

Kol Shofar Potluck Guidelines

INCLUSIVE COMMUNITY

Congregation Kol Shofar, supports our community coming together to share meals. Although our community is comprised of some who keep kosher and others who do not, we want those who do keep kosher to feel comfortable eating vegetarian meals at Kol Shofar. We also want those who do not keep kosher to be able to bring vegetarian food to share at designated potluck Friday night dinners.

SACRED COMMUNITY

Kol Shofar is a *k'hillah k'doshah*, a sacred community, and this involves the trust that all of our members are willing to observe these policies, no matter what their personal level of observance may be, so that any member of the Jewish community can feel comfortable eating in our building.

GUIDELINES

Any Kol Shofar event with food must be kosher. Food that does not meet these requirements may not be brought onto the premise. In order to have potluck meals, we ask our members to adhere to the following guidelines:

KITCHEN/VESSELS

- All potluck food items should preferably be brought in glass or disposable serving containers, although other potluck vessels (ceramic or metal) are permitted in the Beit Am.
- No serving utensils, other than new disposables, may be brought from home.

SUPERVISION

- A Kol Shofar staff person, responsible for kitchen oversight, will be onsite during potluck meal, to ensure that potluck food conforms to these guidelines. Food should be served cold or room temperature as there will be no refrigeration available for these meals.

FOOD

- Potluck items such as cheese, cut fruit, side salads, bread, dessert and drinks may be brought for communal consumption to a dinner designated in advance as a potluck meal.
- All potluck food items coming into the synagogue must be either pareve (non-dairy and non-meat) or milhig (dairy)
- Fresh fish (kosher species having fins and scales) do not require rabbinic supervision, but must be rinsed thoroughly before being cooked. **No poultry, meat or derivatives are permitted, including chicken broth (often found in rice mixes etc).**
- **No fish derivatives such as fish sauce, (as they often contain shellfish products) are permitted**
- All processed foods must be ingredient kosher: they may not contain any of **the bolded ingredients above**. All foods prepared commercially, brought for potlucks, require an affixed ingredient label.
- Foods such as vegetables, noodles, potatoes, may be cooked before adding to a salad or side dish

- Although it is impossible to keep track of all possible food allergies, it is an increasingly common courtesy to label home-prepared foods containing nuts, since some people with that allergy have severe, life-threatening reactions.
- Examples of permitted foods include:

Pareve or dairy home-baked cookies, cakes

Homemade tuna or egg salad

Homemade salads, cut fruit, vegetables

Purchased bread, cookies, cakes in unopened original package with all dairy or parve ingredients clearly listed.

Ingredient-kosher cheese (rennet is permitted)

Crackers, chips, croutons, hummus, gefilte fish in unopened original package with dairy and pareve ingredients clearly listed.

If you have any questions regarding this policy, please contact a Kol Shofar clergy or staff at 415-388-1818 x.100. We look forward to enjoying a Friday night potluck dinner with you!