
7. HEALTH/SAFETY GUIDELINES FOR METAL COOKWARE AND BAKEWARE

- 7.7.1.4a Leachability of Lead and Cadmium for Glazed Ceramic Surfaces** – The FDA has established maximum levels for leachable lead in ceramicware, and pieces that exceed these levels are subject to recall or other agency enforcement action. The Division of Compliance Programs of the Food and Drug Administration interprets the regulations for food additives, which covers the leachability of lead and cadmium for glazed ceramic surfaces, by use of the Standard Method of Test, ASTM-C738-72. Limits of lead range from 0.5 ppm for mugs to 3 ppm for plates and flatware. See 21 CFR 109.16 for further guidance regarding cadmium and lead in ceramics.
- 7.7.1.4b Specification for Permissible Limits of Metal Release From Glazed Ceramic Ware** - This specification has been adopted by the British Standards Institution and is known as the British Hot Test. This is basically the same type of procedure outlined in Exhibit D except that it is done with hot acetic acid solutions rather than cold solutions.
- 7.7.1.4c Consumer Product Safety Act Regulations - Lead-Containing Paint** - This rule covers allowable limits of lead-containing paint of .06% by weight. The intent of this regulation is to control those products that may have coated surfaces with a lead content that could be injurious to children if same were ingested. While this rule is not fully applicable to metal cookware, the industry, to the best of our knowledge, generally does not apply any finish to the food contact surface of metal cookware or bakeware that would exceed allowable limits. The regulation is contained in 16 CFR-1303. See Exhibit C and Exhibit D.

7.8 POLYETHYLENE BAG MARKING

Polyethylene bags are typically used in packaging of cookware and bakeware in order to prevent cosmetic damage during shipment or while on retail display. Manufacturers should consult with polyethylene bag fabricators to make certain such bags comply with applicable regulations for warning markings in force at the time of the manufacture of the cookware or bakeware.

7.9 ENCAPSULATED AND BRAZED BOTTOM TESTING

Manufacturers are urged to test encapsulated and brazed bottoms by the use of a dry boil test. Place the pan, empty, on an appropriately sized electric burner. For pans greater than 9" in diameter, choose an electric resistance burner that approximates the size of a large standard U.S. range top burner. For pans less than 9" in diameter, choose a standard small U.S. range top burner. The electric burner is set to high and the pan is allowed to remain on the eye for ten minutes or five minutes for pans of a 1 ½ quart capacity or smaller. For pans with copper bottoms the pan is allowed to remain on the eye for ten minutes or five minutes for pans that are 9" in diameter or smaller. Upon removal from the burner there should be no separation of the base from the body of the pan and no molten metal escaping from the body/base juncture.