

KOSHER ESTABLISHMENT GUIDE  
AND POLICY



OTTAWA VAAD HAKASHRUTH  
21 Nadolney Sachs Private  
Ottawa Ontario

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# 1) Introduction

"והייתם קדושים כי קדוש אני ... להבדיל בין הטמא ובין הטהר ובין החיה הנאכלת ובין החיה אשר לא תאכל" (ויקרא י"א)

*And you shall be Holy for I am Holy...to separate between the impure and the pure, and between the animal that may be consumed and the animal that may not be consumed(Leviticus 11).*

One of the most valuable assets of any Hashgacha are the Mashgichim/supervisors. The OVH symbol is only as reliable as our staff of Mashgichim, who are entrusted with the responsibility to ensure the standards of kashrut are being maintained on a day to day, hour to hour, and minute to minute basis. Our goal is to provide for, and certify kosher food with the highest possible level of Kashrut, available to the widest possible audience. To that end, Mashgichim carry a tremendous responsibility. Implantation of Kashrut standards rests on their shoulders. The Rabbinic Committee and Lay Committee bear the responsibility for setting the policy and standards in accordance with Halacha. However, it is the Mashgichim who are charged with the task of ensuring those standards are carried out and maintained, working in partnership with our caterers and food purveyors. While the mission may seem overwhelming, the task is not. The Rabbonim and staff of the OVH are available to assist and support our Mashgichim in every way and to the fullest degree. We have therefore prepared this guide to assist Mashgichim in their עבודת הקודש, *holy service*, and to help do as much as we can to ensure the קדושה of כלל ישראל, *the holiness of the Jewish people*, is maintained through מאכלות כשרות, *permitted foods*.

It is important to stress that being a Mashgiach can be a challenging at times. A Mashgiach is working with people from all types of origins and backgrounds, in a setting that may be stressful, even when things are going right. This gets even more compounded and complex when problems arise. A Mashgiach must remain composed and exercise utmost tact and dignity at ALL times. Always remember that you represent not just the OVH, but also the *Ribbono Shel Olam*, as your job is to ascertain that His laws are being followed. Regardless of personal stature, in the kitchen, the Mashgiach is looked at by other kitchen personnel as a Rabbi, who represents everything we stand for as Jews. It is a tremendous opportunity to create a constant *Kiddush Hashem*.

At OVH we pride ourselves on enabling our clients to obtain a highly valuable Kosher certification in an efficient, professional manner. In addition, OVH has contacts all over the world which enables us to have the resources and knowledge to create and maintain the highest level of kashrut possible in Ottawa. While this guide was prepared for Mashgichim, we have tried to breakdown the הלכות, *Jewish law*, and policies to the most simplistic level. This was both to ensure clarity for our Mashgichim themselves and also, if necessary, to enable them to explain to non-Jews what Kosher certification is all about. This guide is the OVH policy for establishments under our certification.

Though we have tried to make this guide/policy booklet as comprehensive as possible, there may be items that have not been addressed. Please contact our office should you have any queries or comments. Updates and policy changes are made from time to time, and as such this guide/policy booklet will be revised as new information becomes available. All updates and policy changes will be communicated in writing to Mashgichim and designated Kosher contact individual(s) at each establishment.

## **a) What is Kosher?**

One of the biggest myths is that food becomes Kosher when a Rabbi “blesses it”. Nothing could be further from the truth. Kosher is a Hebrew word that means fit or proper. Kosher food is food that is fit or proper in accordance with Jewish law. There are myriad’s of details involved in Kosher food production, depending on the type of food. At OVH we pride ourselves in our ability to streamline all the details into simple solutions that companies can hopefully, adapt to easily enable their products in becoming Kosher.

All Kosher certified facilities must have one or more people assigned to oversee, ensure, and assist in the implementation of the Kosher Laws. This person is known as a "Mashgiach" or Kosher supervisor. Each Mashgiach reports to, and is supervised by, our Kashrut Director. The Rabbinic Committee sets guidelines as to the frequency of visits by the Mashgiach. This can range from on-site full time Mashgiach, to daily, weekly, or monthly inspections.

Please understand that while there may be numerous methods for implementing some of the various laws of Kosher, the OVH policies are based on the guidance, counsel, and ruling of Rabbi Levy Teitlebaum, who is in consultation with our Rabbinic Committee.

The following is a brief, simplified overview of the basic rules of Kosher. All of these will be discussed in greater detail later on.

- Milk and meat may never be together in any way, shape, or form. Included in this are any derivatives or byproducts of meat or milk. Equipment or utensils may not be shared for meat and milk either.
- Products that are free from any milk or meat substances are known as "pareve", which is a Yiddish word meaning "neutral".
- Wine or grape products have very complex acceptability laws and may not be used without specific approval.
- While fresh fruits and vegetables may seem to be innocuous and easily deemed Kosher, this is actually not so simple. Kosher law has a zero-tolerance policy for insect infestation. Many leafy vegetables and berries have issues with insect infestation and must be inspected by a Mashgiach prior to being used. Additionally, produce that is of Israeli origin has numerous, complex laws dealing with their acceptability. Therefore, no fruits or vegetables (fresh, frozen, dried or canned) may be used without Mashgiach authorization.

- There are many products that can, unbeknownst to consumers, contain, milk, fish, grape, meat or animal derivatives (e.g. oils, fatty acids, glycerin, stearates, stabilizers, conditioners, flavors, vitamins, etc.). These require special certification as well. Since most people are unfamiliar with the fact that many seemingly innocuous sounding items can contain these products, ALL ingredients must be pre-approved by the OVH.
- Any non-kosher product that is processed on equipment or with utensils renders that equipment or those utensils non-kosher as well. Under certain circumstances, a special process called “kashering” or “kosherization” may be possible to subsequently enable the equipment or utensils to be used again for Kosher production.
- Some Kosher certified items that contain only Pareve ingredients, may be made on equipment that is also used to produce Kosher dairy items. As such, if the equipment are not properly cleaned and or Koshered in between, these items will be certified as Kosher with the added designation 'DE'. Such an item is considered by OVH as dairy and may not be used in certified meat and pareve formulas. Furthermore, such items may not be certified as Cholov Yisroel - please check specifications on Kosher label.

## **b) What is Kosher Certification?**

A Kosher Certification Company is a third party body that independently verifies that all aspects of a product and/or operation adhere to the necessary aspects of Jewish law. This includes, but is not limited to ingredients, equipment, formulae, and production practices. Consumers look for a trusted Kosher symbol on a package because they know and trust that these items have been independently verified and continue to be monitored to ensure that they are indeed Kosher. We hope you understand that this independent verification is not due to a lack of trust, rather it represents a universal, consistent standard that consumers rely on. In keeping with our goal of providing consumers with Kosher food of the highest level possible we apply our standards in a consistent manner, with verification.

It must be pointed out that as independent Kosher certifying agencies set their own standards, that may not be consistent with other Kosher certifying agencies, not all items certified as Kosher are necessarily accepted for use at OVH establishments. OVH works hard to research the acceptability of those products that our clients require.

## **2) Mashgiach**

A Mashgiach is an individual who has been trained by OVH staff to ensure OVH policy is followed at the establishment for which he is responsible. A Mashgiach must be a Torah observant Jew.

A Mashgiach may not be an owner or relative of the owner of an operation. As indicated below, there are situations where an “Approved Shomer Shabbat” is allowed to act as the Mashgiach. An Approved Shomer Shabbat is someone who is approved and designated by the OVH to

perform certain Mashgiach duties in specific settings. An Approved Shomer Shabbat may be an owner or relative of the owner, or anyone else designated by the OVH. These guidelines are written in a way that is specific as to when a Mashgiach is required and when an Approved Shomer Shabbat is adequate. All situations listed below as requiring specifically a Mashgiach, may not have an Approved Shomer Shabbat instead.

Only a designated OVH approved Mashgiach or Approved Shomer Shabbat may be involved as a Kosher supervisor of an OVH certified facility or event. No other person, even if they are Shomer Shabbat, may be involved in acting as a Mashgiach or performing any of the Mashgiach duties in any way.

All OVH certified commissaries, and catered events must have a Mashgiach present at ALL times. Other establishments are evaluated on a case by case basis. If there are *bishul akum* concerns (*cooking by a non-Jew*), an Approved Shomer Shabbat will generally be required to be present at all times. Some locations may be required to have installed video monitoring accessible to OVH staff. The cost of such installation and upkeep will be borne by the company.

In cases where full time Mashgiach is required, the Mashgiach must be present full time during all production times. He may not leave or be asked to perform any duties that will interfere with his primary responsibility as Mashgiach. Sometimes, a Mashgiach may have duties similar to other employees, in addition to his Kashrut responsibilities. However, a Mashgiach may not be tasked (even temporarily) with waiting on tables, cleaning tables or floors or taking out garbage, etc. All non-Hashgacha related duties must be approved in writing by the OVH director.

The Mashgiach is responsible to set out OVH table cards at OVH catered events for which he is responsible.

OVH has set rate charges for Mashgiach services. Please see the updated fee schedule (attached). These rates are updated from time to time.

All OVH catered events require the presence of at least one Mashgiach, possibly more. The amount of Mashgichim needed and assigned to oversee an event is decided solely by the Kashrut Director. As a general rule, at hotels or any other venue where other, non-Kosher events are or can take place simultaneously, a minimum of two Mashgichim are required. Large venues, where there are distances in which the food must travel to get from preparation point until being served, may also require multiple Mashgichim. Please consult your Kashrut Director for more details.

Mashgichim are to be dressed appropriately, in a manner that allows them to perform their job in the best, most efficient manner possible. (E.g. If Mashgiach is supervising a wedding or formal event, he must be dressed formally, in a suit and tie, or jacket and dark pants). Mashgichim should always wear their name tags, and bring required OVH table cards, as well as OVH tape and seals. Mashgichim must always adhere to government regulations, establishment safety policies and establishment code of conduct.

Important note: All matters regarding Kosher status at catered events are the sole responsibility of the Mashgiach unless a specific note is made to allow an Approved Shomer Shabbat as well to be involved. Following each event, the Mashgiach is to write and send the Kashrut Director an Event Report detailing items of significance. Event date, venue, and event name are to be included. If a Halachik query arises on a Shabbat and the Kashrut Director is not at hand to answer, the question may be posed to the Synagogue Orthodox Rabbi, whose instructions are to be followed. The Mashgiach should include the details of this in the Event Report.

### **3) Kosher Food Service**

#### **a) Certified Kosher Establishment**

A certified kosher establishment is a company or entity that has entered into contractual agreement with the OVH enabling designated food items and products to bear the OVH symbol of Kashrut. This company binds and obligates itself to adhere to the policies and directives of the OVH and understands that these policies may be amended and updated from time to time. The OVH obligates itself to clearly communicate any such amendments and updates with the designated Kosher contact individual(s) at the company.

All certified Kosher establishments must have one or more designated person(s) responsible to oversee that all OVH policies, including but not limited to, those detailed in this booklet, are adhered to. This individual is referred to as the Kosher Contact.

#### **a) Definition of Drop-off vs. Catering**

- An event is catered where any principal, cook, supervisor or serving staff of the caterer is providing and serving food at the event venue during the event. The caterer is responsible for arranging OVH supervision at the venue. Unless otherwise approved by the OVH, the caterer is responsible for supervision fees at the venue. OVH table cards must be present at the venue.
- An event is a drop-off where the caterer delivers prepared food to the host or event venue, or the host picks up prepared food from the caterer. A private function is defined as being in a private space, not open to the public, and not associated with any organization (for example, a couple hosting 10 friends for a private dinner party).

All food must leave the caterer with Kosher seals intact. The caterer must inform the host in writing as soon as possible that it is the host's responsibility to arrange for OVH supervision at the event venue. OVH supervision is encouraged, and if it is in place at the venue, OVH table cards must be present. If OVH supervision is not in place at the venue, then the event must not be portrayed as having OVH supervision. The caterer is not responsible for the arrangements at the event venue, but there is no objection to the caterer assisting the host in arranging for OVH supervision.

## **b) The OVH works with local synagogues under its certification to enable authorized use of their establishments and kitchens.**

The OVH works closely with its Rabbinic Committee to allow for certain authorized uses at Approved Synagogues where members of the Rabbinic Committee take on the role of Mashgiach.

The OVH allows drop-offs to take place at OVH approved synagogues, when kitchen and equipment (ie. Cutlery, dishes etc.) are not used.

## **c) Commissary**

The Kosher kitchen may only be accessible and opened by the Mashgiach. All keys and locks to the kitchen may only be under their direct and sole control. Upon entry, the Mashgiach is to check that all access has been secured. When locking up the kitchen, Mashgiach is to ensure that all access has been locked. In case of emergency, a key or access code will be available in a sealed box or envelope to security or management. If the seal is broken by anyone other than an approved person, the Kitchen will have lost its status as Kosher and may need to be kosherized before Kosher productions can continue. If this situation arises, please call the Kashrut Director immediately for guidance.

## **4) Tevillat Keilim**

Please see attached Guide to Tevillat Keilim (ritual immersion of specific food related equipment) for information about Tevilla.

## **5) Incoming Deliveries**

All food items, equipment, dishes, and utensils must be presented to, and checked in, by the Mashgiach for acceptable Kosher status prior to entering the Kosher area. OVH in its sole discretion will determine what is acceptable for use, and deemed Kosher. It is further understood that should OVH become aware of a product that has had a status change, rendering it no longer acceptable as Kosher, it will advise the establishment as soon as reasonably possible so that the item can be removed and a substitute found. The OVH will then also determine what items acquired require kashering..

All food items must arrive in the Kosher area unopened and sealed. No previously opened packages of food items are allowed, even if they have a Kosher symbol and were brought by a Shomer Shabbat person. This includes a caterers' truck that was sealed or locked at the commissary by a Mashgiach; it must arrive at the event with the seal intact. Only the Mashgiach may have the key or combination. If sealed, only a Mashgiach may open the seal. Alternatively, the Mashgiach, or an Approved Shomer Shabbat, may ride with the truck.

OVH does not require all baked goods to be Yoshon unless requested and claim is being made that certain items are Yoshon. In such a case, please contact the Kashus Director.

OVH requires that all baked items be Pas Yisroel. This includes bagels, breads, pita, and wraps. All OVH certified bakeries are required to be Pas Yisroel.

All caterers must have a Mashgiach present at all times that any food preparation is happening at their commissary, and/or at an event location. Food related prep, such as setting up the room with dishes and cutlery, requires a Mashgiach or an approved Shomer Shabbat to be present (after an event at an OVH approved Synagogue and under certain circumstances, the Mashgiach need not stay until all the dishes are washed and put away, please contact the Kashrut Director for further details). Other set up such as drapes, tablecloths, chairs, chair covers may be done without a Mashgiach or approved Shomer Shabbat present.

### **a) Outside Food**

No outside or personal food is allowed in the Kosher area. This includes a restaurant dining area or hall (and lobby if being used as part of event) where a catered event is taking place. Examples of exceptions to this are listed below, but only when approved by the Mashgiach;

- Use of infant baby bottles and food under certain conditions
- Birthday cake or similar item, when in its original sealed package bearing approved Kosher symbol with consideration of dairy/meat event
- Bottle(s) of Mevushal wine or alcoholic beverage after confirmation that it meet OVH protocol as per Alcohol Beverage List (see page 45), and subject to provincial laws

Previously opened bottles of any drink, including water, club soda, juice, soda, wine or liquor, even of an acceptable variety, are not permitted at OVH facilities or events. Partially used canisters of kosher certified fountain sodas may be used.

## **6) Fires and heating equipment**

All heating equipment, (including burners, ovens, grills, waffle irons, steamers or any other heat source), may only be turned on by the Mashgiach or an Approved Shomer Shabbat owner or employee. This excludes anyone else, even another Shomer Shabbat employee, owner, or guest. Once they are on however, they may be adjusted by anyone. At catering commissaries and events, only the Mashgiach may turn on fires and heating equipment.

## 7) Prep time II: Ingredients

### a) Vegetables

All fruits and vegetables must be inspected and approved by the Mashgiach prior to use. This includes fruits and vegetables that are not subject to insect infestation issues as there are other issues that may be pertinent (e.g. Israeli produce). See attached Guide to Checking Vegetables for more details.

Only a Mashgiach or Approved Shomer Shabbat who has been specially trained and then tested and approved by the Kashrut Director to check for insects may do so. General approval to act as a Mashgiach or Approved Shomer Shabbat is NOT authorization to check for insects.

Presence and use of a light box is required in all OVH establishments.

Care should be taken to clearly differentiate between vegetables that have been checked and are approved for use and vegetables that have not yet been checked. The system of distinction and differentiation must be clear and familiar to all facility personnel.

### b) Eggs

Whole, raw eggs must be individually checked by the Mashgiach for blood spots prior to use. Any such eggs may not be used. Commercial liquid or frozen eggs with proper Kosher certification can be used without further inspection. (Note: Please be aware that there are numerous commercial egg products that are dairy.)

No peeled or cracked eggs (even cooked), onions, or garlic may be left overnight unless other ingredients (e.g. salt or oil) are added to them in amounts that notably affects their taste or if they are not fully peeled.

### c) Fish (Receiving)

All canned fish must have acceptable Kosher certification and must be approved by the Mashgiach prior to use.

Fresh or frozen fish must arrive with a Hashgacha on them. Alternatively, if they have skin with scales marks that are visible or come sealed with proper, acceptable Kosher certification, they may be used.

If the fish has been cut in a facility that is not certified, the cut areas should be scraped with a knife and then washed to remove any potential non-Kosher residue.

Incoming ingredients that contain fish ingredients (some varieties of Worcestershire sauce etc.) must be treated as fish.

#### **d) Baked Goods**

All baked goods being transported between two locations of the same company, that are not packaged, must be transported using company vehicles only, and recognizable to the Mashgiach as being from this company.

If baked goods are being produced from scratch, Mashgiach must ensure that Challah is separated and burnt. If a batter is made with a שיעור חלה (minimum halachik quantity requiring the separation of Challah) of flour (2.5 lbs.), חלה (Challah) must be separated – after it is baked.

Please inquire each year about חמץ שעבר עליו הפסח (Chometz that was not sold to a non-Jew during Passover) issues of Jewish owned stores, distributors or suppliers.

OVH does not allow bakeries to produce dairy and pareve items using the same ovens or equipment. .

#### **e) Dairy**

All dairy products must bear acceptable certification. All OVH certified community bakeries and eateries that serve dairy, must ensure that all dairy is exclusively Cholov Yisroel. There is currently an exception made to allow portion packs of non Cholov Yisroel coffee cream, used with disposable cups. There is currently an exception made to allow Babi's to serve exclusively Non Cholov Yisroel.

#### **f) Meat/Poultry**

All meat and poultry products must arrive properly sealed, bearing approved certification. Please see the attached OVH approved meat/poultry list. Accompanying each delivery of incoming meat/poultry, a signed letter from the meat/poultry source Mashgiach must describe order and order count (ie. 5 boxes brisket). An invoice signed by the source Mashgiach is sufficient.

All meat/poultry products must arrive with original seals intact. All meat must be Glatt.

#### **g) Wine/Liquor**

Only wine that bears acceptable certification (e.g. OU or OK) and is Mevushal may be used. Non-Mevushal wine is never allowed at any OVH certified Establishment or event.

All liquor must have either a Hechsher or be on the approved list. As a general rule, single malt scotches that have sherry in them or have been aged in sherry casks, are not allowed. There are

also numerous bourbon's that may be an issue of חמץ שעבר עליו הפסח (Chometz that was not sold to a non-Jew during Passover). See attached alcohol list.

## **8) Dairy/Meat/Fish/Pareve Areas**

### **a) Definition**

Pareve means that the food is not meat or dairy and may be eaten with either one.

Fish may not be cooked or eaten together with actual meat or poultry but it may be served with or on clean meat equipment and utensils. Fish that is prepared on meat equipment may not be served with dairy.

### **b) Equipment**

Separate equipment and utensils are required for preparation of meat, dairy, and pareve. In some cases, separate preparation areas are required as well. Please contact the Kashrut Director for details. Each such area must be clearly marked. All equipment, utensils, and dishes must be clearly marked with color codes to indicate their respective status and may not be shared with any other area. Meat and dairy respective preparation area must be totally self-sufficient. Everything necessary to prepare and serve food in and from each area must be duplicated for every area.

Items originating in the Pareve area, may go OUT to any other area. This is a one way trip though. Nothing from another area may come INTO the pareve area. Kitchen staff should not enter the pareve area to retrieve items, rather a designated person should be assigned to bring items out to where they are needed.

Meat and Dairy plates, silverware, chafing dishes etc. must all have clearly, discernibly different patterns and/or color codes. Generally, red indicates meat, blue indicates dairy, green indicates fish, yellow indicates pareve. A facility may vary these colors, but most importantly, all staff must be well versed in what each color or pattern indicates. Signage must be placed in a common area alerting staff to these color codes.

Hands must be washed, gloves changed, and soiled aprons changed when moving between the above mentioned areas. All unsealed items that enter a dairy, meat, or fish area must be considered respective to that area and may not be used or enter any other area, including Pareve.

### **c) Fish As An Ingredient**

Fish and meat may be cooked in the same oven as long as at least one of them is completely covered.

Fish and meat may not share equipment or utensils for mixing or serving, to avoid possible

cross-contamination. However, clean meat dishes and cutlery may be used to serve fish.

Fish dishes may be washed together with meat dishes, even if they have residue on them.

Please refer to OVH Kosher Fish Listing (attached) for approved fish.

Raw fish may be received from a kosher or non-kosher source. As such, care must be taken to examine every delivery to ensure that the product meets the following standards:

Whole fish bearing scales may be accepted without kosher certification.

Filletted fish that bears scales or a skin patch may be accepted from a non-kosher source provided that each piece has been checked for scales and the fillet washed before using.

Fish filet that does not bear scales may not be accepted unless it comes from an OVH approved source.

## 9) Outgoing Orders

All outgoing meat, poultry, or fish delivery orders must be double sealed - שני חותמות. Both seals must be broken in order gain access to the product. This applies to all deliveries for drop-offs, food going to a catered event, sold from the premises, or other.

- Do NOT confuse this with the concept of "double wrapping" (i.e. when using a non-kosher oven).
- Two straps or layers of tape does NOT constitute two seals.
- An acceptable way to seal an order is to tape the opening of the bag shut, then bend the remaining portion over itself, and tape this area. Only OVH kosher tape may be used to Halichikly seal outgoing orders. To secure boxes from opening etc. regular packing tape can be used.
- Another acceptable method to seal a bag that contains a tray or platter, is to tie a knot, closing the bag, then seal the gathered plastic near the knot using Kosher tape in a way that the tape covers itself and beyond (on one side) The Mashgiach can now initial his Hebrew name covering the layers of Kosher tape, so that if the tape is removed, it will destroy the signature as well. Thus the Kosher tape and signature are two separate seals, both needing to be broken to gain access to the food item.
- Note that when sealing a tray etc., it must be sealed to a degree that it can't be opened, even partially, without breaking the Kosher tape seal, or tearing the wrapper. It is also of utmost importance that only enough Kosher tape is used, never use more tape than needed. Kosher tape is not be used as packing tape, as an example, should you be required to seal an open box, staff should first used packing tape and place the box in a bag following which one of the above methods may be employed by using Kosher tape.

In case of emergency, when a Mashgiach does not have tape, and has no way of getting OVH tape in time to accommodate the outgoing order, other tape including masking tape or packing tape may be used together with signature of Mashgiach. A report of this should be sent to the receiving Mashgiach if applicable, and to the Kashrut Director.

Dairy or pareve orders need only one seal. Orders prepared in meat equipment, but having no meat ingredients, need only one seal.

Outgoing orders from bakeries that do not contain meat and/or fish need not be sealed, unless requested by the customer.

Any unsealed or opened package that leaves the facility may not be returned.

Each food item leaving a commissary must be logged by the Mashgiach. In order to achieve this, the Mashgiach must receive from the commissary office details of every outgoing order, including events, drop-offs, and items to be picked up. Information must include what is being sold, and to whom. This can be a copy of the menu and/or ticket order. If quantities are not included, Mashgiach will include this while sealing the trays.

## **10) Catering Events**

### **a) Location**

Should a caterer wish to use a venue or an area at a venue that to date has not housed an OVH certified event, the caterer must request for, and receive written authorization from the OVH. This is normally done following an onsite inspection by the Kashrut Director.

All caterers must submit their monthly event schedules to the Kashrut Director and OVH Scheduler (Mr Rafi Krym) two weeks prior to the first of each month. ALL catered events (but not drop-offs) must be listed. It is understood that Shiva platters, and after funeral events, are sometimes scheduled last minute. Should an addition be required, OVH will certainly try to accommodate this. Mashgiach cancelations within 24 hours will be charged at full rate. As a Kosher service provider, OVH makes every reasonable effort to accommodate its client with Mashgiach services.

All caterers and hotels are responsible to ensure that all ingredients and equipment used must conform with OVH guidelines. This includes party favors, wine, and edible decorations whether brought by the caterer or the client.

If an event is taking place at a venue not certified by OVH, all areas that are not kosher (and not being kashered and used) must be covered or locked. If the kosher caterer is confined to a specific area which may be near a non-Kosher area, signs should be posted to indicate to wait staff that they may not enter. Only kosher items may pass through the kosher area.

Kosher and non-kosher preparation may not happen simultaneously in the same kitchen/room and/or overlap or share any preparation areas. This includes pantry, refrigerator, and freezer space.

If food must travel through a non-Kosher area (e.g. the loading dock is by the non-Kosher kitchen), strategic placement of Mashgichim is required to ensure Kashrut integrity is maintained. An alternative is to have each stack cart or box sealed at the commissary or onsite, by the Mashgiach.

No utensils may be removed from the Kosher area. If a guest requests to bring food to an area outside the designated Kosher dining area, only disposable dishes, cups, and cutlery may be used.

Only Kosher approved food items, equipment, dishes, and utensils are allowed in the Kosher area.

OVH certified establishments may borrow or rent Kosher certified equipment or dishes from outside approved sources or vendors. All such items must be received by the OVH Mashgiach and display Kosher seals. A bill of lading or invoice (or copy thereof) must be given to the Mashgiach.

Kosher utensils and equipment may not be left or stored outside the Kosher area, unless they are sealed by the Mashgiach. New items sealed from the manufacturer may be stored outside the Kosher area.

Knives may only be sharpened at a facility that is approved for Kosher service. To request a review of any sharpening company, please contact the Kashrut Director. In-house knife sharpening equipment are permitted, when used exclusively for Kosher.

Drinking glasses (i.e. water or wine glasses) may be borrowed or rented from any source.

If glasses are borrowed or rented, the plastic cases or dishwasher racks that the glasses come in must be considered not kosher and may not be placed in a Kosher dishwasher.

## **b) Washing Station**

A washing station must be set up at any facility or catered event where bread is served. The Mashgiach should ensure the water source is adequately filled and cups (not disposable) are present. This applies regardless of the client's level of religious observance.

## **c) Kashering**

All item that require Kashering must be first discussed with the Kashrut Director. Please ensure ample time is allowed for. The Kashrut Director will decide if an item can be Kashered.

It is not always possible to Kasher hotel (or other non-Kosher venue) kitchens. Time may not allow for a proper cleaning prior to Kashering. All situations requiring Kashering are subject to

final approval by the Kashrut Director.

OVH does not allow Kashering of hotel equipment unless it can be clearly marked as Kosher. Examples of equipment that can be Kasherred includes Queen Mary carts, warmers, cutlery, and plate covers (without a lip). Kosher tape or other marking should be used to indicate that this item has been Kasherred. Queen Mary carts should have Kosher tape placed on two corners which will allow them to be visible from any direction. Special care must be taken if there are similar items at the hotel that have not been Kasherred. Once the Kosher event is finished, all Kosher markings must be removed.

Mashgiach may not invite anyone into the kitchen and other work areas without the express permission of the caterer.

Mashgiach must seal all food (please refer to food sealing instructions above), that is to be returned to the commissary, or the Mashgiach must travel with the food.

#### **d) Wait Staff**

The wait staff at catered events may not necessarily be employed by the Kosher caterer. For example, in hotels, usually the hotel wait staff will be working with the Kosher caterer to service the event. The Mashgiach should be cognizant of the fact that they are not necessarily used to doing Kosher events. If possible, a meeting of all wait staff should be held prior to the event for the Mashgiach to introduce himself and explain that this is a Kosher event and the basic rules of kosher relative to this event. The basic points that are helpful to explain are:

My name is \_\_\_\_\_ and my job is to supervise and ensure that the Kosher dietary laws are observed properly for this event.

This event is being catered Kosher. Although the wait staff may not observe Kosher, the people attending this event do keep kosher. They expect and deserve your utmost cooperation and accommodation, no different than people who have other dietary concerns.

All food may only come from the Kosher kitchen, or special Kosher storage areas. No food or utensils, may come from anywhere else. This includes the bar and all areas where the Kosher event is taking place. This applies both to [facility] staff and guests. If something needs to be replenished from outside the Kosher area, a spoon fallen on the floor, or if someone requests to bring in something from the outside, [the Mashgiach] must be notified. One of the primary rules of Kosher is that milk and meat may not be together at all. This event is a [dairy or meat] event and no [dairy or meat] products may be brought in, even upon request from a guest, and even if it is Kosher.

[If applicable] No meat and fish may be served together on the same plate. Separate plates must be used. When you receive o'dourves from the Kosher kitchen, you will be made aware of any products that contain meat or fish.

If a guest requests to remove food from the Kosher area, only disposable dishes and cutlery may be used.

Any questions should please be addressed to [the Mashgiach]. Thank you for your understanding and cooperation.

### **e) Delivery Truck**

When a truck is being sent to or from an event, all the food inside must be sealed by the Mashgiach. Alternatively, the Mashgiach may ride with the truck. Following the truck is not acceptable due to the practical concern that the truck may get separated in traffic etc.

### **f) Mashgiach Information Cards**

Mashgiach cards must be filled out at every OVH catered event. They should be placed at various, public locations throughout the event. Ideal places include the place card table, washing stations, drink bars, and guest tables.

Each card should be filled out completely and state the English and Hebrew date, as well as the Mashgiach's name or signature in Hebrew.

Mashgiach cards must NOT be used at drop-off events.

Each Mashgiach should be familiar with the answers to the following often-asked questions. Is anything/everything Yoshon; Pas Yisroel; Cholov Yisroel; Is there a fish alternative? Which shechita is being used?

### **g) Serving Fish**

If there is fish being served at the buffet of a meat event, it must be CLEAR to all that it is fish. A dish in the shape of a fish is considered a clear indicator. Otherwise, a sign or card must be placed stating that this item is fish (or the name of the product can be written (i.e. salmon pinwheels etc.)). As long as it is clear that the item is fish, it may be displayed on the same table as meat items.

Fish and meat may not be served on the same platter, plate, or in the same chafing dish. There must be plates and forks set up by the meat and fish items separately. If an event is buffet style, we do not have control over what people take on their plates, so long as all fish items are clearly visible or indicated as such and there are plates and forks available for each. If the items are being served by caterer staff, fish and meat may not be placed on the same plate.

If a fish alternative is offered to a meat main dish, the Mashgiach must ensure that the side dishes served together with the fish do not contain any meat and have not become contaminated with meat residue (e.g. from meat oven or by hands or utensils used for meat).

Meat and fish may not be cooked together in the same oven or stove, unless one of them is completely covered with at least one covering.

## **h) Hot Water/Coffee**

Hotel hot water urns and coffee brewing machines may be used. However, coffee pots and cups must be provided by the Kosher caterer (for Shabbat use, see Shabbat section - coffee and tea, page 25).

## **i) Bar**

All items served at the bar, must be approved by the Mashgiach.

- If the hotel or venue is supplying the bar and related equipment and beverages, the Mashgiach must be vigilant to ensure that:
- Only approved beverages are being used. This includes wine, liquor, juices, and soft drinks. This requires constant watch as wait staff, particularly if they are employed by the hotel or hall and not the caterer, often times will refill the bar without asking.
- The bartender is not using any personal utensils (openers, shakers, etc.). All these items must be Kosher. The bartender may use his own bottle opener and corkscrew after it has been washed with soap and rinsed in hot water.
- If there is a soda gun, it must be rinsed thoroughly and the lines cleared. All drinks connected to the fountain or gun, must be checked for acceptability. Any drink that is not acceptable, must be disconnected. Note that fruit punch is a very common additive to mixed drinks and must bear an acceptable hashgacha.
- Sinks, ice bins, etc. must be washed out and clean. Any area not being used by the Kosher caterer should be covered.
- Glasses of the hotel or venue may be used for cold and room temperature drinks.
- Lemons, limes, onions, or anything else served at the bar, must be prepared under supervision of the Mashgiach.

NOTE: Bars are notorious for attracting non-approved items. They tend to be constantly refilled or stocked and the Mashgiach must constantly check and be vigilant.

## **11) Dress Code/Environment**

At all OVH certified facilities and events, all employees, representatives, or personnel of the OVH certified entity are to be dressed in a manner that is not offensive to Torah observant people.

Never may offensive music be played. This includes music with foul language.

Events where the setting or purpose are antitheses of Torah values, e.g. poolside events, beach parties etc., must be discussed with your Kashrut Director prior to booking.

## **12) Special Days**

## **a) Shabbat (and Yom Tov, unless otherwise indicated)**

### **i) Erev Shabbat**

Unless defined otherwise, Shabbat 'starts' eighteen (18) minutes prior to sunset. All restaurants and commissaries must be closed no less than three hours prior to Shabbat. All deliveries must be completed at least two hours prior to Shabbat. Delivery trucks may not be driven on Shabbat by anyone, even non-Jewish staff.

No items for the event may be received on Shabbat.

All food service items that are being sold for use on Shabbat, may only be sold fully cooked.

If a caterer will need access to his truck on Shabbat, a proper *Eruv* must be in place. Please consult your Kashrut Director for details.

Candles should be made available to people who will need to *Bentch Licht*.

If the guests decide to make early Shabbat (any time after *plag hamincha*), non-Jewish catering staff may continue doing melocho until eighteen (18) minutes prior to sunset.

Satisfactory housing accommodations must be provided for the Mashgiach, if required.

Non-Jewish personnel may drive to an event held on Shabbat, but they should not park on facility grounds.

Pinning of tablecloths must be done before Shabbat. It may not be done on Shabbat, even by non-Jews.

All vegetables must be checked and washed before Shabbat. No vegetable checking or washing (i.e. washing strawberries) is allowed on Shabbat.

Staff should ensure that cakes do not have writing on them. A plaque should be arranged for, if desired. In a hotel, an *Eruv Chatzeiros* must be made by the Mashgiach. See attached Guide to *Eruvei Chatzeros* for detailed instructions.

The Kosher food preparation area at the hotel must be locked at night. Only the Mashgiach or Approved Shomer Shabbat can have access. If venue management requires access for emergency use only, the key or written combination should be placed, before Shabbat in an envelope that is tamper-proof sealed with tape. This envelope may be left with security for emergency use. All cooking of food must be completed one hour prior to sundown on Friday. Once Shabbat begins, no pots can be stirred, covered, or moved around (except as detailed below).

All Shabbat regulations commence eighteen (18) minutes prior to sunset on Friday afternoon. *Blech* must be set up by this time.

All fires must be covered by a *blech*. This means the actual fire and the control knobs or dials must be covered. All ovens or crock pots must have the control dials covered. An inverted pan is to be placed below the bottom rack in an oven.

Prior to Shabbat, fully cooked food items that contain liquids, or liquids themselves (soup, gravy, sauce etc.) may be placed on the blech or in the oven.

## ii) Shabbat

Many hotels are equipped with automatic sensors in hallways, restrooms etc. Arrangements must be made to accommodate the guests to avoid *Chillul Shabbat*. (Desecrating the Shabbat). Note that many sensors can be either covered or turned off. This applies regardless of the guest's level of religious observance.

Elevators may not be used on Shabbat by any Jewish staff to transport food items, and food related items. Non-Jewish staff may use the elevators at their own discretion.

The caterer's truck or van that is parked at the commissary or an event when Shabbat begins must remain parked at the commissary or event for the entire Shabbat. It may not be driven away from an event or on commissary grounds. This applies even if the truck is rented.

### (1) Food Preparation

Due to the complexity of ensuring the Halachos of Shabbat are kept, the general policy is that all handling of food on Shabbat should be done by non-Jews only. Jewish staff may supervise preparation, but everything else should only be done by non-Jews. A Jew may not put anything on the Blech or remove it. A Jew may not put anything in the oven or remove it.

As an overview, no *מלאכה דאורייתא* (biblical prohibition) may be done on Shabbat for the caterer or guests, even by a non-Jew.

Foil and wrap may be cut on Shabbat only by a non-Jew.

All bottles, cans, and packages may only be opened by non-Jews.

### (2) Warming Food on Shabbat

Only dry, fully cooked foods such as kugels and meats may be warmed up on Shabbat using a method described below.

Any visible liquid that has congealed from the food (i.e. chicken, meat) must be removed and

food should then be placed in a clean dry pan before warming on Shabbat.

Solid items that are still hot (דבר גוש) retain the status of a כלי ראשון (vessel that is or was on the blech or in the oven during Shabbos). No spices may be added to them and they may not be placed in an area that they will touch uncooked food. A classic example is raw vegetables or salad next to a hot piece of kugel or chicken.

Food that is inside an oven may only be moved by a non-Jew. If desired, the non-Jew may place it immediately on a stove-top blech.

OVH policy doesn't allow for use of commercial ovens on Shabbat. Oven temperature must be set by catering staff prior to Shabbat to a maximum of 250F. Control knobs must be covered and sealed prior to Shabbat.

A non-Jew may place a dry, fully-cooked item (e.g. kugel) into a warmer on Shabbat as long as the control knobs are covered. Any item that has liquid or gravy in it (e.g. many types of chicken or meats), may not be reheated on Shabbat. All the food must be placed in the warmer immediately when the door is first opened. Care should be taken, not to prolong this. Warmer door is then closed. When desired, warmer door is opened and all the food is removed. Care should be taken not to prolong this. This means that all the food goes in, then the door is closed. Once heated, door is opened and all the food goes out. One in - one out.

After hot food is removed from a warmer or hot area and placed on another pan or plate, a hot precooked sauce may be added to the hot food. Uncooked food or liquid may never be added to the hot food.

No one is ever permitted to turn on or adjust the heat of any heating appliance, such as a warmer, or hot water for coffee/tea etc.

Frozen items may not be defrosted by placing them in hot water. They may be left out on a counter to defrost, not near the blech where it is hot.

No spices, croutons, mandel, knaidlach, luksheon, should be added to the pots which are כלי ראשון (vessel that is or was on the blech or in the oven during Shabbos) rather they should only be added after the food has been removed and placed in bowls or on plates which is considered כלי שני (a secondary vessel).

Similarly, ice cream (dairy or pareve) may not be scooped onto or next to a hot piece of cake (if the cake is יד סולדת בו - that is more than 40C).

Tuna, salmon, egg, avocado and similar consistency salads must be prepared before Shabbat, if shaped into a mold of any sort.

All serving utensils (ladles, spatula's, etc.) should be completely dry before using. (This is not

necessary if only non-Jews are doing the preparation).

Food that is on the blech or in the oven may not be stirred until it is removed from the fire or oven

If the dishes are kept hot, no uncooked items may be placed on them (e.g. salad or cole slaw). The soup ladle and all drawing receptacles should be completely dry before using. When using baked croutons, they should be put into the soup after the soup is in the bowl. Sterno's may not be used on Shabbat, even if lit before Shabbat.

Any slotted spoons, peelers, strainers, colanders etc., may not be used on Shabbat, even by a non-Jew. They must be put away so they will not be used.

Vegetables should not be chopped finely on Shabbat, even by non-Jewish staff.

Cole slaw, tuna fish and egg salad should be prepared before Shabbat or on Shabbat by non-Jew.

Cakes with writing on them may not be used. Picture cakes may not be served on Shabbat.

Only the following caterer is permitted to serve heated food for Shabbat events; B'Tavon

### *(3) Coffee & Tea*

Tea bags or coffee brewers may not be used on Shabbat. All tea essence should be brewed before Shabbat begins by catering staff.

Instant tea, Instant coffee or hot cocoa may be made by first pouring the hot water from the urn into a second clean and dry vessel כלי שני

All hot water urns must be plugged in and heated before Shabbat begins. Water may not be added on Shabbat, even by a non-Jew. The Mashgiach should ensure that adequate hot water supply is available for the entire Shabbat. On Yom Tov, hot water may be added, but new urns may not be plugged in.

If a water urn has an external tube (e.g. to show the water level), after the water is fully hot, one must release some water from the urn before Shabbat. If the facility has a hard-piped automatic refill urn, the refill valve must be closed off before Shabbat. IMPORTANT: Remember to reopen the valve after Shabbat ends. On Yom Tov, this is allowed to be used.

Hot water spouts on sinks in the kitchen should not be used.

Packets of sugar, sweetener, powdered creamer, salt, pepper etc. may not be used.

During Shabbat, only preparation by a non-Jew of utensils, tables, and chairs, may be done for use after the Sabbath.

When preparing food for Seudat Shlishit (Shalash-seudos), it is not permitted to prepare extra food so that it will be available for a Saturday night event, even by a non-Jew.

On Saturday night, Shabbat does not end until fifty (50) minutes after sunset. No food related work, including food preparation may be done until this time, even by a non-Jew.

Without the express permission of the caterer, the Mashgiach is not permitted to give anyone leftover food after or during an event. This includes the host.

## **b) Yom Tov/Holidays**

All cooking and food preparations may be done from a pre-existing flame or heat source, on a Jewish Holiday provided that it is not a Shabbat and it is needed for use on that same day (may not prepare on one day of Jewish Holiday for the second day of the Jewish Holiday. Please ask the Mashgiach for instructions in the proper use of heating equipment.

Holidays, that are not on a Saturday night, end (for both Jewish and non-Jewish workers) at 50 minutes after sunset.

As you can see, the Kosher dietary rules are not simple. It takes team work and communication between all parties involved to have the Kosher Kitchen operate smoothly with the highest standards of Kosher. Mutual professional respect and common courtesy is a must.

Please refer to Appendix L for list calendar days when Commissaries must be closed, as well as when events may not take place.

## **c) Sefira/Three Weeks/Nine Days:**

Sefira starts on the first day of Rosh Chodesh Iyar and continues until Lag Baomer. The Three Weeks begin on the seventeenth (17th) of Tammuz (fast day), and concludes on Tisha B'Av (fast day). The Nine Days start on Rosh Chodesh Menachem Av and concludes on Tisha B'Av (fast day).

During Sefira and The Three Weeks, music may not be played at an event. A Capella is allowed. Non-Jewish employees, who wish to listen to music inside the kitchen, may do so, so long as it is not heard in the eating area, and where clients are.

No weddings may be catered during the period of Sefira or The Three Weeks.

If the Chosson is of Sefardi origin and conform to this minhag, please consult with the Kashrut Director.

Meat restaurants may only be open for take-out business during the Nine Days. If a fish menu is available, they may offer sit down service as well.

Wine and grape juice may not be served during The Nine Days. They may not be used in cooking either. Wine and grape juice may be used on Shabbat. Beer, liquor, or other non-wine or non-wine based beverages are permitted.

### **d) Fast Days**

On fast days (Tzom Gedalia, Asara B'Teves, Taanis Esther, 17 Taamuz), only take-out service can be available. Sit down service is permitted if some clientele are not Jewish. This applies even if the fast day is nidcheh/postponed. No catering events may take place on Tisha B'Av as well as the above listed fast days. Currently an exception allows Babi's to remain open Tzom Gedalia, Asara B'Teves, Taanis Esther, and 17 Tammuz.

On Tisha B'Av, restaurants must be closed.

### **e) Pesach/Passover**

All food, food related equipment, and their storage areas at OVH establishments that are not Kosher for Passover, must be closed starting erev Pesach and remain closed until the day after Pesach at 6:00 am.

All caterers that are not Kosher for Passover must be closed two (2) days prior to Passover eve (72 hours before the first Seder) and remain closed until the day after Pesach at 6:00 am.

All Jewish owned OVH establishments and companies are required to sell their chometz through the OVH or other Rabbonim approved by the OVH.

No chometz that was sold may be touched or handled at any time during Pesach.

If access to the store is necessary during Pesach, please consult with your Kashrut Director.

Any caterer that wishes to obtain Kosher for Passover certification, must consult in writing with the Kashrut Director a minimum of two months in advance. A pre-Passover cleaning schedule and food prep schedule must be included. The Kosher for Passover kitchen may not be at the same location/building as their commissary. A caterer that obtains Kosher for Passover

certification, must close their regular Commissary at least two (2) days prior to Passover eve (72 hours prior to the first Seder) and remain closed until the day after Passover at 6:00 am. Passover style food items may never be prepared, unless they are Kosher for Passover. The OVH reserves the right to determine what food items are to be deemed Passover style.

Caterers must procure Kosher for Passover cooking equipment and serving equipment. OVH does not Kasher food/cooking utensils such as pots, ladles, serving spoons, cutlery etc. OVH can Kasher specific commercial ovens, stove ranges, steam kettles (after jacket has been drained). Caterer and Venue must sign waiver stating that OVH will not be held responsible for any damages caused due to Kashering.

OVH does not certify Kitniyos.

No preparation of chometz can be done before Pesach with intent for use after Pesach. This applies to all caterers and restaurants.

After Pesach, no chometz may be handled until 90 minutes after sunset. This is to give time for the Rabbi to buy back the chometz that has been sold.

## **f) Sukkot**

A Sukka must be available for any catered event that will take place during Sukkos. Acceptability of the Kosher status of the Sukka is subject to review and final determination by the OVH.

Schach (the roof of the Sukka) must be put in place by a Jewish person.

The Sukka may be built and taken down during Chol Hamoed.

## **Appendix**

### **Appendix A - Mashgiach Rates**

December 2017

Hourly rate \$23.00

Minimum hours 3

Special hourly rate charge between 10pm and 8am \$28.00

Mashgiach receiving food at venue \$23.00 hourly. 3 hour minimum.

Mashgiach receiving food at OVH certified venue \$23.00 hourly. 3 hour minimum. This applies for catered event.

Statutory holiday special hourly rate - 1.5 the regular hourly rate.

Friday night or Shabbat evening maximum 7 hours - \$200 (same applies for Yom Tov).

Shabbat day 10 hour maximum - \$250 (same applies for Yom Tov)

Caterer pays for hotel if applicable and any other approved expenses.

Cancellation of Mashgiach within 24 hours, will be charged at full requested hours.

## Appendix B - Tevillas Keilim Guide

### Instructions

Utensil to be immersed must be completely clean – free of dirt, dust, rust, stickers, labels or glue.  
(Practical Tip: WD-40 is very effective in removing adhesive)

One wets one's hands in the mikvah water, holds the vessel in the wet hand and says Baruch...Asher Kidshanu B'Mitzvosav V'Tzivanu Al Tevilas Keili (Keilim for multiple utensils) and immerses the vessel(s).

If one forgot to make the brocha, the immersion is valid.

The water of the mikvah must touch the entire vessel inside and out.

The entire vessel must be under water at one time, but does not have to be submerged for any prolonged period of time.

If a basket or net is used to hold small utensils, the basket should be immersed in the water, the utensils placed in the basket, and the basket swirled under the water, so that the water will touch all areas of the utensils.

The cover can be immersed separately if it is removable.

A pocket knife should be immersed in its open position so that the water will touch all areas of the blade.

Thermos bottle liners do not need to be removed before immersion.

A narrow necked bottle should be immersed neck up so that the inner surface of the bottle will fill completely with mikvah water.

Care must be taken that no air is trapped in the submerged vessels.

Tevilat Keilim for OVH establishments must be done by the Mashgiach or the Approved Shomer Shabbat.

Utensils require tevila with a brocha when they have direct contact with food during preparation or meal time and are made from metal such as aluminum, brass, copper, gold, iron, lead, silver, silver-plate, steel, tin, or glass including pyrex, duralex, and corelle.

Food Utensil	Tevila Guideline	Food Utensil	Tevila Guideline
Aluminum Pans, Disposable if intended to be used more than once	Tevila with Brocha	Meat Tenderizer Hammer, Metal	No Tevila
Aluminum Pans, Disposable to be used only once	Tevila w/o Brocha	Metal Cutlery	Tevila with Brocha
Blech	No Tevila	Metal Flour and Sugar Storage Canisters	Tevila w/o Brocha
Blender - Handheld Immersion Wand with metal blade on bottom	Tevila with Brocha	Metal Pots Coated with Teflon, Enamel or Plastic	Tevila w/o Brocha
Bone	No Tevila	Metal Spoon Specifically for Medicine	Tevila w/o Brocha
Brush, Pastry	No Tevila	Microwave Turntable, Glass	Tevila w/o Brocha
Brush for Grill, Metal	No Tevila	Mixer Beaters	Tevila w/o Brocha
Can Opener	No Tevila	Paper	No Tevila
Cans, Reusable Empty if opened by a Yehudi	No Tevila	Peeler, Vegetable	Tevila with Brocha
China, Bone	Tevila w/o Brocha	Plastic	No Tevila
China, Glazed	Tevila w/o Brocha	Porcelain Enamel	Tevila w/o Brocha
Colander, Metal	Tevila with Brocha	Racks, Cooling	Tevila w/o Brocha
Cookie Cutters, Metal	No Tevila	Racks, Oven	No Tevila
Cork Screw	No Tevila	Rolling Pins Metal or Wood	No Tevila

Corningware

Tevila w/o  
Brocha

Sandwich Maker

Tevila w/o  
Brocha

Crockpot Ceramic Insert	Tevila w/o Brocha	Sink Racks, Stainless Steel	No Tevila
Crockpot Glass Lid	Tevila w/o Brocha	Spatula, Metal	Tevila with Brocha
Crockpot Outside Metal Shell	No Tevila	Stoneware	Tevila w/o Brocha
Dish Rack, Metal	No Tevila	Stoneware, Non-Glazed	No Tevila
Dishes, Ceramic	Tevila w/o Brocha	Storage Utensils, Glass not brought to the table	No Tevila
Earthenware, Non-Glazed Dull Finish, e.g. Flower Pot	No Tevila	Styrofoam	No Tevila
George Foreman Grill	Tevila w/o Brocha	Tea Kettle, Corelle	Tevila with Brocha
Glass (including Pyrex, Duralex & Corelle)	Tevila with Brocha	Thermos (Glass Insert)	Tevila with Brocha
Hot Air Popcorn Maker, Metal	Tevila with Brocha	Thermos (Plastic Insert)	No Tevila
Hot Water Urn, Metal	Tevila with Brocha	Toaster	Tevila w/o Brocha
Ice Cream Scooper	Tevila with Brocha	Toaster Oven rack & tray only	Tevila with Brocha
Knife, Arts & Crafts	No Tevila	Waffle Iron	Tevila with Brocha
Knife Sharpener	No Tevila	Warming Tray	No Tevila
Meat Thermometer	No Tevila	Wood	No Tevila
		Wooden Cask with Metal Straps	Tevila w/o Brocha





## Appendix E - Fish Guide

All fish must arrive with its skin on. The skin can only be removed in the presence of a Mashgiach.

Please note that this should only be used as a general guide. Many kosher species of fish share the same name with other species that are not necessarily Kosher.

Fins and Scales - Fish which have fins and scales are kosher. Fish which only have fins are not kosher.

Of the four types of scales, clenoid, cycloid, ganoid and placoid, only clenoid and cycloid scales are valid according to the Torah. Gandoid is the type found on sturgeon and placoid is found on shark.

The scales must be true scales that can be removed without damaging the skin of the fish. As it says in the Torah "These you may eat of the fish, all that have fins and scales..." Bony tubercles and plate or thorn like scales that can be removed only by removing part of the skin are not considered scales in this context. Some fish that have such scales, such as eels, lumpfish, shark, sturgeon, and swordfish, are not kosher.

Shellfish, Mammals & Eggs - All shellfish and mammals (such as whales, and dolphins) are not kosher. Only the eggs of kosher fish, such as fish roe or caviar, are allowed, therefore supervision is necessary.

Fresh and Filleted - Care must be taken when buying fresh, whole fish, filleted, or frozen, because of the possibility of substitution of non-kosher fish or of contamination by remnants of non-kosher fish from knives and cutting boards.

Fish Sticks - Fish sticks may have three problems: the fish, the oil, and the frying utensils and equipment (which is usually used for non-kosher fish as well as kosher fish).

Blood - There is no prohibition against eating fish blood, other than the fact that people may think that a person is eating prohibited blood in which case a sign must be posted indicating that the blood is fish blood. Ritual slaughter is not required.

## LIST OF COMMON KOSHER FISH

- A
- Albacore See: Mackerel
  - Alewife See: Herring
  - Amberjack See: Jack
  - Anchovies (Family Engraulidae). Including: European anchovy (Engraulis encrasiolus), North of California anchovy (Engraulis mordax).
  - Angelfish and butterfly fish (Family Chaetodontidae). Including: Angelfish (Holacanthus species, Pomacanthus species).
  - Atlantic Pomfret or Ray's Bream (*Brama brama*)
- B
- Ballyhoo See: Flyingfish
  - Barracuda (Family Sphyrnidae) Including: Barracuda and kakus (Sphyrna species).
  - Bass, Sea Bass Temperate bass, Sunfish, Drums
  - Bigeye (Family Priacanthidae). Including: Bigeyes or aweoweos (Priacanthus species).
  - Blackfish See: Carp, Wrass
  - Blacksmith See: Damselfish
  - Blueback See: Flounder, Herring, Trout
  - Bluefish or snapper blue (*Pomatomus saltatrix*)
  - Bluegill See: Sunfish
  - Bocaccio See: Scorpionfish
  - Bombay duck (*Harpadon nehereus*)
  - Bonfish (*Albula vulpes*)
  - Bonito See: Cobia, Mackerel
  - Bowfin Freshwater dogfish, or grindle (*Amia calva*)
  - Bream See: Carp, Atlantic pomfret, Porgie
  - Brill See: Flounder
  - Buffalo fish See: Sucker
  - Burbot See: Codfish
  - Butterfish (Family Stromateidae), Including: Butterfish (*Peprilus tracanthus*); Pacific pompano (*Peprilus similimus*); harvestfish (*Peprilus species*)
  - Butterfly fish See: Angelfish
- C
- Cabrilla See: Sea Bass
  - Calico bass See: Sunfish
  - Capelin See: Smelt
  - Carp and minnow (Family Cyprinidae), Including: the carp, leather carp, mirror carp (*Cyprinus carpio*); Crucian carp (*Carassius carassius*); Goldfish (*Carassius auratus*); tench (*Tinca tinca*); Splittail (*Pogonichthys macrolepidotus*); Squawfish (*Ptychocheilus species*); Sacramento backfish or hardhead (*Orthodon microlepidotus*); Freshwater bream (*Abramis species*, *Blicca species*); Roach (*Rutilus rutilus*).
  - Carosucker See: Sucker
  - Caviar (Must be from a kosher fish) See: Trout and whitefish (salmon), Lump sucker (non kosher), Sturgeon (non kosher).
  - Cero See: Mackerel
  - Channel bass See: Drums
  - Char See: Trout
  - Chilipepper See: Scorpionfish
  - Chinook salmon See: Trout
  - hup See: Trout, Sea chubs

- Cichlid (Family Chichilidae), Including: Tilapias (Tilapia species);

Mozambique mouthbrooder (Tilapia mossambica); Cichlios (Cichlasoma species); Rio Grande perch (Cichlasoma cyanoguttatum)

- Cigarfish See: Jack

- Cisco See: Trout

- Coalfish See: Codfish

- Cobia, cabio, or black bonito (Rachycentron canadum) Cod, cultus, black, blue, or ling. See: Greenling, Sablefish

- Codfish (Family Gadidae), Including: Cod (Gadus morhua), Haddock (Melanogrammus aegiefinus); Pacific cod (Gadus macrocephalus); Pollock, saithe, or coalfish (Pollachius virens); Walleye pollock (Theragra chalcogramma); Hake (Urophycis species); Whiting (Merlangius merlangus); Blue whiting or poutassou (Micromesistius poutassou); Burbot, lawyer, or freshwater ling (Lota lota); Tomcods or frostfish (Microgadus species).

- Coho salmon See: Trout

- Corbina or Corvina See: Drums

- Cottonwick See: Grunts

- Crapplie See: Sunfish

- Creville See: Jack

- Croacker See: Drums

- Crucian carp See: Carp

- Cubbyu See: Drums

- Cunner See: Wrass

## D

- Dab See: Flounder

- Damsel fish (Family Pomacentridae). Including: Blacksmith (Chromis punctipinnis); Garibaldi (Hypsypops rubicunda).

- Doctorfish See: Surgeonfish

- Dolly Varden See: Trout

- Dolphin fish or mahimahi (Coryphaena species) Not to be confused with the

Mammal called Dolphin or Porpoise, which is non kosher.

- Drums and croaker (Family Sciaenidae), Including: Seatrout and carvina

(Cynoscion species); Weakfish (Cynoscion nebulosus); White seabass

(Cynoscion nobilis); Croaker (micropogon species, Bairdiella species,

Odontoscion species); Silver perch (Bairdiella chrysura); White or King

croaker (Genyonemus lineatus); Black croaker (cheiloptera saturnum); Spotfin

croaker (Roncadostearnsi); Yellowfin croaker (Umbrina roncadostearnsi); Drums

(Pogonias species, Stellifer species, Umbrina species); Red drum or channel

bass (Sciaenops ocellata); Freshwater drum (Aplodinotus grunniens); Kingfish

or king whiting (Menticirrhus species); California corbina (Menticirrhus

undulatus); spot or lafayette (Leiostomus xanthurus); Queenfish (Seriphus

politus); Cubbyu or ribbon fish (Equetus umbrosus).

## E

- Eulachon See: Smelt

## F

- Flounder (Families Bothidae and Pleuronectidae). Including: Flounder

(Paralichthys species, Liopsetta species, Platichthys species, etc.); Starry

flounder (Platichthys stellatus); Summer flounder or fluke (Paralichthys

denatus); Yellowtail flounder (limanda ferrugina); Winter flounder, lemon sole

or blackback (Pseudopleuronectes americanus); Halibut (Hippoglossus

species); California halibut (Paralichthys Californicus); Bigmouth sole

(Hippoglossina stomata); Butter of scalyfin sole (Isopsetta isolepis); "Dover"

sole (*Microstomus pacificus*); "English" sole (*Parophrys vetulus*); Fantail sole (*Xystreurus liolepis*); Petrale sole (*Eopsetta jordan*); Rex sole (*Glyptocephalus zichirus*); Rock sole (*Lepidopsetta bilineata*); Sand Sole (*Psettichthys melanostictus*); Slender sole (*Lyopsetta exillis*); Yellowfin sole (*Limanda aspera*); Pacific turbot (*Pleuronichthys* species); Curlfin turbot or sole (*Pleuronichthys decurrens*); Diamond turbot (*Hypsopsetta guttulata*); Greenland turbot or halibut (*Reinhardtius hippoglossoides*); Sanddab (*Citharichthys* species); Dab (*Limanda* species); American plaice (*Hippoglossoides platessoides*); European plaice (*Pleuronectes platessa*); Brill (*scophthalmus rhomus*). But not including: European turbot (*Scophthalmus maximus* or *Psetta maximus*).

- Fluke See: Flounder
- Flyingfish and halfbeak (Family *Exocoetidae*); Flyingfish (*Cypselurus* species, and others); Ballyhoo or balao (*Hemiramphus* species).
- Frostfish See: Codfish

## G

- Gag See: Sea bass
- Garibaldi See: Damsel fish
- Giant kelpfish (*Heterostichus rostratus*)
- Gizzard shad See: Herring
- Goatfish or surmullet (Family *Mullidae*). Including: Goatfish (*Mullus* species, *Pseudupeneus* species); Wekes or goatfish (*Mulloidichthys* species, *Upeneus* species); Kumu (*Parupeneus* species); Red mullet (*Mullus surmuletus*).
- Gobies (Family *Gobidae*), Including: Bigmouth sleeper or guavina (*Gobiomorus dormitor*); Sirajo goby (*sicydium plumieri*)

- Goldeye and mooneye (*Hiodon alosoides* and *Hiodon tergisus*).
- Goldfish See: Carp
- Grayling See: Trout
- Graysby See: Sea bass
- Greenling (Family *Hexagrammidae*), Including: Greenling (*Hexagrammos* species); Kelp greenling or seatrout (*Hexagrammos decagrammus*); Lingcod, cultus or blue cod (*Ophiodon elongatus*); Atkamackerel (*Pleurogrammus monoptyerygius*).
- Grindle See: Bowfin
- Grouper See: Sea bass
- Grunion See: Silversides
- Grunt (Family *Pomadasyidae*), Including; Grunt (*Haemulon* species, *Pomadasy* species); Margate (*Haemulon album*); Tomtate (*Haemulon aurolineatum*); Cottonwick (*Haemulon melanurum*); Sailors choice (*Haemulon parral*); Porkfish (*Anisotremus virginicus*); Black margate (*Anisotremus surinamensis*); Sargo (*Anisotremus davidsoni*); Pigfish (*Orthopristis chrysoptera*).
- Guavina See: Gobie

## H

- Haddock See: Codfish
- Hake See also Codfish
- Hake (Family *Merlucciidae*), Including: Hake (*Merluccius* species); Silver hake or whiting (*Merluccius bilinearis*); Pacific hake or merluccio (*Merluccius productus*)
- Halfbeak See: Flying fish
- Halfmoon See: Sea chubs
- Halibut See: Flounder
- Hamlet See: Sea bass
- Hardhead See: Carp
- Harvestfish See: Butterfish
- Hawkfish (Family *Cirrhitidae*). Including: Hawkfish (*Cirrhitis* species).

- Herring (Family Clupeidae), Including: Atlantic and Pacific herring (*Clupea harengus* subspecies); thread herring (*Opisthonema* species); Shads (*Alosa* species); Shad or glut herring, or blueback (*Alosa aestivalis*); Hickory shad (*Alosa mediocris*); Alewife or river herring (*Alosa pseudoharengus*); Gizzard shads (*Dorosoma* species); Menhaden or mossbunker (*Brevoortia* species); Spanish sardines (*Sardineila anchovia*); European sardine or pilchard (*Sardina pilchardus*); Pacific sardine or pilchard (*Sardinops sagax*); Spart (*Sprattus sprattus*)
- Hind See: Sea bass
- Hogchocker See: Sole
- Hogfish See: Wrass
- Horse mackerel See: Jack

## J

- Jack Mackerel See: Jack
- Jack and Pompanos (Family Charangidae) Including: Pompanos, palometas, and permits (*Trachionotus* species); Amberjacks and yellowtails (*Seriola* species); California yellowtail (*Seriola dorsalis*); Scads and cigarfish (*Decapterus* species, *Selar* species, *Trachurus* species); Jack mackerel or horse mackerel (*Trachurus symmetricus*); Jacks and uluas (*Caranx* species, *Carangoides* species); Crevalles (*Caranx* species); Blue runner (*Caranx crysos*); Rainbow runner (*Elagatis bipinnulata*); Moonfish (*Vomer* species); Lookdown (*Selene vomer*); Leatherback or lae (*Scomberoides sanctipetri*); BUT NOT INCLUDING: Leatherjacket (*Oligoplites saurus*).
- Jacksmelt See: Silverside
- Jewfish See: Sea bass
- John Dory (*Zeus faber*)

## K

- Kelpfish See: Giant Kelpfish
- Kingfish See: Drum, mackerel,

## L

- Ladyfish, or tenpounder (*Elops saurus*)
- Lafayette See: Drum
- Lake Herring See: Trout
- Lance or Launce See: Sand lance
- Largemouth bass See: Sunfish
- Lawyer See: Codfish
- Leatherback See: Jack
- Lingcod See: Greenling
- Lizardfish (Family Synodontidae)
- Lookdown See: Jack

## M

- Mackerel See also: Jack
- Mackerel, Atka See: Greenling
- Mackerel and tuna (Family Scombridae), Including: Mackerel (*Scomber* species, *Scomberomorus* species, *Auxis* species); Spanish mackerel, cero, and sierra (*Scomberomorus* species); King mackerel or kingfish (*Scomberomorus cavalla*); Bonitos (*Sarda* species); Wahoo (*Acanthocybium solanderi*); tuna (*Thunnus* species, *Euthynnus* species); Skipjack tuna (*Euthynnus* or *Katsuwonus* species); Albacore (*thunnus alalunga*) But not including: Snake mackerel
- Mahimahi See: Dolphin fish
- Margate See: Grunt
- Menhaden See: Herring
- Menpachii See: Squirrelfish
- Merluccio See: Hake
- Milkfish or awa (*Chanos chanos*)
- Mojarras (Family Gerreidae) including: Mojarras (*Eucinostomus* species, *Gerres* species, *Diapterus* species)
- Monkeyface Prickleback (*Cebidichthys violaceus*)
- Mooneye See: Goldeye

- Moonfish See: Jack
- Mossbunker See: Herring
- Mouthbrooder See: Cichlid
- Mullet See: Goatfish
- Mulletts (Family Mugilidae) including: Mulletts and amaamas (Mugil species); Uouoa (Neomyxus chaptallii); Mountain mulletts or dajaos (agonostomus species)
- Muskellunge See: Pike
- Mutton hamlet See: Sea bass
- Muttonfish See: Snapper

## N

- Needlefish (Family Beslonidae) Needlefish or marine gars (strongylura species, Tylosuru species)

## O

- Opaleye See: Sea club

## P

- Palometa See: Jack
- Parrotfish (Family Scaridae) including: Parrotfish and uhus (Scarus species, Siparisoma species)
- Perch See also: Temperate basses, Drums, Cichlid, Surfperch, Scorpionfish
- Perches (Family Percidae) including: Yellow perch (Perca flavescens); Walleye, pike perch, or yellow or blue pike (Stizostedion vitreum); Sauget (Stizostedion canadense)
- Permit See: Jack
- Pickerel See: Pike
- Pigfish See: Grunt
- Pike See also: Perch
- Pike (Family Esocidae) including; Pike (esox lucius); Pickerel (Esox species); Muskellunge (esox masquinongy)
- Pikeperch See: Perch
- Pilchard See Herring
- Pinfish See: Porgie
- Plaice See: Flounder

- Pollock See Codfish
- Pomfret See: Atlantic Pomfret
- Pompano See: Jack, Butterfish
- Porgie and sea bream (Family Sparidae). Including: Porgie (Calamus species, Diplodus species, Pagrus species); Scup (Stenotomus chrysops); Pinfish (Lagodon rhomboides); Sheepshead (Archosargus probatocephalus)
- Porkfish See: Gruntt
- Poutassou See: Codfish
- Prickleback See: Monkeyface prickleback, Rockprickleback (non kosher).

## Q

- Queenfish See: Drum
- Quillback See: Sucker

## R

- Rabalo See: Snook
- Ray's bream See: Atlantic pomfret
- Red snapper See: Snapper Redfish See: Scorpionfish, Wrass
- Roach See: Carp
- Rock bass See: Sunfish
- Rockhind See: Sea bass
- Rockfish See: Scorpionfish. Temperate bass
- Rosefish See: Scorpionfish
- Rudderfish See: Sea chub
- Runner See: Jack

## S

- Sablefish or black cod (Anoplopoma fimbria)
- Sailors choice See: Grunt Saithe See: Codfish
- Salmon See: Trout
- Sand lance, launce (A mmodytes species)
- Sardine See: Herring
- Sargo See: Grunt
- Sauger See: Perch
- Scad See: Jack
- Scamp See: Sea bass
- Schoolmaster See: Snapper
- Scorpionfish (family Scorpaenidae), Including: Scorpionfish (Scorpaena

species); California scorpionfish or sculpin (*Scorpaena guttata*); Nohus (*Scorpaenopsis* species); Redfish, rosefish, or ocean perch (*Sebastes marinus*); rockfish (*Sebastes* species, *Sebastodes* species); Pacific ocean perch (*Sebastes alutus*); Chilipepper (*Sebastes goodell*); Bocaccio (*Sebastes paucipinus*); Shortspine thornyhead or channel rockfish (*Sebastes alascanus*)

- Scup See: Porgie
- Sea bass See also: Temperate bass, drum Sea bass (Family Serranidae) including: Black sea bass (*Centropristis* species); Groupers (*Epinephelus* species, and *Mycteroperca* species); Rockhind (*Epinephelus adscensionis*); Speckled hind (*Epinephelus drummondhayi*); Red hind (*Epinephelus guttatus*); Jewfish (*Epinephelus itajara*); Spotted cabrilla (*Epinephelus analogus*); Gag (*Mycteroperca microlepis*); Scamp (*Mycteroperca phenax*); Graysby (*petrometopon cruentatum*); Mutton hamlet (*Alphistes afer*) Sand bass, kelp bass, and spotted bass (*Paralabrax* species)
- Sea bream See: Porgie
- Sea chub (Family Kyphosidae) including: Bermuda chug or rudderfish (*Kyphosus sectatrix*); Opaleye (*Girella nigrican*); Halfmoon (*Medialuna californiensis*)
- Seaperch See: Surfperch
- Searobin (Family Triglidae); Searobin (*Prionotus* species)
- Seatrout See: Drum, Greenling, Steelhead
- Shad See: Herring
- Sheepshead See: Porgie, Wrass
- Sierra See: Mackerel
- Silverside (Family Atherinidae) including: Whitebait, spearing, or silversides

(*Menidia* species); California grunion (*Leurustes tenuis*); Jacksmelt (*Atherinopsis californiensis*); Topsmelt (*Atherinops affinis*)

- Sirajo goby See: Gobie
- Skipjack See Mackerel
- Sleeper See Gobie
- Smallmouth bass See Sunfish
- Smelt (Family Osmeridae) including: Smelt (*Osmerus* species); Capelin (*Malotus villosus*); Eullachon (*Thaleichthys pacificus*)
- Snapper blue See: Bluefish
- Snapper (Family Lutjanidae) including: Snapper (*Lutjanus* species); Schoolmaster (*Lutjanus apodus*); Muttonfish or mutton snapper (*Lutjanus analis*); Red snapper (*Lutjanus campechanus*); Yellowtail snapper (*Ocyurus chrysurus*); Kalikali (*Pristipomoides sieboldi*); Opakapaka (*Pristipomoides microlepis*); Onaga (*Etelis carbunculus*)
- Snook (Family Centropomidae) including: Snook orrabalo (*Centropomus* species)
- Sockeye salmon See: Trout
- Sole See also: Flounder
- Soles (Family Soleidae), Including: Sole or true sole (*solea solea*); Lined sole (*Achirus lineatus*); Hogchoker (*Trinectes maculatus*).
- Spadefish (Family Ephippidae). Including: Spadefish (*Chaetodipterus* species)
- Spanish mackerel See: Mackerel
- Spearing See: Silverside
- Splittail See: Carp
- Spot See: Drum
- Sprat See: Herring
- Squawfish See: Carp
- Squirrelfish (Family Holocentridae), Including: Squirrelfish (*Holocentrus* species); Menpachii (*Myripristis* species).
- Steelhead See: Trout

- Striped bass See: Temperate bass
- Sucker (Family Catostomidae). Including: Buffalo fish (Ictiobus species); Suckers (Catostomus species, Moxostoma species); Quillback or carpsucker (Carpiodes species)
- Sunfish(Family Centrarchidae). Including: Freshwater bass (Micropterus species); Largemouth bass (Micropterus salmoides); Smallmouth bass (Micropterus dolomieu); - Sunfish (Lepomis species); Bluegill (Lepomis macrochirus); Warmouth (Lepomis macrochirus); Rock bass or red eye (Ambloplites rupestris); Crappies or calico bass (Pomoxis species)
- Surfperch (Famly Embiotocidae). Including: Surfperch (Amphistichus species, Hyperprosopon species); Seaperch (Embiotoca species, Hypsurus species, Phanerodon species, Rhacochilus species); Blackperth (Embiotoca jacksoni); Pile perch (Rhacochilus vacca); Shiner perch (Cymatogaster aggregata).
- Surgeonfish (Family Acanthuridae). Including: Surgeonfish and tang (Acanthurus species, Zebrasoma species); Doctorfish (Acanthurus chirugus); Unicornfish or kalas (Naso species).

## T

- Tang See: Surgeonfish
- Tarpon (Megalops atlantica)
- Tautog See: Wrass
- Temperate bass (Family Percichthyidae). Including: Striped bass or rockfish (morone saxatillis); Yellow bass (Morone mississippiensis); White bass (Morone chrysops); White perch (Morone americana); Giant California sea bass (Stereolepis gigas)
- Tench See: Carp
- Tenpounder See Ladyfish

- Threadfins (Family polynemidae) including: Blue bobo (Polydactylus approximans); Barbu (Polydactylus virginicus); Moi (Polydactylus sexfilis)
- Tilapia See: Cichlid
- Tilefish (Family Branchiostegidae) including: tilefish (Logholatilus chamaeleonticeps) Ocean whitefish (Caulolatilus princeps)
- Tomcod See: Codfish
- Tomtate See: Grunt
- Tomsmelt See: Silverside
- Tripletail (Lobotes surinamensis)
- Trout and whitefish (Family Salmonidae) including: Atlantic salmon (Salmo salar); Pacific salmon (Oncorhynchus species); Coho or silver salmon; sockeye, blueback or red salmon; chinook, king or spring salmon; pink or humpback salmon; chum, dog or fall salmon, Trout (Salmo species) Brown trout, rainbow trout or steelhead, cutthroat trout, golden trout, Chars (Salvelinus species); Lake trout, brook trout, Arctic char, Dolly Varden, Whitefish and cisco (coregonus species and Prosopium species); Cisco or lake herring (Coregonus artedii); chub (coregonus species); grayling (thymallus Species)
- Tuna See: Mackerel
- Turbot See Flounder (some non kosher)

## U

- Unicornfish See: Surgeonfish

## W

- Wahoo See: Mackerel
- Walleye See: Perch
- Walleye pollock See: Codfish
- Warmouth See: Sunfish
- Weakfish See: Drum
- WhiteFish See: Trout, Tilefish
- Whiting See: Codfish, Hake, Drum

- Wrass (Family Labridae) including: Hogfish and  
aawas (*Bodianus* species);  
Hogfish or capitaine (*Lachnolaimus maximus*);  
Tautog or blackfish (*Tautoga*  
onitis); California sheephead or redfish  
(*Pimelometopon pulchrum*); Cunner,

chogset, or bergall (*Tautogolabrus adspersus*)

Y

- Yellowtail See: Jack

- Yellowtail snapper See Snapper

## **Appendix F - Nuts Guide**

Almonds Dry Roasted - must have a reliable Hechsher.

Almonds Raw – no Hechsher required.

Cashew Nuts Raw - no Hechsher required.

Cashew Nut Roasted – must have a reliable Hechsher

Peanuts Roasted Shelled - must have a reliable Hechsher

Roasted Pistachio Nuts - must have a reliable Hechsher

Raw Pistachio Nuts - no Hechsher required.

Sunflower Seed Raw - no Hechsher required.

Sunflower Seed Roasted – must have a reliable Hechsher.

Walnuts Raw - no Hechsher required.

ALL SHELLED ROASTED AND/OR SEASONED NUTS MUST HAVE A HECSHER

MAKE SURE TO CHECK FOR INSECTS WHERE APPLICABLE.

ANY FRUIT OR NUTS FROM ISRAEL MUST HAVE A RELIABLE HECHSER.

## G - Alcohol Beverage List

Brand	Name	
	Bitters (Requires Approved Certification)	Approved
	Black and Green Olives, Domestic- Acceptable only with no additives, no pimentos (Not from Israel)	Approved
	Coconut Milk- 100% Pure (pottasium metabisulphate and guar gum is fine)	Approved
	Fruit Juices (with approved certification)	Approved
	Glenmorangie 18	Not Approved
	Grenadine (requires approved certification)	Approved
	Hana flavored Sake (when bearing OU)	Approved
	Maraschino Cherries (with acceptable certification)	Approved
	Pearl Onions-JARRED (Requires approved certification)	Approved
<b>(Isle of) Arran</b>	Bourbon Cask Finish (2010)	Approved
	Prem Single Cask 1996 Bourbon	Approved
<b>2 Rooz</b>	2 Rooz	Not Approved
<b>3 Amigos</b>	Añejo	Approved
	Blanco	Approved
	Extra-Añejo	Approved
	Reposado	Approved
<b>4 Machos</b>	Añejo	Approved
	Blanco	Approved
	Reposado	Approved
<b>7 Mares</b>	Añejo	Approved
	Blanco	Approved
	Reposado	Not Approved
<b>21st Amendment Brewery</b>	Assorted Varieties	Not Approved
<b>42 Below</b>	42 Below	Approved
<b>51 Ice</b>	51 Ice	Not Approved
<b>99 Schnapps</b>	99 Schnapps	Not Approved
<b>100 Anos</b>	Blanco	Approved
	Reposado Azul	Approved
<b>209</b>	209 (when bearing OU)	Approved
<b>800 Ice Beer</b>	800 Ice Beer (when bearing OU)	Approved
<b>1792 Ridgemont</b>	1792 Ridgemont	Not Approved
<b>1800</b>	1800 including Anjeo, Gold & Reposado	Approved
	Nuevo Milenio Extra Añejo	Approved
	Reserva Añejo	Approved
	Reserva Blanco	Approved
	Reserva Reposado	Approved
	Reserva Silver	Approved
	Select Silver 100 Proof	Approved
<b>Aberfeldy</b>	12	Approved
	13	Approved
	15	Approved
	21	Not Approved
<b>Aberlour</b>	Aberlour	Not Approved

<b>Abita Brewing Company</b>	Assorted Varieties	Not Approved
<b>Abraham Bowman</b>	Abraham Bowman	Not Approved
<b>Abisinthe</b>	Absinthe (requires approved certification)	Not Approved
<b>Absolut Vodka</b>	Absolut Vodka (when bearing OU)	Approved
<b>Advoscotch</b>	Advoscotch (when bearing OU)	Approved
<b>Akvinta</b>	Akvinta	Approved
<b>Alexander</b>	Assorted Varieties (when bearing certification from Rabbi E.S. Weisz)	Approved
<b>Allagash Brewing Co</b>	Assorted Varieties	Not Approved
<b>Amruth</b>	Amrut	Not Approved
<b>Amstel Beer</b>	Amstel	Approved
<b>Ancnoc</b>	12	Approved
	16	Approved
	35	Approved
	Cutter (Peated)	Approved
	Flaughter (Peated)	Approved
	Peter Arkle Travel Retail	Approved
	Rutter (Peated)	Approved
	22	Not Approved
<b>Anchor Brewing</b>	Anchor Bock Beer	Approved
	Anchor California Lager	Approved
	Anchor Porter	Approved
	Anchor Small Beer	Approved
	Anchor Steam Beer	Approved
	Brekle's Brown	Approved
	Humming Ale	Approved
	Liberty Ale	Approved
	Old Foghorn Ale	Approved
<b>Ancient Age</b>	Ancient Age	Not Approved
<b>Angrey Orchard</b>	Green Apple Cider (STAR-K)	Approved
	Honey Apple Cider (STAR-K)	Approved
	Knotty Pear Cider (STAR-K)	Approved
	Old-Fashioned Cider (STAR-K)	Approved
	Orchard's Edge Knotty Pear Cider (STAR-K)	Approved
	Orchard's Edge Old-Fashioned Cider (STAR-K)	Approved
<b>Antiguo Imperio</b>	Añejo	Approved
	Blanco	Approved
	Extra-Añejo	Not Approved
	Reposado	Approved
<b>Antique Collection</b>	Antique Collection	Not Approved
<b>Aperol</b>	Aperol	Not Approved
<b>Appleton Estate</b>	V/X	Approved
<b>Arak</b>	Alouf-Extra Fine (when bearing OU) Only when bearing Kosher symbol	Approved
	Ashkelon (when bearing OU) Only when bearing Kosher symbol	Approved
	Zachlawi -regular and unflavored (when bearing OU)	Approved
<b>Ardbeg</b>	10 (when bearing OU)	Approved
	Alligator	Approved
	Almost There (9 Year Old)	Approved
	Blasda	Approved
	Corryvecken	Approved
	Supernova 2010	Approved

	Uigeadail	Not Approved
<b>Ardmore</b>	Traditional Cask	Approved
<b>Armon</b>	Armon (when bearing OU)	Approved
<b>Arran</b>	10	Approved
	12	Not Approved
	14	Not Approved
	16	Not Approved
	Robert Burns	Not Approved
	The Arran Malt	Not Approved
<b>Arsenal</b>	Añejo	Approved
	Blanco	Approved
	Extra-Añejo	Approved
	Reposado	Approved
<b>Asahi</b>	Black	Approved
	Elect	Approved
	Super Dry	Approved
<b>Aspen Edge</b>	Aspen Edge (when bearing OU)	Approved
<b>Auchentoshan</b>	11 Bordeaux Caskk	Not Approved
	12	Not Approved
	16 Year Old Bourbon Cask	Approved
	18 (when bearing KLBD)	Approved
	21	Not Approved
	1957	Not Approved
	1977	Not Approved
	1978 (when bearing KLBD)	Approved
	1979	Not Approved
	1988	Not Approved
	1998	Not Approved
	Classic (when bearing KLBD)	Approved
	Cooper's Reserve	Not Approved
	Heartwood	Not Approved
	Select (when bearing KLBD)	Approved
	Silveroak	Not Approved
	Solera	Not Approved
	Spring Wood (when bearing KLBD)	Approved
	Valinch 2011 Release	Approved
	Valinch 2012 Release	Approved
	Virgin Oak (when bearing KLBD)	Approved
<b>Azmara Coffee</b>	Azmara Coffee (when bearing OU Pareve)	Approved
<b>B&amp;B Liqueur</b>	B&B Liqueur	Not Approved
<b>Bacardi</b>	8 Anos	Approved
	1873 Solera	Approved
	Anejo	Approved
	Classice Cocktails	Not Approved
	Flavoured Rums	Not Approved
	Gold	Approved
	Oakheart (spiced rum)	Not Approved
	Select	Approved
	Superior	Approved
<b>Bailey's Irish Cream</b>	Bailey's Irish Cream	Not Approved
<b>Baker's</b>	Baker's	Approved

<b>Balblair</b>	1983 (First Release)	Approved	
	1989 (Third Release)	Approved	
	1990 "Islay Cask"	Approved	
	1991	Approved	
	1997 (2nd Release)	Approved	
	2000	Approved	
	2001	Approved	
	2002	Approved	
	2003	Approved	
	<b>Ballechin (Edradour)</b>	Bourbon Cask Matured	Approved
<b>Balvenie</b>	14 Caribbean Cask	Approved	
	15 Single Barrel	Approved	
	17 Peated Cask	Approved	
	30	Not Approved	
	40	Not Approved	
	50	Not Approved	
	Double Wood 12	Not Approved	
	Double Wood 17	Not Approved	
	Port Wood 21	Not Approved	
	Single Barrel 12	Approved	
	Single Barrel 15 (only in non-sherry casks)	Approved	
	Single Barrel Traditional Oak 25 Year	Approved	
	Tun 1401	Not Approved	
	<b>Balviene Carribbean Cask</b>	14 yr	Approved
<b>Barkan</b>	Barkan (when bearing OU)	Approved	
<b>Barley John's Brew Pub</b>	Assorted Varieties	Not Approved	
<b>Bartenura</b>	Liqueurs (when bearing OU) only when bearing Kosher symbol	Approved	
<b>Barton</b>	Light Run	Approved	
	Peach Schnapps	Not Approved	
	Premium Blen	Not Approved	
	Reserve Blend	Not Approved	
<b>Barton's</b>	Barton's	Not Approved	
<b>Barton's Canadian</b>	Barton's Canadian	Not Approved	
<b>Barton Brands, Ltd.</b>	1792 Ridgemont	Not Approved	
	Barton Premium Blend	Not Approved	
	Barton Reserve Blend	Not Approved	
	Colonel Lee	Not Approved	
	Fleischmann's Preferred Blend	Not Approved	
	Kentucky Gentleman	Not Approved	
	Kentucky Tavern	Not Approved	
	Old Thompson	Not Approved	
	Ten High	Not Approved	
	Tom Moore	Not Approved	
	Very Old Barton	Not Approved	
	<b>Basil Hayden's</b>	Basil Hayden's	Approved
	<b>Bass Ale</b>	Bass Ale	Approved
<b>Bavaria</b>	Bavaria	Approved	
<b>Beat 3</b>	Reserve Whiskey (STAR-K)	Approved	
	White Whiskey (STAR-K)	Approved	
<b>Becherovka</b>	Becherovka	Not Approved	
<b>Beefeater</b>	Beefeater	Approved	

<b>Belvedere Vodka</b>	Belvedere Vodka	Approved
<b>Benriach</b>	16	Approved
	20 Year Old	Approved
	1995 Cask #182044	Approved
	Arumaticus 12 YO Dark Rum Finish	Approved
	Curiositas 10 Years Old	Approved
	Dark Rum 15 Yearl Old	Approved
	Heart of Speyside	Approved
	Septendecim 17 YO Peated	Approved
	Virgin American Oak 19 YO 1994	Approved
	Virgin Oak 1999 13 YO	Approved
<b>Benedictine</b>	Benedictine	Not Approved
<b>Benromach</b>	25 Year Old	Approved
	Cask Strength 2002	Approved
	Organic	Approved
	Peat Smoke	Approved
<b>Berghof-Kirsch</b>	Berghof-Kirsch (when bearing OU)	Approved
<b>Bicerin</b>	Dark Chocolate (when bearing OU)	Approved
	White Chocolate (when bearing OU)	Approved
	Binyamina (when bearing Kosher Symbol) Only when bearing Kosher symbol	Approved
<b>Binyamina</b>	Binyamina (when bearing OU)	Approved
<b>Bittermans</b>	Bittermans Assorted Varieties when bearing OU	Approved
<b>Black Eagle</b>	Anejo	Approved
	Blanco	Approved
	Reposado	Approved
<b>Blanton's</b>	Blanton's	Not Approved
<b>Blue Moon</b>	Blue Moon (when bearing OU) Only when bearing Kosher symbol	Approved
<b>Bols</b>	Bols	Not Approved
<b>Bombay</b>	Gin	Approved
	Sapphire Gin	Approved
<b>Bombora</b>	Bombora	Not Approved
<b>Bonanza</b>	Anejo	Approved
	Blanco	Approved
	Reposado	Approved
<b>Boodles</b>	Boodles	Approved
<b>Booker's</b>	Booker's	Approved
<b>Boru Vodka</b>	Boru Vodka	Approved
<b>Boukha Bokobsa</b>	Fig Alcohol (when bearing OU)	Approved
<b>Boulevard Brewing Company</b>	80 Acre-Hoppy Wheat Beer	Approved
	Amber Ale	Approved
	Bob's '47 Oktoberfest	Approved
	Boss Tom;s Golden Bock	Approved
	Boulevard Pilsner	Approved
	Bourbon Barrel Quad	Approved
	Bully! Porter	Approved
	Chocolate Ale (2014)	Approved
	Coffee Ale	Approved
	Collaboration #4	Approved
	Dark Truth Ale	Approved

	Double-Wide IPA	Approved
	Dry Stout	Approved
	Gose (backroad series)	Approved
	Grainstrom Black Rye IPA	Approved
	Imperial Stout	Approved
	Irish Ale	Approved
	Lemon Ginger Radler	Approved
	Long Strange Tripel	Approved
	Love Child #3	Approved
	Nommo Dubbel	Approved
	Nutcracker Ale	Approved
	Pale Ale	Approved
	Reverb Imperial Pilsner	Approved
	Ryon-on-Rye	Approved
	Saison Brett	Approved
	Single Wide IPA	Approved
	Tank 7 Farmhouse Ale	Approved
	The Sixth Glass	Approved
	Two Jokers Double Wit	Approved
	Unfiltered Wheat Beer	Approved
	ZON Belgian-style Witbier	Approved
<b>Bowman</b>	Bowman	Not Approved
<b>Bowman Brothers</b>	Bowman Brothers	Not Approved
<b>Bowmore</b>	12	Approved
	15 Darkest	Not Approved
	18	Approved
	25	Not Approved
	Gold Reef	Approved
	Legend	Approved
	Small Batch Reserve (when bearing KLBD)	Approved
	Tempest (when bearing KLBD)	Approved
	Tempest 10 Years	Approved
	Tempest 10 Year Batch 2-5	Approved
	White Sands 17 Year Old	Approved
<b>Branchline Brewing Co.</b>	Assorted Varieties	Not Approved
<b>Brindis Tradicional</b>	Añejo	Approved
	Blanco	Approved
	Extra-Añejo	Approved
	Reposado	Approved
<b>Briscoe</b>	Brisco (when bearing OU)	Approved
<b>Broker's</b>	Broker's (when bearing KLBD)	Approved
<b>Brooklyn Brewery</b>	Brooklyn Brewery (when bearing K-COR)	Approved
<b>Brugal</b>	Dominican Rum	Approved
<b>Bruichladdich</b>	16 YO "The Sixteen" Bourbon	Approved
	17 Year Old Rum Cask	Approved
	Golder Still	Approved
	Islay Barley	Approved
	Octomore 06.2/167	Not Approved
	Octomore 6.1	Approved
	Octomore Scottish Barley	Approved
	Organic Scottish Barley	Approved

	PPM Cuvee	Not Approved
	Port Charlotte Islay Barley	Approved
	Port Charlotte PC11	Not Approved
	Port Charlotte Scottisch Barley	Approved
	Rocks	Not Approved
	Scottish Barley	Approved
	The Laddie Classic	Approved
	X4 + 3	Approved
	2009	Approved
<b>Bud Light</b>	Bud Light	Approved
<b>Budweiser</b>	Budweiser	Approved
<b>Buffalo Trace</b>	Buffalo Trace	Not Approved
	Experimental Collection	Not Approved
	Experimental Collection Rum	Approved
<b>Bull Dog</b>	Bull Dog (when bearing KIR)	Approved
<b>Bunnahabhain</b>	Darach Ur	Approved
<b>Bushmills</b>	Bushmills Original	Approved
	Bushmills Red Bush	Approved
	Bushmills Single Malt 10 Year	Approved
	Bushmills Single Malt 16 Year	Not Approved
	Bushmills Single Malt 21 Year	Not Approved
<b>Ciroc</b>	CIROC (made from grape juice)	Not Approved
<b>Cabo Wabo</b>	Silver	Approved
	White	Approved
<b>Camino</b>	Camino Real (when bearing Kosher Symbol)	Approved
<b>Campari</b>	Campari (unless has Kosher Symbol on the bottle)	Not Approved
<b>Campo Azul</b>	Campo Azul Including Anjeo, Gold, & Reposado	Approved
<b>Canadian Club</b>	Canadian Club Shery Cask	Not Approved
	Classie	Approved
	Classic 12	Approved
	Dock 57	Not Approved
	Original/Premium (not with Sherry Casks)	Approved
	Reserve	Approved
<b>Canadian Host</b>	Canadian Host	Not Approved
<b>Canadian Hunter</b>	Canadian Hunter	Not Approved
<b>Canadian Iceberg</b>	Canadian Iceberg	Approved
	Canadian Iceberg (when bearing OU)	Approved
<b>Canadian Ltd</b>	Canadian Ltd	Not Approved
<b>Canadian Mist</b>	Canadian Mist	Not Approved
<b>Canadian Supreme</b>	Canadian Supreme	Not Approved
<b>Caol Ila</b>	12	Approved
	12 Year Old Unpeated	Approved
	18	Approved
	25 Year Old 2010 Edition	Approved
	Cask Strength	Approved
	Moch	Approved
<b>Caprock Organic</b>	CapRock Organic	Not Approved
<b>Captain Morgan</b>	Original Spiced Rum	Not Approved
<b>Cardhu</b>	12	Approved
	Amber Rock	Approved
<b>Carmel</b>	100 Brandy (when bearing OU)	Approved

	777 Brandy (when bearing OU)	Approved
	Carmel (when bearing OU)	Approved
<b>Carolans</b>	Carolans	Not Approved
<b>Casa Noble</b>	Anejo	Approved
	Reposado	Approved
	Single Barrel Anejo	Approved
<b>Casa Vieja</b>	Casa Vieja Including Anejo, Gold, & Reposado	Approved
<b>Castillo</b>	Castillo	Approved
<b>Castle</b>	Castle	Not Approved
<b>Catoctin Creek</b>	Catoctin Creek (when bearing a Star-K)	Approved
	Organic Watershed Gin (when bearing Star-K)	Approved
	Peach Brandy (when bearing Star-K)	Approved
	Pearousia Brandy (when bearing Star-K)	Approved
<b>Cava De Oro</b>	Anejo	Approved
	Blanco	Approved
	Extra-Añejo	Approved
	Plata	Approved
	Reposado	Approved
<b>Cazadores</b>	Blanco	Approved
	Reposado	Approved
<b>Celebre</b>	Anejo	Approved
	Blanco	Approved
	Extra-Añejo	Approved
	Reposado	Approved
<b>Chambord</b>	Chambord	Not Approved
<b>Chantreuse</b>	Chantreuse	Not Approved
<b>Chiva Regal</b>	12	Approved
	18	Approved
	25	Approved
	Brother Blend 12	Approved
	Extra	Not Approved
<b>Chopin</b>	Chopin	Approved
<b>Christian Moerlein</b>	Christian Moerlein (when bearing OU)	Approved
<b>Cin'atra</b>	Cin'atra	Not Approved
<b>Clear Creek</b>	Blue Plum Brandy (Slivovitz) (when bearing Kosher Symbol)	Approved
	Clear Creek Distillery Only when bearing Kosher symbol	Approved
	Kirschwasser (when bearing Kosher Symbol)	Approved
<b>Clynelish</b>	14	Approved
<b>Cobra</b>	Cobra (when bearing KLBD)	Approved
<b>Cointreau</b>	Cointreau	Approved
<b>Colonel Lee</b>	Colonel Lee	Not Approved
<b>Compass Box</b>	Asyla	Approved
	Delilah's	Approved
	Hedonism	Approved
	Oak Cross	Approved
	Spice Tree	Approved
	The Peat Monster	Approved
<b>Coney Island</b>	1609 Amber Ale (STAR-K)	Approved
	Hard Ginger Ale (STAR-K)	Approved
	Hard Orange Cream Ale (STAR-K)	Approved
	Hard Root Beer (STAR-K)	Approved

	Mermaid Pilsner (STAR-K)	Approved
	Overpass IPA (STAR-K)	Approved
<b>Commemorativo</b>	Anejo	Approved
<b>Coopers</b>	Coopers	Approved
<b>Cooranbong</b>	Cooranbong	Not Approved
<b>Coors</b>	Coors (when bearing OU)	Approved
<b>Corner Creek</b>	Bourbon	Not Approved
<b>Corona</b>	Corona	Approved
<b>Courvoisier Cognac</b>	All Varieties	Not Approved
<b>Cragganmore</b>	12 Year Old	Approved
<b>Craigellachie</b>	13 Year Old	Approved
	17 Year Old	Approved
<b>Crave</b>	Crave (when bearing OU) Only when bearing Kosher symbol	Approved
<b>Cristal AguaDiente</b>	Cristal AguaDiente	Not Approved
<b>Crop Harvest Earth</b>	Cucumber Flavored	Not Approved
<b>Crown Royal</b>	Black	Approved
	Cask #16	Not Approved
	Delux (Original)	Approved
	Finish	Not Approved
	Maple	Not Approved
	Reserve	Approved
	XO	Not Approved
	XR	Approved
<b>Crown Valley</b>	Crown Valley	Not Approved
<b>Cruzan</b>	Cruzan	Approved
	Flavored Rums (when bearing OU)	Approved
<b>Dad's Hat</b>	Port Barrels	Not Approved
	Port Finish	Not Approved
	Rye Whiskey	Approved
	Vermouth Barrels	Not Approved
	Vermouth Finish	Not Approved
	White Rye	Approved
<b>Dalmore</b>	Dalmore	Not Approved
<b>Dalwhinnie</b>	15	Approved
<b>Danziger</b>	Gold	Approved
<b>De Batalla</b>	Reposado	Approved
	Liqueurs (when bearing OU Pareve) Only when bearing Kosher symbol	Approved
<b>Dekuyper</b>		Approved
<b>Deanston</b>	12 Year Old	Approved
	Deanston Virgin Oak	Approved
	Festival 2013	Approved
<b>Deep Run</b>	Deep Run	Not Approved
<b>Delirium</b>	Other Varieties	Not Approved
	Tremens	Approved
<b>Dettling</b>	Baschemeiri (when bearing OU)	Approved
	Bio-Kirsch (when bearing OU)	Approved
	Brenzerkirsch (when bearing OU)	Approved
	Cuvee Kirschwasser (when bearing OU)	Approved
	Dolleseppier (when bearing OU)	Approved
	Extra Kirschwasser (when bearing OU)	Approved
	Holzfassgereift Kirschwasser (when bearing OU)	Approved

	Honey Cherry Liqueur (Honigkirschlikor) (when bearing OU)	Approved
	Jahrhang Kirschwasser (when bearing OU)	Approved
	Kirsch Bourbon (when bearing OU)	Approved
	Kirschlikor (when bearing OU)	Approved
	Lampnestler Kirschwasser (when bearing OU)	Approved
	Langstieler Kirschwasser (when bearing OU)	Approved
	Lauerzer Kirschwasser (when bearing OU)	Approved
	Reserve Kirschwasser (when bearing OU)	Approved
	Ruetis Kirsch (when bearing OU)	Approved
	Steinweich Sol (when bearing OU)	Approved
	Superieur Vieux Kirschwasser (when bearing OU)	Approved
	Weichsel (when bearing OU)	Approved
	Wildkirsche Kirschwasser (when bearing OU)	Approved
	Zopfirsche Kirschwasser (when bearing OU)	Approved
<b>Dewars</b>	12 Year Old	Approved
	15 Year Old	Not Approved
	18 Year Old	Not Approved
	Highlander Honey	Not Approved
	Signature	Not Approved
	White Label	Approved
	White Label Scratched Cask	Approved
<b>Divine</b>	DiVine	Not Approved
<b>Dillon's Method 95</b>	Dillion's Method 95	Not Approved
<b>Disaronno</b>	Amaretto (when bearing OU) Only when bearing Kosher symbol	Approved
	Disaronno (when bearing OU)	Approved
<b>Diva Maya</b>	Blanco	Approved
<b>Djinn Spirits</b>	Beat 3 Reserve Whiskey (Star-K)	Approved
	Beat 3 Single Malt Whiskey (Star-K)	Approved
	Beat 3 White Whiskey (Star-K)	Approved
	Gin	Approved
	Krupnik Spiced Honey Liqueur	Approved
<b>Dolce Touch</b>	Dolce Touch	Not Approved
<b>Don Julio</b>	70 Añejo Claro	Approved
	Anejo	Approved
	Blanco	Approved
	Reposado	Approved
<b>Don Q</b>	Don Q	Approved
	Don Q (when bearing OU) Only when bearing Kosher symbol	Approved
<b>Don Tepo</b>	Blanco	Approved
<b>Dos Equis</b>	Dosarita	Not Approved
<b>Dos Equis XX</b>	Dos Equis XX	Approved
<b>Dr. McGillicuddy's</b>	Dr. McGillicuddy's	Not Approved
<b>Drambuie</b>	Drambuie (when bearing KLBD) Only when bearing Kosher symbol	Approved
<b>Dubonett</b>	Dubonett	Not Approved
<b>Dufftown</b>	Dufftown 1985 28 Year Old Bot. 2013	Approved
<b>Dupuy</b>	Cognac VS (when bearing OU)	Approved
	Cognac VSOP (when bearing OU)	Approved
	Cognac XO (when bearing OU)	Approved
	Dupuy (when bearing OU)	Approved
<b>Duvel</b>	Duvel	Approved
<b>Eagle Rare</b>	Eagle Rare	Not Approved

<b>Edradour</b>	Ballechin Bourbon Cask Matured Bourbon Cask 2003 (Cask Strength) Bourbon Matured Cask Strength	Approved Approved Approved
<b>Effen Vodka</b>	Effen Vodka (Flavored) Effen Vodka (Unflavored)	Not Approved Approved
<b>El Brindis Mexicano</b>	Anejo Blanco Extra-Añejo Reposado	Approved Approved Not Approved Approved
<b>El Jimador</b>	Anejo Blanco El Jimador Including Anjeo, Gold, & Reposado Reposado	Approved Approved Approved Approved
<b>Elijah Craig</b>	Elijah Craig	Approved
<b>Elit Vodka</b>	Elit Vodka	Approved
<b>Elmer T. Lee</b>	Elmer T. Lee	Not Approved
<b>Espolon</b>	Silver White	Approved Approved
<b>Estrelle Inedit</b>	Estrelle Inedit	Not Approved
<b>Evan Williams</b>	Evan Williams	Approved
<b>Fat Tire</b>	Fat Tire	Approved
<b>Finlandia</b>	Regular	Approved
<b>Fireball</b>	Fireball	Not Approved
<b>Fischer Amber</b>	Fischer Amber	Approved
<b>Fleischmann's</b>	Preferred Blen Spiced Rum	Not Approved Not Approved
<b>Fleischmann's Rum</b>	Fleischmann's Rum	Approved
<b>Fleischmann's Rye</b>	Fleischmann's Rye	Not Approved
<b>Fleischmann's Vodka</b>	Fleischmann's Vodka	Not Approved
<b>Flying Bison</b>	Flying Bison (when bearing K-COR)	Approved
<b>Forward</b>	Forward	Approved
<b>Frangelico</b>	Frangelico (when bearing OU) Only when bearing Kosher symbol	Approved
<b>Galliano</b>	Galliano	Not Approved
<b>Gaya</b>	Gaya (when bearing Kosher Symbol)	Approved
<b>George Bowman</b>	George Bowman	Approved
<b>George Killian's</b>	Irish Red Lager (when bearing OU)	Approved
<b>George T. Stagg</b>	George T. Stagg	Not Approved
<b>Georgi Gin</b>	Georgi Gin	Approved
<b>Gibson's</b>	Gibson's (when bearing MK)	Approved
<b>Gila</b>	Reposado Silver	Approved Approved
<b>Gilbey's</b>	Gilbey's	Approved
<b>Givon</b>	Traditional Brandy (when bearing OK)	Approved
<b>Glass</b>	Glass	Not Approved
<b>Glen Deveron (Macduff)</b>	10 Year Old	Approved
<b>GlenDronach</b>	GlenDronach	Not Approved
<b>Glen Elgin</b>	12 Year Old	Approved
<b>Glen Garioch ("Geerie")</b>	12 1978 Vintage 1986 Vintage 1990	Not Approved Approved Approved Not Approved

	1991 Vintage	Approved
	1994 Vintage	Approved
	1995 Vintage (when bearing KLBD)	Approved
	1997 Vintage (when bearing KLBD)	Approved
	Founder's Reserve	Not Approved
	Vintage 1999	Not Approved
<b>Glen Grant</b>	Virgin Oak (when bearing KLBD)	Approved
	10	Approved
	16	Approved
	25	Not Approved
	170th Anniversary	Approved
	1992	Not Approved
	Five Decades	Not Approved
	The Major's Reserve	Approved
	18 yr	Approved
<b>Glen Moray</b>	12	Approved
	18	Approved
	Classic	Approved
	Mountain Oak	Approved
<b>Glen Ord</b>	1997 Manager's Choice	Approved
<b>Glen Scotia</b>	10 Year Old	Approved
	16 Year Old	Approved
	18 Year Old	Approved
	21 Year Old	Approved
	Victoriana	Approved
<b>Glen Spey</b>	12 Years Old	Approved
<b>Glencadam</b>	10 Years Old	Approved
	15 Years Old	Approved
	21 Years Old	Approved
<b>Glenfarclas</b>	10	Not Approved
<b>Glenfiddich</b>	12	Not Approved
	15	Not Approved
	18	Not Approved
	19 Madeira Cask Finish	Not Approved
	21	Approved
	Age of Discovery Bourbon 19YO	Approved
	Bourbon Cask Reserve	Approved
<b>Glenglassaugh ("ssoch")</b>	Evolution	Approved
	Torfa	Approved
<b>GlenGoyme</b>	Glengoyne	Not Approved
<b>Glenkinchie</b>	12	Approved
	1990 20 Year Old	Approved
	Distiller's Edition	Not Approved
<b>Glenlivet</b>	12 Year Old	Approved
	12 Year Old First Fill	Approved
	12 Year Old Travel Retail	Approved
	15 French Oak	Approved
	15 Year Old Travel Retail	Approved
	18	Not Approved
	Alpha	Approved

	Archive 21	Not Approved
	Founder's Reserve	Approved
	Minmore Single Cask #22378 18 YO	Approved
	Nadurra 16	Approved
	Nadurra First Fill American Oak	Approved
	XXV	Not Approved
<b>Glenlossie</b>	10 Year Old Flora & Fauna	Approved
	20 Year Old	Approved
<b>Glenmorangie</b>	10 (Original)	Approved
	Astar	Approved
	Cellar 13	Approved
	Ealanta 19 Years Old	Approved
	Nectar D'Or Quinta Ruban Lasanta	Not Approved
	Signet	Not Approved
<b>Glenrothes</b>	Alba Reserve (when bearing KLBD)	Approved
	Glenrothes	Not Approved
<b>Glenturret</b>	1886 26 Year Old	Approved
<b>Godet</b>	Godet (only with kosher certification)	Approved
<b>Godiva Liqueurs</b>	Godiva Liqueurs	Not Approved
<b>Goldenbarr</b>	Goldenbarr (when bearing OU)	Approved
<b>Goldschlager</b>	Goldschlager	Not Approved
<b>Goose Island Beer Co.</b>	312 Urban Pale Ale	Approved
	312 Urban Wheat Ale	Approved
	Endless IPA	Approved
	Green Line Pale Ale	Approved
	Harvest Ale	Approved
	Honker's Ale	Approved
	India Pale Ale	Approved
	Mild Winer	Approved
	Nut Brown Ale	Approved
	Oktoberfest	Approved
	Summertime	Approved
	Ten Hills Pale Ale	Approved
<b>Gordon's</b>	Citrus (when bearing cRc)	Approved
	Flavored Gin (when bearing cRc)	Approved
	Gordon's	Approved
	London Dry Gin (when bearing OU)	Approved
	Orange Passionfruit (when bearing cRc)	Approved
	Pomegranate Fusion (when bearing cRc)	Approved
	Raspberry Burst (when bearing cRc)	Approved
<b>Gordon Biersch Brewing</b>	Bavarian Hefeweizen	Approved
	Blonde Bock	Approved
	Bohemian Lager	Approved
	Czech Style Pilsner	Approved
	Dunkelweizen	Approved
	Fest Bier	Approved
	Hefeweizen	Approved
	Hofbrau Bock	Approved
	Hopfest	Approved
	Marzen	Approved
	Oktoberfest	Approved

	Sommer Brau	Approved
	Summer Brew	Approved
	Vienna Lager	Approved
	Winter Bock	Approved
	Winterfest	Approved
<b>Gosling</b>	Black Sean	Approved
<b>Gran Centenario</b>	Anejo	Approved
	Extra-Añejo	Approved
	Gran Centenario Including Anjeo, Gold, & Reposado	Approved
	Plata	Approved
	Reposado	Approved
<b>Grand Marnier</b>	Grand Marnier	Not Approved
<b>Grand Sabra</b>	Orange (when bearing OU)	Approved
<b>Grappa</b>	Grappa (Requires Approved Certification)	Not Approved
<b>Grappa Di Segal</b>	Grappa di Segal (only with kosher certification)	Approved
<b>Green Flash Brewing</b>	Double Stout Black Ale	Approved
	Green Bullet	Approved
	Hop Head Red	Approved
	Imperial India Pale Ale	Approved
	Le Freak Ale	Approved
	Palate Wrecker Hamilton's Ale	Approved
	Trippel Ale	Approved
	West Coast IPA	Approved
<b>Grey Goose</b>	Grey Goose	Approved
	Grey Goose (Assorted Flavors)	Not Approved
	VX Vodka	Not Approved
<b>Grolsch</b>	Premium Lager	Approved
<b>Guinness</b>	Guinness	Approved
<b>Gunthers</b>	Gunthers (when bearing OK)	Approved
<b>Hacienda</b>	Reposado	Approved
	Reposado Black	Approved
<b>Hacker-Pschorr</b>	Munich Gold	Approved
	Original Oktoberfest	Approved
	Weisse	Approved
<b>Hamashkeh</b>	Hamashkeh	Approved
<b>Hamm's</b>	Hamm's (when bearing OU)	Approved
<b>Hancock's President Reserve</b>	Hancock's President Reserve	Not Approved
<b>Hanger 1</b>	Hanger 1	Not Approved
	Hanger 1 (made from grapes)	Not Approved
<b>Hanson of Sonoma</b>	Hanson of Sonoma	Not Approved
<b>Heavy Seas</b>	Cross Bones	Not Approved
	Double Cannon	Approved
	Fielder's Choice	Approved
	Heavy Seasy	Approved
	Loose Canon	Approved
	Peg Leg	Not Approved
	Pounder	Approved
	Powder Monkey	Approved
	Smooth Sail	Approved
<b>Hebrew Beer</b>	Bittersweet Lenny's R.I.P.A.	Approved

	Bock Beer (when bearing KSA)	Approved
	Chanuka Beer (when bearing KSA)	Approved
	David's Slingshot Hoppy American Lager (when bearing KSA)	Approved
	Death of Contract Brewer Black IPA (when bearing KSA)	Approved
	Funky Jewbelation (when bearing KSA)	Approved
	Genesis Dry Hopped Session Ale (when bearing KSA)	Approved
	HOP Manna IPA (when bearing KSA)	Approved
	Jewbelation (when bearing KSA)	Approved
	Jewbelation 19 (when bearing KSA)	Approved
	Messiah Nut Brown Ale (when bearing KSA)	Approved
	Origin Pomegranate Strong Ale (when bearing KSA)	Approved
	R.I.P.A. on Rye (when bearing KSA)	Approved
	Rejewvenator (when bearing KSA)	Approved
	Reunion 15 (when bearing KSA)	Approved
	Wishbone Session Double IPA (when bearing KSA)	Approved
<b>Heineken</b>	Heineken	Approved
<b>Hennessy</b>	V.S	Not Approved
<b>Henrick's Gin</b>	Henrick's Gin	Approved
<b>Herbsaint</b>	Herbsaint	Not Approved
<b>Herman Jansen</b>	Brand Cherry (when bearing KLBD)	Approved
	Brandy Apricot (when bearing KLBD)	Approved
	Brandy Peach (when bearing KLBD)	Approved
	Herman Jansen (when bearing OU or KLBD) Only when bearing Kosher symbol	Approved
<b>Herman Joseph's</b>	Private Reserve Beer (when bearing OU)	Approved
<b>Herradura</b>	Añejo	Approved
	Blanco	Approved
	Herradura Including Anjeo, Gold, & Reposado	Approved
	Plata	Approved
	Reposado	Approved
	Selección Suprema Extra Añejo	Approved
<b>Herradura Gran</b>		
<b>Imperio</b>	Reposado	Approved
<b>Herzog French</b>	Cognac Louis Royer VS (when bearing OU)	Approved
	Cognac Louis Royer VSOP (when bearing OU)	Approved
	Cognac Louis Royer XO	Approved
	Cognac Louis Royer XO (when bearing OU)	Approved
	Cognac Three Star Montaigne (when bearing OU)	Approved
<b>Hibiki</b>	12 yr	Approved
<b>Highland Mist</b>	Highland Mist	Not Approved
<b>Highland Park</b>	Vintage 2001	Approved
<b>Hiram Walker Liqueurs</b>	Hiram Walker Liqueurs	Not Approved
<b>Honey Run</b>	Mead (OU)	Approved
<b>Hornitos</b>	Anejo	Approved
	Blanco	Approved
	Hornitos Including Anjeo, Gold, & Reposado	Approved
	Reposado	Approved
<b>House of Stuart</b>	House of Stuart	Not Approved
<b>Howe Sound Brewing</b>	Howe Sound Brewing	Approved
<b>Hudson</b>	Baby Bourbon	Approved
<b>Huygue Brewery</b>	Delirium Tremens	Approved

<b>Ice House</b>	Ice House (when bearing OU)	Approved
<b>Iceberg</b>	Iceberg (when bearing OU)	Approved
<b>Icehouse</b>	Icehouse (when bearing OU)	Approved
<b>Idol</b>	Idol	Not Approved
<b>Image Holding</b>	Image Holding (when bearing OU)	Approved
<b>Imperial</b>	Imperial	Approved
<b>Imperial Blend</b>	Imperial Blend	Not Approved
<b>Imperian/ Markovic Estate</b>	Plum Brandy (when bearing Star-K) Only when bearing Kosher symbol	Approved
	Quince Brandy (when bearing Star-K) Only when bearing Kosher symbol	Approved
	Raspberry Brandy (when bearing Star-K) Only when bearing Kosher symbol	Approved
	Williams Pear Brandy (when bearing Star-K) Only when bearing Kosher symbol	Approved
<b>Infusion</b>	Infusion (when bearing OU)	Approved
<b>Innis &amp; Gunn</b>	Original Oktoberfest	Approved
	Rum Aged	Approved
	Toasted Oak IPA	Approved
<b>Inver House</b>	Inver House	Not Approved
<b>Isle of Jura</b>	1995 Jo Barrels	Approved
	1996 JN Barrels	Approved
	Elements-Fire	Approved
	Origin 10 Years	Approved
	Superstition	Approved
<b>Israel Beer Breweries</b>	Tuborg Beer (0.5L, 3330 ml) (when bearing OK)	Approved
<b>J &amp; B Scotch</b>	J & B Scotch	Approved
<b>J.K. Scruppy's</b>	Hard Cider (Michigan Kosher)	Approved
<b>JR Reverly</b>	JR Reverly	Approved
<b>Jack Daniels</b>	Black Label - Single Barrel	Approved
	Gentleman Jack	Approved
	Honey	Not Approved
	Red Label	Not Approved
	Whiskey & Cola	Not Approved
<b>Jailbreak Brewing</b>	Batch 074 IPA (when bearing Star-K)	Approved
	Berry'd (when bearing Star-K)	Approved
	Big Punisher (when bearing Star-K)	Approved
	Enlightened (when bearing Star-K)	Approved
	Feed the Monkey (when bearing Star-K)	Approved
	Forbidden (when bearing Star-K)	Approved
	Gnarles Barley (when bearing Star-K)	Approved
	Into The Dark (when bearing Star-K)	Approved
	Kavorka (when bearing Star-K)	Approved
	Made Wit Basil (when bearing Star-K)	Approved
	Rye Ale (when bearing Star-K)	Approved
	The Infinite (when bearing Star-K)	Approved
	Welcome to Scoville (when bearing Star-K)	Approved
<b>James Fox</b>	James Fox	Not Approved
<b>Jameson</b>	12 Year Old Special Reserve	Not Approved
	18 Year Old Limited Reserve	Not Approved
	Black Barrel	Approved

	Gold Reserve	Not Approved	
	Rarest Vintage Reserve	Not Approved	
<b>Jarana</b>	Jameson	Approved	
	Blanco (Plata)	Approved	
	Reposado	Approved	
<b>Jim Beam</b>	Reposado (Autentico)	Approved	
	7 Year	Approved	
	Apple Liqueur	Approved	
	Choice	Approved	
	Devil's Cut	Approved	
	Distiller's Masterpiece	Not Approved	
	Honey	Approved	
	Kentucky Fire	Approved	
	Maple	Approved	
	Red Stag Black Cherry (when bearing OU)	Approved	
	Red Stag Black Cherry - New Zealand (when bearing OU)	Approved	
	Red Stag Honey Tea (when bearing OU)	Approved	
	Red Stag Spiced (when bearing OU)	Approved	
	White	Approved	
	<b>Jim Bean Rye</b>	Jim Bean Rye	Approved
<b>Johnnie Walker</b>		Black Label	Approved
	Blue Label	Approved	
	Double Label	Approved	
	Gold Label	Approved	
	Green Label	Approved	
	Red Label	Approved	
	Walker Swing	Not Approved	
<b>Jonathan Tishbi</b>	Special Reserve Brandy (when bearing OU)	Approved	
	<b>Jose Cuervo</b>	Anejo	Approved
		Black Anejo	Approved
		Especial Reposado	Approved
		Especial Silver	Approved
		Gold	Approved
		Jose Cuervo Including Anejo, Gold, & Reposado	Approved
		Special Edition 250	Not Approved
		Tradicional Reposado	Approved
	<b>Jumbie</b>	Jumbie	Approved
	Jumbie (When bearing OU) Only when bearing Kosher symbol	Approved	
<b>Jura</b>	Origin Single Malt Scotch Whisky	Approved	
	Prophecy	Approved	
	Superstition	Approved	
<b>KIS</b>	KIS	Not Approved	
<b>Kahlua</b>	Kahlua	Not Approved	
<b>Kaliber</b>	Kaliber	Approved	
<b>Kameho</b>	Kameho (when bearing Kosher Symbol)	Approved	
<b>Kedem</b>	Kedem (when bearing OU)	Approved	
<b>Kellan</b>	Kellan	Approved	
<b>Kentucky Gentleman</b>	Kentucky Gentleman	Not Approved	
<b>Kentucky Tavern</b>	Kentucky Tavern	Not Approved	
<b>Ketel One Vodka</b>	Ketel One Vodka	Approved	
<b>Keystone</b>	Keystone (when bearing OU)	Approved	

<b>Kijafa</b>	Kijafa (when bearing OU)	Approved	
<b>Kikkoman</b>	Salted Sake (when bearing OU)	Approved	
<b>Kikusui</b>	Junmai Dai Ginjo Sake (40%) (when bearing OU)	Approved	
	Junmai Ginjo Organic Sake (55%) (when bearing OU)	Approved	
	Junmai Shu Sake (70%) (when bearing OU)	Not Approved	
	Nigori Sake (55%) (when bearing OU)	Approved	
	Sakamai Sake (40%) (when bearing OU)	Approved	
<b>Kilbeggan Irish Whiskey</b>	Kilbeggan Irish Whiskey	Approved	
<b>Kilchoman</b>	100% Islay	Approved	
	100% Islay 3rd Edition	Approved	
	2006 Vintage	Approved	
	2008 Bourbon Cask	Approved	
	Winter 2010 Release	Approved	
<b>Kilkerran (Glengyle)</b>	Work in Progress 5 Bourbon	Approved	
	Work in Progress 6 Bourbon	Approved	
<b>Kirkland Signature</b>	Amber Ale	Approved	
	Belgian Style White	Approved	
	India Pale Ale	Approved	
	Pale Ale	Approved	
<b>Knappogue Castle</b>	12 Year	Approved	
	Knob Creek	Approved	
<b>Knob Creek</b>	Smoked Maple Bourbon	Not Approved	
	Assorted Varieties (when bearing OU)	Approved	
<b>Koval</b>	Koval (when bearing OU) Only when bearing Kosher symbol	Approved	
<b>Krupnik</b>	Spiced Honey Liqueur (STAR-K)	Not Approved	
	Anejo	Approved	
<b>La Cofradía</b>	Blanco	Approved	
	Reposado	Approved	
	12	Approved	
<b>Lagavulin</b>	12 YO Cask Strength	Approved	
	16	Approved	
	Lagavulin	Not Approved	
	Lakefront (when bearing Star-K) Only when bearing Kosher symbol	Approved	
<b>Lakefront</b>	1/4 cask	Approved	
	10	Approved	
	10 Year Old Cask Strength	Approved	
	15 Year Old	Approved	
	18 Cask Strength	Approved	
	18 Year Old	Approved	
	25	Not Approved	
	PX Cask	Not Approved	
	QA Cask	Approved	
	Select	Not Approved	
	Triple Wood	Not Approved	
	<b>Larios</b>	Larios	Approved
	<b>Lauder's</b>	Lauder's	Not Approved
<b>Lavel</b>	Lavel	Approved	
<b>Leinenkugel</b>	Leinenkugel (when bearing OU) Only when bearing Kosher symbol	Approved	
<b>Leroux</b>	Leroux (when bearing OU Pareve) Only when bearing Kosher symbol	Approved	
<b>Leyenda Antigua</b>	Reposado	Approved	
<b>Leyenda Del Milagro</b>	Anejo	Approved	

	Añejo Reserva Barrica Selecta	Approved
	Blanco Reserva Barrica Selecta	Approved
	Plata	Approved
	Plata con Sabor Natural Limón	Approved
	Plata con Sabor Natural Mandarina	Approved
	Reposado	Approved
	Reposado Reserva Barrica Selecta	Approved
<b>Lion Brewery</b>	Lion Brewery (when bearing OU)	Approved
<b>Lionshead</b>	Delux Pilsner (when bearing OU)	Not Approved
<b>Littlemill (Closed)</b>	21 Year Old Second Edition	Approved
<b>Llord's Liqueurs</b>	Llord's Liqueurs	Not Approved
<b>Longmorn</b>	16 Year Old	Approved
<b>Longrow (Springbank)</b>	1990 9 Year Old Cask	Approved
<b>Los Arango</b>	Los Arango Including Anjeo, Gold, & Reposado	Approved
<b>Louis Royer</b>	Louis Royer (when bearing OU)	Approved
<b>Lucid</b>	Absinthe Superiure (when bearing OU)	Approved
<b>Lunazul Tequila</b>	Anejo	Approved
	Blanco	Approved
	Reposado	Approved
<b>Luxardo</b>	Luxardo (when bearing KLBD) Only when bearing Kosher symbol	Approved
<b>Macallan</b>	Macallan	Not Approved
<b>Maestro Tequilero</b>	Anejo	Approved
	Blanco	Approved
	Reposado	Approved
<b>Maine Mead Works</b>	All Varieties (STAR-K)	Approved
<b>Maker's Mark</b>	Maker's Mark	Approved
<b>Malibu</b>	Malibu	Not Approved
<b>Malka</b>	Malka (when bearing certification from Rabbi Eliyahu)	Approved
<b>Man in Black</b>	Anejo	Approved
	Man in Black Including Anjeo, Gold, & Reposado	Approved
	Plata	Approved
	Reposado	Approved
<b>Martini &amp; Rossi</b>	Dry	Not Approved
	Sweet	Not Approved
<b>Masterpiece</b>	Masterpiece	Not Approved
	Matt Brewing (when bearing K-COR) Only when bearing Kosher symbol	Approved
<b>Matt Brewisn</b>	Reposado	Approved
<b>Mayorazgo</b>	McAfee's Benchmark	Not Approved
<b>McAfee's Benchmark</b>	Highland Single Malt (if does not list sherry casks)	Approved
<b>McClellands</b>	Islay Single Malt (if does not list sherry casks)	Approved
	Lowland	Approved
	Speyside Single Malt	Approved
	Speyside Single Malt Single Malt (if does not list sherry casks)	Approved
<b>McIlhenny Company</b>	Tabasco (with K)	Approved
	McKenzie River (when bearing OU) Only when bearing Kosher symbol	Approved
<b>McKenzie River</b>	Melody (when bearing OU)	Approved
<b>Melody</b>	Irish Whiskey	Approved
<b>Michael Collins</b>	Mickey's (when bearing OU)	Approved
<b>Mickey's</b>		

<b>Midleton</b>	Midleton Very Rare	Approved
<b>Midori</b>	Midori	Not Approved
<b>Milagro</b>	Milagro Including Anjeo, Gold, & Reposado	Approved
<b>Miller's</b>	Miller's	Approved
<b>Millers</b>	Millers (when bearing OU) Only when bearing Kosher symbol	Approved
<b>Milwaukee's Best</b>	Milwaukee's Best (when bearing OU)	Approved
<b>Minhas Craft Brewery</b>	Assorted Varieties (when bearing cRc) Minhas Craft Brewery	Approved Approved
<b>Miravalle</b>	Blanco	Approved
<b>Miyako</b>	Cooking Sake (when bearing OU) Sake (when bearing OU)	Approved Approved
<b>Mizkan</b>	Sake Cooking Wine (when bearing OU)	Approved
<b>Modelo</b>	Especial (when bearing OK) Light (when bearing OK)	Approved Approved
<b>Molson</b>	Molson	Approved
<b>Monkey Shoulder</b>	Monkey Shoulder	Approved
<b>Montejo</b>	Montejo (when bearing OK)	Approved
<b>Mount Gay</b>	Eclipse Flavored Varieties	Approved Not Approved
<b>Mr. Boston</b>	Canadian Whiskey Dark Light Liqueurs Mr. Boston Riva Vodka Rock & Rye Schnapps Vodka	Not Approved Not Approved Approved Approved Not Approved Not Approved Not Approved Not Approved Not Approved Not Approved
<b>Munro Honey</b>	Mead (COR)	Approved
<b>Myer's</b>	Dark Run Myer's	Approved Approved
<b>Napolean Montaigne</b>	Napolean Montaigne (when bearing kosher certification)	Approved
<b>Nemiroff</b>	Lex (when bearing OU) Nemiroff (when bearing OU)	Approved Approved
<b>New Amsterdam</b>	New Amsterdam New Belgium (when bearing Scroll K) Only when bearing Kosher symbol	Approved Approved
<b>New Belgium</b>		Approved
<b>Noah's Mill</b>	Noah's Mill	Approved
<b>Northern Lights</b>	Northern Lights	Not Approved
<b>O'Doul's</b>	Amber Premium	Approved Approved
<b>Oban</b>	14 18 1993 Distillers Edition Oban	Approved Approved Not Approved Not Approved
<b>Odell Brewing Co.</b>	Assorted Varieties	Not Approved
<b>Old Charter</b>	Old Charter	Not Approved
<b>Old Crow</b>	Old Crow	Approved
<b>Old English 800</b>	Old English 800 (when bearing OU)	Approved
<b>Old Fitzgerald</b>	Old Fitzgerald	Approved

<b>Old Grand-Dad</b>	Old Grand-Dad	Approved
<b>Old Pogue</b>	Old Pogue	Approved
<b>Old Pulteney</b>	12	Approved
	12 Year Old	Approved
	30 Year Old	Approved
	Noss Head	Approved
<b>Old Rip Van Winkle</b>	Pappy Van Winkle	Not Approved
	Van Winkle	Not Approved
<b>Old Taylor</b>	Old Taylor	Not Approved
<b>Old Thompson</b>	Old Thompson	Not Approved
<b>Old Weller</b>	Antique	Not Approved
	Old Weller	Not Approved
<b>Old Williamsburg</b>	Old Williamsburg (when bearing OU)	Approved
<b>Ole</b>	Blanco	Approved
	Gold	Approved
	Reposado	Approved
<b>Ommegang</b>	Art of Darkness	Approved
	BFA	Approved
	Hop House	Approved
	Rouge	Not Approved
<b>Oro Viejo</b>	Anejo	Approved
	Blanco	Approved
	Reposado	Approved
<b>Oskar Blues</b>	Dale's Pale Ale	Approved
	Deviant Dale's	Approved
	G'nite Imperial Red	Approved
	Gubna Imperial IPA	Approved
	Mama' Little Yella Pills	Approved
	Ten FIDY Imperial Stout	Approved
<b>Ouzo</b>	Ouzo	Not Approved
<b>Oyster House Brewing Company</b>	Assorted Varieties	Not Approved
<b>Ozek</b>	Ozeki Sake Dry (when bearing OK)	Approved
<b>Azeki</b>	Cooking Sake (when bearing OK)	Approved
	Ginjo Premier (when bearing OK)	Approved
	JFC Mirin (when bearing OK)	Approved
	JFC Salted Mirin (when bearing OK)	Approved
	Nigori Sake (when bearing OK)	Approved
	Ozeki Sake (when bearing OK)	Approved
	Premier Sake (when bearing OK)	Approved
	Sakashio (when bearing OU)	Approved
	Sake Go (when bearing OK)	Approved
	Sake Platinum (when bearing OK)	Approved
	Sake Pure (when bearing OK)	Approved
	Salted Mirin/Kaoo Mirin (when bearing OK)	Approved
	Sensei Sake (when bearing OK)	Approved
	Shiro Sasa Nigori Unfiltered (when bearing OK)	Approved
<b>Ozeri</b>	Shiro Sasa Nigori Unfiltered Sake	Approved
<b>Pabst Blue Ribbon</b>	Pabst Blue Ribbon	Approved
<b>Pacifico Clara</b>	Pacifico Clara (when bearing OK)	Approved
<b>Paddy</b>	Paddy	Not Approved

<b>Pallini</b>	Limoncello (STAR-K Approved)	Approved
<b>Pappy Van Winkle</b>	Pappy Van Winkle	Not Approved
<b>Parker's</b>	Parker's	Approved
<b>Parrot Bay</b>	Mojito (when bearing KSA)	Approved
	Strawberry Daiquiri (when bearing KSA)	Approved
<b>Partida</b>	Blanco	Approved
<b>Patron</b>	Anejo Patron Including Anjeo, Gold, & Reposado	Approved
	Citronge Lime	Approved
	Citronge Orange	Approved
	Citronge Patron Including Anjeo, Gold, & Reposado	Approved
	Patron Gran Patron Burdeos	Not Approved
	Platinum Patron	Approved
	Reposado Patron Including Anjeo, Gold, & Reposado	Approved
	Silver Patron	Approved
	XO Cafe Dark Cocoa Patron Including Anjeo, Gold, & Reposado	Approved
	XO Cafe Patron Including Anjeo, Gold, & Reposado	Approved
	Xo Cafe Incendio	Approved
<b>Patrón</b>	Añejo	Approved
	Blanco	Approved
	Reposado	Approved
	Silver	Approved
	Peacock (when bearing Kosher Symbol) Only when bearing Kosher symbol	Approved
<b>Peacock</b>		Approved
<b>Pete's Brewing</b>	Pete's Brewing (when bearing K-COR)	Approved
<b>Peter Heering</b>	Cherry (when bearing OU) Only when bearing Kosher symbol	Approved
	Coffee (when bearing OU)	Approved
	Peach	Not Approved
<b>Pimm's Cup</b>	Pimm's Cup	Not Approved
<b>Pinnacle</b>	Pinnacle (Flavored) when bearing OU	Approved
<b>Pittyvaich (Closed)</b>	1989 20 Year Old	Approved
<b>Plymouth</b>	Plymouth	Approved
<b>Powers</b>	Powers	Approved
<b>Prarie</b>	Prarie (when bearing OU)	Approved
<b>Prichard's</b>	Prichard's	Approved
<b>Primo</b>	Primo	Not Approved
<b>Prince Lordon</b>	Prince Lordon	Approved
<b>Pucker</b>	Cherry Tease (when bearing OU)	Approved
	Citrus Squeeze (when bearing OU)	Approved
	Grape Gone Wild (when bearing OU)	Approved
	Lemonade Lust (when bearing OU)	Approved
	Raspberry Rave (when bearing OU)	Approved
	Sour Apple Sass (when bearing OU)	Approved
<b>Putinka</b>	Putinka (when bearing kosher certification)	Approved
<b>R. Jelinek</b>	Pear Williams (when bearing Star-K or OU)	Approved
	Slivovitz (when bearing Star-K or OU) Only when bearing Kosher symbol	Approved
<b>RE:FIND</b>	RE:FIND	Not Approved
<b>Raki</b>	Raki	Not Approved
<b>Red Bull</b>	Blue Edition	Approved
	Cola	Not Approved
	Original (Regular and Sugar Free)	Approved

	Red Edition	Approved
	Shots	Approved
	Silver Edition	Approved
	Total Zero	Approved
	Zero Calories	Approved
<b>Red Dog</b>	Red Dog (when bearing OU)	Approved
<b>Redbreast</b>	Redbreast	Not Approved
<b>Redbridge</b>	Gluten-Free Bear	Approved
	Redbridge (when bearing kosher certification) Only when bearing	
	Kosher symbol	Approved
<b>Redd's</b>	Apple Ale (OU)	Approved
	Redd's Only when bearing Kosher symbol	Approved
<b>Remy Martin</b>	VSOP	Not Approved
<b>Reserva 1800</b>	Añejo	Approved
	Blanco	Approved
	Reposado	Approved
	Silver	Approved
<b>Reserva De La Familia</b>	Añejo	Approved
	Extra Añejo	Approved
<b>Reyka</b>	Reyka	Approved
<b>Rich &amp; Rare</b>	Rich & Rare	Not Approved
<b>Rio De Plata</b>	Rio de Plata Including Anjeo, Gold, & Reposado	Approved
<b>Rock Hill Farms</b>	Rock Hill Farms	Not Approved
<b>Rodell</b>	Rodell (when bearing OU)	Approved
<b>Rodriges</b>	Rodriges (when bearing OU)	Approved
<b>Romance Por Milagro</b>	250 ml Añejo Reserva Barrica Selecta	Approved
	750 ml Reposado	Approved
<b>Romance by Milagro</b>	Añejo Select Barel Reserve	Approved
	Reposado	Approved
<b>Ron Abuelo</b>	Ron Abuelo	Approved
	Ron Abuelo (when bearing OU)	Approved
<b>Roth</b>	Roth	Not Approved
<b>Rough Rider</b>	Rough Rider	Not Approved
<b>Rowan's Creek</b>	Rowan's Creek	Approved
<b>Rowans Creek</b>	Rowans Creek	Approved
<b>Russian Standard</b>	Russian Standard (when bearing OU)	Approved
<b>Río de Plata</b>	Añejo	Approved
	Blanco	Approved
	Gold	Approved
	Reposado	Approved
<b>SKYY</b>	Georgia Peach	Not Approved
	Moscato	Not Approved
	SKYY (unflavored)	Approved
	Vanilla Bean	Not Approved
<b>Sabra</b>	Coffee (when bearing OU Pareve) Only when bearing Kosher symbol	Approved
	Orange (when bearing OU)	Approved
	Orange Chocolate (when bearing OU Pareve) Only when bearing	
	Kosher symbol	Approved
<b>Sam Adams</b>	Light (STAR-K)	Approved
	Sparkling Ale (STAR-K)	Approved
<b>Sambuca</b>	Sambuca	Not Approved

**Samuel Adams**

Alpine Spring (STAR-K)	Approved
Belgian Session (STAR-K)	Approved
Black Lager (STAR-K)	Approved
Black Witbier (STAR-K)	Approved
Black and Brew (STAR-K)	Approved
Blueberry Hill Lager (STAR-K)	Approved
Bonfire Rauchbier (STAR-K)	Not Approved
Boston Ale (STAR-K)	Approved
Boston Lager (STAR-K)	Approved
Brown Ale (STAR-K)	Approved
Cherry Wheat (STAR-K)	Approved
Cinder Block (STAR-K)	Approved
Coastal Wheat (STAR-K)	Approved
Cold Snap (STAR-K)	Approved
Cranberry Lambic (STAR-K)	Approved
Cream Stout (STAR-K)	Approved
Dark Depths (STAR-K)	Approved
Double Agent (STAR-K)	Approved
Double Bock (STAR-K)	Approved
Downtime Pilsner (STAR-K)	Approved
Dunkel Weizen (STAR-K)	Approved
East-West Kolsch (STAR-K)	Approved
Escape Route (STAR-K)	Approved
Got to Gose	Not Approved
Hallertau Imperial Pilsner (STAR-K)	Approved
Harvest Pumpkin Ale (STAR-K)	Approved
Harvest Saison (STAR-K)	Approved
Hazel Brown (STAR-K)	Approved
Heaven or Helles	Not Approved
Hefeweizen (STAR-K)	Approved
Holiday Porter (STAR-K)	Approved
Honey Porter (STAR-K)	Approved
Honey Queen (STAR-K)	Approved
Hoppy Red (STAR-K)	Approved
Imperial Pilsner (STAR-K)	Approved
Imperial Stout (STAR-K)	Approved
Imperial White Ale (STAR-K)	Approved
Irish Red Ale (STAR-K)	Approved
Juniper IPA (STAR-K)	Approved
Latitude 48 (STAR-K)	Approved
Little White Rye (STAR-K)	Approved
Maple Pecan Porter (STAR-K)	Approved
Mighty Oak Ale (STAR-K)	Approved
Nitro Coffee Stout (STAR-K)	Approved
Nitro IPA (STAR-K)	Approved
Nitro White Ale (STAR-K)	Approved
Noble Pils (STAR-K)	Approved
Norse Legend (STAR-K)	Approved
Octoberfest (STAR-K)	Approved
Old Fezziwig (STAR-K)	Approved
Pale Ale (STAR-K)	Approved

	Porch Rocker (STAR-K)	Approved
	Pumpkin Batch (STAR-K)	Approved
	Rebel Cascade (STAR-K)	Approved
	Rebel Grapefruit (STAR-K)	Approved
	Rebel Grapefruit IPA (STAR-K)	Approved
	Rebel IPA (STAR-K)	Approved
	Rebel Raw IPA (STAR-K)	Approved
	Rebel Rider IPA (STAR-K)	Approved
	Rebel Rouser IPA (STAR-K)	Approved
	Rustic Saison (STAR-K)	Approved
	Samuel Adams (when bearing Star-K) Only when bearing Kosher symbol	Approved
	Session Ale (STAR-K)	Approved
	Spring Ale (STAR-K)	Approved
	Summer Ale (STAR-K)	Approved
	Tetravis (STAR-K)	Approved
	The Vixen (STAR-K)	Approved
	Verloren (STAR-K)	Approved
	Wee Heavy (STAR-K)	Approved
	White Ale (STAR-K)	Approved
	White Christmas (STAR-K)	Approved
	White Lantern Ale (STAR-K)	Approved
	Whitewater IPA (STAR-K)	Approved
	Winter Lager (STAR-K)	Approved
<b>San Francisco China Beach</b>	San Francisco China Beach	<b>Not Approved</b>
<b>Saranac</b>	Saranac (when bearing K-COR)	Approved
<b>Sauza</b>	Sauza Including Anjeo, Gold, & Reposado	Approved
<b>Sauza Hornitos</b>	Añejo	Approved
	Blanco	Approved
	Reposado	Approved
<b>Sazerac Rye</b>	Sazerac Rye	<b>Not Approved</b>
<b>Scapa</b>	14 Year Old	Approved
	16 Year Old	Approved
<b>Scarface</b>	Añejo	Approved
	Blanco	Approved
	Reposado	Approved
<b>Schlink Haus Kabinett</b>	Schlink Haus Kabinett	<b>Not Approved</b>
<b>Seagram's</b>	Extra Dry	Approved
<b>Seagram's VO Canadian Blend</b>	Seagram's VO Canadian Blend	Approved
<b>Seagrams</b>	7 American Blend	Approved
	7 Crown	Approved
<b>Senior &amp; Co Curacao Liqueurs</b>	Blue Curacao of Curacao (when bearing Star-K) Only when bearing Kosher symbol	Approved
	Chocolate Curacao of Curacao (when bearing Star-K) Only when bearing Kosher symbol	Approved
	Clear Curacao of Curacao (when bearing Star-K) Only when bearing Kosher symbol	Approved
	Coffee Curacao of Curacao (when bearing Star-K) Only when bearing Kosher symbol	Approved

	Green Curacao of Curacao (when bearing Star-K) Only when bearing Kosher symbol	Approved
	Orange Curacao of Curacao (when bearing Star-K) Only when bearing Kosher symbol	Approved
	Red Curacao of Curacao (when bearing Star-K) Only when bearing Kosher symbol	Approved
	Rum Raisin Curacao of Curacao (when bearing Star-K) Only when bearing Kosher symbol	Approved
<b>Seven Springs</b>	Seven Springs (when bearing OU)	Approved
<b>Sharp's</b>	Non-Alcoholic Beer (when bearing OU)	Approved
	Sharp's (when bearing OU)	Approved
<b>Sheridans</b>	Sheridans	Not Approved
<b>Shiner</b>	Shiner	Approved
<b>Sierra Nevada Brewign Co.</b>	Assorted Varieties	Not Approved
<b>Silver Cloud</b>	Silver Cloud (when bearing Kosher Symbol)	Approved
<b>Skinnygirl</b>	Cucumber (when bearing OU)	Approved
	Little Mojito (when bearing OU)	Approved
	Margarita (when bearing OU)	Approved
	Meyer Lemon (when bearing OU)	Approved
	Pina Colada (when bearing OU)	Approved
	White Cherry (when bearing OU)	Approved
	White Cranberry Cosmo (when bearing OU)	Approved
	White Peach Margarita (when bearing OU)	Approved
<b>Sloe Gin</b>	Sloe Gin	Not Approved
<b>Smirnoff</b>	Raw Tea - Green (when bearing KSA)	Approved
	Raw Tea - Lemon (when bearing KSA)	Approved
	Raw Tea - Raspberry (when bearing KSA)	Approved
	Vodka Twist (when bearing KSA Pareve)	Approved
<b>Smirnoff Ice</b>	Green Apple (when bearing KSA)	Approved
	Mango (when bearing KSA)	Approved
	Pineapple (when bearing KSA)	Approved
	Raspberry Burst (when bearing KSA)	Approved
	Wild Grape (when bearing KSA)	Approved
<b>Smith &amp; Forge</b>	Hard Cider (OU)	Approved
<b>Smooth Amber</b>	Contradiction	Approved
	Old Scout 10 Year Old	Approved
<b>Snappogue Castle</b>	Snappogue Castle Single Malt	Approved
<b>Sol</b>	Sol	Approved
<b>Sour Apple</b>	Sour Apple	Not Approved
<b>Southern Comfort</b>	Southern Comfort	Not Approved
<b>Southern Tier</b>	2X IPA	Approved
	2XSmash	Approved
	2X Stout	Not Approved
	2X Tangier	Not Approved
	2Xmas	Not Approved
	2Xpresso	Not Approved
	3Citrus Peel Out	Not Approved
	Back Burner	Not Approved
	Chery Gose	Not Approved
	Choklat	Not Approved
	Choklat Oranj	Not Approved

	Crème Brelee	Not Approved
	Gemini	Approved
	Grand Arbor	Not Approved
	Harvest	Approved
	Helles	Approved
	Hopson	Approved
	IPA	Approved
	Krampus	Approved
	Mokah	Not Approved
	Old Man	Approved
	One Buffalo	Approved
	Phin & Matt's	Approved
	Pilsner	Approved
	Porter	Approved
	Pumpking	Not Approved
	Right O Way IPA	Approved
	Salted Caramel	Not Approved
	Sonnet	Not Approved
	Tangier	Not Approved
	Tier De Garde	Not Approved
	Tripel Café	Not Approved
	Unearthly IPA	Approved
	Warlock	Not Approved
	Live	Approved
<b>Spaten</b>	Oktoberfest	Approved
<b>Speyburn</b>	10	Not Approved
	25	Not Approved
	Bardan Orach	Approved
<b>Spirit of Solomon</b>	Spirit of Solomon (when bearing CRC Hisachdus) Only when bearing Kosher symbol	Approved
	Spirit of Solomon (when bearing CRC Hisachdus)	Approved
<b>Springbank</b>	12 Year Old 1991 Bourbon Wood	Approved
<b>St. Germain</b>	St. Germain	Not Approved
<b>Starbucks</b>	Cream	Not Approved
	White Chocolat	Not Approved
<b>Starbucks Coffee</b>		
<b>Liqueur</b>	Starbucks Coffee Liqueur (when bearing OU Pareve)	Approved
<b>Steel</b>	Steel (when bearing OU)	Approved
<b>Stegmaier</b>	Stegmaier (when bearing OU) Only when bearing Kosher symbol	Approved
<b>Stella Artios</b>	Stella Artois	Approved
<b>Stock From Italy</b>	Stock from Italy	Not Approved
<b>Stolichnaya</b>	Stolichnaya (when bearing OU)	Approved
<b>Stonecutter Spirits</b>	Gin	Approved
<b>Strathmill</b>	1996 Managers Choice	Approved
<b>Strongbow</b>	Apple Cider Cinnamon (when bearing KF)	Approved
	Apple Cider Ginger (when bearing KF)	Approved
	Gold Apple Cider (when bearing KF)	Approved
	Gold Cider (when bearing KF)	Approved
	Honey and Apple Cider (when bearing KF)	Approved
<b>Stropkov</b>	Stropkov (when bearing kosher certification)	Approved
<b>Sukkah Hill</b>	Sukkah Hill (when bearing Star-K) Only when bearing Kosher symbol	Approved

<b>Suntory Toki</b>	12 yr	Approved
<b>Svayak Platinum Standard</b>	Svayak Platinum Standard	Not Approved
<b>Svedka</b>	Svedka	Approved
<b>Swan's Neck</b>	Swan's Neck	Not Approved
<b>Swiss Kirschwasser</b>	Swiss Kirschwasser	Not Approved
<b>Taaka</b>	Taaka	Not Approved
<b>Taam Pree</b>	Taam Pree (when bearing Kosher Symbol) Only when bearing Kosher symbol	Approved
<b>Talisker</b>	10 Year Old	Approved
	12	Approved
	18 Year Old	Approved
	25	Approved
	30	Approved
	57 Degrees North	Approved
	Dark Storm	Approved
<b>Tanqueuray</b>	No. 10	Approved
	Rangpur	Approved
	Tanqueuray	Approved
<b>Teachers</b>	Highland Cream	Approved
	Origin	Approved
	Single Malt	Approved
	Teachers 25	Approved
	Teachers 50	Approved
<b>Tecate</b>	Tecate	Approved
<b>Ten High</b>	Tehn High	Not Approved
<b>Tenampa</b>	Azul Reposado	Approved
	Azul Silver	Approved
	Blanco	Approved
	Reposado	Approved
<b>Terra Brazilis (cachaca)</b>	Terra Brazilis (cachaca)	Not Approved
<b>The Arran</b>	The Arran	Not Approved
<b>The Irishman</b>	12 Year	Approved
<b>Thomas H. Handy</b>	Thomas H. Handy	Not Approved
<b>Three Olives</b>	Three Olives (from England)	Approved
	Three Olives (when bearing OU)	Approved
<b>Tia Maria</b>	Tia Maria	Not Approved
<b>Tierras Auténticas de Jalisco</b>	Orgánico Añejo	Approved
	Orgánico Blanco	Approved
	Orgánico Extra Añejo	Approved
	Orgánico Reposado	Approved
<b>Tishbi (Israel)</b>	Orange Brandy (when bearing OU)	Approved
<b>Tito's</b>	Tito's Handmade Vodka	Approved
<b>Tobermory</b>	10 Year Old	Approved
	Ledaig 10 Year Old	Approved
<b>Tom Moore</b>	Tom Moore	Not Approved
<b>Tomatin</b>	15 Year Old	Approved
	Legacy	Approved
<b>Tomintoul</b>	10	Approved
	12	Not Approved

	14	Approved
	14 Year Old Kosher Port Cask	Approved
	16	Approved
	21	Approved
	31	Approved
	33	Approved
	1976 Vintage	Approved
	Old Ballantruan 'The Peated Malt'	Approved
	Old Ballantruan 10 Year Old	Approved
	Peaty Tang	Approved
	Tomintoul	Not Approved
<b>Tormore</b>	12	Approved
	14 Year Old	Approved
	16 Year Old	Approved
<b>Trader Joe's</b>	Bourbon	Not Approved
	Kentucky Bourbon	Not Approved
<b>Tdtradicion Azul</b>	Tradicion Azul Including Anjeo, Gold, & Reposado	Approved
<b>Tradición Azul</b>	Añejo	Approved
	Blanco	Approved
	Extra Añejo	Approved
	Reposado	Approved
<b>Traveler Beer Company</b>	Aloha Traveler (STAR-K)	Approved
	Curious Traveler (STAR-K)	Approved
	Forbidden Traveler (STAR-K)	Approved
	Illusive Traveler (STAR-K)	Approved
	Jacko Traveler (STAR-K)	Approved
	Jolly Traveler (STAR-K)	Approved
	Time Traveler (STAR-K)	Approved
<b>Traverse City</b>	Cherry Infused (when bearing cRc)	Approved
	Straight Bourbon Whiskey (when bearing cRc)	Approved
<b>Tres Generaciones</b>	Añejo	Approved
	Blanco	Approved
	Plata	Approved
	Tres Generaciones Including Anjeo, Gold, & Reposado	Approved
<b>Tres Magueyes</b>	Blanco	Not Approved
	Reposado	Approved
<b>Tullamore Dew</b>	Tullamore Dew	Not Approved
<b>Tullibardine</b>	20 Year Old	Approved
	Sovereign Bourbon Cask	Approved
<b>Twisted Tea</b>	Blueberry (STAR-K)	Approved
	Clear Malt Base (STAR-K)	Approved
	Cranberry (STAR-K)	Approved
	Half & Half (STAR-K)	Approved
	Lemon (STAR-K)	Approved
	Mango (STAR-K)	Approved
	Original (Lemon) (STAR-K)	Approved
	Peach (STAR-K)	Approved
	Sun Tea Style (STAR-K)	Approved
	Sweet Tea (STAR-K)	Approved
<b>Tyrconnell</b>	Tyrconnell	Not Approved
<b>U4Rik</b>	U4Rik	Not Approved

<b>Uinta</b>	Uinta (when bearing OU) Only when bearing Kosher symbol	Approved
<b>Utica Club</b>	Utica Club (when bearing K-COR) Only when bearing Kosher symbol	Approved
<b>Van Wrinkle</b>	Van Wrinkle	Not Approved
<b>Very Old Barton</b>	Very Old Barton	Not Approved
<b>Victoria</b>	Victoria (when bearing OK)	Approved
<b>Vinprom</b>	Vinprom (when bearing Star-K)	Approved
<b>Virginia Gentleman</b>	Virginia Gentleman	Not Approved
<b>Vizcaya</b>	Vizcaya	Approved
<b>Vox Vodka</b>	Vox Vodka	Approved
<b>W.L. Weller</b>	W.L. Weller	Not Approved
<b>Whistlepig</b>	The Boss Hog Single Barrel	Approved
<b>Widow Jane</b>	Straight Bourbon (Only Straight)	Approved
<b>Wild Turkey</b>	81	Approved
	101	Approved
	Wild Turkey Bourbon	Approved
<b>Wild Turkey Honey</b>	Wild Turkey Honey	Not Approved
<b>Willett</b>	Willett	Approved
<b>Winter Palace</b>	Russian	Approved
<b>Winterfest</b>	Winterfest (when bearing OU)	Approved
<b>Wishniak</b>	Wishniak (when bearing CRC Hisachdus)	Approved
<b>Woodford Reserve</b>	Woodford Reserve	Approved
<b>Xicote</b>	Blanco	Approved
	Reposado	Approved
<b>Yahara Bay</b>	Extra Dry Gin	Approved
<b>Yamazaki</b>	12yr	Approved
<b>Yevreyskaya</b>	Yevreyskaya	Approved
<b>Yukon Jack</b>	Yukon Jack	Not Approved
<b>Zachlawi</b>	Zachlawi (when bearing OU) Only when bearing Kosher symbol	Approved
	Zachlawi (when bearing kosher certification)	Approved
<b>Zarco</b>	Gold	Approved
	Silver	Approved
<b>Zwack</b>	Kosher Silvovitz (when bearing OU)	Approved
	Kosher Slivovitz Reserve (when bearing OU)	Approved

# STAR-K LIQUOR LIST

updated 9/15/2016

<b>Bar Stock Items</b> (Jukes, Mixers, Bitters, Vermouth etc.)	<b>Requires Certification</b>	<b>Gin</b> UNFLAVORED	<b>Acceptable WITHOUT Certification EXCLUDING 1.</b> When made from grapes, whey, lactose or other dairy ingredients 2. Sloe Gin	<b>Rye</b>	<b>Acceptable WITHOUT Certification EXCLUDING</b> Fleischmann's, Mr. Boston Rock & Sazerac or when labeled with the words "Sherry, Post, Madeira, Oloroso, Sauterne, Shiraz, Dual Cask Finish, or Double-Matured
<b>Beer</b>	<b>Acceptable WITHOUT Certification EXCLUDING 1.</b> Filtered Beer (requires certification) 2. Which brewed in a pub or home brewery 3. Milk Stout	<b>Gin</b> FLAVORED	<b>Requires Certification</b>	<b>Sake</b> UNFLAVORED	<b>Acceptable WITHOUT Certification</b>
<b>Bourbon, Rye, Tennessee and all American Whiskeys</b> UNFLAVORED	<b>Acceptable WITHOUT Certification</b> EXCLUDING Some varieties that are not recommended due to Charms Sp/Star Allv Hypoallergen issue or aging in Wine Casks, mentioned on label See List on Page 2	<b>Hard Cider, Root Beer, Hard Tea, and Malt Beverages</b>	<b>Requires Certification</b>	<b>Sake</b> FLAVORED	<b>Requires Certification</b>
<b>Bourbon, Rye, Tennessee and all American Whiskeys</b> FLAVORED	<b>Requires Certification</b>	<b>Irish Whiskey</b> See Scotch Notes	<b>Acceptable WITHOUT Certification</b> EXCLUDING when labeled with the words "Sherry, Port, Madeira, Oloroso, Sauterne, Shiraz, Dual cask finish, or Double-Matured	<b>Scotch</b>	<b>Acceptable WITHOUT Certification</b> EXCLUDING When labeled with the words "Sherry, Post, Madeira, Oloroso, Sauterne, Shiraz, Dual Cask Finish, or Double-Matured
<b>Brandy</b> (Grape or Fruit) ALL VARIETIES	<b>Requires Certification</b>	<b>Liqueurs, Cordials</b> <b>Cocktail Mixes, Vermouth</b>	<b>ALL Require Certification</b> e.g. Triple Sec, Peppermint Schnapps, Hard Cider, Hard Lemonade, Smirnoff Ice, Honey Flavored etc.	<b>Tequila</b> BLANCO SILVER WHITE	<b>Acceptable WITHOUT Certification</b> EXCLUDING Flavored Tequila or when a worm is present
<b>Canadian Whisky</b> (May contain OTS wine)	<b>Requires Approval</b> See Page 2 for approved brands	<b>Mead</b>	<b>Requires Certification</b>	<b>Tequila</b> ANEJO REPOSADO GOLD	<b>Acceptable WITHOUT Certification</b> EXCLUDING Flavored Tequila, when a worm is present or when labeled with the words "Burdleos, Sherry, Post, Madeira, Oloroso, Sauterne, Shiraz, Dual Cask Finish, or Double-Matured
<b>Cognac, Grappa, &amp; Ouzo</b> All Cognacs made from wine and grappa	<b>Requires Certification</b>	<b>Rum</b> UNFLAVORED including dark	<b>Acceptable WITHOUT Certification</b>	<b>Vodka</b> UNFLAVORED	<b>Acceptable WITHOUT Certification</b> EXCLUDING CIROC made from grapes and those listing Whey, or Wine alcohol
		<b>Rum</b> SPICED OR FLAVORED	<b>Requires Certification</b>	<b>Vodka</b> FLAVORED	<b>Requires Certification</b>

Thank you to Wine on the 9 of Lakewood, NJ (732.942.6500) & RT Mordèche a Bend on for their contribution of invaluable information.

**Questions?** Call us at 410.484.4110 or visit our website [www.star-k.org](http://www.star-k.org)

# APPROVED

Note: This is a partial list of commonly found brands

## AMERICAN WHISKEY

- Beat 3
- Reserve Whiskey
- White Whiskey

## CANADIAN WHISKEY

- Canadian Club
- Classic
- Classic 12
- Reserve
- Crown Royal
- Black
- Deluxe (Original)
- XR
- Forty Creek
- Confederation Oak Reserve
- Double Barrel Reserve
- Heart of Gold Reserve
- John's Private Cask No. 1
- Gibson's
- Seagrams VO Canadian Blend
- Wiser's

## FLAVORED BEER

ONLY WHEN BEARING KOSHER SYMBOL

- Blue Moon
- Lakefront \*
- Leinenkugel
- Matt Brewing
- Mckenzie River
- Millers
- New Belgium
- Pete's Brewing
- Redbridge
- Redd's
- Samuel Adams \*
- Shiner
- Stegmaier
- Uma
- Utica Club

## IRISH WHISKEY

- Jameson
- Black Barrel

## LIQUEURS AND CORDIALS

ONLY WHEN BEARING KOSHER SYMBOL

- Amaretto Di Saronno
- Arak
- Alouf- Arak Extra Fine
- Ashkelon
- Bartenura
- Binyamina
- Catocin Creek \*
- Pearousia Brandy
- Peach Brandy
- Clear Creek Distillery
- Cointreau- no symbol req.
- Crave
- DeKuyper
- Drambuie
- Regular
- 15 Speyside Malt Whisky
- Liqueur
- Royal Legacy of 1745
- Frangelico
- Herman Jansen
- Imperial/Markovic Estate \*
- Plum Brandy
- Raspberry Brandy
- Williams Pear Brandy
- Koval
- Leroux
- Luxardo
- Pallini \*
- Limonchello
- Peacock
- Peter Heering
- Cherry
- R. Jelinek \*
- Silvovitz
- Sabra
- Chocolate Orange
- Coffee
- Senior & Co Curacao Liqueurs\*
- Blue Curacao of Curacao
- Chocolate Curacao of Curacao
- Clear Curacao of Curacao
- Coffee Curacao of Curacao
- Green Curacao of Curacao
- Orange Curacao of Curacao

## TEQUILA

- Including Añejo, Gold, & Reposado
- 1800
- Campo Azul
- Casa Vieja
- El Jimador
- Gran Centenario
- Herradura
- Homitos
- José Cuervo
- Los Arango
- Man in Black
- Millagro
- Patrón
- Platinum
- Silver
- Reposado
- Añejo
- XO Cafe
- XO Cafe Dark Cocoa
- Citronje
- Rio de Plata
- Sauza
- Tradición Azul
- Tres Generaciones

## RUM

Unflavored:

- Bacardi
- Cruzan
- Myer's
- Vizcaya

## Flavo red:

ONLY WHEN BEARING KOSHERS SYMBOL

- Don Q
- Iceberg
- Jumbie

## SAKE

- Awayuki
- Chogin
- Dan
- Furuba Shunshibori
- Ginsui
- Gokuhuzudaigoinjo
- Gold
- Ice Berg
- Jun Sun
- Junmaiss
- Junsen
- Kikkoman
- Kikusui
- Mizkan
- Murokanamagenshu
- Nihon No Tsubasa
- Ozeki
- Premium Sparkling
- Rising Star
- Rocksake Kasuminigori
- Shiboritate Hatsuyuki
- Gofuyakumangoku
- Yamadani'shiki
- Sho Chiku Bai
- Takara

# NOT APPROVED

Note: This is a partial list of comm only found brands

## PLEASE NOTE:

Common brands of SCOTCH, IRISH WHISKEY, BOURBON and RYE that have SOME varieties that are not recommended due to Chomezit Sulfur. Alky. for Peach issue or aging in Wine Casks. Refer to the list of approved drinks for varieties that are acceptable.

## BOURBON, RYE, & WHISKEY

- 1792 Ridgmont
- Abraham Bowman
- Ancient Age
- Barton- all varieties
- Blanton's
- Buffalo Trace
- Bowman Brothers
- Colonel Lee
- Dad's Hat
- Port Finish, Vermont Finish
- Eagle Rare
- Elmer T. Lee
- Reischmann's Preferred Blend
- George T. Stagg
- Hancock's President Reserve
- Imperial Blend
- Jim Beam Distiller's Masterpiece
- Kentucky Gentleman
- Kentucky Tavern
- McKee's Benchmark
- Old Charter
- Old Taylor
- Old Thompson
- Old Weller
- Red Stag
- Rock Hill Farms
- Rough Rider
- Ten High
- Thomas H. Handy
- Tam Moore
- Trader Joe's Kentucky Bourbon
- Van Winkle- all varieties
- Virginia Gentleman
- W. L. Weller

## CANADIAN WHISKY

- Canadian Club
- Sherry Cask, Dock 57
- Canadian Mist

## IRISH WHISKEY

- Jameson
- Tyconnell
- Redbreast
- Bushmills
- Black Bush, 16, 21
- Tullamore Dew

## TEQUILA

- Jose Cuervo Special Edition 2.50
- Patron Gran Patron Burdeos

Questions? Call us at 410.484.4110 or visit our website [www.star-k.org](http://www.star-k.org)

## Appendix H - Vegetable Checking Guide

TAMMUZ 5775 – NISSAN 5775



Ottawa Vaad Hakashrut  
Phone: (613)255-5829  
[www.ovhkosher.ca](http://www.ovhkosher.ca)

### Credit:

A special thank you to Rabbi Zvi Heber and the Kashruth Council of Canada (COR), and Rabbi Y. Eisen and the VAAD Hakashrus of the Five Towns for providing us with their policy which has served as the basis of this guide

Instructions for washing and checking fruits and vegetables for use at all certified caterers and food establishments:

Fresh Vegetables	Type of Insect	Location of Insect	Method of Inspection
Artichoke	Aphids and thrips	On the surface and lodged deep between the leaves	<p>Leaves and Heart of the Artichoke: May not be used even with hashgacha</p> <p>Solid Artichoke Bottom:                      Rinse prior to use                      Make certain that no leaves are attached                      No further checking is necessary</p>
Arugula	Thrips or leaf miner worms (indicated by trails)	In the leaf curls and inside the leaf	See Appendix A for details
Asparagus	Thrips	Under triangle parts, along the stem, and in the tips at the top of the asparagus	<p>Green Asparagus:                      Shave down the tips located on the head                      Remove the triangle parts along the side of the asparagus – ensure that the asparagus is smooth                      Wash thoroughly                      No further checking is necessary</p> <p>Canned: May not be used                      Frozen: May not be used unless bearing an acceptable hashgacha and clearly stipulating that “no further checking is required”</p> <p>White Asparagus: Wash thoroughly before use; no further checking is necessary</p>

<p>Broccoli</p>	<p>Aphids, thrips, spider mites, or broccoli worm; some of these insects may appear brownish after</p>	<p>Lodged in the floret head or at the base of the under-part area connecting the floret to the stem</p>	<p>Florets</p> <p>Fresh: Fresh broccoli may not be used</p> <p>Frozen: Only Eden and Bodek frozen broccoli brands are currently acceptable</p> <p>Stems only: Wash thoroughly; no further checking is necessary</p>
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Instructions for washing and checking fruits and vegetables for use at all certified caterers and food establishments:

Fresh Vegetables	Type of Insect	Location of Insect	Method of Inspection
Artichoke	Aphids and thrips	On the surface and lodged deep between the leaves	<p>Leaves and Heart of the Artichoke: May not be used even with hashgacha</p> <p>Solid Artichoke Bottom: Rinse prior to use Make certain that no leaves are attached No further checking is necessary</p>
Arugula	Thrips or leaf miner worms (indicated by trails)	In the leaf curls and inside the leaf	See Appendix A for details
Asparagus	Thrips	Under triangle parts, along the stem, and in the tips at the top of the asparagus	<p>Green Asparagus: Shave down the tips located on the head Remove the triangle parts along the side of the asparagus – ensure that the asparagus is smooth Wash thoroughly No further checking is necessary</p> <p>Canned: May not be used Frozen: May not be used unless bearing an acceptable hashgacha and clearly stipulating that “no further checking is required”</p> <p>White Asparagus: Wash thoroughly before use; no further checking is necessary</p>
Brussels Sprouts			<p>May not be used</p> <p>Frozen: May not be used unless bearing an acceptable hashgacha and clearly stipulating that “no further checking is required”</p>

Cabbage	Thrips and cabbageworms	Most often in the outermost three layers (6 leaves i.e. 2 leaves on each layer) of the cabbage head	<p>U.S. CABBAGE ONLY</p> <p>Green Cabbage:  Detach outer loose leaves (“wrapper leaves”) and discard  Core the cabbage and if desired split the head in half or quarters  Check the first three leaves of each of the halves or quarters on a light box  Check both sides of each leaf  If no insects are found:  No further checking is necessary  Remaining leaves must be washed before use  NOTE: For use in coleslaw, wash after shredding  If one or two insects are found:  Additional 3 layers must be checked and entire process repeated  If three or more insects are found:  All remaining leaves must be carefully checked under a light box before use, even after washing is done</p> <p>Please be advised:  It is not sufficient to do sample checks of a few cabbages in a case. Rather, all the heads of cabbage in a case or sack must be checked.  In the warmer months i.e. May through October, checking must be carried out with extra vigilance, as infestation is more common.  When infested heads are found, the remaining heads in its case must be checked with extra vigilance.</p> <p>Purple Cabbage:  Detach wrapper leaves and discard  Core and split the cabbage in half  Wash leaves of the cabbage thoroughly in soap and water  If being shredded, cabbage must be washed after shredding  No further checking is necessary</p>
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Cauliflower	Thrips, cabbageworms or mites	Surface of cauliflower or between the tightly small packed florets	<p>Florets</p> <p>Fresh: Fresh Cauliflower may not be used</p> <p>Frozen: Only Eden and Bodek frozen Cauliflower brands are currently acceptable</p> <p>Stems only: Wash thoroughly; no further checking is necessary</p>
Celery	Thrips, flies or leaf miner worms (indicated by trails)	On inside and outside of stalk, or buried in flesh of the celery	<p>Cleaning Procedure:</p> <p>Remove all side branches containing leaves</p> <p>Cut off small piece from the bottom of the celery</p> <p>Hold celery firmly under heavy stream of water</p> <p>Brush down both inside and outside of stalk with finger (firmly and rigorously) or a vegetable brush</p> <p>No further checking is necessary</p> <p>Check for damage on the stalk which may indicate the presence of a leaf minor</p> <p>If a worm trail is spotted</p> <p>Slit open the celery stalk</p> <p>Remove worm and the entire leaf miner trail</p> <p>Wash thoroughly</p>
Edible Flowers	Thrips	At the base of each flower and between the flowers	<p>May not be used except:</p> <p>Purple orchids: Check by thoroughly examining each individual orchid for the presence of thrips which must be removed</p>
Belgian Endives	Thrips	On the surface of the leaf	<p>Remove leaves and wash thoroughly</p> <p>No further checking necessary</p>
Frisee			May not be used

Iceberg Lettuce	Aphids, thrips or spider mites	In the fold and crevices, generally on the first four outer layers (can be deeper inside)	See Appendix B for details  See Appendix C for details regarding pre-washed lettuce
Kale			<p>Cleaning Procedure: Add cold water and sufficient amount of vegetable wash or other similar soapy solution to a clean sink that has already been plugged or other similar container. Place kale in water. Kale must be thoroughly agitated while assuring that entire vegetable has been immersed in the water. Remove kale from water. All crevices and folds of the leaves must be opened while rinsing them under a strong stream of water. This washing process should be done to both sides of the leaf. Three samples (larger quantities require more checking) should be checked over a light box to verify that the washing procedure has been effective.</p>
Mesculun/ Spring Mixes/ Mixed Greens			May not be used
Mushrooms	Flies, White and Red Worms	Embedded in under part or in inner sections of the mushroom	<p>Shitake and Button: Wash thoroughly; no further checking is necessary</p> <p>Oyster: May not be used Portobello: May be used after the following procedure: Remove stem Remove entire brown fanlike under-part (which can be easily done with a metal teaspoon) Wash thoroughly and use</p> <p>NOTE: For use of the portobello stem wash carefully and thoroughly. No further checking is necessary</p>

Onions (i.e., Red, Yellow, and Spanish)	Thrips and spider mites	Found on the outside layers of the onions	<p>Cleaning Procedure:          Peel outer layers and discard          Rub in hands while washing under water          Examine outer layer for presence of insects  <b>CAUTION:</b> Onions may from time to time be infested with thrips. This is especially true in Spanish onions. As such, they should be examined periodically for obvious signs of infestation.</p>
Open Leaf Lettuce (e.g. green/red leaf, boston, chicory, curly endive, bok choy, romaine, Napa {Chinese cabbage} etc.)	Aphids, thrips, mites or leaf miners (during warmer months on outer leaves)	On the surface of the leaf, inside the leaf (leaf miners) or in the inner leaves	<p>See Appendix A for details</p> <p>See Appendix C for details regarding pre-washed lettuce</p> <p>Bok Choy: In addition to the guidelines set out in Appendix A, the bottom must be cut off</p>
Radicchio			<p>Cleaning Procedure:          Add cold water and sufficient amount of vegetable wash or other similar soapy solution to a clean sink that has already been plugged or other similar container. Separate the leaves and place in water. It must be thoroughly agitated while assuring that entire vegetable has been immersed in the water.          Remove vegetables from water. All crevices and folds of the leaves must be opened while rinsing them under a strong stream of water. This washing process should be done to both sides of the leaf.</p>

<p>Scallion (Green Onion)/Leek</p>	<p>Light green or light brown thrips or leaf miner worms (indicated by trails)</p>	<p>The upper area of the bottom portion of the scallion, where shoots branch off and on the outside part of the green shoots where leaf miner trails can also be found</p>	<p>Cleaning Procedure: Slit open all scallions or leek from top to bottom Separate each individual layer Loosen with your fingers the layers of the bottom portion of the scallion or leek Rinse the entire layer of the scallion or leek under a heavy stream of water The green shoot of the scallions should be examined for the presence of leaf miners: If a trail is found cut off that piece of the shoot If no trails are found the scallion or leek may be used</p>
<p>Spinach</p>	<p>Thrips, mites or leaf miner worms (indicated by trails)</p>	<p>In the leaf curls on the surface or inside of the leaf</p>	<p>Curly Leaf Spinach: May not be used  Flat leaf or Baby Spinach: See Appendix A for details  Frozen: May not be used unless bearing an acceptable hashgacha and clearly stipulating that “no further checking is required”</p>
<p>Watercress</p>			<p>May not be used</p>

Herbs	Type of Insect	Location of Insect	Method of Inspection
All Fresh Herbs for use in soup			<p>Wash herbs thoroughly with vegetable wash or a similar soapy solution and rinse thoroughly</p> <p>Place in a gourmet or cooking bag and tie tightly</p> <p>No further checking is necessary</p>
Dehydrated Herbs			<p>All dehydrated herbs may be used without checking</p> <p>NOTE: A reliable hashgacha is necessary</p>
Basil	Thrips or leaf miner worms (indicated by trails)	In the leaf curls and inside the leaf	See Appendix A for details

<p>Fresh Herbs: Cilantro, coriander, Dill, flat parsley, mint, oregano</p> <p>Specialty Herbs: Thyme, rosemary, sage, tarragon</p>	<p>Aphids, thrips, or spider mites</p>	<p>On surface of the leaves</p>	<p>Cleaning Procedure: Add cold water and sufficient amount of vegetable wash or other similar soapy solution to a clean sink that has already been plugged or to a glass container. Add several drops of vegetable wash or a similar soapy solution Place herbs in water. Herbs must be thoroughly agitated in the water. Care must be taken to ensure that the container is not over-stuffed with herbs so that the water can clean the herbs properly. Remove herbs from water (save the water) and place them in a separate container. Allow foam of soapy solution to clear from the water and pour through a fine screen or white cloth. A coffee filter may be used as an alternative In a well-lit area, put the screen or cloth on a light box and carefully examine screen or cloth for the presence of thrips If no insects are found proceed to step 6. If even one insect is found then herbs may not be used Herbs should be held in a downward position under a heavy stream of water. Herbs should be spread out or pulled apart to allow the water to pass through all of the herbs.</p> <p>Important Note: In order to be sure that the insects that may be found in the herbs are washed away, a special focus must be maintained to carefully pull apart all the tightly clustered herbs. Spread out the herbs in hand, and allow water to thoroughly wash away all foreign matter that can be caught in the top of the herbs.</p>
<p>Curley Parsley</p>	<p>Aphids, thrips, or spider mites</p>	<p>On surface of the leaves</p>	<p>May not be used</p>
<p>Fresh Berries</p>	<p>Type of Insect</p>	<p>Location of Insect</p>	<p>Method of Inspection</p>

Blackberry	Thrips or mites	On surface of berry, nestled in crevices	May not be used
Blueberry	Generally insect- free		<p>Cultivated: Place in a strainer or colander and wash thoroughly under running water. No further checking is necessary. NOTE: If the blueberry is bruised or blemished then it must be checked for infestation</p> <p>Wild blueberries: May not be used without checking</p>
Strawberry	Aphids, thrips, or mites	Under green leaf or on surface of berry	<p>Common (short-stem) strawberries: Carefully remove green leaf without making a hole in the top (If a hole was made, strawberry must be cut in half allowing both the inside and the outside of the strawberry to be washed) Place in a clean plugged up sink with cold water while adding a sufficient amount of vegetable wash or similar soapy solution Allow to soak for 3-5 minutes While soaking, agitate in water; the surface of each strawberry should be rubbed with your fingers Open the coldwater tap and allow the water to create a strong flow into the sink for a jacuzzi effect Carefully wash off the entire surface of each strawberry, one by one, under a heavy stream of water using your fingers to thoroughly massage the surface of the strawberry Dry strawberries, wiping their surface For an additional measure of precaution, it is advisable that this process be repeated a second time.</p>
Raspberry	Thrips or Mites	Nestled on the surface of the berry as well as inside the open cavity	May not be used



Rice	Type of insect	location of insect	method of inspection
Basmati	Thrips	On top of the rice grain	Place three large cups of rice from the bag in a bowl of water Agitate, and then allow to stand for 2-3 minutes Carefully examine the water for insects, which will normally float to the top If insects are found, the entire bag is likely to be infested and must be checked
Wild rice	Worms	On top of the rice grain	Place three large cups of rice from the bag in a bowl of water Agitate, and then allow to stand for 2-3 minutes Carefully examine the water for worms, which will float to the top If worms are discovered, the entire bag should be checked
Grains and Beans	When using grains, an easy way to ascertain if they are infested is to place the product on a white paper plate and look for obvious signs of infestation Beans should be observed for similar signs of infestation		
Flour, pasta and rice	These items should preferably be observed for obvious signs of infestation; worms may develop when stored in warm areas. The presence of infestation is much more prevalent during the warm summer months. Recently, we have found occasional infestation of the black flour beetle in flour. As such, we advise that the surface of flour be checked using sifter. Insects will be clearly visible and moving across the surface. Additionally, infestation may occur to yoshon flour stored through the winter. Store these items in a cool, dry place or, when possible, refrigerated. When properly stored, it is unusual to find worms in these products especially those made in Canada and the USA. If worms are found, the entire box or bag must be carefully sifted or checked on a white paper plate before use.		

Fruit	Type of Insect	Location of Insect	Method of Inspection
Date	Worms	Inside of date	Dried: Take 3-5 dates from container, slice lengthwise and examine, opening up the date completely, examining for worms. No checking necessary when using pitted dates.
Fig	Wasps or worms	Inside of fig	Fresh: Cut stem off the fig Slice 3-5 figs from each package and turn inside out Look for webbing when examining seeded section Examine for any signs of damage Dried: May not be used
Nuts, walnuts, cashews	Worms		Cashews: Should be avoided when the shell appears perforated with small holes. This may be a sign of infestation. Other nuts: Look for obvious signs of infestation (i.e., shells perforated or small holes)
Dried Fruit: Examples include Apricots, Carob-Buxer			Remove a few samples from each box or package and submerge in a basin of water. Inspect the water for infestation. If the water is clean then you may use the box or package. If the box stays open for a period of time, you will repeat steps 1 & 2 Dried apricot – Imported dried apricots must be individually inspected
Seaweed/ nori sheets	Sea insects- mini scorpions and mini seahorses as well as other small mites.	On the surface of the leaf. Resembles small white seahorses or white worms.	Seaweed/Nori Sheets must carry a reliable hashgacha. Spot check from time to time.

Produce Not To Be Used At All
Artichoke leaves and hearts
Blackberries
Brussels sprouts
Canned asparagus
Curly leaf spinach
Edible flowers
Fresh broccoli, Fresh cauliflower
Friesse
Mesculun Mix, Spring Mix, Mixed Baby Greens
Oyster Mushrooms
Curley Parsley
Raspberries
Watercress

**Appendix I – Leaf Vegetables**The following leafy vegetables are subject to the procedure described below:

Arugula
Basil
bok choy
Boston
Chicory
Curly endive
Green and red leaf
Napa {Chinese cabbage}
Open Leaf Lettuce
Romaine*
Spinach: Flat leaf and Baby

Look for thrips and aphids, leaf miners are often found in the aforementioned vegetables. Leaf miners will leave visible trails that can be spotted on the leaf. Add cold water to container or plugged sink. Add dish soap or vegetable wash (enough so that some bubbles are visible), add vegetables. ensure they are removed from stem.

Agitate vegetables for about 2 minutes, then remove from water and rinse.

Take three large handfuls of product and place on a light box. Check both sides of the leaf, open crevices, and focus on insect trails.

If no insects are found, the rest may be processed without further checking

If one or two insects are found in the initial handfuls, three more handfuls must be checked and the process repeated.

If three or more insects are found in the initial handfuls, ALL the leaves must be checked before further processing can take place.

\*When checking romaine lettuce, each leaf must be checked, both sides, over light box. Iceberg lettuce and Ontario cabbage

The following process serves to ensure that the aforementioned vegetables are cleaned properly from infestation of aphids and thrips. Care must be taken to follow this process meticulously and with patience. Failure to do so may result in failure to remove insects.

Cut in half or quarter. Remove the wrapper leaves (first 1-2 layers), and discard.

Add cold water to container or plugged sink. Add dish soap or vegetable wash (enough so that some bubbles are visible). Remove three (3) layers of the vegetable and add to water solution.

Agitate vegetables in water for about 2 minutes, then remove from water and rinse each vegetable thoroughly, both sides, and open crevices.

If no insects have been found, the rest of the vegetable may be used.

NOTE: If Ontario Cabbage is being used for coleslaw the above procedure may be carried out after shredding is done

Pre-washed lettuce and salad mixes

Without acceptable Hashgacha or without any Hashgacha will be treated as if they were not pre-washed.

Acceptable Hashgacha:

Iceberg lettuce should be spot checked from time to time looked over for signs of infestation

If the hashgacha on iceberg lettuce clearly states “no further checking necessary” example: Bodek, it is allowed without checking

Open Leaf Lettuce/Romaine lettuce/Baby Spinach and various salad mixes that incorporate these vegetables should be treated as if they were not pre-washed: See Appendix A for details

## **Appendix J – Mashgiach (and Owners) “Must Know”**

This Appendix delineates points that the Mashgiach (and the owner) must be aware of:

If ever a doubt arises please call Rabbi Teitlebaum at 613-255-5829. I try to be available and will return calls and queries as soon as we can. In case of emergency please contact members of the Rabbinic Committee as follows;

- Rabbi Bulka
- Rabbi Finkelstein

The following guidelines apply to washing and checking systems:

Checking of problematic fruits and vegetables must be performed by the mashgiach only. Fruits and vegetables that require washing and checking (see Appendix A) may be washed by kitchen staff under the guidance of the Mashgiach. Checking must be performed by the mashgiach only.

Problematic fruits and vegetables that require washing only (strawberries, scallions etc.) must be washed by the mashgiach only. For items that can be checked (cabbage, iceberg lettuce) the Mashgiach may choose to check samples of the wash instead of washing himself.

It cannot be stressed enough that in order for a Mashgiach’s system of Bedika to work, the kitchen staff must be familiar with and completely aware of the importance of vegetable inspection. Therefore, a foolproof system must be developed between the Mashgiach and the kitchen staff to distinguish between inspected vegetables and non-inspected vegetables. One approach is to designate marked bowls or other containers in which only checked vegetables would be placed by the Mashgiach. Logs can be kept to keep track of unwashed product. Afterwards, the kitchen staff can draw from those bowls as needed.

The Mashgiach must be organized. In order to be effective, he should start his vegetable inspection early enough to allow time for careful and thorough checking. The Mashgiach can also demonstrate to a responsible member of the kitchen staff how to break up and wash each vegetable prior to Bedika. It is also important for the Mashgiach to show this worker what the actual insects look like. After the designated individual has completed the thorough washing, the Mashgiach must visually inspect the vegetables. This system can save the Mashgiach many valuable hours.

When vegetables are being prepared for a large affair, it is extremely advisable to check as many vegetables as possible the day before the affair. This will relieve a great deal of pressure and allow the Mashgiach to perform a more methodical and thorough checking.

In the event that the Mashgiach notices the kitchen running short of vegetables, or if there is a large party, he should be prepared to check vegetables immediately. Vegetable checking should be avoided during peak hours when the Mashgiach’s services are often needed elsewhere.

Signs should be placed in English and any other language spoken by the staff, informing them that unchecked vegetables are not to be used under any circumstance.

Every food establishment that sells or serves any of the aforementioned produce that require checking for insects is now required to purchase a light-box.

## **Appendix K – Approved Meats**

### Approved Meat / Poultry List

Shefa, Toronto

Mehadrin, Montreal

Glatts, Montreal

Continental, Montreal

Lazar Yitzchak, Toronto

Marvid, Montreal

## Appendix L

### DAYS OF NO MASHGIACH SERVICE OR LIMITED MASHGIACH SERVICE

Following is a list of days that a commissary must be closed, or early closing;

Shabbat (may be opened one hour after Shabbat)  
Erev Rosh Hashanah (must close 2 hours before candlelighting )  
Rosh Hashanah (both days)  
Erev Yom Kippur (what have we done in the past?)  
Yom Kippur  
Erev Sukkot (must close 2 hours before candlelighting)  
Sukkot (days 1&2)  
Hol Hamoed (9am - 3pm) must discuss with David first!  
Hoshanah Rabbah (must close X hours before sunset)  
Shemini Atzeret  
Simchat Torah  
Fast of Esther (must close X hours before sunset)  
Erev Pesach (must close X hours before sunset, or OVH can arrange for a Mashgiach replacement)  
Erev Shavuot (must close X hours before sunset)  
Shavuot (both days)  
Fast of Tammuz 17 (must close X hours before sunset)  
Fast of Av 9 (must close X hours before sunset)

Following is a list of days that Events may not take place or have certain restrictions;

Erev Rosh Hashanah  
Rosh Hashanah (both days)  
Fast of Gedaliah  
Erev Sukkot  
Sukkot (days 1&2)  
Fast of Tevet 10  
Fast of Esther (until nightfall)  
Iyar 1 through Iyar 17 - no music at events, no weddings or other festive events  
Fast of Tammuz 17  
Fast of Tammuz 17 through Av 7 - no music at events, no weddings or other festive events  
Av 1 through Av 7 - no meat may be served at event (in addition to restrictions listed above)  
Av 8  
Fast of Av 9  
Av 10 (until 1pm)