

Kashrut Policy Recommendation
submitted by the Ritual Committee of Temple Israel
to the Temple Israel Board of Directors
September 9, 2004

The following kashrut policy was approved by the Ritual Committee on July 20, 2004 for recommendation for adoption to the Temple Israel Board of Trustees:

This policy considers kosher all foods which contain ingredients that do not violate the basic laws of kashrut. As stated below, two exceptions to this are meat (which for other reasons that we associate with Jewish values must have a heksher) and all processed food products during Passover which must carry a heksher indicating that they are kosher for Passover. These changes affect the criteria whereby foods are deemed kosher and do not affect current practice as regards separation of meat and dairy dishes and other practices associated with maintaining a kosher kitchen.

1. Fresh foods that are permitted by the laws of kashrut will be considered kosher. This includes all fresh produce, milk, and kosher species of fish. The exception is meat which must have a heksher.
2. No heksher would be needed for wine or cheese (as discussed per the Conservative movement's ruling). The exception is Passover during which all wine must have a heksher indicating that it is kosher for Passover.
3. All processed foods **should have a heksher whenever possible** to avoid needing to check with the rabbi/mashgiach before use.
4. A list of all ingredients found in preservatives that **are problematic** as regards kashrut will be posted in the kitchen. People preparing food in the kitchen should check all ingredients against this list **before calling for the rabbi/mashgiach**. Checking the ingredient list is not necessary if the item in question carries a heksher.
5. The kashrut policy and list of all problematic preservatives will be kept in several places in the synagogue (Kathy's desk for her to read to callers, kitchen, rabbi's office, Don's office, etc.) for quick and easy reference.
6. Commercially produced baked goods for which no ingredient list is available will not be allowed in the kitchen unless purchased from a vendor pre-approved by the rabbi/mashgiach.
7. The rabbi/mashgiach reserves the right to refuse any foods with no ingredient listing

(for fear of lard in pie shells, icing, etc.)

8. Congregants are expected to cook with only kosher ingredients when preparing food to be served in the synagogue therefore food from congregants' homes will be considered kosher by ingredient standards.

9. The congregation will be educated thoroughly and often about the kashrut policy.

10. Caterers must meet with the rabbi/mashgiach to review our kashrut policy and procedures. Once this meeting has taken place they will be added to our list of approved caterers. The rabbi/mashgiach should be contacted if there is any question regarding any food **before the planning of the event** as the rabbi/mashgiach will retain the right to refuse the service of any food - even food that has been paid for.

11. Separate implements, serving pieces, dishes, etc. will be used for meat and dairy foods.

12. Liners will be used in the sink so that dishes do not touch the sink surface. This will eliminate the need for separate meat and dairy sinks.