

Pesach Guide

5774

1) Mechirat Chametz (sale of Chametz)

As you are aware, during the eight days of Pesach, our homes must be cleared of all grain products and all products that have any grain content. All such items are to be placed in designated areas and sold for the eight-day period to a non-Jew. During the entire Pesach, the designated cabinets should not be opened, and no items in the designated areas should be used during this period.

We will be available to become the agent for the selling of your *chametz* at the following times:

Sun. March 30th - 9:15 am - 11:00 am

Tue. April 1st - 9:30 pm - 10:30 pm

Wed. April 2nd - 9:15 pm - 10:15 pm

Sun. April 6th - 9:30 am - 11:30 am

Mon. April 7th - 9:15 pm - 10:15 pm

Tue. April 8th - 8:00 pm - 10:00pm

Wed. April 9th - 8:00 pm - 9:00 pm

Thur. April 10th - 8:00 pm - 9:00 pm

Sun. April 13th - 9:00 am - 12:00 pm

We encourage you strongly to see me personally for the sale of your *chametz*. For those who find it impossible to do so, please call Rabbi Yudin @ (201) 906-3731 or Rabbi Markowitz @ (516) 510-4249 to discuss

Please note: All chametz will be sold by 10:00 AM on Monday morning, April 14th (chametz also cannot be eaten after 10:20 AM). Please take care of your sale long before this time.

2) Hechsher Keilim

For those who wish to *kasher* their silverware and/or pots for Pesach, we encourage you to join us at the shul on Monday night, April 7th, 8pm - 10pm. We will be available at the shul to assist you in this process. **All items to be *kasher*d MUST be clean and not used within the 24**

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hours prior to *kashering*.

3) Maot Chittin

There is an ancient custom to give charity before Pesach to see that all Jews have their Holiday needs taken care of. As opposed to *Matanot Le'evyonim*, which can easily be taken care of on the day of Purim, *Maot Chittin* are needed well in advance of Pesach to allow for proper distribution of funds. Please bring your check to us or Jack Nussbaum or the office as soon as possible. The money will be distributed both in the U.S. and in *Eretz Yisrael*.

4) Shabbat HaGadol

The *Shabbat HaGadol Derashah* will take place on Shabbat, April 12th and will be delivered by Rabbi Yudin.

5) Pesach Product Information

A Pesach product list follows. We have tried to include as much information as possible, but it still remains a partial list. In addition, Orthodox Union Pesach guides are available at the Shul. If you have questions about particular products not on this list and not under OU supervision, you can call me or Rabbi Markowitz to check on the product.

Please assume that any product not listed here cannot be used without Kosher for Pesach Supervision. When specific brands are listed as Kosher for Pesach, it does not necessarily mean that all other brands definitively contain *chametz* - simply that other brands cannot be used without further information.

Jews with Diabetes face special challenges over Pesach. The Star K & Jewish Diabetes Association have prepared very helpful guides of Halacha, advice – and recipes! Please see the following links for more information:

[http://www.jewishdiabetes.o](http://www.jewishdiabetes.org/)

[rg/](http://www.jewishdiabetes.org/)

http://star-k.org/kashrus/star-k12_pesach_directory.pdf (Pages 61-

68)

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IMPORTANT OR NEW INFORMATION FOR 5774 IS LISTED IN BOLD PRINT

Air Freshener: Does not require Pesach Supervision

Alcohol: See: *Rubbing alcohol*

Aluminum Foil and Pans: Do not require Pesach Supervision

Ammonia: Does not require Pesach Supervision

Artificial Sweeteners: The following brands may be used: Pure Aspartame (not Equal), Kojel
Kosher

L' Pesach Sweet N' Good, Leiber's Kosher L'Pesach Sugar Substitute, Sweet N'
Low

with OUP, Gefen OUP, V.I.P. Master OUP.

Splenda contains kitniyot and may not be used

Agave – Requires Pesach Supervision

Maple Syrup - Requires Pesach Supervision

Truvia – Not acceptable for Pesach

Baby Foods: *Formula* – Materna formula, made in Israel is the only non-kitniyot Kosher
for

Pesach formula. Enfamil, Prosobee, Carnation, Isomil, and Similac contain
kitniyot.

However, they may be used without special Pesach supervision with the
following conditions:

- 1. They must be used in separate utensils and may not be washed in a Kosher for Pesach sink!**
- 2. It is preferable to buy all formula before Pesach as it contains traces of ascorbic acid (which may be Chametz).**

This applies to both powder and liquid varieties. For a complete listing
of acceptable, kitniyot-based formulas see:

<http://oukosher.org/index.php/passover/article/5710>

Please note that two Enfamil products, Nutramigel Lipil and Pregestimil, along
with

Alimentum, contain non-kosher ingredients. One should consult with one's
doctor and Rav before using them.

Jars – **All require Pesach Certification**

Cereals - Even rice cereals must be considered Chametz without Pesach supervision.

Pedialite- Pedialite, Pediaflor and Pediasure contain kitniyot, but not actual chametz. See
"formula" for usage.

Baby Oil, Lotions and Medicated Ointments: Do not require Pesach Supervision.

Baby Wipes: **Do not require Pesach certification**

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Baking Powder: Requires Pesach Supervision.

Baking Soda: Does not require Pesach Supervision.

Balloons: **May only be used if they do not have a powdered coating on the inside**

Bleach: Does not require Pesach Supervision.

Braces: Wax used for braces is OK for Pesach use. See below under "*rubber bands*".

Candy: Elite Candies must have an OUP. Not all Elite products are certified by the OU, such as those that contain gelatin. Some Elite products sold in Eretz Yisrael are not OU certified. Chocolate covered matzot made by Barton and Barricini are OUP and are made with regular (not egg) matzot.

Chapstick: May be used (on Chol Hamoed only) if new and unflavored.

Cigars: **Flavored cigars should not be used**, as they may contain chametz-based alcohol

Cocoa: Any 100% pure cocoa (no additives or lecithin) including Hershey's Pure Cocoa Powder and Nestlé's Pure Cocoa. Cocoa made in Europe needs a hashgacha.

Coconut: Shredded coconut requires Passover Supervision.

Coffee: *Instant:* Requires Pesach Supervision, except for Classic Roast Unflavored Folgers (not decaffeinated) and Original Unflavored Nescafe Taster's choice (not decaffeinated). Elite and Gefen can be used only with an OUP.

Coffee "Singles": Require Pesach Supervision, except for Classic Roast Unflavored Folgers (not decaffeinated) and Original Unflavored Nescafe Taster's choice (not decaffeinated).

Regular: All unflavored ground coffees with an OU may be used on Pesach without special Pesach Supervision.

Decaffeinated: Requires Pesach Supervision. Maxwell House, Sanka, Maxim and

Yuban have special Pesach Supervision. Starbucks' Flavorlock bags and Regular Coffee may have an OUP, but one may not buy fresh coffee from a Starbucks or from any other store on Pesach. Henna and Ellis brands (unflavored) do not require special Pesach supervision.

Flavored: Requires Pesach Supervision. Most brands are NOT kosher for Pesach.

K-Cup: Requires Pesach certification.

Please note: One may not buy fresh coffee from a Starbucks store on Pesach

Cosmetics: Do not require Pesach supervision. However, it is best to be strict about flavored lipsticks

Dates: Require Pesach Supervision as their "glaze" may be problematic. *Dental Floss:* Any unflavored dental floss does not require Pesach Supervision.

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- Dill:* *Seeds* - Are considered kitniyot
Leaves - Are not kitniyot and may be used without special Pesach Supervision
- Dishwashing Detergent:* Does not require Pesach Supervision.
- Eggs:* *Fresh* - Do not require Pesach Supervision, but should be purchased before Pesach.
Liquid - Requires Pesach Supervision
- Fennel:* *Seeds* - Are considered kitniyot
Leaves - Are not kitniyot and may be used without special Pesach Supervision
- Fenugreek:* According to many, it is considered a kitniyot spice. See "spices".
- Fish:* **Frozen – Due to the frequent application of glazes to raw fish, all frozen raw fish (processed & unprocessed- including gefilte fish) requires Pesach certification.** *Frozen, Processed (including gefilte fish)* – Requires Pesach Supervision.
Fresh - Does not require special Pesach Supervision.
Tuna – Requires Pesach supervision. Many "supermarket" and "kosher" brands have Pesach supervision.
Please note: Kirkland Frozen Wild Salmon is acceptable (when it bears an OU symbol) after washing it off and Kirkland Atlantic (farm-raised) Salmon is acceptable (when it bears an OU symbol) as is.
- Flour:* Considered Chametz even if one does not know that it has come in contact with water.
- Fruit:* *Frozen* - whole or sliced, without additives and with no syrup - does not require Pesach Supervision.
Canned - Requires Pesach Supervision even if packed in its own juice.
Fresh - Wax on whole, unpeeled produce may contain kitniyot, but the kitniyot are batel and not a problem. Cut-up or peeled produce requires Pesach Supervision as citric acid may be used to prevent browning.
Dried - Requires Pesach Supervision (kitniyot oils and chametz flour may be used to prevent sticking). Del Monte, California, Krasdale and Dole Raisins are

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acceptable with regular OU supervision.

Food Coloring: Requires Pesach Supervision

Garlic: *Fresh* – Does not require Pesach Supervision

Peeled – Requires Pesach Supervision

Glue: Any inedible glue does not require Pesach Supervision.

Grains: Most are chametz or kitniyot and should be disposed of even if they have not been converted into flour. However, flax and hemp are not chametz. (Some consider flax and hemp to be kitniyot). One who wants to use these grains should check through the box or bag before Pesach to remove any extraneous matter. **See below regarding quinoa use for 5774.**

Halvah: **Not acceptable for Ashkenazim even with Pesach certification- see “Kitniyot”**

Hand Sanitizer: **Any without alcohol may be used**

Honey: Must have Pesach Supervision, as corn syrup may be added.

Horseradish: *Raw* – Does not require Pesach Supervision
Processed – Requires Pesach Supervision

Ice: Bags from plain water do not require Pesach Supervision.

Ices: Require Pesach Supervision

Juice: *Frozen-* 100% pure **white grapefruit** or orange frozen juices without sweeteners, additives, preservatives, enrichments (calcium), Vitamin C (ascorbic acid) or citric acid does not require Pesach certification. All other frozen juices- including other grapefruit juices- require Pesach certification, as enzymes are used in processing *Liquid* - requires Pesach Supervision.

Lemon/Lime - ReaLemon brand is OK without special Pesach Supervision. (Liquid only -not frozen)

Grape –Please note that Kedem grape juice sold in the 1.5 liter glass bottles is not mevushal.

Kitniyot: Due to the stringency of not eating chametz on Pesach, Ashkenazic Jews have developed a custom not to eat Kitniyot (legumes) on Pesach. Kitniyot include alfalfa, anise, ascorbic acid (may actually be chametz), aspartame (Nutrasweet), bean sprouts, beans, BHA, BHT, black eyed peas, buckwheat, calcium ascorbate, canola oil, caraway, chickpeas, citric acid (may actually be chametz), coriander, corn, corn oil, corn syrup, cumin, dextrose, dill seeds, edamame, fennel, fenugreek (according to some), flax seeds (according to some), guar gum, hemp, hydrolyzed vegetable oil, HVP, kasha, kimmel, lecithin,

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lentils, licorice, lucerne, lupine, maltodextrins (chametz or kitniyot derived), millet, MSG, mustard, peanuts, peas, polysorbates (may actually be chametz), popcorn, poppy seeds, rice, sesame seeds, snow peas, sodium citrate (may actually be chametz), sodium erythorbate (may actually be chametz), sorbitol (could be chametz if outside the U.S.), sorghum, soy oil, soy, string beans, sunflower seeds, tofu (from soy), vetch, vetching, wild rice, xanthan gum (may actually be chametz). Many Kitniyot products on the market are certified as Kosher for Passover, especially those from Israel, France and other European countries. For example, Joyva products may say “Kosher for Passover, but are not acceptable for Ashkenazim as they contain kitniyot. These Kitniyot products are often in the form of candy. Many of these products will say "LeOchlay Kitniyot", but some simply state “Kasher L’Pesach”. For example, the following Ethnic Delights products distributed by Aron Streit's Co. (product of Israel), state

“Kosher for Passover” but may contain Kitniyot: Pesto Sauce, Garlic Aioli with Dill,
Sundried Tomatoes Morsels, and Olive Spread.

Please Note:

1) While many kitniyot products state that they contain kitniyot, some are certified as “Kosher for Pesach” without any mention of kitniyot. This is especially common in candy and other products from Israel, France and other European countries. Please check these products carefully for kitniyot ingredients. 2) **For the first time, the OU is certifying products with an OU-Kitniyot label.** These products are only acceptable for those who eat kitniyot on Pesach. 3) Products bearing a Star K-P / OU-P are kitniyot free.

Lactaid: See “milk”

Laundry Detergent: Any inedible cleaner is OK.

Matzot: “Egg Matzah” includes *all* Matzah products which contain the words “Egg Matzah” in them- including Egg Matzah Crackers, Egg Matzah Tam Tams, Chocolate Covered Egg Matzah etc.

Streit's Products - All Streit's products made in the United States and Canada are under Kof-K supervision regardless of whether the Kof-K symbol appears on the package.

Grape Matzot - sold by Manischewitz, have the same halachot as egg matzot. In addition, Manischewitz sells Passover Tam Tam crackers that are also made

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from egg flour dough and must be treated accordingly. Manischewitz also sells Tam Tam crackers made from flour and water that can be eaten by all. Matzah sticks (Kedem) and matzah crackers (Kedem and Manischewitz) are ordinary matzah products and can be eaten by all.

Spelt & Oat- Kosher for Passover hand and machine shemurah matzah are available at <http://www.lakewoodmatzoh.com>. They can be purchased this year at many kosher supermarkets. Please note: Whether the obligation of eating matzah on the first night of Pesach can be fulfilled with oat matzah is questionable.

Chocolate Covered - See "candy"

Margarine: Requires Pesach Supervision.

Meat: Please refer to the following link for a list of raw meats (not cooked or processed) which may be used on Pesach without Pesach certification:

<http://oukosh.org/passover/articles/raw-kosher-meat-and-poultry-for-passover/>

Medicine: *Non-chewable tablets, caplets, capsules and vitamins*- Do not require Pesach certification. This includes all major painkillers and non-liquid cold medications. However, if one is aware that a particular pill contains chametz and a substitute is readily available, one should take the substitute instead. One need not check popular lists of medicines to determine the Pesach status of each pill or capsule, as they are inedible and permitted by the letter of the law.

Chewable Tablets- Require Pesach certification

Please note: The following (and only the following) **TUMS** products may be used on Pesach: Kids (Cherry), Regular (All), Extra (All), Ultra (All), Smoothies (All)

Unflavored Liquids- See "Non-chewable tablets, caplets, capsules and vitamins"

Flavored Liquids (cold/cough syrups, elixirs)- Consult with Rabbi Yudin or Rabbi Markowitz

Laxatives- Please consult with Rabbi Yudin or Rabbi Markowitz, as *many* are unacceptable. **Please note:** 1) The following Metamucil powders may be used on Pesach by one who takes Metamucil every day: Smooth Fiber (All), Course Fiber (Original)

2) As the Smooth Fiber contains kitniyot, it must be used with separate utensils and may not be washed in a Kosher for Pesach sink

Milk: Fresh - Does not require Pesach Supervision if purchased before Pesach. If purchased on Chol Hamoed, it should have Pesach Supervision. Flavored milks require Pesach Supervision.

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Lactaid - Can be purchased before Pesach for those with Lactose intolerance.

Chewable Lactaid pills should be avoided. Non-chewable pills are OK.

Powdered- Powdered milk with OU-D is OK. Should be purchased prior to

Passover *Soy and Rice* – Are at best kitniyot, and should be used only by Ashkenazim who are ill. However, many brands contain actual chametz. The following brands do not contain actual chametz: Vitasoy San Sui Original Natural, Soy Dream Original un-enriched. These products may be purchased before Pesach for those who need them.

Mouthwash: All major brands, with the exception of Flourigard & Prevident Mouthrinse are OK.

Listerine Pocketpaks are not recommended for Passover use.

Mushrooms: *Raw* – Do not require Pesach Supervision

Canned – Require Pesach Supervision.

Mustard: Actual mustard is not permitted on Pesach because its seed grows like kitniyot.

Rokeach produces substitute mustard with an OUP.

Nail Polish Remover: Does not require Pesach Supervision.

Nutritional supplements: Many supplements contain kitniyot but may be consumed by the elderly or ill that need them. A few general guidelines: Unflavored products are preferable to flavored ones. Those with "artificial flavors" are preferable to those with "natural flavors". Liquid products are preferable to powdered ones. Those who need these products should see <http://oukosher.org/index.php/passover/article/5706> for a list of OU certified, kitniyot-based supplements. Those who use these products as an additional nutritional "boost" should avoid them on Pesach. The following products should not be used: Jevity 1.2 or 1.5 with oat fiber, Promote with Fiber, or Ensure Fiber with FOS.

Nuts: Must be free of added preservatives and other additives. Products coated or sprayed with BHT or BHA should not be used on Pesach. Raw whole, chopped or ground nuts (e.g. walnuts, almonds, etc.) without added preservatives or other additives such as BHT or BHA are approved for Passover. Note: Midget Pecans & Pecan Pieces require Pesach Supervision, as they are soaked in Chametz during processing. Peanuts are kitniyot.

Oils: Cottonseed oil, grapeseed oil, peanut oil and safflower oil may be used with Pesach supervision. Canola oil is considered kitniyot and may not be used by Ashkenazim. Any brand of Extra Virgin Olive Oil may be used without special Pesach Supervision.

Oven Cleaner: Does not require Pesach Supervision.

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- Paper Goods:* *Napkins:* Do not require Pesach Supervision.
Plastic - Does not require Pesach Supervision.
Styrofoam - Does not require Pesach Supervision.
Paper – Does not require Pesach Supervision. However, the cheapest uncoated paper plates should not be used, as powder may be used between the plates to aid in separation. Some suggest that paper plates not be used at all for hot foods. *Parchment paper* – Needs Pesach Supervision. Such paper certified by the Star-K for year-round use does not need special Pesach Supervision.
- Paper Towels:* May have starch-based glue at beginning and end. (Some say do not use first 3 and last sheets. Most are lenient in this regard.)
- Pet Food:* See section seven below.
- Play-Doh:* **Contains chametz- should be sold before Pesach**
- Pumpkin:* Pumpkin and pumpkin seeds are not considered kitniyot. They may be used without special Pesach Supervision if they are raw and without additives.
- Quinoa:* Due to the possibility that quinoa was grown in proximity to chametz grains or processed in a facility with chametz grains, quinoa requires Pesach certification. ***For the first time, the OU is certifying quinoa, canihua, kiwicha and maca for Pesach. These products are Kosher for Pesach when bearing the OU-P symbol.*** In addition, the Star K is certifying quinoa for Pesach. These products are Kosher for Pesach when bearing the Star K-P symbol. Certified quinoa products require no further checking.
- Pasta:* May be manufactured in the same machines as regular pasta and may not be used without Pesach Supervision.
- Raisins:* Requires Pesach certification, as they may be sprayed with kitniyot. **Please refer** to Page 61 of the [OU Pesach Guide](#) for a list of raisins that do not require Pesach certification, provided that “oil” doesn’t appear in the ingredients
- Rice:* See “Kitniyot”.
- Please note:** 1) Rice cannot be used, even by Sephardim, if any additives are included. 2) Even acceptable brands must be checked for other grains.
- Roach Traps:* Combat Roach Killing System, d-Con Rat and Mouse baits and Black Flag Roach Ender contain Chametz. They should be put away with one’s chametz. Raid ant and roach baits are kitniyot and do not have to put away. All insecticide sprays may be used.

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Rubber Bands: Orthodontic rubber bands may be coated with powder. If so, they should be rinsed before Pesach.

Rubber Gloves: OK if not lined with powder.

Rubbing Alcohol: Any isopropyl or synthetic (acetyl-, lanolin-, benzyl- and methyl-) may be used.

Salads: Bagged Salads require Pesach certification, as they may be coated with citric acid. Additionally, one must make sure that the salad does not include kitniyot vegetables.

Salt: Non-iodized salt, without dextrose, iodine or polysorbates, does not require Pesach certification. Sea salt does not require Pesach certification.

No salt substitutes are available

Sefardic Foods: **Please note:** Some of the lists compiled by Sefardic Kashrut organizations and made available online, are, unfortunately, not up to strict standards of Kashrut. While Sefardim eat kitniyot on Pesach, even kitniyot products must be produced under strict Pesach Supervision to assure that there is no contact with chametz. One cannot simply scan an ingredient label to determine the Kashrut status of a food. Please check with me before using such lists.

Seltzer: *Flavored:* Requires Pesach Supervision.

***Unflavored:* According to many - requires Pesach Supervision**

Silver Polish: Does not require Pesach Supervision.

Soda: *Classic Coke & Diet Coke:* Require OUP Pesach certification

Pepsi Cola & Diet Pepsi: Require KP Pesach certification

Spices: Require Pesach Supervision. **This includes cloves.**

Sugar: *White* - All pure, granulated cane sugar without dextrose - does not require Pesach Supervision.

Brown – Requires Pesach Supervision

Confectioner's – Requires Pesach

Supervision Substitute – See *Artificial Sweeteners*.

Vanilla – Requires Pesach Supervision

Tablecloths: Some vinyl tablecloths are coated with powder. They should not be used on Pesach.

Teas: *Unflavored, regular* - Does not require Pesach Supervision.

Decaffeinated – Requires Pesach Supervision. Most brands are not acceptable. Lipton

Decaffeinated and Swee-Touch-Nee (97% decaffeinated) are acceptable even without special Pesach supervision.

Flavored – The following are acceptable: Wissotzky teas with OUP, Swee-Touch-Nee Herbal Caffeine-free Seren-I-Tea with OUP, Good Earth with OUP, G'Day

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Herbal Teas with Star-K, and Wissotzky with OUP.

Instant - Nestea regular and decaffeinated without sweetener may be used without special Pesach Supervision.

Thickening Products: See "*Nutritional supplements*" above

Toiletries: Toiletries which are inedible and not put in the mouth do not need Passover Supervision. This includes deodorants, perfumes, shampoos and most cosmetics (see "*cosmetics*").

Toothpaste: Does not need Pesach supervision. Crest, however, is known to contain chametz and should be avoided if possible.

Toothpicks: Any wood or plastic (unflavored and uncoated)

Vegetables: *Frozen-* Require Pesach certification, as the same equipment may be used during the year to make pasta products

Canned / Jarred- Require Pesach certification

Fresh, uncut (includes baby carrots)- Does not require Pesach certification- but should be rinsed before use

Fresh, cut and packaged- see "*Salads*"

Vegetable Wash: May contain kitniyot and requires Pesach Supervision

Vinegar: requires Pesach supervision

Vitamins: See "*medicines*" (under "*capsules*")

Water: Any fresh, bottled, spring or distilled water that is unflavored does not need Pesach Supervision. Added fluoride or minerals do not present a problem. If there are added vitamins or flavors then Pesach Supervision would be required.

Water Filters: Do not need special Passover Supervision.

Wax: (including wax for braces) Does not require Pesach Supervision

Wine: Requires Pesach certification. Please note: **Not all wines are Kosher for Pesach.** Some may contain corn syrup (kitniyot). Be especially careful of Maneschewitz wines. The most preferable Seder wines are red, not mevushal, and have no added water or sweeteners. However, if non-Jews will be attending your Seder, make sure the wine is mevushal.

Yogurt: Needs Pesach Supervision.

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6) Pet Food

One of the many challenges of *Pesach* is finding permitted pet food. There are two separate *kashrut* issues for one to be aware of- one related specifically to *Pesach*, the other related to the rest of the year as well. The year-round problem concerns meat and milk. Commonly, dog and cat food that contain meat (not chicken) and milk together is rendered forbidden to Jewish pet owners all year round. However, there is even more for a Jewish pet owner to be concerned about during *Pesach*. Due to the prohibition of deriving any pleasure or benefit from *chametz*, one is not permitted to use or own pet food containing any type of *chametz* on *Pesach*. It is, therefore, important to be aware of the prevalent use of the five grains (wheat, rye, barley, oats, spelt) in dog and cat foods today. Almost every dry pet food lists wheat or oats as their first ingredient. This is true for fish food and bird food as well.

Benefit from "*Kitniyot*" (legumes) is permitted on *Pesach*, even for an Ashkenazic Jew. Therefore, rice does NOT pose a problem in pet foods.

Please see [Pesach Pet Food](#) for a list of pet foods that do not contain milk-meat mixtures or *chametz*:

7)Kashering for Pesach

The laws of kashering kitchens and utensils are very complex. All are invited to kasher their movable utensils at the shul on Monday, April 7th from 8:00-10:00 PM.

Since much kashering will, perforce, take place at home, the following guidelines are given and should be followed:

The Oven: In a conventional oven, gas or electric, the oven must be completely clean before kashering can begin. Oven cleaner is necessary to remove baked on grease. If a caustic type of oven cleaner (such as Easy-Off) was used to clean the oven and some stubborn spots remain after the caustic cleaner has been applied a second time with similar results, the remaining spots may be disregarded. Once the oven and racks have been cleaned, they may be kashered by *libbun kal*. Turning the oven to the broil setting for sixty minutes satisfies the requirement of *libbun kal*. In a gas oven the broil setting will allow the flame to burn continuously. In a conventional electric oven the highest setting, broil or 550°F, kashers the oven.

In a **continuous cleaning** oven, one cannot assume that such an oven is clean because the manufacturer claims it to be continuously clean. *A visual inspection is required.* Since caustic or abrasive oven cleaners, e.g. Easy-Off, cannot be used without destroying the continuous clean properties of the oven, a non-abrasive, and non-caustic, cleaner must be used to clean the oven. Grease spots will usually disappear if the top layer of grease is cleaned with Fantastic and a nylon brush. Then the oven should be turned on to 450°F for an hour so that the continuous clean mechanism can work. If the spots don't disappear the oven should be left on for a few hours to allow the continuous clean mechanism to deep clean. If the spots do not disappear, the spots should be removed with oven cleaner or steel wool. If the spots are dark spots that crumble, they can be disregarded. In all of the above cases the oven should then be kashered by turning the oven to the broil setting for forty minutes.

In a **self-cleaning** oven, the self-cleaning cycle will clean and kasher the oven simultaneously. This is true for **convection** ovens with a self-cleaning feature as well. The oven need not be cleaned well before the process begins because everything inside of the oven is reduced to ash. The oven door and rubber around the door should, however, be completely clean before beginning the self-clean cycle.

The Cooktop: On a **gas range** the cast iron or metal grates upon which the pots on the range sit should be turned on the high setting for 15 minutes in order to kasher. The rest of the range should be cleaned and covered with a double layer of heavy-duty aluminum foil. The burners themselves do not need Kashering or covering, just cleaning. The drip pans should be thoroughly cleaned and need not be kashered. Kashering a **Glass, Corning, Halogen or Ceran** electric range top for Pesach is a very difficult task. The elements of the stove can be turned on until they come to a glow. The **burner areas** are now considered Kosher for Pesach. However, the rest of the cook top presents a serious Kashering problem. The unheated area of glass top ranges cannot be covered with foil like conventional or porcelain tops. Since glass tops are made of tempered glass, and are not meant to be covered, there is a risk that the glass cooktop will shatter if it is covered. Therefore, one should check with the company before attempting to kasher a Corning stove top. In an **electric cooktop**, one only needs to turn the burners on the high heat setting for a few minutes in order to kasher them, since the burners come to a glow in a few minutes. The remaining cooktop areas should be covered. The **knobs** with which the gas or electricity is turned on should be cleaned. No other process is necessary to kasher the knobs.

The Broiler: The broiler pan and grill cannot be kashered by just turning on the gas or electricity. Since food is cooked directly on the pan or grill, they must be heated to a glow in order to be used on Pesach. An alternate method is to replace the pan with a new pan and Kasher the empty broiler cavity by cleaning and setting it to broil for forty minutes. If one does not intend to use the broiler on Pesach, one may still use the oven, even without Kashering the

broiler, provided that the broiler has been thoroughly cleaned. Similarly, other cooktop inserts such as a griddle or a barbecue broiler would require "*libbun gamur*"- heating the surface to a red glow before usage. If not, the insert should be cleaned and covered and not used for Pesach

Microwave Ovens are difficult to kasher as they are generally made with plastic on the inside. Fortunately, many do not heat up the oven walls enough to cause a real kashrus concern. Clean the microwave and do not use for 24 hours. Then boil a cup of water on the highest setting for 10 minutes. Then quickly insert your hand and touch the oven ceiling. If it is burning hot, the microwave should not be used for Pesach. If it is relatively cool (or even warm) the oven may be used and has just been kashered. The glass plate should preferably not be used.

Metal Utensils that have been used for **cooking, serving or eating hot Chametz** may be Kashered by cleaning them thoroughly, waiting twenty-four (24) hours and then immersing them, one by one, into a Kosher for Pesach pot of water which has been heated *and is maintaining a rolling boil when the vessel is immersed*. **Note that we do not kasher pans coated with Teflon.**

The utensils undergoing the Kashering process may not touch each other on the way in to the pot. In other words, if a set of flatware is being kashered for Pesach, one cannot take all the knives, forks and spoons and put them in the boiling water together. They should be placed into the boiling water one by one. The process is finalized by rinsing the Kashered items in cold water. If tongs are used to grip the utensil, the utensil will have to be immersed a second time with the tong in a different position so that the boiling water will touch the initially gripped area. The entire utensil does not have to be kashered at once; it may be done in parts.

Please watch out for utensils that are rusty or difficult to clean properly. Even silverware made of two parts (a handle and a blade, for instance) should most often not be kashered.

A non-Kosher for Pesach **pot** may also be used for the purpose of Kashering, provided that it is thoroughly clean and has not been used for twenty-four (24) hours. However, it is the custom to make the pot Kosher for Pesach before using it for Kashering. This can be accomplished by cleaning the pot, leaving it dormant for twenty-four (24) hours, filling the pot completely with water, waiting until the water comes to a rolling boil, and throwing in a hot stone or brick which has been heated on another burner. The hot rock will cause the water to bubble more furiously and run over the top ridge of the pot on all sides at one time. The pot is now kashered.

Ashkenazim today do not kasher **Glass Utensils** for Pesach. **Arcolac, Pyrex, Duralex & Corelle** should be treated as glass for Kashering purposes. Plastic Utensils are not kashered.

Sinks are generally made from china, corian, porcelain, stainless steel or

granite. a. **China sinks** cannot be kashered at all.

b. **Porcelain or corian sinks** should also be considered like a china sink, since there is a controversy whether these materials can be kashered. These sinks should be cleaned, not used for twenty-four hours, and completely lined with contact paper or foil. The dishes that are to be washed should not be placed directly into the sink. They must be washed in a Pesach dishpan that is placed on a Pesach rack. Alternatively, a sink insert can be purchased, allowing for the placement of either *milchig* or *fleishig* dishes directly into the sink. It is necessary to have separate dishpans and racks for *milchig* and *fleishig* dishes.

c. **Stainless steel** sinks can be kashered by the following method. Clean the sink thoroughly. Hot water should not be used or poured in the sink for twenty-four (24) hours prior to Kashering. It is recommended that the hot shut-off valve under the sink be turned off twenty-four (24) hours before Kashering. Kashering is accomplished by pouring boiling hot water from a Pesach kettle/pot **over every part** of the stainless steel sink. The poured water must touch every part of the sink including the drain and the spout of the water faucet. It is likely that the Kashering kettle will need to be refilled a few times before the Kashering can be completed.

d. **Granite sinks** can be kashered like a stainless steel sink.

Keurig Machines: Remove K-cup holder, and clean very well. Perform hagalah or iruy on K-cup holder. Run a Kosher for Passover K-cup in the machine

Warming Drawers: The simplest way to heat the warming drawer to the required temperature to light one can of the type of canned fuel used to heat chafing dishes (e.g. Sterno cans) in the warming drawer. Make sure to leave the door of the warming drawers slightly ajar, so that there will be enough air to allow for combustion. One of The 7-8 ounce sized cans should be adequate to heat an average-sized warming drawer to *libun kal* temperatures for about 2 hours. As with all kashering, before you begin, the warming drawer must be thoroughly cleaned and not used for 24 hours.

(cRc Guidelines)

Countertops made of granite may also be kashered. Formica countertops should be cleaned and covered with a waterproof material. The same goes for tables with synthetic tops. Wood tables could theoretically be kashered with boiling water, but the custom is to clean and cover them.

Separate **dishtowels** should be purchased for Pesach to avoid confusion with dirty *chametzdik* towels.

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(This section was prepared using sections from an article by Rabbi Moshe Heineman. Not all of the psak, however, is that of the Star-K)

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