

**FOOD STANDARDS FOR ALL CONGREGATIONAL EVENTS
AND FOR
PRIVATE FUNCTIONS ON TEMPLE PROPERTY**

These standards are designed to ensure that foods served at congregational events meet specified requirements that harmonize traditional concepts of kashrut with the lifestyles and practices of our members. They also allow private functions to follow more liberal standards that are consistent with generally followed concepts.

Part I Food Standards for Congregational Events apply whether the event is on Temple premises or off-site. But, they differ for off-site events that are not catered.

Part II Food Standards for Private Functions apply only to private functions that are on Temple premises.

Part I **Food Standards for Congregational Events.**

These standards apply to:

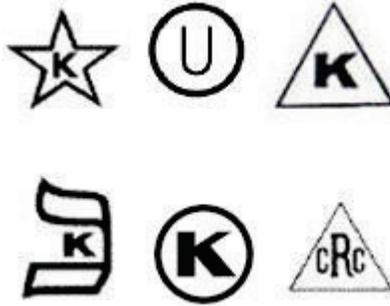
- Congregation-wide events
- Ongai and Kiddushim
- Men’s Club, Sisterhood, PTA or Parents Council events
- Committee meetings and committee-sponsored events
- School and Youth activities
- Meetings, lectures, adult courses, and concerts
- A “Sponsored Kiddush”

The standards may differ according to whether the event is

- On Temple premises
- Catered off-site
- In a congregant’s home
- Otherwise off-site

A. Congregational events on Temple premises or catered off-site

- Only kosher meats, poultry and fish may be used.
- Separation of meat and dairy must be maintained.
Meat and dairy may not be served at the same event. Dairy products cannot be used in preparation or service of food for a meat event.
“Meat” includes poultry.
- Packaged foods must have been prepared and packaged under rabbinical supervision and certified kosher by symbols such as, but not limited to:



- All margarines (even kosher margarines) and “non-dairy” creamers, or toppings used for a meat event must be labeled “Pareve”. (This is necessary because most “non-dairy” products contain milk or milk derivatives.)
- “Deli” platters, sandwiches, sliced meats and hot dogs must come from kosher purveyors. However kosher deli products in sealed packages certified as kosher may be purchased from any source so long as the seals are unbroken.
- Baked goods must be Pareve for a meat function. All packaged baked goods must bear kosher certification.

Since some baked goods at an Oneg may be dairy, baked goods from an Oneg may never be served at a meat function.

- Only kosher fish species may be used. If there is any question about whether a fish is kosher, the caterer’s kashrut supervisor or the Congregation’s Rabbi should be consulted.
- A “Sponsored Kiddush” must either be dairy or meet the standards for a congregational meat event.
- At a dairy function, all cheeses and cheese spreads or dips are permitted provided that no meats or biblically prohibited seafoods are in them.
- A Temple organization (such as Sisterhood, Men’s Club or a committee) may elect to have its members prepare food (with or without the assistance of a professional cook) on Temple premises so long as the standards for a congregational event are followed.

For such an event, members may prepare baked goods or dairy or pareve dishes at home so long as only kosher ingredients and lubricants are used. If it for is a meat event, all ingredients must be Pareve.

B. Congregational Events in a Member’s Home.

