

2015 Kashrut Policy Statement

(This is an updated Kashrut policy that supersedes the previous Kashrut policy with the potluck policy exception adopted in 2014)

Only kosher foods prepared in kosher kitchens are allowed in the main floor of the Sanctuary building. This includes the kitchen, social hall, foyer and sanctuary. (The Rabbi determines Foods allowed in the office area.)

The classroom wing of the Sanctuary Building and the Temko Building are defined as Dairy/Parve areas. This means that the only allowable foods are Dairy and Parve, but they do not have to be kosher.

THE FOLLOWING Q&A IS NOT PART OF THE ACTUAL KASHRUT POLICY BUT IS INTENDED AS AN AID TO TBE CONGREGANTS IN UNDERSTANDING THE POLICY

Questions regarding the Parve/Dairy Areas

Q: What foods are parve?

A: All foods that are neither meat nor dairy are parve. This includes all fruits and vegetables and most varieties of fish. (Refer to <http://www.kashrut.com/articles/fish/> for details on allowed fish.)

Q: May I bring food prepared at home into the Dairy/Parve areas?

A: Yes, if it follows the policy.

Q: How about foods prepared in non-kosher kitchens?

A: Yes, as long as they are dairy or parve. For example, you may bring in a cheese pizza, but not with pepperoni or sausage.

Q: Will someone inspect foods brought in from the outside?

A: We will not have a Kashrut police. However, we trust and expect our members to observe, and make sure that any foods they bring in are in compliance with, the Kashrut policy. For example, someone orders 5 cheese pizzas from a pizza parlor, explains that they are for the Temple, and requests that they use a clean pizza cutter. We would consider that a reasonable effort.

Q: If I bring in food, what are the rules regarding tableware, serving pieces, silverware, etc?

A: You may bring food containers and serving pieces from home. Items brought from home cannot be rinsed in the Temko Building sink as there is no garbage disposal. Washing facilities in the Temple kitchen (sinks and dishwasher) may not be used. Dishes and silverware should be disposable.

Q: May kosher meals be served in the Temko building?

A: Yes, but dairy and parve only - no meat. Meals may be prepared in the Temple kitchen or from an approved outside source. No home-made food can be served as part of a kosher meal.

Q: An outside group of people would like to use the Temko building for an event. Is this allowed?

A: Yes, with restrictions. Any food brought in must follow Dairy/Parve guidelines. A person designated by the Temple must be on hand to review and approve all food brought in. *Written instructions regarding allowed ingredients will be developed to help outside groups adhere to our policy.*

Q: What rules cover events held outside, such as in the Sukkah or picnic areas?

A: Depending on the event, they may be either Kosher or Dairy/Parve. For example, a potluck supper would follow Dairy/Parve guidelines, while a barbecue with chicken and hot dogs must be Kosher. Plans to move an event inside because of weather must consider the appropriate area (no meat in the Dairy/Parve areas).

Questions regarding the Kosher Areas

Q: What foods are allowed?

A: All meat and dairy items must be kosher. Packaged or prepared foods must be marked with a hechsher to show that they have been approved as kosher. (A hechsher is a symbol representing the rabbinic association that approved the food. An example is the familiar "OU" - the letter "U" in a circle.) Temple Beth El accepts all hechshers.

Q: It is not always possible to find kosher ingredients in local stores; parmesan cheese, for example. What can I do?

A: There are online sources for kosher products. If you know in advance how much is required, then plan to purchase in bulk. Exceptions can be approved, in writing, by the Rabbi. A copy of the approval will be kept on file in the Temple office.

Q: I understand that, if I work in the Temple kitchen, then I must ensure that all utensils, cooking gear, etc. must be appropriate for the type of food being prepared. How can I be sure that I follow the rules?

A: All utensils, serving dishes, etc, will be color coded: red for meat, blue for dairy, and green for parve. Signs will be posted explaining the color coding.

Q: I goofed! I accidentally used the wrong utensil. What do I do?

A: A storage box will be provided to store contaminated utensils. Someone will periodically kasher the utensils and return them to storage.

Q: Can any **non-disposable** TBE Kitchen dishes, glasses, cutlery or serving pieces be taken out of the TBE Kitchen to be used on the Religious School level, TBE office, or Temko Building?

A: No.

Q: Can **disposable items, drinks or food** be taken out of the TBE Kitchen to be used on the Religious School level, TBE office, or Temko Building?

A: Yes, as long as those items, drinks or food are not returned to the TBE Kitchen after they have been in those other places.

Q: Where can I eat a snack brought from home or a restaurant that is **not kosher**? ***must be dairy/parve - non-meat and only fish that are kosher** (see 1st 4 Q&A's)

A: You may eat it on the lower level of the main building (Religious School Wing) or in the Temko Building. **You cannot eat it on the top level of our main building** (kitchen, social hall, foyer and sanctuary). Please be aware of eating in presence of students due to food allergies."

Question regarding Wine

Q: What about wine?

A: The new Kashrut policy does not address or cover wine. The currently existing TBE policy regarding wine is summarized as follows. Wine has always had a special significance in Jewish tradition, separate from other foods. Wines served at secular events, such as fund raisers or purely social affairs, may be non- kosher. Wines served at ritual events, such as onegs, bar/bat mitzvah celebrations, etc., must be

kosher.

This wine policy is independent of the Kashrut policy and applies to both kosher and dairy/parve areas identified in the Kashrut policy. For example, Basketfest (a secular event) held in the social hall can serve non-kosher wine.