

# ספירימ

## SHUL MASHGIACH TRAINING

### Goals

- To train two or more " *Shul Mashgichim*" for each *shul* as the people who will oversee the *kashrus* and *hilchos Shabbos* in their *shul's* kitchen as per their Rabbi's policies.
- The cRc will provide the initial training and will be available for follow up consultations, but all halachic and policy decisions will be made by the *shul's* Rabbi.
- This training will not qualify the *shul Mashgiach* to serve as a *Mashgiach* for cRc events. Furthermore, the fact that the cRc provides this community service in no way implies that any given *shul* kitchen is under cRc supervision for any function not supervised by an official cRc *mashgiach*.

### Timing & Location

- Training will consist of two sessions: one hour in the cRc office and one hour in the *shul* kitchen.
- All training will be done by Rabbi Eisenbach, who may at times be joined by Rabbi Katz and certain experienced *Mashgichim*.

### Prerequisites

- The *shul's* Rabbi will:
  - Fill out the *Shul Standards Questionnaire* which outlines the *shul's* policies on food-related questions relating to *Kashrus* and *Shabbos*.
  - Designate two or more people as the *shul Mashgichim* who will be trained by the cRc and responsible for *kashrus* in the *shul* kitchen.
  - Participate in the training of (at least) his *shul's* first *shul Mashgiach* so that he will understand and be a partner in the training.
- The cRc will provide each *shul Mashgiach* with the following:
  - cRc *Mashgiach* Training Video
  - cRc Liquor List, Beverage List, Vegetables Inspection Guide, and List of Approved *Hashgochos*

- cRc Catering/Hotel *Mashgiach* Manual, and *Shabbos* Catering Guide
- Printed copy of their *shul's* standards (based on the *Shul Standards Questionnaire*).
- Each *shul Mashgiach* will:
  - Watch the cRc *Mashgiach* Training Video to familiarize himself with *kashrus* topics.
  - Peruse the cRc Lists, Manual, and Guides noted above.
  - Familiarize himself with his *shul's* standards.

### Training

The following is a brief outline of the topics which will be covered during the training sessions:

- Food standards
- Vegetables
  - Which fruits and vegetables require inspection for infestation
  - [Training will not teach the *shul Mashgiach* how to inspect vegetables]
- Meat, dairy, pareve, & fish
- Control / *Hashgachah*
  - Deliveries – receiving, inspecting, and approving
  - Oversight of the kitchen
- Shabbos
  - אמירה לעכו"ם
  - בישול and reheating of food
  - Food preparation



## SHUL STANDARDS QUESTIONNAIRE

The following questionnaire for shul standards should be filled out by marking "yes" or "no" for each question. The cRc policy noted for each issue provides an element of guidance in filling out this questionnaire. The questionnaire is divided into the following sections:

**General Guidelines** – Food standards; Meat, dairy, pareve, & fish; Control; Food preparation; Miscellaneous

**Shabbos** – אמירה לענו"ם (before Shabbos, הבישול, חזרה (בישול), Food preparation, Miscellaneous



Name of Shul \_\_\_\_\_

### General Guidelines

Policy Questions	cRc Policy	Shul Policy Yes or No	Comment / Details
<b>Food Standards</b>			
1. All items must be <i>yoshon</i>	No		
2. All dairy items must be <i>chalav Yisroel</i>	No		
3. All baked goods must be <i>pas Yisroel</i>	No		
4. All wine and grape juice must be <i>mevushal</i>	Yes		
5. Canned tuna must be made with <i>hashgachah temidis</i>	No		
6. All alcoholic beverages must adhere to policies of cRc Liquor List	Yes		
7. Scotch which states on the label that it is aged in sherry casks, etc. may be used	No		
8. Scotch which does not say on the label that it is aged in sherry casks, etc. may be used	Yes		
9. A reliable hashgachah is required on every single item	No		
10. Items which are not certified may be used if approved by the <i>shul Mashgiach</i>	Yes		
11. Please detail the standard of which meats are acceptable (e.g. cRc standard, any generally recognized <i>hashgachah</i> , only specific <i>hashgochos</i> )	cRc	N/A see note	
12. Peeled eggs, onions, and garlic may be left overnight	Yes		

Policy Questions	cRc Policy	Shul Policy Yes or No	Comment / Details
<b>Meat, Dairy, Pareve &amp; Fish</b>			
13. Please detail which items in the <i>shul</i> kitchen (stoves, sinks, counters, appliances, silverware, etc.) are designated for meat, dairy, or pareve	N/A	N/A see note	
14. Dairy food may be heated in a meat oven if the dairy food is double/triple wrapped	Yes		
15. Dairy utensils may be washed in the meat sink with cold water	No		
16. Pareve utensils may be washed in the meat sink with cold water	No		
17. Pareve ingredients prepared cold on a clean meat counter with clean meat utensils may be served at a dairy event	No		
18. Fish may be cooked in a clean meat pot or oven	Yes		
<b>Control</b>			
19. The <i>shul</i> kitchen is always locked	Yes		
20. The <i>shul</i> kitchen is locked from the time that food arrives for an event	No		
21. The <i>shul</i> kitchen is unlocked at all times but the refrigerator, oven, and utensils are locked up or sealed	Yes		
22. The <i>shul</i> kitchen is unlocked at all times as are the refrigerator, oven, and utensils	No		
23. A <i>yotzeh v'nichnas</i> is required during cleanup	Yes		
24. Please detail who has access to the keys to the <i>shul</i> kitchen (and/or appliances, as per above) (Rabbi, <i>Mashgichim</i> , <i>shul</i> officers, custodial staff, others)	N/A	N/A see note	
25. Content of <i>auf ruf</i> bags (and similar items) must be approved by the <i>shul Mashgiach</i>	N/A		

Policy Questions	cRc Policy	Shul Policy Yes or No	Comment / Details
<b>Food Preparation</b>			
26. Food may be cooked or prepared at home by anyone	No		
27. Food may be cooked or prepared at home by any <i>shul</i> member	No		
28. Food may be cooked or prepared in the <i>shul</i> kitchen under supervision of <i>shul Mashgiach</i>	N/A		
29. Individuals may bring utensils from home to be used in preparing food in the <i>shul</i> kitchen	No		
30. All prepared food must come to the <i>shul</i> already-cooked and with a reliable <i>Hechsher</i>	Yes		
<b>Miscellaneous</b>			
31. Disposable aluminum pans may be used once without <i>tevillas keilim</i>	Yes		
32. Disposable aluminum pans may be used repeatedly without <i>tevillas keilim</i>	Yes		
33. All fires used for cooking must be lit by a Jew unless a Jew lit the pilot light	Yes		
34. All fires used for cooking must be lit by a Jew, even if a Jew lit the pilot light	No		
35. All fires must be lit by a Jew even for reheating of food	No		

**Shabbos**

Policy Questions	cRc Policy	Shul Policy Yes or No	Comment / Details
<b>אמירה לענו"ם</b>			
36. Non-Jewish staff may drive to an event on <i>Shabbos</i>	Yes		
37. Non-Jews may refill hot water urns	No		
38. Non-Jews may mop floors	No		

Policy Questions	cRc Policy	Shul Policy Yes or No	Comment / Details
39. Non-Jews may use an electric slicer in a remote part of the <i>shul</i> kitchen	Yes		
40. Non-Jews may wash dishes with hot water in a remote part of the <i>shul</i> kitchen	Yes		
41. Lettering on cake may be cut by non-Jews on <i>Shabbos</i>	No		
42. Non-Jews may rip Saran Wrap, aluminum foil, and disposable tablecloths	Better not		
43. Non-Jews may turn off lights and appliances after guests leave	No		
44. Non-Jews may clean up after an event on <i>Shabbos</i> even if the room will not be needed until after <i>Shabbos</i>	Yes		
45. Non-Jews may set tables on <i>Shabbos</i> for events that will occur immediately after <i>Shabbos</i>	No		
46. Non-Jews may set tables on <i>Shabbos</i> for events that will occur after <i>Shabbos</i> if they theoretically have enough time to do the setup after <i>Shabbos</i>	Yes		
<b>בישול</b>			
<b>A – Before Shabbos</b>			
47. All food must be fully cooked before <i>Shabbos</i>	Yes		
48. All food must be at least passably edible before <i>Shabbos</i>	N/A		
49. The water in an urn's water-level indicator should be emptied before <i>Shabbos</i> (after the urn is hot)	Yes		
50. When using a Crockpot, a piece of foil must be placed between the heating-base and the pot before <i>Shabbos</i>	Yes		

Policy Questions	cRc Policy	Shul Policy Yes or No	Comment / Details
51. Flames on a lit stovetop must be covered with a <i>blech</i> even if the food is fully cooked before <i>Shabbos</i>	Yes		
52. Knobs on the oven must be covered	Better yes		
53. Kishka may be wrapped in foil and put into the <i>cholent</i> before <i>Shabbos</i>	Yes		
<b>B – הבערה</b>			
54. Oven doors may be opened even if flame is not on	Yes		
55. Non-Jews may open convection ovens on <i>Shabbos</i>	No		
<b>C – בישול</b>			
56. Tea bags may be used with a <i>kli shlishi</i>	Better not		
57. Salt may be added to hot food which is off the fire	Yes		
58. Spices may be added to hot food which is not a <i>davar gush</i> and is not in the original pot used for cooking	Yes		
<b>D – חזרה</b>			
59. Food removed from the stovetop may be returned if the conditions of <i>chazarah</i> are fulfilled	No		
60. Food removed from the oven may be returned if the conditions of <i>chazarah</i> are fulfilled	No		
61. On <i>Shabbos</i> , dry, fully cooked food may be placed on top of a pot of food cooking on the stovetop	Yes		
62. On <i>Shabbos</i> , dry, fully cooked food may be placed on an overturned sheet pan which is on the <i>blech</i>	Yes		
63. On <i>Shabbos</i> , dry, fully cooked food may be placed on a <i>kedairah blech</i>	Yes		

Policy Questions	cRc Policy	Shul Policy Yes or No	Comment / Details
64. Non-Jews may put dry, fully-cooked <i>kugel</i> into the oven on <i>Shabbos</i>	No		
65. Dry, fully-cooked food may be put into a warming box on <i>Shabbos</i> if the warmer cannot be heated above 225°F and the control knob is covered or removed	Yes		
66. Please detail if and how water can be added to a <i>cholent</i> (a) cooking on the <i>blech</i> , (b) in the oven, or (c) in a Crockpot		N/A see note	
<b>Food preparation</b>			
67. Please detail which cans, bottles, and other packages may be opened by Jews and non-Jews		N/A see note	
68. Peelers may be used "close" to the meal	Yes		
69. Vegetables may be cut finely when it is "close" to the time of the event	Yes		
70. Jews may open twist ties	Yes		
71. Non-Jews may open twist ties	Yes		
72. Carving or sophisticated shaping of food may be done	No		
73. Simple shaping of food (e.g. watermelon basket) may be done	Yes		
74. Vegetables may be checked for infestation	No		
75. Whipped cream may be sprayed from a can	Yes		
<b>Miscellaneous</b>			
76. The local <i>eruv</i> may be used			
77. Jewish staff may work at an event even if we know they will drive there on <i>Shabbos</i>	No		

Policy Questions	cRc Policy	Shul Policy Yes or No	Comment / Details
78. The caterer may load and unload items from the back of a truck that was parked alongside the <i>shul's</i> rear entrance before <i>Shabbos</i>	Yes		
79. The caterer may load and unload items from the back of a truck that was parked on the street in front of the <i>shul</i> before <i>Shabbos</i>	No		
80. Lemon wedges may be served to guests	Yes		
81. Tablecloths may be pinned to the table on <i>Shabbos</i>	Yes		
82. Packets of sweetener that have many words on them may be served to guests	No		
83. Please detail how many minutes after sunset <i>melacha</i> may be performed by Jews and non-Jews	50	N/A see note	

**Additional Notes**

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Compiled by \_\_\_\_\_

Date \_\_\_\_\_

