





Basic Kosher Guidelines for Food Service Establishments and Hotels

What is Kosher?

When your product or establishment is certified kosher, consumers know that you comply with a strict policy of kosher food laws, including cleanliness, purity, and quality. But kosher means more than responsible food preparation.

To be certified Kosher, all ingredients in every product—and the process of preparing the product—must be certified for orthodox kosher-compliance, too. There are three basic categories of kosher – meat, dairy, and pareve (neutral) – and all kosher products fall under one of these three categories.

- All food products can only be prepared at the kosher supervised facility.
- All ingredients and equipment used in the establishment need to be pre-approved by  Kosher.
- An approved kosher supervisor must be on-site during all food preparation and serving times.
- All refrigerators, freezers, and cooking appliances must be locked and/or sealed by the approved kosher supervisor at the end of each day. The keys to all food preparation and storage areas can only be held by the approved kosher supervisor.
- All cooking fires (including, but not limited to, ovens, stovetops, deep fryers, induction cookers) must be lit by the approved kosher supervisor.
- The supervised facility must be closed on the Sabbath and Jewish holidays unless special arrangements are made. Sabbath and Jewish holidays start at sundown on the previous day. Typically the facility will need to close a minimum of 2 hours before the onset of the Sabbath or holiday to afford the kosher supervisor time to prepare for the Sabbath or holiday.
- Dairy and meat/poultry products cannot be prepared on the same premises. Separate kitchens, utensils, and equipment are required for establishments that want to offer dairy and meat/poultry.
- Meat establishments – all meat/poultry products must be Glatt Kosher (the lungs are free of prohibited lesions) and slaughtered according to the customs of Chasidim – this will limit the availability of kosher meat products.
- Dairy establishments – all dairy products must be Chalav Yisrael, a special kosher designation that means the product was supervised from the time of milking.
- Kosher fish species must have both fins and scales. Other types of fish and crustaceans cannot be used in kosher food. Fish must be received with the skin on or have an approved kosher certification.
- All baked goods must be Pas Yisrael, a special kosher designation that means they were baked with the participation of an observant Jew.
- All prepared food that is sent out of the establishment must be sealed by the kosher supervisor with  Kosher tape.
- All entertainment must be pre-approved by  Kosher.
- All workplace information, including audio and video data, must be provided to  Kosher upon request to verify compliance with kosher protocols.