

Home-Prepared Food at CoM

Guidelines for Congregation of Moses Home Prepared Food Policy

A separate area within the building will be designated for home-prepared food to be brought into the building. Home-prepared food will be consumed only in the designated area during specified, scheduled events. This food cannot be eaten or taken anywhere else in the building. Both the main kitchen and kitchenette will be locked during these events. The kitchenette will be available for water only.

- All home-prepared food must be pareve (neutral) or dairy. None of the following may be used in preparation: meat broth, chicken broth, shrimp, non-kosher gelatin, lard, “shortening” (that doesn’t specify “vegetable shortening”).
- No meat and no shellfish. Kosher species of fish such as tuna, salmon, whitefish, and cod are OK.
- Alcohol as a cooking ingredient is acceptable.
- Purchased prepared food items must be vegetarian.
- Serving utensils, disposable plates and cutlery will be provided at CoM.
- Home dishes, pots or utensils may not be brought into CoM. Food must be contained in a **disposable or single-use** dish.
- Attention to safe food handling practices is essential, including attention to proper refrigeration/heating and to the amount of time that food is set out.
- A designated CoM member who has attended an educational program on kashrut with the Rabbi, or the Rabbi’s designee, will be identified as responsible for supervising each event to ensure that all food brought into the designated area meets the policy guidelines outlined above. Supervision also entails assuring proper set-up and clean-up.
- All food items should be labeled as to whether they include nuts, dairy and gluten.
- All food items must be taken home at the end of the event. There will be no storage of home-prepared food items at CoM.