

# Cincinnati Kosher Synagogue Policy: Consumer Guide

*Before planning your event, please make sure that you are aware of the following concerns pertaining to compliance with the standards of the synagogue and Cincinnati Kosher. For more detailed guidelines, please see the Cincinnati Kosher Synagogue Policy, which can be provided by request.*

**(1) Are you planning a private or public event?** If either an event is open to the entire community, or the synagogue kitchen will be used in preparation for the event, all elements of the synagogue's policies must be adhered to. While private events are not formally bound by the synagogue's policies, they nevertheless must be cleared by the synagogue rabbi. Additionally, private events require prominently placed signage indicating that the event is not endorsed by the synagogue. To obtain acceptable signs for this purpose, please contact the rabbi.

**(2) Ensure that all ingredients and products are acceptable.** Most packaged food must be unopened and bear an approved certification label (see the policy document for more details and a list of approved certifying agencies). In addition to proper certification, all grape juice and wine must be *mevushal*. Fruits and vegetables can often pose problems of infestation – the services of a *mashgiach* may be required for the inspection and cleaning of produce (see the policy document for more specific guidelines).

**(3) Protect the integrity of the synagogue kitchen.** To avoid mishaps and misunderstandings, the synagogue kitchen is only to be used under the supervision of designated individuals. Even one with a personally high standard of kashrus must make sure to comply with this policy, without exception.

**(4) Remember the laws of Shabbos and Yom Tov.** In addition to the inherent kashrus of the food being prepared, considerations for Shabbos and Yom Tov are required as well. Make sure that your plans for heating food, hiring workers, opening packages, etc. comply with synagogue policies (see the document for more specific guidelines).