

Passover Guide

Passover begins Monday, April 14 at 7:46 pm and ends Tuesday, April 22 at 8:57 pm.

Prohibited foods

Leavened bread, cakes, biscuits, crackers, cereal, coffees containing cereal derivatives, wheat, barley, oats, spelt, rye, and all liquids containing ingredients or flavors made from grain alcohol.

Most Ashkenazic authorities have added the following foods to the above list: rice, corn, millet, legumes (beans and peas; however, string beans are permitted.) Peanuts and peanut oil are permissible as peanuts are not actually legumes. Some Ashkenazic authorities permit, while others forbid, the use of legumes in a form other than their natural state, for example, corn sweeteners, corn oil, soy oil. Sephardic authorities permit the use of all of the above. Consult Rabbi Skoff or Gadi Galili for guidance in the use of these products.

Permitted Foods

The following foods require **no kosher I'Pesach label if purchased prior to Pesach**: unopened packages or containers of natural coffee without cereal additives (However, be aware that coffees produced by General Foods are not kosher for Passover unless marked KP); sugar, pure tea (not herbal tea); salt (not iodized); pepper; natural spices; frozen fruit juices with no additives; frozen (uncooked) vegetables (for legumes see above); milk; butter; cottage cheese; cream cheese; ripened cheeses such as cheddar (hard), muenster (semi-soft) and Camembert (soft); frozen (uncooked) fruit (with no additives); baking soda.

The following foods **require no kosher I'Pesach label if purchased before or during Pesach**: Fresh fruits and vegetables (for legumes see above), eggs, fresh fish and fresh meat.

The following foods **require a kosher I'Pesach label if purchased before or during Pesach**: All baked products (matzah, cakes, matzah flour, farfel, matzah meal, and any products

containing matzah); canned or bottled fruit juices (these juices are often clarified with kitniyot which are not listed among the ingredients. However, if one knows there are not such agents, the juice may be purchased prior to Pesach without a kosher I'Pesach label); canned tuna (since tuna, even when packed in water, has often been processed in vegetable broth and/or hydrolyzed protein – however, if it is known that the tuna is packed exclusively in water, without any additional ingredients or additives, it may be purchased without a kosher I'Pesach label); wine; vinegar; liquor; oils; dried fruits; candy; chocolate flavored milk; ice cream, yogurt and soda.

The followed processed foods (canned, bottled, or frozen), **require a kosher I'Pesach label if purchased during Pesach**: milk, butter, juices, vegetables, fruit, milk products, spices, coffee, tea, and fish, as well as all foods listed in the paragraph above.

Kashering of Utensils

The process of kashering utensils depends on how the utensils are used. According to halakhah, leaven can be purged from a utensil by the same process in which it was absorbed in the utensil. Therefore, utensils used in cooking are kashered by boiling, those used in broiling are kashered by fire and heat, and those used only for cold food are kashered by rinsing.

Earthenware (china, pottery, etc.) may not be kashered. However, fine translucent chinaware which has not been used for over a year may be used if scoured and cleaned in hot water.

Metal Utensils Used in Fire (spit, broiler) must first be thoroughly scrubbed and cleansed and then made as hot as possible. Those used for cooking or eating (silverware, pots) must be thoroughly scrubbed and cleaned and completely immersed in boiling water. Pots should have water boiled in them which will overflow the rim. The utensils should not be used for a period of at least 24 hours between the cleaning and the immersion in boiling water. Metal baking utensils cannot be kashered.

Ovens and Ranges

Every part that comes in contact with food must be thoroughly scrubbed and cleaned. Then, the oven and range should be heated as hot as possible for a half hour. If there is a broil setting, use it. Self-cleaning ovens should be scrubbed and cleaned and then put through the self-cleaning cycle. Continuous-cleaning ovens must be kashered in the same manner as regular ovens.

Microwave Ovens

Microwaves should be cleaned and then a cup of water should be placed inside. Then the oven should be turned on until the water disappears. A microwave oven that has a browning element cannot be kashered for Pesach.

Glassware

Authorities disagree as to the method of kashering drinking utensils. One opinion requires soaking in water for three days, changing the water every 24 hours. The other opinion requires putting them through a dishwasher.

Dishwasher

After not using the machine for a period of 24 hours, a full cycle with detergent should be run.

Electrical Appliances

If the parts that come into contact with chametz are not removable, the appliance cannot be kashered. (All exposed parts should be thoroughly cleaned.)

Tables, Pantries, Cupboards and Counters

If used with chametz, they should be thoroughly cleaned and covered, and then they may be used.

Kitchen Sink

A metal sink can be kashered by thoroughly cleaning and then pouring boiling water over it. A porcelain sink should be cleaned and a sink rack used. If, however, dishes are to be soaked in a porcelain sink, a dish basin must be used.

Chametz and Non-Passover Utensils

Non-Passover dishes, pots and chametz whose ownership has been transferred, should be separated, locked up or covered, and marked in order to prevent accidental use.