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## FDA Model Food Code

1-201.10(38) **"Hazard"** means a biological, chemical, or physical property that may cause an unacceptable CONSUMER health risk.

# Spiritual Contamination

*This is the Law of the animal, and of the bird, and of every living creature that moves in the waters, and of every creature that creeps upon the earth; To differentiate between the unclean and the clean, and between the animal that may be eaten and the animal that may not be eaten. (Leviticus 11:46-47)*

## Kosher Terms

Kosher – Fit, proper  
Taamei - impure  
Treifa – lit. “torn” fig. Unfit, prohibited  
Glatt - Smooth, strictly kosher  
Shomer Shabbos - Sabbath Observant

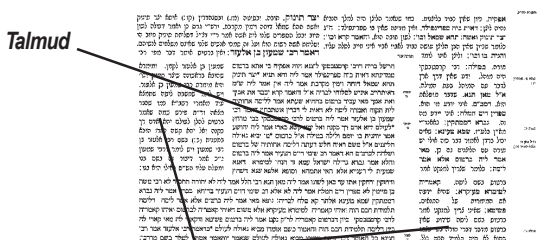
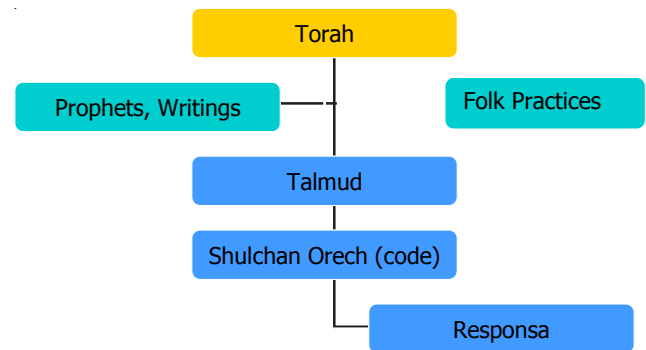
Hechsher - Certification mark  
Milchig - Yiddish for dairy  
Fleischchig - Yiddish for meat  
Basar - Hebrew for meat

# Jewish Law - Biblical

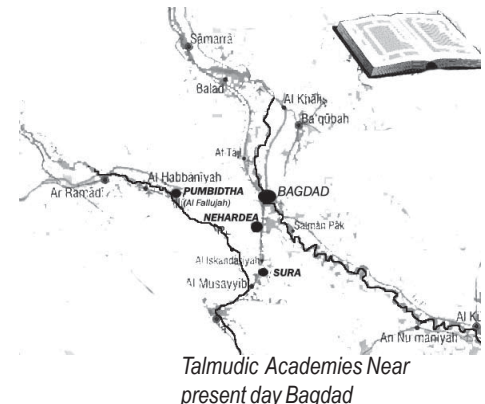
Torah (5 books of Moses) is known as the “Written Law”, Most public health laws are found in Leviticus 11:1-15:33. The Prophets (Joshua – II Kings ) and Writings (Psalms-Chronicles) contain no new law.

## Talmud 70-600CE

The Talmud is the “Oral Law” written as dialogue. It is a legal reaction to the destruction of Temple in 70CE. It consists of part story, part biblical commentary and part legal debate, all commenting on itself. The Babylonian Talmud contains six orders, broken into 63 tractates, 37 of them with Gemara which are debates and discussions edited in Sura around 600 CE. It was written in two languages (Hebrew & Aramaic), plus several later commentaries are written in the margins of



current editions. Most of Kashrut is found in Hullin. After the time of the Talmud, Rabbinic courts decided any new issues in legal rulings known as *Responsa*.



## Talmud (Berachot 55a)

**The altar of wood three cubits high . . . and he said to me, This is the table that is before the Lord (Ezek. 41:22)** [Why does the verse] opens with 'altar' and finishes with 'table'? R. Johanan and R. Eleazar both explain that as long as the Temple stood, the altar atoned for Israel, but now a man's table atones for him.

What the rabbis did was turn the temple into the dinner table, making every meal a sacrament.

## Jewish Codes - Maimonides and Caro

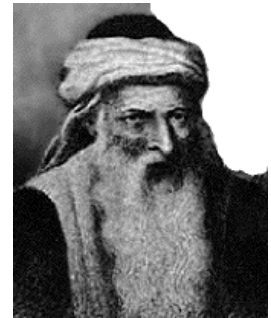
### Moses Maimonides (1135-1204)

was a Rabbi, philosopher, and court Physician to Saladin. He wrote two major works, the *Mishneh Torah* which was the first accepted Jewish Code of law, and his philosophical work the *Guide for the Perplexed* – which among other things, gives the reasons for the law: Maimonides concludes that Kosher is healthy eating



### Joseph Caro (1488-1571)

was both a brilliant legalist and a mystical Kabbalist. Living in Turkey and later in Israel with other ecstatic Kabbalists, his most important work is the Jewish Code *Shulchan Aruch* - "The ordered Table," which is still the primary code of law in Jewish observance.



*...the natural food of man consists of vegetables and the flesh of animals; the best meat is that of animals permitted to be used as food. No doctor has any doubts about this.* (Maimonides, Guide XLVIII)

## Certifying Agencies

Like NSF, who certifies equipment meets sanitation standards, Kosher certifying agencies certify if food meets the standards to be considered kosher. Their duties include inspecting facilities through the entire food flow, from assuring that all ingredients used are acceptable, to final service or packaging. Certifying agencies also create and maintain lists of approved facilities or manufacturers for consumers and manufacturers. If a facility is found in compliance with the standard, they will post a certificate of approval at the facility. Such a certificate is generally posted where it is visible to the public. The certifying agency then grants permission for that facility to use the copyrighted certifying mark of the agency on packaging and advertisements for that product.

# Kosher Certification Symbols (Hechsher)



## Common Secondary Markings:

<b>P</b>	Kosher for Passover (no wheat, barley, rye or other grains, unless from matza)
<b>Pareve</b>	No meat or dairy found in this product (often default)
<b>D</b>	Dairy food or dairy derivative in this food
<b>M</b>	Meat or meat derivative in this food
<b>DE</b>	Processed on dairy equipment

## ☆ Permitted species ☆

### Meat

Lev 11- "Split hoof and chews it cud" e.g. Cattle, goats, sheep, venison



### Poultry

Listed by prohibited species, but Common permitted species are Chicken, Goose and Domestic Duck



### Seafood

Must have both fins and scales  
Common seafood is, Tuna, Salmon, Tilapia, Mahi- Mahi



## ☆ Prohibited species ☆

### Meat

All others, but Lev 11 specifically prohibits Pork, Camel and Rabbit.



### Creeping things

"Creeping things which creep on the Earth"



Invertebrates

(insects, arachnids, worms etc.)  
Including insect infestation of produce. Rodents (Mice, Rats), Reptiles



### Poultry

Listed by prohibited species including Raptors (eagles, osprey, hawks)

Scavengers (vultures)

Most flying Insects,

Storks & Herons

Ostrich & other Ratites



### Seafood

Prohibited species include Fish without scales( Catfish, Sharks and Skates, Swordfish, etc.) Molluscan Shellfish (clams mussels oysters), Crustacea( crab shrimp lobster)



## ☆ Inspection of Meat/Poultry

All animals must be inspected both before and after slaughter. Prior to slaughter, the animal must be alive, no drop animals are allowed. Animals with any cuts, tears or missing limbs are considered “torn”, *treif* in Hebrew. Any exterior tumors on the animal will also make the animal *treif*. After slaughter, the internal organs are inspected for ulcers and tumors especially the lung. If no abnormalities or tumors are found on the carcass, the meat is considered *Glatt*, meaning smooth. In Modern meanings *glatt* has taken the meaning of strictly kosher

## ☆ Shechita – Kosher Slaughter

Shechita is taken very seriously. The modern process usually requires a rabbi with special training and certification known as a *Shochet*. To be as merciful to the animal as possible, the animal must die in a single sweeping cut without tearing the flesh, otherwise the slaughter is invalid and the animal *treif*. Thus there are several requirements to the slaughter procedure. The Knife used must be a perfectly smooth, sharp knife with no nicks on the blade. The *shochet* will restrain the animal to prevent any movement which could let him slip or hesitate on the cut. In one movement, the *shochet* will cut the trachea and esophagus of the animal. The spinal column is not to be touched by the knife and any second cut or sawing motion renders the cut invalid. Within minutes the blood from the brain drains out and the animal dies. On poultry, it is only required to cut one pipe, with similar results.

## Prohibited Parts

Two parts of the animal must be removed and not eaten. The sciatic nerve is not allowed to be eaten in remembrance of Jacob’s injury wrestling with the angel (Gen. 32:33). Most remove the entire hindquarters to prevent ingestion. Like blood below, the fat around the internal organs, called *helev*, which are reserved for God are also removed.

## Blood

*“But flesh with its life (soul), which is its blood, you shall not eat.” (Gen. 9:4)*

This commandment is repeated seven more times in Leviticus and Deuteronomy, where it carried the death penalty as punishment, as the soul is God’s possession. The Talmud (K’ritot 4b) delegates it to a death penalty meted out by God, possibly by disease. From this basis, even in modern times, blood must be completely removed from all kosher animals. After slaughter, all blood from main arteries and veins are drained. After this, two common methods for removal from tissue are used: Salting and Roasting. Salting involved the drainage of blood through introducing coarse salt to the food product’s surface which draws out the blood and other body liquids, essentially creating a very low water activity on the surface of the meat, drawing out the fluids. The blood and fluids removed is considered highly contaminated and must be disposed of without contact with food or food contact surfaces. Even after this step, as a preventative measure, kosher facilities cook to a minimum **165°F** on all meats and poultry, except beef roasts cooked till juices run clear to remove any blood not removed by or in lieu of the salting process.





## Milk and Meat



This comes from the Biblical prohibition “Do not boil a kid in its mother’s milk” (Ex. 23:19, 34:26; Deut. 14:21). Due to a series of preventative measures, this is considered a prohibition of mixing dairy and products which undergo ritual slaughter (meat & poultry). This includes ingredients for other products which

are milk or meat derivatives.



## Pareve

Pareve are foods which have neither dairy nor meat such as fish, vegetables, fruits, or eggs from kosher birds. Pareve can be eaten with either milk or meat, though meat and fish are not used directly together, but as separate courses.

## Treif Cross-Contamination

Cross contamination can occur from blood, non-kosher animals, approved but defective animals, or introducing milk to meat and vice versa.

The Talmud implemented tolerance levels around 200 CE. Three common measures:

- “so as to not impart a flavor”
- 1/60<sup>th</sup> of bulk (i.e. very small)
- “an olive’s bulk”

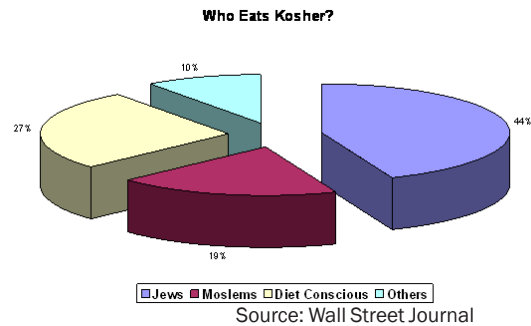
Modern certifiers often have zero tolerance and thus separate food contact surfaces for milk and meat at all times. Most often requires separate and distinct facilities for milk and meat. Some suspect equipment may be marked for the really cautious (e.g. “DE” for soy milk processing). One modern tightening of tolerances had to do with ingestion of insects, where produce difficult to clean all insects out of is considered unacceptable for consumption.

## Handwashing

Handwashing is an important ritual. Biblically there is the command “Handwash or die” (Lev 15:20). Interestingly there is the Talmudic commentary (Berachot 6a) on Psalm 91:7 “*A thousand shall fall at your side, and ten thousand at your right hand; but it shall not come near you.*” This is referring to demons on the hands. Demons are elsewhere noted as invisible agents of destruction often found in latrines, garbage dumps, sewers, and in food and water left overnight or under the bed, often causing illness in those who either eat, drink, or breathe the demons in. Fortunately the demons on the hand die from running water. The Rabbinic Handwashing also removes what is on the hands including, according to legend, minute amounts of salt from Sodom which may cause blindness. Handwashing is required before eating, as ingestion of above demons or contaminants could cause illness.

## Not Just for Jews

Vegetarians  
Lactose intolerant  
“Safer, Higher Quality” meat products  
“Real beef” products



## Inspection Scheduling – Jewish Establishments

There are Days to avoid inspection of businesses owned by observant Jews, because they are closed for business. Note that the holidays start in the evening of the previous day, so often the afternoon preceding the holiday businesses shut down to prepare for the holiday.

**Sabbath:** During the sabbath, observant Jews do not do any work, and businesses are closed. The sabbath runs from just before sunset on Friday to an hour after sunset on Saturday. However many observant Jews leave work in the early afternoon to prepare for the sabbath, particularly in winter with an early sunset.

**Jewish High Holidays** The most solemn of the holidays, celebrating the new year by pleading for one’s life in front of God, These holidays again require no work. Yom Kippur is also a sunset to sunset fast holiday.

**Week of Passover:** this week-long commemoration of the Exodus from Egypt neither eating nor owning any grain products. Thus many food businesses, instead of removing all grain products, simply shut their doors for the week.

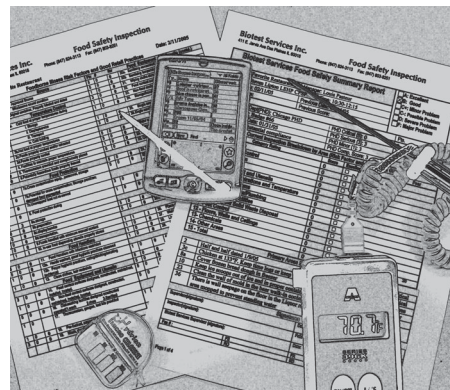
**Fast Days** (intermittent “tzom”) There are 5 other fast holidays on the Jewish calendar, as listed below in italics.

<b>YEAR:</b>	<b>2006/5766-67</b>	<b>2007/5766-67</b>
Tu B'Shevat	Mon Feb 13	Sat Feb 3
<i>Ta'anit Esther</i>	<i>Mon Mar 13</i>	<i>Thur Mar 1</i>
Purim	Tue Mar 14	Tue Mar 4
<b>Pesach( Passover)</b>	<b>Thu-Thu Apr 13-20</b>	<b>Tue-Tue Apr 3-10</b>
Yom haShoah	Tue Apr 25	Sun Apr 15
Yom haAtzma'ut	Wed May 3	Sun Apr 22
Lag baOmer	Tue May 16	Sun May 6
Yom Yerushalayim	Fri May 26	Wed May 16
<b>Shavuot</b>	<b>Fri-Sat Jun 2-3</b>	<b>Wed-SaThur May 23-24</b>
<i>Shiva Asar B'Tammuz</i>	<i>Thu Jul 13</i>	<i>Tue Jul 3</i>
<i>Tisha B'Av</i>	<i>Thu Aug 3</i>	<i>Tue Jul 24</i>
<b>Rosh Hashana</b>	<b>Sat-Sun Sep 23-24</b>	<b>Wed Thur Sep 12-13</b>
<i>Tzom Gedalia</i>	<i>Mon Sep 25</i>	<i>Sun Sep 16</i>
<b>Yom Kippur</b>	<b>Mon Oct 2</b>	<b>Sat Sep 22</b>
Sukkot / Shmini Atzeret	Sat-Sun Oct 7-15	Thur Sep 27- Oct 5
Chanukah	Sat-Sat Dec 16-23	Tues-Wed Dec 4-12
<i>Asarah B'Tevet</i>	<i>Sun Dec 31</i>	<i>Wed Dec 19</i>

## Thermometers During an Inspection

Remember: Your thermometer for regular inspections is not kosher and will contaminate food with treif or meat/milk. This may not be true of just Kosher, but also other faith observances. Here for are considerations to do regarding thermometers.

- Ask the owner operator about the permissibility of using your thermometer.
- Strongly enforce thermometers present on premises (Item #5 44-item, #42 CHD)
- If they believe it to be Treif, Do NOT use own thermometer
- Use on-premises thermometers, but calibrate it first.
- Calibrate to ice method or boiling point method.
- Have in-box sealed thermometer ready for inspection and kashering.
- If all else fails, get single service utensils, and sample the product with clean and sanitized kosher utensils. Take the temperature of the sample, then dispose of the sample.



## Handwashing Stations

Handwashing is an important ritual when observant Jews eat. According to the rulings, one is not to say anything between washing their hands and making the blessing over bread to begin the meal. Since handwashing is so important there may be extra handsinks in dining rooms in kosher restaurants.

- In some cases you might see a bread basket at the handsink to make this blessing immediately. Do enforce food protection on the bread basket.
- In Temporary events and catering situations, you may see just a pitcher and bowl of water.
- Make sure all handwashing utensils have been routinely cleaned and sanitized.
- While the ritual handwashin is merely pouring water over each hand three time each, these sinks should be stocked like any other handsink with soap and paper towels.

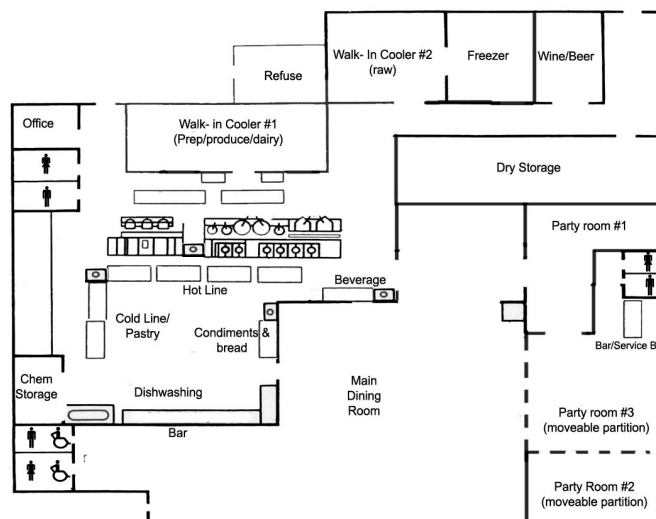


## Extra Plan Review Questions

In the plan review process, extra issues may need to be considered,.

- Is facility dairy, meat or both?
- Is there visible or physical segregation of meat and dairy areas?
- If both meat and dairy, (e.g. Nursing Home) think of facility as two completely separate kitchens, unless they give complete plans on how to convert kitchen, including what method of kashering will be used. Some will use hot water, and good floor drainage might be important.

Note due to the prohibition of cooking food on Shabbat, there might be situations (e.g. Summer camps) where there will be a need for a lot of hot holding facilities if there are hot meals Saturday lunchtime. Food might be cooked Friday for Saturday Afternoon lunch service. This can be alleviated in most cases by having non-Jewish food service workers. Such issues should be looked to assure proper amounts of hot holding facilities or a change of menu.



- Is there Shabbat service of food?  
What's the menu? Who's cooking the food? When?
- Is there post-shabbat (Saturday evening) Service? Different menu?
- If there is Shabbat service of food, is there adequate hot holding facilities for meals?
- If there is post-Shabbat service, how much prep time do they have? How much will be made Friday morning and how is it stored?

## Is it Kosher?

Ask these guys:

- [www.crcweb.org](http://www.crcweb.org) (CRC – Midwest, Texas)
- [www.ou.org](http://www.ou.org) (O-U National, Manufacturers)
- [www.star-k.org](http://www.star-k.org) (Star-K, Baltimore)
- [www.ok.org](http://www.ok.org) (O-K National, Manufacturers)
- [www.kosherquest.org](http://www.kosherquest.org) (List of certified products from multiple certifiers)
- [www.chelm.org/jewish/kashrut/index.html](http://www.chelm.org/jewish/kashrut/index.html) (Summary of rules.)