

KITCHEN KASHRUT-GENERAL GUIDELINES

As a Conservative Jewish congregation we endeavor to maintain standards of kashrut in our synagogue kitchen that are consistent with the Conservative movement. If you have special questions, you can always go on the Internet. There is a link on the USCJ.org website: Commitment and Observations/Kashrut that is very informative as to Conservative traditions as well as lots of supplemental information when you do a search on: kashrut.

It is important to remember to check any commercially prepared products for the hechshire(mark of kosher certification) showing that the product is kosher. A five page list of hechshires is attached for your convenience.

It is important also that food prepared in a kitchen that is not kosher be prepared with totally separate utensils (knives, bowls, cookware, beaters, pans, etc. never used for non-kosher foods, and washed, dried, and stored separately). Work on a separate cutting surface or one that is covered with paper or a freshly laundered cloth, and serve food on/in glass or new paper or plastic bowls, plates, etc. Used wood, stone, or plastic materials can not be made kosher. Any freshly laundered fabric towel or tablecloth is kosher. According to USCJ guidelines, fresh fruit and produce, canned and frozen fruits and vegetables **which have nothing added**, require no hechshire.

Obviously, mixing of utensils used for meat and milk products is not permissible. Preferably, food items brought from home should be pareve or dairy, unless you are involved in helping with a meal utilizing kosher meat and are using separate kosher utensils for meat. Remember that bread for meat must be **pareve**.

Our kitchen has separate utensils in separate areas for meat (fleshig) use, marked with green, and dairy (milchig) use, marked with yellow. White indicates items that are pareve (neither meat or milk products). There are numerous items for cooking/baking/serving in the Synagogue kitchen, including 2 complete silverware services for 120, one for meat, one for dairy. We also have doilies and some plastic storage bags for your use, along with restaurant size boxes of aluminum foil and saran wrap.

Hosts/hostesses are asked to bring their own supply of plastic utensils and complete papergoods. Those items stored in the closets are purchased for Sisterhood/Synagogue functions. You may bring your own, freshly laundered dishtowels and tablecloth from home. If you use a synagogue dishtowel, you may take it home, launder it with other items, and return it.

Thanks for your help in keeping the synagogue kitchen kosher!!