

## **Jewish Law – Kashering Guide**

**Provided by Kashrut.org**

### **When Does a Pot Become Non-Kosher?**

A pot may lose its kosher status under these conditions:

1. If used to cook both milk and meat within the same 24-hour period.
2. If used to prepare non-kosher food.
3. On Passover, if it was previously used for Chametz (wheat, barley, or other grains not permitted during Passover).

Even after washing, flavor residues from these foods can remain absorbed in the walls of the pot and later affect the kosher status of food cooked in it.

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### **When Is Koshering Necessary?**

Koshering is required only for items that:

- Are used directly on the fire (Keli Rishon).
- Come into contact with hot foods directly from the fire (Iruy Keli Rishon).

For items not directly exposed to fire (e.g., used as a Keli Sheni), koshering is generally not needed unless their common usage involves direct heat.

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### **General Koshering Principle**

The koshering process mirrors the way the item is used, removing any absorbed flavors.

- Items typically used on the fire (Keli Rishon) or with direct heat (Iruy Keli Rishon) require stricter koshering methods.
- Items rarely exposed to direct fire may not need koshering even if used as a Keli Rishon occasionally.

For Ashkenazim:

- Koshering is performed after the item and the koshering pot have not been used with non-kosher food or Chametz for 24 hours.

- If this step was skipped, the item remains kosher (Bedi Avad).

For Sephardim:

- The 24-hour rule applies only to items used with non-kosher food (Treif).
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## **Koshering Methods**

### **Hagalah (Boiling Method):**

For pots, pans, and utensils typically used as Keli Rishon or Iruy Keli Rishon:

1. Immerse the item in boiling water.
2. Remove it and rinse under cold water.
3. Ensure full immersion, turning the item if necessary.

For a pot being koshered:

- Fill it with water, cover it, and boil. Then rinse the pot under cold water.

For stubborn food buildup:

- Apply detergent or bleach to render the food inedible before koshering.
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## **Koshering Guidelines by Item**

1. **Metal Items** (e.g., pots, covers, soup ladles, silverware):  
Use **Hagalah** (boiling method).
2. **Frying Pans, Kitchen Grills, Barbeque Grills:**  
Heat directly on fire until hot (no need to burn the item).
3. **Baking Pans:**  
Place in an oven at the highest temperature for 30 minutes.
4. **Glass, Plastic, and Glazed Items** (e.g., Corelle, Pyrex, Corningware):  
Do not require koshering for Passover, as they do not retain flavors.
5. **Ovens and Toaster Ovens:**  
Heat at the highest setting for 30 minutes.  
Use the self-cleaning function if available.

6. **Microwaves:**

Place a bowl of water inside and run on the highest setting for 20 minutes.

7. **Clay (Keli Cheres) Items:**

Unfinished or unglazed clay pots cannot be koshered due to retained flavor.

8. **Items That Do Not Require Koshering:**

- o Sinks, refrigerators, trash cans, counters, dishwashers, stovetops, tables, cutting boards, and mixmasters.
- o Silver Kiddush cups and items not used with hot food or fire.

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This guide simplifies koshering procedures while adhering to Jewish law. For additional questions or personalized guidance, visit **Kashrut.org**