



Congregation
B'nai Shalom
בני שלום

Congregation B'nai Shalom Dietary Policy

The Congregation does not maintain a kosher kitchen. Meat does not have to be kashered and other ingredients do not have to be kosher. However, food should be "Kosher style". The following is Congregation B'nai Shalom's definition of "Kosher style":

- No pork or shellfish products (example: ham, shrimp, lobster, lard, pork, pork hot-dogs, pork meatballs, capicola) are allowed.
- Meat and dairy products may not be served at the same meal. Any exotic foods should be checked with the Rabbi.
- Meat refers to beef and poultry only, not fish.
- Dairy includes all milk products including cheeses, cream sauces, butter, etc.
- Meat and dairy cannot be combined either in the same dish or in separate dishes served at the same meal.
- Vegetables, eggs and fruit are pareve (neutral) and may be served at any meal, at anytime.

Hors d'oeuvres and Appetizers

- If served before a meal, these are considered a part of the meal and will follow the guidelines
- for meals above.

Dessert

- A meat meal maybe followed by a dairy dessert, and milk or cream may be served with coffee
- after the meat dishes are cleared.

Application of Policy

Source of Food

- This policy applies to food prepared at home, food prepared in the synagogue kitchen, food purchased and brought in, and food prepared or brought in by caterers. If you wish to have a kosher meal, our kitchen is not kosher. Contact your kosher caterer regarding having the kitchen kashered prior to your event.

Events

- This policy applies to religious events and other synagogue-sponsored events, wherever they take place. It also applies to all events taking place in the synagogue, including private celebrations involving congregation members and outside groups using or renting the activities room with or without the kitchen.
- Caterer and Event Host must attach a copy of the menu to the form describing this policy and return it to the office.