

## Appendix to Building Use Policies: Dietary Restrictions at Judea Reform Congregation

Food brought into Judea Reform Congregation's (JRC's) buildings should adhere to the congregation's dietary policies. Though JRC does not keep a kosher kitchen, there are certain restrictions that members, caterers, and renters should be aware of and must adhere to.

- 1. Pork products are prohibited. This includes, but is not limited to:
  - i. Ham
  - ii. Pork chops
  - iii. Pepperoni
  - iv. Bacon and bacon bits
  - v. Prosciutto
  - vi. Pancetta
  - vii. Sausage
- 2. Shellfish are prohibited. This includes, but is not limited to:
  - i. Scallops
  - ii. Shrimp
  - iii. Lobster
  - iv. Clams
  - v. Mussels
- 3. Meat and milk should not be served in the same dish. They may, however, be served at the same meal, so individuals may choose to pair them. Example: Meat lasagna with cheese is not appropriate; vegetarian lasagna with meatballs on the side is appropriate.
- 4. During the week before Passover and the eight days of Passover, leavened products are not to be brought on the premises, to allow for proper cleaning of the buildings in preparation of Passover. This includes, but is not limited to:
  - i. Bread & bread products
  - ii. Pasta & pasta products
  - iii. Wheat noodles
  - iv. Crackers
  - v. Legumes
  - vi. Rice
  - vii. Soy and soy products
  - viii. Beer