

**TEMPLE ISRAEL TALLAHASSEE**  
**FOOD POLICY- INTRODUCTION**  
*Adopted October 22, 2013*

Temple Israel does not maintain a kosher kitchen but does maintain certain food policies that vary depending upon the type of event being held in the Temple. These policies apply throughout the building and not just in the Ruby Diamond Social Hall or the gym. For those Jewish events that are more ritual in nature, are part of the holiday cycle of Jewish life, or that are held primarily for Temple members, Temple Israel observes what we have labeled a "Congregational Events Food Policy." Events of this nature include, but are not limited to: Onegs, Kiddush luncheons, Shabbaton, Break the Fast, Chanukah party, Sukkot meals, Simchat Torah, Class Shabbat Services, TASTY events, Shabbat dinners, Winter Camp meals, Camp Shalom meals, Tu B'shevat seder, Purim events, Pesach sederot, Yom Hashoah, Yom Ha'atzma'ut, Lag Ba'Omer, Shavuot-Tikkun, Havdalah events, Tish B'Av.

Events in which food is served and for which Temple facilities are used primarily for private, commercial, recreational events or that are more generally directed to the broader public as opposed to mostly Temple members will be subject to less restrictive food requirements but will still be respectful of certain basic food tenets in the Torah. We have labeled this policy "Other Events Food Policy." These events may or may not be "Jewish." Examples of events of this nature include, but are not limited to: the Jewish Food & Cultural Festival, B'nei Mitzvah evening parties, wedding receptions and secular events.

At events in which the "Other Events Food Policy" is used, the sponsor is welcome to use all or part of the Ritual Events Food Policy if desired.

For small gatherings such as brown bag lunch meetings, attendees are urged to be respectful of the provisions of the "Other Events Food Policy" although the participants are welcome to use additional limitations if they choose.

If it is not clear which policy should be used for a particular event, the decision will be made by the Rabbi or his designee.

No one on the Temple Israel staff or Board is designated as the "food police." No one should ever be publicly singled out because a policy is not strictly followed. Instead, if a dish or practice is observed that does not follow a Temple Israel policy, it should be brought to the attention of the Rabbi to address as he deems appropriate.

## Congregational Events Food Policy

Caterers providing catering services, congregants providing food and / or beverage(s), and others providing food and/or beverages at Temple Israel must abide by the following:

1. The following foods will be permitted on Temple Israel property:
  - a. Meat from the following mammals: beef, lamb, goat, venison and bison;
  - b. Meat from the following fowl: chicken, duck, turkey, goose, quail, dove;
  - c. All fish with fins and scales **except**: catfish and shark;
  - d. All fruits, vegetables (including all types of potatoes), rice and other grains.
  
2. The following foods will **not be permitted on any congregational property**:
  - a. Pork, pork derivatives, any product made with lard;
  - b. All shellfish, including but not limited to: shrimp, scallops, crab, clams, and mussels.
  
3. At any event at which food and / or beverage is to be served, either meat / fowl, **OR** dairy may be served, but **not both** at the same time. If meat / fowl is to be served, side dishes must be prepared without dairy products such as butter, milk and / or cream. Meat / fowl must also not be prepared using butter, milk and/ or cream, or other dairy products. If meat/fowl is to be served, desserts that are or include dairy products may be served following the clearing of the meat/fowl course. Fish and vegetables are parve and may be served with either meat/fowl or dairy.
  
4. In addition to the foregoing guidelines, no baked products containing flour or leavening of any kind, are permitted on Temple Israel grounds during Passover, and matzah must be only those produced specifically for Pesach and clearly marked as such.

Questions regarding dishes that are in keeping with this policy should be directed to the Rabbi.

## Other Events Food Policy

In keeping with basic tenets from the Torah, caterers providing catering services, congregants providing food and / or beverage(s), and others providing food and/or beverages at

Temple Israel are asked to abide by the following:

1. The following foods will not be permitted on any congregational property:
  - a. Pork, pork derivatives, any product made with lard;
  - b. All shellfish, including but not limited to: shrimp, scallops, crab, clams, and mussels.
  
2. Dishes in which dairy and meat are cooked together should not be served. For example, a meat and cheese lasagna, beef stroganoff or chicken parmesan should not be served. However, this does not preclude the serving of meat and dairy products at the same event nor does it prevent anyone from mixing meat and dairy products on their plate. For example, a deli tray with roast beef, turkey and cheese on the same platter is allowable. A person can take a hamburger and add cheese without violating this policy. Serving prime rib at the same event with mashed potatoes made with dairy is acceptable.

Questions regarding dishes that are in keeping with this policy should be directed to the Rabbi.