לא באתי אלא לעורר

BISHUL AKUM

Continuous Process

RABBI ELI GERSTEN

RC Recorder of OU Psak and Policy

THE RAMBAM (Ma'achalos Assuros 17:14-17) writes that food items such as meat, fish, eggs, and vegetables that cannot be eaten raw are subject to the issur of bishul akum. This is provided that the food is oleh al Shulchan Melachim. Shulchan Melachim (table of kings) refers to foods that are served at invitational events, such as weddings and banquets. The laws of bishul akum were instituted to prevent a Yisroel from being invited to share a meal with a nachri as a safeguard against intermarriage. Therefore, it only applies to those items that would be served at an invitational event. The Rambam concludes that the issur of bishul akum does not apply to toasted kernels, since one does not invite his friend to eat toasted kernels.

BREAKFAST CEREALS

In regards to bishul akum, breakfast cereals such as corn flakes and crispy rice (generic form of Rice Krispies) are similar to toasted kernels. Although one would serve cereal to a guest for breakfast, one would not expect to be served cereal at an invitational event, such as a wedding or banquet. Therefore, Rav Belsky zt"l and yb"l Rav Schachter ruled that breakfast cereals are not subject to bishul akum.



Cooked rice and boiled potatoes are subject to bishul akum. These are foods that are not edible raw and are oleh al Shulchan melachim. If the potato is prepared in the form of a potato chip, or the rice in the form of crispy rice, would it also be subject to bishul akum? Rav Belsky zt"l ruled that it is permitted. This can be inferred from the ruling of the Rema (YD 112:1). The Rema writes that rice bread is permitted, because it is not oleh al Shulchan Melachim. The Rema apparently

is not concerned that cooked rice is *oleh*, since in the form of rice bread it is not *oleh*. We determine the status of each food according to the manner in which it is prepared.



There is another possible concern regarding crispy rice. Although the finished product is not *oleh*, perhaps at an intermediary step the rice was first cooked and was *oleh al Shulchan Melachim*. Rice which is *assur* due to *bishul akum* will remain assur even if it is later converted into crispy rice. However, if the rice was cooked, formed into pellets and then *continued on page 17*

A SUMMARY OF RAV CHAIM YISROEL BELSKY ZT"L'S PSOKIM REGARDING CHECKING FOR INSECTS

RABBI DOVID BISTRICER

RC Israel, Nestle, Salad Dressing, Sauces, Vegetables

- ▶ One is obligated to inspect fruits and vegetables that commonly contain insects prior to use. A 10% likelihood of infestation is a guidepost to help assess what is considered common. If people generally expect to find insects in certain fruits or vegetables, infestation is a common occurrence. However, if people would be surprised to find insects in certain fruits or vegetables, it's an uncommon occurrence.
- Assessing what is considered common or uncommon depends upon the circumstances of each situation. This depends upon the chances of finding insects in a "unit" of measure that is reasonable for each specific case. The "unit" can be individual fruits or vegetables, or can also depend on how the product is sold (e.g.-individual containers), provided that it's sensible for the particular situation.
- ► The "unit" of measure does not fluctuate based on higher quantities that are used in different environments. The unit of measure remains

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CHECKING

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consistent throughout and is the same in a person's home, at a restaurant, or in a factory.

- ▶ When inspecting large quantities at a restaurant, it is permissible to rely on sampling for a chazakah check. When inspecting very large quantities at a factory, it is also permissible to rely on statistical sampling in lieu of a chazakah check.
- ▶ It is not necessary to inspect fruits or vegetables in a way that is considered excessive or extraordinary to check for insects. For example, it's not necessary to cut corn from the cob.

There are new different and innovative methods to check fruits and vegetables. Any method that

is proven to be effective is acceptable. Someone more comfortable and experienced with checking according to the traditional method "on the leaf" may continue to do so.

▶ One is not obligated to check fruits and vegetables with magnification. Miniscule insects that can't possibly be identified at all without using magnification are permitted. Magnification can be used as a way of saving

Someone that has especially keen eyesight must certainly avoid insects that he can see but others cannot. However, this does not automatically mean that those insects are forbidden for others.

Fruits and vegetables that are thoroughly dehydrated in an oven do not require checking.

- Raisins do not require checking.
- Fresh strawberries may be inspected and thoroughly washed prior to consumption. It is not necessary to always crush or puree
- ▶ Cooked sauces containing fresh herbs in miniscule amounts do not pose a concern for insects.
- ▶ White dots ("scales") found on fresh blueberries are not problematic.

Detailed sources information may be found at https://oukosher.org/ blog/consumer-kosher/halachic-positions-rabbi-chaim-yisroel-belsky-ztl/



The Orthodox Union certifies HEALTH WISE BARBECUE PROTEIN CRISPS AND HEALTH WISE RANCH PROTEIN **CRISPS** produced by Nutritional Resources Inc., Grovetown GA as (U)D products. These products contain dairy ingredients, as indicated in the ingredients and allergens state-

ments. Some bags were printed with an \bigcirc symbol, without the D - Dairy designation. Corrective actions are being implemented.

The Orthodox Union does not certify DOM RESERVE NORTH ATLANTIC SALAD SHRIMP produced by Dom International, Toronto ON. Some labels bear an unauthorized © symbol. Corrective actions are being

implemented.

The Orthodox Union does not certify **SCHWAN'S** CHOCOLATE MARSHMALLOW RIPPLE SQROUND and SCHWAN'S ROCKY ROAD **SQROUND** ice creams produced by SFC Global, Marshall, MN. A small quantity of these products may have been sold with an unauthorized ① symbol. Corrective actions are being implemented.

The Orthodox Union certifies KROGER RANCH FLAVORED TUNA produced by The Kroger Company, Cincinatti OH as an (U)D - Dairy product. This product contains dairy as indicated in the ingredients and allergens statements. Some labels bear a plain U symbol, without the D - Dairy designation. Corrective actions are being Implemented.

The Orthodox Union certifies **EARNEST EATS COCONUT WARRIOR OATMEAL** produced by Earnest Eats, Solana Beach CA as an OD Dairy product. This product contains dairy as indicated in the ingredients and allergens panel. Some labels bear the U symbol, without the D - Dairy designation. Corrective actions are being implemented.

The Orthodox Union does not certify TAIYO SUSHI GINGER produced by Taiyo Food International Inc., Flushing NY. This is a 20lb. foodservice item. Some labels have an unauthorized @ symbol. Corrective actions are being implemented.

The Orthodox Union does not certify **ROYAL FRUITS GARDEN** BRUSSELS SPROUT HALVES produced by Royal Fruit, Brooklyn, NY. This product bears an unauthorized U. The Orthodox Union does certify other Royal Fruits products. Corrective actions are being implemented.

The Orthodox Union does not certify **BEST CHOICE REFRIED** BEANS produced by Best Choice; Kansas City KS. This product is not kosher and some labels bear an unauthorized U symbol. Corrective actions are being implemented.

HARRY H. BEREN



VISIT OU MDS

A group of 8th graders from Manhattan Day School visit OU accompanied by Rabbi Avi Genack and Rabbi Ariel Cohen.





LO BASI continued from page 15 dried in one continuous process, then Rav Belsky zt"l and yb"l Rav Schachter ruled that it is permitted.

Ray Schachter explained the rationale as follows. If a nachri cooks a food until it is just edible (meichel ben drusai - 50% cooked) it is bishul akum. Yet, if a Yisroel completes the cooking, the Rema (YD 113:9) writes that the food reverts back to being permitted. This indicates that bishul akum does not have the status of regular ma'achalos assuros, since the food can still be remedied with the involvement of a Yisroel. Similarly, if by the end of the cooking process, the food will become not oleh al Shulchan Melachim, since this was the original intention, and once the process has begun, it requires no further involvement, we also say that since the issur of bishul akum had not yet taken hold, we may ignore the intermediary step and view only the food in its final form. Rav Belsky added another sevara to be maikel. So long as the food is boiling, it cannot be considered edible. The issur of bishul akum only begins after the food finishes cooking and cools down. So long as the food is made unsuitable for Shulchan Melachim before that point, the issur never took hold.

Regarding OU certified crispy rice, in each case the process has been carefully reviewed, and it has been determined that it conforms to this policy. This same concept applies to rice milk, rice pudding, and several other similar products.

Certain foods are never served by themselves, but only as embellishments for other dishes. Examples of this are mustard and ketchup. These types of foods, by their very nature, are not chashuv since they always serve as the tafel. Therefore, Rav Belsky zt"l and yb"l Rav Schachter ruled that although these condiments are served at fancy dinners, they are not considered oleh al Shulchan Melachim. Rav Sternbuch (Teshuvas V'hanhagos 5:249) writes similarly.



PUMPKIN EXTRACT

Pumpkin is a not nechal chai and is oleh al Shulchan Melachim. As such pumpkin requires bishul Yisroel. [Pumpkin is often cooked with live steam (kitur) and in a factory setting the OU would be lenient based on a combination of sevaros.] An OU company makes pumpkin extract by first cooking pumpkin in water, filtering out the pulp, concentrating the clear broth and then drying it into powder. Is this powder subject to bishul akum?

Rav Schachter ruled that in this case, the pumpkin extract is not bishul akum. This is because, it was determined that pumpkin extract is only used as a flavoring in other foods such as sauces and cocktails. It would not be used to make an independent dish, such as soup, but rather would always be used as a tafel. Although the initial step involves cooking the entire pumpkin, and at that point the pumpkin can still be considered oleh al Shulchan Melachim, however the process of converting the pumpkin into extract is done in one continuous process. Since the final product is not oleh al Shulchan Melachim, the product is not subject to bishul akum.



Rabbi Tendler,

We'd like to take this opportunity to thank you for the amazing job you did with our students! You provided a wide range of students with a hands on, interactive and informative experience. No small

It was the the perfect finally to their Pesach preparation. The teachers and students gave great feedback. We appreciate the time and energy you put in planning and coordinating this workshop! Wishing you and your family a Chag kasher vesameiach!

Malky Halberstam Chavie Kahn Ivdu Upper School





The Orthodox Union certifies MINUTE MUG CAKE MIX produced by FoodStirs, Inc. as an (U)D product. This product contains dairy ingredients, as indicated in the ingredients and allergens statements. The dairy content is considered nullified (botul). Some bags were printed with an OU symbol, without the

D - Dairy designation. Packaging has been revised.

PRINGLES is changing many of their pareve potato crisps to OU dairy. This may or may not be a result of a product reformulation. If a Pringles product is marked (U)D and ingredients state 'whey' or 'milk', it is real dairy. If the ingredients don't state 'whey' or 'milk', it is dairy equipment. Those that have the plain \bigcirc designation are pareve. Consumers should always be careful to check for the kosher designation.



to to our dedicated RC RABBI YEHOSHUA **REINITZ AND HIS WIFE** on the birth and bris of their son, Avraham Shmuel.

CONDOLENCES

to our devoted RC RABBI

LENNY STEINBERG on the recent loss of his mother Mrs. Sylvia Steinberg.

to our dedicated RFR in Baltimore, MD RABBI YITZCHAK **FRIEDMAN** on the recent loss of his mother Mrs. Vera Revesz.

to our devoted RC RABBI YEHOSHUA REINITZ on the recent loss of his father Mr. Howard Reinitz.

המקום ינתם אתכם בתוך שאר אבלי ציון וירושלים

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