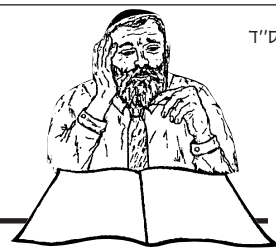


THE *Daf HaKASHRUS*

A MONTHLY NEWSLETTER FOR THE © RABBINIC FIELD REPRESENTATIVE



RFR BEVERAGE ALERTS

BY RABBI YOSEF GROSSMAN
RC, Editor - *The Daf HaKashrus*

BULK COFFEE BINS

In general, bulk coffees are purchased by cafes, natural food stores, food cooperatives, supermarkets and distributors throughout the country. The bulk coffees are most often poured into bulk bins with bin cards to identify the

product. In the case of cafes, the product is brewed and identified by the use of labels on the coffee serving equipment (generally in airports).

OU products cease to be certified when removed from the original factory-sealed package. We have found that at times, an © appears on the bin cards of these open coffee bins. Since these

bins are refilled in the stores where the coffee is sold the OU representation is unauthorized. The same issue may exist with labels on coffee serving equipment.

RFR's who visit coffee companies should inquire if the company supplies coffee bin cards or labels bearing the © logo. If so, please bring this to the attention of the RC.

SODA SYRUP

At times, non-certified soda syrup remains in a holding tank longer than 24 hours, creating an issue of *Kavush* if kosher certified syrups are subsequently held in the same holding tank for 24 hours. RFR's should review this situation in each of their soda plants and discuss any issues with their respective RC's.

FOOD PRODUCTION SAFETY TRAINING

BY RABBI GAD BUCHBINDER

Any well-run food manufacturing facility takes measures to ensure against safety hazards in its food product, such as the possibility of botulism in a canned baked

beans product. But how does that manufacturer demonstrate to a retailer that he is in fact taking those measures? Several years ago a program called HACCP was developed to address this problem. HACCP is a universally-recognized program that, eliminates, or reduces to acceptable levels, any health risk that may be posed by its products. Manufacturers that are certified as having a HACCP program can demonstrate to retailers, brokers, or the government that they have, in fact, taken those measures.

From September 19-22, 2005 representatives of SGS, an international inspection and testing services company, taught a session to representatives of the OU about HACCP, and trained them in the rudiments of how to audit a HACCP program. In the future, OU RFR's will conduct HACCP audits as part of their scheduled plant inspections.

While HACCP and *kashrus* programs have different objectives, they share some important common features. For example, both programs require a detailed understanding of production procedures, both programs try to identify critical issues that need particular attention and establish controls for monitoring them. SGS and the OU will continue developing this mutually beneficial relationship.

Reserve the Date for

ASK©

MESORAH CONFERENCE

The Pareve Mesorahs! A Halachic and Historical Perspective of Fish, Plants and Color

Lander College for Men • 75-31 150 St., Kew Gardens Hills, NY

One Day Conference

Sunday, February 19, 2006 • 9:30 AM - 5:30 PM

OU Member
Non OU Member

Admission and sourcebook
Admission and sourcebook

FREE
\$18



Which of these Esrogim is Kosher?

Advance Registration required. To reserve please call
Rabbi Yosef Grossman, Director ASK © at 212-613-8212 or email grossman@ou.org

Excerpts From RFR Memo
August 2, 2005

BY RABBI ELIYAHU SAFRAN
Senior RC, Director, Review and Update Dept.
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COOLING TOWERS AND
LEGIONNAIRES DISEASE

Rabbi Avrohom Florans shared the most important information – that cooling towers may well be breeding sites for legionnaires disease. It is asserted that

plants cannot add too much chlorine to kill these deadly bacteria, as this would corrode the equipment and steel. This is an extremely vital piece of information for RFR's to be aware of, as we are often *pogem* the water in cooling towers in oleo chemical and other similar plants and refineries [doing kosher and non kosher with one cooling tower], and then we taste the water to assure its *pegima*. At Lonza, the engineer responsible for the tower advised that he does not allow cooling tower maintenance workers to work there without extensive protective gear [face mask, body suit etc.] to avoid any contact at all with the water. You can check the www.cdc.gov website to further corroborate the potential *sakanos* involved. *Ve'nishmartem me'od le'nafshoseichem* should be uppermost in all our RFRs' minds. If you are unfamiliar with any plant's safety policies and regulations, consider it a priority to learn all you need to know to assure your own safety in the plant, use of its equipment... and certainly as relating to special productions, koshering etc.

Excerpts from Shabbos Greetings
for the week of September 30/05

Re: Certification of Maalox

BY RABBI DR. TZVI HERSH WEINREB
Executive Vice President

Novartis Consumer Health, Inc. and the Orthodox Union have jointly announced the first kosher certification of a mainstream adult over-the-counter (OTC) medication, Maalox®, the popular heartburn remedy.

Today's announcement is the second time Novartis has received a kosher certification on one of its OTC products. With last year's announcement of the kosher-certification of Triaminic, a children's cough, cold and allergy product, Novartis became the first major OTC company to receive © certification. Maalox will begin carrying the kosher certification symbol in early October. However, formulations of Maalox® that are currently on the shelves already are kosher compliant. This includes all chewable and most of the liquid formulations. The only product that is not kosher-certified is Maalox Total Stomach Relief. Rabbi Dr. Eliyahu Safran, Senior Rabbinic Coordinator of OU Kosher, supervised the certification process of Maalox and Triaminic, and we thank him for his efforts.

KASHRUTH *alert!*

I CAN'T BELIEVE IT'S NOT BUTTER-LIGHT UPC: 4060038918 produced by Unilever, Englewood Cliffs, NJ is not certified as kosher by the Orthodox Union. The 15 oz multipacks were distributed with an unauthorized © symbol on the cardboard sleeve in which they are sold. Corrective action is being taken. Please note that the regular (not light) variety is certified as kosher.

NEW YORK STYLE MAPLE CINNAMON PITA CHIPS produced by New York Style, Dayton, NJ is certified ©. The word "Pareve" was erroneously placed adjacent to the © symbol. Corrective action is being taken.

CLASSIC SYSCO TAPIOCA PUDDING SYSCO #6106462 (food service) produced by Sysco Corporation, Houston, TX contains dairy ingredients as listed on the ingredient panel, but the © dairy designation has been inadvertently omitted. Future packaging will be revised.

LANCE BAKE SHOP CINNAMON ROLL produced by Lance Foods Inc., Charlotte, NC contains dairy ingredients as listed on the ingredient panel, but the © dairy designation has been inadvertently omitted. Future packaging will be revised.

KRASDALE INSTANT HOT COCOA MIX produced by Krasdale Foods, Inc., White Plains, NY contains dairy ingredients as listed on the ingredient panel, but the © dairy designation has been inadvertently omitted. Future packaging will be revised.

OBERPFALZER SALTED SHIITAKE MUSHROOMS produced by ITFC Food Importers and Distributors, Toronto, ONT., Canada bears an unauthorized © symbol and is not certified as kosher by the Orthodox Union. This product is being withdrawn from the marketplace.

Some bags of **HIGH GLUTEN FLOUR** with a date code of Y251051 produced by Kemach Food Products Brooklyn, NY have been found to contain insects. Users should check or sift the flour before using.

ENTENMANN'S 1. GOLDEN ROUNDS 2. CHOCOLATE ROUNDS produced by George Weston Bakeries Inc., Bay Shore, NY are non certified products which are individually wrapped and labeled and are displayed on trays at the point of sale. The individual labels bear no kosher symbol, but the display tray bear an © symbol. Corrective action is being taken.

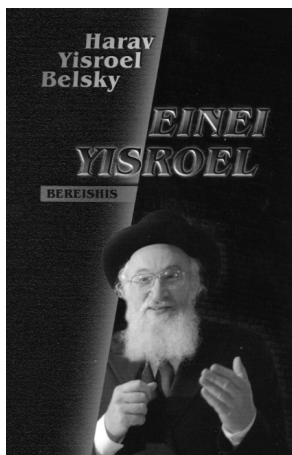
KASHRUTH *advisory!*

TOUFAYAN WHEAT FLAT BREAD produced by Toufayan Bakeries, Ridgefield, NJ is © certified kosher Pareve. The ingredient panel mistakenly lists a dairy ingredient.

MAZAL TOV TO ...

our dedicated RFR in St. Paul, MN **RABBI REUVEN DRORI AND HIS WIFE** on the engagement of their son Eldad Meir to Danielle Batya from South Africa.

our devoted RC **RABBI MICHOEL COLEMAN AND HIS WIFE** on the birth and Bris of their son, Tzvi.



PUBLICATIONS

The Orthodox Union and Empire Kosher Poultry are two of the main sponsors of the newly released work "Einei Yisroel" by Rav Yisroel Belsky Shlita. This is the first of a multi-volume series of Rav Belsky's *chidushim* on *chumash* and *halacha*. This first volume is on *Bereishis* and appears in English with the Hebrew version to follow in the near future. It is available for the list price of \$24.95 at local bookstores.