

Congregation Ohr Torah
Rabbi Marc Spivak

Pesach Guide 5776/2016

1) Mechiras Chametz (Sale of Chametz)

As you are aware, during the eight days of Pesach, our homes must be cleared of all grain products and all products that have any grain content. All such items are to be placed in designated areas and sold for the eight-day period to a non-Jew. During the entire Pesach, the designated cabinets should not be opened, and no items in the designated areas should be used during this period.

I will be available to become the agent for the selling of your *Chametz* before and after all Minyanim.

I strongly encourage you to see me personally for the sale of your *Chametz*. For those who find it impossible to do so, I have enclosed a contract that can be used to make me your agent. Please mail it as early as possible to either the shul or my home 23 Cunningham Drive, West Orange, NJ 07052.

Please note: All chametz must be sold by 11:47 AM on Friday morning, April 22 (chametz cannot be eaten after 10:39 AM). Please take care of your sale long before this time.

2) Hechsher Keilim (Kashering of Utensils)

For those who wish to *kasher* their silverware and/or pots for Pesach, we will again be offering that opportunity on Sunday April 17 until 10am. I will be available in the shul to assist you in this process. **All items to be *kashered* MUST be clean and not used within 24 hours prior to *kashering*.**

3) Maos Chittin

There is an ancient custom to give charity before Pesach to see that all Jews have their Holiday needs taken care of. As opposed to *Matanos Le'evyonim*, which can easily be taken care of on the day of Purim, *Maos Chittin* are needed well in advance of Pesach to allow for proper distribution of funds. Please remit your check to Congregation Ohr Torah as soon as possible.

4) Shabbos HaGadol

The *Shabbos HaGadol Derashah* will take place on Shabbat, April 16. *Mincha* will take place at 7:10 PM with the *Derashah* to follow.

5) Pesach 5776 Product Information

A Pesach product list follows. I have tried to include as much information as possible, but it still remains a partial list. In addition, The Orthodox Union Pesach Guide is available at the Shul. If you have questions about particular products not on this list and not under OU supervision, you can call me to check on the product.

Please assume that any product not listed here cannot be used without Kosher for Pesach Supervision. When specific brands are listed as Kosher for Pesach, it does not necessarily mean

that all other brands definitively contain *chametz* - simply that other brands cannot be used without further information.

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

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

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

Of course, you can call me with any additional questions you may have at 973-731-1982 or e-mail me at rabbi@congregationohrtorah.org.

6) IMPORTANT OR NEW INFORMATION FOR 5776 IS LISTED IN BOLD PRINT

Air Freshener: Does not require Pesach Supervision

Alcohol: Any isopropyl or synthetic (acetyl-, lanolin-, benzyl-, methyl-) alcohol may be used

Alcoholic Beverages: Require Pesach certification. Imperian Plum Brandy, Quince Brandy, Raspberry Brandy and Williams Pear Brandy require a Star-K - but no special Pesach supervision (Star-KP) is required. The same holds true for the aforementioned brandy flavors from Markovic Estate and Apple, Apricot, Pear and Plum brandy from Vinproim Troyan.

Aluminum Foil and Pans: Do not require Pesach Supervision

Ammonia: Does not require Pesach Supervision

Anise: See “*Kitniyot*”

Apple Juice: See “*Juices*”

Apple Sauce: Requires Pesach certification

Artificial Sweeteners: *Splenda* – contains kitniyot and may not be used

Agave, Maple Syrup, Stevia, Xylitol – Requires Pesach certification

Truvia – May not be used on Pesach

Baby Foods: Please see [Infant Formula](#) for a list of infant formulas (powder and liquid varieties) that are free of chametz. While many are made from kitniyot ingredients, these products are halachically acceptable for infants.

Please note:

1) The formula must be used with separate bottles / utensils which may not be washed in a Kosher for Pesach sink.

2) These products are only acceptable when bearing a year-round kosher certification.

3) It is preferable to buy all formula before Pesach.

Cans/Jars – All require Pesach certification (even 100% vegetable / fruit), as they may utilize chametz preservatives and ingredients.

Cereals - Even rice cereals must be considered Chametz without Pesach supervision.

Pedialyte - Please see [Pediatric Supplements](#) for a list of pediatric supplements that are halachically acceptable for infants. Please see “*Formula*” for usage

Baby Oil, Lotions and Medicated Ointments: Do not require Pesach supervision.

Baby Wipes: Do not require Pesach Supervision.

Baking Powder: Requires Pesach supervision.

Baking Soda: Does not require Pesach supervision.

Bags: (paper or plastic): Do not require Pesach certification.

Balloons: May only be used if they do not have a powdered coating on the inside.

Bath Treatments: Aveeno, Rainbow Research, Relief MD, Dr. Teal’s and Wild Carrot Herbals Oatmeal Bath Treatment contain actual *chametz*.

Beans: See “*Kitniyot*”

Bean Sprouts: See “*Kitniyot*”

Bleach: Does not require Pesach Supervision.

Body Wash: Does not require Pesach certification.

Braces: Wax for braces may be used. See “*Rubber Bands*” below.

Buckwheat: See “*Kitniyot*”

Butter: Requires Pesach certification.

Candles: Do not require Pesach certification.

Candy: Requires Pesach certification.

Chapstick: May be used on Chol HaMoed only if new and unflavored.

Charcoal Briquets: Do not require Pesach certification.

Chia: *Seeds-* Raw chia seeds with no added ingredients do not require Pesach certification.
Flour- Requires Pesach certification.

Cheese Requires Pesach certification.

Chickpeas: See “*Kitniyot*”

Cigars: Flavored cigars may contain chametz-based alcohol.

Cleansers: Bowl & tub cleaner, carpet cleaner, glass cleaner, toilet bowl cleaner, oven cleaner, and copper & metal cleaners do not require Pesach certification

Cocoa: Any 100% pure cocoa (no additives or lecithin) including Hershey’s Pure Cocoa Powder and Nestlé’s Pure Cocoa do not require Pesach certification. Cocoa made in Europe needs a hashgacha.

Coconut: *Shredded:* requires Pesach certification
Virgin Unrefined Coconut Oil: does not require Pesach certification
(Please note: it is better to use “virgin” coconut oil than “extra virgin”)
Coconut Flour: requires Pesach certification
Coffee: Instant: Requires Pesach certification, except for Folgers Classic Roast Unflavored (**including** decaffeinated), Nescafe Taster’s Choice Original Unflavored (**not decaffeinated**),
Ground / Whole Bean:
Not Decaffeinated: Unflavored, ground and whole bean coffee with year-round kosher certification does not require Pesach certification.
Decaffeinated: Requires Pesach certification (as it is often decaffeinated by means of *kitniyot* or *chametz*) except for Ellis, Hena, Lavazza, Parker House / Pinnacle, White House / Pinnacle.
Flavored: Requires Pesach certification. Most brands are NOT Kosher for Pesach.
***K-Cup:* Requires Pesach certification. In addition, the brewer must be one that is used only on Pesach.**
Please note: One may not buy fresh coffee from a Starbucks store on Pesach(even according to those who hold that this is permitted during the year).

Coffee Filters: Do not require Pesach certification

Coffee Whitener / Non-dairy creamer: Requires Pesach certification

Contact Lens Solution: Does not require Pesach certification

Cosmetics: Do not require Pesach supervision. However, some are strict about lipsticks (especially flavored ones).

Cups (paper, plastic or Styrofoam): Do not require Pesach certification.

Dates: Require Pesach Supervision as their “glaze” may be problematic.

Dental Floss: Any unflavored dental floss does not require Pesach Supervision.

Dill: *Seeds -* Are considered kitniyot
Leaves - Are not kitniyot and may be used without special Pesach Supervision

Dishwashing Detergent: Does not require Pesach Supervision.

Eggs: *Fresh -* Do not require Pesach Supervision, but should be purchased before Pesach.
Cooked/Liquid - Requires Pesach Supervision

Fennel: *Seeds -* Are considered kitniyot

- Leaves* - Are not kitniyot and may be used without special Pesach Supervision
- Fenugreek:* According to many, it is considered a kitniyot spice. See “*spices*”.
- Fish:* *Frozen, Unprocessed* - **Does not require special Pesach Supervision if there are no other ingredients besides fish, water and salt.** See http://www.crcweb.org/kosher_articles/Glazed%20Raw%20Fish%20on%20Pesach%203.pdf
- Frozen, Processed (including gefilte fish)* – Requires Pesach Supervision. Kirkland Frozen Salmon both wild and Atlantic does not require supervision.
- Fresh* - Does not require special Pesach Supervision.
- Tuna* – Requires Pesach Supervision. Many “supermarket” and “kosher” brands have Pesach Supervision.
- Flour:* Considered Chametz even if one does not know that it has come in contact with water.
- Food Coloring:* Requires Pesach certification.
- Freezer Paper:* Does not require Pesach certification.
- Furniture Polish:* Does not require Pesach certification.
- Fruit:* *Frozen* – Unsweetened, uncooked, additive free (without syrup, citric acid, ascorbic acid or Vitamin C) whole or sliced fruit does not require Pesach certification. Frozen fruit that contains sweeteners besides sugar requires Pesach certification.
- Canned* - Requires Pesach certification even if packed in its own juice
- Fresh* – Whole, unpeeled produce does not require Pesach certification. Cut-up or peeled produce requires Pesach certification- citric acid is used to prevent browning.
- Dried* - Requires Pesach certification, as kitniyot oils and chametz flour may be used to prevent sticking.
- Raisins* – see “*raisins*”
- Garlic:* *Fresh* – Does not require Pesach Supervision
- Peeled* – Requires Pesach Supervision
- Glue:* Does not require Pesach Supervision.
- Gluten Free: Manischewitz will again have gluten free OU-P crackers and gluten free OU-P matzah style squares. Yehuda will also have these gluten free products as well as gluten free cake meal, fine meal and farfel. Kedem will also have Absolutely brand OU-P gluten free flatbread and crackers as well as Jeff Nathan gluten free Panko Flakes. None of these products are made from matzah and none of them can be used in the place of matzah. This is clearly marked on the label.**
- Grains:* Most are chametz or kitniyot and should be disposed of even if they have not been converted into flour. However, flax and hemp are not chametz. (Some consider flax and hemp to be kitniyot). One who wants to use these grains should check through the box or bag before Pesach to remove any extraneous matter. **OU and Star-K are now certifying Quinoa.**
- Grape Juice** From the OU new for 2016: Manischewitz together with Welch’s is introducing concord grape juice and sparkling concord grape juice. Kedem continues to bottle grape juice under its own name as well as under the Savion and Gefen labels. All these items have always been and will continue to be Mevushal. Kedem has one not Mevushal grape juice. This is bottled in 1.5 liter glass bottles and clearly labeled Non-Mevushal. Kedem also has

Fresh Pressed Grape Juice as an OU-P grape juice made without sulfites. Kedem also has Pomegranate and Sparkling Pomogrape Juices with the OU-P certification. Passover vodka will be available from David's Harp and Royal Elite. OU-P liquers will be available under the Queen Esther, Spirit of Solomon & Gold Shot labels. Zachlawi will have OU-P arak and vodka. Zwack Slivovitz will be available with OU-P.

Gum (Chewing): Requires Pesach certification.

Hair Gels, Sprays & Mousse: Do not require Pesach certification.

Hair Removers & Treatments: Do not require Pesach certification.

Halvah: Not acceptable for Ashkenazim even with Pesach certification- see "*Kitniyot*".

Hand Sanitizer: **Any without alcohol may be used.**

Honey: Must have Pesach Supervision, as corn syrup may be added.

Horseradish: *Raw* – Does not require Pesach Supervision.

Processed – Requires Pesach Supervision.

Hydrogen Peroxide: Does not require Pesach certification.

Ice: Bags from plain water do not require Pesach Supervision.

Ice Cream/Ices: Require Pesach Supervision.

Insect / Rodent Traps: May contain chametz bait- should be put away for Pesach

All insecticide sprays may be used.

Isopropyl Alcohol: Does not require Pesach certification.

Jam / Jelly Preserves: Require Pesach certification.

Jewelry Polish: Does not require Pesach certification.

Juice: *Fresh-* Requires Pesach certification except for ReaLemon (liquid only- not frozen). *Frozen* - 100% pure **white** grapefruit or orange frozen juices without sweeteners, additives, preservatives, enrichments (calcium), Vitamin C (ascorbic acid) or citric acid do not require Pesach certification. All other frozen juices- including other grapefruit juices- require Pesach certification, as enzymes are used in processing.

Kasha: See "*Kitniyot*"

Ketchup: Requires Pesach certification

Kitniyot: Due to the stringency of not eating chametz on Pesach, Ashkenazic Jews have developed a custom not to eat Kitniyot (legumes) on Pesach. Kitniyot include 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). **The OU is certifying products with an OU-Kitniyot label.** These products are only acceptable for those who eat *kitniyot* on Pesach. Products bearing a Star K-P / OU-P are *kitniyot* free. **Fresh Direct freshly ground smooth peanut butter and**

freshly ground smooth almond butter mistakenly bears the OK-P kosher symbol. This product is kosher *pareve*, but is NOT kosher for Passover.

Many Kitniyot products on the market are certified as Kosher for Passover, especially those from Israel, France and other European countries. For example, Joyva products may say “Kosher for Passover,” but are not acceptable for Ashkenazim as they contain kitniyot. These Kitniyos 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 Supervision 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 is OK.

Lentils: See “Kitniyot”

Liquor: Requires Pesach certification.

Lotions: Do not require Pesach certification.

Matzot: **All Matzah requires Pesach certification.**

Egg Matzot - Matzot made with fruit juice or eggs, which include “Kosher for Pesach” Egg Matzot, egg Matzah crackers, etc. may not be eaten on Pesach by healthy Ashkenazim. Even the sick and elderly cannot fulfill their obligation at the Seder with these matzot. **“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 Matzot - – see “egg matzah”

Spelt & Oat– Kosher for Passover hand and machine shemurah matzah are available at <http://www.lakewoodmatzoh.com>. They can be purchased this year at many kosher supermarkets. Please note: Whether the obligation of eating matzah on the first night of Pesach can be fulfilled with oat matzah is questionable.

Chocolate Covered – See “candy”

Margarine: Requires Pesach Supervision.

Meat: See <http://oukosher.org/passover/articles/raw-kosher-meat-and-poultry-for-passover/>

Medicine: *Non-chewable tablets, caplets, capsules and vitamins* - do not require Pesach certification. This includes all major painkillers and non-liquid cold medications. However, if one is aware that a particular pill contains chametz and a substitute is readily available, one should take the substitute instead. One need not check popular lists of medicines and toiletries to determine the Pesach status of each pill or capsule, as they are inedible and permitted by the letter of the law.

Chewable Tablets - Require Pesach certification. The following chewable tablets are not recommended for Pesach: Bayer chewable, Claritin (Children’s Chewable), Gas-X tablets, Lactaid chewable, Pepto Bismol tablets.

Most TUMS products are acceptable, with the exception of Smoothie Cocoa

Unflavored liquids- see “non-chewable tablets, caplets, capsules and vitamins”

Flavored cold and cough syrups and elixirs – please consult with a Rabbi

Advil Children’s Liquid, Comtrex Liquid, Orabase B Gel/Orajel and some Triaminic products may contain chametz and should not be used.

The following liquids may be used: Anbesol, Delsym, DM, Tempra, Tylenol products, Vicks Nyquil and Dayquil Cold/Flu

Laxatives- please consult with a Rabbi, as *many* are unacceptable. Powdered Metamucil contains kitniyot. One who takes Metamucil every day may continue to do so on Pesach, but should keep the powder away from other Pesach utensils, glasses and sinks. Benefiber should only be used in consultation with a Rabbi.

Liquid Antacids – Most flavored antacids require Pesach certification. Kaopectate, Maalox & Pepto Bismol should not be used. Gaviscon & Mylanta may be used.

Flavored, Chewable Vitamins – Require Pesach certification

Milk: *Fresh* - Does not require Pesach Supervision if purchased before Pesach. If purchased on Chol HaMoed, it should have Pesach Supervision. Flavored milks require Pesach Supervision.

Lactaid - Can be purchased before Pesach for those with Lactose intolerance. Chewable Lactaid pills should be avoided. Non-chewable pills are OK.

Powdered- Powdered milk with an OU-D is OK but should be purchased prior to Passover

Soy and Rice – Are at best kitniyot. Please see [Soy Milk](#) / [Rice Milk](#) for a list of products that may be used only by those who are ill. These products must be used with separate utensils and may not be washed in a Kosher for Pesach sink. Additionally, these products should be purchased before Pesach.

Mouthwash: All major brands, with the exception of Flourigard and Prevident Mouthrinse are OK.

Mushrooms: *Raw* – Do not require Pesach Supervision

Canned – Require Pesach Supervision.

Mustard: Actual mustard is not permitted on Pesach because its seed grows like kitniyot. Rokeach produces substitute mustard with an OUP.

Nail Polish Remover: Does not require Pesach Supervision.

Nutritional supplements: While many supplements contain kitniyot, they may be consumed, as needed, by the elderly or ill. A few general guidelines: Unflavored products are preferable to flavored ones. Those with "artificial flavors" are preferable to those with "natural flavors". Liquid products are preferable to powdered ones.

For a list of OU-certified, nutritional and dietary supplements, please see <http://oukosher.org/passover/guidelines/medicine-guidelines/nutritionals-and-dietary-supplements/> Those who use these products as an additional nutritional "boost" should avoid them on Pesach.

Nuts: *Whole or chopped 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 kitniyot or chametz, the nuts require Pesach certification.

Dry roasted or ground nuts- require Pesach certification

Please Note: 1) Pecan pieces and midget pecans require Pesach certification, as they are soaked in chametz during processing 2) Peanuts are kitniyot

Oils: Cottonseed oil, grapeseed oil, peanut oil and safflower oil may be used with Pesach supervision. Canola oil is considered kitniyot and may not be used by Ashkenazim. Any brand of Extra Virgin Olive Oil may be used without special Pesach Supervision.

Oven Cleaner: Does not require Pesach Supervision.

Pam: Requires Pesach certification.

- Paper Goods:* *Napkins:* Do not require Pesach Supervision.
Plastic - Does not require Pesach Supervision.
Styrofoam - Does not require Pesach Supervision.
Paper – Does not require Pesach Supervision. However, the cheapest uncoated paper plates should not be used, as powder may be used between the plates to aid in separation.
- Parchment paper* – : Requires Pesach certification except for those with year-round Star K certification and Kirkland, Member’s Mark, Reynolds with year-round OU certification.
- Paper Towels:* May have starch-based glue at beginning and end. (Some say do not use first 3 and last sheets. Most are lenient in this regard.)
- Peanuts:* See “*Kitniyot*”
- Peas:* See “*Kitniyot*”
- Pet Food:* See section seven below.
- Play-Doh:* **Contains chametz- should be sold before Pesach**
- Potato Chips:* Require Pesach certification.
- Prunes:* Require Pesach certification.
- Pumpkin:* Pumpkin and pumpkin seeds are not considered kitniyot. They may be used without special Pesach Supervision if they are raw and without additives.
- Quinoa:* *Grains:* 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 Star-K and OU are both now certifying Quinoa for Pesach.**
- Raisins:* Requires Pesach certification, as they may be sprayed with kitniyot.
Please refer to Page 61 of the [OU Pesach Guide](#) for a list of raisins that do not require Pesach certification, provided that “oil” doesn’t appear in the ingredients
- Rice:* May only be eaten by Sefardim. Please note: 1) Rice cannot be used, even by Sephardim, if any additives are included. 2) Even acceptable brands must be checked for other grains.
- Rubber Bands:* Orthodontic rubber bands may be coated with powder. If so, they should be rinsed before Pesach.
- Rubber Gloves:* OK if not lined with powder.
- Rubbing Alcohol:* Any isopropyl or synthetic (acetyl-, lanolin-, benzyl- and methyl-) may be used.
- Salads:* Bagged Salads require Pesach certification, as they may be coated with citric acid.
Additionally, one must make sure that the salad does not include kitniyot vegetables
- Salt:* Non-iodized salt, without dextrose, iodine or polysorbates, does not require Pesach certification. Sea salt does not require Pesach certification.
- Seltzer:* *Flavored:* Requires Pesach Supervision.
Unflavored: Does not require Pesach certification
- Silver Polish:* Does not require Pesach Supervision.
- Soaps:* Do not require Pesach certification.
- Soda:* Requires Pesach Supervision.
- Soy Products:* See “*Kitniyot*”
- Spices (including cloves):* Require Pesach certification.
- Spices:* Require Pesach Supervision. This includes cloves.
- Sugar:* *White* - All pure, granulated cane sugar without dextrose - does not require Pesach Supervision.

- Brown* – Requires Pesach Supervision.
Confectioner's – Requires Pesach Supervision.
Substitute – See *Artificial Sweeteners*.
Vanilla – Requires Pesach Supervision
- Tablecloths:* Some vinyl tablecloths are coated with powder. They should not be used on Pesach.
- Teas:* *Unflavored, regular* - Does not require Pesach Supervision.
Decaffeinated – Requires Pesach Supervision. Most brands are not acceptable. Lipton Decaffeinated is acceptable even without special Pesach supervision.
Flavored – Require Pesach certification.
Instant - Nestea regular and decaffeinated without sweetener may be used without special Pesach Supervision.
- Thickening Products:* See “*Nutritional supplements*” above
- Toiletries:* Toiletries which are inedible and not put in the mouth do not need Passover Supervision. This includes deodorants, perfumes, shampoos and most cosmetics (see “*cosmetics*”).
- Toothpaste:* Does not need Pesach supervision. **Crest 3D White Advanced Vivid / Crest Clinical Sensitivity are known to contain chametz and should not be used.**
- Toothpicks:* Any wood or plastic (unflavored and uncoated) does not require certification.
- Vaseline / Petroleum Jelly:* Does not require Pesach certification
- Vegetables:* *Frozen-* Require Pesach certification, as the same equipment may be used during the year to make pasta products
Canned / Jarred- Require Pesach certification
Fresh, uncut (includes baby carrots)- Does not require Pesach certification- but should be rinsed before use
Fresh cut and packaged – See *salads*
- Vegetable Wash:* May contain kitniyot and requires Pesach Supervision
- Vinegar:* Requires Pesach Supervision
- Vitamins:* See “*medicines*” (under “*capsules*”)
- Water:* Any fresh, bottled, spring or distilled water that is unflavored does not need Pesach Supervision. Added fluoride or minerals do not present a problem. If there are added vitamins or flavors then Pesach Supervision would be required.
- Water Filters:* Do not need special Passover Supervision.
- Wax:* (including wax for braces) Does not require Pesach Supervision
- 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:* Needs Pesach Supervision.

7) ***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, 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.star-k.org/kashrus/kk-passover-petfood.htm>
http://www.crcweb.org/Passover/2014/complete_passover_guide-2014.pdf pgs 59-61

8) Kashering for Pesach

The laws of kashering kitchens and utensils are very complex.

Since much kashering will, perforce, take place at home, the following guidelines are given and should be followed:

The Oven: In a conventional oven, gas or electric, the oven must be completely clean before kashering can begin. Oven cleaner may be necessary to remove baked on grease. If a caustic type of oven cleaner (such as Easy-Off) was used to clean the oven and some stubborn spots remain after the caustic cleaner has been applied a second time with similar results, the remaining spots may be disregarded. Once the oven and racks have been cleaned, they may be kashered by *Libbun Kal*. Turning the oven to the broil setting for forty (40) minutes satisfies the requirement of *Libbun Kal*. In a gas oven the broil setting will allow the flame to burn continuously. In a conventional electric oven the highest setting, broil or 550°F, kashers the oven.

In a **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 don't disappear the oven should be left on for a few hours to allow the continuous clean mechanism to deep clean. If the spots do not disappear, the spots should be removed with oven cleaner or steel wool. If the spots are dark spots that crumble, they can be disregarded. In all of the above cases the oven should then be kashered by turning the oven to the broil setting for forty minutes.

In a **self-cleaning** oven, the self-cleaning cycle will clean and kasher the oven simultaneously. This is true for **convection** ovens with a self-cleaning feature as well. The oven need not be cleaned well before the process begins because everything inside of the oven is reduced to ash. The oven door and rubber around the door should, however, be completely clean before beginning the self-clean cycle.

The Cooktop: On a **gas range** the cast iron or metal grates upon which the pots on the range sit may be inserted into the oven after they have been thoroughly cleaned. (If one has a self-cleaning oven one need not clean the grates first.) The grates can be kashered simultaneously with the oven. The rest of the range should be cleaned and covered with a double layer of heavy-duty aluminum foil. The burners themselves do not need Kashering or covering, just cleaning. The drip pans should be thoroughly cleaned and need not be kashered. Kashering a **Glass, Corning, Halogen or Ceran** electric range top for *Pesach* is a very difficult task. The elements of the stove can be turned on until they come to a glow. The **burner areas** are now considered Kosher for *Pesach*. However, the rest of the cook top presents a serious Kashering problem. The unheated

area of glass top ranges cannot be covered with foil like conventional or porcelain tops. Since glass tops are made of tempered glass, and are not meant to be covered, there is a risk that the glass cooktop will shatter if it is covered. Therefore, one should check with the company before attempting to kasher a Corning stove top. In an **electric cooktop**, one only needs to turn the burners on the high heat setting for a few minutes in order to kasher them, since the burners come to a glow in a few minutes. The remaining cooktop areas should be covered. The **knobs** with which the gas or electricity is turned on should be cleaned. No other process is necessary to kasher the knobs.

The Broiler: The broiler pan and grill cannot be kashered by just turning on the gas or electricity. Since food is cooked directly on the pan or grill, they must be heated to a glow in order to be used on Pesach. An alternate method is to replace the pan with a new pan and kasher the empty broiler cavity by cleaning and setting it to broil for forty minutes. If one does not intend to use the broiler on Pesach, one may still use the oven, even without Kashering the broiler, provided that the broiler has been thoroughly cleaned. Similarly, other cooktop inserts such as a griddle or a barbecue broiler would require “Libbun Gamur” heating the surface to a red glow before usage. If not, the insert should be cleaned and covered and not used for Pesach

Microwave Ovens are difficult to kasher as they are generally made with plastic on the inside. Fortunately, many do not heat up the oven walls enough to cause a real kashrus concern. Clean the microwave and do not use for 24 hours. Then boil a cup of water on the highest setting for 10 minutes. Then quickly insert your hand and touch the oven ceiling. If it is burning hot, the microwave should not be used for Pesach. If it is relatively cool (or even warm) the oven may be used and has just been kashered. The glass plate (if you have one) should be covered with a plastic wrap.

Metal 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 when the vessel is immersed**. **Note that we do not kasher pans coated with Teflon.**

The utensils undergoing the Kashering process may not touch each other on the way in to the pot. In other words, if a set of flatware is being kashered for Pesach, one cannot take all the knives, forks and spoons and put them in the boiling water together. They should be placed into the boiling water one by one. The process is finalized by rinsing the Kashered items in cold water. If tongs are used to grip the utensil, the utensil will have to be immersed a second time with the tong in a different position so that the boiling water will touch the initially gripped area. The entire utensil does not have to be kashered at once; it may be done in parts.

Please watch out for utensils that are rusty or difficult to clean properly. Even silverware made of two parts (a handle and a blade, for instance) should most often not be kashered.

A non-Kosher for Pesach **pot** may also be used for the purpose of Kashering, provided that it is thoroughly clean and has not been used for twenty-four (24) hours. However, it is the custom to make the pot Kosher for Pesach before using it for Kashering. This can be accomplished by cleaning the pot, leaving it dormant for twenty-four (24) hours, filling the pot completely with water, waiting until the water comes to a rolling boil, and throwing in a hot stone or brick which has been heated on another burner. The hot rock will cause the water to bubble more furiously and run over the top ridge of the pot on all sides at one time. The pot is now kashered.

Ashkenazim today do not kasher **Glass Utensils** for Pesach. **Arcolac, Pyrex, Duralex & Corelle** should be treated as glass for Kashering purposes. Plastic Utensils are not kashered.

Sinks are generally made from china, Corian, porcelain, stainless steel or granite.

a. **China sinks** cannot be kashered at all.

Porcelain or Corian sinks should also be considered like a china sink, since there is a controversy whether these materials can be kashered. These sinks should be cleaned, not used for twenty-four hours, and completely lined with contact paper or foil. The dishes that are to be washed should not be placed directly into the sink. They must be washed in a Pesach dishpan that is placed on a Pesach rack. Alternatively, a sink insert can be purchased, allowing for the placement of either *milchig* or *fleishig* dishes directly into the sink. It is necessary to have separate dishpans and sinkracks for Milchig and Fleishig dishes.

b. **Stainless steel** sinks can be kashered by the following method. Clean the sink thoroughly. Hot water should not be used or poured in the sink for twenty-four (24) hours prior to Kashering. It is recommended that the hot shut-off valve under the sink be turned off twenty-four (24) hours before Kashering. Kashering is accomplished by pouring boiling hot water from a Pesach kettle/pot **over every part** of the stainless steel sink. The poured water must touch every part of the sink including the drain and the spout of the water faucet. It is likely that the Kashering kettle will need to be refilled a few times before the Kashering can be completed.

c. **Granite sinks** can be kashered like a stainless steel sink.

Warming Drawers: The simplest way to heat the warming drawer to the required temperature is to light one can of the type of canned fuel used to heat chafing dishes (e.g. Sterno cans) in the warming drawer. Make sure to leave the door of the warming drawers slightly ajar, so that there will be enough air to allow for combustion. One of the 7-8 ounce sized cans should be adequate to heat an average-sized warming drawer to *libun kal* temperatures for about 2 hours. As with all kashering, before you begin, the warming drawer must be thoroughly cleaned and not used for 24 hours. (cRc Guidelines)

Countertops made of granite may also be kashered with boiling water. Formica countertops should be cleaned and covered with a waterproof material. The same goes for tables with synthetic tops. Wood tables could theoretically be kashered with boiling water, but the custom is to clean and cover them. **For a full list of counter tops and how to kasher them see the CRC guide http://www.crcweb.org/Passover/2014/complete_passover_guide-2014.pdf on page 17 & 18**

Separate **dishtowels** should be purchased for Pesach to avoid confusion with dirty *chametzdik* towels.

(This section was prepared using sections from an article by Rabbi Moshe Heineman. Not all of the psak, however, is that of the Star-K)

9) Schedule for Erev Pesach and Pesach

(For full schedule of *minyanim* and times see Shul calendar)

Thursday, April 21

8:27 PM

Bedikat Chametz (Search for *Chametz*)

The Torah forbids us not only to eat, but also even to own *chametz* on *Pesach*. We remove any *chametz* unknown to us by “nullifying” it through *Bittul Chametz*, thus making the *chametz* ownerless. Our *chachamim*, however, further mandated a thorough check of the house on the night before *Pesach* a) in case we have not truly nullified our *chametz* in our hearts and b) lest one find and eat *chametz* on *Pesach*. This is not just a perfunctory check of our homes! While the custom of putting out 10 pieces of bread has some basis, finding only those pieces does not fulfill one’s obligation. *Bedikat Chametz* should take **at least 1 hour** if it is performed properly. Places to check include medicine cabinets, coat pockets, garages and autos.

One should try to do the *bedikah* as soon as possible; it is improper to push it off until late Sunday night. The regular formula for *bittul chametz* is recited.

Friday, April 3

5:50 AM

Shacharit /Siyum Bichorim

10:39 AM

Latest time to eat *chametz*

11:47 PM

Latest time to own *chametz*. All *chametz* must be disposed of before this time. Your remaining *chametz* need not **all** be burned, but the **final** *kezayit* (olive’s worth) should be burnt. Most of your *chametz* can be disposed of by flushing it down the toilet, or placing it in a public garbage dumpster. A special dumpster for this purpose will be set up in Degnan Park. If it is impossible to get to the dumpster, *chametz* can also be left in your garbage bags (or cans), but they must be placed in the street where it is clear that you have relinquished ownership of the *chametz*. The final small amount of *chametz* should **then** be taken to be burnt. (One should dispose of one’s other *chametz* before burning the last *kezayit*.) Once the burned *Chametz* has **turned to charcoal** we say *bittul* (“*Kol chamira*”) on any *chametz* we might not know about.

Several notes:

- a) We do not eat *matzah* or “*matzah meal*” products on *Erev Pesach*. Fruit, eggs, meat, chocolate, etc. may be eaten, but one should leave a lot of room for the *Seder* foods.
- b) Although most *Seder* preparations can be made on *Yom Tov* itself, some things are better done before *Yom Tov* begins. They include: roasting the shank bone and egg, chopping the horseradish and *charoset*, checking the lettuce for bugs and making the salt-water.

7:26 PM

Candle Lighting

7:30 PM

Mincha / *Maariv* for *Yom Tov*

12:55 AM

Midnight- Monday & Tuesday Night: *Afikoman* should be eaten by this point

10) The Seder

While it would be impossible to list all of the *halachot* of the *seder* in this Guide (if one is unfamiliar with the laws and customs of the *seder*, refer to the O.U. *Pesach* Guide for a more thorough treatment of the subject) certain *halachot* deserve special attention.

The *sedarim* should start as early as possible. However, on the second night, all *seder* preparations must wait until after 8:30 PM.

Every person should say the *kiddush*, as the *kiddush* is part of the mitzvos of *Sippur Yetziat Mitzrayim* and the 4 kosot. The *kiddush* can be recited together by everyone at the table.

One must drink at least “*rov kos*” more than half of the cup of wine. The same *halacha* applies to each of the 4 cups. There is a difference of opinion as to whether grape juice can be used to fulfill this obligation. Therefore, wine should be used if possible.

Men: Remember to lean when eating *matzah* (even *korech* and the *afikoman*) and drinking the cups of wine! This is not just a custom, but also a *halacha*. One does not properly fulfill the mitzvos of *matzah* and *daled kosot*.

Women are obligated in the retelling of the story of the Exodus. They should minimally join the *Hagada* recitation with “*Rabban Gamliel said,*” “*Three things must be mentioned...*” but should preferably take part in the entire discussion. They are also obligated in *matzah*, *maror* and the eating of the *afikoman*.

An olive’s worth of *matzah* must be eaten in a certain time period to fulfill the *mitzvah* of eating *matzah*. One should eat half of a *shemurah matzah* as quickly as possible after saying the *berachot* over the *matzah*. One should not talk or get involved with anything else until the *matzah* is swallowed.

The use of Romaine Lettuce is preferable for *maror* (even though it doesn’t hurt going down). However, one absolutely must check for bugs on this lettuce. The lettuce should be soaked, rinsed thoroughly, and then checked leaf by leaf for bugs. One can also clean one’s lettuce by rubbing each side forcefully with a sponge and soap. The leaves can then be rinsed off and do not need to be checked. If this process is too difficult - go back to the old horseradish. One should eat an olive’s worth of horseradish. With lettuce, this works out to 8”x10” of the leaves, or 3”x5” of the stalks.

The *charoset* represents both mortar and blood. It should therefore be brought to the table in its traditional form and then loosened with the addition of wine right before the *maror* is dipped into it.

Remember that *Shulchan Orech* (the meal) is part of the *seder* and part of our praise of *Hashem*. This should be reflected in the tone of the meal and conversation at the meal.

Each person should eat an olive’s worth of *matzah* for the *afikoman*. The piece of *matzah* hidden away should be divided up and *matzah* added to it to complete the *kezayit*. One should be sure to leave a little room for the *afikoman* so that it not be eaten after one is already stuffed. The *afikoman* should be consumed before *chatzot* / *halachic* midnight which falls out at 1:00AM both nights.

We do not eat after the *seder* in order to allow the taste of the *matzah* to remain in our mouths.

Special thanks to Rabbi Marc Penner, Barbara Price, and Elia Weixelbaum for their contributions to this guide

A Chag Kasher v'Sameach to all!!

Delegation of Power of Attorney

For Sale of Chametz (Leavened Products)

I, _____, [please *print* name] the undersigned, fully empower and permit Rabbi Marc Spivak of Congregation Ohr Torah, 270 Pleasant Valley Way, West Orange NJ 07052 to act on my behalf to sell 1) all *chametz* possessed by me (knowingly, or unknowingly) as defined by the Torah and Rabbinic law (e.g. doubt of *chametz*, and *chametz* mixtures), 2) any *chametz* that adheres to the surface of pans, pots, or cooking and usable utensils or mixtures thereof. I also empower the said Rabbi Spivak to lease all places wherein the *chametz* owned by me may be found, especially in the premises located at:

Home 1 Address: _____

Where in the home will this Chametz be found? Kitchen _____
Garage _____
Basement _____
Bathroom _____
Other _____

What is the approximate value of the Chametz? _____

Home 2 Address (if applicable): _____
_____ Approx. value _____

Business Address (if applicable): _____
_____ Approx. value _____

Rabbi Spivak has the full right to sell and lease by transactions, as he deems fit for such time that he believes necessary as explained in the general authorization contract to sell the *chametz*. Also, I hereby give the said Rabbi Spivak full power and authority to appoint a substitute with full power to sell and lease as provided herein. The above given power is in conformity with all Torah and Rabbinic regulations and laws and also in accordance with the laws of the State of New Jersey and the United States. And to this I hereby affix my signature on this _____ day of _____, 2016.

Signature _____ Phone _____

_____ I will be home for Pesach

_____ I will be away for Pesach. The key to my home will be left with:

Name: _____

Address: _____

Phone: _____