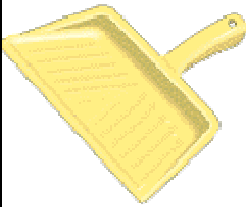


QUICK GUIDE TO KOSHERING FOR PESACH

The following instructions are by no means a complete halachic guide for Pesach.

If you have a Question ASK!



All areas of food preparation and storage should be made ready for Kosher for Passover food here is a quick and easy guide to get it done.

Cabinets-Those spaces used for storage should be cleaned well. It is customary to line the shelves with shelf paper for Pesach use

Refrigerators & Freezers-should be thoroughly cleaned with a cleanser, including the gaskets etc... It is customary to line the shelves with liners for Pesach use. Please note this is sometimes hard and most relevant on surfaces that come into direct contact with food. (i.e. fruit and vegetable drawers)

Countertops-Formica, ceramic, cement or plastic based Countertops should be cleaned carefully and covered for Passover use. Others may be kosher by cleaning carefully not putting anything hot on the counters for 24 hours and pouring boiling water over the entire surfaces. For a complete list of kasherable countertops [click here](#)

Stovetops-For an electric stovetop, just clean the coils and turn on high for ten minutes. For a gas stove stop, the grates should be carefully cleaned preferable heated in the oven during a self clean cycle if possible, if not, heated in an oven on the highest temperature and covered with aluminum foil for use on pesach. It is preferable to replace the drip pans that are under the burners; if this is not possible, the area should be covered with aluminum foil. The work area between the burners should be cleaned and covered with aluminum foil. The knobs and handles of the oven and stovetop should be wiped clean. Glass topped stoves should be heated to the highest temperature for 10 minutes and boiling water should be poured on the whole surface of the tops carefully. Any food that falls on the glass should be considered unfit for Pesach consumption.

Ovens- Self-clean ovens should be thoroughly cleaned and all tangible food or grease removed with special attention paid to the outer few inches of the oven and the door and gaskets. Then a self-clean cycle should be run with the racks inside. Non-self clean ovens should be thoroughly cleaned with oven cleaner and if not clean process should be repeated. After a maximum of two cleanings the oven with the racks inside should be heated to the highest temperature for 1.5 hours.

Sinks- Porcelain, plastic, and ceramic sinks cannot be koshered. The faucets should be cleaned included the aerator and koshered (after waiting 24hrs without using hot water) with boiling water. For the duration of Passover, place a basin (or insert) into the sink. All dishes, silverware, etc., should be washed in the basin, and wash-water can be disposed of through the sink's drain. One should be careful not to allow the sink to fill with hot water while the basin is in the sink.

Stainless steel sinks maybe koshered by cleaning thoroughly, including the aerator, drain stoppers etc... waiting 24 hours without using hot water and pouring boiling water over all surfaces. PLEASE NOTE: One may kasher part of the sink and then boil more water for the rest of the sink. Rubber stoppers or plastic filters must be replaced for Pesach.

Microwave-Leave the microwave unused for twenty four hours and make sure it is clean. Heat water in the microwave for twenty minutes then one should move the container to another spot and repeat the heating procedure again. The glass plate should be either covered or replaced for Passover.

Dishwasher-only stainless steel dishwashers are recommended for koshering Leave the dishwasher unused for twenty-four hours, make sure that the dishwasher is clean, and then run two cycles.

Koshering Utensils- only koshering of metal (no Teflon coating) is recommended for Pesach.

All items to be koshered should be thoroughly cleaned and left unused for 24 hours.

Small items used for eating and cooking (not in the oven or on a grill are koshered with *Hagal*-purging, which involves:

1 Cleaning and **not using the utensil** for anything, including non-*chametz*, for twenty-four hours. This also applies to the

(non-Passover) pot in which the *hagal* water will be boiled.

2 **Submerging the utensil** in boiling water that is over the fire. The water must be at a rolling boil before the utensil to be koshered is put into it, and the water must touch every surface of the utensil. Therefore, each item should be koshered individually, and the water should be allowed to return to a boil before the next item is placed into the pot.

Large utensils may be submerged in the water one part at a time.

3 Removing the utensil from the water and **rinsing it in Coldwater.**

**IF YOU HAVE MORE QUESTIONS
ASK!**

Have Happy and Kosher Pesach!!