



GIPSA News

A newsletter for the employees of the Grain Inspection, Packers and Stockyards Administration

July 2007

One Year Later...

Alan Christian, Washington, DC

...or, how time flies when you are having fun. As I look back over my first year with GIPSA, I thought about the progress we have made towards achieving our goals, the challenges ahead, and the fun I have had along the way.

GIPSA is a great organization and a great place to work. It starts with the very talented and dedicated people in our organization — from our Administrator Jim Link (I doubt you could find anyone more interested, dedicated, and supportive of the GIPSA mission) to the excellent support staff (Budget and Planning, Civil Rights, Information Technology, and Management Support) that allow the programs to focus on program delivery and finally, the dedicated FGIS and P&S personnel that are critical to our success in the programs. Our strength as an organization is our people.

When I arrived a year ago, P&S was going through a tough, turbulent period with the change in leadership, the devastating OIG audit report, and news that we had failed the Administration’s Performance Assessment Rating Tool with a “results

not demonstrated” score. Not surprisingly, the Organizational Assessment Survey conducted during that time period showed our organizational climate to be near rock bottom.

The thing I first noticed was that in the midst of all this turmoil, people were not wallowing in self pity, but rather working hard to fix the problems and improve our program. I saw managers and employees from the field, regions, and headquarters at all levels in the organization, contributing to the turnaround and I was impressed to see that determination in the face of so much adversity.

In August last year, P&S put our first business plan (FY 2008) together identifying our program performance measure (compliance rate) and four goals to improve our program delivery and organization to achieve the desired result (high level of voluntary compliance in the regulated community that translates into fair and competitive markets). At this point, we are 8 months into the plan and on target to complete over 90 percent of our objectives within the established deadlines.

The plan aligns the work of every-

one in P&S to the P&S mission, and I know that our plan has been effective in doing this because I have heard comments from just about every part of the organization that the business plan is affecting their work in some way. That tells me that we are all part of the plan and are all working together for a common goal.

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Names in the News

PERSONNEL

Monica Alexander reported on June 10, 2007, as the new supervisory management analyst in the Management Support Staff (MSS). **Monica** is filling the supervisory position vacated by **Peggy Smith**. **Monica** has 13 years of Federal service, 11 with the USDA Agricultural Marketing Service, Livestock and Seed Program. She was a program analyst, agricultural marketing specialist, assistant to the chief, and agricultural commodity grader. Most recently, **Monica** was a management analyst for 2 years with the AMS Poultry Programs. **Monica** brings knowledge of training and employee development, human resources management, recruitment and outreach, procurement, Civil Rights, and employee safety and health. In addition, she has worked closely with senior managers on human capital initiatives and the President's Management Agenda. **Monica** has a bachelor's degree in Animal Science from Southern University and an MBA from The George Washington University.

Jennifer Hill has joined the Market and Program Analysis Staff this summer as a participant in the USDA 1890s Scholars Program. **Jennifer**, a Chicago native, graduated from Chicago High School for Agricultural Sciences in 2006. She now attends North Carolina Agricultural and Technical State University and is majoring in agricultural economics. This is **Jennifer's** first year interning with GIPSA.

Craig Klever, Portland, was selected as the field office's Scales and Weighing Specialist effective June 10, 2007. **Craig** was the field office equipment specialist. He will continue to coordinate the equipment program during the interim until **Cleve Ellis**, ACG-9, receives training to assume the duties of equipment specialist.

Susan Proper is the new regulatory analyst in the Management Support Staff. **Susan** comes to us from Noblis, where, since 1998, she has been a principal engineer, lead engineer, and senior engineer, providing systems engineering support to the U.S. Department of Transportation. Prior to her time at Noblis, **Susan** spent several years at the Jet Propulsion Laboratory in Washington, DC, as a senior engineer and member of their technical staff. She also worked as manager of Corporate Venture Development for Shield Enterprises, Inc., Rosemont, Illinois, and as a research analyst for the Refco Group, Ltd., Chicago, Illinois. **Susan** brings to MSS experience in management, policy analysis, rulemaking, and technical writing. A recognized and published technical writer, she will use her expertise to work with our program staff to develop and modify GIPSA regulations. **Susan** has a bachelor's degree in economics from Northwestern University and a master's degree in public policy from the University of Maryland.

Becca Riese, Market and Program Analysis Staff, will leave GIPSA on July 18 after 1.5 years with the Agency. She has decided to return to her native Nebraska.

AWARDS

Bill Bates, Field Management Division, Washington, DC, received a spot award for successfully negotiating the clothing program contract with the new vendor, Lion Apparel Company, which resulted in a more diverse selection of clothing for our employees.

John Carlson, **Henry Jordan**, **Gilbert Knight**, and **Howard Suter**, League City, received time-off awards for providing excellent service in absence of a shift supervisor while loading the M/V Sheila McDevitt.

Beth Hayden, Field Management Division, Washington, DC, received an extra effort award for conducting six valuable Quality Management System training sessions for official agencies and field offices to assure a successful transition to a Quality Management Program within GIPSA.

John Good, Management Support Staff, Washington, DC, received an extra effort award for providing exceptional support and guidance regarding critical labor management issues.

Craig Hoover, League City, received a spot award for demonstrating excellence in determining difficult odors while grading the M/V Giorgis Carras and the M/V Sheila McDevitt.

*Continued, see Names
on page 4.*

Issuances

Terri Henry, Washington, D.C.

- ❑ Grain Inspection Handbook, Book II, Grain Grading Procedures, Chapter 9, Sorghum, Change No. 102, dated June 1, 2007
- ❑ P&SP Policy Memorandum 9720-07-022, “Valid Bond Claims from Non-Consignors or Producers,” dated June 5, 2007
- ❑ P&SP Policy Memorandum 9720-07-014, Standardization of Equipment Used in Carcass Weight Purchases,” dated June 15, 2007
- ❑ Grain Inspection Handbook, Book II, Grain Grading Procedures, Chapter 4, Corn, Change No. 103, dated June 18, 2007
- ❑ MRP Directive 1620-1 “Changes to Space and Lease of Field Offices and Facilities,” dated May 18, 2007
- ❑ FGIS Program Directive 9180.66, “Zearalenone Testing,” dated June 18, 2007
- ❑ FGIS Program Directive 9180-71, “Fumonisin Testing Services,” dated June 18, 2007
- ❑ FGIS Issuance Change No. 7 to the DON (Vomitoxin) Handbook, Chapter 10, “r-Biopharm RIDASCREEN®FAST DON Test Kit,” dated June 18, 2007
- ❑ MRP Administrative Notice 07-03, “New Procedures for Processing Travel Documents,” dated June 20, 2007
- ❑ MRP 5400 “Motor Vehicle Manual,” dated June 20, 2007

Regulatory Info

Tess Butler, Washington, DC

Federal Register Publications

- ❑ Opportunity for Designation in the Columbus (OH), Farwell (TX), and Northeast Indiana (IN) Areas and Request for Comments on the Official Agencies Serving These Areas, published May 31, 2007
- ❑ Designation for the Muncle (IN), Fremont (NE), Savage (MN), and West Lafayette (IN) Areas, published May 31, 2007
- ❑ Advisory Committee Meeting, published June 1, 2007
- ❑ Purchase of Mid-Iowa (IA) and Amendment to Its Area, published June 25, 2007

Tips for Naming Folders and Files

Tracy Gerke, Kansas City

It’s important to keep your folder names and file names as short as possible. Windows has a limit on the maximum path length of a file. The path of a file consists of the drive letter, all of the folder names, and the file name. For example, take the following file path:

```
I:\Methods  
Development\Instrumental  
Methods\PhysPropLab\B of  
D Images\75 dpi jpeg Basis of  
Determination\wheat_hrs_thru_  
bottom_sieve_dkg.tif
```

If you count the characters in this path (and yes spaces count), the path length is 140. The maximum allowed path length is 128 and since this file is over that, it will not open. So, as a general rule, here are some guidelines to follow:

- ✓ Keep file names and folder names as short as possible.
- ✓ Avoid excessive nesting of folders. In this example, this file is 5 levels down.

Following these guidelines should help to be sure that you don’t experience any problems opening files.

Travel Bits & Pieces

Monica Alexander, Washington, DC

New GIPSA Travel Coordinator. I am the new supervisory management analyst in the Management Support Staff's Administrative Services Unit. I also will serve as GIPSA's travel coordinator, including handling relocations, transit subsidy, telework/Flexiplace, and employee ID badges. The Administrative Services Staff is available to assist all GIPSA employees with personnel, travel, directives information, and other administrative issues. Please contact any of the specialists for assistance: Rose Alexander at 202-690-0881, Donna Melton at 202-720-6529, Terri Henry at 202-205-8281, or me at 202-720-7045.

Relocation Income Tax. All GIPSA employees who received a 2006 W-2 that included relocation withholding tax allowance must now file a Relocation Income Tax (RIT) claim! To process the RIT allowance claim, applicable employees should complete and submit the following forms:

- ❏ FORM AD-616R. Fill in Sections A, B, E, and F *only*. Information for sections A and E can be obtained from your authorization or a previous relocation travel voucher you submitted for reimbursement. Sign the AD-616R and send in the form with the original signature and retain a copy for your records.
- ❏ FORM AD 1000. Complete the form and attach a copy of your **W-2**. If you are married and filed a joint Federal Income Tax return, you must also submit a W-2 for your spouse. Sign the AD-1000 and send in the form with the original signature and retain a copy for your records.

Employees should contact the MSS for a copy of the AD-616R and AD-1000. RIT allowance claims should be submitted for processing by **August 15, 2007**. Forms can be sent by mail or Federal Express to:

USDA GIPSA MSS
ATTN: Monica Alexander
1400 Independence Ave., SW
Room 1633-S, STOP 3642
Washington, DC 20250-3642

If you have any questions or would like further information, contact me at monica.m.alexander@usda.gov or 202-720-7045.

Are EEO/CR issues or concerns affecting your employment with GIPSA? Do you have questions? Need help? Then let your voice be heard. Call the EEO Advisory Committee/Civil Rights Hotline...

1-800-639-5167

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David Mundwiler, Toledo, OH, received an extra effort award for his exceptional leadership in managing the Toledo Field Office, thus contributing greatly to the increased effectiveness and efficiency of the Grain Inspection, Packers and Stockyards Administration's mission and the Toledo Field Office.

Sherri Murphy, Field Management Division, Washington, DC, received a spot award for providing invaluable administrative support to the Field Management Division which contributed greatly to the overall effectiveness and efficiency of the Division.

RETIREMENTS



Nabil "Bill" Azmy, Board of Appeals and Review (BAR), Technical Services Division, will retire on August 3, 2007. **Bill's**

Federal career spanned 32 years, 30 years of which were spent with the BAR. Bill began his GIPSA career in 1976 at the Duluth, Minnesota, field office. In 1977, he joined the BAR in Washington, DC, and moved with the BAR to Kansas City in 1979. Over the past 30 years, **Bill** traveled extensively in the United States and internationally. He conducted numerous seminars and reviews on a vast array of grains and commodities. **Bill** also set up inspection laboratories in Yemen, Jordan, Malaysia, Syria, and Egypt; and trained

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More Names, from page 4.

foreign inspectors on the U.S. grading system. He traveled to Saudi Arabia and South Africa to resolve foreign complaints on rice and wheat. **Bill** also conducted seminars in Mexico, Venezuela, Peru and Central America. **Bill** grew up in Suez, Egypt. He graduated from Ain Shams University in Cairo with a degree in horticulture. **Bill** holds B.S. degrees in horticulture and biology and a Master's degree in business management. He worked for Egypt's Ministry of Agrarian Reform for 5 years as a horticulturist in charge of two of the biggest orchards in Cairo and Alexandria. He immigrated to the United States and became a U.S. citizen in 1974. **Bill** speaks Arabic (and taught it in Johnson County Community College in Overland Park, Kansas) and Spanish. He has made grain presentations in both languages. Congratulations and best wishes to **Bill** on his well-deserved retirement!

John Edmond, resident agent South Texas, will retire on July 3, 2007, with 37 years of dedicated Federal service. **John** began public service in 1967 as an intern for the Forest

Service in Powers, Oregon, while attending Prairie View A&M University. After graduating with a degree in animal science in 1970, he joined the Consumer and Marketing Service, Livestock Division, as a meat grader. From 1971 to 1978, **John** worked in Denver, Colorado, Bell, California, and Omaha, Nebraska as a grader and supervisory meat grader. In 1979, **John** joined the Packers & Stockyards Administration's Lawndale, California, office as a marketing/industrial specialist. In 1989, **John** joined the P&SA Lenexa, Kansas, office as the supervisory industrial specialist. In 1990, **John** moved to the P&SA Indianapolis, Indiana, office as the regional supervisor. In 1993, **John** transferred to Washington, DC, where he worked as the resources manager, assistant to the deputy administrator, and livestock marketing specialist in the Marketing Practices Branch. **John** became chief of the Trade Practices Branch in 1995. While in Washington, DC, **John** played an important role in the Agency's involvement in ASTM and the development of international standards for livestock and meat evaluation equipment. In 2005, **John** transferred to the Western Regional Office as a resident agent. **John** and his wife **Verna** have two children and four grandchildren. "We plan to spend time with our children and grandchildren, travel, golf, and work on numerous projects we have planned," **John** stated. He added that during his career, he had worked in every state of the union except Maine and Rhode Island. At the end of his career, **John** looks back and says he "really enjoyed the job." "It's certainly not a routine job," he explained. "There have been lots of challenges."

Portland ACG-7 Training

Rosemary Mayne, Washington, DC

On June 5-6, 2007, Portland Field Office manager **Walt Rust** opened the final of three scheduled sessions of the FGIS ACG-7 Apprentice Training Program in the Portland field office. This program is a component of the GIPSA workforce plan, designed to address current and future skill gaps in the mission critical grader series.

Those selected to participate in the Portland ACG-7 program are **Bob Baker, Dave Ballard, Steve Everidge, Jim Gardner, Ryan Heath, Jimmy Pan, Chuck Rasmusan, and John Wilson**. In addition to the extensive and on-going technical components of the program, this component was provided by headquarters' employees

and included presentations from **Pat McCluskey**, who discussed the purpose of the standards; **Bob Lijewski**, who addressed laws and regulations, grain handling practices, and establishing policies and procedures; **Ed Durgin**, who talked about grain markets; and **Larry Freese**, who addressed the statistics of sampling and inspection. In addition, I discussed customer services.

Thanks to **Raymond Kirkpatrick**, Portland collateral duty training officer, who handled all logistics for the meeting.



Portland ACG-7 Apprentice Training Program participants and presenters, left to right, front row: Chuck Rasmusan, Rosemary Mayne, Ryan Heath, Jeff LaHaie, John Wilson, Larry Freese; and back row: Pat McCluskey, Dave Ballard, Jim Gardner, Steve Everidge, Bob Baker, Bob Lijewski, and Ed Durgin.

Preparing Tomorrow's Leaders Today

Rosemary Mayne, Washington, DC

On June 10, 2007, the 19 participants in GIPSA's Leadership Development Program (LDP) returned to Shepherdstown, West Virginia, for the second residential session in the program. Understanding self and others was the theme of this week.

Terrell Bailey, Gayle Barnett, Frank Bowen, Rangan Chinnaswamy, Margaret Cummings, Adam Fast, Catherine Grasso, Ronald Hill, Eric Jabs, Peter Jackson, Gary May, Pat McCluskey, Joel Menking, Steve Pollock, Luke Shokere, Kraig Roesch, Phil Tate, Lynn Thomas, and Jack VerLinden have been busy since the first session in January reading management articles and books and developing their projects. Week 2 of "Preparing Tomorrow's Leaders Today" opened with a discussion of learnings from the field – what was gained from the LDP work done since January.

A strategic view from management followed. Administrator **Jim Link** discussed GIPSA's place in the Federal government, our mission and structure, and reviewed his leadership journey that brought him to today. He provided his thoughts on "how leaders succeed" and discussed them with the group. **Alan Christian**, P&SP deputy administrator, followed with "PSP Strategic Business Planning" and its framework, the Performance Assessment Rating Tool (PART). **Alan** discussed the various components of the PSP Business Process Re-engineering initiative. **Brett Offutt**, director, P&SP Policy and Litigation, provided a comprehensive history of the PSP organization through all administrations and changes in its structure. **Alan** and **Brett** shared their leadership journeys and took questions about leadership philosophies and experiences. **Peter Fullerton**, confidential assistant to the administrator, accompanied **Mr. Link**, and **Albert Conerly**, director of Management Support Services, sat in later in the week.

The LDP group will reconvene on December 2, 2007, in Shepherdstown for its final residential week and graduation. In the interim, the participants will read management and leadership articles, develop a leadership development plan, interview senior managers, and complete and prepare presentations on their projects. Please continue to assist them as GIPSA prepares this cadre of employees to lead in their current roles and compete for future leadership positions. Your support is important to their individual success in the LDP and to GIPSA's future.



Leadership Development Program participants hard at work at second residential session in Shepherdstown, West Virginia.



Administrator Jim Link discusses leadership and development strategies with Phil Tate, Toledo.

Last week, P&S managers met in Kansas City to revise the business plan for FY 2009. Based on our experience from this past year and the contributions from the supervisors that attended this extended management team meeting, I am convinced our plan for next year will be stronger and even more effective.

As I look ahead 3 years, I see a Packers and Stockyards Program that is a respected and valued organization (both internally and externally) and recognized for administering a strong regulatory program with a high level of voluntary compliance. The initiatives we are working on now (Business Process Reengineering, Packers and Stockyards Automated System, case streamlining, training program, to name a few) and the people throughout our organization going above and beyond their regular duties to participate in these important initiatives make me confident that we will achieve that vision.

It seems like only yesterday that I joined the GIPSA family. I am happy to be here, proud to work with such an outstanding group of people, challenged by the issues facing us, and confident that working together and putting our mission and the best interest of our organization first, we will achieve our goals and ensure markets for livestock, meat and poultry remain fair and competitive.

Dumpster Diving *Carol Remmers, Washington, DC*

Transmeta, Inc. director David Ditzel now chuckles at the memory of the sudden interest in the company's trash during the weeks before they unveiled their new computer chip. But with hundreds of millions of dollars of research on the line, keeping the microprocessor's specifications secret was no laughing matter. Ditzel and his employees chased off several people, including one whose car bore the bumper sticker of a well-known rival.

Digging information out of trash remains one of the key ways that people obtain unauthorized access to sensitive information. Repellent as the idea of crawling through garbage might be to most of us, some people find it rewarding. There is even a book on the subject. Truly, one person's trash is another person's treasure. Day-old bread, old computer equipment, worn-out furniture, you name it; some people will go to extraordinary lengths to get something just because it is free. From an information security perspective, though, the risks of compromise through careless disposal can be considerable.

Examples of real or near tragedies resulting from trash sifting are many. Some years ago, the Pacific Bell telephone network was nearly brought down by Kevin Mitnick and other computer hackers who obtained sensitive company computer manuals from trash dumpsters. Con artists rummage through refuse to obtain credit card numbers from discarded receipts, which they then use to make illicit purchases. Celebrities and others have had their privacy invaded by people who went through curbside trash.

Avoiding the consequences of these threats is simple: control access to and disposal of sensitive information within the bounds of Federal records management rules.

- Shred documents containing privacy and other sensitive information.
- Destroy CDs/diskettes containing sensitive information rather than just throwing them in the trash.
- Make certain that sensitive information has been overwritten – not just “erased” from the hard drives/flash drives of equipment being turned in for repair or disposal.
- When not being used, lock up documents, diskettes, and other media containing sensitive information.

Sometimes, extreme measures such as dumpster diving aren't necessary. Sensitive information has been compromised by such routine threats as office cleaning crews who work unsupervised after hours. They not only have ready access to trash, they can sift through sensitive materials left in plain sight on desks. In fact, “The Hacker Quarterly” magazine has encouraged would-be computer intruders to take jobs on cleaning crews in order to gain access to sensitive work areas and materials. Lastly, don't forget about what you place into your recycle bin, maybe it should be shredded.

For Your Health

Mavis Rogers, Washington, DC



Why heat your house to enjoy a healthy meal when you can fire up wholesome meals on your grill? Grilling meats and vegetables adds loads of flavor without extra calories. You may be concerned about reports connecting grilling with cancer, but you need not worry about that unless you eat huge, blackened steaks for breakfast, lunch, and dinner. Instead your biggest concern with grilling is making sure you use good food safety techniques to prevent food-borne illness.

Food safety rules for cooking indoors also apply to grilling outdoors. You must wash your hands, keep cooked and raw foods separate, properly chill and heat foods, and a host of other common-sense approaches. Follow the tips below to keep your summer grilling safe for family and friends.

- ▲ **Clean your hands.** Wash your hands for about 20 seconds before and after handling food. Keep moist towelettes or hand sanitizer around when you can't get to soap and water.
- ▲ **You must see your grill.** Scrub the grill with hot, soapy water before each and every use.
- ▲ **Keep it chilled.** Keep coolers stocked with plenty of ice or ice packs and keep meats refrigerated until it is time to place them on the grill.
- ▲ **Keep your tools clean.** Use separate brushes for raw and for cooked meats, plus wash all brushes in hot, soapy water between uses.
- ▲ **Know the temperature.** Always use a meat thermometer to make sure meats are cooked to a safe internal temperature.
- ▲ **When in doubt, throw it out.** When temperatures outside hit 90 degrees Fahrenheit or above, perishable food items should not be out of a refrigerated environment for more than an hour.
- ▲ **Timing is everything.** Toss grilled foods after 3 days.

*Continued, see **Health** on page 9.*

New Password Policy

In order to align USDA password policy with the National Institute of Standards and Technology (NIST) guidelines, the USDA Office of the Chief Information Officer/Cyber Security has released an updated **password policy**.

Listed below are the password controls GIPSA will now use:

- You will be prompted to change your password every 90 days;
- Your password will have a one day minimum age limit (this is done to ensure password uniqueness);
- Your password must be eight or more characters in length;
- Your password **MUST** contain Alpha, numeric, and special character combinations-at least one of each;
- After three failed login attempts, your account will be locked (You will have to call the Help Desk to get unlocked) and;
- You will not be able to use five of your previously used passwords.

Please contact **Carol Remmers** at (202) 690-0044 if you have any questions about this updated policy.

Employee Assistance Program

Call for confidential help.

Washington, DC personnel, call...
301-570-3900
or 1-800-222-0364

Field personnel, call...
1-800-222-0364

Health, from page 8.

Although cancer risks from grilling should not be your main concern, it helps to understand the current thinking on the issue in order to cook smart. Briefly, grilling and cooking meats in other ways at very high temperature produce chemicals that have been linked to increased cancer risks. The two primary carcinogens created in high-temp cooking are heterocyclic amines (HCAs) and polycyclic aromatic hydrocarbons (PAHs). The black charring on grilled foods is caused by the production of HCAs. PAHs develop from meat fat dripping onto hot coals, and then the chemicals rise with the resulting smoke and land on the meat. This cancer research is still developing, but thus far hasn't shown that occasional grilled steak causes cancer.

However, to make your grilling healthier and tastier, trim visible fat from meat before grilling. Drain high-fat marinades. Keep a water bottle handy for flare-ups. Never eat the blackened parts of the meat. Try these tips from the American Dietetic Association to savor the flavor of grilling while at the same time lessening potential health risks:

- ▲ **Lock the flavor in.** Marinate vegetables, meat, poultry and fish, then you will depend less on the grill for that little something extra.
- ▲ **Timing is everything.** Brush on light, oil based sauces earlier in grilling. For less charring, baste sauces containing sugars (fruit puree, honey, preserves) toward the end of the cooking.
- ▲ **Don't forget your veggies.** Add a little olive oil and herbs before grilling. Keep in mind that charring vegetables could also produce carcinogens, so avoid eating the blackened areas.
- ▲ **Smoke it over.** Brush a little liquid smoke for a more outdoor task with less time over the coals.
- ▲ **Bring it up from the rear.** You do not need to sacrifice flavor by decreasing the amount of fat used in preparing grilled food. Try seasoning your coals toward the ending of grilling by sprinkling fresh herbs, citrus or apple peels, even whole unpeeled garlic cloves on your coals for a delicate flavor that is sure to please.
- ▲ **Get ahead of the game.** Precook meats then quickly grill for flavor .

Who wants to cook inside during the dog days of summer? With all meals, you need to make sure that the foods that you offer your family is nutritious, delicious and most of all, safe. Beat the kitchen heat of summer by firing up your grill for firsthand flavor.

Courtesy: Dr. Keecha Harris, MD, for MSN Health and Fitness

Tim Hansen, Project Management Professional

The Project Management Institute (PMI) has awarded **Timothy B. Hansen**, Program Analyst, P&SP, Washington, DC, the credential of Project Management Professional (PMP).

The PMP requires a minimum of 35 hours of project management education, 4,500 hours leading and directing specific tasks, and 36 months of project experience. **Tim** completed 104 hours of Project Management training through George Mason University, in Herndon, Virginia.

On June 26, 2007, Tim successfully passed the PMP Examination administered by PMI.

Congratulations, Tim!

GIPSA News is the employee newsletter of the USDA Grain Inspection, Packers and Stockyards Administration. Send your news, ideas, suggestions, comments, questions, or thoughts for the next issue to:

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by July 25, 2007!

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