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CBI Facilities Kashrut Policies

**For Caterers**

**Kashrut Policies Guide**

We are pleased to provide you with Congregation B’nai Israel’s policy on kashrut, the practice of keeping kosher. The following guide will help in the preparation and serving of meals at Congregation B’nai Israel events.

**Kashrut (Dietary Laws)**

The goal of *kashrut* is to make the act of eating as “holy” as it can be. Holiness means to be separate, distinct and elevated. Human beings are different from animals. Animals act whenever and wherever they want. To be a Jew means to take an essentially animalistic urge, such as eating, and elevate it to a level of sanctity- *kedusha*. We elevate eating by emphasizing the value of life. Eating meat is a moral compromise. In the Garden of Eden, Adam and Eve were to eat only the vegetation of the garden. Noah received permission to kill and eat animals for food as a concession to human weakness *(Genesis 9:3).* By limiting the kinds of animals we eat, the *kashrut* laws remind us that meat-eating is a moral compromise. Similarly, not mixing meat and dairy symbolically underscores the fact that life, which is reflected in the mother's milk, is not to be eaten with meat - the symbol of death. Finally, when an animal is slaughtered, it must be done in as painless a manner as possible.

Within the Conservative Movement, rulings on *kashrut* have continued to evolve. The policies of Congregation B’nai Israel are consistent with the rulings of the Movement and may be revised by our clergy from time to time.

**General Principles of Kashrut**

*Kashrut* divides all foods into three categories; *milchig* (dairy), *fleischig* (meat), and *pareve* (neither dairy nor meat). Meat and dairy foods may not be cooked or eaten together. The separation of milk and meat is derived from the biblical command (Ex. 24:36) against cooking a lamb in its mother’s milk. This commandment teaches us that Judaism requires a recognition and sensitivity that the animals we eat are living creatures, created by God. We show this sensitivity by refraining from eating any animals (land animals) with milk, the source of nourishment and life. *Pareve* foods such as fish, eggs, fruits, vegetables, and grains may be eaten with either meat or dairy. All **fresh vegetables, fruits** and **unprocessed grains** are kosher and *pareve*. They do not need a *hechsher* (kosher certification). Any prepared foods require a *hechsher* to insure that there are no ingredients that are not kosher. Some common *hechshers* are:

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**\*Note: the letter “K” by itself is NOT necessarily an acceptable *hechsher*. A letter of the alphabet cannot be trademarked as it is not a proprietary “symbol.” A “K” on the package does not always give assurances as to the kosher status of the product.**

**Meat:** Only certain species are permitted (cows, sheep, chicken, etc.) and others (pig, rabbits, etc.) are forbidden. The distinguishing signs of kosher meat are the cloven hoof and the fact that the animal chews its cud. Most fowl is kosher. Additionally, to be considered kosher, the animal must be slaughtered under specific, supervised conditions.

**Dairy:** The Conservative Movement has a number of rulings regarding the *kashrut* of cheeses. B’nai Israel follows the Klein teshuva and allows cheeses that do not have kosher certification, as long as they are manufactured in the United States and Canada. Imported cheeses require certification.

***Pareve*:**

Fish**:** All fish which have scales and fins are kosher. Shellfish are excluded as a group, and and are not kosher. Examples of fish which are not kosher include catfish andshark, neither of which has scales.

Eggs**:** Eggs from a kosher animal are kosher, unless a spot of blood is found in the egg (on the yolk or in the egg white).

**Wine:** Wine must be kosher certified.

The principle of separating meat and dairy applies to all utensils used in preparation and consumption of food. To simplify the separation of meat and dairy, we have completely separate kitchens that are used for meat meals and dairy meals. *Pareve* food may be prepared, cooked, or served with either meat or dairy utensils; however, *pareve* food prepared with meat utensils should not be served on dairy plates.

**Facilities Policy Guide**

**Kashrut Supervision**

Our synagogue’s *mashgiach* is our Kitchen Supervisor, Karen McQuade. The *mashgiach* is the person who supervises all Kashrut in the building and approves all food at all events on premises or associated with the synagogue. Karen works under the guidance of our clergy, Cantor Ivor Lichterman.

**Guidelines for Events at Congregation B’nai Israel**

Our building has separate kitchens– one for dairy and one for meat. All events in the synagogue, which require the use of our synagogue kitchens (even when using an outside approved kosher caterer) can be dairy or pareve (vegan) or meat. All caterers must be approved by our clergy, Cantor Ivor Lichterman.

**Congregation B’nai Israel Kitchen and Shabbat Rules and Guidelines**

1. The keys to the kitchen cabinets will be kept by the Kitchen Supervisor, Karen McQuade. No one may prepare food in the main kitchen without supervision of our Kitchen Supervisor.

2. All food preparation must be done on site or in a certified kosher kitchen as approved by Cantor Lichterman. No cooked foods may be brought in from outside unless it is prepared in an approved certified kosher kitchen. **IT IS NOT PERMISSIBLE FOR FOOD TO BE BROUGHT FROM HOME!**

3. Food brought into the Congregation B’nai Israel kitchen will be checked by our synagogue’s Kitchen Supervisor, Karen McQuade. If there are any questions, our clergy, Cantor Ivor Lichterman, will decide if the food is permitted in the building.

*A.* All prepared foods require a *hechsher* (a symbol noted on the item stating that it is kosher – see page 2).

*B.* All wine requires a *hechsher.*

*C.* Cheese does NOT require a *hechsher* if manufactured in the US or Canada*.*

*D.* Baked goods must come from an approved bakery or have an appropriate *hechsher.*

4. Only one kind of meal – dairy or meat – is to be prepared at a time in any given work area. Set-up, plating and lay-out for presentation or serving are part of preparing the meal.

5. Dairy and meat utensils shall be kept absolutely separate. Kitchen scheduling must be pre-arranged so that dairy and meat meals will not be prepared at the same time. In addition, all sinks, counters, food preparation spaces, and microwaves must be cleaned per instruction of the Kitchen Supervisor between meat and dairy preparation.

6. No cooking may be done on Shabbat. However, if food is already cooked, it is permissible to reheat such food. Food can be placed and warmed in the oven or food warmer on Shabbat. The oven temperature is not to exceed 180F degrees. If it does, that constitutes re-cooking, which is forbidden on Shabbat. If precooked food will need to be heated, the Kitchen Supervisor must be notified at least 48 hours ahead of time so arrangements can be made to have the ovens turned on. The grill cannot be used on Shabbat and Holidays.

7. All food left in the kitchen after your event must be labeled with your name and removed no later than 4 PM on the second synagogue business day after your event. Any food remaining after that time will be disposed of.

8. Nothing may be attached, taped, etc. to the walls.

9. No commercial deliveries are permitted on Shabbat and Holidays. This includes, but is not limited to balloons, flowers, and bagels/bakery products. This means, for example, that bagels must be purchased and brought into the building on Friday by 3:00 pm.

10. **No person is permitted to carry anything in or out of the building on Shabbat. This includes all hired help, staff, Jews and non-Jews.** Exceptions are considered on an ad hoc basis by our clergy.

11. Baked goods may only be supplied by a bakery approved by Cantor Lichterman, or hechshered commercial products. The exception is baked goods prepared with unopened kosher ingredients that are baked in the CBI kitchen.

**Guidelines for Foods Allowed in Kitchen**

Only UNOPENED *hechshered* packaged foods are allowed in the building. If the unopened food/spices are opened and used in our kitchen and then removed from the building, THEY CANNOT BE BROUGHT BACK IN. Approved caterers who cook for multiple events at our synagogue can make arrangements with our Kitchen Supervisor to store spices, etc. in the building for future reuse.

The following products do not require a *hechsher*:

* Eggs
* Fresh vegetables and fruit
* Bagged lettuce or vegetables
* Unflavored dairy creamer
* Milk and pure butter
* Grains, nuts, and rice, as long as they are not flavored, mixed, etc.
* Fresh fish (fins and scales, swordfish is permitted)
* Coffee and tea (Coffee and Tea Urns may be turned on and used for Shabbat)
* Dried fruits
* Most common Sodas, not including flavored seltzer
* All cheeses (US and Canadian only)
* All pure juices, except grape

The following products must have a *hechsher* (when there is a question as to whether the *hechsher* is acceptable or not, please consult the Cantor).

* Non-dairy creamer
* Challah for Hamotzi (blessing over bread)
* Grape juice and Wine
* Powdered drink mixes
* Processed foods (e.g. baked goods, pretzels, candy, crackers, salad dressing, etc.)

Any prepared or processed foods that are not listed should be brought to the Cantor for approval.

**Approved Bakeries & Kosher Stores**

**In Toledo:**

**Eston’s**

6600 W Sylvania Ave., Sylvania, OH 43560 (419)-885-9442

**Barry’s Bagels**

(Unsliced bagels only, and they are to be treated as dairy) – No asiago bagels

**In Detroit:**

**Zemans New York Kosher Bakery**

25258 Greenfield Road, Oak Park, MI 48237 (248) 967-3905

**The Bake Station Kosher Bakery**

30760 Southfield Rd, Southfield, MI 48076 (248) 723-9000

**One Stop Kosher/ The Grove Supermarket**

25155 Greenfield Rd, Southfield, MI 48075 (248) 569-5000

**Harvard Row Kosher Meat**

6221 Orchard Lake Rd, West Bloomfield Township, MI 48322 (248) 539-8806

**In Cleveland:**

Establishments appear on the Cleveland Kosher website: http://www.clevelandkosher.org/establishments

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**Unger’s Kosher Market & Bakery, Inc.**

1831South Taylor Rd., Cleveland Hts., OH 44118(216) 321-7176

**Tibor’s Kosher Meat**

2185 South Green Road, Cleveland, OH 44121 (216) 539-8806

**Boris’ Kosher Meat**

14406 Cedar Road, University Hts., OH 44121 (216) 382-5330