COOKWARE SUSTAINABILITY ALLIANCE

House Bill 7621

Position: Support

Committee: House Environment and Natural Resources

Date: March 30, 2026

Chairman Bennett:

The Cookware Sustainability Alliance (CSA) is an alliance of cookware companies dedicated to providing science-based information about the safety of cookware products for consumers and policymakers to make informed decisions.

We are submitting these comments on H 7621, in support of the bill.

The CSA came together in the summer of 2024 to begin advocating for the cookware industry. That was necessary at the time because cookware companies found their products being added to "PFAS product ban" bills around the country, including Rhode Island's PFAS product ban law (2025-S 0241).

Our message is simple: the material that coats non-stick cookware is a fluoropolymer. **Fluoropolymers—also known as PTFE or "Teflon"—are completely safe and have never been tied to human illness or environmental harm**.

In fact, the same PTFE material that coats a non-stick pan has been used to coat pacemakers before they're implanted in humans, since the late 1950s. They continue to be used widely today by surgeons and the medical industry around the world.

In short, PTFE are:

1. Non-toxic.
2. Not water soluble; they do not and cannot enter drinking water systems.
3. Not able to bio-accumulate, nor are they bio-available. They are not environmentally mobile in any way.
4. Too large to penetrate a human cell membrane. If accidentally ingested, fluoropolymers will pass directly through a human body.

Each of these PTFE attributes has been proven and published for decades in independent, refereed, science journal articles. We would be happy to provide them to you.

The United States Food & Drug Administration (US-FDA) has specifically approved the use of fluoropolymers for "use in food contact applications." In other words, the FDA has tested and approved PTFE to be used on non-stick pots and pans, since the early 1960s. This approval has been revisited in every administration since, as recently as January 2025.

The following information is excerpted (*verbatim*) from the U. S. Food & Drug Administration's website:

Authorized Uses of PFAS in Food Contact Applications

Since the 1960s, the FDA has authorized specific types of substances that contain PFAS for use in food contact applications. To obtain FDA authorization, manufacturers must submit data and information to the FDA demonstrating that there is a reasonable certainty of no harm from the intended use. Since 1999, these authorizations come to the FDA predominantly in the form of food contact notifications which are specific to each manufacturer or supplier. If another manufacturer wants to use the same substance, they must submit their own application to the FDA.

Authorized Uses of Food Contact Substances that Contain PFAS and Potential for Migration

Authorized & Intended Use	Molecular Structure of Substance & Product Manufacturing Process	Migration Potential Description
Non-stick applications on pots & pans	PFAS molecules are polymerized* (i.e., joined together to form large molecules) and are then applied to the surface of the cookware at very high temperatures, which tightly binds the polymer coating to the cookware.	The manufacturing process vaporizes off virtually all the smaller (i.e., migratable) PFAS molecules. The result is a highly polymerized coating bound to the surface of the cookware. Studies show negligible amounts of PFAS in this coating can migrate to food.

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We respectfully ask that you and other House Environment and Natural Resources Committee members follow the science as well as the approvals issued for decades by global regulatory agencies like the US-FDA. Please support H 7621, which seeks simply to exempt cookware that contains fluoropolymers authorized by the US-FDA for use on food contact surfaces.