



Kashrut Policy Guidelines

February 2025, prepared by TBS Religious Committee

In recognizing the importance of Jewish dietary laws in the life of Jewish communities, we honor our God, our ancestors, and the Jewish appreciation for the sanctity of all life as well as the unique blessing of sustenance. The care with which kosher products are produced and, in particular, the care with which they are consumed, should reflect our high values that honor our religious and cultural heritage and the values that flow through them.

We also honor *Klal Yisrael* - the interconnectedness and importance of every Jew. The Temple Beth Shalom community is diverse in individual Jewish practice and observance, and we consider this diversity one of our great strengths. The communal kashrut policy is not a judgement on any individual observance or practice. It is intended as a living document to meet our diverse needs and honor our commitments to Jewish law.

Please contact the Rabbi of Temple Beth Shalom for questions regarding the kashrut policy and its application.

TBS Kosher Kitchen

The Temple Beth Shalom kitchen will be fully kosher and dairy/pareve, as supervised by the Rabbi (including bagels, challah, and similar items). No meat will be allowed in the kitchen without rabbinic or approved mashgiach supervision. Wines, grape juices and grape products must have kosher certification to be used for sacred functions (i.e. kiddush).

Preparing Food for Shabbat

1. Food that is served on Shabbat should be fully cooked before Shabbat begins (sunset on Friday) whenever possible. This includes Shabbat luncheon items that require cooking such as soup, blintz soufflé, quiche, hardboiled eggs, etc.
2. Chopping and assembling food is permitted on Shabbat, including chopping vegetables, preparing salads, preparing platters of lox, etc.
3. Cooked food may be reheated on Shabbat. Due to the fire hazard of leaving ovens, burners, and other equipment on overnight and unattended, we allow for turning on the oven, using a crockpot, the preparation of coffee, and turning on the coffee heaters on Shabbat.

TBS Social Hall (and Outdoor Spaces)

The social hall and outdoor spaces will be kosher style: dairy/parve by ingredient, in accordance with the regulations for communal meals below.

Outside Kosher Catering

A meat meal may be catered by a certified kosher caterer, restaurant, or supplier, as long as nothing is brought into the kitchen without rabbinic or approved mashgiach supervision (including utensils, dishes in the sink, trash, etc.).

Other Communal Meals

These regulations are designed to respect halachic guidance from the Conservative Movement while making communal meals - a vital part of our community - possible and accessible, without putting an undue burden on those who shop and prepare the meal.

The Conservative Movement ruled that it is acceptable to order from vegetarian or vegan restaurants without kosher certification. Food from a vegetarian or vegan restaurant can be brought into the social hall, but nothing must be brought into the kitchen. Similarly, we may bring vegetarian food from local restaurants (i.e. cheese or veggie pizza) into the social hall but not the kitchen, as long as the ingredients have been checked by the Rabbi.

Communal meals at restaurants outside the synagogue will always have vegetarian options for individual choices.

If we are catering from a non-kosher restaurant all the food must be dairy/pareve (vegetarian and kosher-style fish options) with ingredients checked by the Rabbi.

Standards for Raw Ingredients and Processed Food

1. The following ingredients are kosher without certification: fresh fruits, fresh vegetables, eggs, pasteurized milk, salt, sugar, flour, pure spices, unflavored tea, unflavored coffee, beer, raw grains, beans, rice, raw nuts, and pure olive oil.
2. When possible, use dairy with a kosher symbol. Smoked cheeses are prohibited unless they have a kosher certification (as they may have meat additives). The Conservative Movement ruled that modern rennet is so distant from its animal origins that it has lost its character as food and therefore does not make cheese non-kosher. This means that most dairy is acceptable without a kosher symbol.
3. Fresh fish (with fins and scales) does not need rabbinic supervision.
4. All prepared or packaged food (including canned, frozen or baked foods) must have kosher certification to be brought into the kitchen. Otherwise, it needs to remain in the social hall.

Guidelines for Baking and Potlucks:

Any Temple Beth Shalom potluck, at TBS or offsite, must be dairy/pareve, which means vegetarian with fish options.

For Potlucks at TBS

1. There should be at least one food item made in the TBS kosher kitchen, and it must be so labeled.

2. No home baking or cooking may be reheated or brought into or through the kitchen. It must remain in the social hall or outdoor spaces.
3. Home-prepared food should be brought to the Temple in disposable tins or trays, because nothing may be brought into or washed in the kitchen. Please bring your own serving utensils (disposable ones if possible).

In addition, for Potlucks at TBS or Offsite

1. Fresh fruits, vegetables, eggs, salt, sugar, spices, tea, coffee, soft drinks, and dairy (with the exception of smoked cheeses) do not require kosher certification.
2. Fresh fish (fins and scales) do not require certification.
3. It is common courtesy to label food containing common allergens (nuts, gluten, etc.) and food that is prepared as gluten-free or vegan.
4. Food that is to be served on Shabbat should be fully cooked before Shabbat begins (sunset on Friday) whenever possible.