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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.

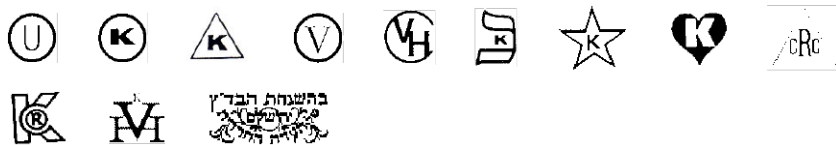
Kashrut (Dietary Laws)

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.

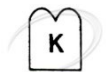
Within the Conservative Movement, rulings on *kashrut* have continued to evolve. The policies of Congregation B'nai Israel are consistent with the rulings of the Movement and may be revised by our clergy from time to time.

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 *hekhsher* (kosher certification). Any prepared foods require a *hekhsher* to insure that there are no ingredients that are not kosher. Some common *hekhshers* are:



The following common *hekhsher* is **NOT** approved for synagogue use:



***Note:** the letter “K” by itself is **NOT** necessarily an acceptable *hekhsher*. 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. **The rabbi must be consulted regarding a plain “K” on the package.**

Meat: Only certain species are permitted (cows, sheep, chicken, etc.) and others (pig, rabbits, etc.) are forbidden. The distinguishing signs of kosher mammal 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, the blood must be removed through salting or broiling, and the animal must be inspected for certain defects/diseases.

Dairy: The Conservative Movement has a number of rulings regarding the *kashrut* of cheeses. In order to accommodate those who follow all views, B'nai Israel does not allow cheeses in our facility unless they are marked with acceptable kosher certification.

Pareve:

Pareve is “neutral”; considered neither dairy nor meat. Some notable cases:

Fish: All fish which have scales *and* fins are kosher. Shellfish are excluded as a group, and are not kosher. Examples of fish which are not kosher include catfish and shark, 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.

Produce of Israel: Fruits and vegetables from Israel must undergo a special “tithing” process unless they are marked as having already been tithed.

Additionally, there are restrictions pertaining to Israeli produce during and soon after a shmittah (Sabbatical) year on the calendar.

The principle of separating meat and dairy applies to all utensils and equipment 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 and vice-versa, and needs to be marked as to how it was prepared.





Facilities Policy Guide

Kashrut Supervision

Our synagogue's *mashgiah* (Kashrut supervisor) is our rabbi. Day-to-day operation are handled by our Kitchen Supervisor, Karen McQuade. The *mashgiah* 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 *mashgiah* and should be the first stop for any questions. More complex questions should be referred to the *mashgiah*/rabbi who has the final say on any Kashrut matter.

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 (neutral) or meat. All caterers must be approved by our clergy, rabbi.

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 and the rabbi/*mashgiah*. No one may prepare food in the main kitchen without supervision of our Kitchen Supervisor and/or *mashgiah*.
2. All food preparation must be done on site or in a certified kosher kitchen as approved by the rabbi. No cooked foods may be brought in from outside unless it is prepared in an approved certified kosher kitchen. **IT IS NOT PERMISSIBLE FOR PREPARED 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 RABBI, will decide if the food is permitted in the building.

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

B. All wine requires a *hekhsher*.

C. Cheese requires a *hekhsher*.

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

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 completely solid food (i.e. no soup or gravies) is already cooked, it is permissible to reheat such food. Food can be placed and warmed in the oven or food warmer on Shabbat so long as it has been turned on in an acceptable way with the rabbi's approval.

Liquids may only be heated on Shabbat to a temperature exceeding that which one could put one's hand on it without having to pull it away due to the heat (again, provided that the oven or warmer has been turned on in an approved way). Urns can be set on timers before Shabbat to sidestep this problem.



If precooked food will need to be heated, the rabbi *and* 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. Cooking rules are much more relaxed for Holidays. Please consult the rabbi.

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 (but not during Shabbat). 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 rabbi.

11. Baked goods may only be supplied by a bakery approved by the rabbi, or hekhshered 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 *hekhshered* 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 *hekhsher*:

- Eggs
- Fresh vegetables and fruit (but they must be cleaned and inspected for insects)
- Bagged lettuce or vegetables (but they must be cleaned and inspected for insects)
- Unflavored dairy creamer
- Milk and pure butter
- Raw grains, nuts, and rice, as long as they are not flavored, roasted, mixed, etc.
- Fresh fish (fins and scales, swordfish is **not** permitted); if pre-cut, it must be done only with a kosher knife
- Coffee and tea (Coffee and Tea Urns may be turned on before Shabbat/Holidays on a timer and used for Shabbat/Holidays)
- Dried fruits (but if processed or have other ingredients, require a *hekhsher*)
- Bottled water including unflavored seltzer with no additives
- All pure (100%) juices with no additives, except ones containing grape

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

- Non-dairy creamer – be aware that many “non-dairy” creamers are actually dairy from a Kashrut perspective – check the label
- Challah and other bread (may also come from an approved bakery)
- All cheeses



- Grape juice and wine
- Powdered drink mixes
- Most common sodas
- 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 rabbi for approval.



Approved Bakeries & Kosher Stores

In Toledo:

At this time, kosher stores and bakeries in Toledo are being reevaluated by Rabbi Marsh. We will post the approved locations after kosher recertification.

In Detroit:

Zemans New York Kosher Bakery

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

The Bake Station Too Kosher Bakery

29581 Orchard Lake Road, Farmington Hills, MI 48334 (248) 262-9000

The Grove Supermarket

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

And other establishments listed here: <https://cordetroit.com/k-cor/retail/shops/>

In Cleveland:

Establishments appear on the Cleveland Kosher website:

<http://www.clevelandkosher.org/establishments>

Unger's Kosher Market & Bakery, Inc.

1831 South 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

The Grove Supermarket

1930 Warrensville Center Rd, South Euclid, OH 44121 (216) 353-6444