



בס"ד

הוועד לעניני הדת RELIGIOUS COUNCIL

United Mashadi Jewish Community of America

List of Products for Pesach 5782/2022



אדר-ניסן תשפ"ב
March 2022



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הוועד לעניני הדת RELIGIOUS COUNCIL

United Mashadi Jewish Community of America

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Dear Community Member,

It is the Mashadi community's great merit that with regards to Pesach, we have always preserved the highest standards of observance in terms of cleaning the house for Chametz and consuming exclusively Kosher for Pesach products. We are proud to provide a Kosher for Pesach list and guide to kashering utensils according to the halachic guidance of our Rabbis and our Minhagim.

The following products do not contain Chametz and are authorized for Pesach 5782. The authorization of these products is only for Sepharadim and it is based on information obtained from Kosher for Pesach lists by Orthodox Rabbis and experts in Kashrut, together with our own research and the guidance of our own Rav Eliyahu Ben-Haim שליט"א. Many of the products mentioned in this list do not bear a special Kosher for Pesach certification. **THESE PRODUCTS MUST BE PURCHASED BEFORE PESACH AND SHOULD ONLY BE USED IF THE PACKAGE IS NEW AND UNUSED.**

Note about Kitniyot:

There are two types of products which Jewish communities do not consume on Pesach:

1) Chametz – foods derived from, containing ingredients from, or having come into contact with, leavened wheat, barley, oats, rye, or spelt. These products are forbidden by the Torah, and all Jewish communities agree on the prohibition of these products.

2) Kitniyot - legumes such as corn, chickpeas, certain types of beans and seeds, peas, lentils, mustard, etc. These products are not forbidden to consume on Pesach according to the Torah or Jewish law. However, many communities have the tradition to refrain from using these products. Most Sephardic communities traditionally do not refrain from using kitniyot on Pesach. In the Mashadi community, different families have different customs regarding which kitniyot they will consume on Pesach and which kitniyot they will not consume.

For this list, we have included products which are Chametz-free. For those items which have an issue of kitniyot, we noted the kitniyot issue. We advise that every family uses the list while being conscious of their traditions regarding kitniyot. For any questions or comments, please ask any Religious Council member.

It is our prayer that this list should be used to enhance and uplift the holiday of Pesach for all our families.

Sincerely,

The Religious Council

Rabbi Eliyahu Ben-Haim
(Co-Chair)

Mr. Nissim Bassalian
(Co-Chair)

Mr. Robert Livi
(Secretary)

Rabbi Mordechai Kohanim
Rabbi Yosef Bitton
Rabbi Joshua Maroof
Rabbi Adam Sabzevari
Rabbi Mosheh Aziz

Mr. Shmuel Livian
Mr. Louis Ebrani
Mr. Morris Aziz
Mr. Mehrdad Kohanim
Mr. Besalel Ben-Haim
Mr. Jonathan Hazghiyon
Mr. Moshe Enayatian

List of products for Pesach 5782

For Sepharadim only. New packages only. Must be purchased before Pesach.

Almond Milk:

Any non-flavored Original or Unsweetened with reliable year-round certification, including Silk, Almond Breeze, Califia Farms, 365 Everyday Value.

Almond Flour:

Kirkland Blanched Almond Flour

Aluminum Foil:

Any. Does not require K for P.

Apple Cider Vinegar:

Bragg, Kirkland raw and unfiltered.

Artificial Sweeteners:

Sweet'N Low, Splenda, Equal with year-round Kosher certification.

Baby Oil:

Any. Does not require K for P.

Baby Foods:

Rice Cereal - Any with year-round Kosher certification can be used.

Any 100% Pure Fruit or 100% Pure Vegetable baby food with reliable year-round Kosher certification can be used.

Baby Formula:

Similac, Enfamil, Isomil 365 Everyday Value, Berkley & Jensen, CVS, Kirkland Signature, Publix, Rite Aid, Stop & Shop, Target, Walgreens, Wellsley Farms

Baby Wipes:

Any. Does not require K for P.

Baking Soda:

Any can be used.

Band-Aids:

Any. Does not require K for P.

Candles:

Any. Does not require K for P.

Cereal:

Requires Pesach Certification.

Chapstick:

Any. Does not require K for P.

Cheese:

Requires Pesach certification.

Chia Seeds:

Whole chia seeds are ok and should be checked like rice.

Ground seeds require K for P.

Contact Lens Solution:

Any. Does not require K for P.

Cocoa:

Any domestic 100% pure natural cocoa powder can be used.

Coconut Products:

Coconut Secret Brand: Coconut Aminos, Coconut Crystal, Coconut Flour, Coconut Nectar, and Coconut Vinegar with regular Star-K symbol can be used.

Oleena Brand: Coconut Flour with regular Star-K symbol can be used.

Coffee:

Any plain unflavored ground can be used. Flavored coffee requires K for P.

Instant Coffee: Nescafé Taster's Choice Regular, Folger's Regular and Decaf. Starbucks Via Ready Brew blends without flavoring (100% Arabica, etc.) can be used.

Note: All Via blends with flavoring (such as vanilla etc.) and Via Latte are **not** recommended for Pesach.

Note2: Starbucks beverages should not be purchased in stores during Passover.

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List of products for Pesach 5782

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Coffee Creamer:

Nestle's Coffee Mate Original.

Note: As with all items without a Kosher for Pesach Certification, must be purchased new before Pesach.

Corn Starch:

Argo even without K for P.

Note: Some families have the custom not to use corn due to Kitniyot.

Dental Floss:

Any. Does not require K for P.

Deodorant:

Any. Does not require K for P.

Detergent:

Any. Does not require K for P.

Eggs:

Any kosher whole, raw eggs can be used.

Fish:

Any **unseasoned** raw kosher fish, fresh or frozen. Kirkland Salmon even without OU is ok.

Note: Gefilte fish and fish sticks require Kosher for Pesach supervision.

Note2: As with all items, fish without Kosher for Pesach Certification must be purchased before Pesach.

Flax Seeds:

Whole flax seeds are ok. Ground seeds require K for P.

Flour:

Regular flour in the U.S. is most likely chametz and should be discarded.

Fruit:

Any 100% pure fresh or frozen without any additives.

Sunmaid California Organic Raisins, Dole California Seedless Raisins, and Medjool Dates are ok.

Note: Many frozen fruits have additives. Double check to make sure there are no additives.

Gum:

Requires K for P certification.

Hand Sanitizer:

Any. Does not require K for P.

Honey:

Any 100% pure can be used.

Fruit Juices:

Refrigerated juices (such as apple juice, orange juice, etc.) require Pesach certification.

Frozen 100% pure canned orange juice concentrate or grapefruit concentrate is ok without Pesach certification.

Ketchup:

Heinz with no additives is ok to use.

Lemon Juice:

Any 100% Pure. Realemon, Realime are ok to use.

Lipstick:

Any. Does not require K for P.

Listerine Strips:

PocketPaks and PocketMist are ok. Preferably use a new one before Pesach.

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Liquor:

Whiskey, Beer, and Vodka distilled from wheat or rye are chametz and must be discarded or sold. Other liquors such as Brandy, Cognac, Rum, Tequila, etc. require Kosher for Pesach Certification (OU-P). For a list of liquors that are approved for Pesach with OU-P, see the CRC Passover Liquor List:

<https://www.crcweb.org/Passover/5782/Liquor%20List.pdf>

Be careful to double check the bottles for Kosher for Pesach Certification.

Patron Silver, El Jimador Blanco are ok for Pesach even without OU-P. **Only the silver varieties** of the above brands are approved for Pesach; other varieties such as Reposado, Añejo, etc. are **not** approved.

Note: Passover liquor must be purchased before Pesach. Even Kosher for Pesach liquors may not be ordered at a bar on Pesach.

Maple Syrup:

Any pure 100% organic maple syrup with year-round certification.

Mayonnaise:

Any regular full-fat with year-round kosher certification.

Note: Lite Mayo and Mayo with Olive Oil need Kosher for Pesach certification.

Meat or Poultry (Chicken, Turkey):

Any **unseasoned** raw meat or poultry with reliable year-round kosher certification, except ground meat.

Note: Ground meat, ground chicken, or ground turkey should only be purchased with Kosher for Pesach certification.

Note2: Seasoned meat, sausages, hamburgers, deli products, cold cuts, and any other processed meats require Kosher for Pesach certification.

Milk:

Any regular unflavored is ok to use.

Unflavored Lactaid milk is ok to use (not other Lactaid products). **Note:** As with all items, milk without Kosher for Pesach Certification must be purchased before Pesach. If purchasing on Pesach, only buy with reliable Kosher for Pesach Certification. **Note2:** Some families have the custom not to use any dairy on Pesach.

Mouthwash:

Any. Does not require K for P.

Mustard:

Gulden's Spicy Brown and Bold Yellow. Heinz Organic Yellow Mustard and Spicy Brown. **Note:** Many families do not use mustard due to Kitniyot.

Nuts:

Raw nuts such as almonds and walnuts with no additives including Whole, Slivered, or Chopped nuts may be used even without a K for P certification. One must check the allergy information on the back of the package. If the package specifies that the nuts were on shared equipment with wheat, the nuts should be washed before Pesach.

Pecan Pieces or Midget Pecans, even raw, require Kosher for Pesach certification and should not be used unless they are certified for Pesach. **Whole Pecans or Pecan Halves** can be used even without Kosher for Pesach Certification.

Kirkland Signature Almonds, Walnuts and Pecan Halves are ok to use. If the package specifies that the nuts were on shared equipment with wheat, they should be washed before Pesach.

Note: Roasted nuts require Kosher for Pesach certification.

Note2: Blanched nuts require Kosher for Pesach certification

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Oat Milk:

Oat milk is considered Chametz and should be discarded.

Oil:

Any 100% pure oil with year-round kosher certification, including olive oil, vegetable oil, canola oil, etc. can be used.

Cooking Oil Spray requires Kosher for Pesach certification.

Chosen brand 100% pure Avocado Oil Spray with regular OU is ok to use.

Note: Some families have custom not to use oils which are derived from Kitniyot, such as corn oil or soybean oil.

Paper or Plastic Plates/Utensils:

Any. Do not require K for P.

Peanut Butter:

Any brand with year-round Kosher certification can be used.

Note: Some families have the custom not to use peanuts due to Kitniyot.

Probiotics:

Any non-flavored pills with year-round kosher certification.

Quinoa:

Raw with No Seasoning.

Note: Quinoa should be checked 3 times before Pesach, just like rice.

Rice:

Preferably, only unenriched rice should be used. Recommended brands: Colbeh, Deer, Devaaya, Dunar, Empire, Khazana, Kohinoor, Lal Qilla, Royal, Saffron, Shahenshah, Tilda, Zebra.

Note: Our custom is to check rice 3 times before using on Pesach.

Rice Milk:

Rice Dream Classic Original

Rice Pasta:

Tinkyada Brown Rice Pasta with regular COR kosher certification may be used.

Rose Water:

Any 100% pure rose water. Cortas and Sadaf Rose Water are ok.

Salt:

Any non-iodized salt can be used even without Kosher for Pesach certification.

Sauces & Dips:

Require Kosher for Pesach certification.

Seltzer:

Any unflavored seltzer can be used even without Kosher for Pesach certification.

Note: Flavored Seltzer requires Kosher for Pesach certification.

Soy Milk:

Any non-flavored Original or Unsweetened with reliable year-round certification.

Silk, Soy Dream Original Enriched, 365 Everyday Value.

Note: Many families do not use soy due to Kitniyot.

Spices:

Any 100% Pure Spices can be used even without Kosher for Pesach certification.

100% Pure Saffron may be used.

Note: As with all items, must be purchased new before Pesach.

Styrofoam Plates/Cups:

Any. Does not require K for P.

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Sugar:

Any brand of granulated white or brown sugar can be used.

Note: Powdered/Confectioner's sugar needs requires K for P.

Tea:

Any unflavored, non-herbal, regular tea bags or tea leaves. Decaf requires Kosher for Pesach certification.

Lipton caffeinated or decaf are ok.

Sadaf Teas with year-round Kosher certification are **not** recommended.

Tehina:

Any 100% pure.

Note: Many families do not use sesame due to Kitniyot.

Tissues:

Any. Does not require K for P.

Tofu:

Requires Pesach certification

Tomato Canned, Whole Diced or Crushed:

Preferably, one should only use with Kosher for Passover certification. If there is no K for P available, one can use Hunt's or Heinz. **Note:** One should only use Hunt's or Heinz if purchased new before Pesach.

Tomato Sauce and Paste:

Preferably, one should only use with Kosher for Passover certification. If there is no K for P available, one can use Hunt's or Heinz. **Note:** One should only use Hunt's or Heinz if purchased new before Pesach.

Toothpaste:

Any. Does not require K for P.

Tuna Fish:

Starkist Tuna **in vegetable oil or olive oil.**

Vegetables:

Fresh vegetables are ok even without K for P. Frozen vegetables require K for P.

Vinegar:

Heinz Distilled White Vinegar.

Note: Heinz Vinegar is made from corn. Some families would not use due to Kitniyot.

Water:

Any brand unflavored can be used, even without Kosher for Pesach certification.

Whipped Cream:

Rich's.

Yogurt:

Any plain whole-fat yogurt with year-round Kosher certification.

Low fat or non-fat yogurt needs K for P.

Pet Food

A detailed list for feeding pets on Pesach can be found at <https://www.star-k.org/passover>. Flake fish food or Micropellets are ok for Sephardim for feeding fish, as long they do not contain a mixture of meat and milk.

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Medicines:

For those who are ill or are medically required to take it by a doctor, any pill or capsule which is swallowed (not chewable) and does not have any pleasant flavor can be taken on Pesach as needed. Those who are otherwise healthy and can safely go through Pesach without taking a pill should not take a pill unless it is certified for Pesach.

The following list is based on information from Orthodox Union, Chicago Rabbinical Council, Star-K, and Orthodox kashrut experts; these medications may be taken on Pesach by those who are medically required to take them.

Cold, Allergy & Decongestants

Adwe Tussin, Allegra-D 12 hr. Tablets, Benadryl Children's Allergy - Liquid (All Flavors), Dye Free Liquid (All Flavors), Children's Grape Chewable, Children's Plus Congestion. Claritin-D 12 hr. Tablets (Dairy), 24 hr. Tablets.

Gastrointestinal Remedies

Adwe Stool Softener, Alka-Seltzer Original Effervescent Tablets, Dramamine Original (Dairy), Imodium A-D Caplets, Oral Solution, Konsyl Powder Original Formula Unflavored. Metamucil 4-in-1 Original Coarse Powder made with real sugar, Metamucil 4-in-1 Orange Smooth Powder (Regular & Sugar-Free), Miralax Powder, Pepto Bismol Original Liquid. Phillips' Milk of Magnesia Original Liquid. Senokot Extra Strength Tablets,

Pain Relievers & Fever Reducers

Advil Tablets, Coated (not Film-Coated) when last inactive ingredient listed is white wax, Advil Caplets, Coated (not Film-Coated) with last inactive ingredient listed is white wax, Adwe Pain Relief Children Liquid Acetaminophen, Pain Relief Infant Liquid Acetaminophen, Aleve Caplets (Blue Pill), Bayer Aspirin Low-Dose Chwbl. 81mg (Cherry, Orange), Motrin IB Coated Caplets, Motrin Infant Drops (All Flavors), Children's Suspension (All Flavors), Tylenol- Regular Strength Tablets, Extra Strength Caplets, Tylenol- Children's Suspension (All Flavors). Infants Oral Suspension (All Flavors)

Medical Nutritional Supplements

Abound, Arginaid, Arginaid Extra, Benecalorie, Beneprotein, Boost Glucose Control, Boost High Protein, Boost Nutritional Pudding, Boost Plus, Calcilo XD, Cyclinex, Diabetishield, Diabetisource AC, Enlive, Ensure (all shakes, liquids and powders, excluding bars), Fibersource HN, Glucerna (all shakes and powders, excluding bars), Hi-Cal, Hominex, Isosource, Isosource HN with Fiber, Jevity (all liquids and powders), Juven, Ketonex, Nepro (all shakes and powders), Novasource Renal Nutren (Product line), Osmolite (all), Perative, Portagen, Promote (except promote with fiber), Propimex, Promivin, Pulmocare, RCF, Resource 2.0, Resource Dairy Thick, Resource Diabetic, Resource Milk Shake Mix, Resource Thicken Up, Resource Thickened Juice, Resource Shake Plus Simply Thick, Suplena with

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Carbsteady, Thick & Easy (All), Thick-It, Twocal HN, Tyrex, Vital Peptide, Vivonex Pediatric, Vivonex Plus, Vivonex Ten.

Pediatric Supplements

Boost Kid Essentials 1.0, 1.5, Boost Kid Essentials with Fiber, D-Vi-Sol, Fer-In-Sol Drops, Poly-Vi-Sol Drops, Tri-Vi-Sol Drops, Pediasure (all shakes, liquids and powders excluding bars), Pro-phree, Resource Just for Kids with Fiber

Electrolytes & Oral Hydration

Bright Beginnings, Comforts for Baby, Cottontails, CVS Pharmacy, Enfamil Enfalyte Oral Electrolyte Solution, Goodness, H-E-B Baby, Home 360 Baby, Meijer, Mom to Mom, Naturalyte, ShopRite, Parent's Choice, Pedialyte (all flavors), Top Care, Walgreen's, Western Family

Prenatal Vitamins

Maxi Health Small Prenatal Caps (with Chametz free sticker), Prenate Elite DHA, Freeda.



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Guide to Kashering Utensils 5782

Introduction

During the holiday of Pesach, it is prohibited to use the same cooking utensils or the same tableware that was used for chametz during the year. It is recommended as much as possible to have a separate set of utensils and cookware for Pesach. Whenever this is not possible, one may kasher their utensils to eliminate any traces of chametz that may be on the utensil or absorbed in the walls of the utensil so that they may be used on Pesach.

Immersing New Utensils in a Mikveh

Any new metal or glass utensils which are manufactured by or purchased from a non-Jew and are used for food must be immersed in a mikveh before using them. The beracha for immersing a utensil in the mikveh is "אֱ-לֹהֵינוּ מֶלֶךְ הָעוֹלָם אֲשֶׁר קִדְּשָׁנוּ בְּמִצְוֹתָיו וְצִוָּנוּ עַל טְבִילַת כֵּלִים"

The Proper Time for Kashering Utensils before Pesach

Kashering utensils should be done before the morning of Pesach when chametz becomes forbidden to use (approximately 11:00 am). Once the prohibition of chametz begins, the standards for kashering become stricter. One should consult with a rabbi if he or she must kasher utensils after the time that chametz becomes forbidden to use.

Libbun (Burning)

Utensils such as barbeque grates which are used directly on a fire without water require Libbun. To perform Libbun, a utensil must be heated with a fire until it begins to glow, and then it is kashered. Alternatively, Libbun can also be accomplished with a self-clean cycle of an oven that reaches 850 degrees Fahrenheit. When a utensil requires Libbun to kasher it, doing Hagala with boiling water does not suffice to kasher it; Libbun is absolutely necessary for such utensils.

Hagala (Boiling)

Utensils such as pots which are used directly on the fire with hot water require immersion in boiling water, known as Hagala. To perform Hagala, the entire surface of the utensil should be cleaned so there is no physical residue left and should then be left unused for 24 hours. After 24 hours, the utensil should be completely submerged in a pot of boiling water that is bubbling from its heat, and then the utensil is kashered. It is also customary to rinse the utensil with cold water right after Hagala.

Libbun Kal (Light Burning)

For certain items where Hagala is not practical for kashering (such as an oven), Libbun Kal is able to kasher them. To perform Libbun Kal, the surface of the utensil should be completely cleaned so there is no physical residue left and should then be left unused for 24 hours. The utensil should then be heated to a temperature of 550° Fahrenheit (i.e. highest oven temperature) for a period of time (usually one hour), and then the utensil is kashered.

Iruy Keli Rishon (Pouring Boiling Water)

Utensils which are usually used as utensils for food only after the food has come off the flame (*keli sheni*), such as countertops which may have had hot food spill on them, can be kashered by pouring boiling hot water on them, known as Iruy Keli Rishon. To perform Iruy Keli Rishon, the surface of the utensil should be completely cleaned so there is no physical residue left, and the utensil should then be left unused for 24 hours. Then one should heat water in a pot or another utensil until it is boiling hot, and pour the hot water onto the utensil being kashered. One way to accomplish Iruy Keli Rishon is by boiling water in a kettle and pouring it on the secondary utensil.

Utensils Used for Cold Food

Any utensil that is only used only for cold foods or drinks can be kashered for by rinsing it well with cold water so that there is no physical residue.

A Utensil that has Small Crevices

If a utensil has small crevices that cannot be cleaned well and chametz may have gone into those crevices, the utensil cannot be kashered by Hagala, Iruy Keli Rishon or by rinsing. These utensils should be cleaned as well as possible and set aside in storage until after Pesach.

Waiting 24 Hours Before Kashering

As a general rule, any utensil should be cleaned and left unused for 24 hours before kashering. (Hazon Ovadia Pesach Page 162)

Different Materials

Glass: According to the Sephardic custom, glass utensils, like cups or even plates used throughout the year for chametz, should be thoroughly washed and cleaned so there is no physical residue of chametz left on them, and then they can be used for Pesach. They do not require Hagala or Libbun even if used with hot water or on a fire. This same rule applies for different types of glass that are clear and see-through, such as Pyrex and Duralex (Yehave Daat 1:6).

Porcelain: Generally speaking, ceramic utensils such as china that are used throughout the year for chametz cannot be kashered. Therefore, they should not be used at all for Pesach.

Other materials: Most other materials, such as metals, stone and rubber that were used during the year can be kashered using the appropriate kashering. Plastic may also be kashered for Pesach using Hagala if the plastic is able to withstand the temperature of boiling water. (Hazon Ovadia Pesach Page 151, Or Lesion v.3 Page 127).

Item by Item Kashering Guide in Alphabetical Order

Baby Bottles: Due to the difficulty in kashering them, one should purchase separate baby bottles and nipples for Pesach. If one is sure that a baby bottle was not used for chametz, there is no obligation to replace it and it may be used on Pesach.

Baby High Chair: Should be cleaned and wiped down thoroughly and it can be used for Pesach.

Baking pans/Cake Pans: Baking pans or cake pans require full Libbun in order to kasher them. Due to the difficulty in kashering, one should ideally purchase separate baking pans for Pesach. (Yehave Daat 1:7 Hazon Ovadia Pesach Page 132).

Barbeque: One should purchase separate grates and skewers for Pesach.

If the barbeque has a hood, one should additionally clean the grill thoroughly and turn it on to broil for one hour to kasher it.

Blender/Food Processor/Mixer:

Due to the difficulty in reaching the crevices of these appliances and kashering them, one should not use a blender (regular or immersion blender), food processor or mixer that was used year-round for chametz. For these appliances, one should purchase separate ones for Pesach.

Coffeemaker: A coffeemaker that was only used for grinding and brewing coffee does not need any kashering for Pesach. (Hazon Ovadia Pesach Page 160 and Or Lesion v.3 Page 121). It is recommended to clean all parts of the machine thoroughly and run a hot water only cycle before Pesach, and new filters should be used for Pesach.

Similarly, a Nespresso or Keurig Machine that was only used for grinding and brewing coffee does not need any kashering for Pesach. It is recommended to kasher a Nespresso or Keurig machine by descaling with a descaling agent per manufacturer's instructions. After descaling, run a clean hot water cycle and then the machine is kashered. The water tank, used capsule storage, cup support and any removable parts should all be cleaned as well.

Colander: A metal colander can be kashered with Libbun Kal. It should be cleaned as well as possible, left unused for 24 hours, and placed in the oven at the highest temperature for one hour.

A plastic colander cannot be kashered. A colander that was used year-round should not be used for Pesach.

Dentures: Dentures can be washed and cleaned well and they may be used on Pesach. They do not require Hagala or Libbun. (Yabia Omer 3:OH 24, Yehave Daat 1:8)

Dishwasher: Preferably, the dishwasher machine should be cleaned well (including the grease trap) and the racks should be replaced for Pesach. (Iggerot Moshe YD 2:28).

If it is difficult to replace the racks, one may clean and wipe down the dishwasher as much as possible (including the grease trap). Then wait 24 hours and run two empty cycles with soap. (Yalkut Yosef 5777 edition, Pesach. v.2 page 374)

Electric Stovetop: 1) Electric stovetop with glass surface – should be cleaned well from any residue, and burners should be turned on highest heat setting until they are glowing

(normally takes only a few minutes). Then the cooktop may be used for Pesach.

2) Electric Stovetop with open burners - the burners should be cleaned well and then turn on the highest temperature until they are glowing (normally takes only a few minutes). The drip pans/catch trays should be cleaned well from any residue, and do not need any further kashering. Some have the custom to cover the other parts of the cooktop between the burners with aluminum foil.

Frying Pan/Skillet: Due to the difficulty in kashering it, one should use only a separate frying pan/skillet for Pesach.

Gas Stovetop: The grates should be wiped and cleaned well. They can then be kashered either by Libbun Kal (placing them in the oven and turning the oven on the highest temperature for one hour), or by Hagala (immersing them in boiling water), or by Iruy Keli Rishon (pouring boiling water on them). Iruy Keli Rishon can be done off the stove. (Hazon Ovadia Pesach Page 137).

The burners and the area around the cooktop should be cleaned as much as possible from any physical residue and don't need any further kashering. Some have the custom to cover the grates and the area around the cooktop with aluminum foil. (Or Lesion v.3 Page 116-117).

For the broiler: the broiler itself can be kashered by cleaning it from any physical residue and setting it to broil for one hour. The broiler pans and any inserts which come into direct contact with food should not be used on Pesach. One should purchase separate broiler pans.

George Foreman Grill/Sandwich Maker: A George Foreman grill or sandwich maker cannot be kashered.

Grater: A metal grater can be kashered with Libbun Kal. It should be cleaned as well as possible, left unused for 24 hours, and placed in the oven at the highest temperature for one hour.

A plastic colander grater be kashered for Pesach.

Hot Plate/Plata/Blech: Preferably one should purchase a separate hot plate for Pesach or cover it in foil that will not tear. (Or Lesion v.3 Page 118)

Kiddush cup: A Kiddush cup that is only use for wine or cold drinks can be simply rinsed well and used on Pesach. (Hazon Ovadia Pesach Page 145)

Microwave: 1) For a standard microwave that is used only to re-heat food but not to cook: The microwave should be cleaned very well and left unused for 24 hours. Then, to kasher the microwave, one should take a bowl of water with some soap in it, and let it boil inside the microwave for several minutes until the microwave walls are filled with its steam. Then the microwave can be used for Pesach. (Yalkut Yosef 5777 edition, Pesach. v.2 page 368)

2) A microwave that is also used as a convection oven to bake foods should be kashered in the same manner as a regular oven. It should be cleaned well, left unused for 24 hours, and should be kashered with Libbun Kal by turning on the highest heat setting for one hour.

Milk Frother: A milk frother that is only used for milk does not need any kashering. It should be cleaned well and one may use it for Pesach.

Oven: The oven should be thoroughly wiped down and cleaned. The oven should not be used for 24 hours.

If the oven has a self-clean option, one should run self-clean cycle, and then the oven may be used for Pesach.

If the oven does not have self-clean, one should turn it onto the highest temperature setting for one hour. Then the oven may be used for Pesach. (Yehave Daat 2:63, Yehave Daat 7:75, Hazon Ovadia Pesach Page 132)

Plates: China plates that were used year-round cannot be kashered and should be set aside in storage until after Pesach. (Hazon Ovadia Pesach Page 149)

Metal plates or trays that are used to serve food can be kashered with Hagala or by pouring Iruy Keli Rishon (Hazon Ovadia Pesach Page 142).

Glass plates can be rinsed well with soap so that there is no physical residue, and then may be used for Pesach. They do not need kashering.

Pots: Pots require Hagala. One should be careful to do Hagala for the handles of the pots, as well as the covers of the pots and the handles of the covers. (Hazon Ovadia Pesach Page 134-136).

First, one should clean the pots well including the handles and areas around the handles. The pot should be left unused for 24 hours. Then, to perform Hagala, a larger pot of water should be brought to a boil until it is bubbling, then the pot that is being kashered should be immersed inside the boiling water for a few seconds. If the entire pot does not fit at once, the Hagala may be done in parts until the entire pot has been immersed.

Enameled pots that were used year-round cannot be kashered and should be stored aside until after Pesach. (Or Lesion v.3 Page 127)

A pressure cooker can also be kashered with Hagala. One should make sure to kasher the rubber gasket in the lid as well. (Hazon Ovadia Pesach Page 136)

A crockpot which is made of ceramic or porcelain cannot be kashered for Pesach.

Refrigerator: Refrigerators and freezers should be thoroughly cleaned and wiped down, and then they may be used for Pesach. (Hazon Ovadia Pesach 147) Some have the custom to line the fridge with plastic wrap or with another material.

Sink and countertops: The sink should be cleaned well and kashered with Iruy Keli Rishon, by pouring boiling water on it. A porcelain sink can also be kashered by pouring boiling water on it. (Hazon Ovadia Pesach Page 151).

The countertop should be cleaned and wiped down, and one should also kasher it with Iruy Keli Rishon, pour boiling water on all the surfaces. (Hazon Ovadia Pesach Page 160) If using boiling water is difficult, one may also use a steamer that releases high temperature steam to kasher the sink and countertops.

If one is not able to pour boiling water over the countertop or use a steamer to kasher it, the countertop should be covered with aluminum foil for Pesach. (Or Lesion v.3 Page 122)

Spoons, Forks, and Knives: It is preferable to purchase a separate set of utensils for Pesach.

Spoons or ladles can be kashered with Hagala or with Irui Keli Rishon. (Hazon Ovadia Pesach 144-145)

Forks are difficult to kasher, and therefore it is best to purchase separate forks for Pesach. If one would like to kasher forks with Hagala, one must be careful to clean very well between the tines to make sure there is no residue before kashering with Hagala or Irui Keli Rishon.

Only knives with metal handles that are the same material as the knife can be kashered. If the knife has a handle of different material such as a hard plastic handle or a wooden handle, the knife cannot be kashered. (Zivhe Tzedek v2 121:37)

One should not do Hagala for meat and dairy utensils together. They should be done at separate times. (Hazon Ovadia Pesach Page 162)

Table: Preferably, one should purchase a separate tablecloth for Pesach. A fabric tablecloth that was used year-round can be kashered by washing it with a hot water cycle in the laundry machine with detergent and then it may be used on Pesach. A plastic tablecloth that was used year-round should be set aside and not be used on Pesach.

If one wants to eat on the bare table directly, it should be kashered by pouring hot water on the table. (Hazon Ovadia Pesach 159-160)

Toaster Oven: A toaster oven cannot be kashered. One should use a new toaster oven for Pesach. (Yalkut Yosef 5777 edition, Pesach. v.2 page 422)

Urn (Samovar): If an urn is only used for water, and one doesn't use it to warm bread or other chametz, it does not need any kashering. It can be cleaned on the outside

and inside and then used on Pesach. If it was used to heat bread or pastries directly on top of it, it requires Hagala. (Or Lesion v.3 Page 118)

The same applies for a kettle. If it is only used for water and/or tea, it does not need any kashering. It can be cleaned on the outside and inside and then used on Pesach.

Warming Drawer: Due to the difficulty in kashering, one should not use a warming drawer that was used year-round for Pesach. The warming drawer should be cleaned well and closed off until after Pesach.

Water Cooler: A water cooler that is only used for water and does not come into direct contact with chametz does not need to be kashered. It can be used regularly on Pesach.

If one has any questions on how to properly kasher and utensil, do not hesitate to contact a Rav.