



Policy Name: FSP Kashrut Policy

Section: 5.50 Version: 1.0

Organization: Foundation of Shalom Park

Adopted Date: October 13, 2020 Effective Date: October 13, 2020

Revised Date: N/A

I. Purpose

The purpose of this policy is to document and define the procedures & policies governing Kashrut on the Shalom Park campus.

II. Definitions

- A. **Agency Personnel** – Employees of a Shalom Park tenant agency.
- B. **Dairy** – Food products such as milk, cheese, butter, & ice cream.
- C. **FSP Buildings** – Any Foundation of Shalom Park owned buildings and land holdings.
- D. **FSP** – Foundation of Shalom Park
- E. **Hechsher** – A recognized kosher certification symbol.
- F. **Kashrut** – A set of Jewish religious dietary laws.
- G. **Meat** – Food products include beef, poultry, veal, & lamb.
- H. **Pareve** – Neutral, neither dairy nor meat.
- I. **Temple Building(s)** – Any Temple Beth El or Temple Israel owned buildings and land holdings.

III. Kashrut Policy Rules & Regulations

- A. This policy will be strictly upheld throughout the Shalom Park campus, both indoors & outdoors, with the **exception** of the Temple Buildings.
- B. **For all Park events having food, the appropriate Agency Personnel are required to submit the proposed menu in advance to the Operations Manager for approval.**
- C. Dairy (milk) and meat products are **not permitted** to be eaten together.
- D. Pork products (including, but not limited to bacon, ham, and lard) are **not permitted**.
- E. Shellfish (including, but not limited to shrimp, lobster, and crab) and scavenger fish are **not permitted**.
- F. Only **kosher-certified** meats are permitted in the facility. Meat includes, but is not limited to beef, poultry, veal, and lamb.
- G. Dairy products include (but are not limited to) milk, cheese, butter, and ice cream.
- H. Milk and cheeses do not require kosher certification.

- I. Eggs are considered to be pareve (neutral – neither dairy nor meat), although they will take on the properties of any butter or flavorings, or any dish they accompany.
- J. Eggs can be eaten with either meat or dairy meals.
- K. Eggs do not require kosher certification.
- L. Fish must have fins and scales.
- M. Fish is considered pareve (neutral – neither dairy nor meat), however it will take on the properties of the dish it accompanies.
- N. Fish does not require kosher certification.
- O. Plain fruits and vegetables are considered pareve (neutral – neither dairy nor meat); however they will take on the properties of any butter or flavorings, or any dish they accompany.
- P. Plain fruits and vegetables may be eaten with either meat or dairy meals.
- Q. Plain fruits and vegetables do not require kosher certification.
- R. **If coffee is served with a meat meal, a pareve creamer must be used. Please note that all “non-dairy” creamers are NOT pareve.**
- S. Paper products, plastic products, disposable aluminum, or glassware must be used. The Operations Manager must approve all other types of dishware, glassware, or flatware.

T. **PREPARATION & COOKING OF FOODS IN FOUNDATION OF SHALOM PARK KITCHENS**

- 1. **Foundation kitchens may only be used by caterers that are on the Foundation of Shalom Park Approved Caterer List.**
- 2. **All Caterers using the FSP kitchens must have ServSafe Certification on file. At least one member of the catering staff with ServSafe Certification must be in the kitchen at all times.**
- 3. All dishes cooked and/or prepared in the Gorelick Hall kitchens or Lerner Center kitchens may be served in any of the Foundation of Shalom Park reception halls and meeting rooms.
- 4. **All items must be inspected and approved by the Operations Manager prior to being permitted into the Foundation kitchens.**
- 5. **For Gorelick Hall Kitchen Only - All food and ingredients must be in their original, unopened package bearing a recognized kosher certification symbol (Hechsher), with the following exceptions:**
 - a. Milk, cheese, eggs, fish, plain fruits, and plain vegetables.
- 6. Only Foundation (or disposable) cookware and cooking and serving utensils may be used in Foundation kitchens. The Operations Manager must approve all other types of cookware and cooking and serving utensils.

U. **PREPARED FOODS BROUGHT IN FROM AN OUTSIDE KITCHEN, CATERER, OR RESTAURANT**

- 1. Hot and cold **dairy** and **pareve** (neutral – neither dairy nor meat) foods and baked goods prepared in an outside kitchen may be brought in **directly** to Foundation of Shalom Park reception halls and meeting rooms only.
- 2. Prepared foods brought in from an outside kitchen are **not permitted** in the **Gorelick Hall Kitchen, with the following exceptions:**
 - a. Any foods prepared (dairy, meat, or pareve) in the **Temple Israel kitchen** may be brought in to the appropriate Foundation kitchen or any Foundation room.
 - b. Any foods prepared (dairy, meat, or pareve) in the **Kosher Charlotte / Charlotte Jewish Day School (CJDS) kitchen** may be brought in to the appropriate Foundation kitchen or any Foundation room.
- 3. **Caterers on the FSP Approved Caterer List are permitted to bring in dairy and/or pareve foods cooked and/or prepared offsite into the Lerner Kitchen. These caterers may use the dairy refrigerator, freezer, prep tables (covered with butcher block paper), dairy sink, and dishwasher. These caterers may NOT use either the microwave or the warming unit.**
- 4. **It is requested that disposable pans be used.**

V. SUPERVISION OF KASHRUT

1. The Foundation reserves the right to require a **Kitchen Supervisor** be on duty for events that request the use of the kitchen(s). The user shall pay the cost of such services. The Kitchen Supervisor must be on duty throughout the entire event, from vendor load-ins until the caterers, agency staff, or volunteers leave the premises.
2. The Foundation reserves the right to require a **Food & Beverage Supervisor** be on duty for events in which foods prepared in an outside kitchen are being brought in directly to a Foundation reception hall or meeting room. The user shall pay the cost of such services. The Food & Beverage Supervisor must be on duty throughout the entire event, from vendor load-ins until the caterers, agency staff, or volunteers leave the premises.

W. ADDITIONAL REQUIREMENTS

1. When finished, all food and beverages must be removed from the kitchen, refrigerators, and freezers.
2. The kitchens(s) must be cleaned in accordance with the **Foundation of Shalom Park Kitchen Cleaning Policy**.
3. The user will be held liable should any equipment be lost, stolen, misplaced, or damaged.
4. The Foundation reserves the right to apply any security deposit to offset any charges for additional cleanup or for any damages resulting from a facility rental.