# 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.

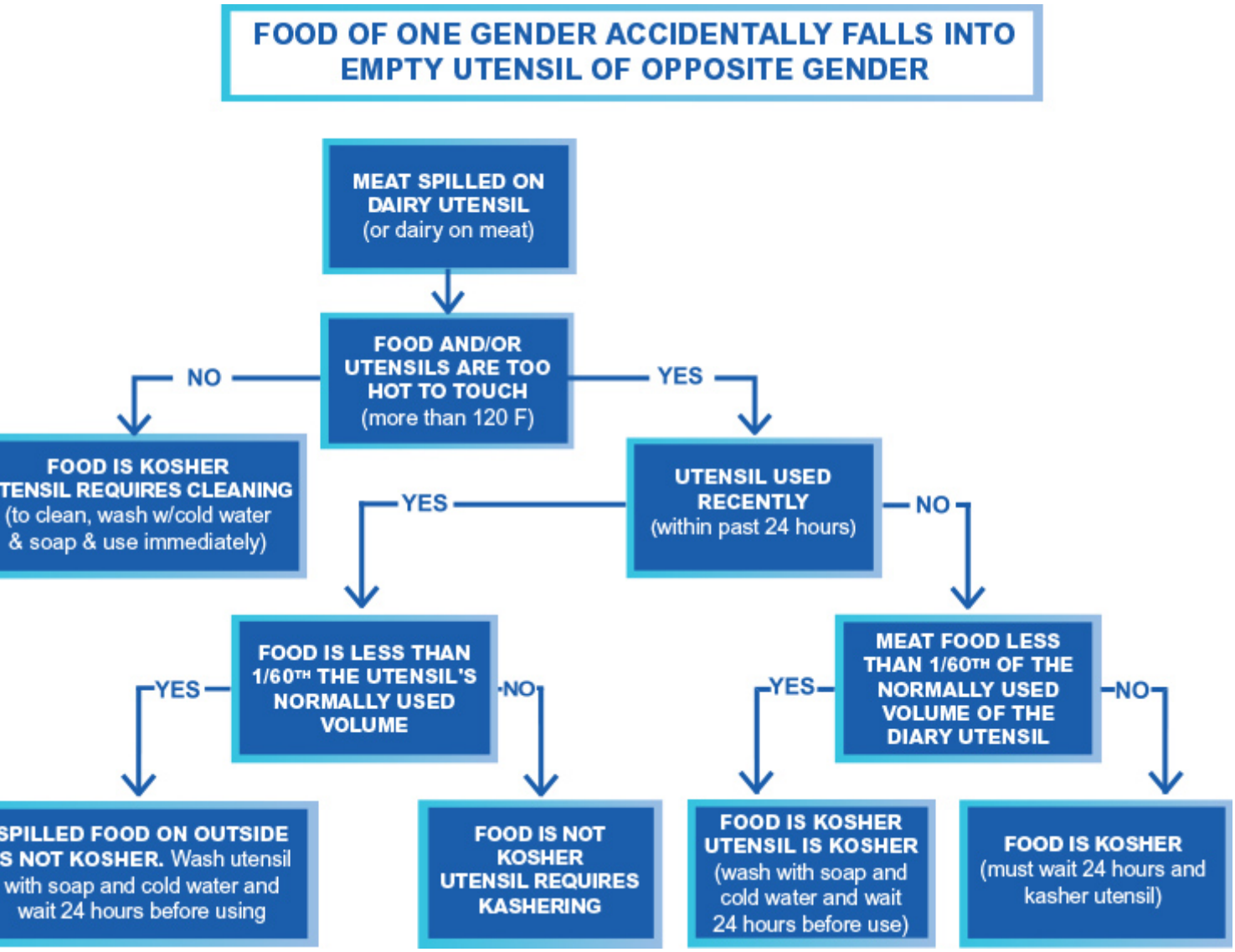
NOTE If utensil had food in it and the spilled food was less than 1/60th of the volume of the food in the utensil, you may use the utensil immediately after cleaning it and you do not need to wait 24 hours.

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*.

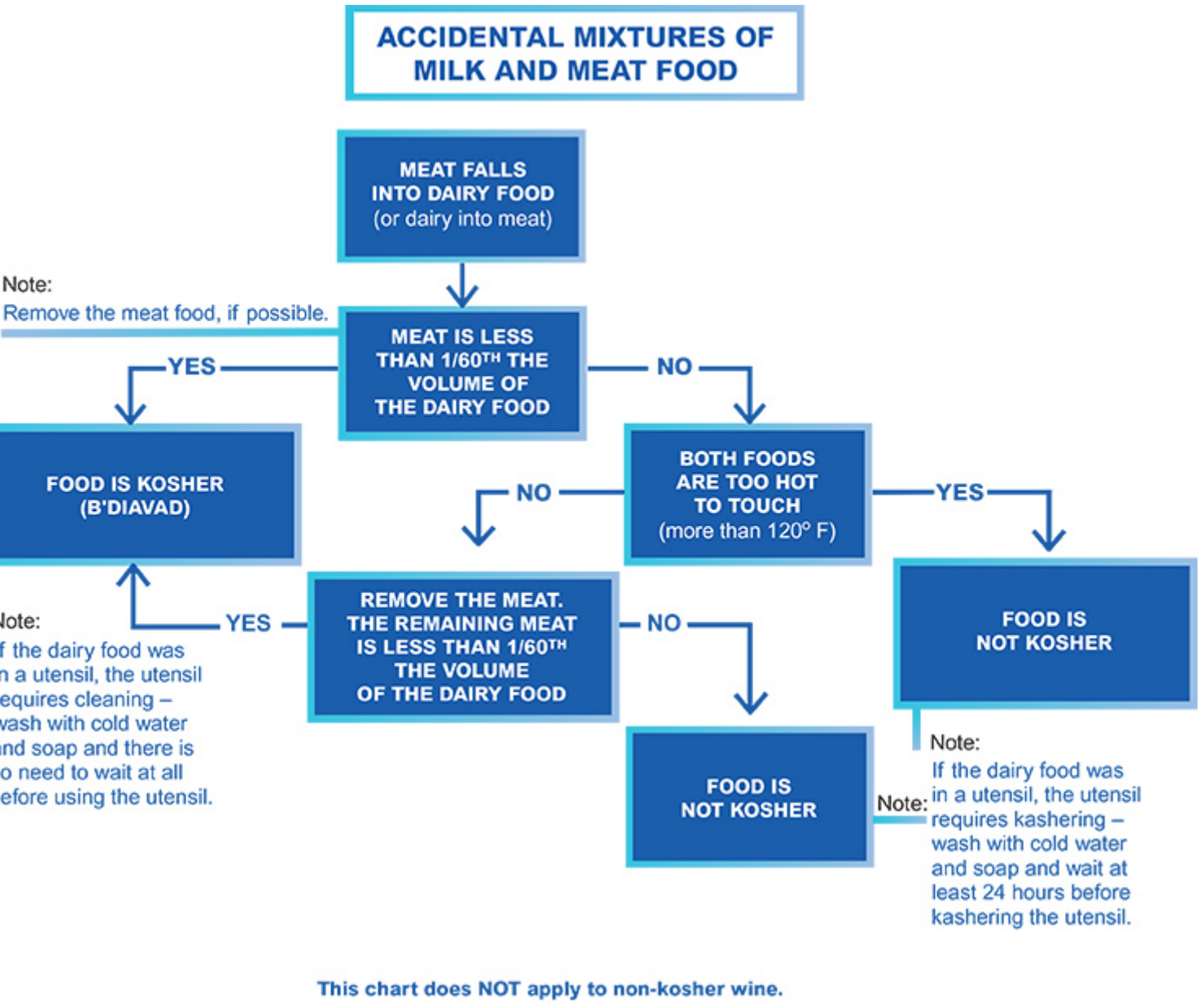
If either food is spicy, see above.
If any combination (solid and liquid; solid and solid which are in any liquid; or liquid and liquid) of *dairy*

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

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