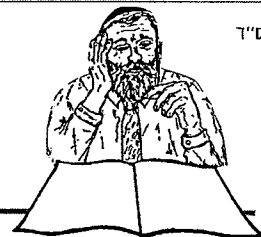


THE

## Daf HaKASHRUS



7701

A MONTHLY NEWSLETTER FOR THE OU RABBINIC FIELD REPRESENTATIVE

**DAF NOTES:** The following is the policy of the OU regarding temperature levels concerning several Kashruth and Shabbos issues, based on the Psokim of the OU's Poskim. It is taken from OU Document M-5 of the OU's collection of Kashruth Documents. The present document refers to other sources taken from this same collection (e.g. A-112 = OU Document A-112).

## MASTER LIST OF TEMPERATURES

MINIMUM REQUIRED TO  
MAINTAIN BISHUL OR PAS YISROEL

176° F

SOURCE—A-112

## APPLICATIONS

- A Jew modified the flame in an oven to avert a problem of *bishul akum* or *pas paltar* and that flame was subsequently extinguished and relit by a non-Jew. The food cooked in the oven after the fire was relit, is only *bishul* or *pas yisroel* if the oven chamber was at least 176°F during the entire time the flame was off.
- A Jew modified the flame in a boiler to avert a problem of *bishul akum* and, some time later, the company turned off the boiler for 8 hours in order to service it. If the boiler maintained a minimum temperature of 176°F during the hours that it was off, a non-Jew may relight the boiler and the food will still be considered *bishul Yisroel*.

## HAG'ALAH AND PEGIMAH

212° F

SOURCES—K-1, 2, 3, 93, 177, 253 &amp; M-2:11f

## APPLICATIONS

- Equipment which requires *hag'alah* must be kashered in water which is at least 212° F even if the non-kosher food cooked in the equipment never reached that temperature.
- Non-kosher oil was heated to 350° F in a deep fryer. The deep fryer can be kashered with water which is 212° F even though the oil was hotter than that.
- The temperature of the water must be 212° F and it is irrelevant if the water is boiling or not. Therefore:
  - *Hag'alah* can be done with water which is 212° F even if the water isn't "boiling" because it is under pressure.
  - *Hag'alah* cannot be done with water which is less than 212° F even if the water is "boiling" because it is in a vacuum.
  - *Hag'alah* cannot be done with liquids (e.g. alcohol) which are less than 212° F but are "boiling" because their boiling point is less than that of water.
- All of the aforementioned rules also apply to one who is being *pogem* equipment in anticipation of kashering it before it is *aino ben yomo*.

continued on next page

KASHRUTH *advisory!*

## FRESHWATER FISH MARKETING CORPORATION

Products of Freshwater Fish Marketing Corporation (FFMC), located in Winnipeg, Alberta, Canada have been certified by the Orthodox Union for many years. This facility, which only processes kosher fish, has been carefully reviewed and accepted by many respected kosher certifying agencies worldwide.

Recent irresponsible and false claims have been published concerning the integrity of the hashgacha as it was administered more than seven years ago, under a previous mashgiach A"H (who is no longer living), alleging that non-kosher fish was sold as kosher. It should be noted that the writer of the piece was identified by the newspaper as "a former fish marketer who believes the FFMC's monopoly should be broken."

OU Kosher urges everyone to realize that charges leveled in print can be, and often are, false. The Orthodox Union urges the kosher-consuming public to recognize such spurious innuendo for its true nature.

REPRINTED WITH PERMISSION FROM KOSHER TODAY

FISH COMPANY LATEST VICTIM OF  
UNSUBSTANTIATED KASHRUS RUMORS

New York... At least a half dozen companies, including several kosher restaurants, have become victims of the new age in communications, including the extensive reach of some blogs, when their kashrus status was thrown into question almost overnight albeit that there was nothing wrong with their kashrus. The latest victim was Freshwater Fish Marketing Corporation (FFMC), located in Winnipeg, Canada. While the circumstances were different in each case, all were maligned as having a problem with their kashrus when in fact they may have only changed certifications or had no change at all. This time the accusations against Freshwater, said the Orthodox Union (OU), were "irresponsible and false." According to the OU the charge that non-kosher fish was sold as kosher by the company was written by a "writer who was identified by the newspaper as a former fish marketer who believes the FFMC's monopoly should be broken." The OU statement sharply rebuked the sources that spread the false rumor. Many of the kashrus agencies reached by KasherToday said that the public can be assured that if there is a real kashrus problem that the agencies themselves would issue a kashrus alert. They urged kashrus newsletters and blogs to check with the agencies before potentially destroying someone's business based on a false rumor.

## TEMPERATURES

continued from previous page

There are limited situations where hag'alah and pegimah may be done at lower temperatures but only after the situation is evaluated by a kashering expert and weighed by the Rabbinic Coordinator.

### MINIMUM BAKING TEMPERATURE WHICH DEMANDS LIBUN GAMUR

**200° F**

SOURCE—K-182 & 313

#### APPLICATION

- A dryer which processes non-kosher breakfast cereal at less than 200° F may be kashered with *libun kal* (or *hag'alah*) even though the cereal is dry and the flame is very close to the drying chamber.
- There are limited cases where *libun gamur* is not necessary even if the temperature is somewhat higher than 200°. Such situations require a specific ruling from Rav Belsky or Rav Schachter.

### LIBUN GAMUR FOR A THIN ITEM OR IF APPLIED FOR AN EXTENDED AMOUNT OF TIME

**900° F**

SOURCE—K-118 & 285

#### APPLICATIONS

- A thin belt which comes in direct contact with non-kosher pastries in the oven can be kashered by heating the belt in a bank of flames to 900° F for a few seconds (using the procedure outlined in K-285 to prevent it from buckling).
- A baking pan or frying pan which was used to bake or fry a non-kosher item can be kashered by allowing them to go through an oven's entire self-clean cycle since the pans will be heated to 900° F for many hours.
- A pizza oven was used to bake non-kosher food which came in direct contact with the floor of the oven. Momentarily heating the oven to 900° F is insufficient to kasher it. That method was only permitted for thin items.

### LIBUN KAL PERFORMED WITHOUT A DIRECT FLAME

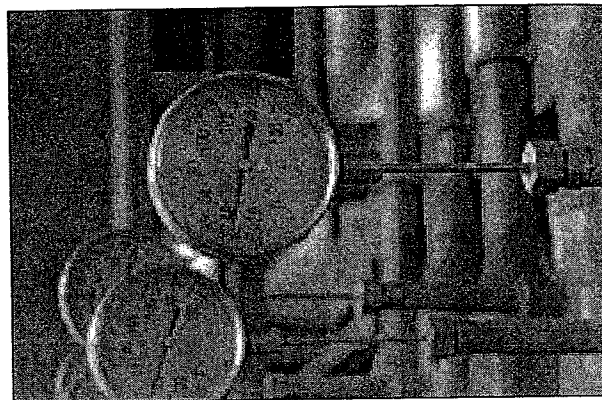
Temperature of the equipment itself as opposed to the air in the equipment

1 hour at **550° F** or 1.5 hours at **450° F** or 2 hours at **375° F**

SOURCE—K-203 & 255

#### APPLICATIONS

- Non-kosher bread was baked in an oven on pans. After the oven is cleaned, the chamber (as opposed to the pans) can be kashered by heating it until the walls, floor and ceiling of the oven reach 550° F and then this temperature must be maintained for one hour. Alternatively, the walls etc. can be heated to 450° F for 1.5 hours or to 375° F for 2 hours.
- A spray dryer can be kashered by heating its walls to 550° F and maintaining that temperature for 1 hour, to 450° F and maintaining that temperature for 1.5 hours or to 375° F and maintaining that temperature for 2 hours. Special care must be taken to ensure that even the coldest portions of the spray dryer reach the required temperature.
- In many of the above cases, the equipment's temperature measuring device will measure the temperature of the air in the chamber. This temperature should be ignored because



*libun kal* requires that the equipment reach the required temperature.

- *Mishnah Berurah* 451:33 notes that *libun kal* can remove residual issur left in the cracks and crevices of a utensil. That *libun kal* requires a direct flame as described below; *libun kal* without a flame at the temperature described above would not be effective.

### LIBUN KAL PERFORMED WITH A DIRECT FLAME

**160° F**

on the backside of the equipment

SOURCE—K-203

#### APPLICATIONS

- A stainless steel worktable/counter was used for hot non-kosher meat. The counter can be kashered by slowly passing a blowtorch over every inch of the top of the counter until the entire underside of the counter reaches 160° F (i.e. *yad soledes bo*).
- The same procedure can be followed for a drum dryer heated by steam (as opposed to one heated by a flame or electric element which would require *libun gamur*).

### YAD SOLEDES BO – MINIMUM

**120° F**

SOURCE—K-185 & X-1:17

#### APPLICATIONS

- Non-kosher patties come out of the oven and get transferred onto a series of belts. Those belts which come in contact with patties which are hotter than 120° F must be kashered before they are used for kosher products. Those belts which come in contact with patties which are cooler than 120° F do not have to be kashered, but must be thoroughly cleaned.
- A heat exchanger is used to keep warm non-kosher products from getting too hot. If the products never get hotter than 120° F and all remnants of the non-kosher product have been removed, the heat exchanger can be used for kosher products without *hag'alah*.
- A non-Jew curdles cheese in a temperature-controlled vat and produced whey as a byproduct. If the vats get hotter than 120° F, the whey is forbidden because it has absorbed taste from the *gevinas akum*. Otherwise, the whey is kosher.
- On Shabbos, one may place a cold liquid next to the fire if it is impossible for the liquid to become heated to above 120° F even if left there the entire Shabbos.

continued on next page

## TEMPERATURES

continued from previous page

– There are limited cases where one may consider *yad soledes bo* to be 125° F after consulting with Rav Belsky or Rav Schachter.

**FOR WINE OR GRAPE JUICE  
TO BE CONSIDERED MEVUSHAL**

**175° F**

SOURCE—A-18 & 128

### APPLICATION

- Wine or grape juice cannot become forbidden as *stam yayin* after it was pasteurized to 175° F.

## YU PARTICIPATES IN HARRY H. BEREN VISIT OU PROGRAM



(L to R) Standing: Rabbi Eric Goldman, YU Sgan Mashgiach  
Seated: Rabbi Menachem Genack, Rabbinic Administrator and CEO  
of OU Kosher and Rabbi Yosef Grossman Director of Kashruth Education

Dear Rabbis Genack and Grossman,

Thank you so much for opening up the OU doors to the Yeshiva University students. All who attended were fascinated by the presentations (fish, vitamins, medicine, oils, eggs etc.) They were exposed to issues that they new little or nothing about. I personally want to thank you also for making planning this trip so effortless. You were flexible and welcoming and with just a couple of phone calls you had an entire program for us. May the OU always continue its great work.

Sincerely,

Rabbi Ely Bacon  
Coordinator of Clinical Pastoral Services  
Sgan Mashgiach Program Yeshiva University

## MAZAL TOV TO ...

our dedicated Group Leader and Rabbinic Coordinator **RABBI YOEL SCHONFELD AND HIS WIFE** on the engagement of their daughter Shira to Naftali Buchwald son of Rabbi and Mrs. Ephraim Buchwald of NYC. Rabbi Buchwald is Founder and Director of NJOP. Mazal Tov as well to the kallah's grandparents Rabbi and Mrs. Fabian Schonfeld. Rabbi Schonfeld is the Rav of Young Israel of Kew Gardens Hills, NY.

our devoted RFR in Antwerp, Belgium **RABBI YITZCHOK STERLING AND HIS WIFE** on the engagement of their youngest daughter Yocheved to Eliyahu Perlstein from Jerusalem.

## KASHRUTH alert!

**WELSH FARMS CHOCOLATE ICE CREAM** (UPC #078766501246) and **NEAPOLITAN ICE CREAM** (UPC #078766501437) produced by Welsh Farms Inc. – Ronkonkoma, NY bear an unauthorized ® symbol. Consumers spotting these products are requested to contact the Orthodox Union at 212-613-8241 or via email at kshalerts@ou.org.

**HOMEBAKE ASSORTED SCOOP & BAKE COOKIE DOUGH VARIETIES** produced by 1st Products Inc., - Golden Valley, MN and sold at Target Stores, are missing the ® dairy designation. Please see below for product specific details. Future packaging will be revised.

Peanut Butter – contains dairy ingredients as listed on the ingredient panel.

Chocolate Chip – manufactured on dairy equipment.

Chocolate Fudge – manufactured on dairy equipment.

**HAMAKUA PLANTATIONS HAWAII MACADAMIA NUT BRITTLE** (UPC #7-07178-10005-0) produced by Hamakua Macadamia Nut Company, Kawaihae, HI is certified ® and its ingredient panel lists dairy ingredients. The product label was inadvertently applied in such a fashion as to cover the “D” designation. Corrective action is being taken.

**I CAN'T BELIEVE IT'S NOT BUTTER! MEDITERRANEAN BLEND** produced by Unilever, Englewood Cliffs, NJ had some mismatched packaging: I Can't Believe It's Not Butter! Mediterranean Blend (REGULAR) is ® kosher certified. I Can't Believe It's Not Butter! Mediterranean Blend - LIGHT is not kosher certified. A limited amount of Light product was incorrectly packed in Regular tubs (identifiable by the green stripe/ribbon on packaging) which bear the ® symbol. The affected product does bear the correctly labeled Light lid (identifiable by the blue stripe/ribbon on packaging) and only mismatched product is affected. Corrective action is being taken. Please note that the Regular (not Light) variety remains certified ® kosher. Consumers spotting the mismatched product are requested to contact the Orthodox Union at 212-613-8241 or via email at kshalerts@ou.org.

**ROCKY MOUNTAIN CHOCOLATE FACTORY WHITE CANDY CANE BAR** UPC: 7 51269 00702 5 produced by Rocky Mountain Chocolate Factory – Durango, CO contains dairy ingredients as listed on the ingredient panel but the ® designation has been omitted. Future packaging will be revised.

**PUBLIX GUMMY WORMS, GUMMY BEARS, JELLY BEANS** distributed by Publix Super Markets, Inc. – Lakeland, FL and sold in Publix Supermarkets erroneously bear an unauthorized ® symbol and have been withdrawn from the marketplace. Consumers spotting these products are requested to contact the Orthodox Union by phone at 212-613-8241, or via email at kshalerts@ou.org.

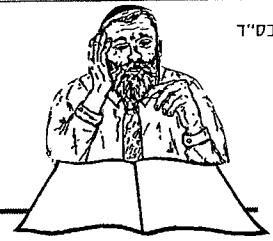
## CONDOLENCES TO...

our devoted RFR in Atlanta, GA **RABBI DAVID REZNICK AND FAMILY** on the loss of his father Mr. Moses Reznick Z'l of Charleston, SC.

♦ המקום ינחם אתכם בתוך שאר אבלי ציון וירושלים ♦

THE

## Daf HaKASHRUS



A MONTHLY NEWSLETTER FOR THE OU RABBINIC FIELD REPRESENTATIVE

**DAF NOTES:** The publication of the article entitled "A Master List of Temperatures" in the last issue of The Daf HaKashrus produced a record response from RFR's around the globe. There were many requests for further clarification of a number of the topics that it discussed. We publish below excerpts or a synopsis from some of the communications The Daf received along with Rabbi Gersten's response to each issue. We encourage future queries and clarifications of this nature. This is one of the primary purposes for which The Daf HaKashrus was created.

## MASTER LIST OF TEMPERATURES

Issues and Responses

BY RABBI ELI GERSTEN  
RC Recorder of OU Psak and Policy

120° F = 48.8° C

## ISSUE

May I suggest that in the future when discussing temperatures etc. in kosher protocols or *The Daf HaKashrus* there is mention as well of the celsius which is the temperature used here in Europe and not only fahrenheit.

## Rabbi Gersten Responds

I would like to restate the temperatures in both Fahrenheit and Celcius. The conversion formula from Fahrenheit to Celcius is (Fahrenheit - 32°) divided by 1.8 = Celcius. For example 120° F - 32° = 88 divided by 1.8 = 48.8° C.

continued on next page

## UP WHAT'S NEW FOR '08?

BY RABBI SHMUEL SINGER

Kedem continues to bottle grape juice under its own name as well as under the Savion, Gefen and Lipschutz labels. All these items have always been and will continue to be Mevushal. Kedem has one not Mevushal grape juice. This is bottled in 1.5 liter glass bottles and clearly labeled Non-Mevushal. In addition, Rokeach will have its own UP grape juice. This will appear under the Rokeach label, as well as the Mishpacha labels. Manischewitz will once again have an UP grape juice under its own label. This grape juice is made from concentrate. Kedem will offer a variety of UP Sparkling Grape Juices. Manischewitz has also introduced Sparkling Concord and Niagara grape juice. All these grape juices are Mevushal. In addition, Rokeach will again produce a variety of UP cooking wines. Kedem and Rokeach will also produce a variety of UP cooking wines. Kedem has introduced Pomegranate and Sparkling Pomogrape Juices with the UP certification as new items this year.

The OU has certified the Manischewitz matzah bakery in the United States for the past years. For a long time this was the only OU matzah bakery in the world. It continues to be the only one in the United States. Other UP brands such as Horowitz Margareten and Goodman's are all baked at Manischewitz. The bakery has relocated and is fully functioning after a slow start. All

continued on next page

## HUGE LAKEWOOD GATHERING

Crown of New OU Kashruth Initiative

With the ever-growing focus on kosher food and the intricacies of kashrut, the Orthodox Union, recently established the Harry H. Beren ASK OUTREACH Initiative to provide kosher education to yeshiva students in the convenience of their yeshivot, kollelim and semicha programs. Its latest crown in a series of presentations, which also included Yeshiva Torah Vodaath, Yeshiva Ohr Hachaim, and Mesivtah Tiferes Yerushalayim, drew close to 1,000 fascinated members of the Lakewood, NJ community, making it a standing-room only event. It was held in Khal Zichron Yaakov synagogue, with the *haskomoh* of the Beth Medrash Govoha Roshei HaYeshiva and the endorsement of the KCL—Vaad HaKashrut of Lakewood.

ASK OUTREACH and many other ASK OU programs are sponsored by the Harry H. Beren Foundation of Lakewood, which has just renewed its grant to the OU for another year.

"The Harry H. Beren Foundation of Lakewood has been

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(L-R) Rabbi Shimon Mendlowitz, Rabbi Yosef Grossman and Rav Yisroel Belsky inspect the rib section.

## LIST

continued from previous page

Yad Soledes Bo - Minimum: 120° F = 48.8° C  
 Libun kal backside of equipment: 160° F = 71.1° C  
 For wine or grape juice to be considered mevushal:  
 175° F = 79.4° C

The minimum required to maintain Bishul or Pas Yisrael:  
 176° F = 80° C

Minimum baking temperature which demands libun gamur:  
 200° F = 93.3° C

Hagalah and pegimah: 212° F = 100° C

Libun kal performed without a direct flame:  
 2 hours at 375° F = 190.5° C  
 1.5 hours at 450° F = 232.2° C  
 1 hour at 550° F = 287.7° C

Libun gamur for a thin item  
 or if applied for extended amount of time: 900° F = 482.2° C

One writer points out that "an easy converter for Fahrenheit to Celsius and vice versa can be found on [www.wbaf.noaa.gov/tempfc.htm](http://www.wbaf.noaa.gov/tempfc.htm)."

## ISSUE

What does *beshas hadchak* mean? Does it mean that there is not enough steam power in the plant – does it mean the plant is afraid to make it any higher etc. etc?

### Rabbi Gersten Responds

There was much confusion generated by the section which stated that equipment must be kashered at 212° F (100° C). This is based on a psak from Rav Moshe Feinstein Zt"l (*Igeros Moshe* Y.D. 2:31). Many mashgichim are familiar with situations in which it is impossible to satisfy this requirement. *Bishas hadchak*, the OU permits near boiling temperatures. Rabbi Belsky has written up directives for which circumstances are to be considered *shas hadchak* and warrant the use of these below boiling temperatures. This has been reprinted below.

1. ראשית- פשוט וברור שתחילת בקשת המשגיח תהיה בעד רותחין גמורין של 212° ולא יזכר ענין של 190° עד שיחבר שבאמת קשה וחוק לעשות כדבעי, ולא יתכן שיוצא המשגיח מפיו דבר כזה: "האם אפשר להגביה מעלת החמין למעלת 190°", ואף לא - "אנו מבקשים רותחים ואם קשה לכבודו (ירום הודו), יש לנו נוחיות בענין זה" ואף "האם אפשר להגביה מעלת החמין ל 212°", כל הנ"ל אסור להזכיר, ורק דבר אחד יש "סדר ההכשר הוא בחמין של 212°", ולא יותר, ואם יטעון המייצר נגד זה אז יעוין בדבריו כדלהלן.

2. מה שנמצא מאד שהמייצרים מסתכלים בעזות בפנים בהמשגיח ומטילים עליו פחד ואימה ומבטלים דבריו כאפס ותוהו ואומרים אנו עושין כך וכך, ר"ל אל תוסף דבר אלי עוד בדברי שטויותיך ואני אעשה כרצוני, ולעומת זה משתבר לבו של המשגיח בקרבו ומקבל כל מה שהחצוף מצווה עליו, לא יתכן כזה לעולם, אלא יענה המשגיח "סליחה, זה החוק שלנו ולא יעבור, ואם תרצה יש לנו טשי"ף ראביי"ס ותגיד להם סיפוריך אולי יאבו לך ויחננו אותך."

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## WHAT'S NEW

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regular Manischewitz items will again be available. The OU has also agreed to place the ©P on Aviv, Osem, Yehuda and Rishon matzah products coming from Israel. The items are supervised by local Rabbanim and are satisfactorily made with OU Pesach guidelines. They are certified by the OU when the ©P appears on them. In addition, we have this year certified Yanovsky matzah baked in Argentina. This matzah is widely distributed in Latin America. This company manufactures various types of matzah. All matzah is always an eighteen minute product. Rabbi Feigelstock of Buenos Aires serves as the OU *rav hamachshir* at this factory.

Manischewitz has whole wheat matzah meal and whole wheat matzah farfel. These items are made from Manischewitz ©P whole wheat matzah. Manischewitz will again have a type of *matzah ashirah* known as grape matzah, in addition to traditional egg matzah. The grape matzah is made from flour and grape juice and may only be used when egg matzah is permitted, i.e. for Sefardim or those Ashkenazim who cannot eat regular matzah. It is so marked on the box. Manischewitz will continue to sell ©P machine shmurah matzah under both the Manischewitz and Goodman's labels. In addition, ©P hand shmurah matzah will be available from Gefen and Tiferes. Kedem will be selling Savion machine shmurah matzah. In addition they will be selling, as they did last year, Savion matzah sticks. This is matzah baked in stick form under the Savion label. Manischewitz makes a product known as matzah crackers. Both of these are ordinary matzah products and not *matzah ashirah*. The various Israeli OU matzah companies will all be selling machine shmurah matzah as well.

Coca Cola will again be available with an ©P for Pesach. Aside from the New York metropolitan area, Coke will be available in Boston, Baltimore-Washington, Miami, Atlanta, Houston, Philadelphia, and Los Angeles. This year, in New York, Coca Cola items will be made with an ©P in 2 liter bottles and in cans. Other locations will have more limited Coke items made in different sizes. All these items, of course, require the ©P symbol. Most of the bottling plants servicing these markets will designate the Passover Coke items with a distinctive yellow cap in addition to the ©P symbol on the cap or shoulder of the bottle.

This year the ©P will appear on various Cholov Yisroel dairy products. These include milk from Ahava with the Best Moo label as well as a full line of Ahava dairy products. Dairy Delight will be selling Cholov Yisroel sour cream and yogurt under the Norman's label. In addition, Norman's will also sell Cholov Yisroel ready to eat puddings with the ©P label. Norman's has developed a new ©P line of Cholov Yisroel low carb yogurt and yogurt drinks. Cholov Yisroel ©P hard cheese will appear this year under both the Norman's label and the Kirkeby label. The Kirkeby cheeses are imported from Europe and also carry the London Beth Din hechsher. Cabot Creamery will be introducing ©P cheddar cheese. This item is not Cholov Yisroel. Mishpacha will also have a new Passover non-dairy ©P topping.

There will be two ©P brands of packaged cakes available this year. These will be Reisman and Lily's Bakeshop. Both are baked in a special Passover bakery and do not contain matzah meal. In addition the Willmark line of industrial bakery products has been purchased by VIP and many of these items are appearing with the ©P label this year.

Manischewitz has kept the Season name on ©P fish items which include tuna, sardines, salmon and anchovies. Season has intro-

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## LIST

continued from  
previous page

3. ואם יצעק- אי אפשר לעשות ברותחין כי זה יקלקל את המכשיר או - אי אפשר להשיג מעלות אלו כי אין בהמעבדה שלנו כלים מסוגלים להחם כ"כ, או שאר סיפורים, אין להאמין לו עד שיברר את דבריו, ואם אין ביד המשגיח לפלפל עמו כי לא לומד בכך, ישאל אצל המומחים, וע"פ רוב יצליחו אלו להראות דרך קל לעשות כדבעי בלי ויתור.

4. ואם כל אלה נעשה ואעפ"כ יצא לו שבאמת א"א לעשות על יד רותחין של 212° או לכה"פ דחוק וקשה הוא אז, ורק אז, יתפשר על חמין של 190° כי כבר הוברר שנכנסו לגבול של "שעת הדחק" ויצאו מגבול של "לכתחילה", ואחר כ"ז יתפלל אל ד', ויזהר ביותר שלא יעשה דבר זה רגיל ומצוי אצלו כי טבע האדם כך הוא, שבשעה שפורץ הגדר פעם א' יתהפכו כל הדעיבדים להיות לכתחילה.

5. ואם אחרי ככלות הכל יבואר בהחלט שאין אפשרות להכשיר אף במעלה של 190°, אז, אחרי התייעצות עם עוד אחד מהרבנים המנהלים שלנו (RC) יותר להגדיל על ידי כבולו כך פולטו, רצה לומר בחום של לכל הפחות 10° יותר מהחום הכי-גבוה שמשמשים בו בבישול התוצרת הלא-כשר בכלי זה, ובלבד שיאלץ קצת על המפעל שיתבוננו בתכנית חדשה איך לתקן הדבר ולהגביר ההגדלה לכל הפחות למעלה 190°.

ואם שלש אלה לא יעשה לה ויצאה חנם אין כסף.  
ואם נקיים הנ"ל יתחזקו הרבה מבדקי הכשרות ויקוים אצלו "כל דבר אשר יבא באש תעבירו באש וטהר" ויטהר לבנו לעבד את ד' באמת אכ"ר.

ישראל הלוי בעלסקי

### ISSUE

I was in a plant in Germany which was very near the Alps and due to the high altitude water boils at 94° C (and not 100° C = 212° F). Is this acceptable for koshering?

#### Rabbi Gersten Responds

In a near sea-level environment water boils at 212° F (100° C). At higher elevations water boils at lower temperatures. In Denver, for example, the average boiling temperature of water is 202° F (94.4° C). When hagalah is performed in high elevations, it is sufficient to heat the water until it boils, provided that the temperature is *roschim* (above 190° F (87.8° C)).

### ISSUE

While I agree that *libun kal* with open flame at *yad soledes bo* (160° F) helps like *hagolo*, I have always understood from both *Shulchan Aruch HoRav* and *MN"B* that *libun kal* to remove *sofek mamoshes* requires *kash nisraf* which is approx 450° F .... And the logic is clear - the temperature that burns *kash* will also burn *mamoshes* - but how can 160° F burn also *mamoshes*?

#### Rabbi Gersten Responds

*Libun kal* can be performed by applying a direct flame on the front side until the backside of the equipment reaches 160° F (71.1° C). The flame must be applied in the direction that the *issur* entered the utensil. Direct contact with the flame will burn

off any *issur* that remains in the tiny cracks and crevices. The front side that touches the flame will get much hotter than 160° F (71.1° C). If there is *mamoshes* of *issur* on the back side of the equipment then *libun kal* will not burn that off.

## WHAT'S NEW

continued from previous page

duced a number of new Moroccan sardine items in various sauces for Pesach. All of these items are made with *Mashgiach Temidi* and *bishul yisrael*. In addition, the Season label will continue to appear on <sup>Ⓜ</sup> bamboo shoots and water chestnuts as well as some sauces and oil. Tuna fish is available with an <sup>Ⓜ</sup> from Season, Gefen and Mishpacha. <sup>Ⓜ</sup> tuna will be also available this year with a Shoprite label. Season and Gefen will have <sup>Ⓜ</sup> salmon in both regular and no salt versions. All these items are made with *Mashgiach Temidi* and *Bishul Yisrael*. Dr. Praeger's continues to produce breaded fish fillets and fish sticks with an <sup>Ⓜ</sup>. These products contain no matzah meal.

The OU position remains that extra virgin olive oil can be used without special supervision for Pesach. In addition, Bartenura, Carmel, Gefen and Mishpacha olive oil will be available with an <sup>Ⓜ</sup> label. Mother's olive oil pan coating spray, Mishpacha olive oil spray and Manischewitz buttery safflower cooking spray, olive oil spray and olive oil garlic cooking sprays will also be available. Prepared olives with an <sup>Ⓜ</sup> will be available from Gefen, Osem, Kvuzat Yavne, Gilboa and Mishpacha. Manischewitz is introducing two new flavored <sup>Ⓜ</sup> olive oil products for Pesach. Bartenura will be introducing an <sup>Ⓜ</sup> grapeseed oil this year.

Manischewitz, Mishapacha, Rokeach and Savion will continue to make <sup>Ⓜ</sup> sauces. These include different types of tomato sauce, dressings and marinades. Savion has introduced a new <sup>Ⓜ</sup> line of sauces known as Fireman's Frenzy. These include spicy marinades, salsa and spicy ketchup. In addition, VIP and Kojel will have <sup>Ⓜ</sup> ready to eat soup in a bowl items.

The OU position remains that regular tea bags, which are not flavored or decaffeinated, are acceptable for Pesach without special supervision. In addition we have clarified once again this year that all Lipton decaffeinated tea bags are acceptable without special supervision. This is not true of other decaffeinated tea bags. Pathmark, Shoprite and Lipton also have specially marked <sup>Ⓜ</sup> plain tea bags on the market. In addition Sweet-Touch-Nee and Wissotsky will continue to have Pesach herbal teas. Nestea instant unflavored tea powder and instant unflavored decaffeinated tea powder are acceptable for Pesach without special supervision. Our position in former years in regard to coffee had been similar to tea. We maintained that all regular coffee, that is unflavored and not decaffeinated, is acceptable for Pesach without supervision. This is no longer true. Some coffee companies add maltodextrin, which is either chametz or kitniyos, to instant coffee. As a result this coffee is not kosher for Passover. Only coffee bearing an <sup>Ⓜ</sup> symbol or brands listed in the gray area of the Passover Directory should be used. Both Folger's and Taster's Choice instant coffee remain acceptable. Other brands should be checked in the Directory. Ground coffee remains acceptable from any source as long as it is unflavored and not decaffeinated.

This year a number of supermarket labels will have <sup>Ⓜ</sup> flavored seltzers for Pesach. These include Acme, America's Choice, Foodtown, King Kullen, Pathmark, Shoprite and White Rose. Cornell will have flavored sodas with an <sup>Ⓜ</sup>. This year both Shoprite and Pathmark will once again be selling some sugared sodas with an <sup>Ⓜ</sup> symbol.

THE

# Daf HaKASHRUS

A MONTHLY NEWSLETTER FOR THE  RABBINIC FIELD REPRESENTATIVE

## MATERIALS WHICH CAN/CANNOT BE KASHERED WITH HAG'ALAH

BY RABBI DOVID COHEN

### MATERIALS WHICH CAN BE KASHERED

Hag'alah can be performed for these materials provided there are no cracks, nicks, or scratches which cannot be cleaned properly,<sup>1</sup> and the material will not be ruined by hag'alah.<sup>2</sup>

Fabric <sup>3</sup>	Melmac <sup>7</sup>	Rubber-synthetic <sup>11</sup>
Formica <sup>4</sup>	Metal-all <sup>8</sup>	Teflon <sup>12</sup>
Granite <sup>5</sup>	Plastic <sup>9</sup>	Wood <sup>13</sup>
Marble <sup>6</sup>	Rubber/latex-natural <sup>10</sup>	

### MATERIALS WHICH CANNOT BE KASHERED

Hag'alah generally cannot be performed on these materials.<sup>14</sup> Exceptions to this rule are listed in the next section:

Bricks (cheress) <sup>15</sup>	Duralex (glass) <sup>21</sup>
Ceramic (cheress) <sup>16</sup>	Fiberglass <sup>22</sup>
China (cheress) <sup>17</sup>	Glass <sup>23</sup>
Concrete/cement (cheress) <sup>18</sup>	Porcelain (cheress) <sup>24</sup>
Corningware (glass) <sup>19</sup>	Porcelain Enamel (glass) <sup>25</sup>
Correlle (glass) <sup>20</sup>	Pyrex (glass) <sup>26</sup>

### EXCEPTIONS

Glass may only be *kashered* under the following circumstances:

- hag'alah* may be performed even if glass was primarily used with a *chavrusa* or *chavrusa* *chavrusa*.<sup>27</sup>
- If it was used to cook *bishul akum* (and no other non-kosher food) then it may be *kashered* by performing *hag'alah* three times using different water each time.<sup>28</sup>
- If its primary use was with cold without *chavrusa* and it was only used occasionally with hot food, then *one* may rely on *hadachah*.<sup>29</sup>
- If meat (with liquid), *cholov yisroel* milk, *chametz* before *Pesach* or *chametz* was *chametz* in the utensil then *milui v'irui*<sup>31</sup> or *irui kli rishon*<sup>32</sup> is sufficient. The procedures for *milui v'irui* and *irui kli rishon* will be published in the future.

*Cheress* may only be *kashered* in cases (b), (c), and (d) noted above regarding glass.<sup>33</sup> *Cheress* cannot be *kashered* for *Pesach* in case (d).<sup>34</sup>

### FOOTNOTES

<sup>1</sup> *Hag'alah* extracts absorbed flavors but not tangible food; therefore *hag'alah* is ineffective for items which contain nicks, cracks or scratches (*Shulchan Aruch* אורח חיים סי' ק"ח and *Rema* אורח חיים סי' ק"ח). Such vessels may be *kashered* if someone painstakingly cleans them or if spot-checks show that the CIP is effective in removing all tangible residue. However, for *Pesach* we do not rely *l'hatchilah* on such cleanings (*Rema* אורח חיים סי' ק"ח, *Mishnah Berurah* אורח חיים סי' ק"ח).

<sup>2</sup> *Hag'alah* cannot be performed if the person may do it improperly because he is afraid of ruining the utensil (*Shulchan Aruch* אורח חיים סי' ק"ח).

<sup>3</sup> *Mishnah Berurah* אורח חיים סי' ק"ח states three requirements for effectively cleaning fabric – hot water, soap, and pounding – all of which are present in a washing machine. This is also sufficient for fabric which absorbed flavor from hot food (*Magen Avraham* אורח חיים סי' ק"ח). The sewn edging of the fabric must be cleaned more thoroughly because crumbs get trapped there (*Rema* אורח חיים סי' ק"ח, *Mishnah Berurah* אורח חיים סי' ק"ח).

<sup>4</sup> @ X-1:33:j

<sup>5</sup> *Shulchan Aruch* אורח חיים סי' ק"ח and אורח חיים סי' ק"ח.

<sup>6</sup> *Shulchan Aruch* אורח חיים סי' ק"ח and אורח חיים סי' ק"ח.

<sup>7</sup> @ X-1:33:d

<sup>8</sup> *Bamidbar* כ"ב כ"ב. *Iggeros Moshe* ג' נ"ח clarifies that even metals not mentioned in the Torah (such as aluminum) may be *kashered*.

continued on next page

**LEGEND** I have organized teshuvos, statements of policy and other halacha related documents into 14 categories which are designated by letters of the alphabet as listed below. Within each category, the documents are numbered consecutively. For example: @ K-82 is the 82nd @document in the kashering category; it is a policy statement issued by Rav Genack in 1986 regarding the status of chalav stam vis-a-vis pareve products.

CODE	TOPIC	SUB-TOPICS
A	Akum	Bishul Akum, Pas Akum, Cholov Akum, Stam Yayin, Tevilas Keilim
B	Beef & Poultry	Nikkur, terafus
C	Insects	
F	Fish	
I	Ingredients	Enzymes
K	Kashering	Kashering, Pegimah, Kosher/non-kosher on non-kosher/dairy equipment, tanker trucks
M	Manual	Approved by Rav Belky, Rav Schacter and Rav Genack
N	Nullification	Bitul, chan'an, nishtaneh, nifsal mei'achila
O	OU Supervision	
P	Pesach	
S	Shabbos	
T	Trust & Transport	Trucking, Food service
X	Miscellaneous	
Z	Zeraim	Challah, Arlah, Terumah & Ma'aser, Yoshon

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\* X-1:33:a. This follows the opinion of Tzitz Eliezer ר' אהרן, Rav Henkin (Am HaTorah Vol. 10 (first cycle) pg. 5), and Minchas Yitzchok ר' יצחק who hold that all materials may be *kashered* unless the Torah specifies otherwise. However, Iggeros Moshe ר' משה and אורח בי צ"ב contends that any material not listed in the Torah may not be *kashered* – see also Responsa Chasam Sofer ק"קא.

<sup>10</sup> Iggeros Moshe ר' משה, see footnote 14.

<sup>11</sup> X-1:33:k

<sup>12</sup> X-1:33:l

<sup>13</sup> Shulchan Aruch ר' אריה תניא and ר' קצ"א as expanded on by Taz ר' דניאל. A careful reading of Mishnah Berurah (קצ"א) indicates that they accept Taz and reject Magen Avraham ר' אברהם who argues that wood can never be *kashered* because of the prevalence of nicks and scratches. If however, the utensil is made of multiple planks of wood such that food may be trapped between the planks, it cannot be *kashered*.

<sup>14</sup> When soft clay is fired in a kiln it is chemically altered and takes on a new form, a non-water soluble material (*cheress*) such as earthenware or pottery which may not be *kashered*; utensils formed from minerals which have not been altered in this manner are classified as *כלי אדמה* and may be *kashered* (Shulchan Aruch ר' אריה תניא as explained by Magen Avraham ר' אברהם which is cited in part in Mishnah Berurah ר' יצחק). Hag'alah may not be performed on glass (see footnote 23).

<sup>15</sup> Magen Avraham ר' אברהם. Bricks are made of moist clay hardened by heat – see the previous footnote.

<sup>16</sup> X-1:33:e

<sup>17</sup> All types of china (e.g. stoneware, bone china) are *cheress*.

<sup>18</sup> Cement is made from materials which are burned together in a kiln and finely pulverized to be used as an ingredient of mortar and concrete – see footnote 14.

<sup>19</sup> X-1:33:g

<sup>20</sup> X-1:33:f

<sup>21</sup> X-1:33:i

<sup>22</sup> X-1:33:b

<sup>23</sup> X-1:33:c. (רמ"א ר' אריה תניא כ"ז). Levush ר' לוי, Minchas Yaakov ר' יצחק, Pri Megadim ר' משה, and Minchas Yitzchok ר' יצחק rule that the custom to not *kasher* glass is specific to *chametz* but for other *issurim* we follow the opinion of Shulchan Aruch ר' אריה תניא that glass does not absorb at all and can be used without *kashering*. However, the simple reading of Rema ר' משה and Darchei Moshe ר' משה and the reconciliation of Rema offered by Magen Avraham ר' אברהם and Aruch HaShulchan ר' אריה implies that the custom applies to all *issurim*. Since most communities accept the stricter interpretation, the © does not *kasher* (or use) glass which was used with any *issur*.

<sup>24</sup> Mishnah Berurah ר' יצחק, Iggeros Moshe ר' משה, תניא קס"א.

<sup>25</sup> Mishnah Berurah ר' יצחק rules that glazed utensils only have the halachic status of *cheress* (as opposed to glass) if the underlying utensil is *cheress* and the *cheress* and glaze were fired simultaneously. [A second opinion is cited in Biur Halacha

which holds that all thin glaze has the status of *cheress*]. Mishnah Berurah's ruling is given as a reconciliation for Shulchan Aruch ר' אריה תניא who holds that glass does not have the status of *cheress*. Although Rema ר' משה is *machmir l'chatchilah* regarding the *halacha* of glass, he agrees with Shulchan Aruch in cases of *b'dieved* (see footnote 27) and we can therefore presume that Mishnah Berurah's ruling is valid for Rema as well. Porcelain enamel is made from sheets of glass which are ground, returned to the kiln and fused to existing metal equipment and is therefore subject to the leniencies of glass.

\* X-1:33:h

<sup>27</sup> X-1:33:c based on ר' קצ"א ר' אריה תניא ר' אריה and assuming that as explained by Pri Megadim ר' משה and assuming that (ר' קצ"א ר' אריה תניא) Mishnah Berurah (ר' אריה תניא) accepts the aforementioned Magen Avraham and rules that מרובה במקום הפסד one can rely on Taz ר' דניאל who allows using the utensil with no *hag'alah* at all in cases of *b'dieved*.

<sup>28</sup> Shulchan Aruch ר' אריה תניא – see Chazon Ish ר' חיים.

<sup>29</sup> I.e. the food was cold, it stayed in the utensil for 24 uninterrupted hours and there was some liquid in the utensil (Shulchan Aruch ר' אריה תניא). If the liquid is brine then *כבישה* happens more quickly (Shulchan Aruch *ibid.*); the exact *shiur* is disputed between the *Poskim* and one should be *machmir* if the brine was *כבוש* for 6 minutes (Darchei Teshuvah ר' משה ור' אריה תניא). One can rely on those who hold *כבישה* for brine also takes 24 hours (Mishnah Berurah ר' יצחק). Mishnah Berurah ר' אריה rules that one may rely on the opinion of Shach ר' שמואל (as opposed to Shulchan Aruch ר' אריה תניא and Magen Avraham ר' אברהם) that vinegar does not have the stringency associated with brine (© X-1:36).

<sup>30</sup> X-1:33:c based on רמ"א ר' אריה תניא ר' אריה ר' אריה.

<sup>31</sup> X-1:33:c. This is the opinion of Shach ר' שמואל and ר' אריה תניא who reconciles Shulchan Aruch ר' אריה תניא and ר' אריה תניא by suggesting that *milui v'irui* can only be used if the food which was *heter* or was *חם יין*. Meat and *cholov yisroel* milk are *heter* and for this *halacha* we rely on the opinions that *chametz* before *Pesach* is also *heter* assuming the utensils was *aino ben yomo* (see Mishnah Berurah ר' אריה תניא). The *minhag* noted in Shulchan Aruch ר' אריה תניא not to rely on *milui v'irui* of *cheress* for *Pesach* does not extend to glass and other forms of *cheress*. The © certifies *cholov sham* based on Chazon Ish ר' חיים and Iggeros Moshe ר' משה (see also © A-15) thereby servicing those who follow that opinion, but treats it as *issur vis-a-vis* foods presumed to be *Pareve* to accommodate those who are *machmir* (© K-49-50, 56, 58, 60-61, 82, 84-see also Shach ר' שמואל).

<sup>32</sup> See the sources cited in the previous footnote and Rema ר' משה (Rema's source) states that *irui* is sufficient without an *מלובנת*. Rema's requirement for an *מלובנת* is limited to cases where the water will not be poured directly from the *kli rishon* onto each section of the barrel, i.e. an improper *irui* (© K-12, 56, 147, 163 – see also Chazon Ish ר' חיים).

<sup>33</sup> X-1:33:c

<sup>34</sup> See footnote 31.