

Food Preparation On Shabbos:

“Bishul” - Cooking - Part 4 - Reheating & Serving Fully Cooked Foods:

A - “Nesina LeChatchila” - The Prohibition of Placing Fully Cooked Food on a Flame:

1. One is rabbinically forbidden to do so by placing it directly over a flame, or any source of heat normally used for cooking, as it **resembles** cooking and might lead to actual cooking.
2. Therefore, cooked foods may not be warmed up on Shabbos on
 - a flame,
 - a stove top
 - inside an oven.
3. However, several unconventional methods of heating would be permitted because they do not resemble cooking.
 - A pot on top of another pot which is on the flame or a blech. (preferably when the lower pot contains food or liquid) [or a pot on top of a crock pot]
 - Near a flame
 - Fully cooked foods may be immersed in a Kli Rishon which is off the fire. (Baked items may only be heated in a dry Kli Rishon.)
 - Electric Hot Plate (if it has adjustable temperature settings, the knob must be covered)
4. When using unconventional methods, one may place uncooked food or cold liquids if it is not possible for these foods to reach *yad soledes bo*.

B - Hot Plates on a Timer:

1. On Shabbos, it is forbidden to put raw food on an electric hotplate that will later be activated by a timer.
2. On Shabbos, it is permitted to put cold dry food on an electric hotplate that will be activated by a timer on Shabbos.
3. On Shabbos, one can be lenient and place a pot of cooked, cold soup or tea or curry, etc. on an electric hotplate that will later be activated by a timer.
4. Before Shabbos, one can be lenient and place raw food on an electric hotplate that will be activated by a timer on Shabbat.

C - Laws of the “Blech” (Sheet of metal / tin or aluminum oven liner / pans):

1. Areas of the Blech:

- I. #1 - Directly above the flame
- II. #2 - Area near the flame which food could become heated to *yad soledes bo*.
- III. #3 - Perimeter of the blech, where food can not be heated to *yad soledes bo*.

2. Placing Cooked Food on the Blech on Shabbos:

- I. Food which was not on the Blech before Shabbos can not be put in area #1 or #2, since these areas are suitable for cooking, and resembles actual cooking.
- II. These foods may only be placed in area #3 (Less than 110 degrees F)

3. Rearranging Pots that are Already on the Blech on Shabbos:

- I. Food may not be moved from area #3 to areas #2 or #1.
- II. Fully cooked food may be moved from area #2 (160 degrees F) to area #1.
- III. Fully cooked food which was moved from areas #1 or #2 on Shabbos to area #3, may be returned to areas #1 or #2, if it is still warm.

D - Stirring & Scooping Food From a Pot:

1. Stirring Food / Pure Liquids:

- I. Hot *yad soledes bo* solid foods - not fully cooked - may not be stirred - even off the flame. (hastens the cooking process)
- II. Hot *yad soledes bo* solid foods - fully cooked - may not be stirred in area #1.
- III. Hot *yad soledes bo* solid foods - fully cooked - may be stirred in areas #2 or #3.
- IV. Hot *yad soledes bo* solid foods - fully cooked - may be stirred in a crock pot or on a hot plate.

2. Stirring Water:

- I. Hot water / pure liquids (e.g. milk or mostly liquid soup), which were boiled, and are still warm, may be stirred even on area #1.

3. Scooping Food From a Pot:

- I. Hot *yad soledes foods* - not fully cooked - may not be scooped - even off the fire.
- II. Hot *yad soledes foods* - fully cooked - may not be scooped in area #1.
- III. Hot *yad soledes foods* - fully cooked - may be scooped in area #2 or #3.
- IV. Hot *yad soledes foods* - fully cooked - may be scooped in area #1 if:
 - A. pot is too heavy to be lifted, or
 - B. pot can not be returned, once removed from the fire.
- V. You may stir / scoop fully cooked *yad soledes bo foods* directly out of most crock pots, and hot plates.

“Bishul” - Cooking - Part 5 - “Shehiya” - Maintaining Food on a Flame:

1. It is permitted to leave fully cooked food on an open flame or in the oven before Shabbos in order to keep it warm.
2. It is forbidden to leave not fully cooked food on an open flame before Shabbos in order that it cooks on Shabbos. (you may adjust the flame)
 - The custom is that this prohibition applies to electric and gas stoves as well.
3. In a situation where it is unlikely to adjust the flame - it is permitted.
 - A. In Talmudic times:
 - I. “Gerifa” - removing the coals, or
 - II. “Ketima” - covering the coals

B. Nowadays:

- I. The “Blech” is considered similar to “Katima.”
- II. Added stringency - covering knobs as well.
- III. Covering knobs alone is not permitted.

C. Other Methods:

- I. Hot plates, urns that are **non - adjustable** - no blech required.
- II. Adjustable hot plates need a blech (or double layer of aluminum foil) & knobs covered.
- III. Adjustable urns must be boiled above 160 degrees F before Shabbos.
- IV. Adjustable crock pots must have the knobs covered. (inserting aluminum foil in between the pot and heating element may break the pot)
- V. Inside an oven would require an oven insert and the knobs covered.

D. When a Blech Is / Is not required:**I. Dry Foods:**

1. Uncooked, not edible food before Shabbos - must have a blech
2. partially 1/2 cooked - *Kema'achal Ben Druseiy* - blech is not required
3. In case of necessity - 1/3 cooked is sufficient.
4. Preferable to have food fully cooked before shabbos, using a blech, at the onset of shabbos.

II. Pure Liquids:

1. Below 160 degrees F - must have a blech
2. Above 160 degrees F - no blech is required
3. Preferable to have water boiled, still warm, and using a blech at the onset of Shabbos.

III. Raw Meat:

1. May be placed on an open flame immediately before shabbos
2. Nowadays we do not rely on this leniency.
3. Except with a crockpot
4. One piece of raw meat with a pot of partially cooked food will exempt the entire pot from requiring a Blech.

“Bishul” - Cooking - Part 6 - “Chazara” - Returning a Pot to the Blech:**A. Five Conditions for Returning Food to the Flame on Shabbos:**

1. “Gerifa” or “Katima” (e.g. blech on the stove top)
 - I. Once the food has been removed from a hot oven, you can not return the food to the oven.
 - II. Permissible to transfer a pot from open fire to one which is covered by a blech
 - III. Crockpots need to have the knob covered
 - IV. Adjustable hot plates need the knob covered and a blech over it.
 - V. Non - adjustable hot plates do not need a blech
2. “Mevashel Kol Tzorko” - The food must have been fully cooked.
3. “Odo Cham” - The food must still be warm. (enough to be enjoyed as food or drink)

4. "Odo Beyado" - The pot is still in his hand.
 - I. Need not keep the pot suspended in mid- air.
 - II. Can be set down on a counter or table as long as you are still holding the pot.
 - III. Preferable not to rest the pot on the floor, even if still holding the pot.
5. "Da'ato Lehachziro" - The original intention was to replace the pot.
 - I. If you had no particular intention when lifting the pot - permitted to return it
 - II. If you specifically intended to remove it permanently - forbidden to return it

B. If All Five Conditions Were Not Met:

1. First 3 conditions are absolutely required.
2. Last 2 conditions must initially be adhered to.
3. If one inadvertently neglected the last two conditions - returning can be permitted.
 - I. If you removed a pot from the blech **before** Shabbos, **with the intention to return it to the blech** before Shabbos, and then forgot to return it before Shabbos, you may, in a case of necessity, return it to the blech on Shabbos.
 - II. If you removed a pot from the blech **on** Shabbos, **with the intention to return it to the blech** before Shabbos, and inadvertently put it down, you may return it to the blech on Shabbos
 - III. If you lifted the pot from the blech intending not to return it, but still has the pot in his hand, you may return it to the Blech on Shabbos.
 - IV. In the case of necessity, if even one of the last two conditions exist, one is permitted, after the fact to return the pot to the Blech. However, this leniency applies only in cases of necessity.
 - V. In a case of genuine need (e.g. a pot of essential food), returning is permitted, after the fact, even if neither of these two conditions was adhered to.
 - VI. If a fully cooked food was left on a blech, and the fire underneath was accidentally extinguished, the food may be transferred to another Blech, as long as it is still warm. (This applies even if the flame went out before Shabbos and you did not notice this until Shabbos.)

D. Returning in a Different Pot:

1. One may add boiled water from a kettle or (very hot) urn and add to the chulent.
2. One may pour boiled water from a kettle or (very hot) urn into a cup, and add to the chulent from the cup.
3. One should lift the chulent pot off the blech, or move it to an area not directly over the fire, when pouring hot water from the kettle. If that is not possible, pour the water **slowly** into the chulent.
4. One may pour hot water into a chulent in a crockpot without lifting up the pot.