USING THE WRONG SPOON

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, or the pot has been used within 24 hours then eat the food with the same dishes of that utensil.

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.

USING ONE OVEN FOR MILK AND MEAT

Designate your oven for milk or meat. Baking the non-designated food is prohibited if it steams 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.

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.

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.

THE KOSHER KITCHEN MAP

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.

*Hot Food: 110ºF, 43ºC. 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.