

JCC Building Kashrut Policy
Approved by JFDCH Board March 13, 2014
Definitions for the purposes of this policy document

Kashrut/Kosher:

The dietary laws of Judaism that define which food is and is not fit to eat. They are cited in the Torah in Leviticus 11 and Deuteronomy 14 and are expanded in the Talmud and the codes of Jewish Law. The word “kosher” means “fit” or “acceptable.”

Non-Kosher:

All foods that are not fit to eat according to traditional Jewish law, including pork, shellfish, fish without fins and scales, non-kosher meat or poultry, foods that are made from these products and food that contain both dairy and meat. Notwithstanding the foregoing, an exception will be made for non-kosher cheese.

Dairy: Foods that consist in whole or in part of milk or products derived from milk.

Meat:

Foods that consist in whole or in part of ingredients derived from the flesh of animals. To be kosher, meat must come either from an animal that has split hooves and chews its cud (e.g. cows), or from poultry that flies and is not a bird of prey (e.g. chickens). For both meat and poultry, the animal must be slaughtered and prepared according to the requirements of Kashrut under rabbinic supervision.

Fish:

Only fish that has both fins and scales is considered kosher. Shellfish is not kosher. Kosher fish is considered to be Pareve (see below). If there is a question about the kashrut of a particular species, please consult the Executive Director of the Durham-Chapel Hill Jewish Federation.

Pareve:

Foods that in their natural state are neither meat nor dairy are considered Pareve (neutral). Examples include fruits, vegetables, fish, eggs, pasta, grains, nuts, honey, coffee, and tea. For the purposes of kashrut definitions of the Jewish Community Center, gelatins which are not made using meat products are considered to be Pareve. Pareve foods can be served with either dairy or meat.

Kosher Certification:

A symbol or status given to food products approved and marked as kosher under rabbinic supervision.

Community Event or Program:

An event or program that is officially sponsored on the grounds of the Levin Jewish Community Center by, the Durham-Chapel Hill Jewish Federation or any of its agencies including the JCC and Jewish Family Services..

Private Rental Event:

An event or program that is sponsored by an individual or organization that has rented space in the Levin Jewish Community Center. Such events are not sponsored by the Durham-Chapel Hill Jewish Federation or any of its agencies.

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Guidelines

Kitchen and Café

The kitchen and the café at the Levin Jewish Community Center shall be kept kosher dairy. At the discretion of the Levin JCC Management, a caterer or outside group may use the kitchen to prepare kosher meat or poultry. Such caterer or outside group must kasher the kitchen before and after use at their own expense and under the supervision of the Levin JCC Management. At the discretion of the Levin JCC Management, a caterer or outside group may use the kitchen to prepare Pareve foods so long as they kasher the kitchen prior to such use at their own expense and under the supervision of the Levin JCC Management. Kosher snacks will be served on the premises and in vending machines. The kitchen and café will be closed during Passover.

Community Events

Ingredients

All non-catered Community Events or Programs, including potluck events, are to be dairy or Pareve. No meat, poultry, non-kosher foods or foods containing meat, poultry, or non-kosher foods may be served at these non-catered Community Events or Programs.

Preparation

All containers, appliances and utensils (whether kashered [ritually purified] or not) may be used to prepare and serve food at non-catered Community Events or Programs. When preparing foods at home for Community Events or Programs, members are expected to make sure that the food contains no non-kosher ingredients (such as lard, etc.).

Use of a Caterer

Kosher meat or poultry may be served at catered Community Event or Program provided the following rules are observed:

- All caterers must be provided with a copy of these Guidelines in advance of the Community Event or Program and must agree to adhere to the Guidelines.
- The first time a given caterer is proposed to prepare and serve food at a Community Event or Program, they must be interviewed in advance by the Management of the Levin JCC to make sure that they understand these Guidelines and agree to abide by them.

- Once caterers have been interviewed and approved, the Jewish Community Center will maintain a list of such approved caterers that will be updated from time-to-time and such caterers may be employed without further oversight.

Foods with Non-Kosher Ingredients

Foods that contain non-kosher ingredients may not be served at any Community Event or Program, regardless of where it is prepared.

Meat and Poultry

Any meat or poultry served at a Community Event inside the building must be certified as kosher. Any food containing meat or poultry ingredients must be made with certified kosher meat or poultry if it served inside the building. An approved caterer must be used when serving meat at an event (see “Use of a Caterer”). Any meat or poultry served at a Community Event served outside the building can be either kosher or kosher style.

Dairy and Meat Served Together

At Community Events, dairy foods may not be served at the same event where meat or poultry is served. No dish may be served which contains both dairy products and meat or poultry ingredients.

Wine and Alcoholic Beverages

Subject to applicable law and licensing, all wine and other alcoholic beverages are permitted for both social and ritual purposes.

Cheese

All cheeses are permitted unless there is an obvious addition of a non-kosher substance added to the cheese.

Passover

During the week of Passover, catered events will be permitted at any Community Events or Programs as long as all foods are kosher for Passover.

Private Rental Events and Food brought into the Levin Jewish Community Center for Individual Consumption

An individual bringing in food to the Jewish Community Center for his/her own consumption and groups that are sponsoring Private Rental Events are encouraged to abide by the above Guidelines. Similarly, employees of the Jewish Community Center and the Durham Chapel Hill Jewish Federation are encouraged to abide by the above Guidelines. Such groups may bring in non-kosher meat and poultry, but such meat or poultry shall not be served in a dish that also contains dairy ingredients. In no event shall individuals or Private Rental groups bring pork or shellfish into the Levin Jewish Community Center.

All questions regarding this policy or about what is or is not kosher should be addressed to the Management of the Levin JCC.

