

Pesach Guide 5780

A Chag Kasher v'Sameach to all!!

1)	Mechirat Chametz (Sale of Chametz)	1
2)	Hechsher Keilim (Kashering of Utensils)	1
3)	Maot Chittin	1
4)	Shabbat HaGadol.....	1
5)	Chametz Food Drive	1
6)	Jews with Diabetes	2
7)	Pesach 5780 Product Information.....	2
8)	Pet Food	12
9)	Kashering for Pesach.....	12
10)	Schedule for Erev Pesach and Pesach	15
11)	The Seder	16

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.

All Chametz forms must be completed online by Tuesday April 7th at 5:00 PM in order to be included in the community's sale. Complete your Chametz form online this year [here](#).

2) Hechsher Keilim (Kashering of Utensils)

Please contact the rabbi directly to learn how to kasher utensils for Pesach in your own kitchen.

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 in advance of Pesach to allow for proper distribution of funds. Please give your contribution online and notate that it's for "Maot Chittim/Pesach needs" by April 1st.

4) Shabbat HaGadol

The *Shabbat HaGadol Derashah* will take place on the morning of *Shabbat, April 4th* following davening. The Derashah will be delivered online as a document to be printed out and read by the family.

5) Chametz Food Drive

Unfortunately, we are not able to do a full drive this year as a result of the virus. Please be in touch with Julia Roth if you would like to make financial or foodstuff donations to our food co-op.

6) Jews with Diabetes

Jews with Diabetes face special challenges over Pesach. The Star K & Jewish Diabetes Association have prepared very helpful guides of Halacha, advice and recipes! For more information please “google” [Star K Diabetes](#) or [Jewish Diabetes](#)

7) Pesach 5780 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, OU Pesach guides are available through the Shul or by download at [OU Pesach Guide](#). If you have questions about particular products not on this list and not under OU certification, please do not hesitate to contact us.

Please assume that any product not listed here *cannot* be used without Kosher for Pesach certification. 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.

Of course, you can contact Rabbi Asher at 804-402-6363 / RabbiAsher@KBIRichmond.org with any additional questions you may have.

A

- Air Freshener:* Does not require Pesach certification
Alcohol: Any isopropyl or synthetic (acetyl-, lanolin-, benzyl-, methyl-) alcohol may be used
Alfalfa: See “*Kitniyot*”
Aluminum Foil and Pans: Do not require Pesach certification
Ammonia: Does not require Pesach certification
Anise: See “*Kitniyot*”
Apple Juice: See “*Juices*”
Apple Sauce: Requires Pesach certification
Artificial Sweeteners: Require Pesach certification *Equal, Nutrasweet, Splenda, Truvia-* May not be used on Pesach

B

Baby Foods: *Formula-* Please see [Infant Formula](#) for a list of infant formulas (powder and liquid varieties) that are free of *chametz*. While many are made from *kitniyot* ingredients, these products are halachically acceptable for infants.

Please note:

- 1) The formula must be used with separate bottles / utensils which may not be washed in a Kosher for Pesach sink.
- 2) These products are only acceptable when bearing a year-round kosher certification.
- 3) It is preferable to buy all formula before Pesach.

Cans / Jars- Require Pesach certification (even 100% vegetable / fruit), as they may utilize *chametz* preservatives and ingredients.

Cereals- Require Pesach certification. Even rice cereals must be considered *chametz* without Pesach certification.

Pediatric Supplements- Please see [Pediatric Supplements](#) for a list of pediatric supplements that are halachically acceptable for infants. Please see “*Formula*” for usage.

Baby Oil, Powder, Lotions and Medicated Ointments: Do not require Pesach certification
Baby Wipes: Do not require Pesach certification
Baking Powder: Requires Pesach certification
Baking Soda: Does not require Pesach certification but requires year-round kosher certification
Bags: (paper or plastic): Do not require Pesach certification
Balloons: May only be used if they do not have a powdered coating on the inside
Bath Treatments: Aveeno, Rainbow Research, Relief MD, Dr. Teal's and Wild Carrot Herbals Oatmeal Bath Treatment contain actual *chametz*.
Beans: See "Kitniyot"
Bean Sprouts: See "Kitniyot"
Bleach: Does not require Pesach certification
Body Wash: Does not require Pesach certification
Braces: Wax for braces may be used. See "Rubber Bands" below.
Buckwheat: See "Kitniyot"
Butter: Requires Pesach certification

C

Candles: Do not require Pesach certification
Candy: Requires Pesach certification
Cardboard: Does not require Pesach certification
Chapstick: May be used (on *Chol Hamoed* only) if new and unflavored
Charcoal: Does not require Pesach certification (including flavored)
Chia: *Seeds-* Raw chia seeds with no added ingredients do not require Pesach certification
Flour- Requires Pesach certification
Cheese Requires Pesach certification
Chickpeas: See "Kitniyot"
Cigars: Flavored cigars should not be used, as they may contain chametz-based alcohol
Cleansers: Bowl & tub cleaner, carpet cleaner, glass cleaner, toilet bowl cleaner, oven cleaner, and copper & metal cleaners do not require Pesach certification
Cocoa: Any domestically produced 100% pure cocoa (no additives or lecithin) may be used. Cocoa produced in Europe requires Pesach certification.
Coconut: *Shredded:* Requires Pesach certification
Virgin, Unrefined Coconut Oil: Does not require Pesach certification
(Please note: it is better to use "virgin" coconut oil than "extra virgin")
Coconut Flour: Requires Pesach certification
Coffee: Coffee beans that are plain, unflavored and are not decaffeinated do not require certification, but the grinder should be clean. K-Cups require certification even if they contain plain, unflavored coffee. Ground, instant, flavored, or decaffeinated require certification. The OU Guide lists several varieties of unflavored not decaffeinated K-Cups that bear an OU on the outer box that do not need special Pesach certification. *Starbucks:* One may NOT buy fresh coffee from a Starbucks store on Pesach (even according to those who hold that this is permitted during the year).
Coffee Filters: Do not require Pesach certification
Coffee Whitener / Non-dairy creamer: Requires Pesach certification
Conditioners: Do not require Pesach certification
Contact Lens Solution: Does not require Pesach certification

Coriander Seeds: See “Kitniyot”
Cork: Does not require Pesach certification
Corn / Corn Products (Corn Oil, Corn Syrup): See “Kitniyot”
Cosmetics: Do not require Pesach certification. However, some are strict about lipsticks (especially flavored ones).
Cumin: See “Kitniyot”
Cupcake Holders: Do not require Pesach certification
Cups (paper, plastic or Styrofoam): Do not require Pesach certification

D

Dates: Require Pesach certification, as their “glaze” may be problematic
Dental Floss: Unflavored (waxed / unwaxed) does not require Pesach certification
Dill: *Seeds-* See “Kitniyot”
Leaves- Do not require Pesach certification
Dishwashing Detergent / Soap: Does not require Pesach certification
Drain Openers: Do not require Pesach certification

E

Edamame: See “Kitniyot”
Eggs: *Fresh-* Do not require Pesach certification. If possible, should be purchased before Pesach.
Cooked / Liquid- Requires Pesach certification

F

Fabric Protectors: Do not require Pesach certification
Fennel: *Seeds-* See “Kitniyot”
Leaves- Do not require Pesach certification
Fenugreek: See “Kitniyot”
Fish: *Frozen-* Due to the frequent application of glazes to raw fish, all frozen raw fish (processed & unprocessed- including gefilte fish) requires Pesach certification.
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.
Fresh- Does not require Pesach certification
Canned (includes Tuna)- Requires Pesach certification
Flour: Considered *chametz*, even if one doesn’t know that it has come in contact with water
Food Coloring: Requires Pesach certification
Freezer Paper: Does not require Pesach certification
Furniture Polish: Does not require Pesach certification
Fruit: *Frozen-* Unsweetened, uncooked, additive free (without syrup, citric acid, ascorbic acid or Vitamin C) whole or sliced fruit does not require Pesach certification.
Frozen fruit that contains sweeteners besides sugar requires Pesach certification.
Canned- Requires Pesach certification, even if packed in its own juice
Fresh- Whole, unpeeled produce does not require Pesach certification. Cut-up or peeled produce requires Pesach certification, as citric acid may be used to prevent browning.

Lancaster Foods Cut Fruit may be used if bearing the Star-K (even if it does not have a Star-KP)

Dried- Requires Pesach certification, as *kitniyot* oils and *chametz* flour may be used to prevent sticking.

G

Garlic: *Fresh*- Does not require Pesach certification

Peeled- Requires Pesach certification

Glue: Does not require Pesach certification

Grains: Most grains 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 uses these grains should check through the box or bag before Pesach to remove any extraneous matter.

Green Beans: See “*Kitniyot*”

Gum (Chewing): Requires Pesach certification

H

Hair Gels, Sprays & Mousse: Do not require Pesach certification

Hair Removers & Treatments: Do not require Pesach certification

Hand Sanitizer: Any without alcohol may be used

Honey: Requires Pesach certification, as it may contain corn syrup

Horseradish: *Raw*- Does not require Pesach certification

Processed- Requires Pesach certification

Hydrogen Peroxide: Does not require Pesach certification

I

Ice: Plain water bagged ice does not require Pesach certification

Ice Cream / Ices: Require Pesach certification

Insecticide: *Traps*: May contain *chametz* bait. As such, should be sold before Pesach.

Sprays: Do not require Pesach certification

Isopropyl Alcohol: Does not require Pesach certification

J

Jam / Jelly Preserves: Require Pesach certification

Jewelry Polish: Does not require Pesach certification

Juice: *Fresh*- Requires Pesach certification except for ReaLemon (liquid only- not frozen)

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

K

Kasha: See “*Kitniyot*”

Ketchup: Requires Pesach certification

Kitniyot: Ashkenazic Jews have developed a custom not to eat *kitniyot* (legumes) on Pesach.

Kitniyot includes (but is not limited to): alfalfa, anise, ascorbic acid (may be actual *chametz*), asparatame, bean sprouts, beans, BHA, BHT, black eyed peas, buckwheat, calcium ascorbate, canola oil, caraway, chickpeas, citric acid (may be actual *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, lentils, licorice, lucerne, lupine, maltodextrins (*chametz* or *kitniyot* derived), millet, MSG, mustard, peanuts, peas, polysorbates (may be actual *chametz*), popcorn, poppy seeds, rice, sesame seeds, snow peas, sodium citrate (may be actual *chametz*), sodium erythorbate (may be actual *chametz*), sorbitol (may be actual *chametz* if outside the United States), sorghum, soy oil, soy, string beans, sunflower seeds, tofu (from soy), vetch, vetching, wild rice, xanthan gum (may be actual *chametz*).

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) **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.

L

- Lactaid:* See “Milk”
- Laundry Detergent:* Does not require Pesach certification
- Lentils:* See “Kitniyot”
- Liquor:* Requires Pesach certification
- Lotions:* Do not require Pesach certification

M

Matzah: **All Matzah requires Pesach certification.**

Egg / Grape Matzah- Matzah made with fruit juice or eggs, which includes all matzah products that contain the words “Egg Matzah” in them (including, but not limited to, Egg Matzah Crackers, Egg Matzah Tam Tams, Chocolate Covered Egg Matzah) and OU-*Matzah Ashira* products, may not be eaten on Pesach, according to Ashkenazic practice, except by the sick or elderly who cannot eat regular matzah.

Please note: Even the sick and elderly cannot fulfill their obligation to eat matzah at the Seder with this matzah.

Spelt, Oat, & Gluten Free- Kosher for Pesach hand and machine Shemurah matzah are available at [Lakewood Matzoh](#) and at many kosher supermarkets.

Please note: It is questionable whether the obligation of eating matzah on the first night of Pesach can be fulfilled with oat matzah.

- Margarine:* Requires Pesach certification
- Mayonnaise:* Requires Pesach certification
- Meat / Poultry:* Products from local butcher stores and supermarkets, with a plethora of products (including *chametz* ones) being processed nearby, require Pesach certification- even for raw meat and poultry products.

Please refer to the OU Pesach Guide for a list of OU certified raw meats (not

cooked or processed) that may be used without Pesach certification.

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

Unflavored Liquids- See “*Non-chewable tablets, caplets, capsules and vitamins*”

Flavored Liquids (cold/cough syrups, elixirs)- Consult with Rabbi Asher

Laxatives- Please consult with Rabbi Asher, 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.

Liquid Antacids- Require Pesach certification

Flavored, Chewable Vitamins- Require Pesach certification

Milk: *Fresh-* Does not require Pesach certification if purchased before Pesach.
When purchased on *Chol Hamoed*, fresh milk should have Pesach certification.

Flavored- Requires Pesach certification

Lactaid- May be used (for those with lactose intolerance) only if purchased before Pesach.
Chewable lactaid pills may not be used. Non-chewable lactaid pills may be used.

Powdered- Does not require Pesach certification when bearing year-round kosher certification and when purchased before Pesach.

Dry- Requires Pesach certification

Almond- Requires Pesach certification
If this product is not readily available, please see [Almond Milk](#) for a list of Almond Milk products that may be used only by those who are ill. The products on this list must be used with separate utensils and may not be washed in a Kosher for Pesach sink.

Soy / Rice- These products are *kitniyot* and may contain actual chametz.
Please see [Soy Milk](#) / [Rice Milk](#) for a list of products that may be used only by those who are ill. These products must be used with separate utensils and may not be washed in a Kosher for Pesach sink. Additionally, these products should be purchased before Pesach.

Millet: See “*Kitniyot*”

Mouthwash: All major brands, with the exception of Flourigard & Prevident, may be used.
Listerine Pocketpaks are not recommended for Pesach use.

MSG: Requires Pesach certification

Mushrooms: *Fresh / Dried-* Do not require Pesach certification
Canned- Require Pesach certification

Mustard: See “*Kitniyot*”

N

Nail Polish / Nail Polish Remover: Does not require Pesach certification

Napkins (Paper): Do not require Pesach certification

Nutritional Supplements:

While many nutritional supplements contain *kitniyot*, they may be consumed, as needed, by the elderly or ill. These products must be used with separate utensils and may not be washed in a Kosher for Pesach sink.

Please see [Nutritional Supplements](#) for a list of acceptable supplements for the elderly or ill. One should not use these products for “added nutritional boost” on Pesach.

Nuts: *Whole or chopped raw nuts* (e.g. walnuts, almonds, pecans) without preservatives or other additives, such as BHT or BHA, do not require Pesach certification.

If the label states that the nuts are processed in a plant that processes *kitniyot* or *chametz*, the nuts require Pesach certification.

Dry roasted or ground nuts- require Pesach certification

Please note: 1) Pecan pieces / midget pecans require Pesach certification, as they are soaked in *chametz* during processing 2) Peanuts are *kitniyot*- See “*Kitniyot*”

O

Oil: *Cottonseed, grapeseed, peanut, safflower and vegetable oil*- Require Pesach certification

Canola oil- See “*Kitniyot*”

Olive oil- Cold-pressed, unflavored, extra virgin olive oil does not require Pesach certification. All other olive oil varieties, including pure olive oil, light olive oil and extra light olive oil, require Pesach certification.

Oven Cleaner: Does not require Pesach certification

P

Pam: Requires Pesach certification

Paper Goods: Do not require Pesach certification

Please note: the cheapest, uncoated paper plates should not be used, as powder is used between plates to aid separation.

Paper Towels: Do not require Pesach certification

Parchment Paper: Requires Pesach certification except for those with year-round Star K certification and Kirkland, Member’s Mark, Reynolds with year-round OU certification.

Peanuts: See “*Kitniyot*”

Peas: See “*Kitniyot*”

Pet Food: See “*Section Eight*” below

Pickles: See “*Kitniyot*”

Plastic Containers: Do not require Pesach certification

Plates (Paper, Plastic or Styrofoam): Do not require Pesach certification

Play-Doh: Contains *chametz*- should be sold before Pesach

Polishes: Do not require Pesach certification

Popcorn: See “*Kitniyot*”

Poppy Seeds: See “*Kitniyot*”

Potato Chips: Require Pesach certification

Prunes: Require Pesach certification

Pumpkin: Pumpkin and pumpkin seeds are not kitniyot. They may be used without Pesach certification, assuming they are raw and without additives.

Q

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.

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 (see www.star-k.org/quinoa)

Certified quinoa products require no further checking.

R

Raisins: Requires Pesach certification, as they may be sprayed with kitniyot.
Please refer to 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.

Rubber Bands: Orthodontic rubber bands may be coated with powder. They should be rinsed with cold water before Pesach.

Rubber / Latex Gloves: May be used on Pesach if they are not lined with powder. If the label is not marked, check for powder by turning glove inside out and rubbing on dark clothing.

S

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: *Iodized salt:* Requires Pesach certification
Non-iodized salt / Sea salt: Does not require Pesach certification

Scouring Pads and Powders: Do not require Pesach certification

Seltzer: *Flavored:* Requires Pesach certification
Unflavored: Does not require Pesach certification

Sesame Seeds: See “Kitniyot”

Shaving Cream and Gel: Does not require Pesach certification

Shaving Lotion: Does not require Pesach certification

Silver Polish: Does not require Pesach certification

Skin Cream: Does not require Pesach certification

Snow Peas: See “Kitniyot”

Soaps: Do not require Pesach certification

Soda: Requires Pesach certification

Soup Mix: Requires Pesach certification

Sorghum: See “Kitniyot”

Soy Products: See “Kitniyot”

Spices (including cloves): Require Pesach certification

String Beans: See “Kitniyot”

Sugar: *White-* Pure, granulated cane or beet sugar without additives (like dextrose) does not require Pesach certification
 Brown, Confectionary, Vanilla- Requires Pesach certification
 Substitute- See “*Artificial Sweeteners*”
Sunflower Seeds: See “*Kitniyot*”
Suntan Lotion: Does not require Pesach certification

T

Tablecloths: Vinyl tablecloths that are coated with powder should not be used on Pesach
Talcum Powder (100% TALC): Does not require Pesach certification
Teas: *Caffeinated Tea Bags/Tea Leaves-* Regular, unflavored do not require Pesach certification
 Decaffeinated Tea Bags/Tea Leaves- Require Pesach certification except for Lipton decaffeinated, unflavored tea bags. Most are NOT acceptable for Pesach.
 Herbal Tea- Requires Pesach certification
 Flavored Tea Bags/Tea Leaves- Require Pesach certification
 Instant Tea- Requires Pesach certification except for Nestea regular (not decaffeinated), unflavored.
Thickening Products: See “*Nutritional Supplements*” above
Tofu: See “*Kitniyot*”
Toiletries: Inedible toiletries do not require Pesach certification. This includes deodorants, perfumes, shampoos and most cosmetics (see “*Cosmetics*”).
Tomato Sauce / Paste: Requires Pesach certification
Toothpaste: Does not require Pesach certification. Crest 3D White Advanced Vivid / Crest Clinical Sensitivity are known to contain *chametz* and should not be used.
Toothpicks: Any wood or plastic (unflavored and uncoated) may be used

V

Vaseline / Petroleum Jelly: Does not require Pesach certification
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 - Does not require Pesach certification - but should be rinsed before use
 Fresh, cut and packaged- see “*Salads*”
Vegetable Wash: Requires Pesach certification, as it may contain *kitniyot*
Vinegar: Requires Pesach certification
Vitamins: See “*Medicines*”

W

Water: Unflavored fresh, bottled, spring or distilled water does not require Pesach certification. Added fluoride or minerals do not present a problem. If there are added vitamins or flavors, Pesach certification is required.
Water Filters: Do not require Pesach certification
Wax / Wax Paper: Does not require Pesach certification (including wax for braces)
Wild Rice: See “*Kitniyot*”
Wine: Requires Pesach certification. **Please note:** Not all wines are Kosher for Pesach.
 The most preferable Seder wines are red, non-*mevushal*, with no added water or

sweeteners.

Y

Yogurt: Requires Pesach certification

8) 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*:

9) Kashering for Pesach

The laws of kashering kitchens and utensils are very complex.

Since much kashering will 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 may be 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, 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 forty 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 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. The oven should then be turned on to 450°F for an hour, so that the continuous clean mechanism can work. If the spots do not disappear, the oven should be left on for a few hours to allow the continuous clean mechanism to deep clean. If the spots still 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 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 may be inserted into the oven after they have been thoroughly cleaned. (If one has a self-cleaning oven, one

need not clean the grates first.) The grates can be kashered simultaneously with the oven. 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 this type of 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 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. 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 (if you have one) should be covered with saran wrap.

Metal Utensils that have been used for **cooking, serving** or **eating hot chametz** may be kashered by cleaning them thoroughly, waiting twenty-four 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.* (**Please note:** we do not kasher pans coated with Teflon.)

Utensils undergoing the kashering process may not touch each other on the way into 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 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 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 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 do not kasher **Glass Utensils** for Pesach. **Arcolac, Pyrex, Duralex & Corelle** should be treated as glass for kashering purposes.

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

- a. **China sinks** cannot be kashered.
- b. **Porcelain or corian sinks** are 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. **Granite & Stainless steel** sinks can be kashered with the following method. Clean the sink thoroughly. Hot water should not be used or poured in the sink for twenty-four hours prior to kashering. It is recommended that the hot shut-off valve under the sink be turned off twenty-four 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.

Warming Drawers: The simplest way to heat the warming drawer to the required temperature is to light one can of canned fuel that is 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 7-8 ounce sized can should be adequate to heat an average-sized warming drawer to *libun kal* temperatures for two hours. As with all kashering, before you begin, the warming drawer must be thoroughly cleaned and not used for 24 hours.

Countertops made of granite may be kashered. Formica countertops should be cleaned and covered with a waterproof material. The same goes for tables with synthetic tops. Wood tables can 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 *chametzdik* towels.

*(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)*

10) Schedule for Erev Pesach and Pesach

Tuesday, April 7th

8:23 PM **Bedikat Chametz** (Search for Chametz)

The Torah forbids us not only to eat, but also to own *chametz* on *Pesach*. We remove any *chametz* unknown to us by “nullifying” it through *Bittul Chametz*, thus making the *chametz* ownerless. Our *chachamim*, however, further mandated a thorough check of the house on the night before *Pesach* a) in case we have not truly nullified the *chametz* in our hearts and b) lest one find and eat *chametz* on *Pesach*. This is not just a perfunctory check of our homes! While the custom of putting out 10 pieces of bread has some basis, finding only those pieces does not fulfill one’s obligation. *Bedikat Chametz* should take **at least one hour**, if it is performed properly. Places to check include medicine cabinets, coat pockets, garages and autos.

One should try to do the *bedikah* as soon as possible; it is improper to push it off until late at night. The regular formula for *bittul chametz* is recited.

Wednesday, April 8th

8:30 AM Online *Siyum*

11:02 AM **Latest time to eat *chametz***

12:08 PM **Latest time to own *chametz*.** All *chametz* must be disposed of before this time. Your remaining *chametz* need not **all** be burnt, but the **final kezayit** (olive’s worth) should be burnt. Most of your *chametz* can be disposed of by flushing it down the toilet or placing it in a public garbage dumpster. If it is impossible to get to the dumpster, *chametz* can also be left in your garbage bags (or cans), but they must be placed in the street, where it is clear that you have relinquished ownership of the *chametz*. The final, small amount of *chametz* should **then** be taken to be burnt. (One should dispose of one’s other *chametz* before burning the last *kezayit*.) Once the burnt *Chametz* has **turned to charcoal** we say *bittul* (“*Kol chamira*”) on any *chametz* we might not know about.

Several notes:

- a) We do not eat *matzah* or “*matzah meal*” products on *Erev Pesach*. Fruit, eggs, meat, chocolate, etc. may be eaten, but one should leave room for the *Seder* foods.
- b) Although most *Seder* preparations can be done on *Yom Tov* itself, some things are better done before *Yom Tov* begins. They include: roasting the shank bone and egg, chopping the horseradish and *charoset*, checking the lettuce for bugs and making the salt-water.

7:21 PM Candle Lighting

1:12 AM Midnight- Friday & Saturday Night: *Afikoman* should be eaten by this point

11) The Seder

While it would be impossible to list all of the Halachot of the *Seder* in this guide, certain *halachot* deserve special attention. For a more thorough treatment of the laws and customs of the *Seder*, please refer to the [OU Pesach Guide](#).

The *Sedarim* should start as early as possible. However, on Thursday night all Seder preparations must wait until after 8:25 PM.

Every person should say the *Kiddush*, as the *Kiddush* is part of the *mitzvot* of *Sippur Yetziat Mitzrayim* and the *four kosot* (cups). The *Kiddush* can be recited together by everyone at the table.

One must drink at least “*rov kos*”- more than half of the cup of wine. The same *halacha* applies to each of the four cups. There is a difference of opinion as to whether grape juice can be used to fulfill this obligation. Therefore, wine should be used, if possible.

Men: Remember to lean when eating *matzah* (even for *korech*/sandwich and the *Afikoman*) and drinking the cups of wine! This is not just a custom- it is a *halacha*. One does not properly fulfill the *mitzvot* of *Matzah* and *Daled Kosot* unless one leans.

Women are obligated in the retelling of the story of the Exodus. All should minimally join the *Hagadah* recitation with “*Rabban Gamliel said,*” “*Three things must be mentioned...*” but should preferably take part in the entire discussion. They are also obligated in *matzah*, *maror* and the eating of the *Afikoman*.

An olive’s worth of *matzah* must be eaten in a certain time period to fulfill the *mitzvah* of eating *matzah*. One should eat half of a *shemurah matzah* as quickly as possible after saying the *berachot* over the *matzah*. One should not talk or get involved with anything else until the *matzah* is swallowed.

The use of Romaine Lettuce is preferable for *maror* (even though it doesn’t hurt going down). However, one must absolutely check for bugs on this lettuce. The lettuce should be soaked, rinsed thoroughly and then checked leaf by leaf for bugs. One can also clean one’s lettuce by rubbing each side forcefully with a sponge and soap. The leaves can then be rinsed off and do not need to be checked. If this process is too difficult, go back to the old horseradish. One should eat an olive’s worth of horseradish. With lettuce, this works out to 8”x10” of the leaves or 3”x5” of the stalks.

The *charoset* represents both mortar and blood. It should, therefore, be brought to the table in its traditional form and then loosened with the addition of wine right before the *maror* is dipped into it.

Remember that *Shulchan Orech* (the meal) is part of the *Seder* and part of our praise of *Hashem*. This should be reflected in the tone of the meal and conversation at the meal.

Each person should eat an olive’s worth of *matzah* for the *Afikoman*. The piece of *matzah* hidden away should be divided up and *matzah* added to it to complete the *kezayit*. One should be sure to leave a little room for the *Afikoman* so that it not be eaten after one is already stuffed. The *Afikoman* should be consumed before *chatzot* / *halachic* midnight, which is at **1:11 AM**.

We do not eat after the *Seder*, in order to allow the taste of the *matzah* to remain in our mouths.