



Temple Israel
Portsmouth, New Hampshire

Kashrut Policy FINAL DRAFT July 19, 2021

Temple Israel is committed to the mitzvah of kashrut. We recognize that within our community there is a diversity of interpretations and observance of kashrut. In order to ensure consistency, we need a clear set of standards. Kashrut at Temple Israel depends on the cooperation and trust of all members of our community.

I. GENERAL GUIDELINES

- A. Kashrut is to be overseen by the Ritual Committee, with final authority vested in the rabbi.
- B. All caterers using Temple Israel facilities must be approved by the rabbi.

II. KITCHEN USE

- A. Any use of the kitchen for preparation and/or serving must be under the supervision of the rabbi, an authorized mashgiach, or a person authorized by the Ritual Committee.
- B. Kitchen operations must conform to the practices outlined below. If the kashrut of the kitchen is compromised, the kitchen will be closed until it is re-kashered.

All food ingredients shall either:

- 1. Bear an approved kashrut symbol (see Appendix 2 for approved list of kosher symbols).
 - 2. Be included on the list of items considered kosher by nature (see Appendix 3).
 - 3. Be purchased from a vendor approved by the rabbi.
- C. When baking pliable dough greater than 2.5 lbs., *hafrashat challah* must take place.
 - 1. Separate about 1 oz. of dough (a *kezayit*) – not more so as not to cause waste.
 - 2. Recite the blessing:
Barukh atah Adonai eloheinu melekh ha-olam asher kid'shanu b'mitzvotav v'tzivanu l'hafrish challah min ha-isah.
We bless you, Adonai, our God, Ruler of the universe, Who has sanctified us with commandments, and has commanded us to separate challah from the dough.
 - 3. Burn the dough completely either on top of the stove or in an oven.
 - D. All meat products must be from an approved vendor.
 - 1. Meat products must be labeled “soaked & salted.”
 - 2. All liver products must be kosher broiled by the vendor.

E. A total segregation is to be maintained between meat and dairy.

1. Meat and dairy foods are not to be prepared or served on the premises at the same time.
2. Meat and dairy utensils shall be kept absolutely separate.
3. Meat and dairy utensils may not be in simultaneous use.
4. Meat, dairy and pareve utensils shall be clearly marked.
5. If the oven is used for meat, it must be cleaned after use so that there is no unburned spillage in it. If the oven cannot be fully cleaned, the oven should be run at a temperature greater than 375 degrees for more than 30 minutes.
6. Glass plates and dishes may be used for either dairy or meat provided they are clean and not used for cooking.
7. The keys to the meat and dairy areas and refrigeration will be maintained by the office administrator.

F. No cooking may take place on Shabbat. However, in order to enable the community to enjoy "oneg Shabbat," the pleasure of Shabbat, the following practices are permitted:

1. On Shabbat, coffee or tea may only be brewed by custodial staff, authorized catering staff or a person designated by the rabbi or Ritual Committee.
2. Fully cooked food may be warmed on Shabbat, provided the stove or oven is turned on and or adjusted by the custodial staff, authorized catering staff or a person designated by the rabbi or Ritual Committee.

III. FOOD FOR PERSONAL USE

- A. Food for personal use must be either dairy, pareve or vegetarian only.
- B. Food for personal use may not be brought into the temple kitchen, nor may any utensil from the kitchen be used with it.
- C. A plentiful inventory of disposable cutlery, plated, bowls, cups, etc. must be maintained outside of the kitchen in a place easily accessible to the public. These items should be preferably compostable or recyclable.

IV. SERVING FOOD

- A. Dairy or pareve vegetarian food prepared in a private home may be served at a potluck dinner at temple functions approved by either the rabbi or the Ritual Committee acting as the kashrut committee. The implementation of the policy is delineated in Appendix 1: Kashrut Guidelines for Potlucks.
- B. Candies used for bar/bat mitzvah and *aufruf* services must be individually wrapped with a readily identifiable and approved kashrut symbol. (See approved list of kosher symbols).

- C. Food products sold under the auspices of the congregation must be kosher. Packaged products must bear an approved kashrut certification (see Appendix 2 for approved list of kosher symbols).
- D. All wine for ritual use requires kosher certification, therefore wine and grape juice inventoried in the synagogue must bear an acceptable kosher certification. The Laws and Standards Committee of the Conservative Movement permits the use of non-certified wine for non-ritual use. Such wine may be brought into the synagogue for social functions, subject to the following restrictions:
 - 1. Wine must remain in the original container with the manufacturer's label intact.
 - 2. **Non-certified wines** cannot remain in synagogue inventory; therefore, such wines **must be removed** subsequent to the event for which they are intended.
 - 3. All bottles must be brought in prior to the event, new and unopened.

V. PASSOVER

- A. Only certified kosher for Passover food or beverage may be brought into the synagogue during the week of Passover.
- B. Wine for Passover use must be kosher certified; the label should clearly state Kosher for Passover.

Appendix 1: KASHRUT GUIDELINES FOR POTLUCKS

RATIONALE

In an effort to create and support an inclusive community, Temple Israel welcomes vegetarian/dairy potluck meals. Cooking for others and sharing home-cooked meals strengthens our personal connections and our community involvement. In addition, potluck events are less costly and will allow for more shared meals than catered events. We recognize that there are different standards of kashrut in every Jewish community. Below are the standards for our community for potluck meals.

POLICY

In order to preserve the kashrut (kosher status) of the synagogue kitchen, the kitchen will be closed during potluck events with clear signage. There will be no opportunity to refrigerate or heat food. No containers or utensils will be accessible, and it will not be possible to use the kitchen to rinse or wash containers and utensils brought from home.

1. B'nei mitzvah and wedding celebrations held at the temple must use an approved kosher caterer. No food may be served at these events which has been prepared offsite by an individual, by a non-kosher caterer, or by a non-approved kosher caterer.
2. Potluck meals will be under the supervision of the rabbi or the Ritual Committee (acting as the kashrut committee) to ensure that this policy is followed. A potluck application form should be turned in to the office before each potluck event.
3. **For ritual purposes:** Use only kosher wine and/or grape juice for kiddush; the challah used for *motzi* should have a *hechsher*. Homemade challah can be brought and shared at the potluck food table.
4. All food brought to the event must be vegetarian, dairy or pareve. Pareve (neutral) refers to foods that are neither meat nor dairy. This includes all fruits, vegetables, grains, eggs, and fish which have fins and scales.

NOTE:

- No shellfish, monkfish, catfish or swordfish.
 - No meat (including poultry) or meat products (such as chicken or beef broth) are allowed as ingredients in a finished product that appears to be dairy or pareve.
 - Only kosher gelatin with a hechsher is allowed. Marshmallows require a hechsher.
5. Temple Israel will **not** provide serving dishes and serving utensils. Serving dishes and serving utensils may be brought from home.
 6. Temple Israel will provide tablecloths, plates, cups, and flatware (preferably recyclable or compostable); however, to reduce single use items all are strongly encouraged to bring their own plates, flatware, and cups and to take them home again. For items that cannot be reused, Temple Israel will also provide trash cans with liners.
 7. All potluck contributions must be accompanied by a list of *all* ingredients to be displayed with the dish.
 8. A copy of this policy will be shared with the organizer of each potluck event. Event organizers will be responsible for sharing this information with participants.

Appendix 3: Kosher By Nature and Do Not Require Kosher Certification

The following foods are kosher by nature and do not require kosher certification.

- Fresh eggs - must be checked for blood spots
- Fresh fruit
- Fresh vegetables
- Rice - raw, unprocessed
- Dry beans - raw, unprocessed
- Coffee - unflavored
- Tea - unflavored
- Sugar
- Salt
- Whole or ground spices - *not spice blends*
- Fruit juice - *not fruit drinks*
- Frozen vegetables - *without seasoning or sauces*
- Canned vegetables - *without seasonings or sauces*
- Frozen fruit, dried fruit
- Canned fruit - *without flavors or sauces*
- Pickles packed in salt water with lactic acid and or vinegar
- Olives packed in salt water with lactic acid
- Grain vinegar
- Apple cider vinegar
- Corn starch
- Wheat starch
- Fresh salmon
- Fresh white fish
- Fresh carp
- Fresh flounder
- Milk, *not powdered milk*
- Cream, *not liquid or powdered creamers*
- Domestic cheese
- Butter
- Seltzer, *unflavored*
- Water, *unflavored*
- Dish soap
- Steel wool.

WHEN IN DOUBT, ASK THE RABBI.