



Pesach Guide

Beth Israel Congregation 5774

Rabbi Donald Bixon

Important Times to remember

- **Prepare for Pesach Class - April 1, 2014 8:00pm**
- **Hechsher Keilim (Kashering Vessels) Sunday April 6th from 9:30 am - 12:30 pm**
- **Selling Chametz – Check Weekly Announcements for times. See last page for contract.**
- **Bedikas Chametz:** April 13th after 8:15 pm
- **Taanis Bechorim Fast** April 14th begins at 5:48 am
- **Siyyum:** By Rabbi Zecharia Holzer 7:40 AM (Main Sanctuary)
- **Biur Chametz at Convention Center Parking lot: TBA**
- **Last time to Eat Chametz:** April 14th at 11:10 am
- **Last Time to Burn Chametz:** April 14th at 12:15 pm
- **Chametz Repurchase:** Rabbi Bixon will repurchase chametz sold before Pesach approximately 1 hour after Pesach concludes.

Maot Chittin

There is an ancient custom to give charity before Pesach to see that all Jews have their Holiday needs taken care of. *Maot Chittin* is needed by the recipients well in advance of Pesach 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 marked for “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 shul website or by calling the office). 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 5:00pm Thursday April 10th.**

Bedikas Chametz

If a person will not be at home on the eve of the fourteenth, then one should perform the bedika the evening before one leaves without a bracha, 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 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 at the Convention Center. Even if one sells their chametz, they should retain a small amount of chametz to burn on Monday Morning, Erev Pesach. Please make sure you are not burning plastic as that is toxic and is prohibited by 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 6th from 9:30 am until 12:30 PM*. 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. 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 kashered

Ceramic: including brick, china and enamel.

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

These materials MAY be kashered

Metal, Stone (for example, granite and marble). Plastic, Rubber and Wood are kasherable when they are in good condition. Tablecloths, napkins and dishtowels may be laundered and then they are considered kosher for Passover

Kashering Pots - Process

There is custom to use a Kosher for Pesach pot for kashering. 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 ridge 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 *chometz* utensils.

Kashering Utensils – Process

Utensils that have been used for **cooking, serving 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 can not 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 that have only been used for cold items then they can 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 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 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

It 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. The knobs and handles of the oven and stovetop should be wiped clean.

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 flame 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. 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 other than cold water for twenty-four hours.

Boil water up 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.

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) 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 with metal , stone, or Formica (in pristine condition) can be kashered for Pesach. 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.

Pesach 5774 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).

For specific brands, please consult either the Orthodox Union Pesach guides (available at the Shul) or on the OU website <http://oukosher.org/passover/>. If you have questions about particular products not on this list, please contact Rabbi Bixon.

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

<i>Air Freshener:</i>	Does not require Pesach certification
<i>Alcohol:</i>	See " <i>rubbing alcohol</i> "
<i>Alcoholic Beverages:</i>	Require Pesach certification
<i>Almond Milk:</i>	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: http://oukosher.org/passover/guidelines/food-items/soy-milk-almond-milk/ This should only be used for Ashkenazim who are ill.
<i>Aluminum Foil and Pans:</i>	Do not require Pesach certification
<i>Ammonia:</i>	Does not require Pesach certification
<i>Artificial Sweeteners:</i>	Requires Pesach certification <i>Splenda</i> -contains kitniyot and may not be used <i>Agave, Maple Syrup, Stevia, Xylitol</i> – Requires Pesach certification <i>Truvia</i> – May not be used on Pesach
<i>Baby Foods:</i>	<i>Formula</i> – 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. <i>For a complete listing of acceptable, kitniyot-based formulas see:</i> http://oukosher.org/passover/articles/baby-formula/
<i>Baby Foods:</i>	<i>Cereal</i> - Baby food cereal requires Pesach certification . Even Rice Cereal cannot be assumed it is pure kitniyot.
<i>Baby Foods:</i>	<i>Jars</i> – All require Pesach certification The following Gerber 2nd Foods baby food products , Carrots, Green Beans, Peas and Squash are acceptable for use on Passover by infants and those that are ill. There may be some Passover issues such as kitniyot, so special precautions should be made accordingly.
<i>Baby Oil Lotions/</i>	
<i>Medicated Ointments:</i>	Do not require Pesach certification
<i>Baby Wipes:</i>	Any without ethyl alcohol (ethanol) may be used
<i>Baking Powder:</i>	Requires Pesach certification
<i>Baking Soda:</i>	Does not require Pesach certification
<i>Balloons:</i>	May only be used if they do not have a powdered coating on the inside
<i>Bleach:</i>	Does not require Pesach certification
<i>Braces:</i>	Wax for braces may be used. See " <i>rubber bands</i> "

Brown Sugar:	See “sugars”
Candy:	Requires Pesach certification
Canola oil:	See “oils”
Chap-stick:	May be used (on Chol Hamoed only) if new and unflavored
Charcoal Briquettes:	Do not require Pesach certification
Chia:	<i>Seeds</i> -Raw chia seeds with no added ingredients do not require Pesach certification <i>Flour</i> - Requires Pesach certification
Cigars:	Flavored cigars may contain chametz-based alcohol
Cocoa:	Any domestically produced 100% pure cocoa (no additives or lecithin) may be used without certification. <u>Cocoa produced in Europe</u> : Requires Pesach certification
Coconut (Shredded):	Requires Pesach certification
Coconut Oil (Virgin unrefined):	Does not require Pesach certification (<u>Please note</u> : it is better to use “virgin” coconut oil then “extra virgin”)
Coconut Flour:	Requires Pesach certification
Coffee:	<i>Instant</i> - Requires Pesach certification , <u>except</u> for Folgers Classic Roast and Unflavored (not decaffeinated), Nescafe Taster’s Choice Original Unflavored (not decaffeinated). additional items in OU Passover Guide and Website <i>Coffee “Singles”</i> - Require Pesach certification , <u>except</u> for Folgers Classic Roast Unflavored (not decaffeinated) and Nescafe Taster’s Choice Original Unflavored (not decaffeinated). <i>Regular (Not Decaffeinated)</i> -Un-flavored ground coffee does not require Pesach certification. This must be purchased <u>before</u> Pesach. <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>K-Cup and Nespresso</i> - Unflavored (not decaffeinated) coffee & teacups and pods do not require Pesach certification. A Keurig Cup brewer and Nespresso brewer, can ONLY be kashered for Pesach, if it was regularly used for regular, unflavored, not decaffeinated coffees. Clean machine well using, kosher for Passover vinegar, leave for 24 hours and then flush with hot water.

Please note: 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>	Require Pesach certification , as their “glaze” may be problematic
<i>Dental Floss:</i>	Does not require Pesach certification
<i>Dill:</i>	<i>Seeds-</i> Are considered kitniyot <i>Leaves-</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 and Kirkland Wild Salmon do NOT require Pesach certification. <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, before Pesach. <i>Tuna (Canned)</i> – Requires 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. <i>Frozen fruit-</i> that contains sweeteners besides sugar requires Pesach certification <i>Canned-</i> Requires Pesach certification , even if packed in its own juice <i>Fresh-</i> Whole, unpeeled produce does not require Pesach certification. Cut up or peeled produce requires Pesach certification . Citric acid is used to prevent browning. <i>Dried-</i> Requires Pesach certification , as kitniyot oils and chametz flour may be used to prevent sticking. <i>Raisins-</i> see “raisins”
<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>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:</i>	Requires Pesach certification , as it may contain corn syrup
<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>Insect/Rodent Traps:</i>	May contain chametz bait-should be put away for Pesach. All insecticide sprays may be used
<i>Juice:</i>	<i>Frozen</i> - 100% pure <u>white 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>Liquid</i> - Require Pesach certification <i>Lemon/Lime</i> – Requires Pesach certification . However, ReaLemon & ReaLime brand do not require Pesach certification. (<u>Liquid only not frozen</u>) <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, anise, 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), guar gum, hemp, hydrolyzed vegetable oil, HVP, kasha, kimmel, lecithin, lentils, licorice, lucerne, lupine, maltodextrins (chametz or kitniyot derived), millet, MSG, mustard, peanuts, peas, polysorbates (may actually be chametz), popcorn, poppy seeds, rice, sesame seeds, 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). <u>Many Kitniyot products on the market are certified as Kosher for Pesach, especially those from Israel, France and other</u>

European countries. For example, Joyva products may say "Kosher for Passover," but are not acceptable for Ashkenazim, as they contain kitniyot. These Kitniyot products are often in the form of candy. Many of these products will say "LeOchlay Kitniyot", but some simply state "Kasher L'Pesach". For example, the following Ethnic Delights products distributed by Aron Streit's Co. (product of Israel) state "Kosher for Passover" but may contain Kitniyot: Pesto Sauce, Garlic Aioli with Dill, Sundried Tomatoes Morsels and Olive Spread.

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)

See "milk"

Lactaid:

Laundry Detergent:

Matzah:

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

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:

Meat/Poultry:

Requires Pesach certification

Products from local butcher stores and supermarkets, with the plethora of products (including chametz ones) being processed nearby, require Pesach certification-- even for raw meat and poultry products.

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: <http://oukosh.org/passover/articles/raw-kosher-meat-and-poultry-for-passove/>

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.*

*Chewable Tablets- **Require Pesach certification.***

Milk:

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.**

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. <i>Powdered-</i> Powdered milk with an OU-D does not require Pesach certification. However, it should be purchased <u>before</u> Pesach. <i>Dry-</i> Carnation non- fat milk may be used if purchased BEFORE Pesach <i>Soy and Rice</i> – Are at best kitniyot--should be used only by Ashkenazim who are ill (please consult with Rabbi Bixon as to the definition of ill). <u>Many brands contain actual chametz</u>. Please check OU website for list of brands that are chametz free: http://oukosher.org/passover/guidelines/food-items/soy-milk-almond-milk/ These products should be purchased BEFORE Pesach for those who need them.
<i>Mouthwash:</i>	All major brands, with the exception of Fluorigard & Prevident, may be used. <u>Listerine Pocket-packs are not recommended for Pesach use.</u>
<i>Mushrooms:</i>	<i>Raw</i> – Do not require Pesach certification <i>Canned</i> – Require Pesach certification
<i>Mustard:</i>	Actual mustard is not permitted on Pesach because its seed grows like kitniyot. Rokeach produces substitute mustard that is certified for Pesach.
<i>Nail Polish Remover:</i>	Does not require Pesach certification
<i>Nutritional supplements:</i>	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/medicineguidlines/nutritionals-and-dietary-supplements/. The following products should not be used: Jevity 1.2 or 1.5, Promote with Fiber, Ensure Fiber with FOS.
<i>Nuts:</i>	<i>Whole or chopped raw nuts</i> (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. <i>Dry roasted or ground nuts</i>-Require Pesach certification <u>Please Note:</u> Pecan pieces and midget pecans require Pesach certification, as they are soaked in chametz during processing
<i>Oils:</i>	Peanuts are kitniyot Cottonseed oil, grape seed oil, peanut oil and safflower oil may be used, but require Pesach certification. Canola oil is kitniyot and may <u>not</u> be used by Ashkenazim. All cold-pressed 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.
	Paper certified by the Star-K for year-round use does not require Pesach certification.
	<i>Paper Towels</i> : Do not need certification
<i>Pasta</i> :	Requires Pesach certification , as it is sometimes manufactured on the same machines as regular pasta Pesach certification, assuming they are raw and without additives.
<i>Pet Food</i> :	<i>See section eight below</i>
<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> :	<i>Rabbi Bixon follows the psak of Rabbis Hershel Schechter and Gedalya Schwartz that quinoa is not kitniyot.</i> Due to the possibility that quinoa was grown in proximity to chametz grains or processed in a facility with chametz grains, quinoa requires Pesach certification . The OU (website) has two companies that they are certifying for Pesach, Goolbaum and Pereg. These are only kosher for Passover, when bearing an OU-P.
<i>Raisins</i> :	Requires Pesach certification , as they may be sprayed with kitniyot. The following brands are 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 or synthetic (acetyl, lanolin, benzyl and methyl) may be used
<i>Salads</i> :	Require Pesach certification, as they may be coated with citric acid.
<i>Salt</i> :	Non-iodized salt, without dextrose, iodine or polysorbates does not require Pesach certification. Sea Salt: Does not require Pesach certification. No salt substitutes are available.
<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> Require OUP Pesach certification <i>Pepsi Cola & Diet Pepsi-</i> Require KP 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>Tablecloths:</i>	Vinyl tablecloths that are coated with powder should not be used on Pesach
<i>Teas:</i>	<i>Unflavored, Regular Tea Bags -</i> Do not require Pesach certification <i>De-cafeinated 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>Crest</i> , however, is known to contain chametz and should be avoided, if possible.
<i>Toothpicks:</i>	Any wood or plastic (unflavored and uncoated) may be used
<i>Vegetables:</i>	<i>Frozen -</i> Requires Pesach certification , as the same equipment may be used during the year to make pasta products. <i>Canned -</i> Requires Pesach certification <i>Fresh, uncut-</i> Does not require Pesach certification-but 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. If there are added vitamins or flavors, Pesach certification is required.
<i>Water Filters:</i>	Do not need Pesach certification
<i>Wax:</i>	Does not require Pesach certification (including wax for braces)
<i>Wine:</i>	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.

The link below provides pet foods that do not contain forbidden milk-meat mixtures or *chametz*:
http://www.crcweb.org/Passover/2014/pet_food_guide-2014.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.asp>

<http://star-k.org/kashrus/kk-passover-diabetics.htm>

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

The Gluten Free Shmura Matzo Bakery in England

<http://www.glutenfreeoatmatzos.com/>

For online orders to be shipped to anywhere in the United States

Please contact: Karen Beleck Tel. 410-358-9580 fax: 410-764-0777

Email: oatmatza@gmail.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.

For any Pesach questions, please contact Rabbi Bixon at
305-538-1251 or at dbixon@gmail.com

POWER of ATTORNEY FOR SALE of CHOMETZ

MUST BE RECEIVED BY SUNDAY EVENING April 13, 2014. 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 West 40th Street Miami Beach, Florida 33140

1a. What is the address of the primary place (ie home) where chometz you are selling is kept?

1b. Where (ie garage) at the above address is the chometz kept?

2a. What is the address of any **additional places (office or 2nd home)** where chometz you are selling is kept?

USE BACK OF SHEET FOR ADDITIONAL INFORMATION

2b. Where at the additional address listed above is the chometz kept?

USE BACK OF SHEET FOR ADDITIONAL INFORMATION

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

I, _____ (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 חמץ 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 above.

Signed: _____ Date: _____

I, Rabbi Donald Bixon , do hereby sell all chometz as defined by the Torah and Rabbinic law and also sell or rent all areas where חמץ 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.

Will You Be Away For Pesach _____ Phone # During פסח That You Can Be Reached: _____

Who Has Access To Your Home While You Are Gone (name & phone #) _____

Will It Be A Different Time Zone Than Miami Beach? _____