

# KASHRUT: ANIMALS

## KASHRUT: ANIMALS: CONCEPTS: MASORET

### Beheimot Do Not Need Masoret

*Beheimot* (4-legged kosher animals) do not need masoret (tradition passed from previous generations that something was kosher) to be identified as kosher; they just need to have split hooves and to chew their cud.

### Fowl Must Have Masoret

Fowl must have masoret to be identified as kosher.

## KASHRUT: DAIRY

### KASHRUT: COMMON MILK

#### Kashrut: Dairy: Common Milk (Chalav Stam)

For milk to be kosher, it must come from a kosher animal. You may use common milk (milk sold in conventional food stores without any kosher supervision) in the US.

REASON The US government enforces laws that permit only cow's milk to be sold as common milk.

NOTE If a country does not have such laws or does not strictly enforce them, you may not rely on that leniency and may only use milk supervised by Jews (chalav Yisrael).

NOTE Some people drink only chalav Yisrael milk even in the US.

#### Kashrut: Dairy: Chalav Yisrael

Chalav Yisrael is milk or milk products for which the milking was supervised by a religious Jew.

Chalav Yisrael applies to milk, cream, and milk solids/dried milk. The only milk derivatives that are not subject to restrictions of chalav Yisrael are whey and cheese. But they must still be kosher.

NOTE Cooking kosher, non-chalav Yisrael dairy foods does not render the utensil non-kosher, even for someone who only eats chalav Yisrael.

## KASHRUT: CHEESE

#### Kashrut: Cheese: Jew at Time of Rennet

##### Cheese/Gvinas Akum

*Gvinas akum* is cheese which has been made by non-Jews and by rabbinical prohibition is only kosher if a Jew was present during the cheese making OR if a Jew put the rennet into the milk.

NOTE If a Jew owns the milk before processing, a non-Jew can add kosher rennet as long as it can be confirmed that the rennet is kosher, even if no Jew is present during the cheese making.

**Origin of the Problem:** Chazal were concerned that the rennet used to make cheese might be from a non-kosher animal or even from a kosher animal that had not been slaughtered properly. Shulchan aruch says that even cheese curdled by kosher plant enzymes (such as fig branch sap or substances from certain thistle plants) are subject to the takana.

NOTE *Gvinas Akum* is not related to chalav yisrael; they are separate halachot.

NOTE Even rennet-less cheeses need hashgacha (religious supervision), but some non-hard cheeses may be

an exception. Ask a rabbi.

### **Kashrut: Cheese: Microbial Enzymes**

Cheese that is made using even microbial enzymes requires kosher supervision.

## **KASHRUT: DAIRY/MEAT**

### **Kashrut: Dairy/Meat**

See Kashrut: Dairy/Meat Combinations.

## **KASHRUT: EGGS**

### **Kashrut: Eggs: Blood Spots: Unfertilized/Fertilized**

Blood spots even from unfertilized eggs may not be eaten; the custom is not to eat that entire egg. Blood spots in fertilized eggs render the entire egg non-kosher.

### **Kashrut: Eggs: Few or Even Numbers**

You may eat even numbers of food items.

**NOTE** Some people don't cook one or two eggs by themselves, but there is no problem with doing so.

### **Kashrut: Eggs: Hard-Boiling in Non-Kosher Pot**

Do not eat hard-boiled eggs cooked in a non-kosher pot.

## **KASHRUT: FISH**

## **KASHRUT: FISH: BUYING IN NON-KOSHER STORE**

### **To Buy Fresh Kosher Fish in Non-Kosher Store**

To buy fresh kosher fish in a non-kosher store:

- If the fish is whole and has scales, it is kosher and you may buy it as it is.
- If the fish has already been cut, skinned, and/or filleted and there are no non-kosher fish in the store, you may buy it as kosher.
- If you want to have the fish cut, skinned, and/or filleted and there are non-kosher fish in the store, have the counter-person wash off the cutting board and knife with soap and water before preparing the fish and you may buy the fish as kosher.
- If the fish has already been cut (and there are non-kosher fish in the store such that there might have been non-kosher fish oil on the knife or cutting board), just scrape off a tiny layer from the cut surface of the fish.

**NOTE** You may eat a skinned fish that you can positively identify from the flesh as kosher.

**EXAMPLE** ALL salmon are kosher and may be eaten if they can be identified.

**NOTE** You may not rely on the statement of a non-Jewish-owned store that the fish is kosher or is of a variety that you know to be kosher.

## **KASHRUT: FISH: VARIETIES**

### **Conger Eel with Scales**

Conger eel with scales is a kosher fish! It must have a backbone.

## **KASHRUT: FISH: SMOKED**

### **Kashrut: Smoked Fish**

Smoked fish needs supervision due to possibly non-kosher items:

- Brine in which the fish are soaked,
- Hooks from which the fish are hung.

## KASHRUT: FISH/DAIRY

### Kashrut: Fish: Dairy and Fish Together

You may cook and/or eat dairy-containing and fish-containing foods together. Sefardim do not eat dairy and fish together.

## KASHRUT: FISH/MEAT

### Kashrut: Fish: Fish and Meat Together

Do not cook or eat meat-containing and fish-containing foods together:

- After eating fish, you must eat and drink some other food before eating meat-containing food.
- After eating meat-containing food, you must eat and drink some other food before eating fish.

**NOTE** If meat and fish were mixed or cooked together, there is no need to kasher the utensils.

### Kashrut and Worcestershire Sauce

You may use and eat Worcestershire sauce on meat if the fish component is batel ba'shishim (nullified by being less than 1/60th of the total volume).

## KASHRUT: MEAT

## KASHRUT: MEAT: BLOOD

## INTRODUCTION TO BLOOD IN MEAT

### Introduction to Blood in Meat

#### Status of Blood in Meat

Blood is generally forbidden to be eaten. However:

- Blood that has not moved from where it was in the animal before the animal was killed may be eaten--but only if eaten raw.
- Blood in veins and arteries may not be eaten. If meat is cooked with this blood still inside the meat, the meat is non-kosher. (During kosher butchering, the main veins and arteries are removed.)
- Capillary blood is permitted once the animal is dead.
- After meat has been salted, even if pink liquid comes out, the meat is still kosher.

### Kashering Meat by Broiling after Three Days

Normally, meat must be soaked and salted within three days of being slaughtered.

**REASON** The blood may have solidified by then and will not be completely removed by salting. If you were to cook such meat, the blood would move and the meat would become non-kosher.

But, even after three days, you may broil or grill and then EAT the meat, as broiling forces out any blood that will come out. But you may not then COOK it afterward.

**There** is no time limit for broiling the meat and making it kosher if done this way, but consult a rabbi for such cases.

## KASHRUT: MEAT: NON-GLATT

### Non-Glatt Meat for Sefardi Guest

Non-glatt meat at an Ashkenazi house doesn't necessarily render the food non-kosher for a Sefardi guest.

### Non-Glatt Meat Utensils

Cooking kosher, non-glatt meat in a utensil does not render that utensil non-kosher, even for someone who only eats glatt meat.

## KASHRUT: MEAT: HINDQUARTER

### Hindquarter Meat

You may eat hindquarter if the sciatic nerve and forbidden fat are properly removed from a kosher animal that has been properly slaughtered.

## KASHRUT: DAIRY/MEAT COMBINATIONS

### INTRODUCTION TO KASHRUT: DAIRY/MEAT

#### No Eating, Cooking, or Benefiting from Dairy with Meat

You may not cook or eat dairy and meat foods together, even when they are individually kosher. You may not even derive any benefit from their being cooked together.

## KASHRUT: DAIRY/MEAT: TIME SEPARATIONS

### KASHRUT: DAIRY/MEAT: WAITING BETWEEN EATING

#### Kashrut: Dairy/Meat: Waiting between Eating: Dairy after Meat

You may not eat dairy-containing foods directly after eating meat-containing foods, for two reasons:

- So as not to have meat stuck in your teeth when you eat milk-containing foods.
- So as not to eat dairy foods while you still can detect the taste of the meat-containing foods in your system.

**NOTE** There are various customs on how long to wait after eating meat-containing foods to eat dairy-containing foods, including:

- 60 minutes for Jews whose families originated in Holland.
- 3 hours for Jews whose families originated in Germany.
- 6 hours for most other Jews, with variations including 5 hours-1 minute, 5 hours-31 minutes, and 6 hours.

**NOTE** You do not need to restart the waiting period if you burp up meat long after you eat it.

#### Kashrut: Dairy/Meat: Waiting between Eating: Meat after Dairy

To eat meat-containing food after eating dairy food:

- Wait half an hour, or
- You must:
  - Drink (or rinse your mouth with) some neutral/pareve beverage, and
  - Eat some neutral/pareve solid food.

**REASON** There may still be some dairy remaining in your mouth.

#### Kashrut: Dairy/Meat: Waiting between Eating: Neutral/Pareve D or DE after Meat

If you can definitively ascertain that a food is or is not dairy from the ingredient list, you may rely on it. However, many food additives or ingredients that are dairy do not contain the word "milk" or "dairy" (for example, dairy-based flavorings or dairy derivatives such as whey or casein/sodium caseinate).

**SITUATION** Neutral/pareve food marked "D" or "DE" ("dairy equipment") has no dairy ingredients (or the dairy ingredients constitute less than 1/60 of the food's volume.)

**NOTE** This does not get measured by weight.

**WHAT TO DO** You may eat the food:

- Immediately after eating meat foods, but
- Not together with the meat food.

**SITUATION** Genuine dairy constitutes more than 1/60th of the volume of the processed food.

**WHAT TO DO** You may not eat the food with, or immediately after, the meat food.

### **Kashrut: Dairy/Meat: Waiting between Eating: Bread with Dairy, Then Meat**

**SITUATION** You said ha'motzi over bread for a dairy meal.

**STATUS** You may not reuse the same bread for a meat-containing meal.

**WHAT TO DO** You may either:

- Get some new bread, or
- Not eat bread at all with the meat.

**NOTE** There is no need to say birkat ha'mazon after the milk-containing food and then say ha'motzi (or other fore-blessings) before eating the meat-containing foods.

### **Kashrut: Dairy/Meat: Waiting between Eating: Putting Dairy/Meat in Mouth**

**SITUATION** You put into your mouth any amount of meat--even if you didn't swallow it or if you spit it out.

**STATUS** You may not consume dairy foods soon afterward.

**WHAT TO DO** You must wait as usual (6 hours, or whatever your custom is between eating meat and dairy).

### **Kashrut: Dairy/Meat: Waiting between Eating: Parmesan Cheese**

**SITUATION** You eat Parmesan cheese.

**STATUS** Before eating meat, you must wait six hours (or whatever is your custom to wait between eating meat and dairy).

**NOTE** Parmesan cheese is the only commonly available cheese that is considered hard enough to require waiting six hours after eating it before you eat meat-containing foods.

**NOTE** Parmesan cheese requires this waiting period even when the cheese is finely ground or is melted on pizza, mushrooms, or other foods.

### **Kashrut: Dairy/Meat: Waiting between Eating: Children**

Children of any age, even babies, should wait one hour between eating dairy and meat-containing foods, unless there are health reasons not to wait.

From gil chinuch, children should wait 6 hours (or however long it is your custom to wait) between eating meat and dairy.

## **KASHRUT: DAIRY/MEAT: PHYSICAL SEPARATIONS**

### **Kashrut: Dairy/Meat: Physical Separations: Dairy and Meat on Table**

**SITUATION** Two eat at the same table, one person is eating dairy and the other, meat.

**WHAT TO DO** Separate the dairy and meat-containing foods using separate placemats or any type of physical barrier.

**NOTE** You do not need to use a separator if the people at the table are strangers to each other; the

separation is needed only if they know each other from before.

**REASON** Separation serves as a reminder not to eat the opposite-gender food.

### **Kashrut: Dairy/Meat: Physical Separations: Washing Hands between Dairy and Meat**

**SITUATION** You drank milk or ate solid dairy foods (such as cheese) and now want to touch and eat meat-containing foods.

#### **WHAT TO DO**

- Milk  
You do not need to wash your hands after drinking milk unless you actually touched the milk liquid.
- Solid Dairy  
You must wash your hands after eating solid dairy foods.

**REASON** Your hands likely had some contact with the solid dairy.

## **KASHRUT: DAIRY/MEAT: LENIENCIES FOR ERRORS**

### **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?

## **KASHRUT: DAIRY/MEAT: OVENS**

### **KASHRUT: DAIRY/MEAT: BAKING NEUTRAL/PAREVE FOODS IN DAIRY/MEAT PAN**

#### **Kashrut: Dairy/Meat: Neutral/Pareve Foods in Clean Dairy or Meat Pan**

**SITUATION** You cooked pareve food in a clean meat (or dairy) utensil.

#### **WHAT TO DO**

- You may eat dairy-containing (or meat-containing) food immediately afterward.
- You may not eat the food on a plate or utensil of the opposite gender.
- You may certainly not eat it WITH opposite-gender food.

**NOTE** There is no difference whether the utensil had been used at 120° F (49° C) or more within 24 hours or not.

#### **Kashrut: Dairy/Meat: Neutral/Pareve Foods in Dirty Dairy or Meat Pan**

**SITUATION** You want to bake neutral/pareve food in a meat pan that has some meat liquid in the bottom.

**WHAT TO DO** You must use a double layer of separation such as foil, or else the pareve food will become meat (even if there is one layer of foil between the pareve food and the meat liquid).

# KASHRUT: DAIRY/MEAT: BAKING AT SAME TIME

## INTRODUCTION TO KASHRUT: DAIRY/MEAT: BAKING AT SAME TIME

### Introduction to Kashrut: Dairy/Meat: Baking at Same Time

Five factors affect cooking separate pans of dairy and meat in an oven at the same time (these are all b'di'avad cases):

- **Covered**

Is either pan (or both) covered?

- **Outside Clean and Dry**

Are both pans clean and dry on the outside?

- **Food Non-Liquid (“Solid”)**

Are the contents of one or both of them non-liquid (solid before OR after cooking OR both)? That is, one or both are non-liquid (“solid”) at:

- The beginning of the cooking,
- The end of the cooking, OR
- Both beginning and end of cooking.

- **Pans Touching**

Are the pans touching?

- **Spicy/Charif**

Are the contents spicy/charif?

### Kashrut: Dairy/Meat: Baking at Same Time: Definition of Terms

- “Solid,” or “non-liquid,” means food is solid before OR after cooking--or both.
- “Covered” means pan has at least a single cover; does not need to be sealed or double wrapped.

### Kashrut: Dairy/Meat: Baking at Same Time: Solid, COVERED

*L'hatchila*: Do not bake separate pans—whether uncovered or not—of dairy food and meat food in the oven at the same time.

**REASON** The food might spill over.

B'di'avad, you may cook pans of dairy food and meat food at the same time in one oven if both are:

- Not touching,
- Covered, AND
- Non-liquid; i.e., either:
  - Solid, or
  - Liquid only at the beginning or end of the cooking (but not both beginning and end).

### Kashrut: Dairy/Meat: Baking at Same Time: Solid, UNCOVERED

*L'hatchila*, you should not bake uncovered dairy and meat foods in the same oven at the same time, even if both pans:

- Are non-liquid, AND
- Do not touch each other.

B'di'avad, both uncovered pans remain kosher—even if they touch each other, if both pans:

- Are non-liquid,
- Are clean and dry (on the outside), AND
- Do not contain spicy/charif food.

### Example

#### SITUATION

- Food in both pans is solid.
- One pan is covered, one pan is uncovered.
- Both pans are clean and dry on outside.
- No spicy/charif.

STATUS They are both kosher b'dia'vad.

### Kashrut: Dairy/Meat: Baking at Same Time: Liquid, UNCOVERED

SITUATION Two uncovered pans of food—one dairy, one meat—are baked at the same time in an oven. The contents of both pans are liquid (liquid before AND after cooking; even if not spicy).

STATUS They are both non-kosher, even if one pan is covered (but consult a rabbi for possible leniencies).

SITUATION Two pans—one dairy, one meat—bake at same time in same oven:

- One is covered and contains liquid (even if not spicy);
- One is not covered and contains solid food.

STATUS They are both kosher.

SITUATION Two pans—one dairy, one meat—bake at same time in same oven:

- One is covered and contains solid food.
- One is not covered and contains liquid (even if not spicy).

STATUS They are both non-kosher.

### Kashrut: Dairy/Meat: Baking at Same Time: Both UNCOVERED and SPICY/Charif

SITUATION The food in two uncovered pans (one of dairy food, one of meat) baked in an oven at the same time is spicy/charif.

STATUS The food and utensils all become non-kosher, even if the:

- Pans are clean and dry,
- Pans are not touching, AND
- Food is non-liquid.

### Kashrut: Dairy/Meat: Baking at Same Time: Both UNCOVERED; One Is Spicy/Charif

**SITUATION** Two uncovered pans (one of dairy food, one of meat) are baked in the same oven at same time. The food in only one of them is spicy/charif. Even if the:

- Pans are clean and dry,
- Pans are not touching, and
- Food is non-liquid.

**STATUS** The spicy/charif one is b'di'avad kosher;

The non-spicy utensil and its contents are not kosher.

## KASHRUT: DAIRY/MEAT: BAKING CONSECUTIVELY

### Baking COVERED/UNCOVERED Dairy and Meat Consecutively

**SITUATION** You cooked food of both genders:

- In a clean oven,
- In separate utensils,
- UNCOVERED but consecutively (even within 24 hours).

**NOTE** The first food must be removed before the second one is put into the oven.

**STATUS**

- If one or both are solid (non-liquid) at either the beginning OR end of the cooking OR both beginning and end:

They are both kosher; both food and pan.

- If they were both liquid:

The second one is probably not kosher (both food and pan), but consult a rabbi.

**NOTE**

- If both are covered, they are both kosher.
- If the first one to be cooked was covered, they are both kosher.
- If the first one was uncovered, they may both have become non-kosher--consult a rabbi.

## KASHRUT: DAIRY/MEAT: OVEN SPILLS

### Baking Opposite Gender in Oven with Spills

**SITUATION** One gender of food spills in an oven. You later heat utensils and food of the opposite gender in that oven to 120° F (49° C) or more.

**STATUS** The utensils and food may become non-kosher, due to the residue's vapor.

**WHAT TO DO** Consult a rabbi.

**NOTE** This applies whether the oven is kosher or non-kosher, the residue is dry or liquid, or the utensils or food later placed in the oven are covered or not covered.

## KASHRUT: DAIRY/MEAT: WITH NEUTRAL/PAREVE

### DAIRY/MEAT WITH NEUTRAL/PAREVE POT OR PAN

#### Eating Dairy or Meat Cooked in Neutral/Pareve Pot or Pan

If you ate meat, you may then eat neutral/pareve food cooked in a clean dairy pan, even if the dairy pan was used at 120° F (49° C) or more within 24 hours.

## BAKING NEUTRAL/PAREVE AND DAIRY (OR MEAT) AT SAME TIME

### Baking Non-Liquid Neutral/Pareve and Non-Liquid Dairy (or Meat) at Same Time

**SITUATION** You bake non-liquid dairy food and non-liquid neutral/pareve food in one oven at the same time.

**STATUS**

- You may not eat the pareve food with meat food (and certainly not dairy food with the meat!), but
- The utensil (pan) of the pareve food does not become dairy.

**NOTE** The same applies if you cook non-liquid meat with non-liquid pareve food.

**NOTE** If one or both of the foods were liquid, the utensil might be non-kosher. Consult a rabbi.

### Baking Challa at Same Time as Chicken without Sauce

**SITUATION** You baked challa with chicken, both uncovered, in the same oven (the chicken had no sauce).

**STATUS**

- You may not eat that challa with dairy food, but
- You do not need to wait another 3-6 hours after eating the challa before eating dairy.

### Baking Challa at Same Time as Chicken with Sauce

**SITUATION** You baked challa with chicken, both uncovered, in the same oven (the chicken DID have sauce).

**STATUS**

The challa becomes non-kosher even if the sauce was dry by the end of cooking.

**REASON**

A rabbinic enactment requires that challa be pareve, lest someone eat it with the opposite gender food. Consult a rabbi for exceptions.

**NOTE**

The rabbinic enactment applies to all bread, unless it looks different from normal bread or is small enough to eat at one meal.

## KASHRUT: DAIRY/MEAT: SOAKED TOGETHER

### Kashrut: Dairy/Meat: Soaked Together

For different genders of food being soaked together, see [Taste Transfer: Soaking](#).

## KASHRUT: DAIRY/MEAT: STOVETOP SPATTERS

## KASHRUT: DAIRY/MEAT: WHAT IS A SPATTER

### Kashrut: Dairy/Meat: What Is a Spatter

A spatter is single drops of a substance.

**NOTE** In this website, a small spatter is a single drop and a large spatter is several or more drops.

## KASHRUT: DAIRY/MEAT: SPATTER TEMPERATURE

### Kashrut: Dairy/Meat: Spatter Temperature

You may assume that a spatter of single drops is less than 120° F (49° C) when it contacts a cold utensil or other food.

## KASHRUT: DAIRY/MEAT: POT SPATTERS ONTO UTENSIL OR EMPTY POT

### Kashrut: Dairy/Meat: Pot Spatters: Outside of Utensil, Below Normal Food Line

**SITUATION** A hot or cold meat utensil is empty or contains meat food. It receives a spatter of dairy below the normal food line and the spatter is less 1/60th of the volume of the pot.

**STATUS**

- The food in the utensil (if any) is kosher in all cases.
- Pot is kosher after 24 hours without kashering.

**WHAT TO DO** You must wash the pot off with cold water and soap.

### **Kashrut: Dairy/Meat: Tiny Pot Spatters: Outside of Utensil, Above Normal Food Line**

**SITUATION**

- The outside of a hot, empty pot of one gender gets a spatter of opposite-gender food ABOVE the normal food line.
- The spatter is less than 1/3600 of the normally used volume of the pot (instead of the normal criterion of 1/60th of the volume--this being 1/60th of 1/60th).

**STATUS** The pot is kosher after 24 hours without kashering.

**WHAT TO DO** You must wash the pot off with cold water and soap.

**NOTE** This applies even if the pot had been used at 120° F (49° C) or more within 24 hours.

### **Kashrut: Dairy/Meat: Larger Pot Spatters above Normal Food Line**

**SITUATION**

- A hot, empty pot of one gender gets a spatter of opposite-gender food ABOVE the normal food line.
- The spatter is more than 1/3600 of the normally used volume of the pot.

**STATUS** The pot is non-kosher.

**WHAT TO DO** You must kasher the pot by washing in cold water and soap, waiting 24 hours, and then boiling the pot.

### **Kashrut: Dairy/Meat: Pot Spatters and Pareve**

**SITUATION**

- Food of one gender spatters onto the outside of a pareve utensil.
- Either the food and/or the utensil are hot.

**NOTE** If the pot is not hot, a small spatter will not be hot. If the spatter is large (more than one drop), the spatter may be hot. Ask a rabbi what to do.

**STATUS** The utensil assumes the spatter's gender UNLESS the spatter was less than 1/60th of the volume of the metal in the pareve utensil (not 1/60th of the volume the container usually holds). Consult a rabbi.

## **KASHRUT: DAIRY/MEAT: SPATTERS INTO A POT OF FOOD**

### **Kashrut: Dairy/Meat: Hot Dairy Food Spatters INTO Meat Pot, or Vice Versa**

**SITUATION**

- Hot dairy food spatters INTO a pot of meat food, or vice versa.
- Spatter is less than 1/60th of the volume of the food into which it spattered.

**STATUS** The spattered food is nullified (*batel ba'shishim*).

**WHAT TO DO** As there is nothing to wash off, the food may be eaten, but you should remove the spattered food, if possible. The pot is kosher.

## **KASHRUT: DAIRY/MEAT: STOVETOP SPILLS**

# KASHRUT: DAIRY/MEAT: SPILLS AND OPPOSITE GENDER UTENSIL

## Kashrut: Dairy/Meat: Hot Spills and Opposite Gender Utensil: Unused

### SITUATION

- Hot food of one gender spills (falls into or onto) an empty utensil of the opposite gender.
- The utensil was unused at 120° F (49° C) or more for at least 24 hours.

### STATUS

- The utensil is usually non-kosher.
- The food is kosher.

### NOTE

If the spill is spicy/charif or if the utensil had been used hot within the 24 hours before the spill, consult a rabbi.

## Kashrut: Dairy/Meat: Spills: Food onto Opposite Gender Utensil: Flow Chart

### WERE BOTH FOOD AND UTENSIL LESS THAN 120° F?

YES

**WHAT TO DO** Wash off with cold water and soap.

**STATUS** Everything is kosher and may be used immediately.

NO

### WAS THE UTENSIL CLEAN AND UNUSED at 120° F or more FOR MORE THAN 24 HOURS?

**NOTE** **Clean** means no residual food, including pareve; this IS essential since the food or utensil or both were hot! If used at 120° F or more for pareve within 24 hours, ask a rabbi.

YES

### STATUS

- Food is kosher
- Utensil requires kashering.

### WHAT TO DO

- Wash utensil with cold water and soap.
- Wait 24 hours after the spill occurred before kashering it.

**NOTE** If you wash off the utensil with hot (above 120° F) water, you must wait 24 hours after cleaning the utensil before kashering it.

NO

**IS THE SPILLED FOOD LESS THAN 1/60th of the volume of the commonly used capacity of the utensil (if the utensil is empty) OR less than 1/60th of the actual volume of food contained within the utensil?**

YES

### STATUS

- Food is kosher.
- Utensil is kosher after 24 hours.

**WHAT TO DO** Wash utensil with cold water and soap and wait 24 hours before using the utensil.

**NOTE** If utensil had food in it and the spilled food was less than 1/60th of the volume of the food in the

utensil, you may use the utensil immediately after cleaning it and you do not need to wait 24 hours.

NO (Spilled food was 120° F or more, OR the utensil not clean, OR the utensil was used within 24 hours, and spilled food is more than 1/60th of the utensil's volume)

#### STATUS

- Food is non-kosher.
- Utensil is non-kosher.

**WHAT TO DO** Utensil must be kashered. See Hag'ala/Boiling or Libun/Direct Heat for instructions on how to kasher each material.

Utensil Chart for type unknown

Utensil Chart

## KASHRUT: DAIRY/MEAT: FOOD OF ONE GENDER FALLS INTO OPPOSITE FOOD

**Dairy/Milk Food Falls into/onto Meat or Meat Falls into/onto Dairy/Milk Food**

**WERE BOTH FOODS LESS THAN 120° F?**

YES

**ARE BOTH FOODS SOLID?**

YES

**STATUS** If you can separate them (there are no cracks in the meat), both foods are kosher. Consult a rabbi.

#### WHAT TO DO

- If one or both of the foods were already cooked, separate them and wash with soap and water (if possible).
- If it is not possible to separate them, just cut off the thinnest slice possible from each surface of each food which had been in contact with the opposite gender food and you may use the food.

NO

**SOLID FOOD FALLS INTO LIQUID FOOD OR LIQUID FOOD FALLS ONTO SOLID FOOD**

**STATUS** If both foods are cold and you can separate them (there are no cracks in the meat), they MAY be kosher. Consult a rabbi.

- Both foods are non-kosher if they cannot be separated.
- If you can separate them enough that one becomes less than 1/60th the volume of the other:
  - The larger food is kosher.
  - The lesser one is non-kosher.

#### WHAT TO DO

- Once the two foods are separated, wash or otherwise remove the smaller food from the larger one.
- If not possible, cut off the thinnest slice possible and you may eat the remaining food.

**NOTE** If there are cracks in raw or cooked meat, and if you can clean off enough of the dairy spill so that the remainder is less than 1/60th, it may be kosher--ask a rabbi.

## LIQUID FOOD FALLS INTO LIQUID FOOD

**STATUS** Both liquid foods are non-kosher.

**EXCEPTION** If one liquid food is less than 1/60th the volume of the other one, the mixture is kosher.

**NOTE** If non-kosher wine is involved, see below.

## SOLID FOODS, ONE OR BOTH ARE HOT

**STATUS** If one (or both) of the foods is hotter than 120° F, both foods are non-kosher.

**EXCEPTION** If one food is less than 1/60th of the volume of the other:

- The larger-volume food may be kosher (consult a rabbi).
- The smaller-volume food remains not kosher.

**POSSIBLE EXCEPTION** If the food on the bottom is cold and thick, consult a rabbi.

If either food is spicy, see above.

If any combination (solid and liquid; solid and solid which are in any liquid; or liquid and liquid) of dairy and meat were soaked together for 24 hours or more, even if cold, they are all not kosher.

**EXCEPTION** In any of these three cases, in which one is less than 1/60th the volume of the other:

- The larger food is kosher.
- The lesser one is non-kosher.

**NOTE** You must remove the smaller food from the larger one and wash off the larger one, if possible. If you don't know how long the foods soaked together but it may have been less than 24 hours, you may use the foods.

### Accidental Mixtures of Dairy and Meat Foods

### Accidental Mixtures of Dairy and Meat Foods

## KASHRUT: DAIRY/MEAT: UTENSILS

### KASHRUT: DAIRY/MEAT: UTENSILS: DRY/WET

#### Kashrut: Dairy/Meat: Utensils: Heat with Dry/Wet

Hot, clean, dry utensils of opposite genders, even if touching each other, both remain kosher.

Hot, clean, wet utensils of opposite genders touching each other are both not kosher.

**SITUATION** One of the utensils had not been used in less than 24 hours before the contact.

**STATUS** That unused utensil becomes not kosher. However, even if the other utensil had been used in less than 24 hours before the contact, it remains kosher.

## KASHRUT: DAIRY/MEAT: OTHER USEFUL CASES

### KASHRUT: DAIRY/MEAT: CONDIMENTS

#### Cold Condiments Used for Dairy and Meat

B'di'avad, you may scoop out mayonnaise or mustard and spread it on meat and then scoop out more and then later use same condiment on dairy foods (and the same for dairy and later on meat) as long as any residual food is less than 1/60th of the total volume of food. But the preferred practice is to have two separate containers, one for dairy and one for meat foods.

## KASHRUT: DAIRY/MEAT: COUNTERTOPS

### KASHRUT: DAIRY/MEAT: SEPARATE COUNTERTOPS

#### Separate Dairy and Meat Countertops

Ideally, allot separate counter space for meat and dairy so they do not share the same space.

## KASHRUT: DAIRY/MEAT: TASTE TRANSFER IN COUNTERTOPS

### Hot, Wet Taste Transfer in Countertops

A hot (120° F--49° C--or more), wet utensil transfers its gender to a countertop upon which it is placed, but only at the area of contact.

Status of Countertop

1. Gender status of the countertop:

- D'rabanan, the countertop area of contact remains that gender until kashered (as long as the countertop material is kasherable).
- D'oraita, the countertop reverts to kosher-neutral/pareve after 24 hours.

**NOTE** If the utensil and counter were not wet (nor dirty with food) at the area of contact, there is b'di'avad no transfer of gender.

2. If you put a hot, wet utensil of the opposite gender on that same spot, that counter space may become non-kosher.

### STATUS OF UTENSILS

If the counter had not had a hot, wet utensil/container of food of the opposite gender placed on the same spot within 24 hours of each other, the utensils may be used and the utensils are still kosher.

### STATUS OF FOOD

This does not apply to food that is *directly* placed on the counter, in which case the food might become non-kosher.

## KASHRUT: DAIRY/MEAT: CUTTING BOARDS

### Kashrut: Dairy/Meat: Cutting Boards

**SITUATION** You cut a spicy/charif item of one gender on a cutting board (whether wood or plastic), and then cut the opposite-gender spicy/charif food on that same cutting board.

**STATUS** Generally, the board and the knife and whichever food was cut second becomes non-kosher. Consult a rabbi for exceptions.

**WHAT TO DO** If you can sand off the surface to below the level of any knife cuts, the board might be kosher. Consult a rabbi.

## KASHRUT: DAIRY/MEAT: DISHWASHERS

### Kashrut: Dairy/Meat: Dishwashers: Intentional Mixing of Utensils

You may not intentionally put a pareve utensil in a dishwasher that contains dairy or meat dishes. If you do, the formerly pareve utensil will take the gender of the other dishes, unless it is of glass, Pyrex, or other materials that do not take on gender when in hot water.

### **Kashrut: Dairy/Meat: Dishwashers: Accidental Mix-up**

**SITUATION** After washing a load of utensils of one gender in your dishwasher, you find an item of the opposite gender in your dishwasher.

**STATUS**

- The single item is non-kosher.
- The remaining items will most likely be kosher (as long as the single item is less than 1/60th of the total volume of items and water in the dishwasher).

### **Kashrut: Dairy/Meat: Dishwashers: Neutral/Pareve Item**

You may not wash a neutral/ pareve dish in a meat or milk dishwasher--even if there are no dirty dishes with milk or meat on them and even if there are no other dishes in the dishwasher. If you did, the neutral/pareve dish may have become the gender of the dishwasher, but consult a rabbi for leniencies.

**SITUATION** You have a meat or milk dishwasher and you washed a neutral/pareve utensil in it.

**WHAT TO DO** If the dishwasher has dirty dishes containing milk or meat food, the neutral/pareve utensil will become that gender. However, if the dishwasher does not have any dirty dishes with food of either gender on them and the dishwasher has not been used for at least 24 hours, the pareve dish will remain pareve.

**NOTE** This is a b'di'avad (after the fact) case. You may not intentionally (l'chatchila) wash the pareve utensil in a gendered dishwasher.

## **KASHRUT: DAIRY/MEAT: DRAWERS**

### **Kashrut: Dairy/Meat: Drawers**

**SITUATION** You find an eating or cooking utensil of one gender in a drawer of the opposite gender.

**STATUS** You may use the item without kashering it.

## **KASHRUT: DAIRY/MEAT: MICROWAVE OVENS**

### **Kashrut: Dairy/Meat: Microwave Ovens**

As with conventional ovens, these factors determine kosher/non-kosher status for a microwave oven:

- Was it clean?
- Did the interior surfaces get hot (120° F--49° C--or more)?
- Was it used in the previous 24 hours?

**NOTE** Microwave ovens do not have the problems of bishul akum that conventional ovens have.

### **How To Check If a Microwave Oven Will Get Hot during Cooking**

To determine if the walls of a microwave oven will get hot during cooking:

- Boil water for as long as food would typically be cooked in that microwave oven, and
- Touch the inside walls, floor, door, and ceiling
  - If the walls are too hot to touch, the walls may acquire the gender of any food cooked in the oven. (If the walls are already the opposite gender when cooking a food, the oven may become non-kosher.)
  - If the walls are not too hot to touch, then no change of status occurs.

### **Kashrut: Dairy/Meat: Microwave Oven Dishes**

You may microwave a dairy food in a meat (or meat food in a dairy) glass (or Pyrex or Corelle) utensil. Even if the food gets hotter than 120 degrees, the food and utensil are still both kosher. (This is not true if placed in a conventional oven!)

## KASHRUT: DAIRY/MEAT: POT LIDS

### Kashrut: Dairy/Meat: Pot Lids

Pot lids are treated as if they are utensils.

#### SITUATION

- You put a lid of one gender on a pot of the opposite gender.
- The pot is more than 120° F (49° C).

#### STATUS

The lid becomes non-kosher and the pot and food inside usually will be non-kosher, but ask a rabbi about possible leniencies.

## KASHRUT: DAIRY/MEAT: REFRIGERATORS

### Refrigerators and Hot Pots of Dairy/Meat

Hot pots on a refrigerator shelf with pots of the opposite gender that touch each other are only a problem if wet. There is no problem if they are:

- Both cold, or
- Even if they are spicy.

## KASHRUT: DAIRY/MEAT: SINKS

### Sink Racks and Dairy/Meat

Two racks or other utensils, one dairy and the other meat--that are used in a single sink (whether together or sequentially) may become non-kosher if they ever reach more than 120° F (49° C) while in the sink. Consult a rabbi.

## KASHRUT: DAIRY/MEAT: SPONGES

### Sponges and Dairy/Meat

**SITUATION** You inadvertently use a brush or sponge (hotter than 120° F--49° C) of one gender on a utensil of the opposite gender.

**STATUS** The sponge or brush becomes non-kosher, but ask a rabbi about the status of the utensil.

## KASHRUT: DAIRY/MEAT: STEAM

### Steam and Utensils of Dairy/Meat

**SITUATION** Steam of one gender touched a utensil of opposite gender.

**WHAT TO DO** Ask a rabbi.

## KASHRUT: DAIRY/MEAT: STOVETOP

### Stovetop Surfaces: Kosher Status

A stovetop surface is likely to be non-kosher due to previous spills of both genders.

**REASON** The stovetop will have been heated to more than 120° F (49° C) from:

- A large spill, and
- Likely, from the oven below.

## Stovetop Surfaces: Clean, Cold Utensil

**SITUATION** A dry, clean, cold utensil is put on a dry, clean, hot stovetop.

**STATUS** The utensil is kosher b'di'avad.

## Stovetop Surfaces: Hot Utensil with Food

### Situation

A hot (120° F--49° C--or more) lid or utensil (such as a spoon, fork, or ladle) containing food is put on a stovetop surface. Consider:

- Temperature of stovetop;
- Volume of food on lid or fork/spoon;
- Timing--Was the stovetop used at 120° F or more within 24 hours? (If not and if it is clean, everything is kosher b'di'avad.)

### Status of Utensil

- **Utensil: Dry.**

Stove: Clean.

Utensil is kosher.

- **Utensil: Dry or wet.**

Stove: Dirty.

Utensil is non-kosher.

- **Utensil: Wet.**

Stove (clean or dirty); had hot opposite-gender food on it within previous 24 hours.

Utensil is not kosher.

- **Utensil: Dry or wet.**

Stove: Clean; no hot opposite-gender food on it within the previous 24 hours:

Utensil is kosher.

## KASHRUT: MISCELLANEOUS ITEMS

## KASHRUT: ALCOHOLIC BEVERAGES

### Pure Alcohol

Pure alcohol is kosher if not derived from any grapes or any other non-kosher source.

### Fermented Fruit Juices

Kosher supervision is recommended for fermented non-grape fruit juices (apple cider or fermented pomegranate, cherry, etc.) even if they do not have any additives and contain only pure juice.

### Beer

All beer in the USA is kosher and does not need supervision. Many beers in other countries are also kosher even without supervision, but the status should be checked with local kashrut authorities.

**SITUATION** Some beers have lactose added.

**STATUS** If the lactose is less than 1/60th of the total volume, the beer is not considered to be dairy.

### Wine

The principal difference between kosher wine (or grape juice) and non-kosher wine (or grape juice) is that the kosher wine must be produced and handled only by religious Jews. However, once the wine or grape

juice has been cooked (“mevushal”), it may be handled by anyone, including people who are not Jewish, and it will still remain kosher. Pasteurization may be sufficient to be considered “cooking” for this purpose.

**NOTE** Many good-quality wines are NOT mevushal and when those bottles are opened must not be handled by anyone who is not a shomer Shabbat Jew.

### Whiskies

Almost all whiskies are kosher, but check the source to be certain.

### Liquers

Many liquers are kosher even without supervision, but many are not kosher and a reliable source should be checked before drinking any liquers.

**NOTE** Some liquers are kosher when produced or bottled in one country but are not kosher when produced in other countries.

### Drinks from the Five Grains Owned by a Jew during Passover

All beverages that contain alcohol made from any of the five grains (wheat, barley, oats, rye, and spelt), and which were owned by a Jew during the Passover holiday, are not kosher.

## KASHRUT: BREAD

### Bread

Bread made in not-kosher bakeries can be assumed to be kosher ONLY if:

1. It has no ingredients other than flour, water, yeast, and salt. French baguettes and some other breads are OK, as are many breads baked in other countries of the same type.
2. It is baked on a hearth and not in a pan.

**NOTE** On a hearth, any non-kosher ingredients from other baked foods get burned up.

## KASHRUT: LANOLIN

### Lanolin Not Kosher

Lanolin is not kosher.

## KASHRUT: MANUFACTURING AIDS

### Why Simple Reading of Ingredients Not Enough

Even though foods manufactured and sold in the USA are required to list their ingredients, a simple reading of ingredients may not be sufficient to determine the kosher status of some foods because:

- They are not required to list “manufacturing aids” such as oil, and
- The manufacturing equipment may be non-kosher.

## KASHRUT: MITTS (OVEN)

### Separate Oven Mitts for Dairy and Meat

Use separate oven mitts for each gender.

**REASON** Oven mitts assume the gender of any hot food that spills on them. This could make them non-kosher and cause future utensils to become non-kosher.

## KASHRUT: MODIFIED SUBSTANCES

### Modified Non-Kosher

A non-kosher substance becomes kosher once it is modified and no longer has the original taste.

**EXAMPLE** Animal bones are burned for charcoal to filter cane sugar from molasses in order to make white sugar. The bones are not only not non-kosher, they are pareve.

**NOTE** Rabbinic supervision is required to ensure that the bones have been completely burned.

## KASHRUT: NUTRITIONAL SUPPLEMENTS

### Kashrut and Non-Kosher Nutritional Supplements

If kosher supplements are not available or are not as good as the non-kosher ones, you may use non-kosher nutritional supplements, including non-kosher gelatin capsules:

- If you are sick (disease, headaches, weakness....), or
- To improve your health if you have deficient nutrition

**NOTE** You may not take non-kosher supplements to prevent disease.

## KASHRUT: OIL

### Oils and Kashrut Supervision

You may not use vegetable oil that has been processed in non-kosher equipment.

**REASON** The main problem can arise from deodorization of the oil, which is done in hot vessels.

### Virgin Olive Oil

Virgin and extra virgin olive oils (which have not been deodorized and still smell like olives) are usually kosher without needing supervision.

**NOTE** A hechsher is recommended anyway due to occasional adulteration.

### Non-Olive Oil Oils

Other vegetable, nut, seed, and grain oils normally require kosher supervision to be considered kosher.

**NOTE** Oils that are cold-pressed, not deodorized, and still smell like their source-fruit or seed require kosher supervision because they may be filtered through the same filter as non-kosher oil.

## KASHRUT: PET FOOD

### Pet Food

Regular pet food is not asur b'hana'a except if it contains milk and meat that were cooked together. Pet food containing chametz is forbidden to be owned or used on Passover.

## KASHRUT: SOAP

### Kashrut: Non-Certified Soap

Soap must be considered non-kosher unless it is certified kosher. Soap without kosher supervision should not l'chatchila be used on food utensils--even if you use cold water and even on glass--because a soap residue adheres to the surfaces, even after careful rinsing.

### Soaps/Detergents

Bar soap is generally made from animal fat. Since all soaps do have taste and might be edible by a dog, they might not be nifsal for a dog and therefore cannot be used on eating utensils.

**NOTE** However, a dish remains kosher b'di'avad if washed with cold water and non-kosher soap made from non-kosher fat.

### Kashrut: Non-Certified Dishwashing Liquids/Powders

Dishwashing detergents may be assumed to be kosher unless known to be non-kosher.

## KASHRUT: SUBSTANCES NOT SWALLOWED

### Non-Kosher Mouthwash

You may use non-kosher mouthwash, even if you may swallow some residual mouthwash, as long as you do not intend to swallow the mouthwash.

**NOTE** On *Passover*, you may not use chametz mouthwash.

## KASHRUT: TRIVETS

### Trivets for Dairy and Meat

Use separate trivets for each gender.

**REASON** A trivet assumes the gender of any hot food that spills on it. This may make it non-kosher and cause future utensils to become non-kosher.