Hashgacha in the KMS Kitchen

Under all scenarios, the following guidelines must be met:

- All food containers coming in from a store, restaurant or caterer should be sealed with kashrut tape and should be clearly labeled as having come from that facility.
- All other food being brought in (including pre-packaged, drinks or candy) should be unopened and should be labeled with one of the following hashgachot:













- Mashgiach/Kiddush chairperson must be present in the kitchen for the kitchen to be open. At other times, the kitchen should be locked.
- Fruits and vegetables that require significant bug checking should only be used if a mashgiach is present to wash/inspect (for Shabbat events, this must be done in advance).

Scenario	Hashgacha
KMS-run Kiddush	 KMS-approved Kiddush chairperson serves as mashgiach Kiddush chairperson must be in the kitchen when it is open and keep it locked at all other times
Food delivered*, kitchen needed for refrigeration or warming and use of utensils, no outside wait staff	 Check in by office staff or KMS volunteer mashgiach Kitchen key may be given to KMS volunteer mashgiach KMS volunteer mashgiach must be in the kitchen when it is open and keep it locked at all other times
Food delivered*, kitchen needed for refrigeration or warming and use of utensils, served by outside wait staff	Va'ad-approved mashgiach
Catered event	 Vaad certified mashgiach required; must be present starting from the time of unloading by the caterer Only mashgiach should have lockbox code for key and kitchen can only remain open while he/she is in it
Self-serve, kitchen closed	 Food checked in* by approved staff or KMS volunteer mashgiach No additional hashgacha needed
Food cooked in kitchen by caterer	 Va'ad-certified mashgiach required; must be present starting from the time of unloading by the caterer.

^{*}Foods being delivered must be checked in during business hours, unless prior arrangements are made with a KMS volunteer mashgiach.