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'chatchila: 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'chatchila, 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.

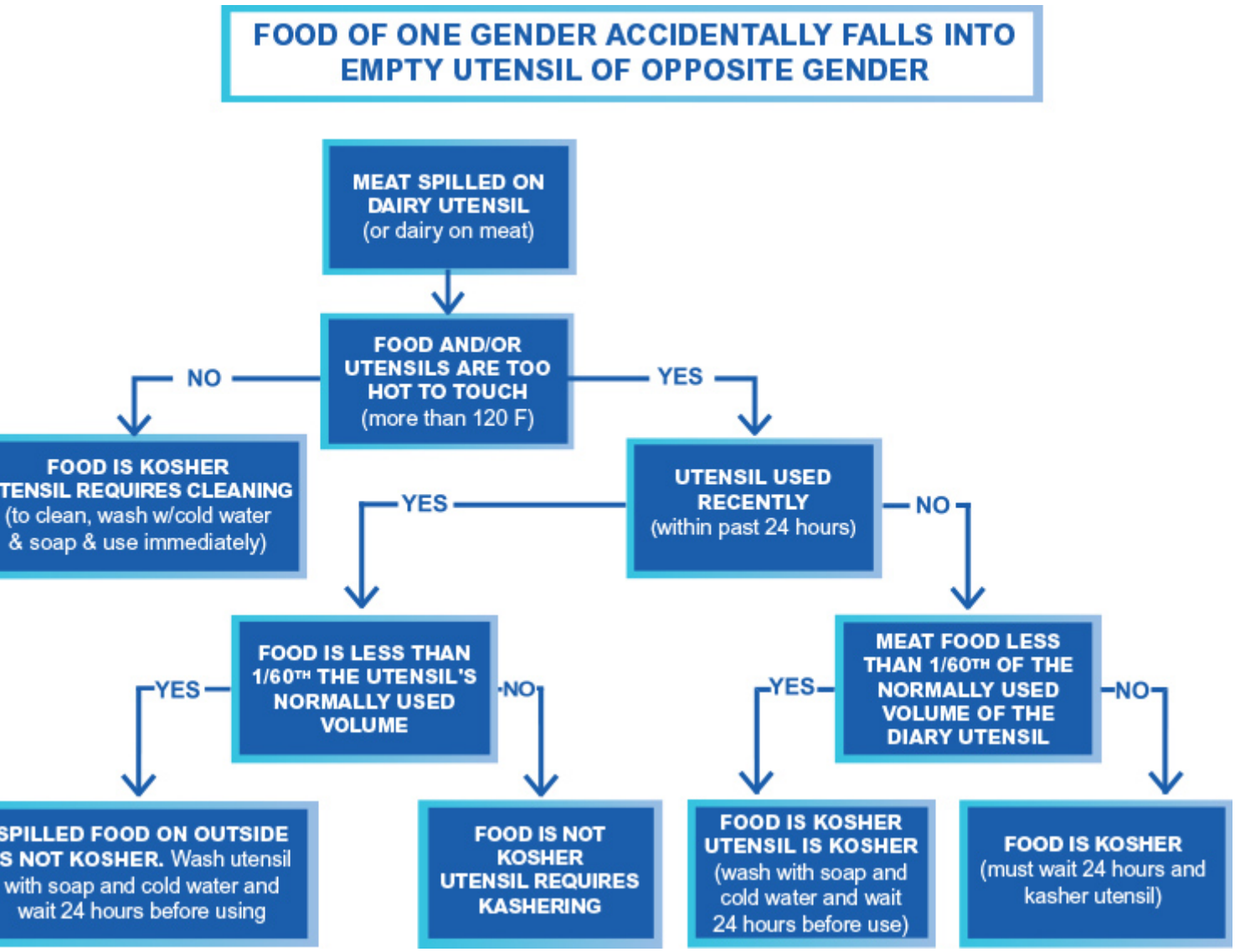
NOTE If utensil had food in it and the spilled food was less than 1/60th of the volume of the food in the utensil, you may use the utensil immediately after cleaning it and you do not need to wait 24 hours.

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

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*.

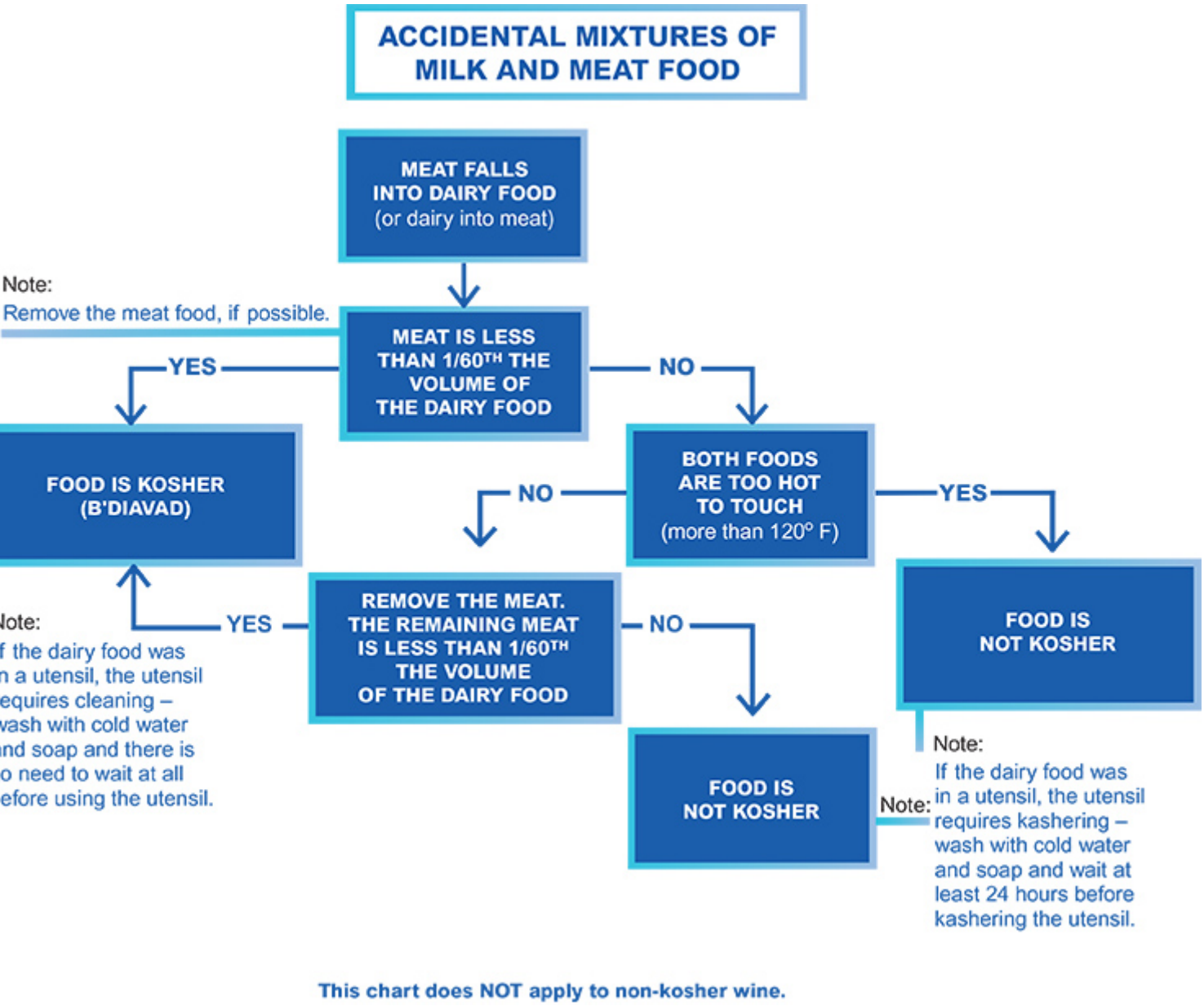
If either food is spicy, see above.
If any combination (solid and liquid; solid and solid which are in any liquid; or liquid and liquid) of *dairy* and meat were soaked together for 24 hours or more, even if cold, they are all not *kosher*.

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

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*.

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