

KEHILLA – KASHRUT POLICY

As a multi-denominational synagogue, Kehilla works to accommodate a wide variety of religious practices. We have formulated our *kashrut* policy (Jewish dietary laws, “keeping kosher”) in order to serve as many of our visitors as possible.

Kehilla’s kitchen is exclusively *fleishich* (meat), with no dairy products allowed to enter the kitchen.

Kehilla’s kashrut and eco-kashrut policies, particularly in regards to **no meat or shellfish allowed on-site**, and recycle all paper waste as well as cans and bottles.

Vegetarian, non-*hechshered* food is permitted in the kitchen which includes our Social Hall. Vegetarian, non-*hechshered* food cannot be served with any of our kitchen utensils, serving platters, or pitchers and is not permitted in our kitchen, including reheating on our stove or washing of dishes in the sink.

Non-kosher items: pork, shellfish, non-kosher poultry/beef, meat and dairy combinations like cheeseburgers, etc. are **NOT permitted** at Kehilla spaces or functions.

The following products do not require a hechsher (a symbol noted on the item stating that it is kosher.)

- Eggs
- Fresh vegetables and fruit
- Bagged lettuce or vegetables
- Dairy creamer
- Milk and all dairy products (yogurts, ice creams, butter and vegetarian margarine)
- Grains, nuts, rice, and pasta
- Fresh fish (fins and scales, swordfish is permitted)
- Coffee and tea (Coffee and Tea Urns may be turned on and used for Shabbat)
- Dried fruits
- Soda
- All cheeses
- All juices
- All bread (including bagels)
- All wines and hard alcohol which can be used for social drinking

The following products must have a hechsher (when there is a question as to whether the hechsher is acceptable or not, please consult the rabbi).

- Non-dairy creamer
- Challah for Hamotzi

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- Grape juice and Wine for Kiddush
- Powdered drink mixes
- Processed foods (e.g. baked goods, pretzels, candy, crackers, salad dressing, etc.)

This applies to Havurah, Kehilla School and all other events and rentals affiliated with Kehilla Community Synagogue.

- **Non-kosher home** – The event must be dairy free OR vegetarian and can be catered with these same guidelines.
- **Restaurant** – All food eaten must be either dairy or vegetarian. Meat may be purchased and eaten without dairy.

Any further questions not answered within this document should be brought to the rabbi for further exploration and resolution.