


Protocol # 816-U				
CUTLERY KNIVES & SCISSORS				
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	<p>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)</p> <p>Product identification</p> <p>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</p> <p>Country of origin (if imported)</p>	
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.	
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	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 data-bbox="768 1677 1167 1827"> <p>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</p>  </div>	
PHYSICAL CHARACTERISTICS				
Dimensions	FPLA/ UPLR	3 Samples	As Claimed/Measured (+3%/ - 0%)	Claim: Actual:

CONSTRUCTION CHARACTERISTICS: Material Hardness				
Blade	Rockwell Hardness Scale	1 Sample	52 HRC (Minimum)	
Handle	Rockwell / Shore A Hardness Scale	1 Sample	Metal: 48 HRC (Minimum) Plastic: Minimum 80 (Shore A)	
WORKMANSHIP				
Seal Of Attachment / Rivets	Visual Check	1 Sample	No measurable space or separation for food to enter (<0.3 mm)	
Strength Of Attachment / Joints	Loading Test	1 Sample	Shall withstand a below defined static load (Min.). No failure. Tier 1: 25lbs Tier 2: 40lbs	
Heat Resistance	Temperature	1 Sample	Shall withstand 212° F (100° C) for below defined duration in a convection oven. No failure or adverse effect. Tier 1: 30min Tier 2: 1 Hour	
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.	
Magnetic Strength (if applicable)	Actual Use	1 Sample	Shall be suitable for use.	
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 film to the substrate, pressure- sensitive tape is applied over the lattice and then removed. Client's Requirement: Tier 1: 3B; Tier 2: 5B	
Blade Sharpness	Actual Use	1 Sample	Below cycles of use on hard vegetables (eg: carrot) & soft food (tomato) Rating: Excellent/Good/Fair Pass = Excellent/Good Tier 1: 5 Cycles Tier 2: 20 Cycles	
Cutting / Slicing Ease	Actual Use	1 Sample	Below cycles of use Rate: Easy / Moderate / Difficult Pass = Easy / Moderate Tier 1: 5 Cycles Tier 2: 20 Cycles	
Operation Safely	Actual Use	1 Sample	Below cycles of use Rate: Easy / Moderate / Difficult Pass = Easy / Moderate Tier 1: 5 Cycles Tier 2: 20 Cycles	
Stain Resistance	Actual Use	1 Sample	No permanent staining after applying mustard & spaghetti sauce to different spots. Let stand below hours. Wsh 1 cycle in hot dishwasher (or if not dishwasher safe, soak 3min in hot soapy water) Tier 1: 30min Tier 2: 4 Hours	
Effect 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: 15 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: 20 cycles	
Deflection for dual handled utensils (for scissors)	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 5lbs 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)	
*Toxicology (Plastics and polymeric coating)	21 CFR 175/177	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.	
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)				
* 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	
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"	
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)	
ADDITIONAL NOTE: *Please refer to Kohl's preferred third party labs for individual pricing and samples. *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
816 – 0	Initial Release	CY Chan Feb 10, 2004	Roger Mayerson Mar 08, 2004
816 – 1	Added Country of Origin Marking, Effects of Handwashing & Stainless Steel Composition Tests. Updated Various Testing Requirements of Construction Qualities. Removed Plating Thickness Test.	Simon Leung Oct. 31, 2008	Ro Jain Oct. 31, 2008
816-A	Changed protocol number from 816-1 to 816-A. Changed lead in surface coating to 90ppm from 600ppm, price adjustment	Elizabeth Armstrong April 1, 2010	Ro Jain April 1, 2010
816-B	Added BPA Testing	Elizabeth Armstrong November 11, 2010	Ro Jain November 11, 2010
816-C	Revised Balance test Price adjustment	Elaine Smaczniak Sep 18, 2012	Ro Jain Oct 4, 2012
816-D	FDA – GRAS Stainless Steel Test Updated	John Wong Dec 21, 2012	Rufus Moberly Jan 29, 2013
816-E	Updated Dishwasher Safe Test. FDA – GRAS Stainless Steel Test Updated Added Corrosion and Deflection Tests	John Wong Jul 18, 2013	Rufus Moberly Jul 23, 2013
816-F	Differentiate the performance rating to Tier 1/Tier 2/Tier 3 Updated the package price & working days Removed Balance Test Updated Stainless Steel Test with removing GRAS requirement and keep Stainless Steel Composition Test	Jeetendra Shelatkar Oct 4, 2013	Ro Jain Dec 16, 2013
816-G	Updated the lead content and resistance to corrosion test pricing	Candy Chan Jul 30, 2014	Jeetendra Shelatkar Aug. 4, 2014
816-H	Renamed all in-house method	Birkoff Chen Sep 4, 2014	Elaine Smaczniak October 30, 2014
816-I	Updated BPA testing to test all accessible components if BPA Free is claimed	Elizabeth Armstrong July 30, 2015	Elizabeth Armstrong July 30, 2015
816-J	Added Leachable Lead for Other Metals (Food Contact Only) Updated Material Hardness: Blade, Cross Cut Adhesion (Paint and Coating on Metal parts), 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 25, 2016
816-K	Added magnet tests	Elizabeth Armstrong Jan 8, 2018	Elizabeth Armstrong Jan 8, 2018
816-L	Added GRAS Evaluation test line	Teana Robinette Sept 25, 2018	Teana Robinette Sept 25, 2018
816-M	Updated GRAS Evaluation for s/s composition	Elizabeth Armstrong Jan 11, 2019	Elizabeth Armstrong Jan 11, 2019
816-N	Added Import Permit & Adult Tracking Label Requirements	Jackie Deppisch April 24, 2019	Jackie Deppisch April 24, 2019
816-O	Updated adult tracking label	Elizabeth Armstrong June 24, 2020	Elizabeth Armstrong June 24, 2020
816-P	Added PFAS testing requirements and removed tier 3	Elizabeth Armstrong March 2022	Elizabeth Armstrong March 2022
816-Q	Updated BPA testing and email for adult tracking label	Charlene Swanson October 2023	Charlene Swanson October 2023
816-R	1) Added Chemical Disclosure / Labeling in Cookware test line	Violet Nelson Dec 2023	Violet Nelson Dec 2023
816-S	1) Added new Food Contact Supplemental protocol (1800) requirements	Kevin Makocy Sept 2024	Kevin Makocy Sept 2024
816-T	Updated format	Kevin Makocy Jan 2024	Kevin Makocy Jan 2024
816-U	Updated 1800 Hardlines Regulatory Supplement for additional State & Federal Regulations	Isaac Grossman Feb 2025	Isaac Grossman Feb 2025