



mt. sinai jewish center

OF CONGREGATION MT. SINAI ANSHE EMETH & EMES WOZEDEK OF
WASHINGTON HEIGHTS, INC. and CONGREGATION BETH HILLEL & BETH ISRAEL

135 Bennett Avenue, New York, NY 10040 · (212) 568-1900 · (212) 568-2307 fax
mtsinaishul.com · office@mtsinaishul.com

MSJC Kashrut Guidelines – for the shul's kitchens

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The following guidelines for kashrut standards in the kitchens of Mt. Sinai Jewish Center were adopted from the guidelines prepared by Rabbi Dov Schreier of the kashrus department of the Orthodox Union. These guidelines represent the standards followed by the Orthodox Union and other large, mainstream kashrut organizations.

GENERAL KITCHEN PROCEDURES

Kitchens must be locked whenever not in use.

The access code to enter the kitchen is known by a limited number of people including the rabbi, executive director, President and Kitchen committee members.

Cleaning of the kitchen will only be done when a *shomer mitzvos* is *yotzei v'nichnas*.

Outside food is not to be brought into the facility. **(An exception is made for Sukkot when personal food to be used by individuals may be stored in the Shul kitchen)**

On Sukkot arrangements will be made for warming trays to be used to warm food. Cooking should not be done by individuals in the Shul kitchen

All cooking equipment is to be turned on by a shomer Shabbos only.

All deliveries of food must be supervised to ascertain that the food comes from an approved source and the proper *simanim* are intact. The Shul's executive director will supervise deliveries during the day. Evening deliveries will be supervised by a member of the Kitchen committee or someone they designate who is approved by the rabbi.

For events where food is prepared in the Shul kitchen, the approved caterer will supply a mashgiach to supervise during food preparation and the actual affair. This arrangement will be formalized through a written contract that is to be signed by the caterer and the Shul's executive director.

GENERAL RULES

The following hashgachas are acceptable for use in the Mt. Sinai kitchen: KAJ, Kof-K, OK, OU, and Star-K. Local Vaad supervision of Riverdale Vaad and RCBC is also acceptable.

Any hashgacha not found on this list needs specific approval from the rabbi.

Wines and liquors must all bear acceptable hashgacha and wines' mevushal status must be confirmed. Beverages found on the CRC approved list of liquors may be used in the Shul. However all alcohol consumption must be moderated and the bartender system currently in place for Kiddush should be continued.

No outside food may be brought into an affair unless approved by the rabbi.

All metal and glass *klei seuda* must undergo tevilla.

Keilim may not be borrowed or rented without approval from the appropriate individuals.

Pre-checked vegetables with an approved hashgacha should be used; if these are not available insect prone vegetables are to be checked by an approved mashgiach in accordance with OU guidelines.

All water used for cooking should be filtered to remove copepods. This follows OU guidelines. Water should not be filtered on Shabbos out of concern for merakaid. Filtered water prepared before Shabbos should be used instead.

The upstairs kitchen is designated for fleishig use.

Dairy items are to be kept in the designated cabinet **only**

Whenever dairy is used counter spaces should be covered appropriately

All dairy items heated in the upstairs oven must be double wrapped.

All dairy items cooked on the upstairs range top will have a blech placed on the burners

The sink is to be considered meat and should not be used for washing dairy dishes without a well-marked insert

The refrigerators should be considered meat; dairy items should only be placed on the specially marked shelves within the refrigerator.

All utensils should be clearly marked by color coding or tagging

The downstairs kitchen is designated for fleishig use.

The sink should be considered meat. Dairy dishes should not be washed without a well-marked insert

Whenever dairy is used counter spaces should be covered appropriately

All utensils should be clearly marked by color coding or tagging

KITCHEN SECURITY

Kitchens must be locked whenever not in use. Access to the kitchen is to be limited to Shomer Shabbos individuals only. Consequently, when the custodial staff cleans the kitchen a Shomer Shabbos individual must be present or *yotzai v'nichnas*.

Outside food must not be brought into the kitchen.

Under no circumstances should food be bought or received if any required seals have been opened or tampered with.

SHABBOS GUIDELINES

All deliveries must arrive prior to Shabbos.

All food should be fully cooked before being placed on the blech or in the oven before Shabbos.

All fires must be covered with a blech AND all dials and knobs covered or removed before Shabbos. This applied to dials and knobs of warmers as well.

The heating element of the convection oven will automatically turn off when the oven door is opened. Consequently the convection oven should be turned off before Shabbos. If this is impossible a non-Jew may remove the food on Shabbos.

The warmer may be opened on Shabbos, however it should only be reclosed by a non Jew

Slotted spoons and strainers are not to be used on Shabbos.

Grinders and graters may not be used on Shabbos.

All paper and plastic good should be opened before Shabbos.

Aluminum foil, saran wrap and tablecloths must be cut before Shabbos.

Only instant tea and coffee are to be used on Shabbos.

Water should not be filtered on Shabbos out of concern for merakaid. Filtered water prepared before Shabbos should be used instead.