

NNLS Kashrut Policy

For use of the NNLS kitchen and for any event, meeting, Simchah etc. that takes place inside our building.

Our Kashrut policy reflects the inclusive ethos of the Synagogue and aims to enable as many people as possible to be able to enjoy its catering facilities.

Sometimes being inclusive means that we lean towards leniency. In the case of Kashrut, however, inclusivity involves maintaining a clear policy with which observant Jews both within and beyond our community feel comfortable, so that the maximum range of people are able to share meals and Simchas in our Synagogue.

Supervision:

External: All external users of our kitchen (eg caterers) must be supervised. Therefore all caterers must either hold a permanent Kashrut licence from a recognised authority or apply for a one day licence from the **Masorti Bet Din** (http://www.europeanmasortibetdin.org/kashrut_supervision.htm).

Any caterer can apply for this kind of licence and can hire our kitchen for Kosher preparation.

Internal: Our Kashrut policy must be followed by all kitchen users, for any shul, cheder, Noam etc. events, meetings, Shabbatons etc. Use of the kitchen must be supervised by 'approved users' who have received training and are responsible for upholding these standards. The Synagogue Office can assist in arranging for training or for an approved user to supervise your event.

Meat is only permitted when supervised. This always needs to be coordinated by Rabbi Chaim Weiner and is not generally an option at synagogue events.

Crockery/Cutlery etc:

NNLS has some limited dairy crockery in our kitchen which can be used. Alternatively, dishes can be hired from the Masorti Bet Din.

Permitted Ingredients:

Our basic standard is the **London Beth Din** Kashrut guide (<http://www.kosher.org.uk/intro.htm>)

The guide lists many products – but also establishes general principles for non-supervised items. In every case, we follow the guidelines of the guide.

Some general guidelines:

- We use any milk
- Any yoghurt is permitted, as long as there are **no additives**.
- Flour – permitted, as long as **no additives**.
- Spices – permitted, as long as **no additives**.
- Tinned vegetables – permitted if pure, packed in water or brine. **No additives or vinegar.**
- Pickled Cucumbers, olives, tomatoes, peppers – All permitted if pure and packed in water or brine. **No additives. No Vinegar.**
- CHEESE – **Only supervised kosher cheese.** Anything derived from cheese, including frommage frais, whey etc. needs to be supervised.
- All products derived from milk – i.e. yoghurt, butter and cream are permitted as long as there are no additives.
- WINE – **Only supervised wine allowed.** Anything derived from wine or grape juice – e.g. wine vinegar or balsamic vinegar, and any fruit juice containing grape juice, is considered the same as wine and must be supervised.
- BREAD – **Only supervised bread allowed.** Breads made by Allied Bakeries – i.e. Kingsmill, Allinson – are supervised by the Sephardi Bet Din and are fine to use at NNLS.
- BISCUITS and any baked goods must be supervised.

Any questions should be directed to **Rabbi Chaim Weiner** weiner@masorti.org.uk

Shabbat:

- All preparation must be completed before Shabbat. Preparation is permitted up to ½ hour before Shabbat in both summer and winter.
- Reheating: Dry food (eg fish, rice, quiche etc.) can be reheated. Wet food (eg soup) cannot be reheated. For clarification or further information, please contact Rabbi Weiner.
- There is a warming oven which can be controlled by a timer.
- There are hotplates and slow cookers that can be hired from the Masorti Bet Din, which can be controlled by timers.
- No preparation during Shabbat is permitted for events that start after Shabbat.
- All post-Shabbat events that include preparation of food must start at least 1½ hours after Shabbat. This needs to be coordinated with Rabbi Chaim Weiner.

Responsibility:

Rabbi Chaim Weiner has overall responsibility for Kashrut. He is happy to answer questions and discuss any special requests.

Please contact him at: weiner@masorti.org.uk

Thank you for understanding and abiding by our guidelines.