

# 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.

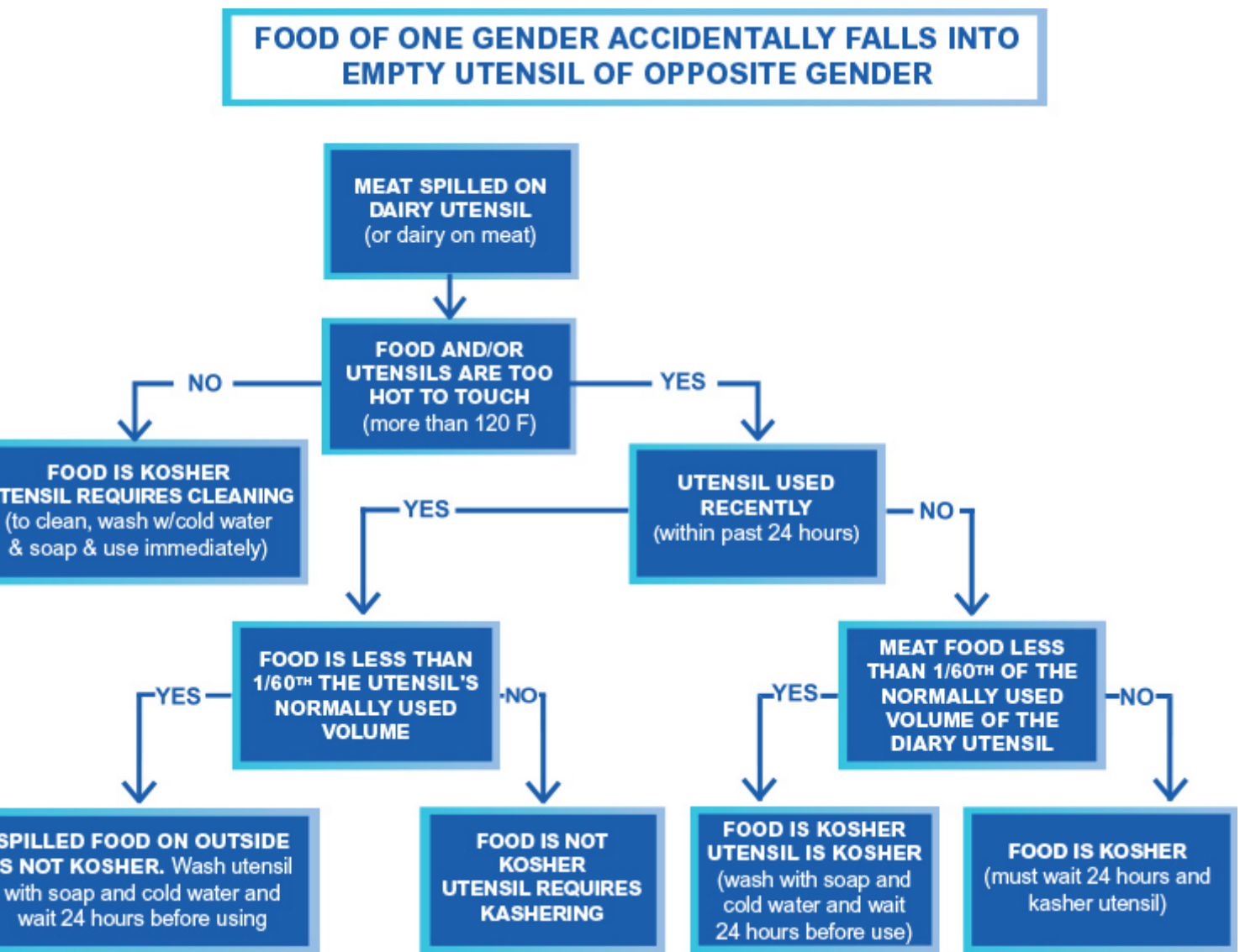
**NOTE** If utensil had food in it and the spilled food was less than 1/60th of the volume of the food in the utensil, you may use the utensil immediately after cleaning it and you do not need to wait 24 hours.

**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.

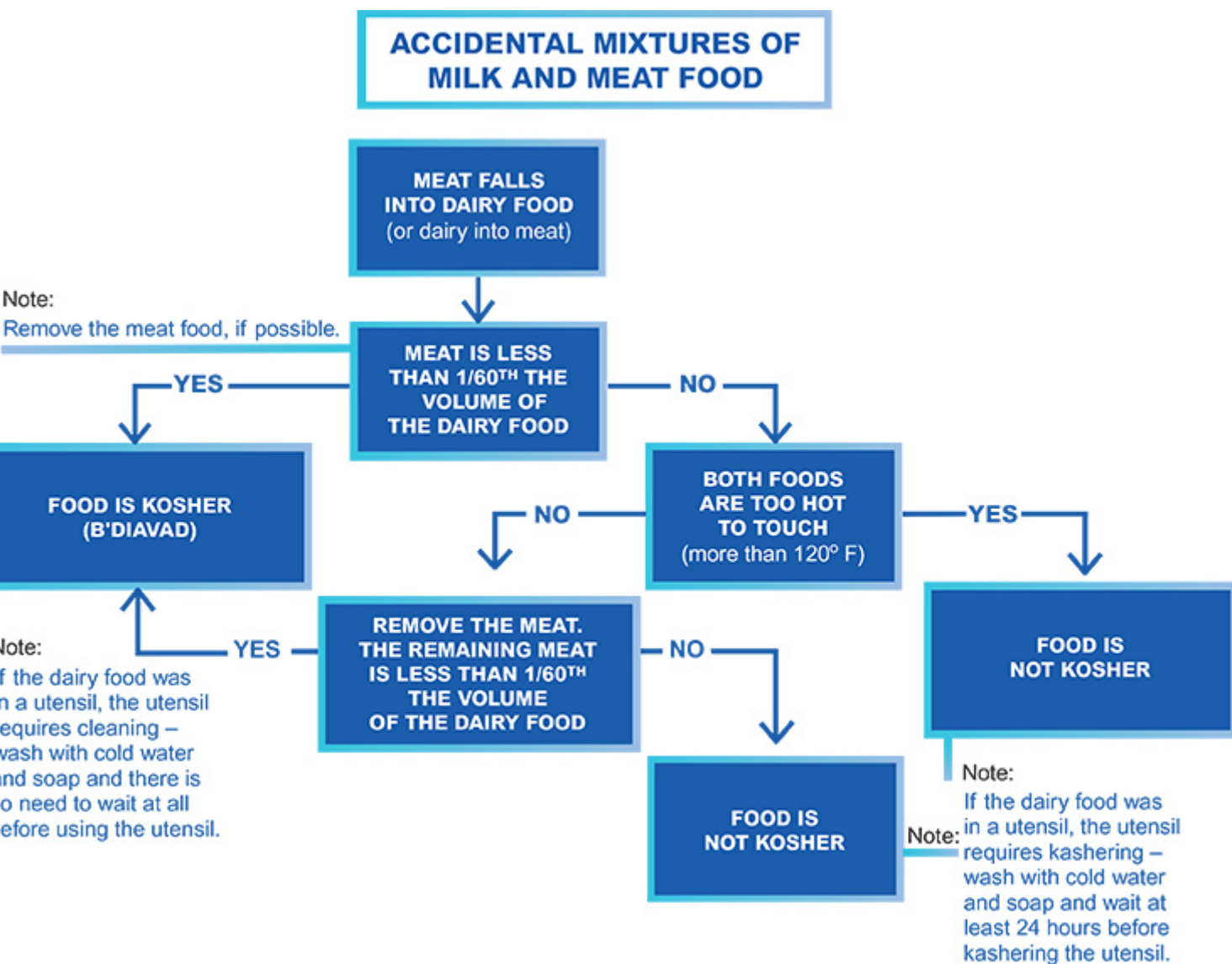
If any combination (solid and liquid; solid and solid which are in any liquid; or liquid and liquid) of dairy

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.



**This chart does NOT apply to non-kosher wine.**

Accidental Mixtures of Dairy and Meat Foods