

## USING THE WRONG SPOON

IF THE SPOON AND THE POT HAVE ONLY BEEN USED FOR PARVE WITHIN 24 HOURS EVERYTHING REMAINS KOSHER.



IF BOTH THE SPOON AND POT WERE USED FOR HOT FOOD\* WITHIN 24 HOURS THE FOOD BEING COOKED NOW IS NOT KOSHER AND THE SPOON AND POT NEED TO BE KOSHERED UNLESS THE FOOD IN THE POT IS 60 TIMES THE SPOON. IN THAT CASE ONLY THE SPOON NEEDS TO BE KOSHERED.

*If only the spoon or the pot have been used within 24 hours then eat the food with the same dishes of that utensil.*

## TWO POTS TOUCHING ON THE STOVE

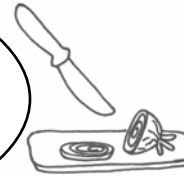


will not render each other forbidden unless there is a significant amount of liquid that connects them. Keep in mind that any amount of actual liquid made of meat or milk will render the opposite type of pot not kosher.

REMEMBER THE THREE T'S:  
TASTE  
TEMPERATURE  
& TIME

### USING ONE SINK

*When using the same sink for both milk and meat dishes put a rack on the bottom. If milk and meat dishes are washed together by accident, or slipped through the rack, they are kosher providing there was no foodstuff in the bottom of the sink.*



## CUTTING AN ONION WITH A MILK KNIFE

Makes the onion milky. You cannot eat that onion after eating meat. Adding this onion to meat renders the food forbidden.\*\*

## USING ONE OVEN FOR MILK AND MEAT

Designate your oven for milk or meat. Baking the non designated food is prohibited if it streams up the oven, touches the side or spills. In that case the oven must be koshered if done within 24 hours and both spilled on the same spot.



*If you bake bread in a clean meat oven the bread may be eaten with milk.*



## MICROWAVE

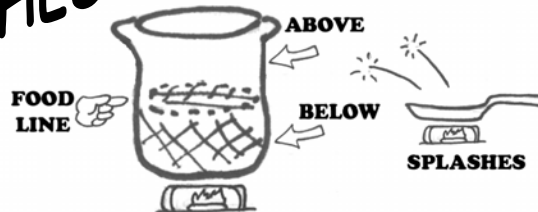
Designate your microwave for either milk or meat. Cover the opposite food when heating it up. If the food is uncovered, and steam fills the microwave, the food will absorb taste from the walls and thus becomes prohibited to eat. This is providing milk and meat were cooked within 24 hours and both filled the oven with steam or if the oven was dirty.

## ONTO THE TOP OF A BOILING POT



If there is 60 in the pot against the splash then the food is kosher but the top is not. If the pot is not boiling then only the top is not kosher but the food is kosher even if there is not 60 against the splash.

# SPLASHES



- If the food splashes below the food line 60 is needed against the splash.
- If the food splashes above the food line 60 x 61 minus a fraction is needed against the splash. If it's close to Shabbos you can spill the food out from the other side.
- The pot needs to be koshered in either event.

## TOASTER OVENS



Designate your toaster oven for meat or milk. Most toaster ovens are hard to keep clean so whatever you bake will absorb taste from the remnants of food.

## FRYING PANS

*Teflon frying pans cannot be koshered if they were used to fry non kosher food or milk and meat within 24 hours of each other. Other types of frying pans should be koshered with direct fire.*

**However, if 24 hours passed between the meat and milk, then even a Teflon pan can be koshered by boiling.**

\* Hot Food: 110°F, 43°C. \*\* If you are reasonably sure that the knife was never used for hot milk then you can be lenient after the fact. If not, one should ask one's local Rabbi for a decision in order to save the food if there is a need.

This chart is used in conjunction with the Kosher Kitchen lessons. It is not to be used solely for defining halacha. One should always consult one's Rabbi when a question arises.