

Monday, Feb. 28<sup>th</sup>

What is a Kosher kitchen?

## Outline &amp; Source Sheet

<p><b>Course Content:</b></p> <ol style="list-style-type: none"> <li><del>1 Achilah b'Kedusha (Consecrated Consumption)</del></li> <li><del>2 Kosher Concepts and Food</del></li> <li><b>3 What is a Kosher kitchen?</b></li> <li>4 Kashering Your Kitchen</li> <li>5 Common Kitchen Kosher Issues</li> <li>6 Cooking for Shabbat</li> <li>7 Pesach – Chag Kasher v'sameach</li> </ol>	<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 Alouche 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>
--	--

## What is a Kosher kitchen?

**A) Meat & Dairy (Basar v'Chalev בהר וכלב)**

- a. Torah Prohibition
- b. For Kids Only
- c. Cooking - Derek Bishel
- d. Eating
- e. Benefits, not!

**B) Kashering Concepts**

- a. What is kashering
- b. What requires kashering
- c. What can't be kashered

**C) Kashering**

- a. Hagalah
- b. Irui
- c. Libun Kal
- d. Libun Gomur
- e. Iruiy Gimel Yamim

**D) The Kitchen**

- a. Sinks
- b. Countertops
- c. Appliances
- d. Pots & Pans
- e. Utensils
- f. Barbeque Equipment
- g. Cleaning Supplies

**E) Dinning In**

- a. Dishes
- b. Silverware
- c. Designations
- d. The table
- e. Linens

**F) Getting ready...**

- a. Plan
- b. Make a date with the Rabbi
- c. Work

**G) Tovelling**

Monday, Feb. 28<sup>th</sup>

What is a Kosher kitchen?

## Outline &amp; Source Sheet

## What is a Kosher kitchen?

### Meat & Milk (Basar v'Chalev בשר וכלב)

#### Shulchan Aruch, Yoreh De'ah 87:1

It is written in the Torah: "you will not cook a kid in the milk of its mother" three times (Exodus 23:19; Exodus 34:26; Deuteronomy 14:21); **once for the prohibition of cooking, once for the prohibition of eating, and once for the prohibition of receiving benefit** [from the cooked meat and milk products]. The prohibition of eating is presented in the language of cooking, to say that **there is no prohibition from the Torah [in regard to meat and milk] unless it is in a manner of cooking, but rabbinically it [the mixture of meat and milk] is forbidden in every way.** All meat and milk [mixtures] that are not forbidden from the Torah are permitted to benefit from.

#### Shulchan Aruch, Yoreh De'ah 87:2

[The word] "kid", is not specific, it is the same rule with ox, sheep and goat. There is no difference if it is the milk of the mother, or of another [domesticated] animal. Rather, the verse refers to the common case.

#### Shulchan Aruch, Yoreh De'ah 88:1

Even the meat of a wild animal or a bird (chicken) is forbidden by halacha (to bring up) to the same table that people are eating cheese on. This is to prevent eating them together. However, you can place them side by side on the same table that you prepare them on.

(Note: Wild animal is used to reference all meat, kosher or not. And, it is preferable to prepare meat and dairy on different counters. This was written for a time when kitchens were much smaller than today.)

#### Shulchan Aruch, Yoreh De'ah 89:1

If a person ate meat, even if it was a chaia or ohf, do not eat cheese afterwards until you wait 6 hours. Even if one waited this amount of time if you found meat between your teeth, you must remove it. Even if one only chews the meat for a child, he must wait.

Monday, Feb. 28<sup>th</sup>

What is a Kosher kitchen?

## Outline &amp; Source Sheet

**Kashering Concepts**

Anything used for the preparation or consumption of food must be rendered fit for use. In the broadest sense this is what koshering or kashering is about. Just as we are commanded to separate ourselves, to become a Holy people, we are required to separate and elevate the things we use to prepare and eat food.

**Bamidbar (Numbers) 31:21 – 23**

21) Eleazar the priest said to the troops who had taken part in the fighting, "This is the ritual law that the LORD has enjoined upon Moses: 22) Gold and silver, copper, iron, tin, and lead— 23) any article that can withstand fire—these you shall pass through fire and they shall be clean, except that they must be cleansed with water of lustration; and anything that cannot withstand fire you must pass through water.

**Avodah Zarah 75b**

MISHNAH. IF [AN ISRAELITE] PURCHASES COOKING-UTENSILS FROM A HEATHEN, THOSE WHICH ARE CUSTOMARILY CLEANSED BY IMMERSION HE MUST IMMERSE, BY SCALDING HE MUST SCALD, BY MAKING WHITE-HOT IN THE FIRE HE MUST MAKE WHITE-HOT IN THE FIRE. A SPIT AND GRILL MUST BE MADE WHITE-HOT, BUT A KNIFE MAY BE POLISHED AND IS THEN RITUALLY CLEAN.

**Shulchan Arukh, Orach Chayim 451:54**

Objects used on the fire, like skewers and gridirons and similar things, need to be made white-hot (libun). Libun is such that there are sparks on them. Rem"a: Some are lenient if it is hot such that straw burns on it from the outside (Mordechai the end of Avoda Zara and Hagahot Maimoni chapter 17 from the Laws of Forbidden Foods). We follow the first opinion for everything that requires libun, but for something that needs scouring but has cracks or we are stringent to make it white-hot, it is sufficient to do this lesser libun. A tripod needs libun (Mahari"l).

**Shulchan Arukh, Orach Chayim 451:5**

Objects that were used with hot food should be kashered according to their use. If they are used with a first container, like a spoon that was used in the pot, they must be kashered in a first container. If they are used in a second container, they must be kashered in a second container. For an object that was used when pouring from a first container, it is not sufficient to kosher it in a second container; rather, it must be poured on from a first container. Rem"a: All objects that have cracks or crevices or rust inside them such that it is not possible to pick at them and remove them require libun where they have cracks or rust (Rashba in a responsa).

Akiva ben Avraham

[akiva@meira-akiva.com](mailto:akiva@meira-akiva.com)[www.meira-akiva.com](http://www.meira-akiva.com)

Monday, Feb. 28<sup>th</sup>

What is a Kosher kitchen?

## Outline &amp; Source Sheet

**Cleaning****Hagalah:** Immersion in Boiling**Iruy:** Pouring boiling water over...**Libun Kal** Heating Metal So That Paper Will Burn On The Other Side Of The Heated Utensil**Libun Gomur** Heating Metal To A Glow**Iruiy Gimel Yamim** Using Cold Water to kasher**Kashering****The Kitchen**

Sinks

Countertops

Appliances

Pots &amp; Pans

Utensils

Barbeque Equipment

Cleaning Supplies

**Dinning In**

Dishes

Silverware

Designations – Meat, Dairy, or Parve?

The table

Linens

**Getting ready...**

Plan

Make a date with the Rabbi

Work

Monday, Feb. 28<sup>th</sup>

What is a Kosher kitchen?

## Outline &amp; Source Sheet

## Tovelling

**Shulchan Aruch, Yoreh De'ah 120:1**

One who acquires from an idol worshipper a meal vessel of metal or glass or vessels or covered in lead from the inside - even though they are new one must dunk them in a mikvah or a stream that is forty se'ot. GLOSS: There are those who says that vessels that are covered in lead even on the inside are dunked in a mikvah without a blessing, and this is how we act.

**"A Hedge of Roses", Rabbi Norman Lamm:**

"... taharah or purification is a reversal of the process of tum'ah. Just as tumah implies death, teharah implies life. And it is the mikvah, above all, that symbolizes the affirmation of life. For it is water that is the most potent symbol of life. "and the spirit of God hovered above the face of the water" (Gen 1:2). Fresh water is itself called, in hebrew, mayyim hayyim, "living water". The Torah teaches that water covered the face of the entire earth and was the most abundant prominent substance in the world until god separated the waters (Gen. 1:2,6)... Without water, life cannot be sustained. (Lamm, p. 84-85, 1987).

**Blessing before Tovelling**

Before immersing the vessel, one should recite the blessing: Baruch atah Hashem Elokeno Melach ha'olam asher kidshanu b'miltzvatov vitzivano al tevilat keli [or kelim for more than one vessel]. The English translation is: Blessed are You, L-rd our G-d, King of the Universe, Who has sanctified us with His commandments, and commanded us concerning the immersion of a vessel [or vessels].

**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.



# A Step-by-Step Guide To Koshering Your Kitchen

## Step One: Countertops and Sinks

Clean all surfaces before *koshering*. Wait 24 hours from last use with hot or warm<sup>1</sup> food or liquid. Boil water in a pot or kettle with wide opening and pour the heated water over a hot stone or hot piece of metal so that it's boiling over the countertops and sink. If the counter just had a splatter of non-*kosher*, or milk or meat liquids on the opposite type counter, it is sufficient to *kosher* it without a hot stone. Do each sink or countertop like this. Refer to the Lessons to see what type of surfaces may be *koshered* in this manner. For surfaces that cannot be *koshered*, avoid placing any hot, warm or cold food directly onto the surface. Additionally, a sink can filled with hot water and brought to a boil with a commercial immersion heater and then put in a hot stone to make it go over the rims. For sinks that cannot be *koshered*, use inserts or racks. **Note:** One may use water boiled in a meaty pot for *koshering* a milky sink or vice versa if they were not used for hot in the last 24 hours.

## Step Two (I): Stovetops

For stovetop surfaces made from materials that can be *koshered* such as stainless steel, follow same directions as in Step 1. *Koshering* is only practical if the stovetop will be designated exclusively for meat or milk use. Otherwise just clean it with soap and water. Do not eat any hot or warm food that falls onto this surface within 24 hours of the non-*kosher* (*treif*) use, as it still remains not *kosher*, or within 24hours of meat or milk if the opposite type of food fell on it.

## Step Two (II): Ovens, Oven Racks and Grates

Clean the Oven as best you can using a caustic cleaner (e. g. Easy Off®). Turn the heat onto the highest setting for two hours. This works even for oven surfaces of materials that cannot be *koshered*. Oven Racks should be cleaned in the same manner and *koshered* in the oven at the same time. The grates should be *koshered* by placing a few layers of heavy duty aluminum foil or a blech over each grate and putting the burners on for about 10 - 15 minutes. Each burner should be done individually as this method produces intense heat and may ruin some surfaces. Alternatively, a pot can be placed on the entire grate instead of the foil. There should be water in the pot to prevent the pot from getting scorched Stovetops with electric coils need to be turned on until they get red hot. If the coils are defective and do not get red hot, consult a Rabbi.

## Step Two (III): Self Cleaning Ovens – Small Pots are like Step 4

For self cleaning ovens, running it through its cycle will *kosher* any racks trays or pans even if they are not cleaned beforehand.

## Step Three (I): Large Pots

Fill the pot to the top with water and bring to a boil. While you are waiting for the pot to boil heat a stone or piece of metal. While the pot is boiling take the hot stone or piece of metal with pliers or tongs and drop it into the pot. This will cause it to overflow thus *koshering* the top rim of the pot.

## Step Three (II): Frying Pans

Frying pans made of materials that can withstand intense heat can be *koshered* by torching or placing into a self cleaning oven. Those that will get ruined by the intense heat cannot be *koshered*, such as frying pans with non-stick surfaces.

## Step Four: The Silverware

For cutlery made of material that can be *koshered*, clean thoroughly and wait 24 from last use with hot or warm before *koshering*. Dip each piece into a pot of boiling hot water. Make sure the water remains boiling for the entire process. Rinse each piece under cold water immediately after *koshering*. If a meaty or milky pot is used for the opposite types, one may *kosher* a few pieces of silverware at the same time making sure that the boiling hot water to surrounds each piece entirely.

## Step Five: Microwave

If microwave was used for both milk and meat, clean it thoroughly and do not use the microwave for 24 hours prior to *koshering*. Boil a glass of water for several minutes in the microwave until it gets all steamed up. Now refill the water and move the glass to another spot repeating the process. Wipe the microwave clean and designate for use of either dairy or meat. If one wants to use it occasionally for the other kind, it should be double wrapped so that no steam escapes into the oven. If the wrappers pop open ask your Rabbi what the status of the food is.

## Step Six: The Dishwasher

Determine with the help of a Rabbi that is familiar with the different brands and types of dishwashers. Some can be *koshered* right away while others cannot be *koshered* until after 12 months or not at all. It will be helpful if you can determine what material the liner is made of and whether the dishwasher has the option of heating its own water. After the Rabbi determines that it can be *koshered*, thoroughly clean the entire dishwasher including the racks and drains. Wait at least 24 hours from last use. Run the machine through a cycle using dishwasher detergent. Now *kosher* the dishwasher by running it through the cycle with fresh clean water. Designate it for milk or meat and use. Refer to Lessons for other details.

## Step Seven: Food Processor

If it was used for hot or warm food, take it apart, clean the blades and proceed to *kosher* the blades in boiling hot water. If the container is of material that can be *koshered*, follow the same procedure for *koshering*.

## Step Eight: Toaster Oven

Follow the same procedure as for a regular non self cleaning big oven. The racks will need to be *koshered* with a strong torching (i.e. as when put through a self cleaning cycle in the oven). This may ruin or discolor the racks.

## Step Nine: Kitchen containers that are not used with hot foods

Requires only to be washed with COLD water and soap. If there is a chance that they were used with hot or warm foods, washed with hot or warm water, or a non-*kosher* liquid was stored in it for 24 hours, then follow Step Four. One must pay attention to what the container is made of. For example, some people have a custom not to *kosher* cheres (clay) utensils even though they were only used for cold food since this type of utensil absorbs taste easily.

## Step Ten (I): Fridge, Freezer and Dining Room Tables

Clean thoroughly using soap and water. A dining room table that was used for non- *kosher* foods should only be used when covered.

## Step Ten (II): Formica® Table Tops or Countertops

Some *Halachic* authorities maintain that one can *kosher* such surfaces. One should clean them with a strong cleaner and *kosher* by pouring boiling hot water over a hot stone or piece of metal on the tabletop or countertop.

## Step Eleven: T'vilas Kalim

After you have *koshered* your kitchen, take any utensils purchased from someone not Jewish and immerse them in a Ritual Bath – *Mikvah*. The same applies for items manufactured by people that are not Jewish even when purchased from a Jew.

1. Approximately 109°-110°F (this applies to all references of "warm" in this guide).