


PROTOCOL # 812-T

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. 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	Std. Measurement	3 Samples	As claimed/ measured (+5% / -5%)	Claim: Actual:	
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>		
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		
Food Contact Supplemental Protocol (State Regulations Only)	Refer to Protocol 1800	All Samples	All samples shall be reviewed against the requirements of Food Contact 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 <input type="checkbox"/> Stainless Steel Claim (Chromium and Nickel content) AND <input type="checkbox"/> 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.	

<p>*Bisphenol A (BPA) Content (if BPA free is claimed)</p>	<p>Solvent extraction and analysis by LC/MS</p>	<p>1 Sample</p>	<p>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.</p>	
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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**