



Youth Minyan

SHORTCUT TO THE PASSOVER KITCHEN 5781/2021

Keep in mind that the laws of koshering dishes is complex and only one way is presented here. If you have any questions please consult with your local orthodox Rabbi

BEFORE KASHERING ANYTHING IT MUST FIRST BE CLEANED OF ANY RESIDUE WITH SOAP OR A CLEANSER. (PREFERABLY ONE SHOULD ALSO WAIT 24 HOURS WITHOUT USING THAT ITEM)

STOVE SURFACE

1. Clean well with soap and wipe it
2. Place heavy duty aluminum foil cover on it so it does not rip during use on Passover

OR

Clean as in step one and ***Then pour hot boiling water (straight from a kettle that was just boiled) on it, making sure to get all parts of the surface.***

KITCHEN COUNTERTOP

1. Same as "Stove Surface"

OR,

2. Clean well with soap and wipe it
3. ***Then pour hot boiling water (straight from a kettle that was just boiled) on it, making sure to get all parts of the surface.***

OVEN

1. Clean inside oven, all its walls, its shelves, the roof of the oven, and the bottom with soap and wipe dry.
2. If you do not have self clean oven follow the above steps and then the highest setting can be set for one hour.

IRON TRIPODS ON STOVETOPS

1. Clean well with soap
2. Put on bottom shelf right above the fire coming out of the oven and turn on self clean cycle.
3. Or Pour boiling water directly over it.

*Keep in mind this is NOT FOR BBQ grates and spits on which food is placed directly on. It is more complicated to kosher such utensils and is therefore not recommended to be used. If you BBQ it is preferable to use new materials or Passover specific materials. Consult with Rabbi for more info.

Dining Room Table

1. Clean tabletop
2. Put new table cover over the table to be used for Passover

SINK

1. Clean well with soap and wipe
2. ***Then pour hot boiling water (straight from a kettle that was just boiled) on it, making sure to get all parts of the surface.***

REFRIGERATOR

1. Thoroughly clean all surfaces including the handle on the outside and it can be used on Pesach.

MICROWAVE OVEN USED TO WARM FOODS (not if used to cook raw food)

1. Clean all surfaces well and wipe
2. Place a cup of water with a bit of cleaning fluid in it and turn it on for at least 5 minutes so that the water boils and goes all throughout.
3. Even after doing this it is best to warm food in sealed plastic or cardboard containers.

*****Note make sure the surface is dry before koshering, otherwise the cool water will cool off the boiled water.*****