

Asking a Halachic Authority about Dairy/Meat Errors

The *halachic* category of dairy and meat errors, while extremely complicated, has many conditions for which leniency may be applied. Here are the main points a *halachic* authority (posek) will need to know:

- Was the food or utensil hotter than 120° F (49° C)?
- Had the utensil been used for hot food (over 120° F) within 24 hours?
- How much food was involved?
- What was the relative volume or quantity of the food and utensils? (1/60th of relevant volumes?)
- How much food is normally cooked in the utensils?
- Of what materials are the utensils made?
- Was the food spicy (hot peppers, garlic, onions, lemon...)?
- Was the food needed for Shabbat meals?
- How much does the food cost?