

The Jewish Congregation of Maui is an unaffiliated, egalitarian, post-denominational Jewish community organization inspired by and committed to fostering Jewish identity, tradition, and spirituality on Maui. We strive to meet our varied constituency's Jewish cultural, social and religious needs. We offer multifarious activities and support designed to add vitality, meaning and creativity to our lives.

Kashrut Policies

Our facility, Beit Shalom/House of Peace, is kosher. It is important to us that all members and guests of our Jewish community feel comfortable eating at all our events. We acknowledge that our diverse community members interpret specific aspects of kashrut observance differently, so it is very important that we maintain clear, transparent and consistent policies concerning kashrut that will appeal to the halakhik norms of a wide variety of people/opinions. The purpose of this document is to define, with an eye towards inclusivity, how we adhere to the laws of kashrut in the purchasing, preparation, and serving of food for events sponsored by JCM.

- All events held in our facility or served on our property must adhere to the standards of kashrut outlined in section A below. The term used for this in advertising will be 'Kosher'.
- For community events held in private homes or at the beach we have allowed for a more relaxed policy if desired (B). The term used for this in advertising will be 'Kosher Style'.

For questions concerning our kashrut policies not covered in this document please contact our [Religious Leader](#) who serves as our community's mashgiach (*a Jew who supervises the kashrut status of a kosher establishment*).

A) Kashrut Policy for events held in our facility or on our property

Community Standard: Kosher

Only food that meets these kashrut standards may be brought into the kitchen or used to serve during any event in the building or on the premises.

General Kitchen Rules

- Food preparation (for exceptions see below) must be done in the Beit Shalom kitchen or by an approved caterer in an accepted supervised kitchen.
- Anyone who wishes to help cook, prepare, set up or clean up in the Beit Shalom kitchen must be certified in one of the following roles or be working directly under

the supervision of one of the following (Supervision shall extend through the clean-up period):

1. **Kitchen Volunteers:** This team is trained in our kitchen procedures by a Kitchen Manager or a Kashrut Supervisor (for “Kitchen Volunteers” list [click here](#)). They can prepare cold food, set up, clean up, put away food in the kitchen and supervise others to help them. If there is a question as to proper procedure a Kitchen Manager should be contacted. For specific kashrut related questions, a Kashrut Supervisor should be contacted.
2. **Kitchen Managers:** This team is trained by the Religious Leader or a Kashrut Supervisor in all our kashrut and kitchen policies including how to switch the kitchen over from dairy to meat and vice versa (for “Kitchen Manager” list [click here](#)). After passing the training, Kitchen Managers have access to the kitchen keys. They can cook, bake and prepare all kinds of food and supervise others to help them. For specific kashrut related questions or more complicated policy questions, a Kashrut Supervisor should be contacted.
3. **Kashrut Supervisors:** Persons on this team must be well versed in the halakha of kashrut and be certified by the Religious Leader (for Kashrut Supervisor list [click here](#)). They are trained to answer questions related to all our kashrut and kitchen policies. After passing the training, Kashrut Supervisors have access to the kitchen keys and can train Kitchen Managers. In case of disagreement between Kashrut Supervisors or if a Kashrut Supervisor is unsure, the Religious Leader should be contacted.

Please contact the [Ritual Committee](#) if you would like to join the Kitchen Volunteer, Kitchen Manager or Kashrut Supervisor teams.

Kashrut Standards

The following products may be brought into the kitchen or used to serve during any event in the building or on the premises without a hechsher/kashrut certification. This list is not all inclusive - for questions concerning foods not on this list contact a kashrut supervisor.

- **Raw ingredients:** Pure uncooked, unprocessed foods/ingredients do not require a hechsher/ kashrut certification (not including meat). This list includes: fresh or raw frozen fruits & vegetables, eggs, salt, sugar, flour, pure spices, unbrewed tea, pure vegetable oil (olive, coconut, avocado, sesame, macadamia nut etc), coffee beans, unflavored ground coffee, cocoa powder, lemon/lime juice, soft drinks, milk, 100% juice (added ascorbic acid and citric acid are ok), cream, butter, grains, dried uncooked beans, nuts (raw or dry roasted), seeds (raw or dry roasted), raw superfood powders, rice, baking powder, baking soda, flour, corn starch, vinegar, domestic beer and most hard alcohol.
- **Fish:** Fresh or frozen raw kosher fish do not require a hechsher/ kashrut certification but must be rinsed thoroughly before being cooked. (kosher species must have fins

and scales– for a [kosher fish list click here](#)). (see below: Shulchan Aruch Yore Deah Siman 96 Seif 4)

- **Pre-cut food** The following foods may be purchased precut (or washed and cut at home): Multiple pieces of raw fruit, raw vegetables, kosher bread etc. Care should be taken to use clean, dry cutting boards and utensils. (see below: Shulchan Aruch Yore Deah Siman 96 Seif 4)
- **Washing produce:** Prewashed and hydroponic greens, etc. can be used without special washing. All other greens and hard to wash or commonly infested foods (like herbs) must be soaked in salt, vinegar or vegetable wash water, then rinsed carefully to ensure there are no bugs that can be seen by the naked eye.
- **Cheese:** Cheese with a hechsher and cheese without supervision that is made with vegetable or microbial rennet may be used ([this is in accordance with the views of the Raavad, Rabbenu Tam, and the Great Scholars of Narbonne](#)). [for artisanal cheese and small dairy farm cheese without a hechsher consult the Religious Leader]. We do not hold by Halav Israel (Cholov Yisroel).

The following products must have a hechsher in order to be brought into the kitchen or used to serve during any event in the building or on the premises. This list is not all inclusive - for questions concerning foods not on this list contact a kashrut supervisor (for Hechshers/Kosher certification symbols see below):

- **Meat products:** All meat products must have a hechsher/ kashrut certification from a recognized authority.
- **Processed and prepared food:** All commercially prepared foods (including canned, frozen, baked, cooked etc. - i.e. foods otherwise changed from their natural state) such as bread, pasta, crackers, cereals, dips, sauces, salad dressing, as well as processed dairy products with additives such as yogurts etc. must have a hechsher/ kashrut certification.
- **Wine/Grape juice:** Wine or grape juice to be used for kiddush or other ritual use must have a hechsher/ kashrut certification.
[This stance has been adopted in order to be inclusive of all types of observance. In general we hold that there is no issue of Yayin nesech (refers to wine which was poured in the service of idolatry) nor even Stam yainum (refers to wine which might have been poured for an idolatrous service, but we did not see it happen) in the commercial wines and grape juices available today so a more relaxed stance has been taken on wine and grape juice served for social events.]

General Kitchen Use

Unless the kitchen is “switched over” to meat for a special event or holiday by a Kitchen Manager or a Kashrut Supervisor, our kitchen is a dairy kitchen. A changeable Meat or Dairy sign is on the door of the kitchen. When scheduling kitchen time please specify which kind of food you plan to prepare (milchig/dairy/ חלבִי, or fleishig/meat בִּשְׂרִי, including poultry).

- Ingredients brought into the facility for preparation in the kitchen must be approved by a Kitchen Manager or a Kashrut Supervisor. Questions by a Kitchen Manager as to whether an item holds up to our standards should be directed to a Kashrut Supervisor.
- Utensils, vessels, or containers brought into the kitchen must be new (ie never used) or approved by a Kitchen Manager or a Kashrut Supervisor. Tevilat Keilim/ immersion of dishes will be done, before use, on metal and glass utensils (without a bracha) in the ocean unless they were produced in Israel. Questions by a Kitchen Manager as to whether an item holds up to our standards or needs to be toiveled should be directed to a Kashrut Supervisor.
- Dairy (milchig/ חלבִי), meat (fleishig/ בֶּשָׂרִי), and pareve (neutral) utensils, vessels and containers are marked and kept in separate areas in the kitchen.
- Only one kind of meal, depending on kitchen status, (milchig/dairy/ חלבִי, or fleishig/meat בֶּשָׂרִי, including poultry), is prepared at a time in the kitchen and/or served at an onsite event.
- Pareve/ פָּרְוֵה (neutral – containing no meat and no dairy, includes fish) foods may be prepared and served with either type of meal.
- All cooking for a meal to be served on Shabbat must be completed before Shabbat begins. This is defined as sunset or when candles are lit in the synagogue.
- For Saturday or post-Chag/Holiday night events cooking must be done either before Shabbat/Chag begins (see above) or after the Shabbat or holiday is out. This is defined as 42 minutes after sundown or when “three stars in one place” can be seen, ie three stars (not planets) can be seen in the sky without moving one’s head.
- Leftovers must be clearly marked, either “milchig/dairy”, “fleishig/meat” or “pareve/neutral” before they are placed in the refrigerator or freezer. Shabbat friendly labels are provided for use on Shabbat.

Oven/Stovetop/Counters

- The oven may be used for only one kind of food; either meat (including poultry) or dairy at a time – depending on kitchen status.
- Pareve (neutral – containing no meat and no dairy, including fish) foods may be cooked in the oven with either milk or meat food but they then take on the status of either milk or meat for leftovers.
- Preparation areas, surfaces and stovetops are to be cleaned after use by wiping down with the available cleaners or wipes.
- Oven spills should be wiped up as much as possible.
- Before a hot pan is placed on a preparation area or surface, the surface must be covered with a hot pad or a rack.

Pesach/Passover

The kitchen will be kashered for Pesach before the holiday by hired help and/or volunteers supervised by the Religious Leader. Only kosher for Passover foods will be used during the holiday week.

B) Minimum Kashrut Policy for JCM sponsored events and potlucks held outside our facility

Community Standard: Kosher style vegetarian, vegan or dairy (no meat, shellfish, non-kosher fish, or by-products thereof)

- Only food that meets these minimal kashrut standards may be served at or brought to JCM sponsored events. This is important as we do not want to exclude those who keep kosher from attending events.
- Wine or grape juice to be used for kiddush or other ritual use must have a hechsher/ kashrut certification (leftover wine or grape juice bottles that have not been opened may be returned to the Beit Shalom kitchen).
- If the event host desires to serve meat the food must be prepared and cooked in the Beit Shalom kitchen or prepared and cooked by an acceptable kosher caterer. In this case disposable containers, paper plates and silverware should be used.
- Personal food and drinks (such as lunches for office workers, coffee or other drink cups etc.) that adhere, at minimum, to our “kosher style” standards may be brought into our facility Beit Shalom, but may not be brought into the kitchen or used to serve the public during any event in the building or on the premises. A small refrigerator is provided for this use in the office. Any personal food containers found left in the facility will be placed in a lost and found box near the office and periodically thrown out. Please respect the integrity of our kosher kitchen by adhering to these standards.
- For specific questions about what constitutes “kosher style”, contact a Kashrut Supervisor.

Hechshers/Kosher certification symbols

The “K” symbol is not trademarked and is not a symbol for a specific certification authority. Therefore, a “K” on the package is not sufficient to certify that the ingredients and manner of preparation are kosher. When there is a “K”, check with a Kashrut Supervisor or the Religious Leader to see if the “K” has a proper certifying authority to back it up. Otherwise, any product that has a trademarked symbol of an actual supervisor who has dedicated time and energy to certifying the product is acceptable.

[Guide to Kosher Symbols and Certifications: www.thespruceeats.com/kosher-symbols-certification-2121640]

Shulchan Aruch Yore Deah Siman 96 Seif 4

מי לימוני"ש שמביאים העובדי כוכבים וכן חתיכות דג מליח שמביאים העובדי כוכבים בחביות מותרים: הגה מפני שמביאים הרבה ביחד ואף אם נאסרו מקצתן שנחתכו בראשונה עם סכין עובד כוכבים נתבטלו באחרים הנחתכים אחר כן שאינן נאסרין כי כבר נתבטל טעם הסכין בראשונים ולכן כולם מותרים וכל כיוצא בזה (בית יוסף בשם שבולי לקט) ולכן אוכלים בקצת מקומות הכרוב שקורין קומפש"ט אע"ג דפרוס וחתוך ויש מקומות שמחמירין בזה ואין לשנות המנהג (מהרי"ו סי' מ"ט) אבל שאר דברים שאינם חריפין כגון תפוחים או לפתות יבשים וכדומה נוהגין בהן היתר כמו בלימוני"ש ואין להחמיר כלל (בארוך):

(4) Lemon juice made by gentiles and cut pieces of salted fish that are brought by gentiles in barrels are permitted. Rema: Because they bring large quantities at once and even if some of them are prohibited, for they were cut first with a non-kosher knife, they are nullified amidst the others that are subsequently cut, for the ones cut later do not become prohibited for the taste in the knife was nullified in the first items cut and so the entire group is permitted. And so too all cases of this sort. Therefore in some places they eat cabbage called kompast, even though it is cut open and chopped. And there are some places where they are strict about that and one should not change the practice. But other things that are not sharp, like apples or dry turnips, the practice is to permit just like lemons and one should not be strict at all.