



Managing Your Mitzvos Class #10

Maintaining a Kosher Home – Part II



Relevant Terms to Know:

1. “Kli Rishon” – first vessel
2. “Kli Sheini” – second vessel
3. “Iruy Kli Rishon” – Liquid being poured from a first vessel
4. “Yad Soledes Bo” – degree of heat from which the hand recoils

3. Washing Dishes:

1. One should ideally have two separate sinks, one meat and one dairy, to wash their dishes to avoid all problems. One who must use one sink for both meat and dairy should follow one of the following options:
 - A. Dishes and cutlery should never be placed in the sink itself; instead they should be washed while they are held in the hand.
 - B. Both types of dishes may be washed in the sink if they do not come in contact with the sink or the water collected in the sink. This can be accomplished in one of two ways:
 - The dishes should be washed only in basins inserted into the sink, one basin for meat dishes, one for dairy, and one for pareve. The tap water should pour directly into the basin, not into the sink. The basins should be placed on a rack or board. The sinks should be thoroughly washed between meat and dairy use. In addition, the drain should be kept free of any blockage.
 - A more lenient method: One may wash dishes on racks [one for meat, one for dairy and one for pareve] placed on the sink bottom to keep the dishes suspended above the water level. One should prevent sink water from rising and touching the dishes. If by mistake, a utensil did touch the walls or the water level rises, the utensil need not be koshered.
2. **The above laws can be applied when washing pareve utensils in either a meat or dairy sink.**
3. Adjacent sinks [even if constructed of one sheet of metal] are permitted. However, one must prevent water containing food particles from splashing from one sink to the other. Placing a thin meal sheet over the sink not being used is advisable.
4. Sinks that share a common drain line with one drain trap should always be kept clear to prevent water from rising from one sink to the other. In the event that the water does rise from one sink into the other, the dishes and sink should be rinsed in cold or warm, but not hot, water.
5. If a utensil falls into the sink while the hot water is running, it is permitted.
6. If the utensil is directly under the water, consult your Rabbi.
7. One must keep separate sponges, steel wool and gloves for washing meat, dairy, and pareve dishes.
8. One should avoid letting meat or dairy food remnants touch the hot water spout.
9. One should ideally have separate dish racks; however, when there is a shortage of space, one can use the same dish rack for meat, dairy, and pareve.
10. If meat, dairy, or pareve utensils were washed together, consult your Rabbi.
11. If the water was cold or warm, but not hot, they do not require koshering. Merely rinse the affected utensils with cold or warm, but not hot water.
12. If the utensils were washed together with detergents, they generally do not require koshering.
13. If cutlery of one type is found among cutlery of the other type, none of the cutlery in question requires koshering.
14. A milk spoon found in a meat dishwasher [or vice versa] should preferably be kashered. The dishwasher remains kosher.

15. **One must initially be careful to avoid having a non-Jew wash the dishes as they may not be careful in the above laws. One may only allow the non-Jew to wash the dishes if they are thoroughly trained in the above laws and you have good reason to believe that they will follow your instructions. It is most preferable to be in the house to supervise them when they are washing the dishes.**
16. Initially one should not use one dishwasher for both meat and dairy dishes. There are, however, lenient opinions. One who finds it necessary to use one dishwasher for both meat and dairy, must consult a Rabbi.

4. Ovens:

1. One should make every effort to acquire two separate ovens for meat and dairy use if possible. One who must use the same over for meat and dairy must be mindful of the following:
2. It is prohibited to roast meat and dairy concurrently in an oven [in open pots] even if they both do not touch one another and there is no chance of meat gravy reaching the dairy food. In the event that meat was baked simultaneously in an oven with dairy food, they may both be eaten. Bread that was baked simultaneously with meat may not be eaten with dairy unless no other bread is available.
3. It is permitted to burn the traditional Challah at the same time that you bake your regular Challah.
4. One who wishes to use his oven for both meat and dairy food baked consecutively should determine which type of food is most frequently cooked in the oven to set the standard use. Once the standard use has been determined, whether meat or dairy, he may freely use the oven for both dry foods and liquids of that type, regardless of whether the pot is open or covered.
5. When one wishes to use the oven for the infrequent type, the oven should be used for dry foods or for foods in a covered pot only. In addition, the oven should be clean from any residue of the other type.
6. One who must use the oven for liquid foods of the infrequent type cooked in an open pot must kasher the oven beforehand. The oven and oven racks must be thoroughly cleaned with a caustic cleaner, and then heat the oven to the highest setting for a period of one hour. If one has a self-cleaning oven, one can run it through a self-cleaning cycle. **After the infrequent usage, the stove must be re-kashered for its frequent use.**
7. One may use a microwave oven for both meat and dairy foods. The oven must be clean from any residue of previous use. All foods must be covered. Meat and dairy dishes should not be placed on the same surface.
8. A microwave oven may be kashered by thoroughly cleaning all inside surfaces and boiling a bowl of water in the oven until the oven fills with steam.
9. One should not use a toaster / toaster oven for both meat and dairy foods. Bread that was toasted in a dairy toaster / toaster oven may not be eaten with a meat meal.
10. Make every effort to keep your toaster pareve. If you put dairy bread in a toaster, it will render the toaster dairy.
11. When cooking on a stove top, one must be careful that meat and dairy pots do not touch one another. If the pots do touch and the area of contact is damp, consult your Rabbi.
12. Meat and dairy should not be cooked in open pots in close proximity lest they splatter onto one another. There are specially designed utensils which can be put on the stove top to ensure that the pots do not touch each other.
13. It is advisable to use separate spice shaker for both meat and dairy. If you are using only one spice shaker, be careful to keep a distance when shaking the spice into a boiling pot.
14. The same stove grates may be used for both meat and dairy if they are free from any food residue.
15. Electric coils need not be koshered when being used for both meat and dairy.
16. The area on the stove between the burners should be considered as treif. Foods and utensils should not be put on this area. It is recommended to use separate trivets or spoon rests.
17. The above laws also apply to a glass top stove.
18. Spatulas, ladles, or pans should not be hung above the cooking surface of a stove. Be conscious of the proximity of a stove hood and the pots being cooked.
19. When pouring hot water from an urn, kettle, or an instant hot water faucet into a dairy or meat dish or cup, one should make sure that steam from the dish or cup does not rise up to the item pouring into it.