THE KOSHER KITCHEN REMODELING 101

Committing to a Kosher Kitchen can be quite an undertaking; when you are also taking on a complete remodel, it can be overwhelming.

“A Kosher Kitchen is a type of kitchen that prepares food according to the requirements of the Jewish law. The term ‘kosher’ is derived from Hebrew language which means ‘proper’ or ‘pure’, and is used to conform to strict Jewish law pertaining to preparation of food.” (www.ask.com 2013). You should consult with your Rabbi for a list of rules and guidelines.

Recently completed “Kosher Kitchen” remodel in Carlsbad, CA. Through my research, I have learned that having clear guidelines would be helpful to make a Kosher Kitchen remodel as easy as possible.
KOSHER KITCHENS BASIC GUIDELINE AND REQUIREMENTS

If the space and the budget allow, two distinct kitchens within one space is the most desirable design. This is due to the fact that a Kosher Kitchen requires stringent separation of meat and dairy items. Every kitchen design starts with a plan, which includes all of the key elements that the home owner desires.

MUST HAVES IN A KOSHER KITCHEN:

• Storage space for two sets of dishes, flatware, pots & pans, mixing bowls and storage containers
• Color code and label where appropriate
• Separate burners on the cook top dedicated for either meat or dairy
• Separate trivets for serving dishes
• Separate sanitation areas
• Immaculately clean environment to avoid contamination between meat and dairy
• A space that is functional for the individual’s cooking style
• A space that reflects the home owner’s personality
STORAGE:
Within the newly designed kitchen, storage areas require space for two sets of dishes, pots & pans, flatware, cups and utensils. These areas can be combined so long as service ware can be separated within the area so that it is never mixed.

A good recommendation is to color code service ware. Using gold-colored plates and flatware and copper pots for meat items would make a clear contrast against using white plates, stainless flatware and stainless pots for dairy foods. Labeling the backs of the cabinet doors and the edges of cabinet shelves in accordance to these color codes would also avoid any cross contamination, particularly when others, such as kids or grandkids, help in the kitchen.
APPLIANCES THAT ARE STAR-K CERTIFIED
SABBATH COMPLIANT

- GAS COOKTOPS
- GAS GRILLS
- ELECTRICAL BUILT IN OVENS
- ELECTRICAL COOKTOPS (SELECT MODELS)
- RANGES (ELECTRICAL & GAS)
- WARMING OVENS

Microwaves cannot be used on Sabbath or Jewish High Holidays
DISHWASHER:
Most people have one dishwasher in their home, but for a Kosher Kitchen individuals will need either need two dishwashers or separate compartment dishwashers. Some dishwashers have separate drawers, such as Fisher Paykel or DCS. Each dish drawer is controlled separately. This way, the top drawer can be designated to dairy while the bottom drawer to meat service ware. A less costly option would be to wash the different dishes by hand.

Kosher requirements Drains will need to be separated to satisfy kosher requirements. We suggest you confirm acceptability with your local rabbi in respect to kosher installations. Dishwashers may not be put on a timer for use on either the Sabbath or High Holidays.
These may be used for all food types. However, separate areas should be designated for meat and dairy foods. That being said, a single refrigerator/freezer is usually sufficient.

If you have one refrigerator, food must have provisions for storing food in proper containers and in the proper sections within the appliance. Having an clean refrigerator is a must, especially if you have one refrigerator to prevent food from contaminating other food.

If choosing to have two refrigerators, one can be full size and the other smaller. As a professional kitchen designer, Signature Designs help to assess your family’s needs and determine if the decision to opt for two refrigerators is the best design for you.
SINKS:
As long as the size and shape of the home allows, it is now more common to see newly designed kitchens equipped with two individual sinks and double appliances.

If it is not possible, because of space or practicality, to have two separate sinks, buying three separate tubs to be placed in one sink can be equally as effective as each tub can be rotated in and out of the sink. You can then color code the tubs for meat, dairy and pareve. If you have one sink or a single divided sink, you will need to be cautious about splashing to keep the meat and dairy particulars apart.

As in any kitchen remodel project, it is recommended that you solicit the expertise of an experienced kitchen designer. He or she will listen to all the requirements of your Kosher Kitchen and design a space that is not only functional, but beautiful and spiritual as well.

Hiring a professional kitchen designer that is able to fulfill your specific needs for your Kosher Kitchen, not only allows you to make the room personal to your needs and but beautiful too.
THE HOLIDAYS

- Sabbath (Exodus 20:8-11)
- Rosh Hashana (Numbers 29:1-6)
- Yom Kippur (Numbers 29:7-11)
- Sukkot (Numbers 29:12-16)
- Chanukah
- Tu B’Shvat
- Purim
- Passover (Numbers 28:16-25)
- Shavuot
- Tzem Tammuz
- Tisha B’Av
- Rosh Chodesh
THE 39 THINGS **NOT TO DO ON SABBATH**

There are 39 categories of "work" that are prohibited on the Sabbath. These are called "Melachah".

These categories are:

1) Carrying
2) Burning
3) Extinguishing
4) Finishing
5) Writing
6) Erasing
7) Cooking
8) Washing
9) Sewing
10) Tearing
11) Knotting
12) Untying
13) Shaping
14) Plowing
15) Planting
16) Reaping
17) Harvesting
18) Threshing
19) Winnowing
20) Selecting
21) Sifting
22) Grinding
23) Kneading
24) Combing
25) Spinning
26) Dyeing
27) Chain Stitching
28) Warping
29) Weaving
30) Unraveling
31) Building
32) Demolishing
33) Trapping
34) Shearing
35) Slaughtering
36) Skinning
37) Tanning
38) Smoothing
39) Marking
Bonnie Bagley Catlin, CID

Kitchen & Bath Specialist
Certified Interior Designer
Member NKBA, CCIDC,
Allied Member ASID

Signature designs@bonniebagley.com
PHONE: 619.733.6540