

Monday, Mar. 213^h

Common Kosher Kitchen Issues

Outline & Source Sheet

<p>Course Content:</p> <ol style="list-style-type: none"> 1 Achilah b'Kedusha (Consecrated Consumption) 2 Kosher Concepts and Food 3 What is a Kosher kitchen? 4 Kashering Your Kitchen 5 Common Kosher Kitchen Issues 6 Cooking for Shabbat 7 Pesach – Chag Kasher v'sameach 	<p>In these classes, we are going to learn and discuss Kashrut from an Orthodox perspective and we will be discussing kashrut in terms of CBT's congregational standards. In developing this course, I have met with Rabbi Allouche and asked him about where CBT as a community holds. I will take any questions regarding community standards to Rabbi and bring an answer back to the class.</p>
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Common Kosher Kitchen Issues

The Yomo Boys: Ben Yomo & Aino Ben Yomo
Oven Concerns
The Stove Top
Microwave
Issues with Utinsels
Kli Rishon and Kli Sheni

Dairy Ladle Inserted into a Meat Pot w/Meat Food
Dairy Ladle Inserted into a Meat Pot w/Parve Food
Issues with Utensils

The Yomo Boys: Ben Yomo & Aino Ben Yomo

Shulchan Aruch Yoreh De'ah 103:5

Any pot which is not ben yomo is considered [that] its taste is detrimental and it is does not make forbidden [food cooked in it]. And it is called "ben yomo" all time that it has not sat from one moment to another moment that the forbidden thing was cooked in it, and once "from one moment to another moment that the forbidden thing was cooked in it" has passed [i.e. it has sat for 24 hours since the forbidden food was cooked in it] it is not called ben yomo. And if one cooked in it when it was not ben yomo, the cooked food is permissible for this will be a "giving a detrimental flavor" and this is [only] that [the pot] is rinsed such that there isn't any residue on the inside, and if one did not rinse it, it makes things [cooked in it] forbidden and this is like a piece of forbidden [food] that is not detrimental. And there are those who allow even [the food that] one cooked in it before rinsing it. NOTE: And if there are 60 against that which was stuck to its inside, everyone [agrees that this is] permissible from when the pot is not ben yomo. And this is how one acts.

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Oven Concerns

Meat and dairy in the oven

Rambam Ma'achalot Assurot - Chapter 15:33

One should not roast ritually slaughtered meat with the meat of a *nevelah* or the meat of a non-kosher species in one oven, even though they do not touch each other. If one roasted them together, [the kosher meat] is permitted. [This applies] even if the forbidden meat was very succulent and the permitted meat was lean. For an aroma does not cause a substance to become forbidden; only the flavor of a forbidden substance does.

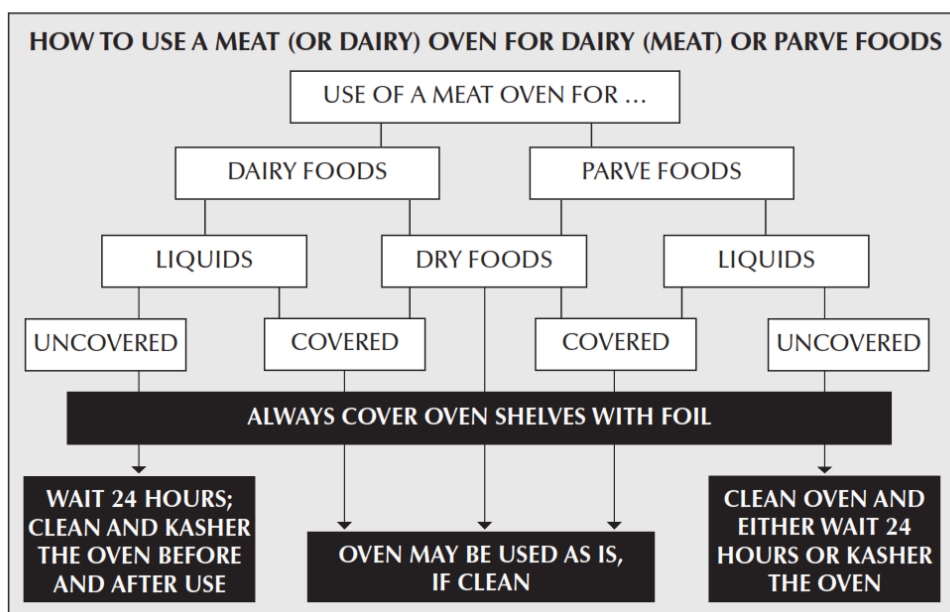
Quoted in the Shulchan Aruch Yoreh De'ah 108:1

לג אין צולין בשר
שחוטה עם בשר נבלה
או בהמה טמאה בתנור
אחד ואף על פי שאין
נוגעין זה בזה ואם צלאן
ה"ז מותר ואפילו היתה
האסורה שמנה הרבה
והמותרת רזה שהריח
אינו אוסר ואינו אוסר
אלא טעמו של איסור:

The issue of aroma: ריחא, reicha

The problem of steam: זעה, zei'ah

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Oven Concerns

If used for both
meat and dairy:

Place foil on
bottom of oven

Use racks only for
meat or dairy

Place foil on racks
when using other

Always clean any
food residue from
oven before
cooking other
food.

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Microwave Ovens (Dairy and Meat Use) (Kosher Kitchen p. 186-7)

To use one microwave for both should do so in the following manner:

The oven must be clean of any food residue from previous use of the other type. The area of the vents must be cleaned.

One should not place meat and dairy dishes on the same surface. Separate glass plates should be placed under meat and dairy dishes.

All foods should be covered, either with a layer of plastic wrap or with a plate over the dish. Alternatively, one places all foods into one of two large plastic microwave containers: one meat and one dairy. If necessary, one may puncture the covers with tiny holes to permit excess steam to escape.

One who needs to use the microwave in a motel room should kasher it as described above, cover the turntable with a paper or plastic plate and put all foods into two plastic bags with their openings in opposite directions. The bags should be left open a bit.

Stove Tops - Practical Guidelines (Kosher Kitchen p. 193)

Using one stovetop for both meat and dairy

When cooking meat and dairy on a stovetop, one must be careful that meat and dairy pots do not touch each other. If the pots do touch and the area of contact is damp, a Rav should be consulted.

One should never cook meat and dairy in open pots in close proximity to each other.

It is preferable that the pots be covered to avoid splattering. If splattering does occur, a Rav should be consulted.

The pots should be placed so that steam from one type cannot reach a pot of the other type.

Common practice is to use the same stove grates for both meat and dairy.

Spices – Spices should be poured into the hand and then put into the food to avoid steam being absorbed by the spices.

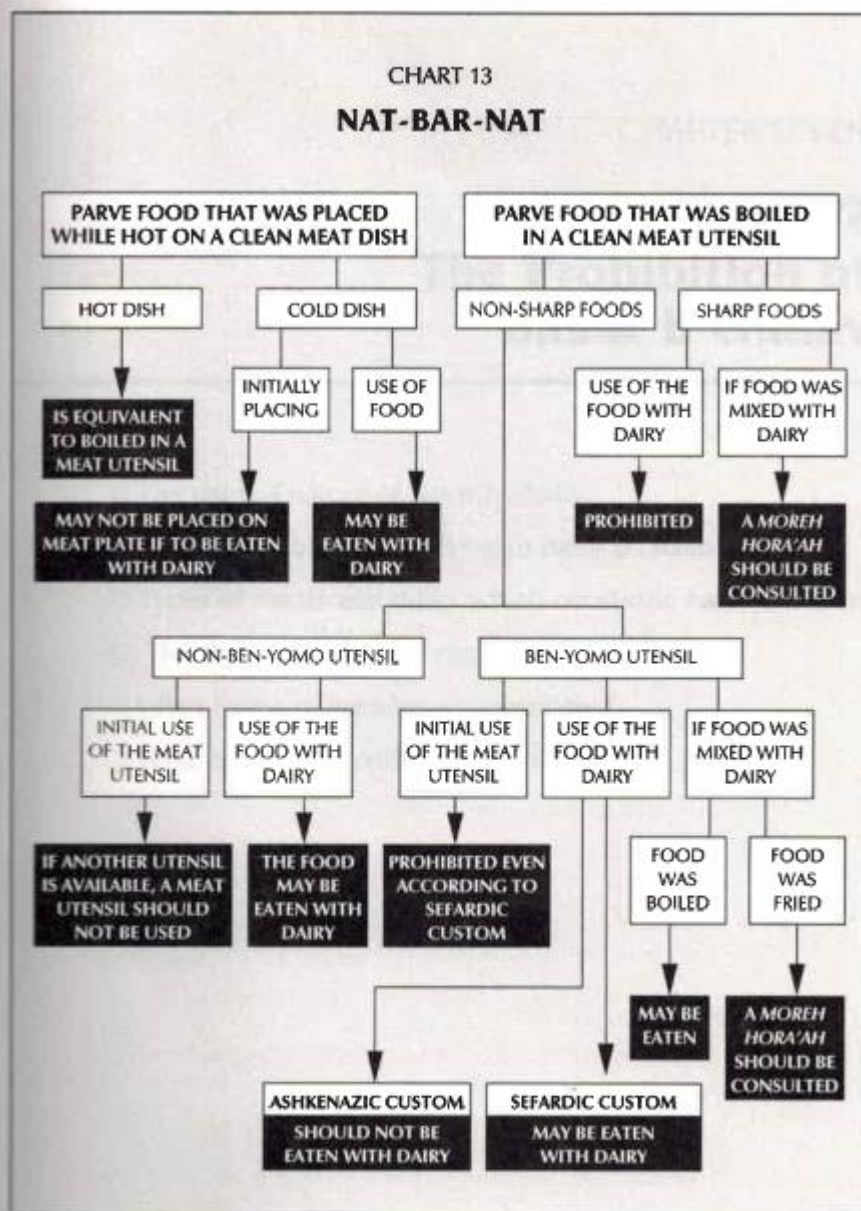
Pots, pans, and utensils should not be hung across the top of the stove because of the problem of ze'ah.

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CHART 13
NAT-BAR-NAT



Issues with Utensils

**Nat Bar Nat – Nosain Taam Bar
Nosain Taam**

A secondary infusion of taste.

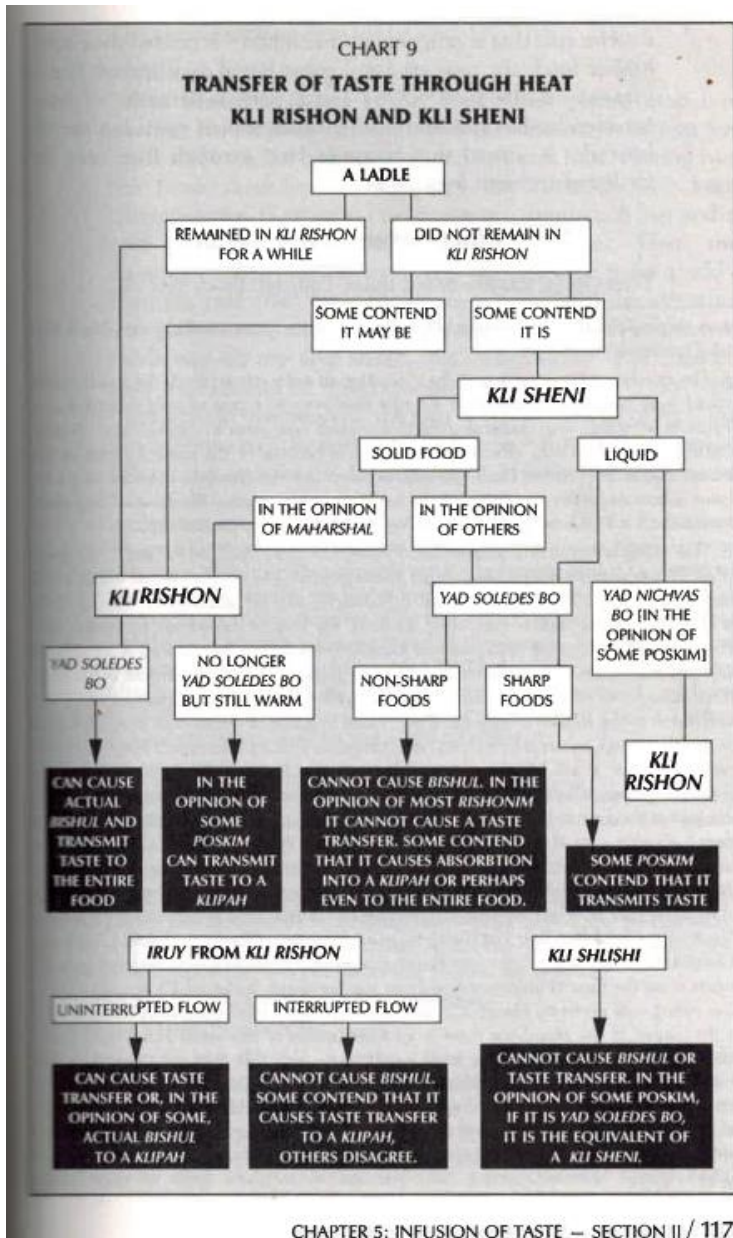
The chart shows parve food boiled in a clean meat utensil. The same would apply for a parve food boiled in a clean milk utensil. You would have to substitute dairy for meat.

Heat and moisture are usually required to transfer taste.

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**Kli Rishon and Kli Sheni:**

Kli Rishon = First vessel, on the fire, or hot off the fire.

Kli Sheni = Second vessel, cannot be on the fire.

Kli Shelishi = Third vessel. Normally, liquids from a kli shelishi cannot cook.

Yad Soledes bo = Hot enough for you to withdraw your hand. Varying opinions of 110 to 160 degrees.

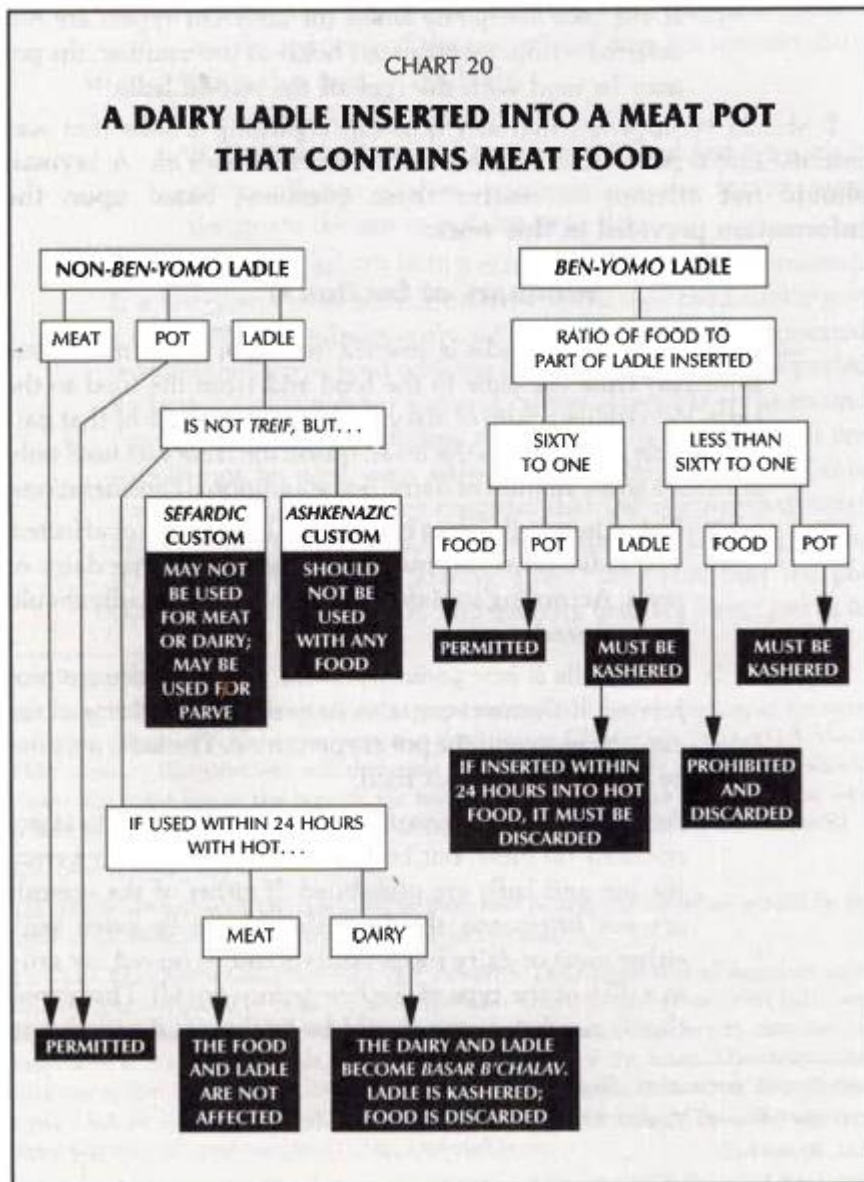
Yad Nachvas bo = water in a kli sheni that is hot enough to scald. Usually makes the kli sheni assume the status of a kli rishon.

K'dai Klipa – A peal's worth. The tiniest removable surface.

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**Dairy Ladle Inserted into a Meat Pot that contains meat food.**

Rules apply in reverse for a meat ladle inserted into a dairy pot with dairy food.

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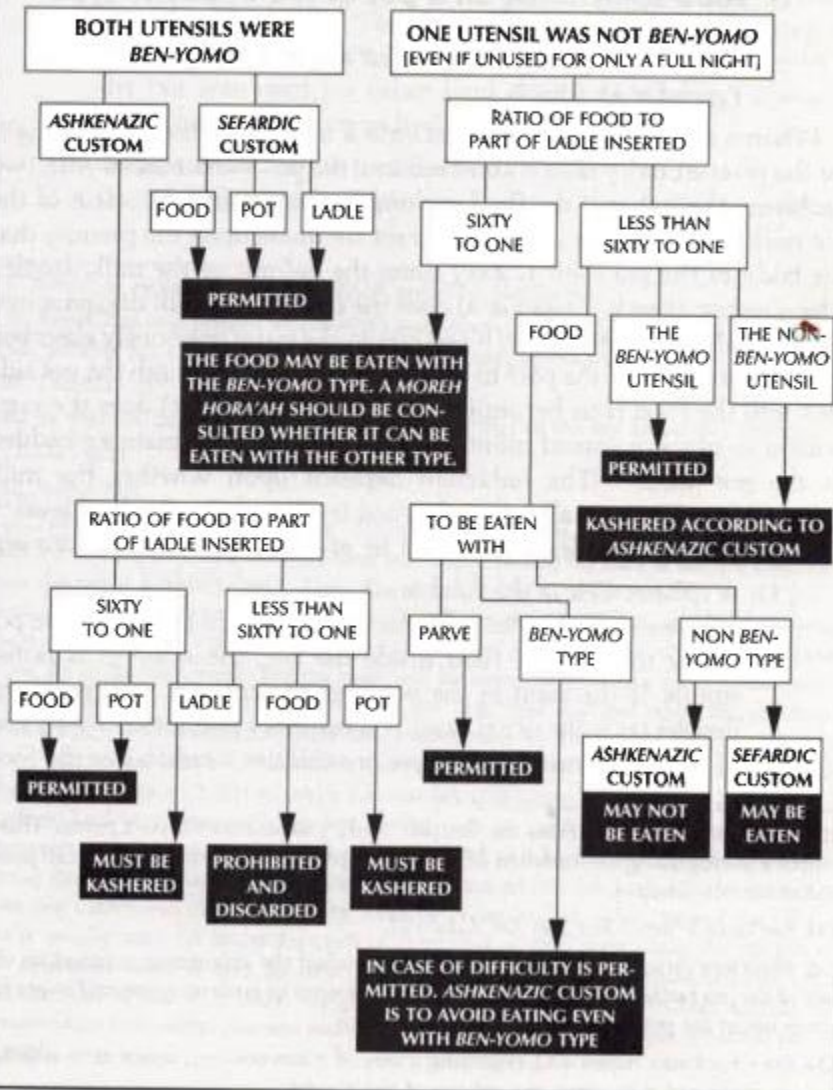
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Dairy Ladle Inserted into a Meat Pot that contains parve food.

Rules apply in reverse for a meat ladle inserted into a dairy pot that contains parve food.

CHART 21

A DAIRY LADLE INSERTED INTO A MEAT POT THAT CONTAINS PARVE FOOD

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Liquid poured from a hot utensil

Chart is self-explanatory

Where the chart says preferably kashered you should check with the Rabbi. In most cases the dish will have to be kashered.

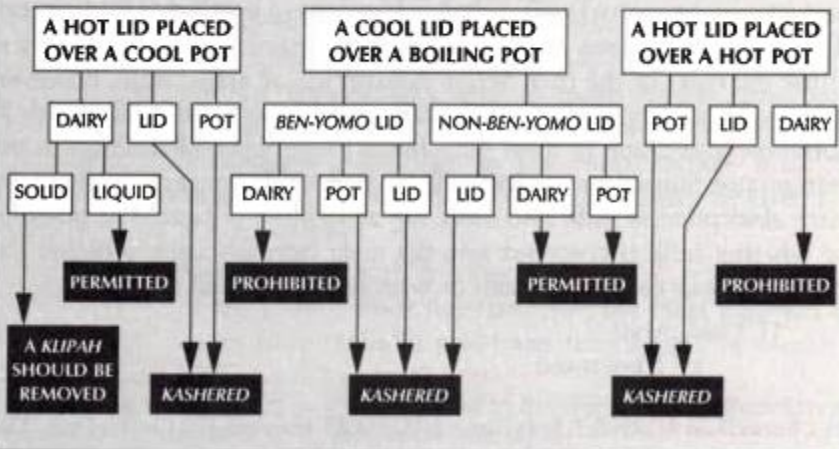
CHART 19

LIQUID POURED FROM A HOT UTENSIL

HOT WATER POURED FROM A	ONTO A MEAT DISH	ONTO A DAIRY DISH	ONTO MEAT AND DAIRY DISHES
BEN-YOMO NON-KOSHER POT	MUST BE KASHERED	MUST BE KASHERED	MUST BE KASHERED
BEN-YOMO CLEAN MEAT POT	OK	PREFERABLY KASHERED	MUST BE KASHERED
BEN-YOMO CLEAN DAIRY POT	PREFERABLY KASHERED	OK	MUST BE KASHERED
SOILED MEAT POT	OK	MUST BE KASHERED	MUST BE KASHERED
SOILED DAIRY POT	MUST BE KASHERED	OK	MUST BE KASHERED
PARVE POT	OK	OK	MUST BE KASHERED

CHAPTER 11: COMMON BASAR B'CHALAV PROBLEMS — SECTION F / 281

CHART 18

A MEAT LID PLACED OVER A DAIRY POT**Meat lid placed on a dairy pot**

Rules apply in reverse for a dairy lid placed on a meat pot.

Hot Pots that touch one another.

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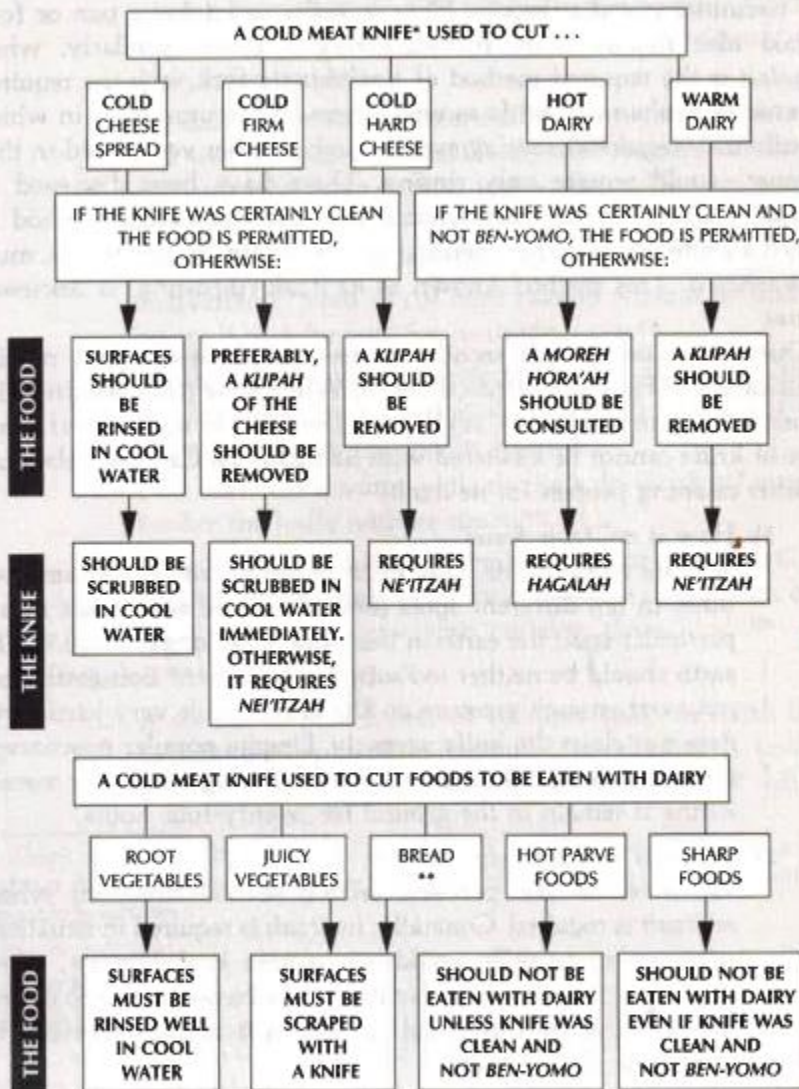
Outline & Source Sheet

Foods cut with a cold meat knife

The rules apply in reverse for foods cut with a cold dairy knife when cutting meat.

Ne'itzah Barkaka is the process of stabbing the knife into the ground ten times, each time in a different spot. For Ne'itzah to work the knife must be smooth with no pits or serrations.

CHART 22
FOODS CUT WITH A COLD MEAT KNIFE



* A meat knife is assumed to retain food residue on its surface even if unused for the previous 24 hours.

** One should not use a meat knife to cut bread for a dairy meal unless ne'itzah is done beforehand. Common custom is to not rely even on ne'itzah to cut bread for a dairy meal with a meat knife.

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Do you have questions:

If you ever have a question about kashering, a Hechure, the status of a utensil or food because of a mistake or just a general question, contact the Rabbi. Also, remember, when the Rabbi gives you a decision regarding a situation, assume it is specific for your particular situation unless you know his answer applies to the situation in general.

Hechures

<http://kosherquest.org/kosher-symbols/>

<http://www.cor.ca/>



Online Resources	<p>Kosher Information: http://www.star-k.org/resources</p> <p>Hechsure Checking: http://kosherquest.org/kosher-symbols/</p> <p>Kosher Basics: http://www.chabad.org/library/article_cdo/aid/134483/jewish/Kosher-Basics.htm</p> <p>Kosher Categories: http://www.chabad.org/library/article_cdo/aid/82658/jewish/Meat-Dairy-and-Pareve.htm</p> <p>The Kosher Kitchen: http://www.chabad.org/library/article_cdo/aid/134484/jewish/The-Kosher-Kitchen.htm</p> <p>Kosher Kitchen Book Sample PDF: https://www.google.com/url?sa=t&rct=j&q=&esrc=s&source=web&cd=3&cad=rja&uact=8&ved=0ahUKEwi33LvLINLSAhUkIQLKHZr8DPAQFgggMAI&url=https%3A%2F%2Fartscroll.files.wordpress.com%2F2015%2F01%2Fweekly-download-the-kosher-kitchen.pdf&usg=AFQjCNGx5WeS9_VK8qnNimms7EeA4ijoVQ&sig2=M_ptyyTpCkESo6K886IVZA </p>
Reference Material:	<p>The Laws of Kashrus: A comprehensive exposition of their underlying concepts and applications: Author: Rabbi Binyomin Forst</p> <p>The Pentateuch, Translation and Commentary; שומת Esodus ויקרא, Leviticus 1, and דברים Deuteronomy Author: Rabbi Samson Raphael Hirsch</p> <p>How To Run A Traditional Jewish Household: Author: Rebbetzin Blu Greenberg</p>