

THE Daf HaKASHRUS



A MONTHLY NEWSLETTER FOR THE OU RABBINIC FIELD REPRESENTATIVE

BIRCHOS HAMASHGIACH (PART I)

From a lecture presented at ASK OU 10

RABBI LENNY STEINBERG

RC New Company Department/Foodservice

FOOD SERVICE facilities that require a mashgiach temidi often start their production very early in the morning. Those dedicated mashgichim start work before davening in the morning. Chazal tell us that originally, *birchos hashachar* were recited as the actions described in them were done. When one got dressed, he would recite *malbish arumim* etc. One mashgiach told me that when he unlocks the refrigerators early in the morning, he recites *matir asurim*. This gave me an idea recently when I was asked to speak about the dos and don'ts of foodservice hashgacha, to base it on *birchos hashachar* and some other brochos. This article is dedicated to those mashgichim who are there before the *sechvi* crows to ensure that the food we eat is 100% kosher.

**ASHER NOSAN LASECHVI VINA L'HAVCHIN
BEIN YOM UVEIN LAYLA.**

This bracha tells us first of all to set our alarm clocks to show up on time. Nothing is more vital to a mashgiach's success in a kitchen as

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Ⓢ WHAT'S NEW FOR 2011?

RABBI SHMUEL SINGER

RC, Passover, Wine, Chocolate

KEDEM continues to bottle grape juice under its own name as well as under the Savion, Gefen and Lipschutz labels. All these items have always been and will continue to be Mevushal. Kedem has one not Mevushal grape juice. This is bottled in 1.5 liter glass bottles and clearly labeled Non-Mevushal. Manischewitz will once again have an Ⓢ grape juice under its own label. This grape juice is made from concentrate. Kedem will offer a variety of Ⓢ Sparkling Grape Juices. These grape juices are Mevushal. Kedem will also produce a variety of Ⓢ cooking wines. Kedem has introduced Pomegranate and Sparkling Pomogrape Juices with the Ⓢ certification as new items this year. Two new alcoholic Ⓢ items will be available. Jelinek will have Ⓢ pear brandy in addition to traditional slivovitz and Distillerie will have Ⓢ gin.

The OU has certified the Manischewitz matzah bakery in the United States for the past years. For a long time this was the only OU matzah bakery in the world. It continues to be the only one in the United States. Other Ⓢ brands such as Horowitz Margareten and Goodman's are all baked at Manischewitz. The bakery has relocated

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HARRY H. BEREN



OUTREACH

ASK OU IN BORO PARK

*Reveals deep kashrus
interest and achdus*

IT HAS become evident that when the OU Kashrus Department visits Orthodox communities through its Harry H. Beren ASK OU Outreach program, the reaction in those neighborhoods is amazing. Following the shiurim and the panel discussions, audiences in the hundreds surround the rabbanim, mob them, shake their hands, and ask more questions before the noted rabbis go home.

It has happened in Lakewood; it has happened in Monsey; it has happened in Flatbush; it has happened in Far Rockaway/ Five Towns; it has happened in Los Angeles – and now it has happened in Boro Park.

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*OU posek Rav Yisroel Belsky shlita,
continues to answer questions following the program.*

JAMS

RABBI ELI GERSTEN

RC Recorder of OU Psak and Policy

SHULCHAN Aruch

(Y.D. 84:9) says that if one cooked fruits or vegetables that required bedika, without first checking them, and the fruits or vegetables can no longer be checked, they are permitted. This is based on a *sfek sfeika*. Perhaps the fruit or vegetable contained no insects, and even if there were insects perhaps the insects were *nisrasek* (fell apart) through the cooking. If the fruit or vegetable *vadai* contained *tolayim*, or is *huchzek* (assumed) to contain *tolayim* then we would not have a valid *sfek sfeika* and it would be assur. Additionally, the *Achronim*¹ point out that bishul alone is not always sufficient to cause an insect to be *nisrasek*, unless it is combined with stirring (הגסה).

For example we may not certify canned whole berries if initially they required bedika. Although the cans are cooked in a retort, there is no agitation to the berries and they remain whole. We must be concerned that cooking alone without stirring is insufficient to cause an insect to be *nisrasek*.

Jams are a common example of where we could apply the *sfek sfeika* of the Shulchan Aruch. Jams are made by cooking mashed fruit in sugar water and the process involves agitation. In general fruits are not so infested as to be considered *huchzek b'tolayim*. Even certain berries (e.g. raspberries and blackberries) which at times might be considered *huchzek b'tolayim*, can be made into jams since most of the time they are not *huchzek*. Rav Belsky has said that the status of each batch is still only considered a *safek*, and with cooking and agitation, combines to create a *sfek sfeika*. However, in this case if a mashgiach is available to check the fruit, this is preferable, since one should not rely on a rov when it is possible to be *mivarer*.

However, one is not permitted to create a *sfek sfeika* if their intention is to remove their *chiyuv bedika*. This would be a violation of *ain mivatlin issur lichatchila*. However, *Teshuvos Shivas Tzion* (Siman 45672) explains that if one's kavanah is not to be *mivatel* the issur, but rather this is a necessary procedure that one would perform anyways then it is not assur to create a *sfek sfeika*. He proves this from the case of *Shulchan Aruch* (84:14) that permits grinding up infested



wheat to produce flour. There too, one is not considered being *mivatel* issur, since one's kavanah in grinding the wheat is only to produce flour. The grinding of insects is completely incidental, and even if there were no *tolayim* in the wheat, it would still be ground into flour. Here too, since the companies that make jam are not cooking the fruit in order to destroy any potential bugs, but rather this is their business, and they would do the same even if the batch of fruit was perfectly clean, this is not considered *bitul issur*. However individuals should refrain from cooking fruit without first checking them, since in all likelihood their intention is to avoid bedika which is assur. One more requirement is that there is no practical method for removing the bugs² אי אפשר בענין אחר.

In general companies that make fruit jams meet all four conditions.

- The level of infestation is only a *miyut hamatzui* or at worst a *safek*
- The cooking is done with agitation (creates a valid *sfek sfeika*)
- There is no kavana to be *mivatel*
- There is no viable method for removing the bugs.

Companies are also permitted to grind fruit to create purées, provided the purée is fine enough to ensure that the bugs are *nisrasek* or at least *safek nisrasek*, provided they meet the above criteria for jam. Thrips tend to range in size from .5 – 1.5 mm and spider mites can be slightly smaller. In general, a screen size of less than .5 mm is required to create this *safek*. *Shach* 84:39 explains that even grinding to a size that will *vadai* be *mirasek* the bugs, is still only permitted when there is only a *chashash* of *tolayim* (*miyut hamatzui/safek*) but not if we know for sure that there are bugs (*huchzek b'tolayim*)³ and the pieces of bugs will remain in the mixture.

What may one do with fruit that is *huchzek b'tolayim* or is a *miyut hamatzui* and one does not want to bother checking? *Pischei Teshuva* (99:4) says that raspberries (מאלי"ש) that are *huchzek b'tolayim* may be pressed into juice and filtered. This case is more lenient because the pieces of bugs are filtered out. *Teshuvos Rebbe Akiva Eiger* (Kama 77) explains that in this situation since the intention of squeezing the fruit is to ultimately remove the bugs, even though inevitably some *ta'am* from the bugs might end up in the juice, this is still considered *ain kavanaso livatel*. This would be similar to the case of *Shulchan Aruch* (84:13) that permits cooking honey to enable filtering out the pieces of bugs.

¹ Maharam Lublin 27; Pri Chadash 84:3; Teshuvos Shivas Tzion 28

² Taz 99:7; Pri Migadim (M.Z. 99:7) explains that much *tircha* is also considered אי אפשר בענין אחר.

³ Teshuvos Rebbe Akiva Eiger (Kama 77) explains that when we know for sure that we will be grinding bugs, it is considered *kavanaso livatel*, even when this is not our intention.

WE HAVE been contacted by a number of consumers noticing the presence of "shrimp" in sardines. This is actually krill, a small shrimp-like crustacean, which is a common source of feed for sardines. Krill is normally digested prior to processing and should not be found in canned sardines, even sardines which contain the stomach. This year, many factors (e.g., size of fish, warmer water temperatures, methods of fishing, etc.) combined to create a very unusual fishing year and an increase in sardines containing undigested krill in their stomachs. This issue is not one of quality, species substitution or adulteration of any sort: rather an unexpected and previously unforeseen occurrence, which now requires our attention. While the presence of undigested krill is a rare occurrence, and fluctuates seasonally, all sardines should be inspected prior to consumption. Skinless and boneless sardines are not affected, as their stomachs have been removed.

SARDINE ISSUES

OU MASHGICHIM checking the gut cavities of sardines have recently discovered what appears to be small white parasitic worms in and around the internal organs of some sardines (a separate issue from the krill in the stomach of some sardines from Canada). This issue has been observed in some sardines from Portugal, and we are continuing to investigate the sardines packed in other countries. The Orthodox Union strongly recommends that kosher consumers refrain from consuming sardines packed in Poland, Scotland, Norway or Portugal at this time, while we continue to research this serious concern. The following products currently appear to be free from all concern:

- All skinless and boneless sardine products, regardless of country of origin
- Product of Morocco
- Product of Philippines
- Product of Thailand.

The Orthodox Union continues to research the issue, and will advise upon the completion of our research.

WHAT'S NEW

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and is fully functioning this year. All regular Manischewitz items will again be available. The OU has also agreed to place the ©P on Aviv, Osem, Yehuda and Rishon matzah products coming from Israel. The items are supervised by local Rabbanim and are satisfactorily made with OU Pesach guidelines. They are certified by the OU when the ©P appears on them. In addition, we have this year certified Yanovsky matzah baked in Argentina. This matzah is widely distributed in Latin America. This company manufactures various types of matzah. All matzah is always an eighteen minute product. Rabbi Feigelstock of Buenos Aires serves as the OU rav hamachshir at this factory.

Manischewitz has whole wheat matzah meal and whole wheat matzah farfel. These items are made from Manischewitz ©P whole wheat matzah. Manischewitz will again have traditional egg matzah. This product is Matzah Ashirah and is permitted for Sefardim or Ashkenazim who cannot eat regular matzah. It is so marked on the box. Manischewitz produces Passover Tams which are small egg matzah crackers coated with different flavorings. They are marked as Matzah Ashirah on the box.

Manischewitz will continue to sell ©P machine shmurah matzah under both the Manischewitz and Goodman's labels. In addition, ©P hand shmurah matzah will be available from Kfar Chabad and Rokeach. Kedem will be selling, as they did last year, Savion matzah sticks. This is matzah baked in stick form under the Savion label. Manischewitz makes a product known as matzah crackers. Both of these are ordinary matzah products and not matzah ashirah. The various Israeli OU matzah companies will all be selling machine shmurah matzah as well. In addition the ©P will appear on Geula and Haddar matzah and matzah products.

Coca Cola will again be available with an ©P for Pesach. Aside from the New York metropolitan area, Coke will be available in Boston, Baltimore-Washington, Miami, Atlanta, Houston, Philadelphia, and Los Angeles. This year, in New York, Coca Cola items will be made with an ©P in 2 liter bottles. All these items, of course, require the ©P. Most of the bottling plants servicing these markets will designate the Passover Coke items with a distinctive yellow cap in addition to the ©P symbol on the cap or shoulder of the bottle.

All the Haddar Passover items will now be available with the ©P symbol. The tradi-

tional ©P candy brands such as Oneg, Alprose, Elite and Empress will again be available. This year the Barton brand will be back again with the ©P. A full line of Barricini candy items will be available with the ©P. Elyon, Manischewitz, Gefen and Granny's will continue to have ©P marshmallows. Manischewitz will have a number of new items including chocolate covered cherries, marshmallows and biscotti. Shkedia will also be selling chocolate covered items such as nuts and citrus peel.

This year the ©P will appear on various Cholv Yisroel dairy products. Norman's has introduced the ©P Machmirim brand of yogurt. In addition there will be ©P Cholv Yisroel goat cheese and sheep cheese from Barkanit and mozzarella, provolone and pecorino cheese from Yotvata. Haddar will be selling ©P Cholv Yisroel milk powder. Cabot Creamery will be introducing ©P cheddar cheese. This item is not Cholv Yisroel.

There will be two ©P brands of packaged cakes available this year. These will be Reisman and Lily's Bakeshop. These lines will be more extensive than last year. Both

are baked in a special Passover bakery and do not contain matzah meal. In addition the Willmark line of

industrial bakery products has been purchased by VIP and many of these items are appearing with the ©P label this year. Gedilla and Gefen cookies will be available with ©P. Bernies Foods will have Frankels blintzes, waffles and pizza as well as LeTova Kichel and bread sticks. These are all not made with matzah meal. Dayenu pizza, rolls and pierogies are made with matzah meal. Gefen will have a full line of cake mixes and hot cereal items. Those contain no matzah meal.

Manischewitz has kept the Season name on ©P fish items which include tuna, sardines, salmon and anchovies. Season has introduced a number of new Moroccan sardine

items in various sauces for Pesach. All of these items are made with Mashgiach Temidi and bishul yisrael. In addition, the Season label will continue to appear on ©P bamboo shoots and water chestnuts as well as some sauces and oil. Tuna fish is available with an ©P from Season, Gefen and Mishpacha. In addition Shoprite ©P tuna fish in water will be available. Season and Gefen will have ©P salmon in both regular and no salt versions. All these items are made with Mashgiach Temidi and Bishul Yisrael. Dr. Praeger's con-

tinues to produce breaded fish fillets and fish sticks with an ©P. These products contain no matzah meal. In addition, Ratner's will have a line of ©P pancakes and blintzes. These do contain matzah meal.



The OU position remains that extra virgin olive oil can be used without special supervision for Pesach. In addition, Bartenura, Carmel, Gefen and Mishpacha olive oil will be available with an ©P label. Mother's olive oil pan coating spray, Mishpacha olive oil spray and Manischewitz buttery safflower cooking spray, olive oil spray and olive oil garlic cooking sprays will also be available. Prepared olives with an ©P will be available from Gefen, Osem, Kvuzat Yavne, Gilboa and Mishpacha. Bartenura will be introducing an ©P grapeseed oil this year.

Manischewitz, Mishapacha, Rokeach and Savion will continue to make ©P sauces. These include different types of tomato sauce, dressings and marinades. Savion will have an ©P line of sauces known as Fireman's Frenzy. These include spicy marinades, salsa and spicy ketchup. In addition, VIP and

Kojel wil have ©P ready to eat soup in a bowl items.

The OU position remains that regu-

lar tea bags, which are not flavored or decaffeinated, are acceptable for Pesach without special supervision. In addition we have clarified once again this year that all Lipton decaffeinated tea bags are acceptable without special supervision. This is not true of other decaffeinated tea bags. Shoprite also has specially marked ©P plain tea bags on the market. In addition Sweet-Touch-Nee and Wissotsky will continue to have Pesach herbal teas. Nestea instant unflavored tea powder

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©P HAND SHMURAH MATZAH WILL BE AVAILABLE

©P WILL APPEAR ON VARIOUS CHOLV YISROEL DAIRY PRODUCTS

Last Sunday, ASK OU Outreach, sponsored by the Harry H. Beren Foundation of Lakewood, NJ, paid its first visit to Boro Park, visiting Agudas Yisroel Zichron Moshe on 50th Street for *Halacha and OU Policy*, the OU's first session on the relationship between the OU and heimishe hashgochos. According to Rabbi Yosef Grossman, Director of OU Kosher Education, who coordinates all of the Beren programs, "There was

an overflow standing-room only crowd of close to 500, with approximately 100 in the Ezras Nashim upstairs." It was, he said, "the largest crowd for any event in this shul." He added that "the tremendous feeling of achdus among all the different types of Torah Jews was palpable."

Among those in attendance were Dr. Simcha Katz, newly installed President of the OU, who traveled from Teaneck, NJ for the occasion; and Dr. Benzion Krupka, of Far Rockaway, Chairman of Kashrus Education. Prior to becoming OU President earlier this month, Dr. Katz was chair of the OU Kashrus Commission.

As always, the presenters were an eminent group, known for their great learning as well as their skills as teachers. They included, for the session on Halacha and OU Policy, OU



A very full house, including standing room only and men seated in the Ezras Nashim, was in attendance.

Posek Rav Yisroel Belsky; Rabbi Menachem Genack, CEO of OU Kosher; Rabbi Moshe Elefant, COO of OU Kosher and a special addition to the panel, the Nirbater Rav, Rav Aharon Teitelbaum, whose presence "demonstrated the close relationship between the OU and other heimishe hashgochos," Rabbi Grossman said.

An added attraction was OU Rabbinic Coordinator and fish expert Rabbi Chaim Goldberg, who enthalls his audience whenever he gives a presentation. He spoke on current issues regarding the kashrus of fish, including several recent situations concerning insects found in sardines.

When it was over and the audience joined the rabbanim, "There was a mass encirculation /encapsulation/swarming around Rabbis Belsky, Genack and Elefant post-

program by the overflowing crowd," said Dr. Katz, the new OU President.

According to Rabbi Grossman, the reason for the Nirbater Rav's addition to the panel, besides demonstrating the close relationship between the OU and heimishe hashgochos, was to speak "for the first time publicly about a kashrus issue which began three years ago concerning the acceptance of meat from an animal whose stomach had a discoloration raising the possibility of perhaps having a needle thrust there which would cause the animal to be considered treif. The Rav explained in great detail his and the OU's position, as well as that of many other experts, that the animal was in fact, 100 percent kosher."

One significant issue that came up during the rabbi's panel was the OU's position to permit cholov stam based on Rav Moshe Feinstein, the Chazon Ish and many other halachic decisors, "to provide kosher dairy products for Jews living throughout the United States," explained Rabbi Genack.

Rav Belsky added that, "At the same time, the OU is not lenient when it comes to other products produced on the same lines as cholov stam products, being sensitive to the needs of the non-cholov stam consumer."

Rabbi Elefant pointed out that when the OU has a joint hechsher with a heimishe hashgocho, each hechsher agrees to abide by the stringencies of the other."

In addition to absorbing the great learning they heard, participants snapped up the extra added attractions, including copies of OU Kosher's *Daf HaKashrus* magazine, and a video, *How to Kasher*, with demonstrations

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The "Ask the Rabbanim" panel on "Halacha and OU Policy," included from left, the Nirbater Rav, Rav Aharon Teitelbaum; Rabbi Menachem Genack, CEO of OU Kosher; Rav Belsky; and Rabbi Moshe Elefant, COO of OU Kosher.

ASK OU

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by the kashering expert Rabbi Moshe Perlmutter. “Whatever we brought there was taken home. Nothing was left,” Rabbi Grossman said. “The audience demonstrated a tremendous thirst for kashrus information, particularly by the amount of questions they wanted answered.”

Comments of the audience reflected this thirst. “I must say that I enjoyed the conference immensely,” wrote Solomon in an email. “The only problem was that it was too short.”



Another view of an audience in the hundreds.

Noah agreed. In his email he wrote, “Thank you very much and thank you for a fabulous and immensely beneficial presentation last night in the Agudah shul.”

WHAT'S NEW

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and instant unflavored decaffeinated tea powder are acceptable for Pesach without special supervision. **Our position in former years in regard to coffee had been similar to tea. We maintained that all regular coffee, that is unflavored and not decaffeinated, is acceptable for Pesach without supervision. This is no longer true. Some coffee companies add maltodextrin, which is either chametz or kitniyos, to instant coffee. As a result this coffee is not kosher for Passover. Only coffee bearing an OU or brands listed in the gray area of the Passover Guide should be used. Both Folger's and Taster's Choice instant coffee remain acceptable. Other brands should be checked in the Guide. Ground coffee remains acceptable from any source as long as it is unflavored and not decaffeinated.**

This year a number of supermarket labels will have OU^P flavored seltzers for Pesach. These include America's Choice, Shoprite and Price Chopper.

Two new OU^P labels available this year are Guss OU^P pickles and Sonny & Joe's line of salads, dips and pickles. In addition Kirkland OU^P Apple Juice will be available for the first time. Two other new products are Gefen almond butter and Haddar almond butter and cashew butter. In addition Health Garden OU^P xylitol will be available. This is a non-sugar based sweetener. Another new item is Jane's Crazy Mixed-Up salt which is an OU^P salt and seasoning mixture.

It remains the position of the OU Poskim that aluminum pans do not require Passover supervision. Pro Pak will be producing a line of OU^P parchment paper and Plasti Made food storage bags.

BIRCHOS

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his relationship and rapport with the staff and nothing can sour that relationship as much as coming late. Foodservice staff work under a tight deadline and every moment lost adds to their stress. Furthermore, the owner is paying his workers to produce and now he is paying his entire staff just to wait for the mashgiach. It is difficult to get cooperation from an owner and staff who are upset at you for coming late.

Another lesson we learn from this bracha is that the mashgiach must have an understanding of how his facility operates. This way he will be able to anticipate the issues and be proactive in creating a solution rather than dealing with a problem after the fact.

SHELO ASANI GOY

A mashgiach temidi who spends the whole day in a kitchen or a plant will have a lot of occasion to schmooze with the cooks and waiters and others who do not necessarily share our value system. While a working relationship is important, it is also appropriate to maintain a social barrier. I have witnessed mashgichim whose yiddishkeit was destroyed or compromised by establishing inappropriate relationships.

SHELO ASANI AVED

This is a sensitive issue. One of my colleagues in the kitchens used to say that at times when a caterer says “Good morning” he means, “Can you work for me?” When he says “How are you?” he means “How little can I pay you?” Many a caterer or restaurateur asks us what else will the mashgiach do? They feel that if they are paying a mashgiach, they should get some work out of them besides kashrus. If a mashgiach's work keeps him busy with kashrus all of the time, there is certainly no room for the mashgiach to be doing chores that will compromise kashrus. There are many facilities where after the mashgiach opens the refrigerators, lights the fires, checks the vegetables and checks in the deliveries, there is much time left. The mashgiach is available for work but it is dangerous to let the owner take over. Without controls, the mashgiach can become an *aved*. On the other hand a mashgiach who has nothing to do but sit, will lose his focus quickly and could even doze off. The ideal situation would be for the mashgiach to lend a voluntarily hand wherever needed. We put a clause in the contract saying that the first responsibility of the mashgiach will be kashrus but that the company can call upon the mashgiach to perform other duties for the company that are in line with the position and stature of the mashgiach. These duties must be approved by the OU office.

THE MASHGIACH IS THE AMBASSADOR FOR THE OU IN THE FACILITY

POKEIACH IVRIM


This brocha speaks for itself. A mashgiach's eyes must always be open. There is something else to be said though. During busy times or on Pesach when we feel that a kitchen needs two mashgichim, the purpose is not so that they can stand in a corner and schmooze or talk in learning. The idea is to have an extra pair of eyes. When they stand together and talk, there are no eyes.

MALBISH ARUMIM


The mashgiach is the ambassador for the OU in the facility. If he dresses inappropriately, it will be a poor reflection on the OU and kashrus in general. A mashgiach should dress neatly albeit appropriately i.e. if he will get dirty on the job, he should not wear his Shabbos best.




KASHRUS ALERT


TIO PEPE'S CHURROS produced by J&J Snack Foods – Pennsauken, NJ contains dairy ingredients as listed on the ingredient panel but the  dairy designation has been inadvertently omitted. Future packaging will be revised.



THERMOGENICS 24 HOUR THERMO- GENICS CHOCO LETTES

produced by Health Management Care a.k.a. Diet Center bears an unauthorized . This product is not certified by the Orthodox Union, and is not kosher for Passover. Corrective measures are being implemented. Consumers who see this product should please call the Orthodox Union 212-613-8344.



SUNTREE HICKORY SMOKED ALMONDS produced by Suntree LLC – Orosi, CA contains dairy ingredients as listed on the ingredient panel but the  dairy designation has been inadvertently omitted. Future packaging will be revised.




A non kosher ingredient was used in **7 SEAS FROZEN GRAVLAX SMOKED SALMON** produced by 7 Seas Company – British Columbia, Canada. Consumers of OU products are advised not to consume this product. Consumers that see the product in the market should please contact the Orthodox Union at 212-613-8344.

BETTER MADE CORN POPS – 8 ounce produced by Better Made available in OH and MI is labeled with an , however, it contains non-certified ingredients. It is being recalled, and corrective measures are being implemented.

SPLENDA® FLAVORS FOR COFFEE – Mocha produced by McNeil Nutritionals – Fort Washington, PA erroneously bears the  Pareve symbol although it contains a dairy ingredient. All future cartons will be printed with the correct  designation.

IDEAL SUILLUS LETEUS MUSHROOMS (in jar), Mixed Mushrooms (in jar), Champignon Mushrooms (in jar) produced by Prime Foods USA LLC – Philadelphia, PA bear a non-authorized  and do not meet OU kosher standards. Consumers who see this product should please call 212-613-8344.

RICHFOOD WHITE CRANBERRY STRAWBERRY JUICE COCKTAIL UPC: 1116607461 produced by Supervalu Inc. – Eden Prairie, MN mistakenly bears an unauthorized  and is not kosher. Consumers who see these products with an  should please contact 212-613-8344. The product is being withdrawn from the market.

A small quantity of **HARMONY GUMMY BEARS** and **GUMMY WORMS** produced by Diamond Foods – Fishers, IN have been distributed with an  on the outer box. This product is not  certified. The boxes are being re-labeled. Consumers who see these products with an  should please contact 212-613-8344.

CONDOLENCES

...to the *Daf HaKashrus*' graphic designer **RAIZY ROSENFELD** on the recent loss of her mother Mrs. Sarah Rochel Rosenfeld ז"ע.

המקום יתם אתכם בתוך שאר אבלי ציון וירושלים

HARRY H. BEREN



OUTREACH

RESERVE THE DATES

for these upcoming

HARRY H. BEREN

ASK OU OUTREACH EVENTS

Sunday, March 27 – 9:00AM - 12:00PM
Cong. Shaarei Zion in Flatbush

Wednesday, April 6 – 7:30 - 10:00PM
Agudas Yisroel Zichron Moshe in Boro Park

Sunday evening, May 15
in Elizabeth, NJ

More details will follow as they become available.

For more information contact Rabbi Yosef Grossman
at 212.613.8212 or grossman@ou.org



to our devoted Rabbinic Coordinator **RABBI DOVID JENKINS** on the marriage of his daughter Esther Chava to Benyomin Malul.

to our dedicated RFR in North Miami Beach, FL **RABBI HERSHEL BASHER AND HIS WIFE** on the birth of their daughter Basya Miriam Penina.

to our devoted RFR in Atlanta, GA **RABBI MOSHE SHKAROFSKY AND HIS WIFE** on the engagement of their daughter Nechama to Eli Gordon of Toronto Canada.

to our dedicated RFR for Manischewitz **RABBI YAAKOV HOROWITZ AND HIS WIFE** on the engagement of their son Moshe to Esther Gitty Margulies of London.

to our devoted RC **RABBI YERMIA INDICH AND HIS WIFE** on the engagement of their daughter Esty to Binyomin Greenberg of Monsey, NY.

to our dedicated RFR in Denver, CO **RABBI MOSHE HEISLER AND HIS WIFE** on the engagement of their daughter to Yisroel Meir Birnbaum.

to our devoted RFR in CA **RABBI ELON WINKLER AND HIS WIFE** on the engagement of their daughter Leah to Eliyahu Javanfard of Los Angeles.

to our dedicated RFR in Israel **RABBI YISSACHAR DOV KRAKOWSKI AND HIS WIFE** on the birth of their daughter Esther.

to our devoted RFR in Lakewood, NJ **RABBI REUVEN KRUPENIA AND HIS WIFE** on the marriage of their daughter Nechama to Sruly Ginsburg.

to our dedicated RC **RABBI DAVID GORELIK AND HIS WIFE** on the engagement of their son Yechezkel to Sacha Fabian of England.

to our devoted administrative assistance **ESTHER MAVASHEV** on the engagement on her daughter Yaffa to Yosef Chaim Nimni of Brooklyn, NY.

to our dedicated RFR in England **RABBI AVRAHAM SCHWARZ AND HIS WIFE** on the marriage of their son Yossi to Sarah Maman of England.