su familia a mantener los alimentos sanos. Para obtener más información visite: http://www.fsis.usda.gov/foodsafety
Channel content

Uploads | Live | Posts

Visiblity: Private, Unlisted

- Video
  - HACCP Validation Training
    - This training provides information on commonly asked questions related to validation requirements and complements the information provided in the FSIS Compliance Guideline, HACCP Systems Validation.
  - STEC Sampling of Imported Raw Beef Products
    - Training video update will show how to collect imported manufacturing trimmings and other ground beef components and ground beef for STEC testing.
  - STEC Sampling of Domestic Raw Beef Products
    - Training video update will show how to collect beef manufacturing trimmings, bench trim, other raw ground beef components and ground beef for STEC testing.
  - LGBT Nondiscrimination in the Federal Workplace
    - Recent events, including recent Equal Employment Opportunity Commission (EEOC) rulings and changes in EEOC laws and regulations, have triggered increased interest about protections for lesbian, gay, bisexual and transgender (LGBT) individuals under Federal and Departmental employment discrimination laws and regulations. The information in this webinar highlights what employees should know about...
  - Performance Management System
    - This is an overview of the FSIS Performance Management system. Current Departmental Regulations require all employees complete Performance Management training every two years. Completion of this training video meets that training requirement. For additional information or assistance on Performance Management and Recognition, please email the Performance Management Branch at...
  - Reprisal: What You Need to Know
    - It is the policy of the Food Safety and Inspection Service (FSIS) that no person shall be subjected to reprisal/retaliation for participation in the Equal Employment Opportunity (EEO) process, whistleblowing, or speaking out against practices he or she believes may constitute unlawful discrimination. Reprisal/Retaliation is unlawful and will not be condoned or tolerated in the FSIS workplace. Managers and supervisors...
  - Limited English Proficiency

- Discovery Zone
  - Add description

- Food Safety - Super Bowl Cooking with Martie Duncan
  - TV chef, Martie Duncan, demonstrates Super Bowl food tips. Remember food safety when entertaining. For additional information visit: http://fsa.usda.gov/foodsafety

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- E. Coli - En Espanol (30)
  - FSIS proporciona anuncios de servicio público que tienen como objetivo aumentar la conciencia sobre los riesgos de enfermedades transmitidas por alimentos y educar a los consumidores, especialmente a los padres que adoptan medidas concretas para reducir su riesgo personal a través de etapas de manipulación de alimentos seguros. Para obtener más información, visite: http://fsa.usda.gov/foodsafety

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- Safe Handling of Eggs
- Slicing and Storing Ham
- Transporting Food
- Checking Temperature of Brisket
- Taking Temperature of Ham
- Cutting and Storing Brisket
- Cleaning Counters and Utensils
- Turkey in Shallow Containers
- How to Carve a Turkey
- Appliance Thermometer/Termómetro para Enseres de Cocina.
  - Safest way to thaw your turkey is in the refrigerator. It takes about 24 hours for every 5 pounds. Make sure your refrigerator is at 40°F or below. En Español: La manera más segura de descongelar un pavo es en el refrigerador. Tomará 24 horas a cada 5 libras. Asegúrese que el refrigerador está a 40°F (4°C) o menos.
- Food Safety in the College Dorm
  - If your college student is now living in the dorm, the USDA can help with some food safety tips. For more information visit: http://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/tips-for-college-students/
- Taking the Internal Temperature of a Turkey / Tomando la Temperatura Interna de un Pavo
  - Planning on stuffing your turkey? If the answer is yes, the turkey and the stuffing need to reach 165°F to be safe. Si planea rellenar el pavo, ambos el relleno y el pavo, deben alcanzar una temperatura de 165°F (74°C) para matar cualquier bacteria que pudiera estar presente.