

Jewish Community Center of Greater Washington General Kashrut Policy

Adopted on January 13, 2011 by the Board of Directors

The purpose of the Center's *Kashrut* Policy is to underscore the Center's mission as a central agency of the Jewish community, open and welcoming to all segments of the community. Members, staff, and the general public are expected to adhere to the Center's *Kashrut* Policy. The Center's observance of *kashrut* extends to the entire facility including the outdoor pool area.

Kashrut Policy

No meat or poultry, including Kosher meat and poultry, is allowed in the facility or the pool area, except at a meal that is catered by a recognized kosher caterer or from the Kosher Subway on the JCC premises. Shellfish is never allowed on the JCC premises. Kosher certification is *not* required for dairy and vegetarian meals brought into the Center for individual consumption; this policy is the same for members, guests and staff.

I. Programs Sponsored by the JCCGW – Held at the Center

- A. Any food brought into the Center for Center-sponsored programs must adhere to the Center's Kashrut Policy.
- B. All pre-packaged food and beverages purchased by the Center for Center use, including but not limited to, the Center's vending machines, must bear a supervised kashrut certification or seal.
- C. Any meals served to groups participating in Center sponsored programming must be from restaurants or caterers under Rabbinic supervision (although not necessarily Washington *Vaad* supervised). A list of caterers and restaurants under the supervision of the Rabbinical Council of Greater Washington can be found at www.capitolk.org. To confirm the acceptability of a kosher caterer not on this list, please check with the Events Space Coordinator.
- D. Kosher meat meals served at the Center as part of Center programs may be heated in the Center's ovens in sealed containers.
- E. The Center's Early Childhood Education program permits only dairy/vegetarian meals and snacks during any part of the school day.

II. Programs Sponsored by the JCCGW – Held outside the Center

- A. Center-sponsored trips, programs and events are expected to avail themselves of kosher eating facilities when available. In their absence, fish (non-shellfish) and vegetarian alternatives must be made available to participants. Pre-arranged *Glatt* kosher alternatives are provided upon request and availability.
- B. If a Center sponsored program or event occurs at a venue which does not allow for outside Kosher catering, and a meat meal is being served, kosher meat purchased from a provider under supervision shall be used, cooking equipment

and implements will be kashered or new, dairy shall not be served, and non-meat food shall be certified pareve except for fruits and vegetables. The level of kashrut will be described on the event's invitation and individual *Glatt* kosher meals will be made available upon request.

III. Private Functions and Rentals – Held at the Center

- A. Rental groups that utilize the JCCGW for private functions have the choice to use a kosher caterer when serving meat, or to provide dairy/vegetarian food to their attendees. **Dairy/vegetarian means that no beef, pork, shellfish, or poultry products are used in the cooking process.**
 - 1. Only food that is dairy/vegetarian may be heated in the Center's ovens for private functions.
 - 2. If a rental group should opt to serve meat using a kosher caterer, our kitchen may be used if the renter *kashers* the kitchen [under supervision] both before and after the cooking of meat in our ovens. This shall be done at the renter's own expense.
 - 3. If a rental group is serving food that is dairy/vegetarian at a private function, a sign (available from the JCC Front Desk) must be posted stating: "This is a private event. Food must be under the Center's Kashrut Policy. Please check with your host."

IV. Food Sold at the JCCGW

- A. All pre-packaged food and beverages purchased by the Center for Center use including but not limited to the Center's vending machines, or sold on premises by Center affiliated groups (i.e. BBYO, Israeli Scouts) must bear a supervised kashrut certification or seal. Acceptable certification can be found at www.kashrut.com.
- B. The Kosher Subway at the JCCGW is under the Washington *Vaad* supervision and is therefore allowed to sell meat to members and the community-at-large.
- C. Any tenant of the lobby shop that sells food shall adhere to the JCC Kashrut Policy.
- D. Center affiliated groups (i.e. BBYO, Israeli Scouts) may sell dairy or pareve homemade items on premises, such that items sold shall have ingredients identified and signage shall be posted (available at the JCC Front Desk) stating that the food is dairy/vegetarian and not under Rabbinic supervision.

V. Passover

- A. No establishment is permitted to sell food in the Center during Passover.
- B. All vending machines will be covered.
- C. No food shall be served in the Center unless it is provided by under the auspices of a caterer under Rabbinic supervision.