

# Kashrus Kurrents

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## Kosher Chickens *From Coop to Soup*

**RABBI MOSHE HEINEMANN**  
RABBINIC ADMINISTRATOR



There is a strange but true phenomenon that has resulted in our society's technologically motivated, highly competitive marketplace. If a manufacturer or producer desires to remain viable and competitive, he never loses sight of the fact that successful business demands innovation, creativity and growth. Status quo in the manufacturer's lexicon often means stagnation, and no company wants to stagnate. In turn, the manufacturer on the move continues to innovate in an environment that encourages survival of the fittest. This presents additional challenges for products requiring kosher supervision from a *kashrus* agency. These axioms are very keenly felt in the production of kosher poultry, where *halachic* ingenuity and technological advances converge. The average kosher consumer rarely, if ever, has the opportunity to see a large or small slaughterhouse in action. Therefore, *Kashrus Kurrents* offers its readers an inside look at the policies and procedures of kosher *shechita*, ritual slaughter, in a modern kosher poultry production facility.

*Kashrus* considerations are taken into account, literally from coop to soup. A scientifically researched highly nutritional diet, high in protein and low in carbohydrates, has been proven to produce quality kosher chickens. This regimen provides healthier skin to the young chickens and more easily facilitates cold feather removal, a must in a kosher processing plant. The *Rav Hamachshir* visits the hatchery to make sure that proper protocol for diet and inoculation are being followed. Modern techniques for kosher chicken breeding address the problem of *halachic* inoculation against disease. To avoid the possibility of puncturing an organ or cranium membrane, the chicks are carefully vaccinated in the skin at the back of the neck. The chickens are raised until they are seven to eight weeks old, too young to lay eggs, yet suitable for processing. As a rule, chicken breeding is an equal opportunity enterprise, with no discrimination made between male and female chickens.

Today, chickens are shipped to the processing plant in newly designed shipping units instead of conventional crates. Each truck holds between 8,000 to 12,000 chickens that are shipped in metallic cages, with 600 birds per unit. These are open trailers that are subject to the elements. Temperature extremes are not healthy for cooped up chickens. Heat and steam are worse for their well being, some chickens even die in transport. It goes without saying that the *shochtim*, trained ritual slaughterers, make sure that only live chickens are *shechted* (slaughtered).

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## Pie in the Sky

**RABBI TZVI ROSEN**  
STAR-K KASHRUS ADMINISTRATOR  
EDITOR, KASHRUS KURRENTS

Much has changed in air travel over the past decade. With all of the security scrutinization that a passenger has to undergo before boarding a flight, flying will never be the same. Slowly but surely airline travel is getting back to its place of prominence before the disaster of 9/11. The FE Traveler cover story article, "The Five-Star Inflight Experience", should come as no surprise to the international traveler. It states,

*"Food is an integral part of the overall inflight experience. Inflight services play a very important role in appeasing the discerning business traveler and nothing takes the edge off a hectic day like a well prepared meal served on fine porcelain. In most airlines today, most First and Business Class passengers enjoy inflight a la carte meals where they can decide what they would like to eat. Inflight food and wine service is getting more delectable. Menus are being designed and prepared with both eyes firmly fixed on the customer's tastes."*

Although we are still living in an era of downsizing and cutbacks, airlines continue to spend considerable dollars for food service expenditures. Why? Airlines are still a very competitive service industry. Although price, punctuality and performance are a traveler's primary considerations, no food service or poor food service is a big turn off to those expecting airline meals.

Economy or Coach presents the traveler with a more cost-effective alternative. While offering a better deal on inflight seating, amenities such as comfortable seating, reading material and meals are usually

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# Kosher Chickens

## From Coop to Soup



**RABBI MOSHE HEINEMANN**  
RABBINIC ADMINISTRATOR

Another very important precaution *mashgichim* take is making sure the chicken units are not dropped off the truck at the unloading dock. This prevents *nefulos*, dropped chickens, that are disqualified from *shechita*. For that reason, these specially formulated units are moved with a forklift and the birds are loaded onto a conveyor belt leading into the processing plant. Once the chickens are placed onto the conveyor, they are pushed through a door leading to the *shechita* room. At one well known company, the chickens remain in their metallic cages until the drop, where the cage is gradually lowered onto the moving belt. The cages are tilted on the moving belt until they open and are emptied of the chickens, which are subsequently *shechted*.

Measures are taken to compensate for the increased volume of production by adding *shochtim* to the *shechita* line. For a quality *shechita* to be successful, it is imperative to have a staff of *shochtim* and *mashgichim* who are true *yirei shomayim* (G-d fearing) and experts in their field. The job of a *shochet* requires mastery of the craft, with attention to detail and a sharp mind. It also requires ensuring that the “*maase shechita*” is executed “*k’dos uchedin*”, according to the letter of the law. The *shochet* should also exhibit care and concern that everything goes smoothly and efficiently. There are various recommended methods of holding the chickens when they are slaughtered. Reputable kosher *shechitos* frown upon a moving line during the *shechita*. This tends to impede the *shochet’s* ability to *shecht* properly. Therefore, reliable supervisory agencies will not permit it.

Large poultry processors have multiple *shochtim* on line at one time, with one roving *Rav Bodek Sakinim*, a rabbi to check the *chalofim* (knives). A *pegima*, nick in the knife, will disqualify the *shechita*. Therefore, each knife must be constantly checked by the *Rav Bodek Sakinim*, in addition to the *shochet* himself, who must check his *chalaf* every few minutes. The *shochet* has to make sure he is *shechting* a healthy, live chicken with the proper *simanim* (signs) - a trachea (wind pipe) and esophagus (food pipe) that are to be cut correctly. In order to maintain a quality production, *shochtim* work in shifts of one hour on and one hour off, to keep their reflexes and judgment at optimum levels.

After the *shechita*, the *shochet* places the chickens into cones until the blood is

drained and the chickens are ready to be processed. Processing kosher chickens is a modern food science. In some plants, chickens are first soaked in ice water to toughen the skin and give the chicken longer shelf life. Hot water is never used for processing before salting, as it would render the chickens *treif*. The chickens pass through a modernized plucking machine, where the feathers are peeled off. After plucking, the head and feet are automatically removed. In the U.S., due to a great risk of infection, the feet of the chicken are not used.

At this point, the chickens are inspected by *mashgichim* at different checkpoints while the chicken’s organs are being eviscerated. The *mashgichim* inspect for broken bones, holes, punctures and bruises. They make sure that all the required organs of the chicken are present, there are no chicken pox on the intestines, and there are no breaks or swelling that would render the chicken *treif*. Any



chickens deemed questionable are taken off the line and placed on hooks over to the side. The *Rav* on-site *paskens*, rules, as to whether these chickens are kosher or *treif*. Any *treif* chicken is marked with a black wing clip, while the kosher chickens are sent down the processing line to be *kashered*, soaked and salted. It is interesting to note, what the USDA may pass as a healthy chicken, *kashrus* may reject.

One of the most innovative methods employed by industrial *kashrus* is the automated *kashering* process of modern poultry plants. The *halachic* procedure of soaking and salting chicken and meat is very straightforward: 1/2 hour soak, 1 hour salt, 3 times rinse. What is not so simple is how a plant logistically and expeditiously *kashers*

up to 120,000 chickens per day. The answer is a specially designed moving soak tank, where 3,000 chickens are continuously delivered by conveyor from beginning to end. At the end of the soak cycle, the chickens are hung and salted manually or by automated salt machines, and conveyed around the plant for one hour. After the required three *hadochos*, rinses, the chickens are cooled in giant chillers to 34°F. At this point, the chickens may be singed and sealed with *plumbes*, kosher wing clips, and are ready for packing.

What does the company do with the chickens that have been rendered non-kosher due to questionable status or improper *shechita*? The non-kosher chickens are collected in gray totes and are placed off to the side. They are physically placed into a large cardboard crate called a combo, which holds up to 1,000 lbs. of product. When the combo is full, it is staged in the designated non-kosher area of the plant. The rabbi issues each combo a specific number, as well as tags, and enters the number onto a logsheet. The workers sign the shipping logs at the end of the day when the combo leaves the plant. This is to make sure that the non-kosher product will not inadvertently be mixed with kosher chickens.

How are the kosher chickens shipped? Kosher chickens are packaged in various forms, sizes and amounts – retail, wholesale, family packs, cut-ups (pieces) and cutlets. At the packaging point, a *mashgiach* checks for cut-ups and makes sure that all chickens are packed properly and bear kosher *plumbes* on every piece. The boxes are triple taped for shipping. Of course, once the chickens reach the butcher shop, the opened chickens are under the watch of each store’s *Rav Hamachshir*. However, if an order comes directly from the plant and is improperly sealed, or if any irregularity is found in the shipment, it should be returned for a full refund.

One well known company is no longer selling chicken by the case. Instead, it will carry a factory-sealed line where products will be bagged in branded retail-portion bags to be sealed on-site. A security hologram will also be added to assist in keeping track of their products. Consequently, a butcher that elects to remove the factory seals cannot re-label the package with the company’s name.





# Kosher Chickens

## From Coop to Soup



### Breaks, Tears & Irregularities

Even with the best intentions and the most intensive *hashgacha*, problems can arise on occasion. *Halachic shailos*, questions, are addressed on a case by case basis. Nevertheless, general guidelines of what constitutes a *shaila* can be provided to the homemaker. A broken chicken bone with no discoloration, or slight discoloration and a jagged or fully broken bone, presents no *kashrus* problems; we would assume the bone was broken in processing. However, a broken bone that has begun to re-knit itself does present a problem. If there is a spot of coagulated blood **without a break**, the blood has to be

washed away. If the break is surrounded by an area of coagulated blood, the chicken should be shown to a *Rav*.

Skin tears can occur in the plucking machine. If the bone is not broken but is dislocated from its socket, e.g., the drumstick or the wing from the chicken's body, a *Rav* should be consulted. Similarly, a *Rav* should be consulted if there is swelling at the bottom of the drumstick, **especially** if there is swelling with red or green discoloration. It may not be evident, but there is a marked difference between a whole chicken and a whole cut-up chicken processed in the plant. If there is a problem with a wing of a whole chicken, the **complete** chicken is *treif*. With a cut-up chicken, only that piece should be thrown away because the cut-up tray is comprised of different pieces. In a local butcher shop, the housewife should check whether the cut-up comes from the same chicken or from various pieces that make up the tray.

The same is true with liver and giblets that are sold with the chicken. Those parts are packaged separately in the plant and are not the liver or giblets of that particular chicken. It is **imperative** to remove the liver pack **before** roasting the chicken. A chicken that is roasted with the liver in the cavity must be brought to the *Rav* for a decision regarding the

chicken and roaster; the liver is probably *treif* and must be discarded. In certain processing plants, the necks are *kashered* with the **whole** chicken. In that case, the jugular veins should be slit three times or removed, and the *mokom hashechita* (the slaughtering site) washed off. At other facilities, where the necks are cut off, a machine clips off the *mokom hashechita* and the necks are *kashered* separately; splitting of the neck is not necessary.

### The Bottom Line

From time immemorial, the hallmarks and true guidelines that have been followed by kosher consumers have been integrity, reliability and trust. All too often, the conscientious homemaker gets caught up with hearsay and fancy advertising – “super *glatt*” and “*Mehadrin glatt*” – without bothering to separate fact from fiction. It is imperative to buy chicken that is endorsed by a respected rabbinic authority, or *kashrus* organization with *hashgacha temidis* and regulations, to ensure the product is 100% reliably kosher. It is certainly advisable to purchase meat and poultry from a butcher with genuine integrity and commitment to *Torah* and *mitzvos*, **along with reliable supervision**. At last, the dedicated and scrupulous *balebusta* (housewife) can finally buy kosher quality poultry with confidence.

## Pie in the Sky

CONTINUED FROM PAGE 1

compromised. Some low-cost airline carriers offer only economy class, such as Southwest Airlines. British Airways and United Airlines offer premium economy class which includes more leg room and better service; United also offers Economy Plus. Usually provided as a free upgrade to frequent flyers and those flying full-fare economy, some airlines will allow a select few to pay an additional fee for the privilege of flying Economy. How do airlines deal with economy meal service? Typically, flights within the U.S. do not provide meal service, only drinks and snacks. Sometimes, one is lucky though to get a boxed meal consisting of a sandwich, salad and a fresh fruit or pre-packaged snack. What alternative is offered to the kosher airline traveler? A kosher meal can be requested prior to departure.

Today, due to increased sensitivity to the growing special needs of the kosher air traveler, a sub-industry of inflight food service has evolved. This is known as Special Meals. As

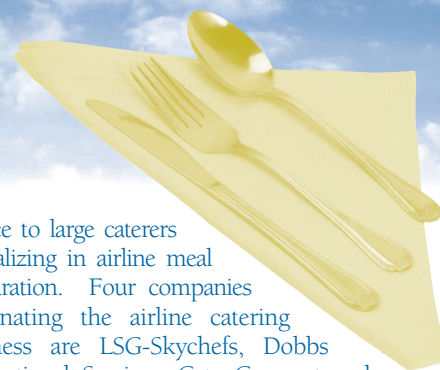
reported in EWA Travel, Special Meals are no longer just for those with health concerns or religious restrictions. On most airlines, these include Kosher, Muslim, Hindu, and Vegetarian (dairy and non-dairy) meals. More recently, Special Meals have also incorporated children/toddler, low fat, low salt, low cholesterol, low calorie, low carbohydrate, as well as diabetic, fruit, low gluten, sulfite-free, seafood, soft and bland diets.

**Note: Each kosher air traveler should check with his or her Rabbi, Rav or Kashrus hotline to determine which certifications noted in this article meet his/her *kashrus* standards.**

What are the dynamics of airline catering, and how does kosher airline travel dovetail on the shoulders of this multimillion dollar giant? Is the kosher airline traveler locked into a certain kosher meal service, or does he/she have a choice? As a rule, airlines outsource food

service to large caterers specializing in airline meal preparation. Four companies dominating the airline catering business are LSG-Skychefs, Dobbs International Services, Gate Gourmet and Caterair International. These companies are awarded contracts for the various airline carriers and are responsible for the regular meal fare, in addition to Special Meal delivery. In turn, these food service caterers contract with kosher caterers that specialize in kosher airline food.

A popular caterer that is often used to supply domestic and international meals is Milmar d/b/a Wilton, supervised by the OU. Milmar provides breakfast, lunch, dinner and snacks. Meat is *Glatt*, dairy is OU non-*Cholov Yisroel* and they also offer *pareve* items, as well. Since Milmar does not have a commissary at an airport, they provide Frozen Meal service. These are meals ordered by various airline food service carriers that are shipped frozen,



# Pie in the Sky



CONTINUED FROM PAGE 3

according to each carrier's specifications. Milmar provides different types of packaging configurations, including wide-body plane meals and narrow-body carriers. The cold or preheated meals are placed in an airline meal hot box and loaded onboard. First Class and Business Class meals are double wrapped in real chinaware and sealed with kosher certification tape. They are then sent to the airline food service caterer and served in this fashion to the traveler. After one-time kosher use, the china is cycled into the airline's regular stock of chinaware. Coach meals are double wrapped in disposable plastic dishes and served with disposable plastic utensils.

Milmar provides international flights with kosher airline meals for US Airways and Northwest Airlines, including some domestic flights for Continental Airlines. Furthermore, Milmar contracts with over 50 international carriers that supply Wilton meals for their international flights. Other popular kosher caterers, Weiss and KoshAir, both provide *Glatt* kosher meat meals under OU certification. Weiss' dairy meals are OU *Cholov Yisroel*; the KoshAir dairy meals are OU non-*Cholov Yisroel*.

At JFK International Airport, many airline caterers prepare meals at their airport commissaries. Among them are the *Glatt* kosher kitchens and bakery of Borenstein Caterers. I was treated to an on-site tour of Borenstein which included a personal interview with Executive Chef Avner Niv. Borenstein Caterers' meat meals are OU *Glatt* while the dairy meals are OU *Cholov Stam*; Regal meals are certified by Rabbi Nuchem Teitelbaum, the Volover *Rav*. The Borenstein commissary handles many different types of meal preparation. Chef Niv develops meals for all First Class, Platinum and Coach passengers for flights originating at JFK. Borenstein Caterers is owned by El Al; 80% of their catering supplies El Al while the remaining is shared amongst assorted carriers.

These include American,

Delta, Lufthansa, South African Airways, and 50 other small airlines whose flights originate from JFK.

By mandate, all of El Al's commissaries are under kosher supervision. The *Rav Hamachshir* of El Al sets the standard for the entire El Al network. In Israel, the commissary is under the *kashrus* supervision of the *Rav Hamachshir* of Ben Gurion airport. In Canada, the commissary is certified by the COR of Toronto; in England the London *Beis Din*; and in France the Paris *Beis Din*. In Thailand the commissary is certified by Rabbi Kantor, and in the U.S. by the OU. Since all of the commissaries are approved by the El Al certifying rabbi, El Al's chinaware circulates between all ports of call.

El Al carries four sets of chinaware which include two sets of meat dishes and cutlery for First Class and Business Class, and two sets of dairy dishes. Coach uses disposable dishes. Unlike non-kosher airlines, El Al kosher meals are plated and packed directly in a hot box, contain a double security seal and are shipped to the airport. Bread and wine which are served with the meals are shipped separately.

First Class and Business Class meals from Borenstein prepared for other carriers are plated onto new chinaware that the airlines send to the commissary, doubled wrapped and sealed. Coach meals are prepared on disposable dinnerware with a double wrap and seal. These meals are sent to LSG-Skychefs, which ships the kosher meals to the sub-kitchens for distribution to various airlines. All meals are prepared in the same area with the exception of Regal meal service, which is prepared in its own kitchens in the Borenstein facility. All Regal meals are individually double wrapped and sealed at the commissary. Bakery items that are used for both Regal and Borenstein are baked in the Borenstein bakery on the premises.

Traveling from *Eretz Yisroel*, regular kosher airline meals are under the supervision of the Rabbi of Ben Gurion airport and are provided by the commissary located in the airport. Airline travelers who request *Glatt* kosher meals with *Mehadrin hashgacha* receive meals from Hamasbia Caterers, which are certified by the *Bedatz* of the *Eida Hachareidis* are prepared on disposable dishes that are double wrapped and sealed. As with all airlines including El Al, the *Mehadrin* meal is limited only to the food being served in closed packages. Any extra food amenities, such as additional bread or rolls, offered by the steward or stewardess are not part of the *Mehadrin* meal.

**RABBI TZVI ROSEN**

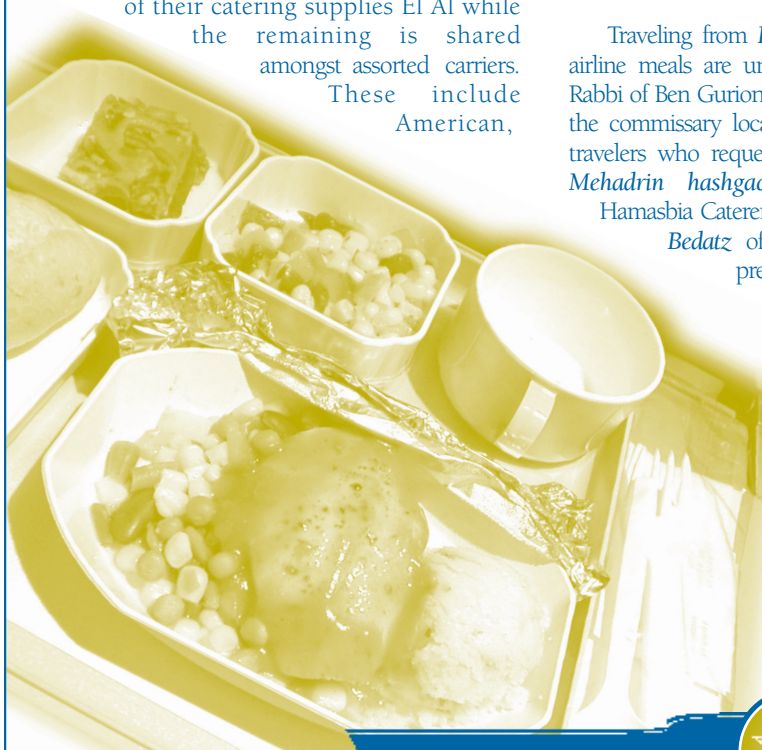
**STAR-K KASHRUS ADMINISTRATOR  
EDITOR, KASHRUS KURRENTS**

In Canada, most kosher international and domestic flights originate in Toronto or Montreal. The major kosher airline caterer is Sky Kosher Cuisine Operations providing Zuchter Berk Creative Caterers, certified kosher by COR of Toronto. Sky Kosher provides *Glatt* kosher meat and dairy *Cholov Yisroel* meals year-round; Passover meals are also available. Cara Operations, also certified kosher by COR, serves *Glatt* meats as well as *Cholov Yisroel* dairy, *Pas Yisroel* and *Yoshon*. El Al flights originating in Canada serve meals from the Cara commissary. Kosher caterers that service Montreal flights include Ernie the Caterer and Kosher Cravings, both certified by the Montreal *Vaad Hoeir*. All meat meals are *Glatt* kosher and all dairy meals are *Cholov Yisroel*.

In England, the undisputed king of airline catering is Hermolis caterers, certified by Kedassia. All the meals are exquisitely prepared and packaged. The meats served are only *Glatt* and the dairy is only *Cholov Yisroel*. Upper class service is treated to wine and fancy desserts with their meal. Hermolis is the exclusive kosher airline service of British Air, as well as many other fine airline carriers including those from China, Japan, Thailand, Malaysia and Singapore.

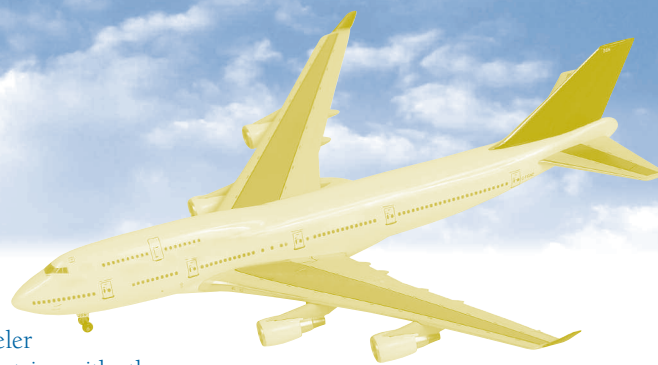
In continental Europe, many local airline caterers are supervised by the local rabbinate or certification agency of a specific country. In Switzerland, Achim Caterers is under the supervision of *Rav Padwa*, *Rav Hamachshir* of the Orthodox Israel community of Zurich. In France, the large airline caterer is Servair which is owned by Air France and operates a kitchen under the supervision of the Paris *Beis Din*. The Paris *Beis Din* also supervises El Al's French commissary.

Sabena airlines in Belgium uses two airline caterers, Fogel and Lanxner. Fogel caterers, under the supervision of the *Machzikei Hadas* in Antwerp, produces conventional airline meals. Lanxner airline caterers of Brussels, certified by the *Machzikei Hadas* of Brussels, packages their meals hermetically. These meals are sealed in tins that do not require refrigeration, which from a *kashrus* standpoint is of great benefit. The container is closed with a tamperproof seal, and each tin is laser coded with the product name and the *kashrus* symbol. The meals have a two to three-year shelf life, but the quality of hermetically sealed meals versus conventional airline meals is compromised. Lufthansa serves *Glatt* kosher meals from Sohar Kosher Restaurant, certified by Rabbi Menachem Halevi Klein of Frankfurt. Shirley's Deli, Bakery and Caterers in South Africa is supervised by the Johannesburg *Beth Din*. They provide meals for South African Airways and other flights departing from South Africa.





# Pie in the Sky



A traveler must be well informed when dealing with meal service from *Eretz Yisroel*. Some wines may be non-*mevushal* (not pasteurized or cooked), which would be problematic for the *Torah* observant passenger, as only *Torah* observant Jews can handle non-*mevushal* wines. The same restrictions do not apply to *mevushal* wines (pasteurized), which may be served by any steward hired by the airlines. It is also questionable whether or not *terumos* and *maasros* (tithes separated from agricultural produce) have been removed from regular kosher meals originating from Israel, or from Israeli meals served onboard other flights.

As previously noted, El Al now carries *Glatt* kosher meals from Hamasbia caterers under the supervision of the *Bedatz Eida Hachareidis*. Hamasbia indicates that rolls that are served with their meals are *Mezonos* and are generally considered to be *pas habah b'kisnin* (similar to bread but more cake-like or sweet in taste, or baked into a crisp hard cracker-like texture). When this type of roll augments a meal, it fulfills a bread-like criteria requiring one to wash and make *Hamotzi*.

**Air Traveler Advisory:** *Mehadrin* meals must always be requested before the flight, and it is a good idea to double check that they are being provided for every segment of the trip. Upon determining which certifications meet their specific *kashrus* standards, the *kosher* air traveler should always bear in mind the following *kashrus* pointers listed below:

1) Kosher meals should **never** be accepted by the passenger if there is evidence of tampering. This refers to a broken double seal or puncture on the hot portion of the meal, or the removal of the plastic wrap encasement of the unheated section of the cold portion of the meal. Flight attendants are not always instructed on the proper protocol when serving a *kosher* meal. Although well meaning, they often prevent the passenger from enjoying his/her meal.

2) If the meal is served in two segments, a hot and a cold portion, always check that the hot and cold portions come sealed and labeled. Furthermore, the passenger should make sure that the portions correspond with each other, meaning both parts should be labeled "meat" or "dairy". It is possible that the components could be mixed, or that a non-kosher cold portion could be mixed with the kosher hot portion. Similarly, air travel on *Chol Hamoed Pesach* (intermediate days of Passover) could be difficult, as an entire non-kosher for Passover meal could be served, or a *chametzdik* meal could be mixed in.

3) If one brand of airline meal is served on one segment of a multi port-of-call trip, it does not necessarily mean that the same

brand will be served throughout the trip. A traveler must carefully review the trip with the airline or his/her travel agent to arrange for proper kosher meal service.

4) If more than one type of airline meal is offered on an airline carrier, do not assume that there is a choice onboard. Requests should be submitted well in advance and reconfirmed 24 hours before departure.

5) It is always advisable to bring your own brown bagged meal on the airplane "just in case".

It is also interesting to note the unique and diverse destinations of the kosher airline meal. These can be as remote as an Alaskan cruise or Hawaiian island retreat, or as nearby as the local hospital or hotel. Unfortunately, many hospitals try to accommodate a kosher patient without the luxury of a kosher kitchen. A good hot kosher meal can nourish the soul and the appetite of the convalescing patient. Typically, the hospital freezer is often well stocked with frozen kosher meals. These meals are double wrapped and can be conveniently popped into the regular hospital oven. These meals are made in disposable dishes and are served with disposable cutlery.

You might say, "so far so good. What could go wrong?" Not so fast.

Most kosher patients may be unaware that hospital kitchens serve bread, beverage and dessert from the non-kosher kitchen, with a hot kosher entrée that is not part of the frozen kosher meal. At the best of times, discovering that one has consumed non-kosher food can prove very upsetting, how much more so to the recuperating patient. Therefore, the patient and/or the patient's family needs to be very aware and on top of this situation. It is critical for the local *Vaad* or community *Rav* to educate the hospital dietary staff concerning the fundamentals of *kashrus* so as to avoid innocent mistakes.

Similarly, hotels will often keep kosher meals in their inventory should the need arise. However, attempts at making kosher food more appealing by serving it on hotel chinaware are foiled when frustrated and hungry guests are deprived of their meal. For the hospital or hotel food and beverage staff, education concerning the ins and outs of handling kosher meals will cause customer satisfaction to soar.

## Popular Airlines & Kosher Caterers\*

AIRLINE	LOCATION	CATERER	CERTIFICATION
Air Canada	From Toronto	Zuchter Berk Creative Caterers	COR
	From Montreal	Ernie the Caterer	MK
		Kosher Cravings	MK
Air France	From France	Servair	Paris Beth Din
American	From U.S.	Borenstein	OU
British Air	From U.K.	Hermolis	Kedassia
Chinese Air		Hermolis	Kedassia
Continental Airlines	From U.S.	Weiss	OU
Delta Airlines	From U.S.	Koshair	OU
	From Europe	Hermolis	Kedassia
EOS		Shirley's Deli, Bakery & Caterers	OU
EI Al	Various Locations		Rabbi Avshalom Katzir
Japan Airlines		Hermolis	Kedassia
Lufthansa	From U.S.	Borenstein	OU
	From Germany	Sohar	Rabbi Klein
Malaysia Airline		Hermolis	Kedassia
Northwest Airlines	From U.S.	Koshair	OU
Sabena	From Belgium	Fogel	Machzikei Hadas Antwerp
		Lanxner	Machzikei Hadas Brussels
Singapore Airlines		Hermolis	Kedassia
South African Airways	From U.S.	Borenstein	OU
	From South Africa		Johannesburg Beis Din
Swiss Air	From Zurich	Achim	Rav Padwa
Thai Airlines		Hermolis	Kedassia
United Airlines	From U.S.	Kosh-Air	OU
U.S. Airways	From U.S.	KoshAir	OU
		Wilton	OU
		Hermolis	Kedassia

\*As of the time of this article  
This chart is for informational purposes.



## What You Don't Know May Surprise You:

# MEAT, PAREVE & DAIRY IN Kosher Restaurants



**RABBI TZVI ROSEN**  
Editor, *Kashrus Kurrents*

### A TYPICAL RESTAURANT SCENE:

"Ma, I'm going to grab something to eat before supper."

"Fine, but don't make yourself fleishig. We're having milchigs tonight."

"No problem. I'll just get an order of fries from Kosher Burger!"

Was that a fatal supper flaw or not? Possibly, however, it is not uncommon for a *fleishig* restaurant to cook their french fries or onion rings in the same fryer that is used for chicken. If that is the case, the fries are 100% *fleishig*, and the little boy is cooked! One would have to wait six hours before eating a dairy meal.

This is not the only pitfall that can befall an unassuming kosher consumer. There are many other factors to take into consideration when dining at a 100% reliable kosher eatery. Just as a fryer can be used for both meat and dairy dishes, so can knives that cut the salad. Also, frying pans used between cutlets and vegetables, or ovens that cook any number of meat and *pareve* food items interchangeably, would cause the items served to be considered *fleishig*.

*Halacha* does make provisions for *pareve* items prepared in meat or dairy utensils. Those items would be considered in modern *kashrus* terms, ME or DE; that is, a *pareve* item cooked in clean meat equipment or dairy equipment. The status of these items is somewhat different than a strictly *pareve* item. True, you wouldn't have to wait six hours for french fries from a *fleishig* fryer, but you would not be able to eat those fries with dairy items, such as pizza. Similarly, it is not permitted to eat french fries from a dairy fryer with a meat hamburger or hot dog.

As kosher restaurants do not routinely maintain segregated fryers, due to the constant preparation of assorted meat and *pareve* items, keeping a "*pareve*" fryer is nearly impossible. Accidental splattering, or interchanging of compatible equipment or cooking oil, would make it very difficult to consider those fries *pareve* even if there is a separate fryer. Similarly, most fried Chinese noodles that are served as an opener in a Chinese restaurant are cooked in the meat fryers and are 100% *fleishig*.

### A TYPICAL RESTAURANT SCENE:

"What do you want to order?"

"I don't know, but I am not in the mood for meat."

"Why don't you try some grilled fish. It's delicious!"

Ordering fish in a meat restaurant can create other *halachic* pitfalls to the unaware



kosher consumer. It is common to offer fish entrées on a meat restaurant menu. Sushi bars have become very popular in many *fleishig* establishments, as well. One of the well known laws regarding *sakana*, Jewish health concerns, stipulates that one is forbidden to eat fish and meat together. Therefore, fish items are cooked and prepared in separate utensils. Furthermore, it is customary to drink a beverage and eat something *pareve* after the fish, such as a cracker or piece of *challah*, before eating any meat.

When a popular entrée such as fillet of fish is ordered, it is common to request a fried side dish, such as french fries or Chinese noodles, to munch on while the entrée is being prepared. If these items are considered to be *fleishig*, the consumer would unwittingly be violating the law of *sakana*, eating fish and "meat" together.

### A TYPICAL RESTAURANT SCENE:

"Waiter, I am Sefardi. I am makpid (exacting when it comes to details, rules, regulations) on bishul Yisroel."

"No problem. We have a full-time *mashgiach* on the premises."

Many of the items served in kosher restaurants or fast food eateries are *oleh al shulchan melachim*, i.e., fit to be served at a banquet or state dinner, and are subject to the rules of *bishul akum* (food cooked by non-Jews). As such, ingredients that are 100% kosher yet cooked by an *aino Yehudi* are forbidden for consumption. Often, restaurants employ cooks who are *aino Yehudim*. According to the *Rema*, the *mashgiach* should make sure that he/she turns on all the fires of any cooking apparatus to solve the problem of *bishul akum*. This includes the stove, burners, steamers and rice cookers so that all the critical items on the menu are *bishul Yisroel*. However, many customers who frequent kosher restaurants are of Sefardic descent. The *Bais Yosef*, who compiled the *Shulchan Aruch*, is the leading authority of Sefardic Jewry. He concludes that to satisfy *bishul Yisroel* requirements, the *mashgiach* would actually have to place the food in the oven or on the burner. Therefore,



while a restaurant might be in 100% *halachic* compliance, the food being served may not be permitted to a Sefardic Jew.

Regarding kosher doughnut shops, some offer more than kosher doughnuts and coffee. They also serve muffins and croissants with eggs, a popular breakfast menu item. The *halacha* states that eggs are *oleh al shulchan melachim* and subject to the laws of *bishul akum*. It goes without saying that doughnut shops do not have the luxury of full-time supervision, and frequently eggs are microwaved in order to avoid the prohibition of *bishul akum*. However, if the doughnut shop prepares the omelets on the grill, the laws of *bishul akum* would apply. If certification only applies to the doughnuts and coffee and does not cover the breakfast menu, an uninformed kosher consumer could inadvertently consume *bishul akum* eggs. Another common problem could arise from serving sandwiches. If tuna fish is one of the items available, who is watching the tuna fish preparation? Fish is an item requiring two *simanim*, distinct identifications. Without proper supervision, the sandwiches would be prohibited.

### A TYPICAL RESTAURANT SCENE:

"It is so nice to have the cousins together for this special evening."

"Yes. It's great to have an elegant kosher restaurant in town."

"Do they serve wine?"

"They have a great selection!"

Many restaurants have different policies regarding *mevushal* wines. Some fine dining restaurants offer *mevushal* and *non-mevushal* wines with a *frum* waiter to pour them. Other *kashrus* organizations permit only *mevushal* wines to be served. Some customers will order a whole bottle for their party. If some of the guests are *aino Yehudim* and pour their own wine, the wine becomes *stam yayin* and cannot be used.

### Do you think that pizza shops or dairy restaurants don't have surprises?

Have you ever topped your pizza, lasagna or baked ziti with parmesan toppings? Are you aware that the parmesan cheese topping is real grated hard cheese? Since the cheese is aged over six months, one has to wait six hours before eating *fleishigs*. Six hours *milchig*... you've got to be kidding!





# New Under Star-K Kosher Certification

## Consumer Products

(only when bearing Star-K symbol)

### A.V. OLSSON TRADING

Stamford, CT  
PAN LINERS

### ALIDORO

Los Gatos, CA  
HONEY

### ALL GOLD IMPORTS

Toronto, CANADA  
DRIED FRUIT

### AMERICAN EAGLE FOOD PRODUCTS

Cedar Grove, NJ  
CANNED & DEHYDRATED FRUIT; NUTS & SEEDS; SPICES & SEASONINGS

### CAKE BOUTIQUE

Staten Island, NY  
CAKE & PASTRY PRODUCTS

### CHEF GARCIA

Virginia Beach, VA  
TORTILLAS/TACOS

### COPAK SOLUTIONS

Conover, NC  
TORTILLAS/TACOS

### BERTAZZONI SPA

Roseland, NJ  
KITCHEN APPLIANCES (SABBATH COMPLIANT)

### EDIBLE ARRANGEMENTS

Baltimore, MD  
FRESH PACKAGED FRUIT; GIFT BASKETS

### EDIBLE ARRANGEMENTS #489

Riverdale, NY  
FRESH PACKAGED FRUIT; GIFT BASKET

### GLOBAL JUICES & FRUITS

Eagle, ID  
FROZEN, CANNED & DRIED FRUIT; NUTS & SEEDS; SPICES & SEASONINGS

### GORDON FOOD SERVICE

Grand Rapids, MI  
CROISSANTS

### GUANGXI HEZHOU DACHENG

FOODSTUFFS  
Guangxi, CHINA  
CANNED VEGETABLES

### GUARDIAN DRUG COMPANY

Dayton, NJ  
PHARMACEUTICAL, DRUG & PERSONAL CARE PRODUCTS

### IMPEX

Tustin, CA  
HONEY

### KOSHAN DISTRIBUTING

Skokie, IL  
SAUCES

### MEDITERRANEAN IMPORTS

Houston, TX  
OILS/OLIVE OILS

### MOUNTSPILL PRODUCTS CORP

Brooklyn, NY  
HONEY

### NOVIA GIDA URUNLERI

Izmir, TURKEY  
CANNED FRUIT & VEGETABLES

### PATHMARK STORES

Carteret, NJ  
CANNED VEGETABLES

### PURITY FOOD

Cherry Hill, NJ  
HONEY

### RESTAURANT DEPOT

College Point, NJ  
COFFEES

### ROYAL FOODS GIDA

Istanbul, TURKEY  
CANNED VEGETABLES

### ROYAL SPRING WATER

Van Nuys, CA  
WATER

### SCHOKINAG CHOCOLATE

Bakersfield, CA  
CHOCOLATE PRODUCTS

### SUNLAND TRADING

New Canaan, CT  
HONEY

### UMMAN LTD.

Lenkoran City, AZERBAIJAN  
POMEGRANATE JUICE

### VESSEY & CO.

Coalinga, CA  
FRESH VEGETABLES

### WHOLE FOODS

Austin, TX  
ICE CREAM & NOVELTIES

### WINN-DIXIE STORE #291

N. Miami Beach, FL  
SUPERMARKET (SELECT DEPARTMENTS)

### WINN-DIXIE STORES

Jacksonville, FL  
PICKLED PRODUCTS; CANNED VEGETABLES

### VICTORIA PACIFIC TRADING CORP

Rowland Heights, CA  
CANNED VEGETABLES

### ZABAR'S

New York, NY  
COFFEES

### ZHEJIANG XINCHANG BEST FOODS

Zhejiang, CHINA  
CANNED FRUIT

## Industrial/Institutional Products

(see letter of certification)

### AJOVER, S.A.

Bogota, COLOMBIA  
PLASTIC FILMS

### AMERICAN EAGLE FOOD PRODUCTS

Cedar Grove, NJ  
JUICE & JUICE CONCENTRATES

### APAC CHEMICAL CORP

Arcadia, CA  
PRESERVATIVES

### CALJAVA

Northridge, CA  
BAKERY SUPPLIES

### CENTRAL IOWA SOY

Jefferson, IA  
SNACK FOODS; SOY PRODUCTS

### EDLONG CORP

Elk Grove Village, IL  
FLAVORS & EXTRACTS

### EOAS ORGANICS

Ratmalana, SRI LANKA  
ESSENTIAL OILS & OLEORESINS; ORGANIC PRODUCTS

### FLAVOR HOUSE

Vernon, NJ  
FLAVORS & EXTRACTS

### FPI, INC.

Eddystone, PA  
COCOA PRODUCTS

### GENTROCHEMA BV

Sleeuwijk, NETHERLANDS  
INDUSTRIAL CHEMICALS

### GUANGXI HEZHOU DACHENG

FOODSTUFFS  
Guangxi, CHINA  
CANNED VEGETABLES

### HARDEN FOODS

Philadelphia, PA  
WHEY

### HARRIS & FORD

Indianapolis, IN  
GLYCERINE

### HEBEI MAYPEARL BIOTECH

Hebei, CHINA  
ESSENTIAL OILS AND OLEORESINS

### HEZHE GUOSHENG FOODS

Shandong, CHINA  
CANNED FRUIT

### JIANGSU CHENGXING

PHOSPH-CHEMICAL  
Jiangsu, CHINA  
PHOSPHATES

### KALAMATA FOOD PURVEYORS

Castro Valley, CA  
OLIVES

### MJI INTERNATIONAL

Brooklyn, NY  
FRESH VEGETABLES

### NANJING KOKHAI BIOTECH

COMPANY  
Nanjing, CHINA  
ACIDS & ACIDULANTS

### NINGBO HAIJING FOODSTUFFS

Zhejiang, CHINA  
CANNED FRUIT & VEGETABLES

### NOVIA GIDA URUNLERI

Izmir, TURKEY  
CANNED FRUIT & VEGETABLES

### ONWARD INTERNATIONAL

TRADE CO.  
Sichuan, CHINA  
PHOSPHATES

### QA PRODUCTS/SPRINKLE KING

Elk Grove Village, IL  
TOPPING

### ROYAL FOODS GIDA

Istanbul, TURKEY  
CANNED VEGETABLES

### SHANGHAI NOVANAT

Shanghai, CHINA  
HERBAL EXTRACTS

### SHENYANG HONGMEI CORP.

Liaoning, CHINA  
FOOD CHEMICALS; NUCLEOTIDES

### SOCOUILE

Sfax, TUNISIA  
OILS/OLIVE OILS

### SUPREME ALMONDS OF CALIFORNIA

Wasco, CA  
NUTS & SEEDS

### TOPQUALITEA, USA

East Windsor, NJ  
SPICES & SEASONINGS; TEAS

### UNIPRO FOODSERVICE

Atlanta, GA  
PAN LINERS

### VAYA JAYANTHI DRUGS

Medak, INDIA  
PHOSPHATES

### VICTORIA PACIFIC TRADING

Rowland Heights, CA  
CANNED VEGETABLES

### WU XINDA ROSIN & ESTER SYSTEM

Jiangsu, CHINA  
FOOD GUM; WAXES

### XINJIANG CHALKIS TOMATO PRODUCTS

Xinjiang, CHINA  
TOMATO PRODUCTS

### ZAO ZHUANG SHENLONG INDUSTRY

Shandong, CHINA  
AMINO ACIDS

### ZHEJIANG XINCHANG BEST FOODS

Zhejiang, CHINA  
CANNED FRUIT

## New Under Star-D

(only when bearing Star-D symbol)



The Star-D is a kashrus symbol of the National Council of Young Israel (NCYI). The Star-K, in its relationship with the NCYI, administers the kashrus of the Star-D. All Star-D products are dairy—cholov stam (non-cholov Yisroel).

### CAKE BOUTIQUE

Staten Island, NY  
CAKE & PASTRY PRODUCTS

### EDIBLE ARRANGEMENTS

Baltimore, MD  
FRESH PACKAGED FRUIT; GIFT BASKET

### EDIBLE ARRANGEMENTS #489

Riverdale, NY  
FRESH PACKAGED FRUIT; GIFT BASKET

### GORDON FOOD SERVICE

Grand Rapids, MI  
CROISSANTS

### GUARDIAN DRUG COMPANY

Dayton, NJ  
PHARMACEUTICAL, DRUG & PERSONAL CARE PRODUCTS

### WHOLE FOODS MARKET

Austin, TX  
ICE CREAM & NOVELTIES

## Establishments

(see letter of certification)

### DAHLIA'S CAFÉ

106 Apple Street  
Tinton Falls, NJ 07224  
RESTAURANT/TAKE-OUT

### HEIMISHE PIZZA SHOP

1211 River Avenue  
Lakewood, NJ 08701  
PIZZA SHOP

### RACHAEL'S GOURMET DELECTABLES

2715 Smith Avenue  
Baltimore, MD 21209  
BAKERY

### SAMMY'S BAGELS

421 Route 59  
Monsey, NY 10952  
BAGEL SHOP

### TUDOR HEIGHTS SENIOR LIVING

7218 Park Heights Avenue  
Baltimore, MD 21208  
HOSPITAL FOOD SERVICE



# Star-K *Shidduch* Program Up "date"



Keep thinking of those *shidduchim*! Star-K's *shadchan* incentive program has been renewed until Chanukah 5768, with a cash "gift" of \$2,500 paid, on top of the customary *shadchanus*, for the successful matches made for Baltimore's Orthodox women. To date (pun intended!), Star-K has awarded a sizeable sum to the *shadchanim* of 45 successful *shidduchim* made since the program started two years ago. For program rules, call the Star-K office at 410-484-4110 ext. 217 or visit Star-K Online at [www.star-k.org](http://www.star-k.org), click on Programs/*Shidduch* Incentive Program / "Striking Matches: Star-K Partnering with *Shadchanim*".

# Ancient Chinese Proverb:

# Star-K Kosher Comes to China

STAR-K's Kosher University announces its next **TeleKosher Conference: 'Kosher China'** on Wednesday, February 28 at 12:00 Noon, EST. Rabbi Zvi Goldberg, Director of the Virtual Kosher University ([www.kosherclasses.com](http://www.kosherclasses.com)), will host Amos Benjamin, head of STAR-K's office in the Far East. Mr. Benjamin will be available to answer questions from the listening audience. Please call 1-712-432-4990 and enter conference number 5285502 or Skype (free call) +990008275285502.

Those who tune in will have a chance to win one of five copies of *Kosher for the Clueless But Curious*.

Mark your calendars! Star-K's TeleKosher Conference series is scheduled for the last Wednesday of each month at 12 Noon EST.



## Now Available!

The "Star-K List of Popular Cereals and Their *Brochos*" 5767/2006-07 is now available in a downloadable form by contacting the Star-K office at **410-484-4110** or by visiting our website, [www.star-k.org](http://www.star-k.org) (click on Kosher Consumer/Latest Star-K Lists/Cereals and their *Brochos*). This handy chart may be used as a fundraiser for your *shul*, school, or organization. It lists over 100 popular cereals that are kosher certified, their *pareve-dairy* status, and their appropriate *brocha* and *brocha achrona*.



## Star-K Kosher Certification

A non-profit agency representing the Kosher consumer in promoting Kashrus through Education, Research and Supervision.

FOUNDING EDITOR:  
**A.J. Levin**

EDITOR:  
**Rabbi Tzvi Rosen**

EXEC. VICE PRESIDENT:  
**Mrs. Pesi Herskovitz**

COORDINATOR:  
**Ms. D. Rosenstein**

CONTRIBUTING WRITER:  
**Mrs. Margie Pensak**

Phone: (410) 484-4110  
Fax: (410) 653-9294

E-mail: [info@star-k.org](mailto:info@star-k.org)  
[www.star-k.org](http://www.star-k.org)

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*Kashrus Kurrents* is also available via e-mail\* by sending a blank e-mail to [kashruskurrents-subscribe@star-k.org](mailto:kashruskurrents-subscribe@star-k.org) \*(must have ability to open .pdf and .zip files)

(The Star-K Passover Book, not included in this subscription, is available for purchase in Jewish bookstores during the Passover season.)

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Phone \_\_\_\_\_

Please send your tax deductible checks made payable to: **KASHRUS KURRENTS**  
**122 Slade Avenue, Suite 300, Baltimore, MD 21208-4996**  
**Phone: (410) 484-4110 • Fax: (410) 653-9294**

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**STAR-K CERTIFICATION, INC.**  
**122 Slade Avenue, Suite 300**  
**Baltimore, Maryland 21208-4996**

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