



THE ROLE OF THE MASHGIACH

The Kitchen Committee was formed so we could find a way for members to be able to use our kitchen (and its powerful appliances) and ensure that the kitchen maintains its Kosher status. To that end, we developed the policies and procedures on training the volunteer Mashgichim. We also developed information pamphlets to help members understand what foods could be brought for Shabbat Potlucks (*Food and Potluck Guidelines*); kitchen guidelines if you wish to cook in the CBA Kitchen (*Guidelines for Kitchen Use*); or a general guideline on how to plan for an event (big or small) that will involve the kitchen (*Special Events, Use of the Kitchen*). The Committee also works to maintain the kitchen (cleaning and organizing the kitchen and supply area, making certain the major appliances are in good shape and clean, and developing protocols to keep everything in good working order) and to develop standards for food safety.

WHAT DOES A MASHGIACH DO:

To start with, here are a couple of definitions.

From www.dictionary.com: an inspector appointed by a board of Orthodox rabbis to guard against any violation of the Jewish dietary laws in food processing plants, meat markets, etc., where food presumed to be kosher is prepared or served for public consumption.

From en.oxforddictionaries.com: A person authorized to inspect or supervise premises where food is kept or prepared, in order to ensure compliance with Jewish dietary laws.

WHAT DO WE DO AT BETH AMI:

At Congregation Beth Ami, we have volunteer Mashgichim to ensure that the kitchen stays kosher. They are also necessary to make certain that things are done safely (food preparation as well as appliance usage) and security is maintained in the kitchen. The responsibilities of a Mashgiach are to make certain that your event volunteers follow the kosher standards necessary and to maintain the Kashrui standards of Beth Ami. Since the mashgiach is held responsible for maintaining the kashrui and safety of the kitchen, they will remain in the kitchen while you are working.



WHAT DOES THIS INVOLVE:

Inspection of food that is to be used for your event:

All food items stored or prepared in the kitchen need to be kosher pareve or dairy. Arrange for a mashgiach to be present to inspect the items when you bring food in the kitchen. If there is a question on an item the Rabbi, the Mashgiach in Charge of our volunteer Masghichim, will be contacted

Supervision in the kitchen to ensure that:

Your event volunteer food preparers, servers, and clean-up crew comply with the Kosher dietary laws;
Food safety standards are kept;
Appliances and equipment are used safely;
At the end of the event, everything is cleaned and back where it belongs;
The kitchen is locked and secure.

WHAT DOES THIS MEAN FOR YOUR EVENT:

When you are going to use the kitchen for an event, large or small, you will need to have a Mashgiach on hand and anytime you are going into the kitchen. They will be there for opening and locking up the kitchen each time you need to use it. They will be there to check your food purchases before you use them and let you know if you may or may not be able to use those items. They will be observing you and your volunteers prepare, serve, and clean-up the kitchen for your event. If necessary, they will offer suggestions and techniques on preparation of food to maintain Kosher dietary laws and/or for safety concerns.

MAY I ASK THE VOLUNTEER MASHGIACH TO HELP WITH THE EVENT:

Ideally, the Mashgiach is only an observer, offering direction when needed. If our volunteer Mashgiach chooses, (s)he may also volunteer to assist. However, the major responsibility of the Mashgiach is to maintain the Kashrut standards of the Beth Ami Kitchen, to ensure the safety of the people using it and of the food prepared in it, and to keep the kitchen secure.