

Kashrus - Part 2

2. Eating Meat in the proximity of Dairy:

1. One may not place meat upon a table at which one is eating dairy [or the reverse], unless the meat is not within hands-reach.
2. Two people on friendly terms, who are within hands-reach of each other, may not eat on one table if one is eating meat and one is eating dairy, unless they place a noticeable object in between to remind them not to share food. They may also use two separate tablecloths or place mats to serve as a reminder, or not sit within hands-reach of one another.
3. When no one is eating at a table, milk and meat may both be placed on a table or counter [cold or hot on a plate]. One must be careful to insure that the milk does not spill into the meat or vice versa. [e.g. if they are both in plates or pots and do not touch each other] It is customary to have separate counters for meat and dairy, if at all possible.
4. One should not cut either cheese with a meat knife or eat meat with a dairy knife. One may not even cut bread for a dairy meal with a meat knife [or the reverse] unless he has koshered the knife beforehand. Common custom is to cut bread for a dairy meal with a dairy knife only [and vice-versa]. There are those who are stringent and keep a separate parve bread knife.
5. Generally speaking, cut bread [even if it was cut with a parve knife] that remains from a meat meal should not be used for a dairy meal. The remaining loaf may be used for a dairy meal provided that one had intention to keep it parve and it was not touched by children during the course of a meal.
6. One may not eat dairy on a table or tablecloth used for a meat meal [or the reverse]. Most authorities do not differentiate between foods eaten directly on the table [or tablecloth] and those eaten only on a plate. The tablecloth should be thoroughly washed between opposite uses. Some have the custom of using separate tablecloths for each type. This is preferable.
7. Technically, one could eat cold meat and dairy meals directly on the same table provided that one wipes the table clean in between meals. Similarly a plastic tablecloth may be wiped and cleaned and reused for dairy. However, this is not the general custom.
8. Technically, one could use two sides of a heavy plastic tablecloth – using one side for meat and the other for dairy - but it is not an advisable practice.
9. It is a good idea to designate the actual table for either meat or dairy use, and then use a tablecloth when eating the other food type.
10. Another idea would be to use two different sets of placemats on the table, and use trivets to put the food on.
11. It is preferable not to eat any food remaining from a meat meal [e.g., salads] with a dairy meal [or the reverse].
12. If special serving utensils were used, one could be lenient.
13. If children are eating at the meal, one should be stringent and assume that they are not careful and mix the meat or dairy foods with the other parve foods.
14. Common practice is to use separate meat and dairy salt shakers.
15. It is commendable to use separate ketchup and mustard containers for meat and dairy. The same is true for jars of pickles or relish.

16. One who wishes to use one container should use squeeze type bottles. Care must be taken that the nozzle should not touch the food or even the plate.
17. One must have two sets of flatware, dishes, pots, etc. All flatware and dishes [and pots] used for meat food should be conspicuously different than those used for dairy. If the utensils are similar, common custom is to put a differentiating mark on the dairy dishes. This can be done by using indelible paint, making an indentation into the metal, or putting on stickers.
18. It is preferable, especially for beginners with new kosher homes, to mark the dairy utensils even if they are conspicuously different. [This is also suggested for Passover dishes, since one is liable to forget after a year.]
19. One may not add milk to the dough of any bread regardless of whether one plans to eat it with dairy or alone. Similarly, one may not knead bread with meat gravy lest it be eaten with dairy. One may, however, bake a small amount of dairy bread that will be eaten in one day. One may also bake even a large amount of dairy bread if it is shaped in an unusual manner. Pastries that are served only as a dessert, not with the meat itself, may be baked with milk.
20. Ashkenazic custom prohibits koshering utensils from meat to dairy use or the reverse. One may kasher dishes for Pesach and then change them from one type to the other. Similarly, a treif vessel may be changed from one type to another once it is kashered. One may also kasher a meat or dairy pot for parve use, and then later use it for the opposite use. One may kasher dishes for the opposite use if it is done through “Libun” [blow torching or putting in a self – cleaning oven.] There are opinions that are lenient, that a pot unused for a year may be kasered from one type to another. **Please consult with a Rabbi before exercising this leniency.**
21. One who was unaware of the custom and did kasher from one type to the other, after the fact, it is permitted for the other use.

Relevant Terms to Know:

1. “Kli Rishon” – first vessel
2. “Kli Sheini” – second vessel
3. “Irui 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 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 prohibited 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.