

TEMPLE B'NAI CHAIM SOCIAL HALL FOOD POLICY

Although Temple B'nai Chaim does not keep the full range of kashrut, it has been the practice of the congregation to avoid using non-kosher foods in the Temple. To enhance TBC's Respectful Kitchen Policy, designed to reflect the sanctity of TBC's synagogue and respect for Jewish traditions, below is a list of categories of foods that, according to a modern interpretation, are not kosher, along with examples of each. Members of the congregation and those renting our facility are to keep the Temple's practice in mind with respect to foods brought into the TBC Social Hall and kitchen.

The following foods will not be served at Temple B'nai Chaim:

All foods from animals without split hooves or that do not chew their cud:

Pork	Ham	Lard	Rabbit
Pork Ribs	Bacon	Boar	Bear

Shellfish and fish that do not have scales and fins:

Shrimp	Oysters	Calamari	Swordfish
Clams	Lobster	Catfish	Scallops
Crab	Monkfish	Prawns	Shark
Eel	Caviar	Snails	Sturgeon
Turtle	Mussels	Crayfish	Frog

Processed Foods if they contain any of the following:

Lard:	Cakes	Cookies	Crackers
	Canned beans	Canned soup	Pates
	Donuts	Pies	Pastries
Pork:	Sausages	Lunchmeats	Hotdogs
Shellfish:	Clam Chowder	Oyster sauce	Bouillabaisse

Milk and meat (including poultry), should be served on separate platters.

Keep in mind that foods such as butter, sour cream and cheese are all considered "milk" products. For example, no cheeseburgers, chili-cheese-dogs, meat lasagna, meat ravioli with cheese sauce, chicken parmesan, chicken tetrazzini, or cheese pizza with meat toppings are permissible. If possible, dishes that have "milk" components should be labeled as "dairy" to inform the congregation if such an ingredient may not be obvious. Temple-sponsored events should include non-dairy creamer as an alternative to milk for coffee and tea.