

## PREPARING FOR PESACH 5777 - 2017

### INTRODUCTION

Chometz results when one of the five type of grains (wheat, barley, rye, oats or spelt) comes in contact with water and is allowed to stand for a brief period of time without being baked. We are forbidden during Pesach to eat, own or derive any benefit from such a mixture that has been allowed the time to rise. Therefore all grain products, their derivatives or mixtures are forbidden.

Compliance with the prohibitions of eating, owning or possessing chometz, or deriving any benefit from chometz takes three forms. The first is the actual removal of chometz from our homes, either through consuming it or disposing of it. This culminates in a search for chometz on the evening before Pesach (bedikat chometz), and in the symbolic burning of the chometz (biur chometz) on Erev Pesach morning. The second is the recitation of a formula of nullification of ownership (found in the hagadah or siddur) over any chometz which we might still inadvertently have in our possession (bitul chometz). This nullification is recited twice, once after bedikat chometz and then a final time after biur chometz. Finally any chometz which can neither be consumed nor disposed of before Passover may be sold to a nonJew (mechirat chometz). The form for mechirat chometz is found elsewhere in this publication, and is available on line as well.

### QUINOA

This “grain-like” seed has caught on in recent years as a welcome addition to our traditional Pesach diet. It will be available again this year with the kosher for Pesach supervision of major kashrut organizations. Certification insures that the quinoa is produced in a manner that avoids any contact with actual grains or with machinery on which such grains were processed. Such certification is necessary due to the increased demand for quinoa all year long and its growing popularity, which often results in it being processed with actual grains.

### KITNIYOT

Jews of ashkenazic descent also avoid legumes (kitniyot) such as beans, peas, rice, corn, or other such foods. There are two traditional reasons given for the institution of this rabbinic prohibition. Some of the foods could be ground into flour and confused with chometz flour, whereas others normally grow in close proximity to chometz products and might not be free of mixed in grains. This prohibition applies only to the eating of such products; their possession is permissible, as is using them for other (non-eating) purposes. Whereas the rabbis of the sephardic community never instituted such a prohibition, Jews of sephardic descent who eat kitniyot also need to be sure that they are free from any chometz mixtures. A reliable list of kitniyot items permitted for sephardim may be obtained from JSOR 732-531-4872 ([www.jsor.org](http://www.jsor.org)). Instructions can also be found there for inspecting rice before Pesach.

Additionally, the OU and the Star-K have begun certifying kitniyot products for use by sephardim. The OU indicates that the products are kitniyot and the Star-K uses a Star-S to indicate kitniyot for sephardim.

Those who avoid eating kitniyot need to be particularly diligent in purchasing products for Pesach. Often products bear kosher for Pesach labels even though they contain kitniyot, and sometimes stores are not careful to separate between the kitniyot and non-kitniyot products.

Following is a list from the Star-K of products that are usually considered as kitniyot. As with all other Pesach matters, please feel free to contact our rabbinic staff with any questions.

Anise	Hydrologized vegetable protein (possibly chometz)
Ascorbic Acid	Isolated Soy Protein
Aspartame	Kasha (Buckwheat)
Beans	Kimmel
Bean Sprouts	Licorice
Black Eyed Peas	Lecithin
BHA (in corn oil)	Lentils
BHT (in corn oil)	MaltoDextrin (possibly chometz)
Buckwheat	Millet
Calcium Ascorbate	MSG (possibly chometz)
Canola Oil	Mustard Flour
(Rapeseed)	NutraSweet
Caraway Seeds	Peanuts
Chickpeas	Peas
Citric Acid	Popcorn
(possibly chometz)	Poppy Seeds
Confectioners Sugar	Rice
(possibly chometz, possibly KFP - look for KFP symbol)	Saffron
Coriander	Sesame Seeds
Corn	Sodium Erythorbate
Corn Oil	Sorbitan
Corn Syrup	Sorbitol
Cumin	Soy Beans
Dextrose	Soy Oil
Emulsifiers	Stabilizers
Fennel	Starch
Fenugreek	String Beans
Glucose	Sunflower Seeds
Green Beans	Tofu
Guar Gum	

Dishes and utensils used for chometz year round should be packed away in preparation for Pesach. Certain dishes and utensils normally used may also

be used for Pesach once they are properly kashered and any chometz they have absorbed has been removed. The following section provides a brief summary of the laws involved in kashering utensils and appliances for use on Pesach. Please contact any of our rabbis if you have additional questions.

## **KASHERING – A SUMMARY**

### **1. METAL**

Silverware (only with all metal pieces and no parts glued together), pots used on top of the stove (no baking utensils or frying pans) and other metal utensils may be kashered for Passover use. They must first be cleaned thoroughly (if they are silver they should be polished) and then allowed to stand unused for 24 hours. They are then completely immersed in a large pot (made kosher for Passover) of boiling water, and rinsed in cold water after being removed from the pot. The boiling water must touch each part of the utensil, although it does not need to touch all parts simultaneously. Large pots may be kashered by first cleaning them as above, allowing them to stand for 24 hours and then filling them with water to the very top, allowing the water to boil. A heated stone or some other noncombustible material is then placed inside the pot so that the boiling water overflows the top lip of the pot.

China, pottery, earthenware, utensils that have different parts glued together and items that cannot be thoroughly cleaned (such as a sieve) cannot be kashered for Passover use.

### **2. GLASSWARE**

Glasses which have been used primarily for cold liquids during the year may be "kashered" for Passover by immersing them in cold water for a period of 72 hours. The water must be changed every 24 hours, and with the exception of the time when the water is being changed, the glasses must be continually submerged. Glasses, pyrex, corningware, and the like which are used with heat must be treated as china and cannot be kashered for Passover.

### **3. OVEN**

A selfcleaning oven is kashered for Passover use by simply running it through the selfclean cycle. Special care must be taken to insure that the area around the inside seal of the door is thoroughly cleaned

A conventional oven, either gas or electric, may be kashered by cleaning it twice with a caustic oven cleaner and then, after waiting for 24 hours, turning it to its highest temperature for one hour. The broiler pan and tray may not be kashered in this manner. They should be removed from the oven and not used.

Oven Racks – assuming that food is not cooked directly on the oven racks, they may be kashered by first cleaning them, allowing them to stand unused for 24 hours, and then placing them in the oven while the oven is being kashered. If food is cooked directly on the racks, a new set of racks should be used for Pesach. Occasional spillovers on the racks do not qualify as food being cooked directly on them.

A microwave oven may be kashered by cleaning it, and after not using it for 24 hours, placing a styrofoam cup of water in the oven and boiling it until the oven fills with steam. If a glass tray is used in the oven, it should be replaced for Pesach. Microwave-Convection ovens are kashered in the same way as a regular oven.

#### 4. STOVE TOP

Conventional Gas Burners may be kashered by placing the racks (or grates) upon which the pots rest into the oven while it is being kashered. The burner itself does not need to be kashered. The drip pans should be covered. Electric Burners (either metal or glass) may be kashered by turning them on until the element glows red.

The other areas of the stove top surrounding the burners should be covered with aluminum foil. Glass stove tops present significant difficulty on Pesach because covering them often results in cracking. Please speak to our rabbis for further information.

#### 5. DISHWASHER

Difficulties in kashering a dishwasher are primarily due to the difficulties in thoroughly cleaning it. Assuming that all corners, edges and rubber gaskets and food traps can be properly cleaned, a stainless steel dishwasher may be kashered by running it through two soapy cycles with hotter water than is usually used (such as a sanisteam), after allowing it to sit unused for 24 hours. It is preferable to stop the dishwasher mid cycle and to pour in a pot full of boiling water, raising the temperature of the water inside. The cycle should then be allowed to finish. A new set of racks should be purchased for Passover use. Plastic dishwashers may not be kashered for Passover use, according to the psak of Rav Moshe Feinstein, z"l. According to those poskim who allow plastic to be kashered for Pesach, a plastic dishwasher may be kashered in the same manner as above. The racks should remain in the dishwasher during kashering and need not be replaced. All agree that a porcelain dishwasher may not be kashered.

#### 6. SINK AND COUNTERTOPS

A stainless steel sink may be kashered by cleaning it and allowing it to sit unused for 24 hours. Boiling water may then be poured over the entire surface of the sink, including the faucets. Enamel or porcelain sinks cannot be kashered for Passover and require a covering or plastic sink insert.

There are many different materials used for countertops today, which makes the question of kashering them very complex. Most poskim agree that countertops made of glass tile, ceramic, porcelain or concrete cannot be kashered. Countertops made of these materials should be thoroughly cleaned and then covered with a non-absorbent material (cardboard, contact paper, aluminum foil, etc). Most poskim agree that countertops made of natural stone, granite (unsealed), marble, stainless steel or metal, without any seams, can be kashered through the use of boiling water. Nothing hot should be placed on these countertops for 24 hours prior to kashering them. They should then be thoroughly cleaned and boiling water should be poured over them. Steam alone (produced by a heavy duty or commercial steamer) should not be used to Kasher countertops unless there is condensate that remains on the entire surface and retains its kashering temperature.

The question becomes more complex when we talk about countertops that are made of plastic or acrylic, such as formica or corian, or natural stone with an acrylic sealant. Also countertops made of ground stone which is bound with an acrylic resin, such as silestone or caeserstone, fall into this category. The psak of Rav Moshe Feinstein, zt"l, is to prohibit these materials, whereas the psak of Rav Gedalyah Dov Schwartz, shlita, of the Chicago Rabbinical Council (CRC) permits them to be koshered, as long as there are no seams in the countertops (formica countertops are usually seamed). If one relies on the opinion that these countertops may not be koshered, they should be cleaned and covered with a double layer of covering, and one should avoid placing hot food directly on them.

Tabletops should also be double covered for use during Passover. Below are some common kashering situations that often arise (please note that these guidelines assume the more stringent opinion that plastic should not be koshered for Pesach):

## **UTENSIL PREPARATION**

**Baby Bottle** Since it comes into contact with chometz (e.g. washed with dishes, boiled in chometz pot), new ones should be purchased.

**Baby High Chair** Thoroughly clean. Preferable to cover the tray with contact paper.

**Bleach** Should be replaced.

### **Blender/FoodProcessor/Smoothie Machine**

New or Pesachdik receptacle (plus any part of unit that makes direct contact with food) required. Thoroughly clean appliance. The blade should be treated like any knife and kashered through hagola.

**Can Opener Manual or Electric** – Clean thoroughly.

**Candlesticks/Tray** Clean thoroughly. Should not be put under hot water in a kosher for Pesach sink.

**Coffeemakers** Coffeemakers that have brewed only

unflavored pure caffeinated coffee. Clean thoroughly. Replace with new or Pesachdik glass carafe and new filters. Coffeemakers that have brewed flavored coffee or decaffeinated coffee should be cleaned thoroughly and put away. According to the OU, Keurig coffemakers can be kashered for Pesach.

**Colanders** Use new ones for Pesach.

**Dentures, Bite Plates, Braces**

Clean thoroughly after one has finishing eating chometz.

**Dishwashers** See above.

**Electric Burner Drip**

**Pans**

Clean thoroughly.

Grater Use new ones for Pesach.

**Instant Hot Devices** See **Water Filters**.

**Metal Wine Goblets** Kasher in boiling water.

**Metal Wine Trays** Kasher in boiling water.

**Mixer** Do not use, even with new blades and bowls.

**Pump Pot/ Shabbat Urn** If washed with chometz (e.g. sponge) do not use. Otherwise, does not need kashering.

**Refrigerator, Freezer** Thoroughly clean. Lining shelves is not necessary.

**Towels, Tablecloths, etc.**

Those used during the year with chometz may be used on Pesach if they have been laundered with soap and hot water, even if the stains do not come out. The same applies to potholders, bibs, and aprons. Synthetic material, such as Rayon and Terylene, that can only withstand a warm water cycle, may be used on Pesach after they have gone through a washing with detergent and only if there are no visible stains after they have been cleaned.

Transparent tablecloths may be coated with a powder and should be rinsed off before use.

**Vases** Those used on the table during the year may be used on Pesach if they are washed inside and out.

**Washing cup (used in kitchen )**

Metal – boiling water.

Plastic – Put away with chometz dishes.

**Water Pitchers** Should be put away with chometz dishes.

**Water Filters** Plastic water filters that are connected to the

faucet should be thoroughly cleaned, including the outside and the coupling, and may be used on Pesach without changing the filters. If they are metal and have been on consistently since last Pesach, they should be left on during kashering of the spigot. If they were first attached some time after Pesach, they should be removed before kashering the spigot and should be kashered separately. Instant hot devices and individual hot/cold water filters that are connected to the sink with a separate spigot should be kashered along with the sink. Instant hot devices should be turned on during kashering of instant hot spigot. Water Coolers Cold water coolers should be cleaned thoroughly. The hot spigot on a water cooler should not be used if it came into contact with chometz during the year.