

Potluck Kashrut Policy -  
**(POTLUCK DINNERS ONLY)**

Tifereth Israel Synagogue

All food must be pareve or dairy. All processed food products need to have a recognized heksher (Kashrut certification).\* A heksher is a symbol of approval stamped on the packaging of a product, which certifies that the facility manufacturing the product is under supervision of a rabbi who attests to the kashrut of the product. The only exceptions to this rule are hard cheese, and wine produced in California. All juices, and purchased baked goods must have a heksher. Additionally, food may be brought from a pre-approved restaurant, bakery, or vendor, which is approved and under the supervision of Rabbi Dorsch.

\*Note: If a label has simply the letter "K", that alone does not signify that a product has a recognized heksher. Fresh fruits and vegetables which have not been cut, or treated by the store, do not need a heksher.

If you keep a kosher kitchen, you can bring dairy or pareve food cooked in your home that adheres to our kashrut standards using hekshered ingredients where required. If your home is kosher and you keep "ingredient kosher", or if your home is vegan or vegetarian, use only hekshered ingredients when preparing food for community use and prepare and bring them in new recyclable/disposable containers.

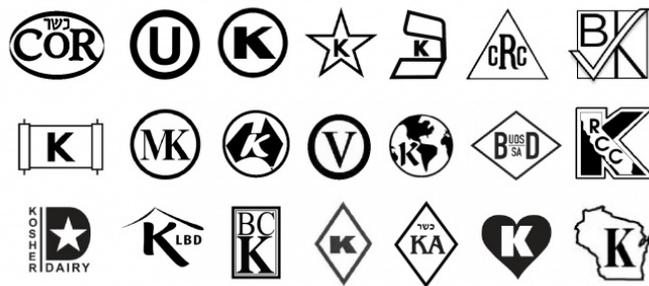
If you do not yet keep a kosher kitchen: you can still bring food cooked or baked in your kitchen by using hekshered ingredients and the following guidelines: Begin by creating a separate space in your kitchen by scrubbing and cleaning your work area. Use only new or disposable utensils, pots, pans, cutlery, and baking dishes. You may cook on any electric or gas stove. You may cook in a microwave after kashering it by cleaning the inside thoroughly and then bringing a glass of water in it to a boil. You may bake in the oven, after running the cleaning cycle. If the oven does not have a cleaning cycle, you can clean it thoroughly and run it at its highest temperature setting for 15 minutes prior to cooking. Please use new sponges when cleaning implements. Foods should be transported to shul in new recyclable/disposable containers.

*You are responsible for determining the kashruth status of your own kitchen. Feel free to approach Rabbi Dorsch with any questions.*

For those who wish, arrangements can be made to cook and prepare food in the synagogue kitchen for the pot luck meal. Do not assume that the kitchen will always be available. The further in advance you contact the synagogue to make arrangements, the more likely you will be able to access the kitchen. Anyone using the synagogue kitchen must have passed the Food Handlers test.

During the pot luck meal, the synagogue kitchen will be locked. No one is permitted to enter the kitchen for any reason during the meal. Food brought from home cannot be warmed or heated in the kitchen. Please take that into consideration when deciding what to contribute.

Meals can be eaten in the Synagogue on tables covered with disposable table cloths. All serving utensils and cutlery will be disposable, and provided by the Synagogue.



This policy is subject to revisions  
REVISED - 8/22/18