



## **Commercial Kitchen Kosher Instructions**

- 1) An oven or any heating source MUST be turned on by the Mashgiach or his designee.
- 2) No personal food is allowed in the kitchen
- 3) All food packages purchased for the kitchen MUST be inspected by the mashgiach or his designee before use.
- 4) One must make sure that his or her hands are clean before cooking or preparing any food.
- 5) All vegetables that require checking due to possible bug infestation MUST be checked by the Mashgiach or his designee.
- 6) All eggs MUST be checked by the Mashgiach or his designee.
- 7) All food MUST be placed on the correct counter and sink. Dairy food on the dairy counter and sink; pareve food on the pareve counter and sink and meat on the meat counter and sink.
- 8) All dishes MUST be washed in the correct sink: Dairy in the dairy sink; pareve in the pareve sink and meat in the meat sink.
- 9) All counters MUST be washed with the correct sponge: Dairy sponge for the dairy counter; pareve sponge for the pareve counter and meat sponge for the meat counter.

*PLEASE NOTE: THIS DOCUMENT IS AN ADDENDUM TO BOTH THE DIETARY RULES OUTLINED IN THE KULANU HANDBOOK AS WELL AS THE KOSHER INSTRUCTIONS' MANUAL.*

*I have read these instructions and in concert with the student's beliefs and the organization, I will comply. I understand that failure to adhere to the policies described herein will result in disciplinary action up to and including termination.*

**Print Name:** \_\_\_\_\_

**Signature:** \_\_\_\_\_

**Date:** \_\_\_\_\_

