



## **I. Preparing the Home for Pesach**

Compliance with the prohibition of eating/owning/using chametz takes on the following three forms:

### **1. *Bedikat & Biur chametz - The Search for & Burning of Chametz***

The first is the actual removal of chametz, either through consuming it or disposing of it. This culminates in the search for chametz on the evening before Passover (*bedikat chametz*) which is done after nightfall, and in a burning, (*biur chametz*) on the morning before Passover.

If it is too difficult to check all the rooms in one night, the work may be divided and done on earlier nights (following the rules of *bedikat chametz*), as long as they are then sealed off. Leave one room unchecked so that, on the night of the check, you may recite the bracha. It is customary to use a candle and feather in the search for chametz. This is certainly a praiseworthy custom but can be dangerous. I would encourage people to use a flashlight instead of or in addition to the candle.

Special care should be taken to check all areas into which chametz might have been brought over the course of the past year, in the home, in the office, in the car. This applies to any chametz which is the size of an olive and larger, and which is still edible, albeit by an animal. Therefore, small crumbs, or crumbs which have been spoiled, for example, by the use of a household cleaner are not included in the obligation, although any such chametz out in the open should be destroyed. Don't forget to check books, benchers etc. that you might be using. Please note again that as long as chametz has been rendered inedible, it does not need to be sought out. That means that clothing that has been freshly washed in detergent, does not need to be checked through for chametz in the pockets.

### **2. *Bitul Chametz - Nullification of ownership of Chametz***

The second step is the recitation of a formula of nullification of ownership of any chametz which might still remain in our possession (*bitul chametz*) immediately following the search and the burning. See any standard *siddur* for the text. If you do not understand the Aramaic it should be said in English.

### **3. *Mechirat Chametz - Selling of Chametz***

In addition to these two standardized procedures, there is another form - the sale of chametz. Any chametz which can neither be consumed nor disposed of before Pesach may be sold in advance to a non-Jew (*mechirat chametz*). Remember: This may certainly be done for the chametz in pots and pans not being used on Pesach, so that they will not need to be scrubbed, or for benchers you won't be using; set them aside with the other chametz being sold. You must sign over the power of attorney to the Rabbi in order to give him the right to then sell your *chametz* to a non-Jew. After Pesach, the non-Jew 'usually' sells the chametz back to its original owner.

One note about *mechirat chametz*: the mitzvah of ridding ourselves of chametz was meant to have us go through a process of doing just that. One should not carelessly purchase chametz close to Pesach having in mind that it will be sold along with other chametz. In



addition, bread, pasta products, cookies etc. - *chametz b' ein* - should preferably be used up or given away instead of being sold, unless you have a significant amount of those products.

## II. Kashering Your Kitchen for Pesach<sup>1</sup>

### A) Separate Dishes and Utensils

In addition to not using actual chametz products during the Holiday, the use of dishes and utensils which have been used with chametz is also not permitted. For that reason, it is necessary to have additional sets of dishes for Pesach use (dairy and meat). At the same time, the year-round dishes are stored out of sight during the week of Passover. There are certain types of utensils that can be "kashered" for Pesach use. These are discussed below. When cleaning any area that may have had actual chametz make sure to use some type of cleaning agent. By spraying something with chlorine you have formally removed that food from the category of edible.

**Remember:** If you will not be using these items on Pesach, make sure they are clean and remove all edible chametz, and then tape them closed. No kashering is necessary. They may remain in their normal cabinets as long as you tie the doors shut in some obviously noticeable manner.

### B) Kashering Processes

**Hagalah (boiling):** The theory of this process is that just as chametz entered the vessel or utensil, so will it leave (*"kebol'o kach polto"*).

What is the process? After first cleaning them thoroughly, we allow the pots or utensils being kashered to stand unused for at least 24 hours. The large pot in which you kasher the smaller utensils should also be unused for 24 hours. Some have the custom to use a Pesach pot<sup>2</sup> for the kasher (OU/Star-K), or to kasher the non-Pesach pot first by filling it with water, heating it till boiling and overflowing the sides of the pot.

*The CRC does not require the large vessel to be a Pesach pot.*

The large vessel is filled with enough water to immerse the smaller items and brought to a rolling boil. The utensils (or pots) are then completely immersed in the large vessel for 15 seconds or so. When kashering, the utensils should not touch each other – rather drop them in one by one. **Note:** Large or long utensils, as well as pots with handles, need not be immersed all at once, but can be done in parts. After kashering, all utensils are rinsed in cool water. At this point they are ready for Pesach use, and are **parve**.

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<sup>1</sup> בעזר החון דעת and with much gratitude to Rabbi Jeffrey Fox, Rosh HaYeshiva at Yeshivat Maharat for sharing these guidelines

<sup>2</sup> If using a Pesach pot, the stovetop should be kashered for Pesach

## 1) Glassware



**Drinking glasses** that were only used for cold drinks can be cleaned well and used for Pesach. The same goes for glass or plastic pitchers and kiddush cups (all kinds) that have been used only for grape juice or wine or other cold beverages.



**Fired glass** that goes in the oven or microwave can be kashered with *hagalah*. This only works for glass that is strong enough to withstand the heat such as Arcolac and Corelle<sup>3</sup>. We do **not** have the practice of kashering for Passover oven-tempered glass (eg. Pyrex or Visions) that was used with **hot** food. **Glass/Pyrex** that has **not** been used for hot food simply needs to be cleaned, similar to the (cold) drinking glasses.

## 2) Plastic Items



**Melamine Plates** - these hard plastic plates, often used for children, can be *kashered* through *hagalah*.

**Hard Plastic Storage Containers** can be *kashered* through *hagalah*. These are different from single-use plastics which, when placed in boiling water will likely melt and therefore can not be kashered.



**3) Silverware and Small Cookware** - Silverware, smaller pots, and metal or hard plastic utensils may be kashered for Pesach through *hagalah*. Even utensils with handles can be *kashered*, as long as the material can withstand boiling water. For example cutco knives, once cleaned may be *kashered* through *hagalah*.



**4) Larger pots and kettles** may be kashered by following the preparatory steps described above and then filling them to the top with water which you will then bring to a boil. Now it gets a little messy! You have to force the water to spill over the rim. Traditionally a heated stone is used for this process. However, covering the pot with a cover works just as well. Be aware that this may cause the burner to go out and will need to be relit.

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<sup>3</sup> There are three approaches to glass: 1) Some treat glass as though it does not absorb and therefore it only needs to be rinsed; 2) Some treat glass like metal and can therefore be kashered with *hagalah*; 3) Some treat glass like earthenware which can not be kashered. [Rav Melamed](#) *paskens* like the middle position for all *eidot*.



**5) Broiler, Baking, Roasting:** Anything which was used in a non-liquid cooking process (i.e. baking, roasting, broiling, frying without oil) can only be kashered through *libun*, or firing. These items require “*libun chazak*” (strong firing) which would burn up the chametz in the walls. If you have a self cleaning oven you can place the broiler rack in the oven while it is on and that functions as *libun chazak*. Alternatively, they can be put into an oven set on its highest setting for 30 minutes (if they can withstand the heat).



**6) Frying Pans used with oil/spray:** If a frying pan is primarily used **with oil** (not just a spray), it can be kashered through *libun kal* (light heating). After cleaning the pan, it should be heated to a temperature where an easily combustible matter will singe when it touches the utensil (~450°F). If this will break the pan, it can be kashered through *hagalalah*. However, if the pan is primarily used with a spray, it can **only** be kashered through *libun kal*. **Note:** If performing *hagalalah*, the pan must first sit unused for 24 hours. .



**7) The following are some items that cannot be Passover kashered:** China, pottery, and earthenware, porcelain, and any other items which cannot be cleaned thoroughly (e.g. a sieve); treated glass, Pyrex<sup>4</sup>, Corningware, Visions, and the like; decanters for storing whiskey.



**8) Countertops:** All surfaces should be cleaned and then pour or steam boiling water on the surface. All countertops, with the exception of porcelain, can be made acceptable for Pesach if they can be cleaned: marble, stone, formica, Jerusalem stone, wood (if you can really clean it)<sup>5</sup>.



**9) Refrigerator / Freezer:** The outside and especially the inside should be cleaned carefully, removing the shelves and drawers to clean all crevices and surfaces. If you have chametz items that will last eight days that you are planning to sell, place them in a brown paper bag or other opaque container that is clearly marked as *chametz*. There is no reason to cover any shelves which can be harmful in modern appliances.



**10) Stove Top:** All parts of the stove and stove top must be well-cleaned. The grates of the stove top should be flipped and left in place over a lit burner for 20 minutes. After cleaning thoroughly underneath (i.e. the drip pans, inside of the stove top), the burner of the stove should be turned on high for 35-40 minutes so that the coils glow red-hot. Grates do not need to be covered.

<sup>4</sup> Note that only fired glass items that have been used for **hot** food cannot be kashered

<sup>5</sup> There is a prevalent custom to cover countertops even after they have been *kashered* although it is not Halachically necessary.

**Note:** if you have a self-cleaning oven, you may place the grates in the oven before you turn on the cycle but it may discolor them). This process is known as *libun kal*.



**Note:** If food falls on the stove-top during Pesach, it should **not** be eaten! This is a generally healthy principle but should be more carefully observed on Pesach. You may choose to cover your stove-top with tin foil but be careful near the burners as they may light on fire.



**11) Kashering a Glass, Corning, Halogen or Ceran electric (or induction) range top for Pesach** is more complex. To kasher the burner areas for Pesach, turn on the elements of the stove until they come to a glow. However, the rest of the cook-top presents a serious *kashering* problem as it cannot be covered with foil for safety reasons. Using a blowtorch to kasher the exposed areas of tempered glass also presents a serious safety risk. Therefore, the best advice is to be careful not to eat **any** food that spills on the stovetop through all of Pesach.



**12) Oven:** Clean every part of the oven with a cleaning material, including the door<sup>6</sup>. It may be necessary to take apart some of the inner pieces to clean them properly. As with all Pesach cleaning, a visual inspection is necessary, to make sure that there are no grease spots which might be removable that you had missed.

- If you have a self cleaning oven, that is a good option, and can be run for just an hour for kashering purposes. Leave the racks in the oven for kashering them, even though the instructions may advise against that.
- If self-cleaning is not an option, you can run the oven on its highest setting for 30 minutes to kasher it after cleaning.

**Note:** The “steam cleaning” setting in newer models **cannot** be used to kasher the oven.



**13) Convection microwave ovens:** These are treated very similarly to regular ovens. They should first be well-cleaned and then run on the hottest setting for 30 minutes. Though in a regular oven one can use meat and milk at different times without covering, these ovens have to be assigned either to one “gender” (either meat or milk foods). That “gender” can remain uncovered while cooking. When choosing to cook the other “gender” those dishes **do** need to be covered.

<sup>6</sup> Examples: oven cleaner, baking soda, Fantastic. Please use caution when applying chemicals to "continuous cleaning" ovens; it might ruin the special surface coating.



**14) Microwave ovens:** First, clean the microwave and let it stand unused for **24 hours**. Then place a microwave-safe glass of water inside and run the microwave for seven to ten minutes causing steam to fill the device and thereby *kasher* it. Wipe the surface and repeat the process after moving the cup in order to kasher the spot on which the cup was resting.



**15) Dishwashers:** There are a wide variety of customs regarding dishwashers in the Orthodox community today. If you have an existing custom, then you may follow what you have done. Otherwise, here is how to kasher a dishwasher for Pesach (regardless of the material inside). You should inspect for any specks of actual food (it may mean removing the trap in some older models), cleaning walls, racks, and any rubber divets that may catch food particles. Wait **24 hours** and then run through on its highest setting (typically called pot scrubber) with soap (not green/edible).

**Note:** "sensor" setting in newer models should be turned **off**.



**16) Sinks: Stainless steel** sinks can be *kashered* by scrubbing with soap, and then using **only cold water for 24 hours**. The final step is pouring boiling water over every surface, including the faucet.



**TIP:** Start a few days before Pesach in case you forget and use hot water by mistake. It is also helpful to put a plastic bag with a rubber band over the faucet handle to remind everyone to use only COLD WATER for those 24 hours. **NOTE: Porcelain** sinks cannot be kashered, they need a sink insert.



**17) Urns & electric kettles:** If the urn was used **only** for hot water, it can be kashered for Pesach. Clean well, inside and out, run through with boiling water once and let out. If there is a spigot, pour boiling water over it. If it was cleaned at times with vinegar, wipe well, run through, wipe again and pour boiling water on the spigot. If it was filled with a cup that might not have been 100% clean or contained boiling water, let it rest 24 hours and then fill and boil, also pour boiling water over the top (*iruy kli rishon*). If it was used to heat food (e.g. challah), please consult a rabbinic authority.

**Kettles** on the stove should be cleaned and then rest for 24 hours (in case food splattered on them), filled with water and heated till boiling.



**18) Plata (electric hot plate):** This is not a kashering process but does allow you to use any type of year-round *plata*. Clean well and leave unused for **24 hours**. On Pesach, use double disposable tins under the food. It is not recommended to cover any type of *plata* with tin foil for safety reasons. **Note:** Do not eat any food that falls on an uncovered/unkashered *plata*.



**19) Metal Blechs:** These are flat pieces of metal used to cover an open flame. They can be kashered by cleaning well, leaving unused for 24 hours, and placed on top of lit burners for 30 minutes. If just cleaned well, do not eat any food that falls on the *blech* on Pesach.



**20) Warming Drawers:** While you will not find this option in the standard Passover guides, we are comfortable with using a warming drawer on Pesach in this manner: Clean the drawer with something that renders any *chametz* inedible, before or after leaving it **unused** for 24 hours. Run it on its highest setting for 45 minutes to an hour. Put down a layer of foil on the drawer itself which will essentially function as a "double layer" as the food will be in a dish or a pan.

**\*\*Any food that falls out should be treated as *treif* and may not be eaten.**



**21) BBQ:** The whole BBQ unit needs to be well-cleaned **including** the inside, the hood, and all knobs and levers so that **no** pieces of food are left. Place aluminum foil on top of the grate, shiny side down, and run the grill on high for about one hour. The same holds for **charcoal** BBQ, it must be well-cleaned and all parts fired for one hour. Some briquettes use *chametz* paste as a binding agent so you may need to use loose charcoal on Pesach. Also, keep in mind that if you are using it on YomTov you may **not** put out the fire (*kibuy*). Please watch carefully until it goes out on its own.

**Tip:** Disposable barbecues are a good alternative!



**22) Mixers, blenders, food processors:** Food processors and blenders can be used if you are able to fully clean **all** the components. Mixers which have exposed engine parts or vents which allow flour to seep inside, can only be kashered if the motor assembly can be removed and fully cleaned. Then kasher each metal piece individually through *hagalah*.



**23) Baby Utensils:** Bottles – if the formula is *chametz*, then it is important to look for new formula and new bottles for Pesach. Babies can eat *kitniyot*, so soy based formula is fine. If you use *kitniyot* formula on Pesach, the bottles should be rinsed clean in the bathroom or in a kitchen sink without other utensils, and then can be washed with other Pesach dishes in the sink or

dishwasher.

**Note:** If the year-round bottles were used for *kitniyot* but were washed with other utensils containing *chametz* in the sink or dishwasher, they should be kashered with *hagalah* before Pesach.



**High chair tray, booster seat** or anywhere they eat: clean well with a cleaner and do not use it for **24 hours** before Pesach for **hot** food.

**24) Coffee Makers:** All types made of metal, glass and/or plastic, including: French presses, Keurig machines, and coffee grinders can be used on Pesach by following these steps. Wash and clean all parts and crevices very well, run through the machine with just water (no pods) until water runs clear. That cleans the inside of the machine. Let sit unused for 24 hours. If there are **any** removable parts (metal or plastic), perform *hagalah* (immersion in boiling water) or *iruy* (pouring boiling water over it). Run through the machine one more time with just water (no coffee) to kasher it, and it is ready for us.



**Note:** if you are 100% sure that you only used **regular, unflavored** coffee in the machine, clean it well, run through once with water **only**, and it's ready.

### III. Kashering the Rest of Your Home

The most important thing to remember is that **dirt is not chametz** and that cleaning for Pesach is **not** Spring Cleaning. The entire home should be vacuumed. Check for chametz in any place where food is eaten. This includes searching under couch cushions, in handbags and school bags, purses and pockets. We assume that any food that has fallen on the floor behind a bed, desk or bookcase is no longer edible.



**Remember** to empty the vacuum bag or cylinder, and throw away garbage bags that have chametz in them before Pesach. Best to nullify the chametz in the garbage bag by spritzing bleach and/or throwing away in a municipal bin so that it is not considered in your possession.

### IV. Selling and Destroying Chametz

Appointing a Rabbi as an agent to sell your chametz can be done in person and online. Click [here](#) to sell your chametz through the Bayit. Any remaining dry *chametz* should be gathered together, placed in a separate area or box and marked as such. Please note all locations where you are selling chametz such as home, office, dorm, and holiday home.

