

**★★ Temple Beth El ★★**  
**Kashrut/Food Policy**  
**5771-2011**

The kashrut food policy of Temple Beth El is designed to encourage celebration and special events. We desire to create an atmosphere that encourages a wide possibility of cuisine while maintaining a respect for the Jewish tradition of Kashrut and food. We strive to create an atmosphere that Reconstructionist Judaism can continue to thrive and we can demonstrate these values through the ways in which we prepare, serve, and eat together. We hope that our community will come together in joy to find sustenance and fulfillment.

Judaism values the experience of community and food. The teachings about the ways in which we eat various foods have evolved from biblical origins through the rabbinic, medieval and into contemporary times. The values that guide kashrut have encouraged us to think about where our food comes from, how we prepare these foods, and the sensitivity to the holiness within the animals that may provide us with sustenance.

The laws of kosher foods are first detailed in the Torah in Leviticus 11 and Deuteronomy 14 and later expanded in the Talmud and various codes of Jewish law. These have come to include two main ideas: First is a general prohibition against mixing milk and meat during food preparation and meals. Second, animals that are permitted (*kasher*) must be slaughtered and inspected according to the laws of kashrut. Animals that are *tryef* or not permitted are also detailed (prohibited animals include pork, shellfish, shark, and wild game).

In order to strengthen and empower our community members to the understanding of kashrut, we will provide guidelines to assure that only Kosher foods are brought into and served at our events. Under no circumstances will non-Kosher foods be permitted on the grounds of Temple Beth El.

Interpretation and implementation of the following rules are solely the responsibility of the kashrut committee of the synagogue and all final decisions shall be made by the rabbi.

For Passover, packed goods that are marked Kosher for Passover are permitted in the building. Milk, juice, fruits, vegetables, eggs, and nuts are permitted. For details on Passover and food, please contact the rabbi.

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Policy is overseen in the synagogue kitchen by an appointed delegate of the committee.  
All final decisions made by the rabbi.

#### Overview

1. No mixing of dairy and meat products.
2. Care shall be taken to keep utensils separate. Includes labeling.
3. If meat is served before prayer services and the *Birkat Hamazon* (grace after meals) is recited after the meal, then the oneg served after services may be dairy.
4. All prepared food brought into the building must be marked kosher. (This includes fast foods, sandwiches, bagels, pizza, etc.). (Hot drinks from outside are permissible).
5. Fresh vegetables, eggs, milk do not require a *heksher*.
6. All processed foods require a *heksher* or kosher label.
7. Bakery items must have an approved *heksher* or come from an approved kosher supplier.
8. Wine and grape juice served must be kosher.
9. While it is permissible to bring in unmarked cheese, we request that kosher cheese be purchased. Companies such as Cabot are marked kosher and readily available in the marketplace.
10. Gelatin is considered kosher, however we encourage the usage of kosher packaged gelatin available in supermarkets
11. Office staff and administrative staff may bring in dairy brown bag lunches to be eaten at a desk. These foods should not be brought into the public space.