

Review Period October 31, 2014 through December 1, 2014

DRAFT KASHRUT POLICY

Date Adopted:

Purpose:

A living document by KHN congregants for our members, friends, visitors, vendors and others, specifying:

Rules to follow when eating inside our building

Rules to follow when attending an official KHN function off-site

These kashrut guidelines are for the purpose of linking us with *Klal Yisrael* (Jewish peoplehood), so that all who enter our Shul may feel comfortable eating with us. In so doing, we link our eating practices to those of our ancestors, bringing mindfulness to what we eat and how we create a holy environment.

1. We will not mix meat and dairy and will bring only dairy or pareve foods to Shul functions. Pareve foods are vegetables, fruit, eggs and fish.
2. At our communal seder we will serve only dairy and pareve foods, including fish.
3. At barbecues we will use kosher meat and pareve items (tofu burgers, vegetable burgers etc) but no dairy.
4. Menus for all events shall be approved by the Rabbi.
5. Everyone who uses the building or grounds must abide by these rules of Kashrut, including anyone who rents our facilities. Should it be desired to serve meat at a private event, catering must be provided by an approved Kosher caterer. Wine or grape juice for ritual blessing (such as at an oneg) must be kosher. Additional wine or juice accompanying other events need not be kosher.
6. Please check ingredients when bringing foods that do not have a *hecksher* (kosher stamp). Make sure they contain no meat derivatives such as gelatin or lard. We encourage you to ask about ingredients if they are not listed on the products you choose (i.e. at a bakery).
7. When possible we will try to observe “eco-kashrut”, using bio-degradable or recyclable products and organic, free-range kosher meat from suppliers whose workers are well-treated.