

PROTOCOL # 818-Q

Cutting Board

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)	
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
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 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>		
PHYSICAL CHARACTERISTICS					
Dimensions	FPLA/ UPLR	3 Samples	As claimed/ measured (+3%/ -0%)	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					
Functionality	Actual Use	1 Sample	Shall function as intended as received		
Surface Durability (Chopping)	Actual Use	1 Sample	Must not chip or crack in normal use testing with cleaver type knife (Chopping with below cycles - moderate pressure)		
			Tier 1	75 cycles	
			Tier 2	100 cycles	
Effects Of Extreme Temperature (Environmental)	Kohl's TM 30	1 Sample	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	1 Sample	No objectionable stain after below timing placement: - Ketchup, mustard & cooking oil (Foodware) - Red wine, grape juice & coffee (Drinkware)		
			Tier 1	1 hour	
			Tier 2	2 hours	
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 Handwashing (If Claimed)	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	
*Resistance To Corrosion (Applicable to items with metal part)	ASTM B117	1 Sample	Shall be no major discoloration in appearance or any major corrosion that would affect the overall product performance after 24 hours in 5% salt spray (fog).		
Durability (For knife sharpener)	Actual Use	1 Sample	Shall remain effective after 10 sharpening.		
Non-slip feature (if claimed)	Actual Use	All Samples	No slippage shall be occurred during the chopping and slicing test.		
BAMBOO					
PERFORMANCE					
Wood Moisture Content	Std. Measure	1 Sample	Should not exceed 12% for wood based material only		
ANALYTICAL					
*Lead In Scrapable Surface Coating	ASTM E1613/E1645	1 Sample	≤90 ppm (0.009% by weight). (CPSA – 16 CFR 1303)		
*Toxicology (Wood)	21 CFR 175.300/178.3800	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.		
*Bisphenol A (BPA) Content (if BPA free is claimed)	Solvent extraction and analysis by LC/MS	1 Sample	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.		
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		
WOOD					
PERFORMANCE					
Wood Moisture Content	Std. Measure	1 Sample	Should not exceed 12% for wood based material only		
ANALYTICAL					
*Lead In Scrapable Surface Coating	ASTM E1613/E1645	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.
* 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
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
GLASS/CERAMIC			
ANALYTICAL			
*Lead In Scrapable Surface Coating	ASTM E1613/E1645	1 Sample	≤90 ppm (0.009% by weight). (CPSA – 16 CFR 1303)
*Leachable Lead And Cadmium On Food Contact Surface (FDA)	AOAC 973.32 ASTM C738	6 Samples	Pb: ≤3.0 ppm (Flatware) Cd: ≤0.5 ppm (Flatware)
*Leachable Lead And Cadmium On Food Contact Surface (Ca. Prop 65)	AOAC 973.32 ASTM C738	12 Samples	Pb: ≤0.226 ppm (Flatware) Cd: ≤1.853 ppm (Flatware) (People v. Wedgwood et al.)
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
PLASTIC/SILICONE			
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.
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
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			