

CBE KASHRUT POLICY

Kashrut is a set of principles passed down through Jewish tradition to guide our consciousness around the sacred act of consuming food. We've created this policy to guide our community's observance of Kashrut inside and away from the Synagogue. .

Basic Principles

1. General

Under all conditions (including those occasions when food is prepared in the Synagogue, in a member's home, or by an outside caterer) the following foods shall **not be allowed** anywhere in the Synagogue:

- i. Foods made from animals prohibited in Torah (pork, shellfish, etc.).
- ii. Non-kosher meat (e.g. beef, lamb, fowl not obtained from a kosher butcher or not slaughtered in a kosher manner).
- iii. Products containing a mixture of both meat and dairy ingredients.
- iv. Baked goods containing any non-kosher animal shortening. Note: Many products with icing or candied products contain non-kosher gelatin, made from animal bones and hooves. Please check ingredients when purchasing.

Note: Not all gelatins are derived from animals. If the item has a hekhshe it is acceptable.

2. Food Preparation

- i. When food is prepared for a Synagogue function in a member's home or by a caterer not certified as Kosher, only dairy or *pareve* foods may be served (please pay attention to item 1. above). There will be no restrictions on pots, pans, and utensils used in members' homes or by caterers, as long as the above-mentioned dairy and *pareve* restrictions are followed and pots, pans, and utensils are thoroughly cleaned prior to food preparation.
- ii. Meat foods served in the Synagogue must be supplied by a kosher source and prepared either by a kosher caterer or by members using the Synagogue kitchen.
- iii. The guidelines for serving meat foods at a Synagogue function that occurs outside of the synagogue will be determined on a case-by-case basis by the Rabbi in consultation with the Ritual Committee. Broad guidelines are given in section 12.
- iv. When food is prepared in the Synagogue kitchen by an outside caterer, the caterer must use their own utensils. Synagogue utensils cannot be used.

3. Wine/Juice

Any wine or juice may be used for general purposes. Only kosher wine and kosher grape juice may be used for ritual purposes. Please use the appropriate blessing for kiddush. (N.B., apple juice is typically kosher, but the blessing over apple juice is not the same as the blessing over wine and grape juice.)

4. Supervision

Members of the Ritual Committee, together with the Rabbi, shall plan for ongoing supervision of the kitchen. Final authority in all questions of kashrut shall rest with the Rabbi of the Congregation.

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5. Mistakes

An error in Kashrut is a simple mistake. No one in any situation needs to feel guilty for an honest mistake. In case of a mistake, please contact the Rabbi or Cantor for further guidance on whether/how to proceed. Often there is a simple correction. If the Rabbi and Cantor are not available, remove any non-Kosher foods from the synagogue, wipe down any affected surfaces, separate out any preparation tools and report the event to the Ritual Committee or the Rabbi at the earliest opportunity. In days when the Temple in Jerusalem stood, we would bring offerings to the altar as a way to acknowledge our mistakes. Since the destruction of the Temple, some people have replaced these offerings with tzedakah; money or food for the poor.

6. Policy for Using the Kitchen for Preparation of Meat Meals

When using the kitchen to prepare or serve a meat meal, the person or group shall indicate as such on the "Kitchen Use" form they file with the Synagogue office. On the day of the meal preparation and/or serving, they shall also post signs ("Kitchen Being Used for Meat Meal" available in the kitchen) on the outside of both kitchen doors.

7. Dairy Preparation

The vast majority of functions – oneg, kiddush, after-meeting desserts and coffee, etc. -- are classified as dairy and shall therefore follow the following procedures.

Ingredients:

- i. All kosher fish (fish with fins and scales) vegetables, and dairy products (even without a *heksher*) may be served.
- ii. At a dairy meal, no foods or ingredients may contain meat or any meat byproduct.
- iii. NOTE: Special care must be taken regarding the shortening and gelatin used in baked goods. Ideally, baked goods from a kosher bakery or carrying one of the kosher symbols shall be used. Otherwise, check ingredients listed on the labels, or ask the bakery staff for the nature of the shortening used. Only vegetable-shortening (e.g., margarine) or butter may be used for dairy meals.

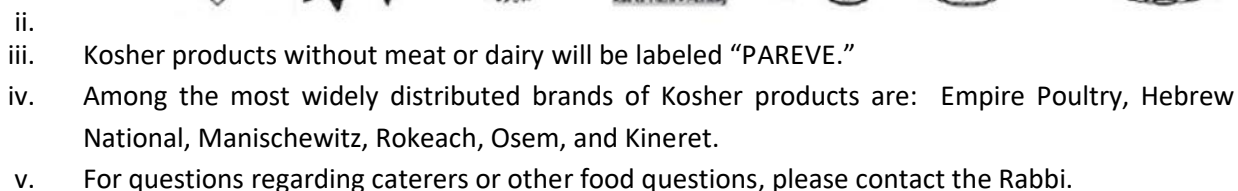
8. Meat Preparation

Ingredients:

- i. All meats must be either prepared by a kosher caterer or prepared by members or affiliates in the Synagogue kitchen. All meats must be obtained from a kosher source, clearly labeled as kosher.
- ii. Any *pareve* food may be served with meat; e.g. vegetables, fruit, etc.
- iii. At a meat meal, no food may contain dairy or any dairy product. Many foods are labeled *pareve*. If not, check labels. In particular, please note:
 - a. Breads may not contain milk or milk products (many do.)
 - b. NOTE: Not all margarines are *pareve*. Be sure that any margarine used contains no milk products.
 - c. All pastries must be made with *pareve* ingredients.

d. NOTE: Not all “non-dairy” creamers and milk substitutes are *pareve*. Many contain some dairy products. Any creamer labelled as *pareve* may be used. Soy, rice or almond milk is acceptable as long as they have a *pareve* hechsher.

i. A *hekhsher* is a label certifying that a product is kosher. The most common hekhshers are illustrated below. Additional, detailed information can be found by clicking on the following link: <http://kosherveggiegirl.com/how-to-explain-kosher-while-standing-on-one-foot/>



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10. Kitchen Usage*

- i. Only one kind of meal - dairy or meat - is to be prepared at a time. Set-up, plating, and lay-out for presentation or serving are all part of "preparing the meal".
- ii. *We strongly recommend the use of squeeze bottles for condiments. The kosher status of food in squeeze bottles will not be changed by use. Pareve* foods will be considered either dairy or meat when a dairy or meat utensil comes in contact with the contents during preparation of that kind of meal. Once the *pareve* status of an item has been changed, the container must be marked/labeled using one of the meat/dairy labels provided by the Synagogue as to the current status of the formerly *pareve* item. Opened *pareve* food that has not been labeled and is not a squeeze bottle (even if it remains *pareve*) in the kitchen will be discarded.
- iii. Special care must be taken to assure the supervision of *pareve* foods. Because of possible contact with non-*pareve* foods and utensils once served, *pareve* foods are to be considered as meat or dairy, depending on the kind of meal served.
- iv. *Pareve* foods may be prepared when:
 - a. No distinctly dairy or meat foods are present.
 - b. All equipment and surfaces have been thoroughly cleaned after the last distinctly dairy or meat foods have been made.
 - c. Foods are packed in specially marked containers and sealed.
 - d. Once opened when other distinctly meat or dairy foods are out, the *pareve* foods are then subject to rule 2., above.
- v. Storage cabinets, sinks and utensils must be clearly marked. Utensils shall be engraved, permanently tagged or painted (with non-toxic, heat resistant paint) to indicate type. Markings shall be safe and appropriate for use. (Nail polish, which chips easily, is not appropriate for use in food preparation areas)
- vi. Only appropriate cabinets, pantries, storage areas, etc., shall be open during preparations. Cabinets of the opposite meal-type must be kept closed.
- vii. Ovens may be used for only one kind (either meat or dairy) of food at a time. Ovens may be used for cooking meat or dairy food in sequence, after removing any visible food or crumbs, and wiping up any spills. Preference is to cook items tightly sealed (when possible), even when cooking in sequence. Stove-tops must be thoroughly cleaned by washing with appropriate surface cleaners before switching meal types. Grills and griddles are to be designated *either* meat or dairy and shall be left covered when food of the opposite type is being prepared.
- viii. Preparation areas: Stainless steel and other similar preparation surfaces are to be cleaned between uses by wiping down with appropriate cleaners (to be provided by the synagogue and found above the sink) and thoroughly rinsed with warm water. Surfaces may be used uncovered only for one type of food at a time; the surface is to be covered when any other type of food is being prepared at the same time. Before a hot pan is placed on a preparation surface, the surface must be covered with the correct (either dairy or meat) hot pads. Porous surfaces, such as butcher block, are to be considered either meat, dairy or *pareve* only, and kept covered when food of any other type is being prepared.
- ix. Dishwasher:

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The dishwasher may be used sequentially (without intervening cycles) for meat, dairy and *pareve*, provided that standing wash water and rinse water are drained and food-catching filters are cleaned between meal-types. The same detergent/rinse may be used for all types of food without requiring separate containers for each

- x. Countertop Mixers:
Have separate bowls and utensils for each type of food, marked clearly. The mixer body shall be thoroughly cleaned between meal types.
 - xi. Coolers/freezers: all foods must be sealed and clearly marked as to type. It is best to designate specific shelves for meat, dairy or *pareve* use. All spills are to be cleaned immediately. Shelves will be marked as dairy or meat or *pareve*, and every effort shall be made to put appropriate foods on appropriate shelves
- * *This section relies on policies previously written by Rabbi Paul Drazen. We are grateful for his scholarship.*

11. Consuming Meals in the CBE Building

- i. Meals may be either "dairy" or "meat" and must be consistent for the entire meal; *pareve* foods may be served with either type of meal. All food and drink served before, during or after the formal meal (including *hors d'oeuvres* and desserts) are considered part of the meal and must be meat or dairy (corresponding to the remainder of the meal) or *pareve*. For Synagogue functions, all of the above guidelines must be followed.
- ii. Individuals may bring personal meals into the building for their own consumption, provided they follow guidelines listed above. Meals within those guidelines may be meat or dairy, provided that:
 - a. Individuals do not bring their meals into the CBE kitchen
 - b. Meat items are not eaten at a communal dairy meal (or vice versa), except with permission of the Rabbi (e.g., to make accommodations for vital dietary or health concerns).
 - c. The food is contained, and does not come into contact with synagogue food
 - d. All leftover food is removed from the premises by day's end, and trash/recycling is disposed of properly (see CBE refuse policy, forthcoming)

12. Guidelines for Preparation and Serving of Food at Outside Events

- i. Rules of Kashrut described above should be followed: meals may be either meat or dairy; meat must be kosher; *pareve* ingredients must be used with meat meals. Congregants may use their own pots, pans, and utensils. Grills, whether personal grill or a community grill, should be kashered by lighting a fire and letting it burn off any particles on the grill before any food is placed on them.