


PROTOCOL # 812-V

Barbeque and Campfire Cooking Tools

Performance Test	Test Method	Samples	Test Principle/Requirements	Rating (Section or exec. Summary which failed items can be referenced)
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:
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 #	

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	<p>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:</p> <p>1) List of chemicals is introduced by the phrase ""The product contains:""</p> <p>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</p> <p>3) Lab must verify that all disclosed chemicals are present on the Kohl's TRF</p> <p>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</p> <p>See example below:</p> <div style="border: 1px solid black; padding: 5px; width: fit-content;"> <p>This Product Contains: (Este producto contiene:) Chemical 1, Chemical 2, Chemical 3, Chemical 4, etc.</p> <p>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</p>  </div>
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PHYSICAL CHARACTERISTICS

Dimensions	Std. Measurement	3 Samples	As claimed/ measured (+5% / -5%)	Claim: Actual:
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CONSTRUCTION QUALITIES

Kohl's Workmanship Review	Visual Check / Actual Use	1 Sample	<p>All components shall be provided as claimed and shall not be deformed or fractured.</p> <p>All hardware shall be provided</p> <p>All welds shall be smoothly finished and free from pits and splatter</p> <p>All components shall not contain any burrs or sharp edges (test by touch or sight)</p> <p>Product shall not contain any loose components or unsecured fastening where rigidity is required</p>
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PERFORMANCE

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 (If Claimed)	Kohl's TM 57	3 Samples	Dishwasher / detergent below defined cycles - no color change or adverse effects. Report if label is not durably marked.	
			Tier 1	5 cycles
			Tier 2	10 cycles
Effects Of Extreme Temperature (Environmental)	Kohl's TM 30	3 Samples	Tier 1	24 Hours @ 30° F (1.1°C) and 24 Hours @ 100° F (37.7°C) - no failure.
			Tier 2	24 Hours @ 0° F (-18°C) and 24 Hours @ 120° F (49°C) - no failure.

Stain Resistance	Actual Use	3 Samples	No objectionable stain after below timing placement: - Ketchup, mustard & cooking oil - Red wine, grape juice & coffee	
			Tier 1	30 minutes
			Tier 2	2 hours
Stain Resistance (if applicable) (For Campfire Cooking Tools)	Actual Use	3 Samples	Place 1 marshmallow and one hotdog, or equivalent, on each of the products cooking parts and roast them over an open fire. Remove marshmallows/hotdog and set product aside for 2 hours. Wash the article using a dishwasher for 1 cycle and there shall not be any discoloration or staining. If the article is not dishwasher safe, it will be hand washed once. There shall be no permanent staining.	
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	Std. Measure	1 Sample	Shall withstand below defined static load. No failure.	
			Tier 1	20 lbs
			Tier 2	25 lbs
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 a heat-resistant temperature claim, test sample at this temperature)	
			Tier 1	30 minutes
			Tier 2	1 hour
Heat Resistance (Applicable to Item Used In Cooking Or In Contact With An Open Fire) (For Campfire Cooking Tools)	Actual Use	1 Sample	Place the cooking portion of the product, e.g. tines, into an open flame for 15 minutes. Shall remain functional with no damage to the cooking portion of the product or handle. Perform the testing in the extended and contracted positions.	
Handle Temperature Test	Actual Use	1 Sample	The maximum temperature shall not exceed as follows for 20 minutes temperature raise by actual use: 1. Metal: 131 °F 2. Plastic: 158 °F 3. Wood 192 °F	
Thermal Conductivity (If Applicable) (For Pudgy Pie Maker)	Actual Use	1 Sample	All point of the cooking surface shall not have a temperature difference exceeding +/- 25 °F, after removed from the heat source.	
Attachment strength for Teeth, Bristles and Tufts	Actual Use	1 Sample	Teeth/tufts/bristles shall withstand the following tensile force when pulled as one unit from the block: -Block type with pinch set teeth/tufts/bristles – 7lbs -Cushion type with push in teeth/tufts/bristles – 5lbs	
*Resistance To Corrosion (Metal Components)	ASTM B117 (Mod.)	1 Sample	Shall withstand below defined hours in 1% Salt Spray (Fog) with no major visual change or corrosion	
			Tier 1	24 hours
			Tier 2	48 hours

* Flame Exposure - Metal Only (Items Intended to Be in Contact With Gas/Flame or Placed and Kept on the Grill)	Actual Use	1 Sample	No metal part of product (including base material, coating, etc.) shall flare up or sustain any flame under any conditions of normal use or any possible anticipated conditions of abnormal use or abuse by direct exposure to open flame (Long exposure period/ Short exposure period#), short exposure . Handwash the sample as normal use after exposure to open flame. Record test conditions and results		
			Tier1	3 cycles or until failure	
			Tier 2	4 cycles or until failure	
			#Grill Items e.g. Grill Basket (Long exposure period): Place and kept on the grill, test duration: 1 hour each cycle BBQ Tools e.g. Tong (Short exposure period): Items other than long exposure period, ½ hours each cycle		
*Wood Moisture Content (If Applicable)	Std. Measure	1 Sample	Shall not exceed 12% for wood based material only		
Handle Fatigue Resistance	CMA Standard Clause 3.3.5 (Mod.)	1 Sample	The handle and its fixing shall resist 15,000 cycles of lifting and lowering under 10 lbs weight. Modification = 10 lbs weight		
Deflection for Dual Handled Utensils	Kohl's TM 29	1 Sample	Sample must not be damaged; pull apart or otherwise permanent change from its original configuration. Handle must not deflect more than 10% when 5 lbs of force is applied.		
ANALYTICAL					
*Lead In Scrapable Surface Coating	ASTM E1613/E1645	1 Sample	≤90 ppm (0.009% by weight). (CPSA - 16 CFR 1303)		
*PTFE Identification (Non-Stick Coating) *Specific Migration of PFOA (Non-Stick Coating)	Pyrolysis GC/MS LFGB Section 30 and BfR recommendation LI (EN 13130)	1 Sample 2 Samples/ Stimulant	Qualitative identification only Note: This test is applicable only if there is a "PTFE Free" claim or similar verbiage. ≤0.005 mg/dm ² Simulants used: 3% acetic acid or olive oil Note: This test is applicable only if there is a "PFOA Free" claim or similar verbiage		
PFAS Supplemental Protocol (1600)	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 Contact 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		

STAINLESS STEEL (IF CLAIMED & FOOD CONTACT ONLY) (Cont.)				
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-GB00003-MTHD / CPSD-AN00295-MTHD	1 Sample	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 COMPONENTS				
*Lead In Scrapable Surface Coating	CPSC-CHE1003-09	1 Sample	≤90ppm (0.009% by weight). (CPSA - 16 CFR 1303)	
Toxicology (Wood/ Wood with Finish)	21 CFR 175.300/ 175.3800	1 Sample	Resinous and Polymeric coatings on wood must comply with applicable requirements of FDA. Bare wood item must comply with PCP limit of 50 ppm Max.	
SILICONE/ NYLON COMPONENTS				
*Lead In Scrapable Surface Coating	CPSC-CHE1003-09	1 Sample	≤90ppm (0.009% by weight). (CPSA - 16 CFR 1303)	
*Toxicology (Plastics and polymeric coating)	21 CFR 175/177	1 Sample	Must comply with applicable requirements of FDA.	
*Bisphenol A (BPA) Content (if BPA free is claimed)	Solvent extraction and analysis by LC/MS	1 Sample	Prohibited 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.	
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 appealing primarily to children, requires additional testing per Kohl's Testing Protocol # 601				

PROTOCOL VERSION	DESCRIPTION OF CHANGE	Revised By	Approved By
812-0	Initial Release	CY Chan Feb 10, 2004	Roger Mayerson Mar 08, 2004
812-1	Added Functional Use & Effects of Handwashing Tests. Removed Leachable Lead & Cadmium Test. Replaced Metal Composition Test by Stainless Steel Test. Price Adjustment	Simon Leung Oct. 31, 2008	Ro Jain Oct. 31, 2008
812-A	Changed protocol number from 812-1 to 812-A. Changed lead in surface coating to 90ppm from 600ppm price adjustment	Elizabeth Armstrong April 1, 2010	Ro Jain April 1, 2010
812-B	Added BPA Testing	Elizabeth Armstrong November 11, 2010	Ro Jain November 11, 2010
812-C	1. Updated the Test Method for Lead in Surface Coating. 2. Added PTFE Identification Test. 3. Added PFOA Migration Test. 4. Updated Sample Size. 5. Price Adjustment.	Elaine Smaczniak Sep 18, 2012	Ro Jain Oct 4, 2012
812-D	FDA – GRAS Stainless Steel Test Updated	John Wong Dec 21, 2012	Rufus Moberly Jan 29, 2013
812-E	FDA – GRAS Stainless Steel Test Updated Added Deflection and Corrosion Tests	John Wong Jul 18, 2013	Rufus Moberly Jul 23, 2013
812-F	Differentiate the performance rating to Tier 1/Tier 2/Tier 3 Updated the package price & working days Added Flame Exposure Test	Jeetendra Shelatkar Oct 4, 2013	Ro Jain Dec 16, 2013
812-G	Updated lead content and resistance to corrosion test pricing	Candy Chan Jul 30, 2014	Jeetendra Shelatkar Aug. 4, 2014
812-H	Renamed all in-house methods	Birkoff Chen Sep. 4, 2014	Elaine Smaczniak October 30, 2014
812-I	Updated BPA testing to test all accessible components if BPA Free is claimed	Elizabeth Armstrong July 30, 2015	Elizabeth Armstrong July 30, 2015
812-J	Added Wood Moisture Content, Leachable Lead for Other Metals (Food Contact Only) Updated the test method of Dishwasher safe to Kohl's TM 57, Toxicology (Plastics and polymeric coating) and BPA Content	Gigi Au May 20, 2016	Elizabeth Armstrong May 23, 2016
812-K	Added Attachment strength for Teeth, Bristles and Tufts test	Elizabeth Armstrong July 19, 2017	Elizabeth Armstrong July 19, 2017
812-L	Added handle fatigue resistance test	Elizabeth Armstrong Aug 28, 2017	Elizabeth Armstrong Aug 28, 2017
812-M	Updated GRAS evaluation	Teana Robinette Sept 21, 2018	Teana Robinette Sept 21, 2018
812-N	Updated GRAS evaluation test line for s/s composition	Elizabeth Armstrong Jan 11, 2019	Elizabeth Armstrong Jan 11, 2019
812-O	Added Import Permit & Adult Tracking Label Requirements	Jackie Deppisch April 24, 2019	Jackie Deppisch April 24, 2019
812-P	Updated adult tracking label	Elizabeth Armstrong June 24, 2020	Elizabeth Armstrong June 24, 2020
812-Q	Updated PFAS and Tiers	jackie Deppisch March 2022	Jackie Deppisch March 2022
812-R	Expanded protocol scope to include Campfire Cooking Tools. Added Heat Resistance (For Campfire Cooking Tools), Stain Resistance (For Campfire Cooking Tools), Thermal Conductivity (If Applicable) (For Pudgy Pie Maker) and Handle Temperature Test	Violet Nelson June 6, 2022	Violet Nelson June 6, 2022
812-S	1) Added Chemical Disclosure / Labeling in Cookware test line	Violet Nelson Dec 2023	Violet Nelson Dec 2023
812-T	1) Added new Food Contact Supplemental protocol (1800) requirements	Kevin Makocy Sept 2024	Kevin Makocy Sept 2024
812-U	Updated format	Kevin Makocy Jan 2024	Kevin Makocy Jan 2024
812-V	Updated 1800 Hardlines Regulatory Supplement for additional State & Federal Regulations	Isaac Grossman Feb 2025	Isaac Grossman Feb 2025