


PROTOCOL 819.1 - 6

COOKWARE METAL

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 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)	
Markings	CMA Standards Chapter 2	All Samples	Measurements of top-of-range cooking utensils & bakeware shall be marked permanently or with temporary labels.	
Verify Label Claims	Visual Check/ Performance Claims	All Samples	The labeling must be valid and comply with all claims	Claim: Actual:
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="768 852 1243 1026" style="border: 1px solid black; padding: 5px;"> <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				
Capacity (fl. oz. / mL)	FPLA/ UPLR	3 Samples	As claimed/ measured (+3%/ -0%)	Claim: Actual:
Size *For roasting pans measure interior measurements only	FPLA/ UPLR	3 Samples	As claimed/ measured (+3%/ -0%)	Claim: Actual:
Minimum Thickness For Aluminum Cookware	CMA Standards Clause 8.5 to 8.8	All Samples	The measured thickness shall meet the recommended minimum thickness.	
Minimum Thickness For Stainless Steel Cookware	CMA Standards Clause 9.5 to 9.9	All Samples	The measured thickness shall meet the recommended minimum thickness.	
Flatness Of Pots & Pans Bottoms	CMA Standards Clause 6.4	All Samples	<p>Shall have no convex bow in the bottom</p> <p>The maximum concave bow allowed :- ≤0.031" (0.8mm) for pots & pans < ∅10" (254mm)</p> <p>≤0.046" (1.2mm) for pots & pans > ∅10" (254mm)</p> <p>(except cast iron and exempted designs)</p>	
Handle Position On Cookware with Stick Handles	CMA Standards Clause 3.3.4	1 Sample	The handle shall have a minimum clearance of 1-3/16" (30mm) above the base.	

CONSTRUCTION & WORKMANSHIP

Kohl's Workmanship Review	Visual Check/Actual Use CMA Standards Clause 6.1	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) to satisfy CMA standards Product shall not contain any loose components or unsecured fastening where rigidity is required	
PERFORMANCE				
Oven Safe (If Claimed)	Temperature	1 Sample	Place empty in preheated 350° F (177° C) Oven (include lid). Remove at 1 hour, cool. Repeat the test with the temperature of the claimed temperature plus 50° F if claimed oven safe temperature is higher than 350° F (177° C) Shall exhibit no cracking, crazing, melting, deformation or color change. Exemption: Hard Anodized collection must meet plus 25° F if claimed oven safe temperature is higher than 350° F (177° C)	
Thermal Conductivity (Dry)	Std. Measure	1 Sample	All points on cooking surface shall be within + 25°F (+ 14°C) when removed from heat source.	
*Dry Boil Test (Applicable To Utensil with Encapsulated & Brazed Bottom Only)	CMA Standards Clause 7.9	1 Sample	Shall have an average rating of below defined cycles: Multi Coated: Tier 1: 3 cycles Tier 2: 5 cycles Single Coated: Tier 1: 7 cycles Tier 2: 10 cycles	
*Resistance To Corrosion (Applicable To Anodized Finishes On Aluminum Utensils Only)	ASTM B117 (Mod.)	1 Sample	Shall withstand below defined hours in 1 % salt spray (fog) with no major visual change, pitting, or corrosion. Tier 1 : 24HRS Tier 2: 48Hrs Modification = % of salt spray	
*Surface Durability (Applicable To Porcelain Enamel Finishes Only)	CMA Standards Ch. 16 & 17 ASTM C 283	Varies	Aluminum Cookware Acid solubility<15 mg/sq. inch Alkali resistance<15 mg/sq. inch Steel or Iron Cookware and Bakeware Acid solubility<14 mg (multi-coated) Acid solubility<50 mg (single-coated)	
Effects Of Handwashing	Kohl's TM 32	1 Sample	No color change and no adverse effects – Hand wash with detergent for below defined cycles. Tier 1: 5 Cycles Tier 2: 15 cycles	
*Dishwashing Test (If Claimed)	Kohl's TM 57	1 Sample	Dishwasher / detergent below defined cycles - no color change or adverse effects. Report if label is not durably marked. Tier 1: 5 cycles Tier 2: 15 cycles	
Temperature Of Grip While Boiling Water (Stove Top Cookware Only)	Std. Measure	1 Sample	Shall be less than 190°F (88°C) unless handle warning is provided.	
Warping (Cookie Sheets, Muffin Sheets, etc)	Visual Check/Actual Use	1 Sample	No visible warping at below defined temperature 400° F (205° C) in oven test as above (1 Hour, Cool, Repeat) Tier 1: 350°F (177°C) Tier 2: 425°F (219°C) *Check for warping while hot	
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: 4 Hours	

Cleanability	Visual Check	1 Sample	Bring tomato sauce (25-50% of the capacity) to boil and let simmer over low heat for 30min. Avoid dry boil. Empty and clean with non-abrasive cleanser and scouring pad or as directed. Repeat the number of times as below consecutively. There shall be no visual damage to the finish Tier 1: 3 Times Tier 2: 5 Times	
Assembly Strength (Stick Handle / Single Handle Pans)	CMA Standards Clause 3.3.1 (Mod.)	1 Sample	Shall support 8.8 lbs. (4kg) weight or below weight for 1 minute in cold & hot conditions without fracture	
Assemblies Strength (Side Handle / Stick Handles With Helper Handles)	CMA Standards Clause 3.3.2 (Mod.)	1 Sample	Shall support the below weight for 1 minute in cold & hot conditions without fracture. Tier 1: 2 times capacity volume weight Tier 2: 2.5 times capacity volume weight	
Torque Resistance (Applicable To Stick Handle Pan Only)	CMA Standards Clause 3.3.3 (Mod.)	1 Sample	Shall resist a torque of 40 inch without causing greater than below degree deflection or damage to handle or fixing system. Tier 1/2: 10 degrees	
Strength Test (Applicable To Plastic Handle Only) (Upon Request)	CMA Standards Clause 4.3 ASTM D 790	1 Sample	The measured flexural strength shall be reported.	
Rivet Attachment Strength	TM-146	1 Sample	Shall have no loosening of the handle or rivets and any water leakage from the rivets of the handle	
Handle Fatigue Resistance	CMA Standards Clause 3.3.5 (Mod.)	1 Sample	The handle and its fixing shall resist 15,000 cycles of lifting and lowering under below defined weight. Tier 1: 1.5 Times volume capacity weight Tier 2: 2 Times volume capacity weight For cooking vessels of 12 quarts and larger with welded, riveted or fixture side handles, in recognition of the pans intended use, the cycle test shall be 1,000 cycles with a weight equivalent of the weight of water to be contained by the pan loading the vessels. Distortion of the handle or side of the pan which results in cracking or deformation of the finish is allowable.	
Flame / Softening test (Applicable To Thermoplastics Only)	CMA Standards Clause 4.4 ASTM D 635	1 Sample	The sample shall withstand 1" Bunsen burner without softening or becoming sticky.	
Knob Assemblies	CMA Standards Clause 3.3.8	1 Sample	Knob shall withstand 350°F for 1 hour or the recommended use temperature without functional failure.	
Impact Resistance (Lid Knob/Handle)	Kohl's TM 35	1 Sample	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: 15inches Tier 2: 25inches	
PERFORMANCE - NON-STICK COATING				
*Abrasion Resistance Test	CMA Standards Clause 21.1.1 (Mod)	1 Sample	No exposure of substrate in the test area after 1 hour.	
*Scratch Resistance	CMA Standards 2007 Version Clause 21.3	1 Sample	The pressure needed to remove ≥ 90% of the scratch line shall be reported.	
*Cold Slip Angle	CMA Standards Clause 21.1.4.2	1 Sample	4-10° Silicone 5-15° PTFE	
*Resistance To Chemical Attack	CMA Standards Clause 21.1.5.1 & 21.1.5.2	5 Samples	Soak test: No color change, cloudiness, loss of adhesion or exposure of substrate. Resistance to salt and acid test: accumulative area of blister < 0.5inch ²	
*Egg Test	CMA Standards Clause 21.2.1	1 Sample	There shall be no trace of solid material after frying an egg without fat or oil at 300°F to 350°F.	

*Adhesion Resistance To Burnt Milk	CMA Standards Clause 21.2.2	1 Sample	There shall be complete removal of film material after evaporating and carbonizing 1 cup of milk to a brown film.	
PERFORMANCE - NON-STICK BAKEWARE COATINGS				
*Barbeque Chicken Roasting Test	CMA Standards Clause 21.3.1	1 Sample	Release property: Meat can be easily removed from pan Staining property: None or slight Cleaning: Easy to clean Durability No visible damage or coating removal *Modification: Follow care instructions provided for cleaning*	
*Baked Goods Release Test	CMA Standards Clause 21.3.2	1 Sample	The rating of the baked goods release shall be reported At least 75% of the baked good must be released cleanly from the coating	
ANALYTICAL				
*Lead In Scrapable Surface Coating	CPSC-CH- E1003-09	1 Sample	≤90 ppm (0.009% by weight). (CPSA – 16CFR 1303)	
*Leachable Lead And Cadmium On Food Contact Surface (FDA) (If Applicable)	AOAC 973.32 ASTM C738	6 Samples	Pb: ≤ 1.0 ppm (large hollowware) ≤ 2.0 ppm (small hollowware) ≤ 0.5 ppm (cups / mugs / pitchers) ≤ 3.0 ppm (flatware) Cd: ≤ 0.25 ppm (large hollowware) ≤ 0.5 ppm (small hollowware) ≤ 0.5 ppm (flatware)	
* 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 (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 / ASTM E1086 / ASTM E415	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	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)	
* Composition test (Applicable to food contact aluminum for cooking use only)	Acid digestion / Analysis with ICP; OES spectrophotometer	1 Sample	Shall comply with the stainless steel specification of Cookware Manufacturing Association (CMA).	
PERFORMANCE WITH GLASS LID				
Oven Safe (If Claimed)	Temperature	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.	
Effects Of Handwashing	Kohl's TM 32	1 Sample	No color change and no adverse effects – Hand wash with detergent for below defined cycles. Tier 1: 5 cycles Tier 2: 15 cycles	
*Dishwashing Test (If Claimed)	Kohl's TM 57	1 Sample	Dishwasher / detergent below defined cycles - no color change or adverse effects. Report if label is not durably marked. Tier 1: 5 cycles Tier 2: 15 cycles	
*Thermal Shock Resistance (Applicable To Glass Cover Only)	CMA Standards Clause 6.3 ASTM C 149	1 Sample	Shall not have cracks, chips or faults that could cause the part to break or fractured.	
Lid Fitting	Actual Use	All Samples	No Failure – 100 cycles on/ off	
ANALYTICAL				
*Lead In Scrapable Surface Coating	CPSC-CH- E1003-09	1 Sample	≤90 ppm (0.009% by weight). (CPSA – 16CFR 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.	
*Leachable Lead And Cadmium On Food Contact Surface (FDA) (If Applicable)	AOAC 973.32 ASTM C738	6 Samples	Pb: ≤ 1.0 ppm (large hollowware) ≤ 2.0 ppm (small hollowware) ≤ 0.5 ppm (cups / mugs / pitchers) ≤ 3.0 ppm (flatware) Cd: ≤ 0.25 ppm (large hollowware) ≤ 0.5 ppm (small hollowware) ≤ 0.5 ppm (flatware)	
* 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.	

Total Lead	Metal: CPSC-CH-E1001-08.3 Non Metal: CPSC-CH-E1002-08.3 Surface Coating: CPSC-CH-E1003-09.1	1 Sample	90ppm Minnesota 325E.3892 (HF 2310) Products preempted by federal & state law (e.g., CPSC, FDA, etc) are exempt from testing. Product exemptions for CPSC (16 CFR 1500.91 (d) and (e), 16 CFR 1500.88 and 16 CFR 1252)	
Total Cadmium	Substrate & Surface Coating: EPA or ASTM method from AFIRM or CPSC methods	1 Sample	40ppm (children) Washington State CHCC	
Total Cadmium	Substrate & Surface Coating: EPA or ASTM method from AFIRM or CPSC methods	1 Sample	75ppm Minnesota 325E.3892 (HF 2310) Product Exemptions by federal & state law (e.g., CPSC, FDA, etc) are exempt from testing.	
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	
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 appeal primarily to children, requires additional testing per Kohl's Testing Protocol #601.				
PROTOCOL VERSION	DESCRIPTION OF CHANGE	Revised By	Approved By	
819 – 0	Initial Release	Simon Leung Oct. 31, 2008	Ro Jain Oct. 31, 2008	
819-A	Changed protocol number from 819-0 to 819-A. Changed lead in surface coating to 90ppm from 600ppm, price adjustment	Elizabeth Armstrong April 1, 2010	Ro Jain April 1, 2010	
819-B	Added BPA Testing	Elizabeth Armstrong November 11, 2010	Ro Jain November 11, 2010	
819.1-C	Added Oven Safe Test. Added Thermal Conductivity (Dry) Test. Added Effects of Handwashing Test. Added Temperature of Grip Test. Added Stain Resistance Test. Added Cleanability Test. Added Impact Resistance (Lid Knob/Handle) Test Updated the Test Method for Lead in Surface Coating. Added PTFE Identification and PFOA Migration Tests Price Adjustment.	Elaine Smaczniak Sep 18, 2012	Ro Jain Oct 4, 2012	
819.1-D	FDA – GRAS Stainless Steel Test, Handle Fatigue Resistance & Dry Boil Test Updated.	John Wong Dec 21, 2012	Rufus Moberly Jan 29, 2013	
819.1-E	Separate the test line of Prop 65 to supplementary protocol	John Wong Mar 15, 2013	Ro Jain April 15, 2013	
819.1-F	Updated CMA Test FDA – GRAS Stainless Steel Test Updated Added Corrosion Test.	John Wong Jul 18, 2013	Rufus Moberly Jul 23, 2013	
819.1-G	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	
819.1-H	Updated lead content pricing	Candy Chan Jul 30, 2014	Jeetendra Shelatkar Aug. 4, 2014	
819.1-I	Renamed all in-house methods	Birkoff Chen Sep. 4, 2014	Elaine Smaczniak October 30, 2014	
819.1-J	Added ASTM E1086 / ASTM E415 in stainless steel composition Removed ASTM E1019 from GRAS Stainless Steel	Ringo Pang Jun 10, 2015	Jeetendar Shelatkar June 15, 2015	
819.1-K	Updated BPA testing to test all accessible components if BPA Free is claimed	Elizabeth Armstrong July 30, 2015	Elizabeth Armstrong July 30, 2015	

819.1-L	Added Leachable Lead and Composition test for Other Metals (Food Contact Only) Updated the test method of Dishwasher safe to Kohl's TM 57, the test clauses of Non-stick coating & Non-stick bakeware tests, and Toxicology (Plastics and polymeric coating) and BPA Content	Gigi Au May 23, 2016	Elizabeth Armstrong May 24, 2016
819.1-M	Updated Barbeque Chicken Roasting Testing to be modified	Elizabeth Armstrong Aug 5, 2016	Elizabeth Armstrong Aug 5, 2016
819.1-N	Added rivet attachment strength Kohl's TM-146	Elizabeth Armstrong Oct 12, 2016	Elizabeth Armstrong Oct 14, 2016
819.1-O	Updated GRAS evaluation	Teana Robinette Sept 21, 2018	Teana Robinette Sept 21, 2018
819.1-P	Updated GRAS evaluation for s/s composition	Elizabeth Armstrong Jan 11, 2019	Elizabeth Armstrong Jan 11, 2019
819.1-Q	Updated oven safe method	Elizabeth Armstrong July 8, 2019	Elizabeth Armstrong July 8, 2019
819.1-R	Added exemption for hard anodized collection to be plus 25 degrees over oven safe claim Added roasting pan measurement requirements	Elizabeth Armstrong Sept 24, 2019	Elizabeth Armstrong Sept 24, 2019
819.1-S	Added Pots to bottom flatness	Elizabeth Armstrong March 11, 2020	Elizabeth Armstrong March 11, 2020
819.1-T	Included Pots in the requirement for flatness	Elizabeth Armstrong March 25, 2020	Elizabeth Armstrong March 25, 2020
819.1-U	Added adult tracking label	Elizabeth Armstrong June 24, 2020	Elizabeth Armstrong June 24, 2020
819.1-V	Added Resistance To Scratching on Cooking Surfaces	Elizabeth Armstrong July 22, 2020	Elizabeth Armstrong July 22, 2020
819.W	Removed Resistance To Scratching on Cooking Surfaces	Elizabeth Armstrong March 22, 2021	Elizabeth Armstrong March 22, 2021
819.1X	Added PFAS testing requirements & removed tier 3	Elizabeth Armstrong March 2022	Elizabeth Armstrong March 2022
819.1-Y	Removed: *Specific Migration of PFOA (Non-Stick Coating) & *PTFE Identification (Non-Stick Coating)	Elizabeth Armstrong June 2022	
819.1-Z	Updated BPA Content test line	Violet Nelson / Oct. 2023	
819.1-1	Added test methods Total Lead and Total Cadmium (Adults & Childrens)	Violet Nelson / Nov. 2023	
819.1-2	Added Chemical Disclosure / Labeling in Cookware test line	Violet Nelson / Dec 2023	
819.1-3	Updated MN Law to include exemptions	Elizabeth Armstrong / March 2024	
819.1-4	Added new Food Contact Supplemental protocol (1800) requirements	Jackie Deppisch / September 2024	
819.1-5	Updated Torque Resistance test line to add back in the requirement	Charlene Swanson / September 2024	
819.1-6	Updated 1800 Hardlines Regulatory Supplement for additional State & Federal Regulations	Isaac Grossman/Feb 2025	