

## Congregation Beth Abraham-Jacob

# Passover Guide 5776

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### **General Information**

Orthodox Union (OU) Pesach guides are now available at the Shul. If you have questions about particular products not under OU supervision, you can email me at [rabbi@cbaj.org](mailto:rabbi@cbaj.org) to check on the product.

Jews with Diabetes face special challenges over Pesach. The Star K has prepared a very helpful guide of Halacha, advice – and recipes. Please see <http://archive.star-k.org/PesachGuideForDiabetics.pdf>

For more information on CBAJ Pesach programs, giving Ma'ot Chittim charity, or upcoming Peach adult education classes please visit [www.cbaj.org/Passover](http://www.cbaj.org/Passover).

### **The First Seder and Shabbat**

This year, the first seder night falls out on Friday, April 22<sup>nd</sup>, which is also Shabbat. Please keep in mind that all of the prohibitions that normally pertain to Shabbat – such as those pertaining to food preparation and cooking – still apply on this night. Please keep some of the following important guidelines in mind as you prepare for your seder:

- Food should not be left on an open flame or a placed directly on an active heating element as Shabbat starts. Instead, hot food should be left on a blech before Shabbat starts in order to maintain its heat.
- To create a blech, both the heating element and the controls (dials) of the heating element must be safely covered.
- Food that is not already cooked and hot when Shabbat starts may not be left on a blech.

### **4 Cups – Arba Kosot**

At the seder, men and women must drink four cups of wine in tribute and as a toast to the Almighty for the four promises made and fulfilled concerning the redemption (Exodus 6:6-7). In honor of the prophet Elijah (Eliyahu), an additional goblet of wine is placed on this table. This wine is not drunk. According to Rabbi Gedalia Dov Schwartz, the following are the minimum amounts of wine required to fulfill the mitzvah:

- For the Arba Kosot (four required cups of wine), for Kiddush (except on Friday night) and for Havdalah, the cup must contain at least 3.3 fluid ounces (revi'it halug) in size. The obligation is fulfilled if more than one-half (rov kos) of each cup is consumed after each blessing over the wine.
- When the Seder occurs on Friday night (this year): Since the regular Friday evening Kiddush throughout the year requires a cup that contains at least 4.42 fluid ounces, the Friday night Seder Kiddush requires 4.42 fluid ounces, while the other three cups require 3.3 fluid ounces.

## **Kitniyot and Quinoa**

This year the OU is once again certifying Kosher for Passover Quinoa (labeled as OU-P). Only those brands labeled as such should be eaten on *Pesach*. In addition, this year the OU has made a large number of OU-certified *Kitniyot* (legumes) items available. These products are all marked "*Ochlei Kitniyot*", 'for those that eat *Kitniyot*.' Extra care should be taken in regards to these items.

## **Pet Food**

One of the many challenges of *Pesach* is finding permitted pet food. There are two separate *kashrut* issues for us to be aware of: one related specifically to *Pesach*, the other related to the rest of the year as well. The year-round problem concerns meat and milk. Commonly, dog and cat foods that contain meat (not chicken) and milk together is rendered forbidden to Jewish pet owners all year round. However there is even more for a Jewish pet owner to be concerned about during *Pesach*. Due to the prohibition of deriving any pleasure or benefit from *chametz*, we are not permitted to use or own pet food containing any type of *chametz* on *Pesach*. It is therefore important to be aware of the prevalent use of the five grains (wheat, rye, barley, oats, spelt) in dog and cat foods today. Almost all dry pet food list wheat or oats as their first ingredient. This is true for fish food and bird food as well.

Benefit from *Kitniyot* (legumes) is permitted on *Pesach* even for an Ashkenazic Jew. Therefore, rice does NOT pose a problem in pet foods. The link below provide pet foods that don't contain forbidden milk and meat mixtures or *chametz*:

<http://www.star-k.org/articles/wp-content/uploads/2016/03/Pet-Food-List.pdf>

## **Oven**

In a conventional oven, gas or electric, the oven must be completely clean before kashering can begin. Oven cleaner may be necessary to remove baked on grease. If a caustic type of oven cleaner (such as Easy-Off) was used to clean the oven and some stubborn spots remain after the caustic cleaner has been applied a second time with similar results, the remaining spots may be disregarded. Once the oven and racks have been cleaned, they may be kashered by *Libbun Kal*. Turning the oven to the broil setting for forty (40) minutes satisfies the requirement of *Libbun Kal*. In a gas oven the broil setting will allow the flame to burn continuously. In a conventional electric oven the highest setting, broil or 550°F, kashers the oven.

In a **continuous cleaning** oven, one should conduct a visual inspection to be sure the oven is clean. If it is clean, one may turn the oven to the broil setting for forty minutes in order to kasher it. If it is not clean, proceed as directed below:

Since caustic or abrasive oven cleaners, e.g. Easy-Off, cannot be used without destroying the continuous clean properties of the oven, a nonabrasive, and noncaustic, cleaner must be used to clean the oven. Grease spots will usually disappear if the top layer of grease is cleaned with Fantastic and a nylon brush. Then the oven should be turned on to 450°F for an hour so that the continuous clean mechanism can work. If the spots don't disappear the oven should be left on for a few hours to allow the continuous clean mechanism to deep clean. If the spots do not disappear, the spots should be removed with oven cleaner or steel wool. If the spots are dark spots that crumble, they can be disregarded. In all of the above cases the oven should then be kashered by turning the oven to the broil setting for forty minutes.

In a **self-cleaning** oven, the self-cleaning cycle will clean and kasher the oven simultaneously. This is true for **convection** ovens with a self-cleaning feature as well. The oven need not be cleaned well before the process begins because everything inside of the oven is reduced to ash. The oven door and rubber around the door should, however, be completely clean before beginning the self-clean cycle.

### **Cooktop**

Any visible food should be removed. All grates should be cleaned well removing any visible food from them. The burners, whether gas or electric should be turned on at a high setting. For a gas burner, they should be left on for approximately thirty minutes. If the burners are electric, they should be left on for a few minutes when they glow hot. **The burner areas are now considered Kosher for Pesach.**

The rest of the stovetop area should be cleaned and unused for twenty-four (24) hours. After this, boiling water should be poured over the surface of the stovetop. There is a custom that the rest of the range should be cleaned and covered with a double layer of heavy-duty aluminum foil. The burners themselves do not need kashering or covering, just cleaning. The drip pans should be thoroughly cleaned and need not be kashered.

In some modern stovetops, the surface of the stovetop is glass. In this case, one should not pour boiling water over the surface, but should simply make sure that the glass is cleaned well. Once these procedures are complete, you can cook on the stovetop without any special covering.

If you cannot pour boiling water over the surface of the stovetop (the material will crack etc.), it is recommended that you wait twenty-four (24) hours and that the remainder of the stovetop surface be covered, if possible.

### **Broiler**

The broiler pan and grill cannot be kashered by just turning on the gas or electricity. Since food is cooked directly on the pan or grill, they must be heated to a glow in order to be used on Pesach. An alternate method is to replace the pan with a new pan and Kasher the empty broiler cavity by cleaning and setting it to broil for forty minutes. If one does not intend to use the broiler on Pesach, one may still use the oven, even without kashering the broiler, provided that the broiler has been thoroughly cleaned. Similarly, other cooktop inserts such as a griddle or a barbecue broiler would require "*Libbun Gamur*" - heating the surface to a red glow before usage. If not, the insert should be cleaned and covered and not used for Pesach.

### **Microwaves**

Clean the microwave and do not use for twenty-four (24) hours. Then boil a cup of water for 10 minutes in the microwave. The glass plate should be cleaned with soap and water to make sure there is no *chametz*. Some have the custom of either covering the glass plate or replacing it altogether on Pesach, as the *Ashkenazic* custom has developed to not Kasher glass on Pesach.

## **Metal Utensils**

Metal utensils that have been used for cooking, serving or eating hot chametz may be kashered by cleaning them thoroughly, waiting twenty-four (24) hours and then immersing them, one by one, into a Kosher for Pesach pot of water which has been heated *and is maintaining a rolling boil when the vessel is immersed*. **Note that we do not kasher pans coated with Teflon.**

The utensils undergoing the kashering process may not touch each other on the way in to the pot. In other words, if a set of flatware is being kashered for Pesach, one cannot take all the knives, forks and spoons and put them in the boiling water together. They should be placed into the boiling water one by one. The process is finalized by rinsing the kashered items in cold water. If tongs are used to grip the utensil, the utensil will have to be immersed a second time with the tong in a different position so that the boiling water will touch the initially gripped area. The entire utensil does not have to be kashered at once; it may be done in parts.

A non-Kosher for Pesach pot may also be used for the purpose of Kashering, provided that it is thoroughly clean and has not been used for twenty-four (24) hours. However, it is the custom to make the pot Kosher for Pesach before using it for kashering. This can be accomplished by cleaning the pot, leaving it dormant for twenty-four (24) hours, filling the pot completely with water, waiting until the water comes to a rolling boil, and throwing in an object to make the water overflow and run over the top ridge of the pot on all sides at one time. The pot is now kashered.

## **Sinks**

Sinks are generally made of metal, such as stainless steel or granite. These sinks can be kashered by the following method. Clean the sink thoroughly. Hot water should not be used or poured in the sink for twenty-four (24) hours prior to kashering. Kashering is accomplished by pouring boiling hot water from a lean pot or kettle that has not been used in twenty-four (24) hours over every part of the sink.

## **Blech/Plata**

A blech may be kashered by cleaning any food, placing it over the burners and turning the burners on high for approximately thirty minutes. A plata/warming plate may be kashered by cleaning it, plugging it in, and leaving it on for approximately thirty minutes. One should try to cover the plata/warming plate in heavy-duty aluminum foil before use on Pesach.

## **Countertops**

According to many opinions, countertops need not be kashered for Passover, but must simply be cleaned and let rest for twenty four hours. However, some recommend that countertops be kashered as well. To kasher, clean the countertops well, and pour boiling water over the surface of the countertop after waiting twenty-four (24) hours without use. Some have the custom to cover countertops that have not been kashered. This is not required, but is certainly a valid custom

## Dishtowels

These items should be placed in the laundry, if possible, and cleaned. Once they come out, they are acceptable for Pesach use, even if all of the stains have not come out entirely.

## Medicine, Cosmetics, and Toiletries

All pill medication—with or without *chametz*—that one swallows is permitted. Many vitamins and food supplements do not fall into this category. Liquid and chewable medications that may contain *chametz* should only be used under the direction of your doctor who will judge the severity of the illness and the possibility of substituting a swallowable pill. **No medicine should be discontinued without consulting your doctor.**

All varieties of blush, body soap, conditioners, creams, eye shadow, eyeliner, face powder, foot powder, foundations, ink, lotions, mascara, nail polish, ointments, paint, shampoo, and stick deodorant are permitted for use on Pesach—regardless of the ingredients contained within them. Many liquid deodorants, hair mousse, hairsprays, perfumes, colognes, and shaving lotions contain denatured alcohol, and therefore should not be used on Pesach unless they are listed as *chametz*-free on a reliable list of Pesach products. Mouthwash, toothpaste, and lipstick which contain *chametz* should not be used.

The following is a list from the OU of inedible products that may be used on Passover without certification:

Aluminum foil	Aluminum foil baking pans	Baby ointments	Bags (paper or plastic)
Body wash	Bowl and tub cleaners	Candles	Cardboard
Carpet cleaners	Charcoal	Conditioners	Copper and metal cleaners
Cork	Cosmetics (except possibly lipsticks, see below)	Cupcake holders	Cups (paper, plastic or styrofoam)
Deodorants	Detergents	Dishwashing Detergents	Drain openers
Fabric protectors	Furniture polish	Glass cleaners	Hair gels, sprays and mousse
Hair removers and treatments	Insecticides	Isopropyl alcohol	Jewelry polish
Laundry detergents	Lotions	Napkins (paper)	Oven cleaners
Paper towels	Perfumes	Plastic containers	Plates (paper, plastic or styrofoam)
Scouring pads and powders	Shampoos	Shaving cream and gel	Shaving lotion
Silver polish	Skin cream	Soaps	Suntan lotion
Talcum powder (100% talc)	Toilet bowl cleaner	Water filters	

The following is an adapted checklist adapted from the Star-K reviewing items commonly found in the kitchen and how to prepare them for use during *Pesach*.

<b>UTENSIL</b>	<b>PREPARATION</b>
<b>Baby Bottle</b>	Since it comes into contact with chometz (e.g. washed with dishes, boiled in chometz pot), new ones should be purchased.
<b>Baby High Chair</b>	Thoroughly clean. Preferable to cover the tray with contact paper.
<b>Blender/Food Processor Smoothie Machine</b>	New or Pesachdik receptacle required (plus any part of unit that makes direct contact with food). Thoroughly clean appliance. The blade should be treated like any knife, and should be kashered through hagola.
<b>Can Opener</b>	Manual or Electric – Clean thoroughly.
<b>Candlesticks/Tray</b>	Clean thoroughly. Should not be put under hot water in a kosher for Pesach sink.
<b>Coffeemakers</b>	Metal coffeemakers that have brewed only unflavored pure coffee. Clean thoroughly. Replace with new or Pesachdik glass carafe and new filters. Metal coffeemakers that have brewed flavored coffee should be cleaned thoroughly. Do not use for 24 hours. Pour one cup of water into chamber. Water should be heated in unit and allowed to drip over the exposed metal base. Replace with new plastic filter holder, and use new filters, and a new or Pesachdik glass carafe. Plastic coffeemakers should not be kashered.
<b>Colanders</b>	Metal – Libbun kal. Plastic – Do not use.
<b>Dentures, Bite Plates, Braces</b>	Clean thoroughly after one has finishing eating chometz.
<b>Mixer</b>	Do not use, even with new blades and bowls.
<b>Pump Pot</b>	If in contact with chometz (e.g. sponge) do not use. Otherwise, does not need kashering.
<b>Refrigerator, Freezer</b>	Thoroughly clean. Lining shelves is not necessary. Ice trays should be put away with chometz dishes.
<b>Water Pitchers</b>	Should be put away with chometz dishes.
<b>Water Filters</b>	Plastic water filters that are connected to the faucet should be thoroughly cleaned, including the outside and the coupling, and may be used on Pesach without changing the filters. If they are metal and have been on consistently since the previous Pesach, they should be left on during kashering of the spigot. If they were first attached some time after Pesach, they should be removed before kashering the spigot, and should be kashered separately. Instant hot devices and individual hot/cold water filters that are connected to the sink with a separate spigot should be kashered along with the sink. Instant hot devices should be turned on during kashering of instant hot spigot.
<b>Water Coolers</b>	Cold water coolers should be cleaned thoroughly. The hot spigot on a water cooler should not be used if it came into contact with chometz during the year.
<b>Water Urn</b>	Metal (uncoated) – Hagola; both inside and outside should be kashered. Porcelain Enameled or Plastic – Do not use.