

Dressler, David

From: Dressler, David
Sent: Thursday, October 11, 2018 10:29 AM
To: Dressler, Darryl; casey martin
Subject: RE: Questions on testing

Casey,

I took your original email to Darryl and addressed each question individually. See below with my responses in red. If you have any additional questions, feel free to contact me.

Thanks,
Dave

David Dressler | Agronomic Program Specialist
Pennsylvania Department of Agriculture | Bureau of Plant Industry
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From: Dressler, Darryl
Sent: Thursday, October 11, 2018 9:14 AM
To: casey martin <moken10@yahoo.com>
Cc: Dressler, David <davdressle@pa.gov>
Subject: RE: Questions on testing

Hi Mr. Martin,

The detailed information you are inquiring about will best be provided through the specialist (copied to this email).

Darryl L. Dressler | Plant Industry Inspection Technician
PA Department of Agriculture | Bureau of Plant Industry
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From: casey martin [<mailto:moken10@yahoo.com>]
Sent: Wednesday, October 10, 2018 11:27 AM
To: Dressler, Darryl <dardressle@pa.gov>
Subject: Questions on testing

Hi Darrel,
I just have some questions that are concerning to us and seeing if you can clear them up.

Were any of the moldy no-hides tested in any way?

These samples that were moldy will not be tested, because they are not in the same state as they were when we collected them. We were not aware that these product would have grown mold. We figured the unbaked cake would have grown mold, which is why that sample was placed in our laboratory freezer which is below zero degrees Fahrenheit. The additional samples that we collected as well as the resamples collected on Tuesday were also placed in this same freezer.

Will the collection, product hold conditions/time, sampling methodology, testing methodologies, and result confirmation analysis be available in the report provided by the State Ag Department to Pony Express and or the general public?

That information is typically not included on the final reports, however we do keep that information in-house, so I would be happy to provide that information to you. Our laboratory maintains records through the sampling process. In regards to making that information available to the general public, the final report that is sent to you with the laboratory analysis would be provided through a right to know request.

Will you site any scientific support for the testing method? (what tests are used to determine protein/starch levels)

We can provide the methods to you on the final report.

What other tests were performed and why the tests used was the best method for determining those results?

Starch and crude protein will be the analytes. Since the main ingredient in your no-hide products is rice flour, we feel that the starch content of the no-hides should be significantly higher than that of rawhide products. Crude protein is being tested as well for a comparison between no-hides and rawhides.

What we are trying to do is that once this report is complete that there are no holes that someone can refute the collection methodology, sampling methodology, ect. that this would not bring this investigation and questions to a close. As we know FDA has completed a thorough investigation of the same complaint by the same complainant and the individual did not get the result they were wanting so they filed additional complaints with the PA Department of Agriculture hoping for a different result. Not having this information would bring into question how the results were determined, and the door is left open for this individual(s) to continue the complaint process.

I realize the investigation process can be frustrating, but it is necessary to be sure everything is well covered. We want to do a thorough investigation to make sure there are no holes left and that we have covered everything. This is the first time we have done this investigation at your facility, which why we are going into this kind of detail. We received a complaint and we must follow up on it. After closeout, if we receive a similar complaint, we would already have this complaint documented and can use this as the basis of determining how to proceed with future complaints. We will not be conducting this type of investigation if a similar complaint is received shortly after closeout of this investigation.

It would also help Pony Express Foods LLC understand the process used and communicate that process clearly in the future. Thanks for your time and understanding as we both would like this to come to an end.

I would be happy to explain anything you would like me to.

Thanks again,

Casey Martin
Pony Express Foods LLC