

APPENDIX A – KOSHER RULES FOR BETH ABRAHAM SYNAGOGUE

- A1. Ingredients and/or products used must be made under kosher supervision considered acceptable by the mashgiach. If unsure about a product, check with the mashgiach.
- A2. No equipment or utensils (new or used, including but not limited to: dishes, plates, flatware, drinkware, pots, pans or service items) may be brought to the synagogue for use without explicit prior permission of the mashgiach. Any item permitted may be subject to being made kosher under the supervision of the mashgiach. The synagogue will not be liable for loss of or damage to items during the kashering process.
- A3. All food preparation is to be done under the supervision of the mashgiach. Food delivery, preparation (even set-up for prep work), equipment delivery or use shall not take place until appropriate supervision is arranged and in place.
- A4. Food products made in private homes may not be served at any meal or function at the synagogue.
- A5. If an accepted kosher caterer or bakery prepares food off synagogue premises to be served, the mashgiach will outline rules for certifying the kashrut during the transport and delivery of the product.
- A6. No food or items may be delivered on Shabbat or Holidays. Delivery of all items to be used must be made either before 3:00 on Friday afternoon (or afternoon before the holiday) or after Shabbat (or holiday) is over. (This time varies from week to week. Check with the synagogue office for the exact time.) Deliveries must take place under the supervision of the mashgiach. Any product or foods not previously approved or delivered without proper kashrut symbols will be refused if not meeting appropriate standards.
- A7. Persons using the kitchen may not bring personal meals, snacks or utensils (even travel mugs, etc.) into the Synagogue.
- A8. Meals may be either "dairy" or "meat" and must be consistent for the entire meal; parve foods may be served with either type of meal. All food and drink served before, during or after the formal meal (including hors d'oeuvres and sweet table) are considered part of the meal and must be meat or dairy (corresponding to the remainder of the meal) or parve.

- A9. Products marked "non-dairy" by government standards may still be considered dairy under the rules of kashrut. Artificial creamers and dessert toppings must be marked parve, as a "non-dairy" government designation alone is not adequate to assure that a food product is parve. The mashgiach will make the final determination of what items marked "non-dairy" may be served with a meat meal.
- A10. Products marked "DE" may be served before or following a meat meal, but not together with meat foods. Products marked "ME" may be served before or following a dairy meal, but not together with dairy foods.
- A11. All cooking for a meal to be served on Shabbat must be completed before Shabbat begins. Raw meats and fowl must be cooked enough to be served as "rare" before Shabbat begins.
- A12. Nothing may be taken out of the synagogue until after Shabbat is over. (This time varies from week to week. Check with the synagogue office for the exact time.)
- A13. Cooked solid foods, not in gravy or liquid, may be warmed in ovens to serving temperature on Shabbat.
- A14. Cooked liquid foods (such as soup, au jus or gravies) may be left warm (below simmer or boiling) on griddle or special range-top cover (blech). Gravies and au jus kept warm in this manner may be poured over heated meat before serving.
- A15. Food that will be served after Shabbat may not be cooked or reheated until Shabbat is over. (This time varies from week to week. Check with the synagogue office for the exact time.) It is suggested that food to be served after Shabbat be prepared on Friday afternoon (or afternoon before the holiday) before 3:00 and held for finishing and reheating after Shabbat.