


Protocol # 816-S

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	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)	
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	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: <div data-bbox="771 1774 1169 1915" style="border: 1px solid black; padding: 5px;"> <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	
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)				
* 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