

THE Daf HaKASHRUS



A MONTHLY NEWSLETTER FOR THE OU RABBINIC FIELD REPRESENTATIVE

DAF NOTES

Rabbi Avrohom Florans has written an excellent article on safety precautions during plant inspections. This brief, but comprehensive, summary should be read and studied carefully by anyone who visits plants. A factory can be a dangerous environment, and taking proper precautions can help avert serious accidents. Rabbi Florans has included in his article several excellent safety submissions by other OU Kosher personnel.

The Orthodox Union is not qualified to provide its employees with appropriate safety training. RC's and RFR's should ask plant personnel for instruction about safety procedures before visiting facilities.

ונשמרתם מאד לנפשותיכם

RFR SAFETY REVIEW

RABBI AVROHOM FLORANS

RFR OU

THIS short review will be helpful in preventing injuries and accidents. While most RFR's have had some safety training, additional instruction is valuable.

GENERAL

Although each industry comes with their own challenges and equipment, there are basic safety precautions that apply to all plants.

- ▶ It is important to sign in when entering a plant and sign out when leaving. Should an emergency occur, the plant personnel will be aware that you are on site and will look for you to be evacuated. If you do not sign out, the plant personnel will assume that you are still on site.
- ▶ Always wear company safety protection PPE (personal protection equipment). Each company has different specs for their PPE. For example, many companies require specific colored hair nets and special ear protection gear. Some ear plugs must contain metal so that a metal detector will pick them up. Other factories require safety shoes which are steel toe enforced and/or non-skid. Make sure to wear PPE correctly.
- ▶ When visiting more than one factory during the course of the day, remember to change PPE's for each individual company.
- ▶ When RC's visit factories for scheduled meetings, they should bring safety non-skid shoes. Typically, after most meetings, the plant personnel will walk the RC through the production

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ח' כ' SOCIETY AWARDS

ON THE first day of this past Chanukah, Chaf-Heh Kislev, four esteemed Rabbonim of the OU Kashrus Dept. received Chaf-Heh Society Awards at the OU Staff's annual Chanukah Chagigah, for 25 years of dedicated service to the OU.



Left to rights: OU Posek Rav Yisroel Belsky receives award from OU Kosher CEO Rabbi Menachem Genack; OU Posek Rav Hershel Schachter receives award from OU Exec. VP Rabbi Steven Weil ; Rabbi Moshe Elefant, OU Kosher COO and Exec. R.C. speaking after receiving his award; Rabbi Yisroel Paretzky OU Kosher R.C. and Group Leader receives his award from Rabbi Genack

SAFETY

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- ▶ floor, where safety shoes are required.
- ▶ Always stand clear of working and idle equipment and conveyer belts. One never knows when idle equipment will start moving. Be aware that often times systems will start operating automatically without warning. Stay clear of packaging areas with moving arms, drumming areas, palletizers, automatic rollers' etc.
- ▶ Give utmost respect to all equipment. They are not your friends, and they do not forgive mistakes.
- ▶ Clothing such as jackets, ties, belts and tzitzis can easily get caught in the machinery, and proper caution should be observed.
- ▶ Many companies have now instituted safety walk paths that are painted or taped on the floor where visitors are requested to walk. Stay inside these lines, unless plant personnel have indicated that it is safe to walk outside the lines.
- ▶ Be familiar with blind spot overhead mirrors. Remember that fork lift drivers may be exhausted after driving for many hours and they are not expecting visitors in the warehouse. They may not be cautious, and it is your responsibility to be on the lookout.
- ▶ Every company has its own CIP system. Familiarize yourself with each company's procedure and what time of day they conduct them. CIP's are usually done in the evening hours. However, many baking companies end their daily shift at 1pm with the second shift beginning at 3pm. The CIP in these factories could be at 2pm up until 11pm. Use special caution during CIP.
- ▶ When kashering, bear in mind that hot water is more harmful than hot oil. (Oil reaches a higher temperature than water (212°F), but water can be more dangerous). The pressure of the steam in pipes is very powerful. If there is a steam leak, the steam has much power to harm. As regards kashering long sleeves of a shirt will provide limited protection particularly against steam which can be more hazardous than hot water. Long insulated water proof gloves should be worn where possible.
- ▶ Ammonia in its pure form is used as a refrigerant in many plants. Inhaling even small amounts can cause permanent damage to one's lungs. It is important to evacuate immediately if there is an ammonia leak.

REFINERIES, OIL AND OLEO COMPANIES

Refineries, oil and oleo companies have many workplace hazards and extra care and precaution should be observed in these facilities at all times. One should not enter a building without notifying the operator of your presence. He will let you know when it is safe to enter.

It is important to be familiar with the layout of the facility. These companies will generally ask you to watch a safety video about the plant with information about workplace hazards. It will also inform you of the correct protocol in an emergency situation. Should an emergency occur while an RFR is visiting any of these factories, proceed to the head count area and notify a supervisor of your presence.

AREAS OF CONCERN:

HOT OIL, PRESSURED STEAM, VALVES, ACIDS, CAUSTIC, BOIL OUTS AND TRANSFER HOSES.

- ▶ Many companies have chlorine or other chemicals that are hazardous to inhale. In case of a chlorine leak while visiting a plant it is very important for all RFR's to understand how the wind sock works. One should immediately head in the opposite direction of the wind to the closest head count area.

BEAR IN MIND THAT HOT WATER IS MORE HARMFUL THAN HOT OIL

- ▶ Legionnaires Disease is a respiratory illness that can be found in cooling tower water. Use caution when coming in contact with this water.
- ▶ Look for signs that say 'Washout in Process' and avoid these areas, except in the presence of accompanying plant personnel.
- ▶ Every product has an MSDS [material safety data sheet]. This MSDS can be found in the control room where the operator is conducting a batch. Learn how to read them and refer to them in case of an emergency. Most facilities have hazardous raw materials on site. It is a good idea to know which hazardous materials are on the site you are visiting. In each work area there are safety eye and/or full body wash stations, should you contact a hazardous substance.
- ▶ Most lines are steam traced to insure that product doesn't set up in cold weather. These steam traced lines are usually insulated. Be aware of any potential burn hazard in any steam traced line that is missing insulation.
- ▶ Note caution around any hot work areas which have restricted access and should be totally avoided.
- ▶ Filter housings, caps and pressure release valves can be blocked up and under pressure. Use caution when working with them as the product these lines are carrying could be hot, hazardous and under pressure. When releasing caps, valves or housings, product can spray out and cause much harm.

DAIRY INDUSTRY

AREAS OF CONCERN:

CIP AND HEAT EXCHANGER

- ▶ All dairy products must be pasteurized. This process is done using a heat exchanger and regenerator. This equipment is extremely hot. The pasteurizing loops and homogenizers are very long. These lines are bare and not insulated. Use caution around this area of the plant. Keep in mind that the CIP to clean tanks is done with low PH acids, which can burn immediately upon contact.

BAKING, VITAMINS, CEREAL AND SPICE INDUSTRIES

AREAS OF CONCERN:

EQUIPMENT, HOT BAKING LINES AND FOOD GRADE AREAS

- ▶ Use caution and don't stand too close to the heavy mixing and auger machines.
- ▶ Finished product has oils and stays hot for a while.

SAUCES, DRESSINGS AND CANNING

AREAS OF CONCERN:

PALLETS, HEAT EXCHANGER AND FORKLIFTS

- ▶ Most plants stack pallets piled high up on racks. Keep a lookout for any leaning pallets, as product may fall off those pallets.
- ▶ Do not break the shrink wrap and remove cans, as the pallet can collapse. If you need to inspect the batch code or can code of a raw material or finished product, ask an operator to assist you.
- ▶ Be careful of the forklift drivers who tend to be in a hurry to move products. The forklift drivers often carry two stacked pallets which can obstruct their vision. Always use overhead blind spot mirrors especially when approaching corners.

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GLUTEN-FREE BREAD

RABBI ELI GERSTEN

RC Recorder of OU Psak and Policy

GLUTEN-FREE breads, by definition, may not contain wheat, barley, rye or spelt (4 of the *chamishes minei dagan*). They are often made from a variety of other grains such as rice, quinoa, teff, tapioca, arrowroot, and oats. Gluten-free breads that contain oats are considered *pas*, and one would recite *Hamotzi*, so long as the ta'am of the oats is evident. Even if the amount of oats is less than a *kezayis b'chdei achilas pras* (approximately 12.5%), one would still recite *Hamotzi*¹, however one would wash *ne'tilas yadayim* without a *beracha*² and one would not *bentch*, but rather would just recite a *borei nifashos*³. In order to *bentch* one must eat at least a *kezayis* of oats within the time it takes to eat a *pras* (2-9 minutes)⁴. If for example the oats constitute 25% of the grains in the bread, then one must eat 4 *kezaysim* of this bread (about the size of two eggs) within 2-9 minutes. In order to recite a *beracha* on *ne'tilas yadayim* one would need to eat a *kebeitza* of oats, which in this case would be 8 *kezaysim* of bread. The same basic rules apply to gluten-free cakes, cookies or crackers that are made with oats, except that instead of *Hamotzi* and *Bentching* one would recite *Mezonos* and *Al Hamichya*.

If the breads do not contain any oats then they are not *pas*. One would not wash *ne'tilas yadayim* or recite *Hamotzi*. However, they might still be *Mezonos* (*Borei Nifashos*) if the majority ingredient is rice flour. Otherwise, the *beracha* on these breads, cakes, cookies or crackers would be *Shehakol* (*Borei Nifashos*).

Rav Belsky suggests that gluten-free bread might be a solution for creating true *Mezonos* (*rice*)/*shehakol* rolls for airline meals and *kidushim*. Although many rolls claim to be "*Birchaso Mezonos*" because they are made with *mei peiros* (fruit juice), according to most opinions they are really still *Hamotzi*.

BISHUL AKUM

Gluten-free bread/cake/cracker products that contain oats are categorized as *pas* or *pas ha'bah b'kisinin* and are therefore governed by the halachos of *pas palter*/Yisroel and not *bishul akum*. However, if they do not contain any of the 5 grains, even though they are baked like bread, they are subject to the *halachos* of *bishul akum*.

Pri Migadim (Y.D. m.z. 112:3) writes that although ordinarily we view breads that do not contain any of the five grains as not being *oleh al shulchan melachim*, however, if they are properly spiced, they could be *oleh*⁵. Therefore, an individual assessment should be made in each case. Breads which are only acceptable to those who are required to eat gluten free would not be considered *oleh al shulchan melachim*. Even though a king might eat such bread if he had nothing else to eat, he surely would not serve it to his guests at a formal dinner. Only if the gluten-free bread would be served *lichatchila* even to non-gluten-free guests is it considered *oleh al shulchan melachim*.

DAIRY

Gluten-free breads which are not *pas* (i.e. do not contain oats) are not subject to the restrictions of *pas ha'n'ilush b'chalav* and may be made dairy. The gezeira of not baking dairy breads is specific to breads baked from the five grains, which are considered the staple of every meal, both milchig and fleishig. Since gluten-free breads are not considered a staple food, they may therefore be made dairy. However, the product should be labeled in such a way as to make it obvious that this is a dairy product and not cause a *michshol*.

CHALLAH

There is no need to take *challah* from gluten-free breads/cookies that do not contain any oats. Furthermore, *Magen Avrohom* (O.C. 208:15) says that there is no *chiyuv* *challah* if the amount of (oat) flour in the dough is less than a *kezayis b'chdei achilas pras* (11.1-12.5%)⁶.

For example: If a 150 lb dough contains 15 pounds of oat flour, it would not require *hafrashas* *challah*, since the amount of flour in the dough would be less than a *kezayis b'chdei achilas pras*. However, if the dough contained 20 pounds of oat flour then it would be *chayiv* in *challah*. It is important to note that the OU's tevel matzah system used in commercial bakeries will not work for oat products, since the tevel matzos are wheat, and one cannot be *mafrish* from wheat on oats. Instead, one would need to set aside some of the dough to remain tevel and then the *hafrashos* would take place from a portion of that dough, so long as it is not spoiled.

¹ *Shulchan Aruch* O.C. 208:9

² שולחן ערוך הרב פסקי הסיידור סדר נטילת ידים לסעודה - י"ח

³ ולבסוף על המזוזה. ט"ס הוא רצ"ל בורא נ"ר - 208:9

⁴ If one rushed themselves and ate a *kezayis* of oats בכדי כוית בכדי אכילת פרס, from bread that had less than a 12.5% פרס, Shaarei Teshuva 208:12 says that one would *Bentch*.

שערי תשובה סימן ר"ח ו"ל - דאם יש יותר מכא"פ אלא שאכל בחפז ולא שהה באכילתו יותר משיעור הנוכח למעלה מברך אחריו בהמ"ו בין שאכל מהתערובות כ"ב עד שבדאי אכל כוית דגן וגם אכלו בכא"פ מברך אחריו ג ברכות

See also *Shaarei Teshuva* 204:12.

⁵ *Arnei Nezer* Y.D. siman 92 holds that all kitniyos breads are permitted, because they are not eaten *lefi* (together with real bread). However, this leniency is difficult, because *Shulchan Aruch* (Y.D. 113:1) paskens that *bishul akum* applies to items that are not eaten *lefi*. Although kitniyos bread is not eaten *lefi* (dessert), it can be eaten *lefi* (dessert).

⁶ חיי אדם חלק א' כלל מ"ב סעיף ב' - בכדי אכילת פרס שהוא חלק שמינית או תשיעית.

UPCOMING HARRY H. BEREN ASK OU OUTREACH EVENTS

DOWN THE ATLANTIC COAST FROM GREAT NECK TO SOUTH FLORIDA

SUNDAY, FEBRUARY 5 – 9:45 AM

YI OF HOLLYWOOD- FT. LAUDERDALE

3291 STIRLING ROAD, FORT LAUDERDALE, FL

SUNDAY, FEBRUARY 12 – 8:00 PM

TORAH OHR CONGREGATION

575 MIDDLE NECK ROAD, GREAT NECK, NY

The **ASK THE OU RABBONIM SESSION** will answer your Kashrut questions

For both programs, priority will be given to questions sent by fax to 212.612.0621 or email Grossman@ou.org



ASK OU OUTREACH EVENTS

A Pictorial Essay



The ASK OU OUTREACH banner on location in Los Angeles

Rav Hershel Schachter delivers Shiur in LA on Kashrus in the Workplace and the Kitchen



Rav Nachum Sauer, one of the RCC Poskim, answers questions in ASK the Rabbonim session



Rabbi Yaakov Vann, RCC Director of Kashrus Services, answers questions as part of ASK the Rabbonim panel



Rabbi Chaim Goldberg "scaling the heights" from coast to coast in both LA and Lawrence, NY



Rabbi Dovid Weinberger, Rav of Shaaray Tefila in Lawrence (far left), attends Rabbi Goldberg's presentation on Current Kosher Issues in Fish



Rabbi Chaim Loike's "feathered friends"... includes a Polish chicken



The Mesorah of Kosher Birds – A Shiur for both young and old

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30 students from The Jewish Fellowships International Program, visited the OU in a Harry H. Beren Visit OU Program. Rabbis Jenkins and Grossman (l-r) who addressed the students are joined with the JFI's staff of (l-r) Rabbi Daniel Bensoussan, Rabbi Saj Freiberg and Rabbi Elisha Finman



Boys from the Gymnasia, a Bucharin yeshiva in Rego Park, were accompanied in a Harry H. Beren VISIT OU program by (r-l) their Rebbi Rabbi Meir Leibowitz, Exec. Director Rabbi Zalman Zvulonov and far left the school principal Ms. Sari Aminov

SAFETY

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TRANSPORT COMPANIES AREAS OF CONCERN

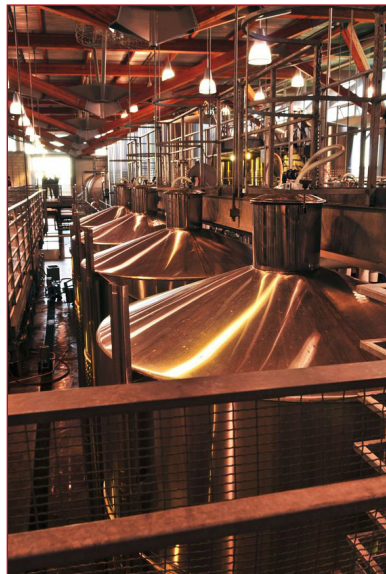
Wash bays, hot water, caustic, top hatch and Chicago fittings

- ▶ Truck wash and railcars are transporting both Kosher and Non Kosher hot oils. The CIP calls for caustic and hot water rinses. Use waterproof nonskid shoes, as this water is all over the floor and can get high very quickly.
- ▶ If one has to look inside the top truck hatch, always use a safety harness. Confirm with the RC if necessary to read seal numbers on the Chicago fittings, as these are only accessible through the truck catwalk, which is not easily accessible.

BEVERAGES INCLUDING WINE AREAS OF CONCERN:

Top hatch, bottom hatch and augers

- ▶ The fumes from the top hatches of Wort and beer tanks can be dangerous. Use caution looking at the open top hatch, when checking to see if it is clean for Kosherizing.
- ▶ The bottom hatch of a wine hold tank can emit very foul and toxic odors from gasses and acids. Use caution to avoid inhaling any fumes when checking a tank to see if it is clean and empty before Kosherizing.
- ▶ Unlike other areas of production, the RFR of a winery must operate much of the equipment. One needs to be extremely careful



when operating the auger. When cleaning the auger, one must be very familiar with the confined space entry, proper procedure to remove fuses, and placement of lockout tags. It is advisable to notify the senior RFR on site that one is about to clean the auger.

MEAT PACKING AND PROCESSING AREA OF CONCERN:

Dry ice, slippery floors and surfaces, and moving animals

- ▶ When the meat is packaged, dry ice is used. Do not touch the dry ice, as it can cause instant burns.
- ▶ Always wear non skid shoes or boots, as the floors are extremely slippery.
- ▶ Be aware that up to ten minutes after the animal is slaughtered, the muscles in the animal are still contracting. This can cause the animal to kick someone close by.

DETERGENTS AREA OF CONCERN:


Caustic substances and surfactants are present.

- ▶ Remember to wear good non-skid shoes

FOOD SERVICE COMMISSARIES

- ▶ When Kosherizing, wear long sleeve shirt and have no skin exposure on any part of your arms or hands. Be aware that mixing ammonia and bleach is very dangerous. The reaction of these two chemicals can cause an explosion and inhaling the fumes can cause lung damage.



Products produced by **ANHUI BBKA INTERNATIONAL CO., LTD** – China, a non-OU company, have been found to bear an unauthorized . Corrective action is being taken.



From: מכון להנחלת ההלכה
[mailto:vaie@netvision.net.il]
Sent: Sunday, December 18, 2011 3:43 AM
To: Grossman, Yosef
Subject: מאמרכם בדף הכשרות

שלום רב!

ראיתי את מאמרכם בענין הפסק בין אכילת בשר לחלב שהופיע ב"דף הכשרות" ומאוד נהנתי ממנו.

ברצוני לציין שהגר"א בשו"ע (יו"ד פ"ט, ב) כבר מציין את הגמ' בשבת שסעודת ת"ח בשעה ששית כמקור להפסק שש שעות בין ב"ח.

וכענין רבינו ירוחם שמביא בשם רש"י המנהג של ג' שעות הפסק.

יש לציין שבגמ' 15 חלק 5 אות כ"ח (עמ' קלז בדפוס ויניציא) מביא שהוא "שכל הפחות שש שעות"

בכבוד רב, משה ויא

Dear Rabbi Gersten:

When I was at the ASK-OU summer internship 5 years ago, I questioned the OU policy of permitting the equivalent of Hagala on a spray dryer, when it absorbed the Issur by means of dry heat. In my opinion, Libun should have been necessary, despite the low temperature. I was not aware of any lenient source on a relatively cool but dry heat to permit Hagala.

I am happy to say that I retract my question, as I found a source for the OU's policy. The Shulchan Aruch OC 451:19 states that some say the utensil used to remove bread from the oven cannot be Kasher by means of Hagala and must be replaced for Pesach. The Pri Megadim Eishel Avraham 37 elaborates that even though the oven is גרוף and the coals have been removed; nevertheless, since it is hot enough to give off sparks, it requires Libun. The obvious implication is, that if it would have been significantly cooler, Hagala would be sufficient.

Thank you very much again for an unforgettable summer.

Rabbi Peretz Moncharsh, *Rosh Kollel Kollel Shaarei Horaah*

PS: regarding the article on butter in the recent Daf HaKashrus. The basis for any degree of leniency on butter is based on the assumption that "milk from non-kosher animals does not form butter", as you wrote. Today, with modern enzymes and catalysts etc., I wonder if this assumption remains true. If modern food science is capable of churning milk into butter, there should not remain any grounds for leniency. It is my understanding that cheese can be made today from camel's milk, and both horse and camel milk can be powdered. These were both presumed impossible in the past.

Dear Rabbi Moncharsh,

Regarding spray dryers: Here is an additional march makom on the inyan.

שו"ת מלמד להועיל חלק ב (יו"ד) סימן נא

וכבר הראה פנים בתשו' הר הכרמל שהובא בשערי תשובה סי' תנ"א להקל בתולדות האור. ואף שהפמ"ג מחמיר (הובא בדרכי תשובה סי' קכ"א ס"ג/ס"ק/נ"ח) מ"מ יש כאן סניף להקל.

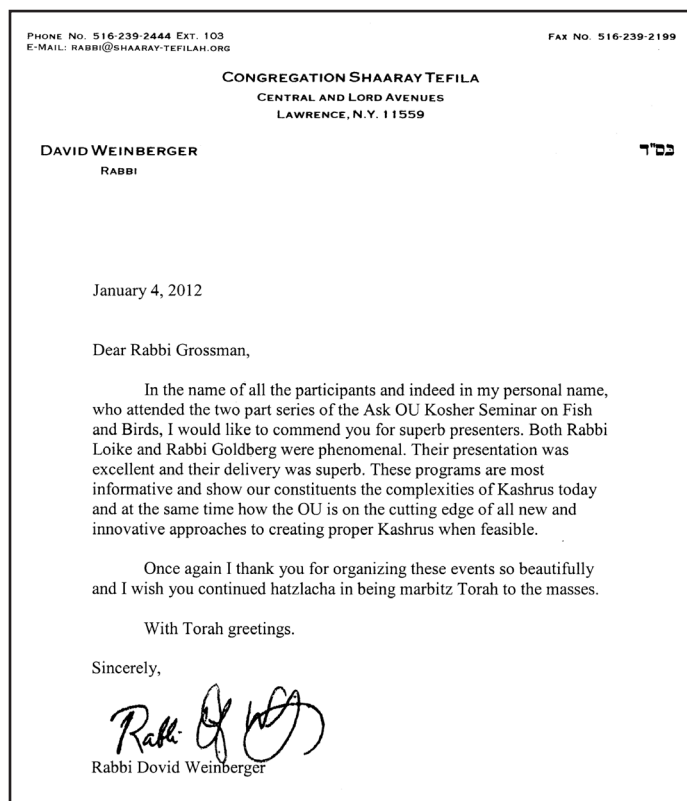
Rabbi Luban cites this Sha'arei Teshuva in his article about kashering spray dryers (Mesorah vol. 4; 1991).

Regarding butter: You are correct that it is possible to make butter from non-kosher animals. In fact camel butter is discussed by the Pri To'ar (Y.D.115:8). However, Pri To'ar still allows buying butter, so long as one lives in a place where there are no camels or the butter

is not greenish. In America there are almost no camels and our butter is not greenish.

Regarding powdering: See Teshuvos Har Tzvi 107 who allows powdered milk even though milk from non-kosher animals can also be powdered.

Kol tuv,
Rabbi Eli Gersten



to our devoted RC **RABBI DOV SCHREIER AND HIS WIFE** on the bar mitzvah of their son Yaakov Yitzchak.

to our dedicated Senior RFR in West Orange, NJ **RABBI AVROHOM STONE AND HIS WIFE** on the engagement of their daughter Chevy to Yehoshua Silberstein of Lakewood, NJ.

to our devoted RFR in Raleigh, NC **RABBI PINCHAS HERMAN AND HIS WIFE** on the marriage of their daughter Leiba to Srulie Estrin of Pittsburgh, PA.

CONDOLANCES

to **MR. DAVID FUND**, Vice Chairman of the Kashruth Division, and family on the recent passing of his wife Norma in Eretz Yisroel.

to our dedicated Rabbinic Coordinator **RABBI YIRMIA INDICH** and family on the recent loss of his mother Mrs. Faiga Indich O'H of Brooklyn, NY.

המקום ינחם אתכם בתוך שאר אבלי ציון וירושלים