



Pesach Guide

Beth Israel Congregation 5779

Rabbi Donald Bixon

Important Times to remember

- **Prepare for Pesach Class** - Tuesday, April 9th, 8:00 pm Kashering/Pesach Products
- **Shabbat Hagadol Drasha**: April 13th, 7:10 pm
- **Hechsher Keilim (Kashering Vessels)**- Sunday April 14th, 9:00 am - 11:00 am
- **Selling Chametz**: See last page for Power of Attorney
- **Bedikat Chametz**: Thursday, April 18th, after 8:20 pm
- **Taanit Bechorim Fast**: Friday, April 19th, Begins at 5:43 am
- **Siyyum for Bechorim**: Friday, April 19th, 7:35 am (Main Sanctuary) there will only be one Siyyum
- **Last time to Eat Chametz**: Friday, April 19th, 11:11 am
- **Biur Chametz**: TBA
- **Last Time to Burn & Annul Chametz**: Friday, April 19th, 12:15 pm
- **Chametz Repurchase**: Saturday Night April 27th, Rabbi Bixon will repurchase chametz sold before Pesach approximately 45 min after Pesach concludes.

IMPORTANT!

This guide has been updated from last year and is intended to provide an overview of Pesach Kashrut issues. As always Rabbi Bixon is available to answer your Pesach questions at 305-538-1251 or dbixon@gmail.com. (Please copy the office info@bethisraelmiami.org when emailing Rabbi Bixon Pesach questions; this will help us collect data to disseminate for next year's Pesach guide).

Maot Chittin

There is an ancient custom to give charity before Pesach in order that all Jews have their Holiday needs met. Maot Chittin is needed by the recipients well in advance of Pesach. In order to allow for proper distribution of funds, please send your check to the office as soon as possible. Checks should be made out to the "**Beth Israel Discretionary Fund**" and should be designated as "Maot Chittin."

Mechirat Chametz (Sale of Chametz)

The custom for many is to sell their chametz rather than dispose of it. All chametz to be sold must be placed in a designated covered area. Chametz of course should not be used and the Chametz cabinets should not be opened for any reason, unless the gentile purchaser desires access to *his* chametz.

Rabbi Bixon will facilitate the sale. To do so, you need to first designate Rabbi Bixon as your agent. Please fill out the "Power Of Attorney Form" that can be found on the last page of this

booklet (additional copies available on the Shul website or by calling the office 305-538-1251). It is best for this transaction to be done in person. Please check with the Beth Israel office for available times to do so. Rabbi Bixon is usually available before and after Mincha/Maariv. However, if that is not possible, please fill out the “Power Of Attorney” form and return it to the Shul office **NO LATER THAN Thursday, April 18th.**

Bedikat Chametz

If a person will not be at home on the eve of the fourteenth of Nisan (Thursday, April 18th) then one should perform the bedika the evening before one leaves without a beracha, even if one will not return home the entire Pesach. Following the bedika, one must nullify the chametz that has not been seen by reciting the kol chamirah – *in the language that one understands*. If one forgets to perform the bedika at night, one must perform it by day without a beracha.

Biur Chametz

There will be a bonfire available **TBA**. Even if one sells their chametz, they should retain a small amount of chametz to burn on Friday morning, Erev Pesach (April 19th). Please make sure you are not burning plastic as that is toxic and is prohibited by the Miami Beach Fire Department.

Kashering Utensils and the Kitchen for Pesach

For those who wish to *kasher* their silverware and/or pots (**no frying pans**) for Pesach, we encourage you to join us at the Beth Israel Kitchen on **Sunday, April 14th from 9:00 am until 11:00 am**. Rabbi Bixon will be available at the Shul to assist you in this process. While we welcome non-members to utilize this service, we ask that they kindly make a donation to Beth Israel Congregation. **We remind everyone to please give Dietrich a tip.** All items to be *kashered* **MUST** be *clean* and not used for 24 hours prior to *kashering*. More kashering information is covered below.

Kashering Utensils

These materials can NOT be kashered

Frying pans: may **NOT** be kashered with boiling hot water. In general, utensils used with frying or roasting cannot be kashered with boiling water. **Silicone pans:** cannot be kashered because they are used for baking and would not withstand the intense heat needed to kasher them.

Ceramic: including clay, china, enamel and earthenware.

Glass: including Corning Ware, Corelle, fiberglass, porcelain enamel (for example, porcelain sinks and enamel pots), Pyrex or Thermoses.

Stand Mixers/Hand Mixers: the attachments of course would need to be kashered. The stand or hand mixer itself would need to be **THOROUGHLY** cleaned in order to be

used on Pesach. **Rabbi Bixon has been told by expert housewives that this is virtually impossible and therefore it is better to have a separate stand/hand mixer for Pesach.**

These materials MAY be kashered

Metal, Stone (for example, granite and marble). Plastic, Rubber and Wood (as long as the wood is not cracked) are kasherable when they are in good condition. Tablecloths, napkins and dishtowels may be laundered in hot water with detergent and then they are considered kosher for Passover. No starch following laundering.

Kashering Pots - Process

There is a custom to use a Kosher for Pesach pot for kashering. Make sure your stove is clean and free of any chametz. To kasher a pot for Pesach, one must clean the pot, and leave it dormant for twenty-four (24) hours. Then one fills the pot completely with water, waiting until the water comes to a rolling boil and then one pours boiling water from a boiling kettle into the water filled pot. The added boiling hot water will cause the water to run over the top rim of the pot on all sides (a small amount is enough). The process is finalized by emptying the pot and rinsing it in cold water. The pot may now be refilled, brought to a boil and used to *kasher* the *chametz* utensils.

Kashering Utensils – Process

Utensils that have been used for **cooking, serving and/or eating hot chametz** may be kashered by cleaning them thoroughly, waiting twenty-four (24) hours and then immersing them, one by one, into a Kosher for Pesach pot of water which has been heated *and is maintaining a rolling boil as the vessels are being immersed*. The water must touch every surface of the utensil. Therefore, each item **should be kashered individually, and the water should be allowed to return to a boil before** the next item is placed into the pot. Large utensils may be submerged in the water one part at a time. The process is finalized by removing the utensil from the water and rinsing it in cold water in a kosher for Passover sink. **Baking sheets, frying pans and ovenware (baking pans) cannot be made kosher with boiling water.** Rabbi Bixon does NOT recommend kashering these items for Pesach.

Hot Water Urns as long as they have not been used for hot chametz they may be cleaned well, filled up with water, brought to a boil and then emptied.

Drinking Glasses may only be kashered if used for cold liquids. If used solely for cold items they may be soaked in cold water for three days, changing the water each night.

Ovens

Self-Cleaning Oven: remove any visible pieces of food (or other items) from the oven. Go through one complete self-cleaning cycle (at least two hours) with the racks in place. NOTE: Although this will not cause damage to the oven, the manufacturer does not recommend self-cleaning with the racks in the oven. In Rabbi Bixon's experience the worst that will happen is the racks can be discolored and become more difficult to slide in and out. If this concerns you, separate racks for Pesach are necessary.

Continuous Cleaning Oven: *One cannot assume that such an oven is clean because the manufacturer claims it to be continuously clean.* A visual inspection is required. Since caustic or abrasive oven cleaners, e.g. Easy Off, cannot be used without destroying the continuous clean properties of the oven, a non-abrasive and non-caustic cleaner must be used to clean the oven. Grease spots will usually disappear if the top layer of grease is cleaned with Fantastik and a nylon brush. Then the oven should be turned on to 450°F for an hour, so that the continuous clean mechanism can work. If the spots do not disappear, the oven should be left on for a few hours to allow the continuous clean mechanism to deep clean, or else the spots should be removed with oven cleaner or steel wool. If the spots are dark and crumble when scratched they can be disregarded. In all of the above cases, the oven should then be kashered by turning it to the 550°F setting for forty minutes.

Conventional Oven: Clean walls, floor, door, ceiling and racks thoroughly with an abrasive cleaner (for example, Easy-Off) to remove tangible chametz. Pay special attention to the temperature gauge, the window in the door and the edges of the oven chamber. Black discolorations that are flush with the metal do not have to be removed. Once the oven is clean it must remain unused for twenty- four hours. Place the racks back into the oven, and if it is a **gas oven**, turn the oven to broil for forty minutes (the broil setting will allow the flame to burn continuously.) In a conventional electric oven, use the highest setting (550°F) *for 40 minutes*.

Broiler: If the oven has a separate broiler chamber, it should be kashered in the same manner as the oven chamber. **NOTE:** A broiler pan that came in direct contact with chametz cannot be kashered for Pesach.

Stovetops

Drip Pan and Work Area: Clean stovetop well making sure to remove residue and debris from tight corners and spaces.

If your stovetop has drip pans under the oven burners, it is preferable to replace them. The area should be covered with aluminum foil. If the work area between the burners is not metal then it should be covered with aluminum foil. If possible, the knobs should be removed and cleaned well inside and out.

The Grates: Gas stovetop: After the cleaning process, one should put a *blech* on top of the grates and turn on flame to high for 20 minutes. If the workspace is metal this will kasher the workspace as well.

Electric stovetop: Clean the coils and put a *blech* on top of the burners and turn on high for ten minutes. If the workspace is metal, this will kasher the workspace as well.

GLASS COOKTOPS

Electric: To *kasher* the burner area, one should clean it well and turn on the elements until they glow. The burner area is now considered kosher for *Pesach*. However, the remaining area that does not get hot is not *kashered*. The manufacturers do not suggest covering this area as one would a porcelain or stainless steel top, as it may cause the glass to break. Real kosherization by blowtorch over the glass is dangerous and also may cause the glass to shatter and therefore is not recommended. Therefore, it is suggested to place a kosher for Passover trivet on the open glass area so the pots can be transferred. Furthermore, in order to use a large pot that extends beyond the designated cooking area, it is suggested place a metal disc approximately 1/8 of an inch thick onto the burner area in order to raise the Passover pots above the rest of the glass surface.

Gas: One should *kasher* the grates by turning on the flames to high for 20 minutes. In most such models, the grates cover the entire top of the stove and there should be no problem adjusting pots on the stovetop. Food that falls through the grates and touches the glass surface should not be used. For those models where the grates do not cover the entire cooktop surface, it would be wise to place a kosher for Passover trivet onto the open glass area so that pots may be transferred. No food or pots should come into direct contact with the non-*kashered* glass surface.

WARMING DRAWERS: Warming drawers CANNOT be *kashered* because the heat setting does not become high enough to constitute *libbun*. The warming drawer should be cleaned, sealed, and not used during *Pesach*. There is a way to *kasher* a warming drawer using many sternos. **This tends to be difficult and Rabbi Bixon does not recommend it.**

OVEN HOODS AND EXHAUST FANS: Hoods and exhaust fan filters should be cleaned and free of any food residue. If there is a significant distance between the hood and the food the hood does not need to be covered.

MICROWAVES: *Please note* Rabbi Bixon *does not* recommend *Kashering* microwaves for *Pesach* unless absolutely necessary, if it is, then follow these instructions. The entire microwave must be thoroughly cleaned. A toothpick should be used to clean out the holes of the vent. The microwave should then be left idle for 24 hours. a disposable (microwave safe) cup should be filled with water and boiled in the microwave for 8 minutes (Note: it might take several minutes for the water to begin to boil). The cup should be moved to another spot and the process repeated for 8 more minutes. Please note: when a cup of water is superheated in a microwave it can become explosive- use extreme caution. The glass tray should either be replaced or wrapped in saran wrap.

SINKS

Stainless Steel: If the filter covering the drain has very fine holes, remove the filter and put it away for Pesach with the chametz dishes. If the holes are larger, the filter may be kashered with the sink.

Clean the sink, faucet and knobs, **and don't use the sink for anything for twenty-four hours.**

Bring water to a rolling boil in one or more large pots (clean pots that have not been used for twenty-four hours). The pots may be chametz pots.

Dry the sink, then pour the boiling water over every spot on the walls and floor of the sink and on the faucet. One may kasher part of the sink and then boil more water for the rest of the sink. Extreme care should be taken to ensure that none of the boiling water splashes onto the person doing the kashering or others who are nearby.

Rinse the sink and faucet with cold water.

Put a new filter over the drain. One should also purchase new sponges and a fresh bottle of dishwashing liquid.

Porcelain Sink: One should kasher the faucet and knobs as outlined above and, for the duration of Pesach, place a basin (or insert) into the sink. All dishes, silverware, etc., should be washed in the basin, and wash-water can be disposed of through the sink's drain. Suggestion: After cleaning the sink well, line the sink with contact paper and use a Kosher for Passover dish rack. Note: make sure to purchase new dishwashing gloves for Pesach.

REFRIGERATORS, FREEZERS, FOOD SHELVES AND PANTRIES

These areas should be thoroughly cleaned—paying special attention to the edges where crumbs may get trapped. According to Rabbi Bixon, they do not need to be covered or lined as long as they are cleaned well.

DISHWASHERS

Dishwashers that have a metal or plastic interior may be kashered for Pesach. The inside of the dishwasher must be carefully cleaned, making sure that there is no food stuck in the drain, or in any other parts of the dishwasher. All parts of the dishwasher which are easily removed, should be removed so that the areas can be cleaned and those parts immersed into boiling hot water. After the dishwasher has been thoroughly cleaned and you have ensured that the dishwasher's racks are in pristine condition, (no cracks or rust), run the dishwasher with dishwashing soap. Wait 24 hours. Turn up your home hot water heater to high (CAUTION: all hot water in the house will be extremely hot). Now run the dishwasher on its hottest setting, with no soap. **Remember to lower your home hot water heater to its original setting.**

COUNTER TOPS

According to some poskim, it is preferable to clean your countertop and cover it rather than kasher it. Countertops that are made of the following can be Kashered Blue Louise, Caesar Stone, Cambria, Copper, Cosmos, Granite, HanStone, Limestone, Marble, Quartzite, Quartz Resin, Silestone, Sigranit, Slate and Soapstone.

The following materials can be kashered if there are no stains or scratches, Acrylic, Avonite, Butcher Block, Corian, Craftart, Gibraltar, Joan Boos, Spekva, Staron, Surrell

and Swanstone.

The following materials may be kashered (*make sure to carefully clean seams*): Formica, Laminate, Nevamar, Pionite and Plastic Laminate.

The standard practice is to do a thorough cleaning of the countertop, ensuring that there is no food trapped, between the counter and the backsplash or underneath the lip of the counter. After waiting 24 hours pour boiling hot water over the counter. In consultation with the Kof-K, Rabbi Bixon allows using a professional steamer on the countertop instead of boiling hot water. The first shot of steam condenses on the counter, and the second shot boils the condensation. Counter backsplash needs to be cleaned, but it does not need to be covered or kashered.

DO NOT FORGET THESE ITEMS:

- Benchters (shake out and use different ones for Pesach)
- Brooms/Dust pan
- Candlesticks (especially if they sit on your dining table during the year)
- Cars
- Car Seats
- High chairs
- Kitchen Garbage bins
- Luggage, Briefcases, Backpacks etc
- Playpen (pak-n-play)
- SodaStream Maker
- Stollers
- Toys

Pesach 5779 Product Information

The Pesach product list below delineates which products require special Pesach supervision (For example, dried fruits and frozen vegetables) and which do not require special Pesach supervision (for example, aluminum foil and raw fresh fruit).

There is more information on the various Kashrut Agencies' Websites. For specific brands, please consult the following websites.

<https://oukosher.org/passover/>

<http://www.crcweb.org/Passover2019.php>

<https://www.star-k.org/passover>

<http://www.ok.org/consumers/passover/>

Any questions about particular products not on this list or other information, please contact Rabbi Bixon.

If a product is not listed below, please do not assume anything about its worthiness for Pesach.

Agave Syrup (100% pure): Does **not** require Pesach certification

Alcohol: See "*rubbing alcohol*"

Alcoholic Beverages: **Requires Pesach certification**

Almond Flour (100% pure): Does **not** require Pesach certification

Almond Milk: This requires proper Passover certification. Some brands may contain actual chametz while other brands may have just kitniyot. For a list of brands that are pure kitniyot, please refer to the OU Passover website: <https://oukosher.org/passover/guidelines/food-items/almond-milk/> This should **only** be used for Ashkenazim who are ill.

Aluminum Foil and Pans: Do **not** require Pesach certification

Artificial Sweeteners: **Require Pesach certification**

Avocado Oil: Chosen brand 100% Avocado Oil Does **not** require Pesach certification. All other brands **require Pesach certification**

Baby Foods: *Formula* – Enfamil, Isomil and Similac contain kitniyot. They may be used without Pesach certification (although they still need to have a regular OU) under the following conditions:

1. They must be used in separate utensils and may **not** be washed in a kosher for Pesach sink.
2. It is preferable to buy all formula before Pesach as it contains traces of ascorbic acid (which may be chametz). This applies to both powder and liquid varieties.

For a complete listing of acceptable, kitniyot-based formulas see:

<https://oukosher.org/passover/articles/baby-formula/>

Baby Foods: *Cereal-* Baby food cereal **requires Pesach certification**. Even Rice Cereal cannot be assumed it is pure kitniyot.

Baby Foods:	Jars – All require Pesach certification Except Gerber Carrots and Squash which are acceptable for Pesach with a plain OU Gerber Baby Food: Peas and Green Beans are <i>Kitniyot</i>
<i>Baby Oil Lotions/ Medicated Ointments:</i>	Do not require Pesach certification
<i>Baby Wipes:</i>	Does not require Pesach certification
<i>Baking Powder:</i>	Requires Pesach certification
<i>Baking Soda:</i>	Does not require Pesach certification
Brown Sugar:	Requires Pesach certification UNLESS noted on OU or above listed websites. Dominoe
<i>Candy:</i>	Requires Pesach certification
Canola oil:	is kitniyot and may not be used by Ashkenazim.
<i>Chap-stick:</i>	May be used (on Chol Hamoed only) if new and unflavored
<i>Charcoal Briquettes:</i>	UNFLAVORED - Do not require Pesach certification
<i>Chia Seeds:</i>	Raw Chia seeds with no added ingredients do not require Pesach. <i>Chia Flour-Requires Pesach certification</i>
<i>Cigars:</i>	Flavored cigars may contain chametz-based alcohol
Cocoa:	Any domestically produced 100% pure cocoa (no additives or lecithin) may be used without certification. Hershey's Special Dark is not kosher for Pesach. <u>Cocoa produced in Europe: Requires Pesach certification</u>
<i>Cacao Bean or Nibs:</i>	Navitas cacao beans (Earth K) is acceptable for Pesach without certification
<i>Coconut (Shredded):</i>	Requires Pesach certification
<i>Coconut Flour(100% Pure):</i>	Does not require Pesach certification
<i>Coconut Oil (Virgin unrefined):</i>	Does not require Pesach certification (<u>Please note</u> : it is better to use "virgin" coconut oil then "extra virgin")
<i>Coconut Milk:</i>	(both canned and refrigerated) Requires Pesach certification https://oukosher.org/passover/guidelines/food-items/coconut-milk/
<i>Coconut Water:</i>	Requires Pesach certification
<i>Coffee Instant:</i>	Requires Pesach certification, Except for Folgers Classic Roast Unflavored, <i>Caffeinated and Decaffeinated</i> . Starbucks Instant VIA coffee is acceptable when Unflavored and NOT decaffeinated. Additional items in OU Passover Guide and Website and other lists such as the OK, Star K and CRC.
<i>Coffee "Singles"</i>	Requires Pesach certification, except for Folgers Classic Roast Unflavored, Caffeinated and Decaffeinated. Additional items in OU Passover Guide and Website and other lists such as the OK, Star K and CRC.
<i>Coffee Ground:</i>	<i>Regular (Not Decaffeinated)</i> -Unflavored ground coffee does not require Pesach certification.

	<i>Decaffeinated-</i> Requires Pesach certification , as it is often decaffeinated by means of kitniyot or chametz.
	<i>Flavored-</i> Requires Pesach certification . Most brands are <u>NOT</u> kosher for Pesach.
<i>Coffee K-cup/Nespresso:</i>	Unflavored and NOT decaffeinated coffee & teacups and pods do not require Pesach certification.
	A Keurig Cup brewer and Nespresso brewer , can be kashered by, Cleaning the machine well, using, kosher for Passover vinegar, leave for 24 hours and then flush with hot water and then run a kosher for Passover K-cup or Nespresso pod in the machine.
	<u>Please note:</u> One may NOT buy fresh coffee from a Starbucks store, or Dunkin Donuts during Pesach
<i>Cosmetics:</i>	Do not require Pesach certification. However, some are strict about lipsticks (especially flavored ones).
<i>Dates:</i>	Medjool Dates with no glaze does not require Pesach certification
<i>Dental Floss:</i>	Does not require Pesach certification (even mint)
<i>Dill:</i>	<i>Seed</i> - is considered kitniyot <i>Leaves (fresh)</i> - are not considered kitniyot and do not require Pesach certification
<i>Dishwashing Detergent:</i>	Does not require Pesach certification
<i>Dried Fruit:</i>	Require Pesach certification (unless otherwise noted in the OU Passover guide)
<i>Eggs:</i>	<i>Fresh-</i> Do not require Pesach certification. Should be purchased <u>before</u> Pesach. <i>Liquid-</i> Requires Pesach certification
<i>Fennel:</i>	<i>Seeds-</i> Are considered kitniyot <i>Leaves-</i> Are not considered kitniyot and do not require Pesach certification
<i>Fenugreek:</i>	According to many, considered a kitniyot spice. See “ <i>spices</i> ”
<i>Fish:</i>	<i>Frozen</i> - Due to the frequent application of glazes to raw fish, all frozen raw fish (processed & unprocessed-including gefilte fish) requires Pesach certification . EXCEPTION: Kirkland Atlantic Salmon bearing the standard OU does Not need to be rinsed. Kirkland Frozen Wild Sockeye Salmon and Kirkland Frozen Tilapia when bearing the standard OU do NOT require Pesach certification, but should be washed off before using. This should not be rinsed over a Passover sink. <i>Fresh</i> - Does not require Pesach certification. Fresh fish, if bought from a non-kosher fish store, should be washed and wiped down with paper towel, <u>before</u> Pesach. <i>Canned Tuna & Salmon</i> – Require Pesach certification
<i>Flour:</i>	Considered chametz even if one doesn't know that it has come in contact with water
<i>Fruit:</i>	<i>Frozen</i> - Unsweetened, uncooked, additive free (without syrup, citric acid, ascorbic acid or Vitamin C) whole or sliced

	fruit does not require Pesach certification. Those that contain sweeteners besides sugar requires Pesach certification Canned-Requires Pesach certification , even if packed in its own juice
	<i>Fresh-Whole</i> , unpeeled produce does not require Pesach certification. Cut up or peeled produce requires Pesach certification . Citric acid is used to prevent browning.
	<i>Dried-Requires Pesach certification</i> , as kitniyot oils and chametz flour may be used to prevent sticking.
<i>Food Coloring:</i>	Requires Pesach certification
<i>Garlic:</i>	<i>Fresh</i> – Does not require Pesach certification <i>Peeled</i> – Requires Pesach certification
<i>Glue:</i>	Any inedible glue does not require Pesach certification
<i>Goji Berries:</i>	Requires Pesach certification (note: this requires certification year-round)
<i>Grains:</i>	Most are chametz or kitniyot and should not be used even if they have not been converted into flour. However, flax and hemp are not chametz. (Some consider flax and hemp to be kitniyot).
<i>Halvah:</i>	While it may appear with a Kosher for Pesach seal, halvah contains corn syrup and is not acceptable for Ashkenazim.
<i>Honey (100% pure):</i>	Does not require Pesach certification
<i>Horseradish:</i>	<i>Raw</i> – Does not require Pesach certification <i>Processed</i> – Requires Pesach certification
<i>Ice:</i>	Plain water bagged ice does not require Pesach certification (recommended to be purchased <u>before</u> Pesach)
<i>Ices:</i>	Require Pesach certification
<i>Juice:</i>	<i>Frozen</i> - 100% pure white <u>grapefruit</u> or orange frozen juices without sweeteners, additives, preservatives, enrichments (calcium), Vitamin C (ascorbic acid) or citric acid does not require Pesach certification. All other frozen juices-including other grapefruit juices- Require Pesach certification , as enzymes are used in processing. <i>Fresh or Liquid in containers</i> - Require Pesach certification <i>Grape</i> – <u>Please note</u> : Kedem grape juice in the 1.5 liter glass bottles is not mevushal.
<i>Kitniyot:</i>	Due to the stringency of not eating chametz on Pesach, Ashkenazic Jews have developed a custom not to eat Kitniyot (legumes) on Pesach. Kitniyot includes alfalfa, ascorbic acid (may actually be chametz), aspartame (Nutrasweet), bean sprouts, beans, BHA, BHT, black eyed peas, buckwheat, calcium ascorbate, canola oil, caraway, chickpeas, citric acid (may actually be chametz), coriander, corn, corn oil, corn syrup, cumin, dextrose, dill seeds, edamame, fennel, fenugreek (according to some), flax seeds (according to some), hemp, hydrolyzed vegetable oil, HVP, kasha, kimmel, lecithin, lentils, licorice plant, lucerne, lupine, maltodextrins (chametz or kitniyot

derived), millet, mustard, peanuts, peas, polysorbates (may actually be chametz), popcorn, poppy seeds, rice, sesame seeds, stevia, sucralose (Splenda) snow peas, sodium citrate (may actually be chametz), sodium erythorbate (may actually be chametz), sorbitol (could be chametz if outside the U.S.), sorghum, soy oil, soy, string beans, sunflower seeds, tofu (from soy), vetch, vetching, wild rice, xanthan gum (may actually be chametz).

Many Kitniyot products on the market are certified as Kosher for Pesach, especially those from Israel, France and other European countries. These products may say "Kosher for Passover," but are not acceptable for Ashkenazim, as they contain kitniyot. Many of these products will say "LeOchlay Kitniyot", but some simply state "Kasher L'Pesach".

Not Kitniyot – Amaranth (though amaranth requires Pesach certification to be sure that no other grains are mixed in), dill leaves, fennel leaves, pumpkin seeds, saffron (though some have a custom not to eat saffron for other reasons)

Lactaid:

See "milk"

Laundry Detergent:

Any inedible cleaner does **not** require Pesach certification

Lemon/Lime Juice:

Requires Pesach certification. However ReaLemon & ReaLime brand do **not** require Pesach certification. (Liquid only not frozen).

Maple Syrup :

That has no additives does **not** require Pesach certification

Matzah:

Please Make Sure All Matzah & Matzah Products are Certified kosher for Passover.

Egg Matzah- Matzah made with fruit juice or eggs, which includes "Kosher for Pesach" Egg Matzah, may **not** be eaten on Pesach, according to Ashkenazic practice, except by the sick or elderly who cannot eat regular matzah.

Please note: Even the sick and elderly cannot fulfill their obligation to eat matzah at the Seder with this matzah. **"Egg Matzah" includes all Matzah products which contain the words "Egg Matzah" in them including Egg Matzah Crackers, Egg Matzah Tam Tams, Chocolate Covered Egg Matzah etc.**

Grape Matzah – see "egg matzah"

Margarine:

Requires Pesach certification

Meat/Poultry:

Meats and Poultry (Not Corned Beef or Ground Beef) purchased from, Kosher Price and Kastners do not require Passover Certification.

Solomon's Meats (sold at Costco) does not need Passover certification.

Please refer to the following link for a list of raw meats (not cooked or processed) that may be used on Pesach without Pesach certification: <https://oukoshier.org/passover/articles/meat-and-poultry-for-passover/>

Medicine:

Rabbi Bixon's rule for medication on Pesach is that as long as it does not have a sweet coating (i.e. Advil) and it is non--chewable,

and it is not a liquid, it does **not** need Passover certification. **This would mean that all caplets, capsules and tablets, do not require Passover certification.** This includes all major painkillers and non-liquid cold medications. *The same is true for vitamins that are used for medicinal purposes.*

Milk:

Chewable Tablets- Require Pesach certification.

Fresh - Does not require Pesach certification when purchased before Pesach. When purchased on Chol Hamoed, fresh milk should have Pesach certification.

*Flavored milks **require Pesach certification.***

Half and Half, Cream and Creamer all need Passover Certification

*Lactaid Milk- May be used **ONLY** if purchased **BEFORE** Pesach.*

*Lactaid Pills- that are in the form of a tablet (non-chewable), are permissible. Chewable Lactaid pills are **prohibited** on Pesach.*

Soy and Rice – Are at best kitniyot--should be used only by Ashkenazim who are ill (please consult with Rabbi Bixon as to the definition of ill). Many brands contain actual chametz. Please check OU website for list of brands that are chametz free:

<https://oukosher.org/passover/guidelines/food-items/soy-milk/>

*These products should be purchased **BEFORE** Pesach for those who need them.*

Mouthwash:

*All major brands, with the exception of Fluorigard & Prevident, may be used. Listerine Pocket-packs are **not** recommended for Pesach use.*

Mushrooms:

*Raw – Do **not** require Pesach certification*

*Canned – **Require Pesach certification***

Mustard:

Actual mustard is not permitted on Pesach because its seed grows like kitniyot. Rokeach produces substitute mustard that is certified for Pesach.

Nutritional supplements:

If Nutritional supplements are taken for medicinal reasons please follow the above protocol listed for medicine. For a list of OU--certified, nutritional and dietary supplements, please see <http://oukosher.org/passover/guidelines/medicineguidelines/nutritionals-and-dietary-supplements/>.

Nuts:

*Whole, chopped, slivered and sliced raw nuts (e.g. walnuts, almonds, pecans)-without preservatives or other additives such as BHT or BHA do **not** require Pesach certification. If the label states that the nuts are processed in a plant that processes chametz, the nuts **require Pesach certification.***

*Dry roasted or ground nuts-**Require Pesach certification***

*Please Note: Pecan pieces and midget pecans **require Pesach certification**, as they are soaked in chametz during processing. Peanuts are *kitniyot**

<i>Oils:</i>	Cottonseed oil, grape seed oil, peanut oil, safflower oil and vegetable oil may be used, but require Pesach certification..
<i>Olive Oil:</i>	100 %Extra virgin olive oils do not require Pesach certification.
<i>Oven Cleaner:</i>	Does not require Pesach certification
<i>Paper Goods:</i>	<i>Napkin-</i> Do not require Pesach certification <i>Plastic -</i> Does not require Pesach certification <i>Styrofoam -</i> Does not require Pesach certification <i>Paper-</i> Does not require Pesach certification. However, the cheapest, uncoated paper plates should not be used, as powder is used between plates to aid separation. Some suggest that paper plates not be used at all for hot foods.
<i>Parchment Paper:</i>	Requires Pesach certification. Publix and Star-K certified Parchment Paper does not require Pesach certification. <i>Paper Towels:</i> Do not need certification
<i>Paper Towels:</i>	Does not require Pesach certification
<i>Pet Food:</i>	See “Special Needs” below
<i>Pumpkin:</i>	Pumpkin and pumpkin seeds are not kitniyot. They may be used without certification if they are raw and in their shell
<i>Quinoa:</i>	Requires Pesach certification <i>Rabbi Bixon follows the psak of Rav Hershel Schachter and Rav Gedalya Schwartz that quinoa is not kitniyot</i>
<i>Quinoa Flour:</i>	Requires Pesach certification
<i>Raisins:</i>	Requires Pesach certification , as they may be sprayed with kitniyot. The following brands do NOT require a Pesach certification; Dole, Publix, Winn Dixie, Del Monte: Natural & Golden. For further brands consult with the OU booklet or website.
<i>Rice:</i>	May only be eaten by Sephardim. Even acceptable brands must be checked for other grains. <u>Rice cannot be used even by Sephardim if any additives are included.</u>
<i>Rubber Bands:</i>	Orthodontic rubber bands may be coated with powder. If so, they should be rinsed <u>before</u> Pesach.
<i>Rubber Gloves:</i>	May be used on Pesach if they are not lined with powder
<i>Rubbing Alcohol:</i>	Any isopropyl, benzyl or methyl based does not require Pesach certification
<i>Salads:</i>	Require Pesach certification, as they may be coated with citric acid. Shredded raw vegetables (such as cabbage and broccoli) with no additives do not require Passover certification.
<i>Salt:</i>	Non-iodized salt, without dextrose, iodine or polysorbates does not require Pesach certification. Sea Salt: Does not require Pesach certification.
<i>Sephardic Foods:</i>	Some of the lists compiled by Sephardic Kashrut organizations and made available online, are, unfortunately, not up to strict standards of Kashrut. While Sephardim eat kitniyot on Pesach, even kitniyot products must be produced under strict Pesach certification to assure that there is no contact with chametz. One

cannot simply scan an ingredient label to determine the kashrut status of a food. Please check with a Rabbi before using such lists.

<i>Seltzer:</i>	<i>Unflavored-</i> Does not require Pesach certification if bought before Passover <i>Flavored-</i> Requires Pesach certification
<i>Silver Polish:</i>	Sodastream Carbonators- Does not require Pesach certification
<i>Soda:</i>	Does not require Pesach certification <i>Classic Coke & Diet Coke-</i> Requires Pesach certification <i>Pepsi Cola & Diet Pepsi-</i> Require Pesach certification
<i>Sodastream Carbonator:</i>	Does not require Pesach certification.
<i>Sodastream Flavoring:</i>	Requires Pesach certification
<i>Spices:</i>	Require Pesach certification- this includes cloves
<i>Sugars:</i>	<i>White-</i> All pure, granulated cane or beet sugar without dextrose does not require Pesach certification <i>Brown, Confectioners, Vanilla-</i> Requires Pesach certification <i>Substitute-</i> See “artificial sweeteners”
<i>Teas:</i>	<i>Unflavored, Regular Tea Bags -</i> Do not require Pesach certification <i>De-caffeinated Tea Bags –</i> Require Pesach certification. <u>Most brands are not acceptable.</u> Lipton decaffeinated unflavored tea bags do not require Pesach certification <i>Flavored Tea Bags –</i> Require Pesach certification
<i>Toiletries:</i>	Inedible toiletries do not require Pesach certification. This includes deodorants, perfumes, shampoos and most cosmetics. See “cosmetics”
<i>Toothpaste:</i>	Does not require Pesach certification.
<i>Toothpicks:</i>	Any wood or plastic (unflavored and uncoated) may be used
<i>Vegetables:</i>	<i>Frozen –</i> As long as there are no kitniyot do not require Pesach certification <i>Canned -</i> Requires Pesach certification <i>Fresh, uncut-</i> Does not require Pesach certification-but should be rinsed before use Packaged baby carrots do not need Pesach certification as long as there are no additives. They should be rinsed before use. <i>Fresh, cut and packaged –</i> see “salads”
<i>Vegetable Wash:</i>	Requires Pesach certification , as it may contain kitniyot
<i>Vinegar:</i>	Requires Pesach certification
<i>Vitamins:</i>	See “medicines”
<i>Water:</i>	All <u>unflavored</u> fresh, bottled, spring or distilled water does not require Pesach certification. Added fluoride or minerals do not present a problem. Smart Water does not require Pesach certification but <i>should</i> be bought before Pesach. Kirkland bottled water (sold at Costco) does not require Pesach

certification but **MUST** be bought before Pesach.
If bottled water contains added vitamins or flavors, **Pesach certification is required.**

Water Filters:

Do **not** need Pesach certification

Wax:

Does **not** require Pesach certification (including wax for braces)

Wine:

Requires Pesach certification.

Please note: **Not all wines are Kosher for Pesach.** The most preferable Seder wines are red, non-mevushal, with no added water or sweeteners. However, if non-Jews will be attending your Seder, make sure that all the wine is mevushal.

Yogurt:

Requires Pesach certification

Special Needs

Pet Food

One of the many challenges of *Pesach* is finding permitted pet food. There are two separate *kashrut* issues for us to be aware of: one related specifically to *Pesach*, the other related to the rest of the year as well. The year round problem concerns meat and milk. Commonly known dog and cat foods that contain meat (not chicken) and milk together is rendered forbidden to Jewish pet owners all year round. However, there is even more for a Jewish pet owner to be concerned about during *Pesach*. Due to the prohibition of deriving any pleasure or benefit from *chametz*, we are not permitted to use or own pet food containing any type of *chametz* on *Pesach*. It is therefore important to be aware of the prevalent use of the five grains (wheat, rye, barley, oats, spelt) in dog and cat foods today. Almost all, dry, pet food lists wheat or oats as their first ingredient. This is true for fish food and bird food as well. Benefit from "*Kitniyot*" (legumes) is permitted on *Pesach* even for an Ashkenazic Jew. Therefore, rice does **NOT** pose a problem in pet foods. http://www.crcweb.org/Passover/Guide/Pet_Foods.pdf

Jews with Diabetes face special challenges over *Pesach*. The Star K & Jewish Diabetes Association has prepared very helpful guides of Halacha, advice and recipes! Please see the following links for more information:

<http://www.jewishdiabetes.org/default>

<http://www.star-k.org/articles/articles/seasonal/349/passover-guide-for-diabetics/>

Gluten Allergies

Some people with gluten allergy use either oat matzah or spelt matzah. While not completely gluten free, oat matzah is especially soluble and easy to digest. You can order gluten free matzah from the following list:

Lakewood Matzoh

<http://lakewoodmatzoh.com/>

501 Prospect Street Unit 104B, Lakewood, NJ 08701

Phone: 732-364-8757 Fax: 732-364-4250

Email: sales@lakewoodmatzoh.com

As always, if the performance of a mitzvah such as eating matzah at the Seder would cause a life-threatening allergic reaction, clearly the mitzvah should not be performed.

POWER of ATTORNEY FOR SALE of CHOMETZ 5779

MUST BE RECEIVED BY Thursday April 18, 2019. According to Halacha (Jewish Law) it is Preferable To Make This Transaction Directly With Rabbi Bixon. If You Can Not, Please Mail To: Beth Israel Congregation 770 W. 40th Street Miami Beach, Florida 33140

I, _____(print name), fully empower Rabbi Donald Bixon to act in my place and stead and on my behalf to sell and/or empower someone else to sell all my chometz possessed by me knowingly or unknowingly, as defined by the Torah and Rabbinic Law, and to lease and/or empower someone else to lease all places in which chometz owned by me may be found at places listed below.

Signed: _____ Date: _____

Will You Be In Miami Beach for Pesach? **CIRCLE** either **YES** or **NO**. *If You Circled NO, fill in the Box below.*

Will you be in a Time Zone that is **later** than Miami Beach (ie Israel)? **CIRCLE** either **YES** or **NO**

I will be away for Pesach and can be reached at this # _____.

While away _____ (name) has access to my home and can reached at _____ (phone #)

Address where chometz you are selling is kept. (PRINT BELOW)

Where specifically at the above address is the chometz kept?

Additional Address where chometz you are selling is kept.

Where specifically at the above address is the chometz kept?

Total approximate value of ALL chometz you are selling \$ _____

I, Rabbi Donald Bixon, do hereby agree to sell all chometz as defined by the Torah and Rabbinic law and also sell or rent all areas where chometz is found, including that which belongs to me and all those belonging to the signatories listed in the Powers of Attorney to the buyer listed in the sales document, in accordance with the details of the said sales document.