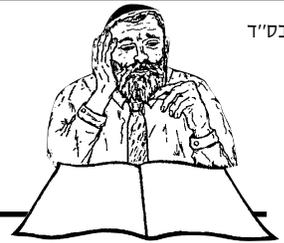


THE Daf HaKASHRUS



A MONTHLY NEWSLETTER FOR THE  RABBINIC FIELD REPRESENTATIVE

DAF NOTES: *The following pertinent article, with minor modifications, is taken with permission from Rabbi Eliyahu Safran's monthly communication to RFR's. As an introduction to the article Rabbi Safran writes the following:*

Being able to accurately read and understand graphs is an important aspect of RFR plant visits. We need to maximize and properly use and analyze the information conveyed through the graph. I have asked Rabbi Gershon Segal and Rabbi Avrohom Stone to share their understanding and experience of graphs for our collective benefit. Rabbi Gershon Segal's excellent response is attached. If there are aspects of Rabbi Segal's piece that you would like to better understand, feel free to be in touch with him at gsegal7302@aol.com. Many thanks to Rabbi Segal for his willingness to share his experience with all of us. (The Daf plans to publish Rabbi Stone's insightful article on graphs in a future edition.)

THE MASHGIACH AND TEMPERATURE CHARTS

BY RABBI GERSHON SEGAL
RFR Massachusetts

The temperature charts can provide useful information for the Rabbinic Field Representative in verifying the order of production as well as temperatures reached during kashering. A temperature chart typically is a graph-like paper, which rotates at a particular speed. A pen, which is attached to the machinery,

records the temperature of pasteurization, production or cleaning. The same graph can be marked with several pens indicating other information besides temperature. For example, the pressure flow rate and whether or not the diverter valve in the pasteurization system is activated are also often indicated on the same graph. One needs to be aware of which line corresponds to the temperature in order to read the graph properly.

Typically, one will notice on the graph, increments of time. For example, a graph can begin recording at 6AM. One will notice that the first markings on the graph will be sterilization if we are dealing with a pasteurizer. Then for a short period of time, there are uneven temperatures followed by a precipitous drop in the graph indicating that water is being emptied. Once the product begins to flow, one notices a more consistent temperature for a longer duration of time. At the end of the day, one finds a precipitous drop after product is emptied out, and then a period of clean up where caustic and acid (at different stages) are being added, and the temperature has risen again. Generally, the operators mark what is being produced at the various points. In a dairy, the FDA regulates these procedures.

If, for example, one wishes to verify that a product containing grape juice in a dairy was run only after a CIP took place, one can look at the chart and see what products were run at various stages

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ותצילנו מכף כל אויב ואורב ולסטים וחיות רעות בדרך...

Associated Press

The OU's RFR in Turkey, Rabbi Yossi Tirmauer, was recently traveling on an El Al flight from Tel Aviv to Istanbul en route to an OU Hashgacha assignment. In an image from a video, Rabbi Tirmauer (circled) can be seen watching a man who tried to hijack the plane lying on the floor after being subdued by guards. An article concerning this hijacking attempt and the above picture appeared in The New York Times on November 19, 2002.

נודה לך ונספר תהלתך על חיינו המסורים בידך... ועל נפלאותיך וטובותיך שבכל עת ערב ובקר וצהרים הטוב כי לא כלו רחמיך...

TEMPERATURE CHARTS

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of the day. Hopefully, one will find that the grape juice was the last product prior to a CIP and one can check to see that the CIP temperatures are at the appropriate kashering temperatures.

It is also necessary to know where the temperature probe is located. The water temperature of the CIP drops as the flush passes through the various lines. If the probe is not positioned at the end point of the CIP, then the graph will not reflect that the proper temperature was sustained throughout the CIP process.

Another concern is that the CIP is often diverted into various parts of the system, and the graphs will not necessarily reflect that all parts of the system were properly cleaned. Studying subtle drops and changes on the graph can provide valuable information, and further investigation and inquiry is necessary.

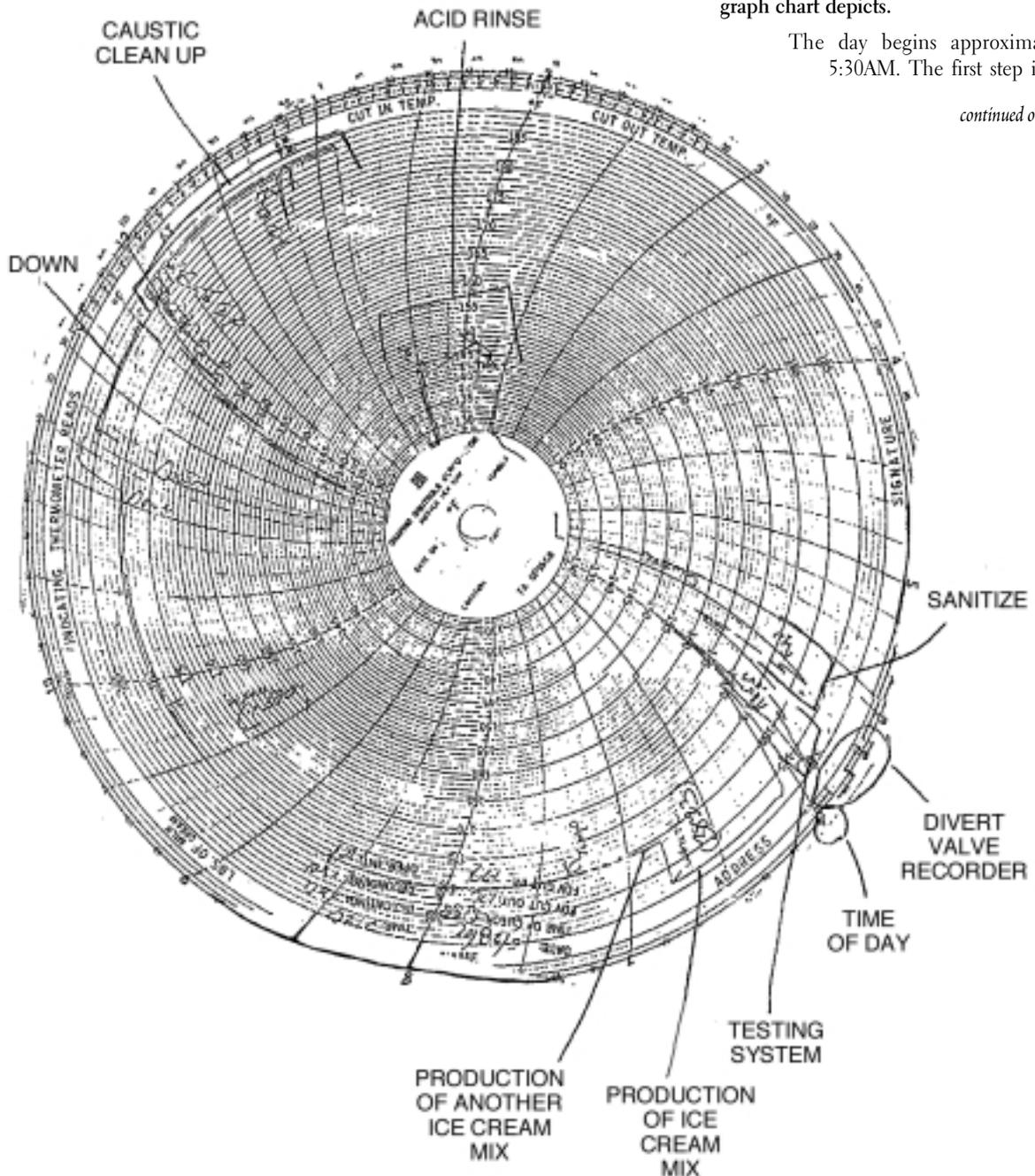
One final point is that the temperatures must be measured with another thermometer to verify the accuracy of the graph record. If, for example, the recording pen on the graph is not positioned properly, the recording on the graph will not be valid. In addition, the heat probe may not be calibrated properly, and for this reason, independent verification is always necessary.

The graphs should not be relied on exclusively. One can also check production order with production records as corroborating evidence. One should also study the CIP system to determine whether there is an automated system where caustic is being added into the CIP system and metered out by an automatic pump or whether the caustic has to be put in manually. If the caustic has to be put in manually, one is not quite as confident that the proper cleaning is taking place.

SEE graph sample below dated May 28, 2002 of a pasteurizer at an ice cream dairy. Explanation follows of what the graph chart depicts.

The day begins approximately at 5:30AM. The first step is sterili-

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TEMPERATURE CHARTS

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zation. Water and chlorine are added and sent through the system.

The second step tests the diverter valve. The purpose of this valve is to make sure that if the temperature does not reach a specific level maintained for a specific period of time as set by the standards of the company or the FDA, the products will divert and return back to be re-pasteurized. In order to test that this is taking place, they bring the temperature slowly down to the level at which they expect the diverter valve to be activated. You can see the diverter valve being activated near the edge of the graph when the recorder pen jets up and then back down again. It indicates that the diverter valve has been activated.

The next step is the product itself. The first product requires a higher pasteurization temperature and is being run at approximately 187°. This runs from approximately 6:05AM to 6:45AM.

Next, another mix is being put through which requires a lower temperature of 180°.

This mix takes the bulk of the production of the morning and begins at about 6:45AM and goes through till 11:00AM.

The system is then shut down; product is flushed out. At noon, they begin their caustic cleanout. The cleanout goes till 1:00PM.

After the caustic cleanout, one can see that the caustic mixture is empty because the system is down and the graph dips. The acid rinse begins. The purpose of the acid rinse is to neutralize any remaining caustic so that it does not erode the system. The acid rinse then begins at about 1:30PM and is completed at approximately 2:30PM. Then the system is shut down for the day.

One notices that during the cleanup, the top line which otherwise is typically uniform, jets up and down several times. This is caused by constantly opening and closing the diverter valve in order that the clean out should cover the entire system. ■

NEW! - THE DAF HAKASHRUS BY E-MAIL

It is now possible to receive The *Daf HaKashrus* by E-mail. Below please find a communication from Avigail Klein who is handling this project at the OU.

Dear *Daf HaKashrus* subscriber:

At this point, we are only able to send the *Daf HaKashrus* by email through Adobe Acrobat writer. This in turn means that you will only be able to view the *Daf* through Adobe Acrobat reader. If you have Acrobat reader and wish to receive it this way, please reply to me at kleina@ou.org. If you do not have Acrobat reader, but wish to download it from the web, you can do so by going to <http://www.adobe.com/products/acrobat/readstep2.html> and just follow the steps. If I do not receive a response from someone, I will continue to send them the *Daf HaKashrus* through regular mail.

Thank you very much
Avigail Klein

Please note that if you have any technical difficulties in receiving a clear copy of the *Daf HaKashrus* through your Adobe Acrobat reader, please feel free to contact Ms. Klein at (212) 613-8279 or E-mail at kleina@ou.org and she will mail it to you.

U PAS YISROEL UPDATE

The products listed below have recently become certified as Pas Yisroel. This list is a supplement to the one published in the Volume כ"א No. 1 issue of *The Daf HaKashrus*.

COMPANY/BRAND	PRODUCT TYPE	RC
A Million Cookies	Chocolate Chip Cookies (fundraiser for Israeli victims of terror)	Rabbi Bendelstein
Agritech	Pizza	Rabbi Gordimer
Healthy Palate/Chef Martini	Eggplant Parmesan (breadcrumbs are Pas Yisroel)	Rabbi Birnhack
L'Esti Desserts	Cakes and pastries (also Yoshon)	Rabbi Safran
Pita Express	Pita Bread (also Yoshon)	Rabbi Bendelstein
The Fillo Factory	Baklava and pastry shells/cups	Rabbi Birnhack

U YOSHON AND PAS YISROEL CLARIFICATION

In the Volume כ"א No. 1 edition of *The Daf HaKashrus*, CAPRI PIZZA PRODUCTS were listed as being © Pas Yisroel and also Yoshon. In fact, Yoshon flour is used for their Grandstand pizza bagels and "Kemach Yoshon (Hebrew) and Yoshon flour" is listed on a sticker on their packaging. However, these pizza bagels are

NOT certified as ©-Yoshon due to the oven being used to bake products made from chodosh flour as well. Also, Capri Pizza products are only Pas Yisroel when they are produced as Cholov Yisroel such as their Grandstand products.

YOSHON NOTIFICATION



Anyone interested in receiving updates from the Yoshon hotline and guide, should send an E-mail message to chodosh-subscribe@jif.org.il

CLARIFICATION OF © YOSHON CERTIFICATION

© certified products which are marked as “yoshon”, “kemach yoshon” or “made with yoshon flour” contain only yoshon grain and derivatives and are manufactured on equipment used exclusively for yoshon production, or which was down for over 24 hours since non-yoshon production ceased.

KASHRUTH advisory

GRAPE LEAVES produced by Orlando/Pacific Choice Brands, Inc., CLIC/CLIC Import Export, Inc., Indo-European / Indo-European Foods, Inc., Mid-East/Kradjian Importing Co. is no longer certified. Product not bearing the © symbol should not be used.

CARBOLITE BARS in the 1 oz. size produced by Carbolite Food, Inc. Evansville, IN is ©D certified but is missing the “D” designation. Corrected packaging is being implemented. The 1.75 oz. size is not certified by the Orthodox Union.

BETTY CROCKER CHEX MIX CHEDDAR produced by General Mills Inc., Minneapolis, MN was temporarily reformulated and decertified. Product manufactured during that time period does not bear an ©D symbol. All products that bear an ©D symbol are certified. Consumers should show vigilance and be certain to only purchase the ©D product.

KASHRUTH alert!

Some cartons of **PATHMARK REGULAR HOT COCOA MIX** have been found to contain individual packets labeled “Hot Cocoa with Marshmallows”. The hot cocoa with marshmallows is not kosher. Consumers should check the packets before using.

EDY'S GRAND LIGHT SMORE'S & MORE produced by Dreyer's Grand Ice Cream is not Kosher and mistakenly bears an © symbol on the lids. Corrective action is being taken.

ALBERTSON'S BUTTER CRÈME CAKE, LEMON CRÈME CAKE, DOUBLE CHOCOLATE CHIP CRÈME CAKE, MINI MUFFINS, & BROWNIE BITES produced by Albertson's Inc., Boise, ID are certified as ©D but the “D” was inadvertently omitted on the label. “Dairy” stickers will be affixed to the product until new labels are printed.

PURITY PREMIUM CHUNKY BLUE CHEESE DRESSING and CHEF'S CHOICE/SALAD BAR BLUE CHEESE DRESSING (Institutional Size) produced by Purity Products, Inc., Miami, FL mistakenly bear an unauthorized © and are not Kosher. Corrective action has been taken.

AUNT PATTY'S MEATLESS TACO SEASONING (Industrial Size) produced by GBF Mfg. Inc., Eugene, OR is certified as ©D, but the “D” was inadvertently omitted. Labels have been revised.

SKINNY GARDEN VEGGIE POTATO STICKS (English/French label) produced by n Spired Natural Foods, San Leandro, CA is certified as ©D but the “D” was inadvertently omitted on the label. Corrected labeling is being implemented.

IMPORTANT NOTIFICATION AND KASHRUTH ALERT!

7-ELEVEN “SLURPEE” is produced by The Southland Corporation, Dallas, TX. The 7-Eleven customer information center had incorrectly informed consumers that Slurpee was kosher certified by the Orthodox Union.

“Slurpee” is not certified kosher by the Orthodox Union, and the misrepresentation has ceased.

PUBLICATIONS

A YEAR OF THE DAF -

דף השנה י'

...consolidates all the tenth year's issues of *The Daf HaKashrus* together with a useful index and table of contents. If you are interested in obtaining a copy, please write to Rabbi Grossman at the OU; fax (212) 613-8212; e-mail grossman@ou.org; or call Ms. Avigail Klein at (212) 613-8279 or e-mail kleina@ou.org.

MAZAL TOV TO ...

our devoted RFR in Brooklyn, NY **RABBI AARON GERSHON TEPPER AND HIS WIFE** on the engagement of their son Yossi to Fraidy Freilich of Brooklyn, NY.

our devoted RFR in Lakewood, NJ **RABBI SHIMON YOFFE AND HIS WIFE** on the birth and Bris of their son, Noach Menachem Mendel.

our dedicated RFR in San Antonio, TX **RABBI YOSEF MARRUS AND HIS WIFE** on the birth and Bris of their son, Sholom Dovber.

our devoted secretary **SARA STRAUSS** on her engagement to Avromie Maltz of Brooklyn, NY.

our devoted secretary **CHAYA KAR AND HER HUSBAND** on the birth and Bris of their son, Dovid.

our dedicated member of the data entry department **MARIKA LEVINE**, on the engagement of her son Mendy to Sarah Goldberg of Cincinnati, OH.

Our dedicated RFR in Fresno, CA **RABBI LEVY ZIRKIND AND HIS WIFE** on the birth and Bris of their son, Meir.

and a double Mazal Tov to our devoted RFR in St. Louis Park, MN **RABBI YOSEF HEISLER AND HIS WIFE** on the birth and Bris of their son, Yehuda Yisroel and the Bar Mitzvah of their son, Avrohom Eliezer.

CONDOLENCES TO...

our dedicated RFR in Atlanta, GA **RABBI NORMAN SCHLOSS AND FAMILY** on the loss of his father, Mr. Gunther Schloss of Atlanta, GA.

♦ המקום ינחם אתכם בתוך שאר אבלי ציון וירושלים ♦