PROTOCOL # 811-ZH				
Kitchen Tools & Gadgets				
Performance Test	**Test Method**	**Samples**	**Test Principle/Requirements**	**Rating (Section or exec. Summary which failed items can be referenced)**
THE USE OF METALLIC IS PROHIBITED IN FOODWARE / DRINKWARE ITEMS				
LABELING				
Labeling / Packaging Review	FPLA 16 CFR 500 & 19 CFR 134	All Samples	Shall be legibly marked with the following information: -Distributor's name, trademark or other means of identification of the manufacturer or packer & address (City, State & Zip) -Product identification -Net quantity of the contents in terms of weight, measure or numerical count (Metric & US Standard) or a combination so as to give accurate information and facilitate value comparison by the consumer (if applicable) -Country of origin (if imported)	
Verify Label Claims	Visual Check/ Performance Claims	All Samples	The labeling must be valid and comply with all claims.	Claim: Actual:
BPA Free Label	Visual Check	All Samples	Must be conspicuously labeled as "BPA Free" **Containers designed to be filled with food or liquid for children under the age of 3**	
Import Permit (For Natural Materials Only)	US Department of Agriculture Animal and Plant Health Inspection Service (APHIS), Plant Protection and Quarantine (PPQ)	All Samples	Product shall not have prohibited materials present per US Department of Agriculture, Animal and Plant Health Inspection Service (APHIS), Plant Protection and Quarantine (PPQ) Documentation and/ or proper permit(s) for specific product shall be supplied along with Testing Request form and samples. Permit information may be found at: https: //www.aphis.usda.gov/wps/portal/aphis/home/ It is the vendor's responsibility for the compliance to relevant requirements.	Pass/Fail
Adult Tracking Label **If space limitations exist, contact Kohl's Quality Assurance & Product Integrity teams to discuss minimum required information (quality. assurance@kohls.com)	Kohl's Requirement	All Samples	Can be included on packaging when necessary: Kohl's Assigned Factory Number Manufacture Date (Month/Year) UPC #	
Capacity (If Applicable)	FPLA/ UPLR	3 Samples	Max. +5% / -0% of claimed capacity. **Record actual data if there is no claim.**	Claim: Actual:
Dimensions	FPLA/ UPLR	3 Samples	As claimed/ measured (+3% / -0%)	Claim: Actual:
*Reese's Law Supplemental Protocol	Refer to Protocol 1700	All Samples	All samples shall be reviewed against the requirements of Reese's Supplement Protocol to determine if additional testing or labeling is required	

Chemical Disclosure / Labeling in Cookware	CA AB-1200 article 2 (mod) / CO HB-22 1345 sec. 25-15-604 (2)a-f (mod)/ Visual	All Samples	Cookware chemical disclosure labeling provided for CA AB-1200 and/or CO HB-22-1345 compliance pertaining to handles or any surface that comes into contact with food, foodstuff, or beverages shall meet the following: 1) List of chemicals is introduced by the phrase ""The product contains:"" 2) List of chemicals is followed by the phrase ""For more information about chemicals in this product, visit: / Para obtener más información sobre las sustancias químicas de este producto, visite: ""www.kohls.com/chemicaldisclosure"" and QR code which leads to that web address 3) Lab must verify that all disclosed chemicals are present on the Kohl's TRF 4) Labeling must be incorporated into retail packaging or printed on a sticker / hangtag which is affixed to retail packaging or the product. Fold out ""butterfly"" labels are acceptable. Printing on the inside of retail packaging or an information insert are not acceptable formats See example below:  **This Product Contains:** (Este producto contiene:) Chemical 1, Chemical 2, Chemical 3, Chemical 4, etc. For more information about chemicals in this product, visit: (Para obtener más información sobre las sustancias químicas de este producto, visite:) https://cs.kohls.com/app/answers/detail/a_id/4243?cid=ISMQR246&utm_medium=ISM	
CONSTRUCTION QUALITIES				
Kohl's Workmanship Review	Visual Check / Actual Use	1 Sample	All components shall be provided as claimed and shall not be deformed or fractured. All hardware shall be provided All welds shall be smoothly finished and free from pits and splatter All components shall not contain any burrs or sharp edges (test by touch or sight) Product shall not contain any loose components or unsecured fastening where rigidity is required	
PERFORMANCE				
Functional Use (Hinges, Moving Parts, etc) (If applicable)	Actual Use	1 Sample	Open and close operations with below cycles or intended functions/operations. No failure.	
			Tier 1: 50 cycles Tier 2: 100 cycles	
Strength of Attachment/Joints (if applicable)	Loading	1 Sample	Shall withstand below defined static load. No failure.	
			Tier 1: 20 lbs Tier 2: 25 lbs	
Effects of Handwashing	Kohl's TM-32	3 Samples	No color change and no adverse effects - Hand wash with detergent for below defined cycles.	
			Tier 1: 5 cycles Tier 2: 10 cycles	
*Dishwasher Safe	Kohl's TM-57	3 Samples	Dishwasher/detergent for below defined cycles - no color change or adverse effects. Report if label is not durability marked.	
			Tier 1: 5 cycles Tier 2: 10 cycles	
*Thermal Shock (Applicable to Ceramic / Glass Bowls Or Similar Containers With Oven Safe or Microwave Safe Claims Only)	With reference to ASTM C149	3 Samples	No cracking with below defined timing @ 350°F (177°C) to room temperature in water	
			Tier 1: 30 minutes Tier 2: 1 hour	
Heat Resistance (Applicable to Item Used In Cooking Or In Contact With A Heat Source)	Temperature	1 Sample	No adverse effects with below defined timing at 212°F (100° C) in a convection oven. (If there is heat-resistant temperature claim, test sample at this temperature)	
			Tier 1: 30 minutes Tier 2: 1 hour	

*Freezer Safe (if claimed)	Actual Use	3 Samples	Fill with water (if applicable). Shall withstand a freezer temperature of 0°F (-18°C) without cracking, deformation, or adverse effects Tier 1: 30 minutes Tier 2: 1 hour	
Stain Resistance	Actual Use	1 Sample	No objectionable stain after below timing placement: -Ketchup, mustard, & cooking oil -Red wine, grape juice, & coffee Tier 1: 1 hour Tier 2: 2 hours	
Gadget Handle Heat Resistant Test	Kohl's TM-28	2 Samples	Sample must not separate, pull apart, or otherwise change from its original configuration. Pulling force listed as below: Tier 1: 5 lbs Tier 2: 10 lbs Pass result occurs when samples from the same lot, meet the requirement of each tests individually. I.e., sample 1 passes Test 1 and sample 2 passes Test 2.	
Deflection for Dual Handled Utensils	Kohl's TM-29	1 Sample	Sample must not be damage, pull apart or otherwise permanent change from its original configuration. Handle must not deflect more than 10% when 5 lbs of force is applied.	
Blade Sharpness	Actual Use	1 Sample	Operate below cycles of use on intended food. Rate: excellent/good/fair/fails. Pass = excellent/good/fair Tier 1: 10 cycles Tier 2: 25 cycles	
Alarm Sound level-timer (For Kitchen Timer)	Actual Use	1 Sample	Place 1 feet distance from the buzzer to measure the maximum sound level. The level shall be at least 70dB(A).	
Effects of Low And High Temperature (If Applicable) (For Kitchen Timer)	Actual Use	1 Sample	No Change after 24 hrs. @ 0°F and 120°F F/95% RH	
Timer Accuracy (For Kitchen Timer)	Actual Use	1 Sample	Timer accuracy shall be +/- 5% from the initial setup	
Cross Cut Adhesion (Metal Plating) (if applicable)	ASTM D3359 Method B	1 Sample	A lattice pattern with six cuts in each direction is made in the firm to the substrate, pressure-sensitive tape is applied over the lattice and then removed. Tier 1: 3B Tier 2: 4B	
Temperature of Grip While Boiling Water (Stove Top Cookware/handle or handle gripper only)	Standard Measure	1 Sample	Shall be less than 190°F (88°C) unless handle warning is provided	
Actual Use – Provided Use Instructions	Actual Use	1 Sample	Follow actual use instructions provided on packaging and record findings (pass/fail) (if applicable) 1000W Microwave Heat (unless otherwise stated) Should have no adverse effect to the product or wearer during actual use	
PLASTIC/SILICONE				
PERFORMANCE				
*Microwave Oven Safe (if claimed)	Actual Use	3 Samples	Fill with water (if applicable). Heat item separately in 1200 watt oven for 4.5 min. @ 100% power. No color change or adverse effects. Grip temperature < 140°F (60°C). Report if label is not durably marked.	
*Oven Safe (if claimed)	Temperature	3 Samples	Place empty in preheated 350°F (177°C) oven, (include lid), remove @ 1 hour, cool. Repeat if claimed oven safe temperature is higher than 350°F (177°C). Shall exhibit no cracking, crazing, melting, deformation, or color change.	

Functionality - Odor (for stainless stain soap bar) (if applicable)	Actual Use	1 Sample	The smell of onion and garlic shall be removed from the hands after rub and wash together with the stainless stain soap bar under the tap water for 30 seconds. Test procedure: 1. Cut a piece of onion and then rub by hands for 30 seconds or until there is a smell present on the hand. 2. Rub the hands with the stainless stain soap boar under the tap water for 30 seconds. 3. Check if the unpleasant odor is already removed from the hand or not. 4. Repeat above step by using garlic.	
Magnetic Strength (if applicable)	Actual Use	1 Sample	Shall be suitable for use.	
Magnetic Attachment (if applicable)	Actual Use	1 Sample	Shall not fall from a vertical test surface (powder-coated steel or whiteboard) after 48 hours of posting at ambient conditions. Report the test surface used.	
Temperature Resistance (applicable to Instapot & Pressure Cooker Oven Mitts/Grippers Only)	Actual Use	1 Sample	Test to 100°C (212°F) Temperature <120°F for initial 30 seconds of the test. No melting or burning after 30 seconds at each temperature. Evaluate the face of the sample for the color change rating (face in contact with the heat source).	
ANALYTICAL				
*Lead In Scrapable Surface Coating	ASTM E1613/ E1645	1 Sample	≤90 ppm (0.009% by weight). (CPSA - 16 CFR 1303)	
*Toxicology (Plastics and polymeric coating)	FDA 21 CFR 175-189	1 Sample	Must comply with applicable requirements of FDA.	
*Bisphenol A (BPA) Content Scope: 1) Reusable food or beverage containers (ie, food contact), including lid, cup, etc). 2) Sports bottles	Solvent extraction and analysis by LC/MS Various US State Laws (CT, WA, NY, DE, IL, MA, MD, ME, MN, NV, VT, WI, the District of Columbia, Chicago City)	All Samples & All Colorways	**Shall not contain any detectable level of Bisphenol A** Remark: Actual testing shall be done on all accessible plasticized material including coatings and plastic. Exempt Materials: Glass, Metal, Wood, Textiles. Plastic layer or coating on exempt material shall need to be tested. Vendor shall be responsible for compliance of other materials.	
*CA Prop 65	Refer to protocol 1300	All Samples	All samples shall be reviewed against the requirements of California Proposition 65 to determine if additional testing or labeling is required.	
*PFAS Supplemental Protocol	Refer to protocol 1600	All Samples	All samples shall be reviewed against the requirements of PFAS Supplement Protocol to determine if additional testing or labeling is required	
Refer to protocol Hardlines Regulatory Supplement for additional State & Federal Regulations	Refer to Protocol 1800	All Samples	All samples shall be reviewed against the requirements of the Hardlines Regulatory Supplemental Protocol (State Regulation Only) to determine if additional testing or labeling is required	
METAL				
PERFORMANCE				
*Oven Safe (if claimed)	Temperature	3 Samples	Place empty in preheated 350°F (177°C) oven, (include lid), remove @ 1 hour, cool. Repeat if claimed oven safe temperature is higher than 350°F (177°C). Shall exhibit no cracking, crazing, melting, deformation, or color change.	
Cross Cut Adhesion (Paint and coating on metal parts if applicable)	ASTM D3359 Method B	1 Sample	A lattice pattern with six cuts in each direction is made in the firm to the substrate, pressure-sensitive tape is applied over the lattice and then removed.	
			Tier 1 — 3B	
			Tier 2 — 4B	
ANALYTICAL				
*Lead In Scrapable Surface Coating	CPSC-CH-E1003-09	1 Sample	≤90 ppm (0.009% by weight). (CPSA - 16 CFR 1303)	
*PTFE Identification (Non-Stick Coating)	Pyrolysis GC/MS	1 Sample	Qualitative identification only. Note: This test is applicable only if there is a "PTFE Free" claim or similar verbiage.	

*Specific Migration of PFOA (Non-Stick Coating)	LFGB Section 30 and BfR recommendation LI (EN 13130)	2 Samples / Stimulant	≤0.005 mg/dm² Simulants used: 3% acetic acid or olive oil Note: This test is applicable only if there is a "PFOA Free" claim or similar verbiage.	
*Toxicology (Plastics and polymeric coating)	21 CFR 175/177	1 Sample	Must comply with applicable requirements of FDA.	
*CA Prop 65	Refer to protocol 1300	All Samples	All samples shall be reviewed against the requirements of California Proposition 65 to determine if additional testing or labeling is required.	
*PFAS Supplemental Protocol	Refer to protocol 1600	All Samples	All samples shall be reviewed against the requirements of PFAS Supplement Protocol to determine if additional testing or labeling is required	
Refer to protocol Hardlines Regulatory Supplement for additional State & Federal Regulations	Refer to Protocol 1800	All Samples	All samples shall be reviewed against the requirements of the Hardlines Regulatory Supplemental Protocol (State Regulation Only) to determine if additional testing or labeling is required	
STAINLESS STEEL (IF CLAIMED & FOOD CONTACT ONLY)				
CLAIMED CHROMIUM CONTENT < 16%				
*Stainless Steel Composition (applicable to food content surfaces only)	Acid Digestion / ICP / ASTM E1019	1 Sample	Stainless steel composition (Carbon, Manganese, Phosphorus, Sulfur, Silicon, Chromium, Nickel, Nitrogen, Molybdenum) test is to be conducted.	
*Stainless Steel Resistance to Corrosion (applicable if result of composition test does not meet the claimed specification)	ASTM B117 (Mod.)	1 Sample	Shall withstand 48 hours in 1% Salt Spray (fog) with no major visual change, pitting or corrosion Modification = % of salt spray	
CLAIMED CHROMIUM CONTENT ≥ 16%				
*FDA - GRAS Stainless Steel (applicable to food contact surfaces only)	Acid Digestion / ICP / ASTM E1019	1 Sample	Shall meet -Stainless Steel Claim (Chromium and Nickel content) AND -Minimum of 16% Chromium to be considered FDA GRAS	
GRAS evaluation	FDA Generally Recognized as Safe (GRAS) Guidelines/FDA Opinion / ASTM E1086-14 / ASTM E415-17 / CPSD-GB-00003-MTHD / CPSD-AN-00295-MTHD	1 Sample	"Metal intended to come into contact with food shall meet FDA GRAS requirement. Metal composition is conducted and evaluated if it is GRAS. Must meet 16% Chromium, if not conduct stainless steel - resistance to corrosion testing"	
*Stainless Steel - Resistance to Corrosion (applicable if product does not comply GRAS test)	ASTM B117 (Mod.)	1 Sample	Shall withstand 48 hours in 1% Salt Spray (fog) with no major visual change, pitting or corrosion Modification = % of salt spray	
OTHER METAL (FOOD CONTACT ONLY)				
*Leachable lead (applicable to food contact metal only)	ASTM C738 / AOAC methods 973.32 and 973.82	1 Sample	With reference to CPG Sec. 545.500 (CPG 7117.05) Lead: ≤ 7.0 µg/mL, average of 6 units (product intended for adult) ≤ 0.5 µg/mL, all 6 units (product intended for infants and children)	
WOODEN				
PERFORMANCE				
*Wood Moisture Content (if applicable)	Standard Measure	1 Sample	Shall not exceed 12% for wood based material only	
ANALYTICAL				
*Lead In Scrapable Surface Coating	CPSC-CH-E1003-09	1 Sample	≤90 ppm (0.009% by weight). (CPSA - 16 CFR 1303)	
*CA Prop 65	Refer to protocol 1300	All Samples	All samples shall be reviewed against the requirements of California Proposition 65 to determine if additional testing or labeling is required.	
*PFAS Supplemental Protocol	Refer to protocol 1600	All Samples	All samples shall be reviewed against the requirements of PFAS Supplement Protocol to determine if additional testing or labeling is required	
Refer to protocol Hardlines Regulatory Supplement for additional State & Federal Regulations	Refer to Protocol 1800	All Samples	All samples shall be reviewed against the requirements of the Hardlines Regulatory Supplemental Protocol (State Regulation Only) to determine if additional testing or labeling is required	
GLASS/CERAMIC				

PERFORMANCE				
*Microwave Oven Safe (if claimed)	Actual Use	3 Samples	Fill with water (if applicable). Heat item separately in 1200 watt oven for 2 min. @ 100% power. No color change or adverse effects. Grip temperature < 140°F (60°C). Report if label is not durably marked.	
*Oven Safe (if claimed)	Temperature	3 Samples	Place empty in preheated 350°F (177°C) oven, (include lid), remove @ 1 hour, cool. Repeat if claimed oven safe temperature is higher than 350°F (177°C). Shall exhibit no cracking, crazing, melting, deformation, or color change.	
ANALYTICAL				
*Lead In Scrapable Surface Coating	CPSC-CH-E1003-09	1 Sample	≤90 ppm (0.009% by weight). (CPSA - 16 CFR 1303)	
*CA Prop 65	Refer to protocol 1300	All Samples	All samples shall be reviewed against the requirements of California Proposition 65 to determine if additional testing or labeling is required.	
*PFAS Supplemental Protocol	Refer to protocol 1600	All Samples	All samples shall be reviewed against the requirements of PFAS Supplement Protocol to determine if additional testing or labeling is required	
Refer to protocol Hardlines Regulatory Supplement for additional State & Federal Regulations	Refer to Protocol 1800	All Samples	All samples shall be reviewed against the requirements of the Hardlines Regulatory Supplemental Protocol (State Regulation Only) to determine if additional testing or labeling is required	

PRICING AND ADDITIONAL NOTE:
***Please refer to Kohl's preferred third party labs for individual pricing and sample size.**

In addition to this protocol, any products designed for, intended for or appeal primarily to children, requires additional testing per Kohl's Testing Protocol #601.

PROTOCOL VERSION	DESCRIPTION OF CHANGE	Revised By	Approved By
811-0	Initial release	CY Chan Feb 10, 2004	Roger Mayerson Mar 08, 2004
811-1	Added Capacity; Strength of Attachment/Joints; Effects of Handwashing; Heat Resistance & Cross-Cut Adhesion, Stainless Steel Tests. Price Adjustment.	Simon Leung Oct. 31, 2008	Ro Jain Oct. 31, 2008
811-A	Changed protocol number from 811-1 to 811-A. changed lead in surface coating to 90ppm from 600ppm, price adjustment	Elizabeth Armstrong April 1, 2010	Ro Jain April 1, 2010
811-B	Added BPA Testing	Elizabeth Armstrong November 11, 2010	Ro Jain November 11, 2010
811-C	1. Added Microwave Safe Test. 2. Added Oven Safe Test. 3. Added Thermal Shock Test. 4. Added Freezer Safe Test. 5. Added PTFE Identification Test. 6. Added PFOA Migration Test. 7. Updated the Test Method for Lead in Surface Coating. 8. Price Adjustment.	Elaine Smaczniak Sep 18, 2012	Ro Jain Oct 4, 2012
811-D	FDA – GRAS Stainless Steel Test Updated	John Wong Dec 21, 2012	Rufus Moberly Jan 29, 2013
811-E	Added Gadget Handle Heat Resistance Test. FDA – GRAS Stainless Steel Test Updated Added Deflection and Corrosion Tests Added FDA Test in Metal section	John Wong Jul 18, 2013	Rufus Moberly Jul 23, 2013
811-F	Differentiate the performance rating to Tier 1/Tier 2/Tier 3 Updated the package price & working days	Jeetendra Shelatkar Oct 4, 2013	Ro Jain December 16, 2013
811-G	Updated lead and resistance to corrosion test pricing	Candy Chan Jul 30, 2014	Jeetendra Shelatkar Aug 4, 2014
811-H	Renamed in-house methods	Birkoff Chen Sep. 4, 2014	Elaine Smaczniak October 30, 2014
811-I	Updated BPA testing to test all accessible components if BPA Free is claimed	Elizabeth Armstrong July 30, 2015	Elizabeth Armstrong July 30, 2015
811-J	Updated microwave testing requirements to 4.5 min	Elizabeth Armstrong February 16, 2016	Jeetendra Shelatkar February 16, 2016
811-K	Added Leachable Lead for Other Metals (Food Contact Only) Updated the test method of Dishwasher safe to Kohl's TM 57, Thermal Shock (Applicable to Ceramic / Glass Bowls Or Similar Containers With Oven Safe or Microwave Safe Claims Only), Toxicology (Plastics and polymeric coating) and BPA Content	Gigi Au May 20, 2016	Elizabeth Armstrong May 20, 2016
811-L	Added Blade sharpness Testing Requirements	Elizabeth Armstrong March 13, 2017	Elizabeth Armstrong March 13, 2017
811-M	Added Cross Cut Adhesion testing – if applicable and temperature of grip while boiling water (stove top cookware only and handle gripper)	Elizabeth Armstrong May 26, 2017	Elizabeth Armstrong May 26, 2017
811-N	Added actual use testing and magnet tests	Elizabeth Armstrong December 19, 2017	Elizabeth Armstrong December 19, 2017

811-O	Added functionality testing for odor test	Elizabeth Armstrong May 10, 2018	Elizabeth Armstrong May 10, 2018
811-P	Updated the toxicology test method	Elizabeth Armstrong August 10, 2018	Elizabeth Armstrong August 10, 2018
811_S	Removed Metal Plating from Cross Cut Adhestion test line	Lu Lu January 24, 2019	Teana Robinette January 24, 2019
811-T	Added Import Permit & Adult Tracking Label Requirements	Jackie Deppisch April 24, 2019	Jackie Deppisch April 24, 2019
811-U	Added Should have no adverse effect to the product or wearer during actual use to actual use testing	Elizabeth Armstrong May 29, 2020	Elizabeth Armstrong May 29, 2020
811-V	Updated adult tracking label	Elizabeth Armstrong June 24, 2020	Elizabeth Armstrong June 24, 2020
811-W	Added Thermal Resistance Testing for oven mitts/gloves	Elizabeth Armstrong October 20, 2020	Elizabeth Armstrong October 20, 2020
811-X	Updated temperature resistance testing requirement to be for instapot & pressure cooker mitts and grippers	Elizabeth Armstrong November 5, 2020	Elizabeth Armstrong November 5, 2020
811-Y	1) Updated measuring spoons capacity tolerance 2) Updated format 3) Updated Tiering to only be Tier 1 and Tier 2	Charlene Swanson January 2022	Charlene Swanson January 2022
811-Z	1) Added Prop 65 testing 2) Added Supplemental PFAS test line	Charlene Swanson March 2022	Charlene Swanson March 2022
811-ZA	Added test method for Kitchen Timer. Alarm sound level-timer, Effects of low and high temperature and Timer accuracy.	Violet Nelson June 6, 2022	Violet Nelson June 6, 2022
811-ZB	1) Updated Thermal Shock and Heat Resistance claims	Charlene Swanson October 2022	Charlene Swanson October 2022
811-ZC	1) Updated BPA Free Labeling, BPA Testing, email address for adult tracking label, and added metallic disclaimer	Charlene Swanson October 2023	Charlene Swanson October 2023
811-ZD	Added Reese's Law Supplemental Test Line	Elizaberth Armstrong Oct 2023	Elizaberth Armstrong Oct 2023
811-ZE	1) Added Chemical Disclosure / Labeling in Cookware test line	Violet Nelson Dec 2023	Violet Nelson Dec 2023
811-ZF	1) Added new Food Contact Supplemental protocol (1800) requirements	Kevin Makocy Sept 2024	Kevin Makocy Sept 2024
811-ZG	Updated 1800 Hardlines Regulatory Supplement for additional State & Federal Regulations	Isaac Grossman Feb 2025	Isaac Grossman Feb 2025
811-ZH	Updated capacity requirement to +5%	Charlene Swanson November 2025	Charlene Swanson November 2025