



Pesach Guide 5780

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I. Bedikat and Biur Chametz

Bedikat Chametz

The *Bedikah* is performed on Tuesday night, April 7th. It should begin immediately after *shkia* (7:28pm) and should be a thorough check of the entire house. The *bittul chametz* is recited after the *bedikah* nullifying any *chametz* of which you are **not** aware. All *chametz* that will be eaten on Wednesday morning (the *chametz* of which you *are* aware) should be put aside in a safe place.

Burning and Disposal of Chametz

The latest time for eating chametz on Erev Pesach, Wednesday, April 8th is **10:48am**. The *chametz* must be burned by **11:53am**. The final *bittul* should be recited after the remaining *chametz* has been thrown into the fire and has been at least partially consumed. **This entire process should be completed by 11:53am.**

What if I am going away for Pesach?

Those who are going away for Pesach should conduct a *bedika* the night before they leave. If that *bedika* will be done on any night other than Tuesday night, April 7th, no *bracha* is recited.

What should I do with Chametz in my office?

All chametz in offices must be sold or burnt. If you do not own your office please consult with Rabbi Adler or Rabbi Wiener.

II. Pesach 5780 Product Information

A partial *Pesach* product list follows. We have tried to identify some of the more frequent questions, but this is not a complete list.

The OU, CRC (Chicago Rabbinical Council) and Star-K all have extensive *Pesach* resources available online and we encourage you to make use of them:

Star-K: <http://www.star-k.org/passover>

CRC: <http://www.crcweb.org/index.php>

OU: <http://oukosher.org/passover/passover-guide/>

Jews with Diabetes face special challenges over *Pesach*. The Star K has prepared a very helpful guide of Halacha, advice, etc. Please see <http://star-k.org/kashrus/kk-passover-diabetics.htm>.

Baby Foods: *Formula* – Materna Brand infant formula from Israel is the only non-kitniyot kosher for Pesach formula (when stating Kosher L'Pesach on the label).

Kitniyot-based formulas may be used without Pesach certification under the following conditions:

1. They must be used in separate utensils and may not be washed in a kosher for Pesach sink.
2. It is preferable to buy all formula before Pesach as it contains traces of ascorbic acid (which may be chametz).

This applies to both powder and liquid varieties.

For a complete listing of acceptable, kitniyot-based formulas see:

<https://oukosher.org/passover/baby-products/>

Please note: All formulas must contain a proper year-round *hashgacha*.

Jars – All require Pesach certification

Cereals - Even rice cereals must be considered chametz without Pesach certification

Pedialite- Pedialite, Pediaflor and PediaSure contain kitniyot- see "*Formula*" for usage

Cosmetics: Do not require Pesach certification.

Eggs: Do not require Pesach certification.

- Fish:* **Frozen – Due to the frequent application of glazes to raw fish, all frozen raw fish (processed & unprocessed- including gefilte fish) requires Pesach certification.**
Fresh - Does not require Pesach certification.
Canned Tuna – Requires Pesach certification.
- Fruit:* *Frozen* – Unsweetened, uncooked, additive free (without syrup, citric acid, ascorbic acid or Vitamin C) whole or sliced fruit does not require Pesach certification.
 Frozen fruit that contains sweeteners besides sugar requires Pesach certification
Canned - Requires Pesach certification even if packed in its own juice.
Fresh – Whole, unpeeled produce does not require Pesach certification. Cut-up or peeled produce requires Pesach certification- citric acid is used to prevent browning.
Dried - Requires Pesach certification, as kitniyot oils and chametz flour may be used to prevent sticking.
- Matzah:* *Egg Matzah* - Matzah made with fruit juice or eggs, which includes “Kosher for Pesach” Egg Matzah, **may NOT be eaten on Pesach**, according to Ashkenazic practice, except by the sick or elderly who cannot eat regular matzah.
Please note: Even the sick and elderly cannot fulfill their obligation to eat matzah at the Seder with this matzah.
“Egg Matzah” includes all Matzah products which contain the words “Egg Matzah” in them- including Egg Matzah Crackers, Egg Matzah Tam Tams, Chocolate Covered Egg Matzah, etc.
- Spelt & Oat*– Kosher for Pesach hand and machine *shemurah* matzah are available at a variety of supermarkets.
- Milk:* *Fresh* - Does not require Pesach certification when purchased before Pesach. When purchased on Chol Hamoed, fresh milk should have Pesach certification. Flavored milks require Pesach certification.
- Lactaid*– May be used (for those with lactose intolerance) if purchased **before** Pesach. Chewable Lactaid pills should be avoided. Non-chewable Lactaid pills may be used.

Nutritional supplements:

While many supplements contain kitniyot, they may be consumed, as needed, by the elderly or ill. A few general guidelines: Unflavored products are preferable to flavored ones. Those with "artificial flavors" are preferable to those with "natural flavors". Liquid products are preferable to powdered ones.

For a list of OU-certified, nutritional and dietary supplements please see <https://oukosher.org/passover/medicine-guidelines/>

Quinoa: *Grains:* Due to the possibility that quinoa was grown in proximity to chametz grains or processed in a facility with chametz grains, quinoa requires Pesach certification.

Pasta: Requires Pesach certification, as it is sometimes manufactured on the same machines as regular pasta

Toiletries: Inedible toiletries do not require Pesach certification. This includes deodorants, perfumes, shampoos, toothpastes, and most cosmetics (see "cosmetics").

Vegetables: *Frozen* - Requires Pesach certification, as the same equipment may be used during the year to make pasta products.

Canned - Requires Pesach certification

Fresh, uncut- Does not require Pesach certification

Vitamins: See "medicines"

Water: All unflavored fresh, bottled, spring or distilled water does not require Pesach certification. Added fluoride or minerals do not present a problem. If there are added vitamins or flavors, Pesach certification is required. Unflavored **seltzer** also does NOT require certification.

Wine: Requires Pesach certification. Please note: **Not all wines are Kosher for Pesach.**

What items are considered Kitniyot?

Due to the stringency of not eating chametz on Pesach, Ashkenazic Jews have developed a custom not to eat kitniyot (legumes) on Pesach.

Kitniyot includes alfalfa, anise, ascorbic acid (may actually be chametz), aspartame (Nutrasweet), bean sprouts, beans, BHA, BHT, black eyed peas, buckwheat, calcium ascorbate, canola oil, caraway, chickpeas, citric acid (may actually be chametz), coriander, corn, corn oil, corn syrup, cumin, dextrose, dill seeds, edamame, fennel, fenugreek (according to some), flax seeds (according to some), guar gum, hemp, hydrolyzed vegetable oil, HVP, kasha, kimmel, lecithin, lentils, licorice, lucerne, lupine, maltodextrins (chametz or kitniyot derived), millet,

MSG, mustard, peanuts, peas, polysorbates (may actually be chametz), popcorn, poppy seeds, rice, sesame seeds, snow peas, sodium citrate (may actually be chametz), sodium erythorbate (may actually be chametz), sorbitol (could be chametz if outside the U.S.), sorghum, soy oil, soy, sunflower seeds, tofu (from soy), vetch, vetching, wild rice, xanthan gum (may actually be chametz).

Many kitniyot products on the market are certified as Kosher for Pesach, especially those from Israel, France and other European countries. For example, Joyva products may say "Kosher for Passover," but are not acceptable for Ashkenazim, as they contain kitniyot. These kitniyot products are often in the form of candy. Many of these products will say "LeOchlay Kitniyot", but some simply state "Kasher L'Pesach". For example, the following Ethnic Delights products distributed by Aron Streit's Co. (product of Israel) state "Kosher for Passover" but may contain kitniyot: Pesto Sauce, Garlic Aioli with Dill, Sundried Tomatoes Morsels and Olive Spread.

Pet Food

Besides the year round challenge of finding pet foods that do not contain mixtures of milk and meat, during Pesach it is even more challenging to find pet foods that do not contain chametz. Almost all dry pet food list wheat or oats as their first ingredient. This is true for fish food and bird food as well.

Benefit from "*kitniyot*" (legumes) is permitted on *Pesach* even for an Ashkenazic Jew. Therefore, rice does NOT pose a problem in pet foods.

III. Medications:

PLEASE READ CAREFULLY:

**Before deciding to discontinue use of ANY medication, please consult with Rabbi Adler or Rabbi Wiener.

ALL non-chewable tablets, caplets, capsules or unflavored liquids do NOT require *Pesach* supervision, regardless of their ingredients. This is true for non-chewable vitamins as well.

For chewable pills that contain *chametz* and no substitute is available, please contact Rabbi Adler or Rabbi Wiener. Chewable pills that contain *kitniyot* ONLY are permitted and may be taken without any consultation.

All liquid medications that contain *chametz* should not be used. If they only contain *kitniyot*, they are permissible.

IV. Kashering for Pesach Guidelines

The Oven: In a conventional oven, gas or electric, the oven must be completely clean before *kashering* and remain idle for 24 hours before *kashering*. Oven cleaners may be necessary to remove baked on grease. If a caustic type of oven cleaner (such as Easy-Off) was used to clean the oven and some stubborn spots remain after the caustic cleaner has been applied a second time with similar results, the remaining spots may be disregarded. Once the oven and racks have been cleaned, they may be *kashered* by *Libbun Kal*. Turning the oven to its highest setting for 2 hours satisfies the requirement of *Libbun Kal*.

In a **self-cleaning** oven, the self-cleaning cycle will clean and *kasher* the oven simultaneously. This is true for **convection** ovens with a self-cleaning feature as well. The oven need not be cleaned before the process begins because everything inside of the oven is reduced to ash. The oven door and rubber around the door should, however, be completely clean before beginning the self-clean cycle.

Oven Racks should be left in the oven during the *kashering* process.

Cooktop: On a **gas range** the cast iron or metal grates upon which the pots rest on the range can be *kashered* by allowing the flame to run on the highest temperature for 2 hours. Alternatively, a blech can be placed on top of the stovetop and each burner can be turned on to the highest setting for 10 minutes. **(For safety concerns it is highly recommended to do no more than one burner at a time.)** The rest of the range should be cleaned thoroughly.

The burners themselves do not need *kashering* or covering but should be thoroughly cleaned. The drip pans should be thoroughly cleaned and need not be *kashered*.

Electric ranges can be *kashered* by turning each burner to the highest setting until it becomes red hot (approx. 30 minutes).

Glass, Corning, Halogen or Ceran ranges cannot be *kashered* for Pesach.

Dishwashers made of stainless steel should remain idle for 24 hours and then run through a cycle. The racks, however, cannot be *kashered*. Replacement racks must be used. Dishwashers made from other materials may NOT be *kashered* for Pesach.

Microwave Ovens should be cleaned thoroughly and then may be used.

Warming Drawers should be cleaned thoroughly, remain unused for 24 hours, and should then be set to the highest possible setting for 2 hours.

Hot Water Urns/Pump Pots which are used ONLY for hot water may be used without any need for *kashering*.

Keurig Coffee Makers may NOT be *kashered* for Pesach.

Refrigerator and Freezers: Each shelf should be removed and cleaned thoroughly.

High Chairs: should be cleaned thoroughly.

Metal Utensils that have been used for **cooking, serving** or **eating hot chametz** may be *kashered* by cleaning them thoroughly, waiting 24 hours and then immersing them, one by one, into a Kosher for *Pesach* pot of water which has been heated **and is maintaining a rolling boil when the vessel is immersed.**

The utensils undergoing the *kashering* process may not touch each other on the way in to the pot. In other words, if a set of flatware is being *kashered* for *Pesach*, one cannot take all the knives, forks and spoons and put them in the boiling water together. They should be placed into the boiling water one by one. The process is finalized by rinsing the *kashered* items in cold water. If tongs are used to grip the utensil, the utensil will have to be immersed a second time with the tong in a different position so that the boiling water will touch the initially gripped area. Avoid *kashering* utensils that are rusty or difficult to clean properly. Silverware made of two parts (e.g., a knife made of a handle and a blade) should most often not be *kashered*.

The common practice among most *Ashkenazim* is not to *kasher* **Glass Utensils** for *Pesach*. **Arcolac, Pyrex, Duralex & Corelle** should be treated as glass for *kashering* purposes. **Plastic** utensils may not be *kashered*. Glassware used with cold *chametz* may be *kashered*. Each utensil should be soaked in room temperature water for 72 hours. The water should be changed every 24 hours.

China sinks cannot be *kashered* at all. **Porcelain or corian sinks** should be considered as a china sink, since there is a controversy whether these materials can be *kashered*. These sinks should be cleaned, and completely lined with contact paper or foil. The dishes that are to be washed should not be placed directly into the sink. They must be washed in a *Pesach* dishpan that is placed on a *Pesach* rack. Alternatively, a sink insert can be purchased, allowing for the placement of either dairy or meat dishes directly into the sink.

Stainless steel sinks can be *kashered* by the following method. Clean the sink thoroughly. Hot water should not be used or poured in the sink for twenty-four (24) hours prior to *kashering*. *Kashering* is accomplished by pouring boiling hot water from a *Pesach* kettle/pot over **every part** of the stainless steel sink. The water must be at a **rolling boil** at the time it is poured, and the poured water must touch every part of the sink including the drain and the spout of the water faucet. It is likely that the *kashering* kettle(s) will need to be refilled a few times before the *kashering* can be completed.

Granite sinks do not require *kashering*. They should be cleaned thoroughly.

Countertops made of granite and Formica do not need to be *kashered*. They, too, should be cleaned thoroughly.