# 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.

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