PROTOCOL # 817-AA								
BAKEWARE (GLASS / CERAMIC) (WITH GLASS/CERAMIC LIDS)								
		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)					
Care And Use Instructions	CMA Engineering Standards Clause 6.5.1	All Samples	Preparation recommendations before initial use (for non-stick coatings, etc.) Maximum oven use temperature (for plastic handle) Surface cleaning and caring advice Advice on tightening of handle fixture Information to avoid misuse of abrasive pad and cleaner Warranty information (if applicable)					
Verify Label Claims	Visual Check/ Performance Claims	All Samples	The labeling must be valid and comply with all claims.	Claim: Actual:				
Markings	CMA Standards Chapter 2	All Samples	Measurements of top-of-range cooking utensils & bakeware shall be marked permanently or with temporary labels					
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	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, visite.) (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.) (Para obtener más información sobre las sustancias químicas de este producto, visite.) (Para obtener más información sobre las sustancias químicas de este producto, visite.) (Para obtener más información sobre las sustancias químicas de este producto, visite.) (Para obtener más información sobre las sustancias químicas de este producto, visite.) (Para obtener más información sobre las sustancias químicas de este producto, visite.) (Para obtener más información sobre las sustancias químicas de este producto, visite.) (Para obtener más información sobre las sustancias químicas de este producto, visite.) (Para obtener más información sobre las sustancias químicas de este producto, visite.) (Para obtener más información sobre las sustancias químicas de este producto, visite.) (Para obtener más información sobre la	
PHYSICAL CHARACTERISTICS Capacity	FPLA/ UPLR	3 Samples	As claimed/ measured (+3% / -0%)	Claim:
Size	FPLA/ UPLR	3 Samples	As claimed/ measured (+3% / -0%)	Actual: Claim:
CONSTRUCTION QUALITIES				Actual:
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 Microwaye Oven Safe	Actual Uso	2 Samples	Fill with water Heat item congratoly in 1200	
Microwave Oven Safe (If Claimed)	Actual Use	3 Samples	Fill with water. Heat item separately in 1200 watt oven for 3.0 min. @ 100% power. No adverse effects. Grip temperature < 140° F (60° C) on samples. Report if label is not durably marked.	
Oven Safe	Actual Use	1 Sample	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	
Thermal Shock Resistance (Applicable to Glass Cover and Item Intended for Oven Use Only)	With Reference to ASTM C554	1 Sample	No Cracking - With below defined timing @ 350°F (177°C) to room temp in water. Tier 1 30 minutes Tier 2 1 hour Product should be marked If it Is not for oven use	

Dishwasher Safe	Kohl's TM 57	3 Samples	Dishwasher / detergent be		
(If Claimed)			- no color change or adverse effects.		
			Report if label is not dural	oly marked.	_
			Tier 1	5 cycles	
			Tier 2	10 cycles	
Effects of Handwashing	Kohl's TM 32	3 Samples	No color change and no a	dverse effects –	
(If Claimed)			Hand wash with detergent for below defined		
			cycles		
			Tier 1	5 cycles	
			Tier 2	10 cycles	1
Freezer Safe	Temperature	1 Sample	Shall withstand extreme to	· · · · · · · · · · · · · · · · · · ·	
(If Claimed)	Temperature	2 00	18°C) without cracking, or		
Actual Use – Test to Provided	Actual Use	1 Sample	Follow actual use instructi		
Use Instructions (if Claimed)			packaging and record find		
ose mon denom (ii olaimea)			1000W Microwave Heat (
Stain Resistance	Actual Use	1 Sample	No objectionable stain aft		
			placement:		
			- Ketchup, mustard & cool	king oil	
			- Red wine, grape juice & o	•	
			Tier 1	30 minutes	
			Tier 2	1 hour	†
Handlo Strongth	Kohl's TM 34	1 Cample	Shall withstand the below		
Handle Strength	NOIII S TIVI 34	1 Sample	the volume capacity weigh		
			conditions without facture		
			Tier 1	2 times	-
					-
			Tier 2	2.5 times	
Temperature Of Grip While	Std. Measure	1 Sample	Should be less than 190°F		
Boiling Water			handle warning is provide	d	
(Stove Top Cookware Only)					
Thermal Conductivity (Dry)	Std. Measure	1 Sample	All points on cooking surfa		
			+ 25°F (+ 14°C) when remo	oved from heat	
			source.		
Cleanability	Visual Check	All Samples	s Bring tomato sauce (25-		
			to boil and let simmer over low heat for 30		
			min. Avoid dry boil. Empty and clean with		
			non-abrasive cleanser and	• .	
			directed. Repeat the below		
			consecutively. There shall	be no visual	
			damage to the finish.		
			Tier 1	3 times	_
			Tier 2	4 times	
ANALYTICAL					
*Lead In Scrapable Surface	ASTM	1 Sample	≤90 ppm (0.009% by weig	ht).	
Coating	E1613/E1645		(CPSA – 16CFR 1303)	•	
*Leachable Lead And	AOAC 973.32	6 Samples	Pb: 1.0 ppm (Large hollov	vware)	
Cadmium On Food Contact	ASTM C738	·	2.0 ppm (Small hollowwa		
Surface (FDA)			Cd: 0.25 ppm (Large hollo		
			0.5 ppm (Small hollowwa	re)	
*Toxicology (Plastics and	21 CFR	1 Sample	Must comply with applica	ble requirements of	
polymeric coating)	175/177	•	FDA	•	
*Bisphenol A (BPA) Content (if	Solvent	1 Sample	Prohibited		
BPA free is claimed)	extraction and	•	Remark:		
•	analysis by		Actual testing shall be dor	ne on all accessible	
	LC/MS		plasticized material includ		
			plastic.		
			Exempt Materials:		
			Glass, Metal, Wood, Textil	es.	
			Plastic layer or coating on		
			shall need to be tested.		
* CA Prop 65	Refer to	All	All samples shall be review	ved against the	
	Protocol 1300	Samples	requirements of California	-	
			determine if additional te	sting or labeling is	
			required		
PFAS Supplemental Protocol	Refer to Protocol	All Samples	All samples shall be review	ved against the	
		•	requirements of PFAS Sup	-	
(1600)	1600				i l
	1600		determine if additional te	sting or labeling is required	<u> </u>
• •	Refer to Protocol	All Samples	determine if additional tes All samples shall be review		
(1600)		All Samples		ved against the	
(1600) Refer to protocol Hardlines	Refer to Protocol	All Samples	All samples shall be review	ved against the ines Regulatory	

STAINLESS STEEL (IF CLAIMED &	FOOD CONTACT ONLY)			
* Stainless Steel	Acid	1 Sample	Stainless steel composition (Carbon,	
Composition	Digestion /		Manganese, Phosphorus, Sulfur, Silicon,	
(Applicable To Food	ICP / ASTM		Chromium, Nickel, Nitrogen, Molybdenum)	
Contact Surfaces Only)	E1019		test is to be conducted.	
* Stainless Steel - Resistance To	ASTM B117	1 Sample	Shall withstand 48 Hours in 1% Salt Spray	
Corrosion	(Mod.)	1 Jumple	(Fog) with no major visual change, pitting or	
(Applicable if result of	(Wiod.)		corrosion.	
composition test does not			Modification = % of salt spray	
meet the claimed specification)			iviounication = 70 or sait spray	
Claimed Chromium Content ≥ 1	6%			
GRAS evaluation	FDA Generally	1 Sample	"Metal intended to come into contact with	
GRAS evaluation	Recognized as	1 Sample	food shall meet FDA GRAS requirement.	
	Safe (GRAS)		Metal composition is conducted and	
	, , ,		· '	
	Guidelines/FDA Opinion / ASTM		evaluated if it is GRAS. Must meet 16% Chromium, if not conduct	
			stainless steel - resistance to corrosion	
	E1086-14 / ASTM E415-17 /		testing"	
	CPSD-GB00003-MTHD		testing	
	CPSD-GROOOGS-IVITHD			
	CDCD ANIONSOE MITHD			
*FDA – GRAS Stainless	CPSD-AN00295-MTHD	1 Campla	Shall moot	
	Acid	1 Sample	Shall meet	
Steel	Digestion / ICP / ASTM		Stainless Steel Claim (Chromium and	
(Applicable To Food Contact Surfaces Only)	E1019		Nickel content) AND Minimum of 16% Chromium to be	
Contact Surfaces Only)	E1019			
* Stainlass Staal Basistanas T-	ACTM D117 /Mad \	1 Cample	considered FDA GRAS Shall withstand 48 Hours in 1% Salt Spray	
* Stainless Steel - Resistance To	ASTM B117 (Mod.)	1 Sample	Shall withstand 48 Hours in 1% Salt Spray	
Corrosion (Applicable if product			(Fog) with no major visual change, pitting or corrosion.	
does not comply GRAS test)				
OTHER 145711 (5000 CONT. OT			Modification = % of salt spray	
OTHER METAL (FOOD CONTACT	· · ·			
Leachable lead	ASTM C738 /	1 Sample	With reference to CPG Sec. 545.500 (CPG	
(Applicable to food	AOAC methods		7117.05)	
contact metal only)	973.32 and		Lead:	
	973.82		≤ 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)	
WITH GLASS LIDS				
PERFORMANCE				
Lid Fitting	Std. Measure	1 Sample	Lid should fit securely without excessive	
			looseness (>0.1")	
Microwave Oven Safe	Actual Use	3 Samples	Fill with water. Heat item separately in 1200	
(If Claimed)			watt oven for 2 min. @ 100% power. No	
			adverse effects. Grip temperature < 140° F	
			(60° C) on samples.	
Oven Safe	Actual Use	1 Sample	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.	
Thermal Shock Resistance	With Reference to	1 Sample	No Cracking - With below defined timing @	
(Applicable to Glass Cover and		•	1	
(Applicable to Glass Cover and	ASTM C149		350°F (177°C) to room temp in water.	
Item Intended for Oven Use	ASIM C149		350°F (177°C) to room temp in water. Tier 1 30 minutes	
	ASIM C149		Tier 1 30 minutes	
Item Intended for Oven Use	ASIM C149		Tier 1 30 minutes Tier 2 1 hour	
Item Intended for Oven Use	ASIM C149		Tier 1 30 minutes Tier 2 1 hour Product should be marked If it Is not for oven	
Item Intended for Oven Use Only)		1 Sampla	Tier 1 30 minutes Tier 2 1 hour Product should be marked If it Is not for oven use	
Item Intended for Oven Use Only) Assembly Strength	ASTM C149 Actual Use	1 Sample	Tier 1 30 minutes Tier 2 1 hour Product should be marked If it Is not for oven use Shall withstand 5 lb. Pull for	
Item Intended for Oven Use Only)		1 Sample	Tier 1 30 minutes Tier 2 1 hour Product should be marked If it Is not for oven use Tier 1 Shall withstand 5 lb. Pull for 60 sec	
Item Intended for Oven Use Only) Assembly Strength		1 Sample	Tier 1 30 minutes Tier 2 1 hour Product should be marked If it Is not for oven use Tier 1 Shall withstand 5 lb. Pull for 60 sec Tier 2 Shall withstand 10 lb. Pull	
Item Intended for Oven Use Only) Assembly Strength (Lid Knob)	Actual Use	•	Tier 1 30 minutes Tier 2 1 hour Product should be marked If it Is not for oven use Tier 1 Shall withstand 5 lb. Pull for 60 sec Tier 2 Shall withstand 10 lb. Pull for 60 sec.	
Item Intended for Oven Use Only) Assembly Strength (Lid Knob) Impact Resistance		1 Sample 1 Sample	Tier 1 30 minutes Tier 2 1 hour Product should be marked If it Is not for oven use Tier 1 Shall withstand 5 lb. Pull for 60 sec Tier 2 Shall withstand 10 lb. Pull for 60 sec. Shall withstand a striking force of 250 gms	
Item Intended for Oven Use Only) Assembly Strength (Lid Knob)	Actual Use	•	Tier 1 30 minutes Tier 2 1 hour Product should be marked If it Is not for oven use Tier 1 Shall withstand 5 lb. Pull for 60 sec Tier 2 Shall withstand 10 lb. Pull for 60 sec. Shall withstand a striking force of 250 gms (lid knob) and 500 gms (handle) from the	
Item Intended for Oven Use Only) Assembly Strength (Lid Knob) Impact Resistance	Actual Use	•	Tier 1 30 minutes Tier 2 1 hour Product should be marked If it Is not for oven use Tier 1 Shall withstand 5 lb. Pull for 60 sec Tier 2 Shall withstand 10 lb. Pull for 60 sec. Shall withstand a striking force of 250 gms (lid knob) and 500 gms (handle) from the below distance with no visible damage. Force	
Item Intended for Oven Use Only) Assembly Strength (Lid Knob) Impact Resistance	Actual Use	•	Tier 1 30 minutes Tier 2 1 hour Product should be marked If it Is not for oven use Tier 1 Shall withstand 5 lb. Pull for 60 sec Tier 2 Shall withstand 10 lb. Pull for 60 sec. Shall withstand a striking force of 250 gms (lid knob) and 500 gms (handle) from the below distance with no visible damage. Force is applied to top, 2 sides and bottom.	
Item Intended for Oven Use Only) Assembly Strength (Lid Knob) Impact Resistance	Actual Use	•	Tier 1 30 minutes Tier 2 1 hour Product should be marked If it Is not for oven use Tier 1 Shall withstand 5 lb. Pull for 60 sec Tier 2 Shall withstand 10 lb. Pull for 60 sec. Shall withstand a striking force of 250 gms (lid knob) and 500 gms (handle) from the below distance with no visible damage. Force is applied to top, 2 sides and bottom. Tier 1 15 inches	
Item Intended for Oven Use Only) Assembly Strength (Lid Knob) Impact Resistance (Lid Knob/Handle)	Actual Use	•	Tier 1 30 minutes Tier 2 1 hour Product should be marked If it Is not for oven use Tier 1 Shall withstand 5 lb. Pull for 60 sec Tier 2 Shall withstand 10 lb. Pull for 60 sec. Shall withstand a striking force of 250 gms (lid knob) and 500 gms (handle) from the below distance with no visible damage. Force is applied to top, 2 sides and bottom.	
Item Intended for Oven Use Only) Assembly Strength (Lid Knob) Impact Resistance	Actual Use	•	Tier 1 30 minutes Tier 2 1 hour Product should be marked If it Is not for oven use Tier 1 Shall withstand 5 lb. Pull for 60 sec Tier 2 Shall withstand 10 lb. Pull for 60 sec. Shall withstand a striking force of 250 gms (lid knob) and 500 gms (handle) from the below distance with no visible damage. Force is applied to top, 2 sides and bottom. Tier 1 15 inches	
Item Intended for Oven Use Only) Assembly Strength (Lid Knob) Impact Resistance (Lid Knob/Handle)	Actual Use	•	Tier 1 30 minutes Tier 2 1 hour Product should be marked If it Is not for oven use Tier 1 Shall withstand 5 lb. Pull for 60 sec Tier 2 Shall withstand 10 lb. Pull for 60 sec. Shall withstand a striking force of 250 gms (lid knob) and 500 gms (handle) from the below distance with no visible damage. Force is applied to top, 2 sides and bottom. Tier 1 15 inches	

*Leachable Lead And	AOAC 973.32	6 Samples	Pb: 1.0 ppm (Large hollowware)	
Cadmium On Food Contact	ASTM C738	'	2.0 ppm (Small hollowware)	
Surface (FDA)			Cd: 0.25 ppm (Large hollowware)	
, ,			0.5 ppm (Small hollowware)	
*Toxicology (Plastics and	21 CFR	1 Sample	Must comply with applicable requirements of	
polymeric coating)	175/177		FDA	
*Bisphenol A (BPA) Content	Solvent extraction	All Samples & All	Shall not contain any detectable level of	
	and analysis by LC/MS	Colorways	Bisphenol A	
Scope: 1) Reusable food or	Various US State Laws			
beverage containers (ie, food	(CT, WA, NY, DE, IL,		Remark:	
contact), including lid, cup, etc).	MA, MD, ME, MN,		Actual testing shall be done on all accessible	
2) Sports bottles	NV, VT, WI, the		plasticized material including coatings and plastic.	
,	District of Columbia,		provide the second seco	
	Chicago City)		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	All	All samples shall be reviewed against the	
·	Protocol 1300	Samples	requirements of California Proposition 65 to	
			determine if additional testing or labeling is	
			required.	
Total Lead	Metal: CPSC-CH-	1 Sample	90ppm Minnesota 325E.3892 (HF 2310)	
	E1001-08.3			
	Non Metal: CPSC-CH-		Products preempted by federal & state law (e.g.,	
	E1002-08.3		CPSC, FDA, etc) are exempt from testing.'	
	Surface Coating:			
	CPSC-CH-E1003-09.1		Product exemptions for CPSC (16 CFR 1500.91 (d)	
			and (e), 16 CFR 1500.88 and 16 CFR 1252	
Total Cadmium	Substrate & Surface	1 Sample	40ppm (children)	
	Coating: EPA or ASTM		Washington State CHCC	
	method from AFIRM			
	or CPSC methods			
Total Cadmium	Substrate & Surface	1 Sample	75ppm Minnesota 325E.3892 (HF 2310)	
	Coating: EPA or ASTM			
	method from AFIRM		Product Exemptions by federal & state law (e.g.,	
	or CPSC methods		CPSC, FDA, etc) are exempt from testing.'	
Refer to protocol Hardlines	Refer to Protocol	All Samples	All samples shall be reviewed against the	
Regulatory Supplement for	1800		requirements of the Hardlines Regulatory	
additional State & Federal			Supplemental Protocol (State Regulation Only) to	
Regulations			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 appealing primarily to children, requires additional testing per Kohl's Testing Protocol # 601

PROTOCOL VERSION	DESCRIPTION OF CHANGE	Revised By	Approved By
817-0	Initial Release	CY Chan Feb 10, 2004	Roger Mayerson Mar 08, 2004
817 – 1	Modified Microwave test requirement	Simon Leung Oct 04, 2004	Roger Mayerson Oct 11, 2004
817-A	Changed the Title to Exclude Metal Cookware/Bakeware. Added Glass Cover to Thermal Shock Test. Removed Hot Oil and Normal Use Test. Price Adjustment.	Simon Leung Oct. 31, 2008	Ro Jain Oct. 31, 2008
817-B	Changed protocol number from 817-2 to 817-A. changed lead in surface coating to 90ppm from 600ppm, price adjustment	Elizabeth Armstrong April 1, 2010	Ro Jain April 1, 2010
817-C	Changed microwave oven test	Elizabeth Armstrong October 13, 2010	Ro Jain October 13, 2010
817-D	Added BPA Testing	Elizabeth Armstrong November 11, 2010	Ro Jain November 11, 2010
817-E	Added FDA-GRAS Stainless Steel Requirement Price adjustment	Elaine Smaczniak Sep 18, 2012	Ro Jain Oct 4, 2012
817-F	FDA – GRAS Stainless Steel Test Updated	John Wong Dec 21, 2012	Rufus Moberly Jan 29, 2013
817-G	Separate the test line of Prop 65 to supplementary protocol FDA – GRAS Stainless Steel Test Updated Added Corrosion Test.	John Wong Jul 18, 2013	Rufus Moberly Jul 23, 2013
817-H	Differentiate the performance rating to Tier 1/Tier 2/Tier 3 Updated the package price & working days	Jeetendra Shelatkar Oct 4, 2013	Ro Jain Dec 16, 2013
817-I	Updated lead and resistance to corrosion test pricing	Candy Chan Jul 30, 2014	Jeetendra Shelatkar Aug. 4, 2014
817-J	Renamed in-house methods	Birkoff Chen Sep. 4, 2014	Elaine Smaczniak October 30, 2014
817-K	Updated BPA testing to test all accessible components if BPA Free is claimed	Elizabeth Armstrong July 30, 2015	Elizabeth Armstrong July 30, 2015
817-L	Updated microwave testing requirements to 4.5 min	Elizabeth Armstrong Feb 16, 2016	Jeetendra Shelatkar Feb 16, 2016
817-M	Leachable Lead for Other Metals (Food Contact Only) Updated the test method of Dishwasher safe to Kohl's TM 57, Thermal Shock Resistance, Toxicology (Plastics and polymeric coating) and BPA Content	Gigi Au May 23, 2016	Elizabeth Armstrong May 25, 2016
817-N	Added Actual Use per provided instructions if claimed	Elizabeth Armstrong June 1, 2017	Elizabeth Armstrong June 1, 2017
817-0	Updated GRAS evaluation	Teana Robinette Sept 21, 2018	Teana Robinette Sept 21, 2018
817-P	Updated GRAS evaluation for s/s composition	Elizabeth Armstrong Jan 11, 2019	Elizabeth Armstrong Jan 11, 2019
817-P	Added adult tracking label	Elizabeth Armstorng June 24, 2020	Elizabeth Armstorng June 24, 2020
817-Q	Added Resistance To Scratching on Cooking Surfaces	Elizabeth Armstrong July 23, 2020	Elizabeth Armstrong July 23, 2020
817-R	Updated microwave safe standards from 4.5 min to 3.0 min	Elizabeth Armstrong Aug 10, 2020	Elizabeth Armstrong Aug 10, 2020
817-S	Removed Resistance To Scratching on Cooking Surfaces	Elizabeth Armstrong March 22, 2021	Elizabeth Armstrong March 22, 2021
817-T	Added PFAS & updated tiering	Jackie Deppisch March 2022	Jackie Deppisch March 2022
817-U	Updated requirements for BPA testing, updated email for adult tracking label, added disclaimer for metallic items	Charlene Swanson October 2023	Charlene Swanson October 2023
817-V	Added test methods Total Lead and Total Cadmium (Adults & Childrens)	Violet Nelson Novemeber 2023	Violet Nelson Novemeber 2023
817-W	1) Added Chemical Disclosure / Labeling in Cookware test line	Violet Nelson Dec 2023	Violet Nelson Dec 2023
817-X	Updated MN Law to include exemptions	Elizabeth Armstrong March 2024	Elizabeth Armstrong March 2024
817-Y	1) Added new Food Contact Supplemental protocol (1800) requirements	Kevin Makocy Sept 2024	Kevin Makocy Sept 2024
817-Z	Updated format	Kevin Makocy Jan 2024	Kevin Makocy Jan 2024

817-AA	Updated 1800 Hardlines Regulatory Supplement for additional State & Federal	Isaac Grossman	Isaac Grossman
017-AA	Regulations	Feb 2025	Feb 2025