

**Mosaic Law
Kashrut Policy
And
Mashgiach Guide**

Updated 22 April 2007

History

Date	Person	Changes
16 April 2006	Bill Thomas	Reformatted and Mashgiach Procedure section added. Changed “hot food” to “food” for requiring a mashgiach for a caterer.
16 April 2006	Bill Thomas	Added symbols to Hechsher Table.
1 May	Bill Thomas	Added symbols to Hechsher Table. Added “ APPROVED ” or “ NOT APPROVED ” to the description of each symbol and company. Improved explanations and titles in “Maschiach Duties” section. Removed “Food Safety Requirements” section and put statement in “Kitchen Rules” section saying, ‘Mosaic Law Kashrut Policy requires conformance to the requirements in the document “ Mosaic Law Kitchen Facilities User Procedures ”. The requirements for safely preparing food appear in that document.’
5 May	Bill Thomas	Added Hechsher of The Vaad Hoeir of St. Louis 4 Millstone Campus Drive, St. Louis, MO 63146
10 May	Bill Thomas	Added Rabbi N GreenBlatt as supervisor for Tabasco Added Tablet K Hechsher Added Triangle K Hecsher
16 May	Bill Thomas	Added Triangle CRD, Chicago Rabbinical Council (CRC)
10 July	Bill Thomas	Added reference to Rabbi's certified Mashgichim List.
29 July	John Mee	Corrected and clarified wording. Section 2, Item 20: Added instructions to use blowtorch to kasher. Section 3.6: Added instruction to use only sanitized surfaces for food presentation. Section 3.7: Add instruction to ensure workers complete cleaning correctly.
10 August	Rabbi Taff	Added hechshers of Igud HaKashrus of Los Angeles/ Kehilla Kosher

18 November	Rabbi Taff	Added heshshers and sorted table by organization name.
21 February	Bill Thomas	Restored 10 May 2006 changes lost due to editing error.
22 April	John Mee	<ul style="list-style-type: none">– Added requirements for the Kitchen to remain closed except in the presence of a masgiach.– Revised and standardized references to "hechsher" to include "approved" in place of "recognized" or "certified".
4-May-2007	John Mee	<ul style="list-style-type: none">– Added United States Kashrut as an approved Hechsher

Table of Contents

1	KASHRUT POLICY	5
1.1	Introduction	5
1.2	Scope.....	5
1.3	Definitions	5
1.4	Supervision	6
1.5	Product Certification.....	6
1.6	Milk and Meat Separation	6
1.7	Dairy	6
1.8	Wine.....	7
1.9	Meat and Fish.....	7
1.10	Shabbat and Holy Days	7
2	Kitchen Rules	9
3	Mashgiach Procedures.....	10
3.1	Overview.....	10
3.2	Inspect the Kitchen for Readiness To Use.....	11
3.3	Inspect All Food	12
3.4	Inspect Everything Used for Preparation	12
3.5	Ensure Preparation Meets All Requirements	12
3.6	Ensure Presentation Meets All Requirements	12
3.7	Ensure Cleaning Meets All Requirements	12
3.8	Report Hours, Payment, and Injuries.....	13
4	Frequently Asked Questions.....	13
5	Hechsher Symbols and Kosher Foods	14

1 KASHRUT POLICY

1.1 Introduction

Mosaic Law Congregation (MLC) in Sacramento is a member congregation of the United Synagogue of Conservative Judaism and therefore abides by the traditional mandates of Jewish Law (*halakhah*). MLC maintains facilities to provide *kosher* meat and dairy meals. MLC prides itself on maintaining a high standard of *kashrut* in the kitchen that is in keeping with the tenets and principles of Conservative Judaism. This policy manual is prepared in order to facilitate food preparation and service in the MLC kitchen, articulate the guidelines regarding permissible activities when providing food on *Shabbat*, and direct Mashgichim how to implement these. To request changes or additions to this Policy, send your request to the editor, Bill@ThalerAndThomas.org. He will prepare a draft with your request and submit it to the Mosaic Law Rabbi. Scope

This policy shall govern the preparation, serving, consumption and use of all food as well as any supplies, utensils, dishes or other equipment or material that comes in contact with food at any place on the entire Mosaic Law campus, including leased, rental, temporary or permanent facilities.

1.2 Definitions

Glatt Kosher – Glatt is Yiddish for smooth, meaning the lungs of the animal were smooth which would prevent it from being classified as treifa. This term only applies to meat products and not poultry.

Glatt Mashgiach – A mashgiach selected by the Rabbi to supervise a Glatt Kosher meal.

Hechsher – An insignia or symbol signifying that the item has been certified as being Kosher (See Chapter 5 “Hechsher Symbols and Companies” for a list of accepted symbols.).

Holy Day – Rosh Hoshanah, Yom Kippur, Sukkot, Purim, Passover, and Shavuot

Mashgiach- Individual certified by the MLC Rabbi to supervise the *Kashrut* of all food preparation at MLC. Plural, Mashgichim.

Rabbi – Unless otherwise noted, the Rabbi of Mosaic Law Congregation.

Rav HaMakhshir – The ultimate authority on any *kashrut* question for the synagogue and its various affiliates and groups.

Shabbat – The period from 18 minutes before sundown on Friday to the appearance of 3 stars after sundown on Saturday. Consult a Jewish calendar or contact the MLC office.

1.3 Supervision

The Rabbi of Mosaic Law Congregation serves as the *Rav HaMakhshir* on any *kashrut* question for the synagogue and its various affiliates and associations. He certifies all Mashgichim to supervise the *Kashrut* of all food preparation at MLC. The Rabbi, or his designee, has the right and freedom to monitor and inspect all deliveries for the kitchen, all ingredients to be used and all preparation. This includes cooking, serving, removal and cleaning procedures.

The Rabbi must also approve any *mashgiach*, including a *glatt mashgiach*, supervising a *glatt kosher* affair at MLC. The *glatt mashgiach* works as an agent of the Rabbi. See the statement titled "*Mashgichim Certified by The Rabbi of Mosaic Law*" for the names of the Mashgichim and the Director of Mashgichim

Unless directed otherwise by the Rabbi, the *mashgiach* shall supervise all food preparation, serving and associated cleaning activities at MLC. (See Section, "Mashgiach Procedures.") This includes check-in of food, supplies and equipment, prepping, cooking, serving and cleaning. In case of any error or question regarding ingredients or equipment, nothing will be done until the *mashgiach* is informed and provides instructions.

All food related activities must be performed in accordance with this policy. Food safety requirements shall be strictly followed. The *mashgiach* shall ensure that food preparation processes and foods being served meet all food safety requirements. (See Section "Food Safety Requirements".)

1.4 Product Certification

All ingredients and products must bear an approved *hechsher* (see Chapter 5) or come from an approved company. (See Chapter 5, "*Hechsher Symbols and Kosher Foods*".) No item to be used in the preparation, serving or cleaning of food may enter the kitchen unless specifically approved by the *mashgiach* or Rabbi. This includes items such as aluminum foil. It might have an oil coating, which must be certified. When purchasing food priority should be given to products imported from Israel.

1.5 Milk and Meat Separation

All people working in the kitchen shall maintain total separation of meat and milk during food preparation, cooking and presentation. No utensils or ingredients may be transferred from the rooms storing milk utensils to the rooms storing meat utensils, or vice-versa. Each area must remain locked and the lights turned off, when the other area is in use.

1.6 Dairy

All cheese, completely dairy, manufactured and packaged by reputable companies in the United States in which rennet is used as a curdling agent, are permitted (Teshuvah by Rabbi Isaac Klein, 1974). However, it is preferable to use cheese with an approved *hechsher* (Rabbi Reuven Taff, 2002).

Dairy products that do not use curdling agents (i.e. cream cheese, cottage cheese, sour cream, ricotta, etc.) must also have an approved hechsher.

Cheese that has been processed into a dry powder product (i.e. Parmesan and Romano) must have hechsher. This does not apply to fresh grated cheese.

1.7 Wine

All wine used at the synagogue, or at synagogue sponsored events, must have an approved hechsher. Priority should be given to wines imported from Israel.

1.8 Meat and Fish

All meat must be kosher and have an approved hechsher. Only kosher fish is allowed at MLC. Processed fish and fish products (i.e. canned, pouch, etc.) must have an approved hechsher.

1.9 Shabbat and Holy Days

It is the responsibility of the caterer to sell and/or serve food that is appropriate for *Shabbat*.

A Friday evening *Oneg Shabbat* may **not** be dairy. It must be Pareve. (Note: This is because most people have a meat meal for *Shabbat* dinner.)

No cooking on *Shabbat* is permitted. The use of stoves, coffee makers, or other cooking equipment is therefore limited. Use of the microwave oven on *Shabbat* or Holy Days is, in all cases, forbidden. A non-Jew may light sterno canisters for chafing dishes for their personal use prior to the arrival of any guests, after which the chafing dishes may be used by Jews (*hana'ah*) to warm pre-cooked foods on *Shabbat*.

Foods that have been blanched or seared (pan-cooked) prior to *Shabbat* may be warmed on *Shabbat* provided that they are already in an edible state (*ke-ma'akhal ben derusai*) prior to warming. Raw foods cannot be warmed on *Shabbat* because it constitutes cooking.

A non-Jew, in the presence of a *mashgiach*, may turn on ovens and stoves for their personal use, after which the oven may be used by Jews for the benefit (*hana'ah*) of warming pre-cooked foods for use on *Shabbat*. Nevertheless, food may not be cooked on *Shabbat* for use after *Shabbat*. Food may be fully prepared before *Shabbat*, kept constant in a warmer, and served after *Shabbat*. After *Shabbat*, ovens and stoves may be turned on by Jews or non-Jews, and cooking may commence, as soon as *Shabbat* is over and a *mashgiach* is present.

The *mashgiach* shall also be present whenever food is served on *Shabbat*. The absence of a *mashgiach* shall be considered a serious breach of this policy by the Caterer and may subject the event to immediate shutdown and/or cancellation. In the event of any dispute or breach of this policy, or any other question of religious law, the decision of the Rabbi shall be final and binding.

A major Holy Day is different from *Shabbat* in the following respects:

1. Food for the same day may be cooked in the presence of a *mashgiach*. However, a Jew may not turn on or use any electrical equipment or ovens.
2. A Jew may turn up, but cannot turn down the gas heat that is already on.
3. If a major holy day should fall on Thursday or Friday, and food is to be prepared for the following *Shabbat*, the *mashgiach* must be sure to perform the *eruv tavshilin* before *Yom Tov*. (see below)

2 Kitchen Rules

Items requiring a hechsher must have one of those designated **APPROVED** in Chapter 5 “Hechsher Symbols and Kosher Foods” section’s table.

Mosaic Law Kashrut Policy requires conformance to the requirements in the document “**Mosaic Law Kitchen Facilities User Procedures**”. The requirements for safely preparing food appear in that document.

1. The Rabbi of Mosaic Law Congregation serves as the Rav HaMakhshir on any kashrut question for the synagogue and its various affiliates and associations.
2. The Kitchen shall remain locked at all times, except for maintenance or delivery unless a mashgiach is present
3. The mashgiach shall supervise and be present during all food activities. This includes prepping, cooking, serving and cleaning.
4. All ingredients and products must bear an approved hechsher, including wine.
5. All cheeses made in the USA by reputable companies are permissible. Processed dairy products such as cream cheese, sour cream, cottage cheese, ricotta, powdered Parmesan, etc. must have an approved hechsher.
6. All food, supplies, utensils and other equipment (including items such as aluminum foil) must be approved by the mashgiach.
7. The Dairy Room must be locked and the lights turned off whenever the Meat Room is open and vice-versus. No items may be transferred between rooms.
8. Place the correct plastic table clothes on the long kitchen tables before starting (i.e. blue = dairy, and red = meat)
9. Use of the microwave oven on Shabbat or Holy Days is forbidden.
10. Foods that have been pre-cooked prior to Shabbat may be warmed on Shabbat provided that they are already in an edible state prior to warming.
11. A non-Jew, in the presence of a mashgiach, may turn on ovens and stoves for their personal use, after which the oven may be used by Jews.
12. The middle sink on the east wall of the kitchen is for hand-washing and pareve items only.

13. No food items may be brought in opened. They must be closed and/or the seal must be unbroken.
14. All baskets are for pareve items only and must be lined with plastic wrap.
15. Only non-dairy creamers are allowed.
16. A Friday evening Oneg Shabbat may only be Pareve, not dairy.
17. Coffee carafes must be washed separately in the dishwasher after running it for 1 empty cycle.
18. The dishwasher must be run empty for 1 cycle before washing begins and when all dishwashing has ended.
19. Between times when the stove tops are used for meat and dairy meals, they must be re-kashered by a thorough cleaning. They must also be subjected to an open flame such as a blowtorch. This includes the griddle. Following treatment with a blowtorch, the burners must be run on the highest temperature setting for at least 1 hour.
20. Between times when the ovens are used for meat and dairy meals, ovens must be re-kashered first by a thorough cleaning. The oven must then be run on the highest temperature setting for at least 1 hour.
21. Flowers, decorations, music equipment, etc. must be delivered to no later than one hour before Shabbat starts on Friday or immediately following Shabbat. No deliveries of any kind can be made on Shabbat for use either on or after Shabbat.
22. Non-Jews may set up pre-delivered decorations and other items on Shabbat after 3:00 PM for use after Shabbat provided no other activities are still in progress in the Sanctuary Building.
23. Cameras, video and audio recorders are not allowed in or around MLC on Shabbat or any Holy Day, except as designated by the Rabbi.
24. All injuries requiring treatment by a physician must be reported to MLC Facilities Manager within 48 hours.

3 Mashgiach Procedures

3.1 Overview

1. All Mashgichim, on all parts of Mosaic Law's property, work exclusively as agents of the Mosaic Law Rabbi. All Mashgichim follow only the Kashrut policy set by the Mosaic Law Rabbi.

2. Mashgichim may not use their own policies and traditions instead of the Rabbi's. No other person may rule on Kashrut nor may anyone use any other Kashrut policy.
3. Mashgichim must all receive instruction from the Rabbi and from the manager of the kitchen before they may serve as a Mashgiach for preparation of food at Mosaic Law Congregation or for a Mosaic Law Congregation event.
4. All Mashgichim charge \$25 per hour of supervision. A Mashgiach may waive this fee or order it paid to the Mosaic Law fund of his/her choice. In no case may a Mashgiach charge a reduced fee. The time starts from when people who will prepare food first enter the kitchen and ends when they have left and all cleaning of the kitchen has been completed to satisfaction of the Mashgiach. E.g. If the caterer brings in food at 2:00PM for a dinner and synagogue maintenance staff completes cleaning at 11:30PM, then the Mashgiach or Mashgichim charge \$25 * 9.5 hours or \$237.50.
5. The Mashgiach shall do the following:
 - Inspect the kitchen to determine its suitability for the event.
 - Inspect all food brought into the kitchen to ensure that it has an acceptable hechsher.
 - Inspect all food and utensils and everything else used for preparation to ensure that they contain an acceptable hechsher
 - Ensure the preparation meets all requirements for Kashrut and food safety at MLC.
 - Ensure the presentation of the food meets all requirements for Kashrut and food safety at MLC.
 - Ensure the cleaning meets all requirements for cleanliness, kashrut and food safety at MLC.
 - Report the hours to the Facilities Manager and method of payment.

3.2 Inspect the Kitchen for Readiness To Use

- The Dairy/ Meat state of the kitchen must match the meal. If not, then halt the preparation and contact the Facilities Manager.
- The kitchen must have minimum cleanliness.
- The sanitizer must start. If it does not operate or if the water is not at the minimum temperature, contact the Facilities Manager.

See "Mosaic Law Kitchen Facilities User Procedures" for more information.

3.3 Inspect All Food

- The Dairy/ Meat state of the kitchen must match the food.
- All processed food must have an approved hechsher or come from a source specifically named by the Mosaic Law Rabbi.
- All food brought into the kitchen must pass Kashrut inspection. This includes food not used in the preparation such as snacks or coffee drinks for the workers.
- Do not allow any food prepared in anyone's home, including the Mashgiach.

3.4 Inspect Everything Used for Preparation

- The Dairy/Meat/Pareve nature of the utensils must match the food ingredients. Do not use Pareve utensils with dairy or meat ingredients; dairy with meat or meat with dairy.
- The utensils must have minimum cleanliness. If not, the order the current people preparing the food to clean them before continuing with their preparation.
- Do not allow any utensils, dishes or tools from outside the Mosaic Law property in the Mosaic Law kitchen. If anyone brings any utensils, dishes or tools, order their removal from Mosaic Law.

3.5 Ensure Preparation Meets All Requirements

- Fresh lettuce and similar vegetables separated into individual leaves for washing to remove dirt, insects, and mollusks.
- Only approved utensils and foods used.
- No mixing of meat and milk.
- No use of meat or milk with Pareve utensils such as percolators or cream and sugar pictures.

3.6 Ensure Presentation Meets All Requirements

- Only approved foods presented.
- No mixing of meat and milk
- Placed into or on dishes or surfaces that have been treated with an approved sanitizer.

3.7 Ensure Cleaning Meets All Requirements

- Only food approved food may return to kitchen.

- Only trash barrels used to collect garbage
- No mixing of meat or milk with Pareve utensils
- Observed cleanliness. If not cleaner than at start, immediately inform the workers and ensure that all observations are remedied.

3.8 Report Hours, Payment, and Injuries

Write message to Facilities Manager. Include the following:

- Event Name
- Event Host's name
- Name or description of whom you supervised.
- All injuries.
- State whether or not the kitchen cleaning left it cleaner than in the beginning.
- Your Name
- Date of your supervision
- Start time and end time
- Amount charged even if you waived this amount.
- How paid. E.g. Cash, check, Mosaic Law account, or waived.
- Whom paid. E.g. you, Mosaic Law fund. or waived.




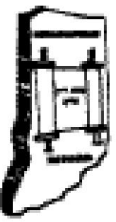

4 Frequently Asked Questions







FAQ: Why the strident declarations about using the same policy? People rely on the Mashgichim to make certain they have prepared kosher foods. If one Mashgiach says, "Kosher", and another latter says "Treif" then they have lost the money used to buy the ingredients. If the reverse happens, then they might have spent more money than they needed. In both cases, they will distrust the Mashgichim.

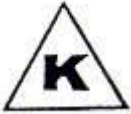






FAQ: Why the fuss about \$25? Several reasons exist. People respect according to what they pay. If a Mashgiach charges a negotiated rate, then they might treat the Rabbi's Kashrut policy as negotiable. The Mashgichim deserve more than a token payment for their expertise and the time from their lives.



5 Hechsher Symbols and Kosher Foods



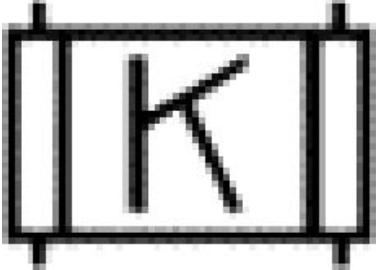



The Mosaic Law Rabbi does **not approve** of all hechshers. The Rabbi **approves only** the following kashrut agencies and food companies. See URL <http://www.kashrut.com/agencies> and http://www.crcweb.org/kosher/consumer/Agency_List.html for lists of hechsher symbols. Use these references only to learn more about a symbol and not to determine the acceptance of a symbol. Be aware of the date of any statements about any organization as their qualities may change over time.




Kosher Symbol or Company	Agency	Description
	"Star-K" Kosher Certification	APPROVED
	Atlanta Kashrus Commission	APPROVED Rabbi Reuven Stein (404) 634-4063 1855 La Vista Rd. Atlanta, GA 30329
	Chicago Rabbinical Council (CRC)	APPROVED 2701 W. Howard, Chicago, IL 60645 (773) 465-3900, Fax (773) 465-6632
	Chicago Rabbinical Council (CRC)	APPROVED www.crcweb.org Rabbi Sholem Fishbane 2701 W. Howard, Chicago, IL 60645 (773) 465-3900
	Indianapolis Beth Din	APPROVED Rabbi Avraham Grossbaum Rabbi Shlomo Crandall (317) 251-5573 2701 W. Howard, Chicago, IL 60645

Kosher Symbol or Company	Agency	Description
	Indianapolis Orthodox Board of Kashrus	APPROVED Rabbi Avraham Grossbaum Rabbi Shlomo Crandall (317) 253-5253 6510 Hoover Avenue Indianapolis, IA 46260
	Florida K and Florida Kashrus Services	APPROVED Rabbi Mordechai Fried Rabbi Manish Spitz (786) 390-6620 PO Box 403225 Miami, FL 33140
	Igud HaKashrus of Los Angeles/ Kehilla Kosher	APPROVED
 with numbers	Kosher Council of Canada	APPROVED The numbers identify a registered manufacturing facility. The COR without a number on a processed food will raise a question as to its authenticity.
	Orthodox Rabbinat of North Dade	APPROVED 305-931-6204 1870 N.E. 187th St. North Miami Beach, FL 33179
	South Palm Beach Vaad (ORB)	APPROVED Rabbi Pesach Weitz (305) 206-1524 5840 Sterling Rd. #256 Hollywood, FL 33021




Kosher Symbol or Company	Agency	Description
	Triangle-K and Associates, Inc.	APPROVED 225 West 86th Street New York, New York 10024 USA Phone: (212) 877-1823; Fax: (212) 595-7966
	Vaad HaRabanim of Greater Washington	APPROVED Rabbi Binyamin Sanders (202) 291-6052 7826 Eastern Ave. NW, Suite LL8 Washington DC 20012
	Kosher Overseers	APPROVED
	Kosher Supervision (KOF-K)	APPROVED Rabbi Zecharia Senter (201) 837-0500 201 The Plaza Teaneck, NJ 07666
	Kosher Supervision of America	APPROVED
	NSW Kashrut Authority	APPROVED
	Organized Kashrus Laboratories (OK)	APPROVED Rabbi Don Yoel Levy (718) 756-7500 391 Troy Ave. Brooklyn, NY 11213

Kosher Symbol or Company	Agency	Description
	Orthodox Rabbinical Council of San Francisco	APPROVED
 <p data-bbox="199 600 459 701">F,M,Glatt,D, P, D-P, M-P, F-P</p>	Orthodox Union	<p data-bbox="703 533 883 564">APPROVED</p> <p data-bbox="703 600 1503 709">An 'OU' symbol indicates The product is Kosher (but not necessarily Kosher for Passover). The product contains neither dairy nor meat, nor any dairy or meat derivatives.</p> <p data-bbox="703 743 1523 814">An 'OU-P' indicates The product is Pareve and Kosher for Passover as well as for year-around..</p> <p data-bbox="703 848 1450 919">An OU-D-P indicates Product is dairy and Kosher for Passover as well as for all year round.</p> <p data-bbox="703 953 1252 984">An OU-M-P or an OU-Glatt-P indicates</p> <p data-bbox="703 1018 1523 1089">Product is meat and Kosher for Passover as well as for all year round.</p> <p data-bbox="703 1123 1487 1194">An OU-F-P indicates Product contains Fish and Kosher for Passover as well as for all year round.</p> <p data-bbox="703 1228 1498 1337">An 'OU-F' symbol indicates The product is a Kosher product with fish ingredients (but not necessarily Kosher for Passover)</p> <p data-bbox="703 1371 1523 1514">An 'OU-M' symbol or an OU-Glatt symbol indicates: The product is Kosher meat or a product with meat ingredients or a derivative of meat (but not necessarily Kosher for Passover)</p> <p data-bbox="703 1547 1495 1619">An 'OU-D' symbol indicates: The product is a Kosher dairy product (but not necessarily Kosher for Passover),</p>

Kosher Symbol or Company	Agency	Description
	Orthodox Vaad Ha Kashrus of the Ashkenazi Kehila in Mexico Acapulco	APPROVED
	Rabbinical Council of California (RCC)	APPROVED Rabbi Nissim Davidi (213) 489-8080 617 South Olive St. #515, Los Angeles, CA 90014
	Scroll K Vaad Hakashrus of Denver	APPROVED Rabbi Moshe Heisler (303) 595-9349 1350 Vrain St. Denver, CO 8020
	The "United States K"	APPROVED Rabbi Yehudah Bukspan 6407 W. Orange Street, Los Angeles, CA 90048 (323) 653-5083 Fax: (323) 653-2880
	Vaad HaRabanim of Greater Washington	APPROVED Rabbi Binyamin Sanders (202) 291-6052 7826 Eastern Ave. NW, Suite LL8 Washington DC 20012
	Vaad Hoer of St. Louis	APPROVED 4 Millstone Campus Drive, St. Louis, MO 63146

Kosher Symbol or Company	Agency	Description
	Vaad Hakashrus of Northern California	Approved 510-843-8223 2520 Warring St. Berkeley, CA 94704
	Triangle-K and Associates, Inc.	APPROVED Address: 225 West 86th Street New York, New York 10024 USA Phone: (212) 877-1823; Fax: (212) 595-7966
	The "Tablet-K," Religious and Kitchen Supervision	APPROVED Rabbi Rafael Saffra. Address: 8 Copper Beach Lane, Lawrence, NY 11559-2606. (516) 569-9081; Fax: (516) 569-9083.
Bests Kosher		APPROVED Package meats, such as hot dogs
Hebrew National		APPROVED Package meats such as hot dogs and deli items.
Rohrer Brothers		APPROVED Fresh vegetables and packaged washed and cut vegetables and eggs.
Bob's Butcher Block		APPROVED Food prepared in Bob's Butcher Block kitchen and either sealed by Bob or brought by Bob or Mashgiach to Mosaic Law.
Yaer Luria		APPROVED Food prepared in Einstein Center's and either sealed by Yaer or brought by Yaer or Mashgiach to Mosaic Law.

Kosher Symbol or Company	Agency	Description
McIlhenny Company, Avery Island, Louisiana, 70513		APPROVED Only for products certified by Rabbi N. Greenblatt, 5449 Pecan Grove Lane, Memphis, TN 38120, which include TABASCO Brand Pepper Sauce.

False Symbols	Name	Description
K		NOT APPROVED The letter K by itself has no significance.
Kosher		NOT APPROVED The word "Kosher" by itself has no significance.
	Copyright Symbol	NOT APPROVED Do not accept as a hechsher.
	Registered Trademark Symbol	NOT APPROVED Do not accept as a hechsher.
Supervised by "name"		NOT APPROVED Has no significance unless "name" appears as approved in this table.
	Recycle Symbol	NOT APPROVED Do not accept as a L'dor v'dor hechsher or as a hechsher of any kind.