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# Keeping Vegetables Kosher

Guide  
to  
*Bedikas  
Tola'im*



Compiled by Harav Shlomo Gissinger *Sh'lita*



# KEEPING VEGETABLES

## The Bugs are Back!!!

*As Kosher conscientious consumers in the past, we were able to rely upon the USDA use of pesticides to keep most of our produce insect free. But recent environmental changes and insecticide restrictions have increased vegetable insect infestation. Since DDT and strong pesticides were banned due to health concerns, many insects have become resistant to the milder pesticides now being used. This increased infestation creates a serious problem for the kosher consumer, since eating even a small insect can involve up to six Biblical transgressions.*

*Many fruits and vegetables in America today are significantly infested. For example, current USDA standards allow as many as 50 aphids, mites, and thrips per 3.6 oz frozen spinach and as many as 60 of these insects in 3.6 oz of frozen broccoli. Government standards allow insects in American grown produce that are obviously unacceptable by kosher standards.*

*But this shouldn't drastically change our eating habits.*

*The Chofetz Chaim writes that many people assume that not speaking Loshon Horah would relegate them to silence. The Chofetz Chaim therefore wrote his sefer on the Laws of Loshon Horah, thereby demonstrating that one need not fully limit his speech in order to be Shomer Leshono.*

*The same applies to 'Bedikas Tola'im' – checking and cleaning produce for insect infestation. People new to this Halacha feel that serious inspections for insect infestation would drastically limit their menu and drastically change their lifestyle. But this is not the case.*



# KOSHER

ד"ס

*From a quaint cellar in Jerusalem's Sanhedria Murchevet, Rav Moshe Vaye, Shlita, has stirred an awakening to the necessity of 'Bedikas Tola'im' and the methods of checking and cleaning produce. Rabbi Shlomo Gissinger, Shlita, a foremost Kashrus authority from Lakewood, New Jersey, has worked with Rav Vaye, to apply these laws to everyday American life.*

*Rav Vaye and Rav Gissinger have organized seminars and lectures on this topic. Rabbi Daniel Senter and Rabbi Yosef Abecasis have spearheaded the effort of KOF-K Kosher Supervision to generate greater Bedikas Tola'im awareness to address this growing concern.*

*To aid the kosher consumer in maintaining the highest standards of Kashrus, Rav Gissinger and the KOF-K have prepared this guide to vegetable inspection. This publication consists of a concise summary of the topic and does not include all the pertinent details. The main purpose of this publication is to aid those who already had the privilege of hearing the corresponding Shiurim. It is our hope that through the awareness generated by the Bedikas Tola'im Seminars and the distribution of this booklet, the Kosher consumer will be more careful in this vital Kashrus issue.*


*Due to frequent changes in agricultural conditions and technology in the field of entomology, the guidelines set forth in this publication may be subject to revision. It is advisable to periodically check our website ([www.kof-k.org](http://www.kof-k.org)), contact our office: (201)-837-0500 or email: [info@kof-k.org](mailto:info@kof-k.org) for updates to this guide.*

*If you wish to arrange a seminar in your area, please contact the KOF-K office at (201) 837-0500, ext. 135.*

*KOF-K Kosher Supervision  
Vaad Machzikei Kashrus*



# INTRODUCTION



The Torah states in Vayikra 11:41-44 that one is prohibited from eating any type of “sheret”, (insects which crawl on land, swim in water or fly in the air). The *Chochmas Adam* begins his *Hilchos Tola'im* with a warning of the many *isurim* (prohibitions) involved in eating even the smallest *sheretz*. Although the Torah contains various *isurim* that deal with *Maachalos Asuros* (prohibited food items), few, if any, are as serious as those relating to insects. For example, the consumption of pork carries only one *lav* (negative prohibition), whereas consumption of even the smallest insects can total six *lavim*. This is true, regardless of whether the insect is dead or alive.

The prohibition against eating insects applies only to those insects which are visible to the naked eye of a person with average vision (*Aruch HaShulchan 84:36*). Thus, use of magnification is not required when inspecting vegetables. However, there are certain insects whose color matches that of the vegetable they infest. Failure to easily sight these insects is not a license to eat the vegetable without proper inspection.


A whole insect is not subject to the laws of *Bittul* (nullification) (*Yoreh Deah 100:1*) [e.g. a drop of milk accidentally falls into your pot of chicken soup; if there is 60 times more chicken soup than the drop of milk, the milk will be nullified in the chicken soup]. Being that an insect is a “Biryah” (a complete entity) and as such attains greater importance, it is not *botel*. Based on the above – although the vegetable may be hundreds of times larger than the insect, the insect is not *Botel* (nullified) and the item requires inspection.

An insect is a “Biryah” only if it is whole. If the insect was cut or squashed, then it is no longer considered a *Biryah*. However, one may not mash an infested vegetable in order to allow its consumption without inspection, because this will present a problem of “*ein m'vatlin issur l'chatchila*”, (one may not intentionally cause a prohibited substance to become nullified: (*Yoreh Deah 99, Shach 7*). According to the opinion of HaGaon Rav Shlomo Zalman Auerbach zt”l, there is an exception to this rule. A vegetable which is impossible to check (as described at the bottom of page 7), for example broccoli, may be cooked and then finely pureed. The rationale for this “*p'sak*” is based on the rule of “*ein kavonoso l'vatel*” (it is not one’s intent to cause nullification). Thus, regarding broccoli, it is evident that one’s intent in destroying the *biryah* status of the insect is not in order to permit the consumption of the insect. Rather, it is the only way to permit the consumption of the vegetables. Therefore, it is permitted.



“ The consumption of pork carries only one *lav* (negative prohibition) whereas consumption of even the smallest of insects can total six *lavim*. ”

## HOW DOES ONE KNOW WHICH VEGETABLES REQUIRE INSPECTION?



Any items which are normally infested must be checked before they are consumed. Even if infestation doesn’t occur the majority of the time, there may still be an obligation to check. What frequency level of infestation obligates a person to check a particular fruit or vegetable? If it is a “*miut ha'matzui*”, a frequent minority, the vegetable must be checked. What percentage is considered a “*miut ha'matzui*”? This is the subject of dispute between many authorities. Rav Moshe Vayeh in his *sefer Bedikas HaMazon K'Halacha* (Part II 3:2 footnote 3) quotes the Responso *Rivash* 191 that it must occur with a frequency of close to 50%. The *Mishkinos Yaakov* (YD 17) says that there is an obligation to check for insects even if they occur ten percent of the time. The *Shevet HaLevi* (IV:81) and others explain that the *b'dika* is not based on a specific percentage; rather there is an obligation to check any item which is frequently infested by insects. Even if the particular item has a low percentage of infestation, if we see that it occurs regularly, there is an obligation for *bedika*. Rav Shlomo Z. Auerbach rules like the opinion of the *Mishkinos Yaakov* and that the number 10% is determined by the item in question. For example, if one of ten (10) heads of lettuce contains one or more insects, it requires *bedika*.

**NOTE:** If an item which does not require inspection was, nevertheless, found to contain three or more insects, it must be fully inspected. If inspection is not possible the food must be discarded (*Shulchan Aruch YD 84:9*).

## PRESERVED VEGETABLES:

The *Shulchan Aruch* states that an insect loses its identity after twelve months. Insects are very small and have minimal hydration in their body. Therefore, after 12 months they dry up and are considered “*K'afra D'arah*” (like the dust of the earth). Thus, dehydrated vegetables, which are often stored for more than 12 months, may be used without *bedika*. This should not be confused with frozen vegetables. Frozen vegetables which may contain insects require *bedika*. Frozen insects are definitely *Assur* (prohibited) because just as the freezing process maintains the freshness of the vegetables, so too does it preserve the insects as well.



# PREFACE

Due to insect infestation primarily of aphids, thrips and/or spider mites, most green and leafy vegetables require inspection. To check vegetables properly, one must first become familiar with how the insects look, their sizes, shapes and colors. One should then observe someone already proficient in the art of inspection. The insects may be camouflaged and thus overlooked. A fluorescent light box (obtainable at camera stores) will make your inspection much easier and probably more efficient. Both sides of every leaf must be inspected.

Where one wishes to avoid inspection, one of two washing procedures may be employed (and thus permit their use without any inspection).

- A: **Brushing While Washing.**
- B: **Soak in Soapy Water and Rinse.**

A description of each follows:

## A – BRUSHING WHILE WASHING

This process may be used on both hard surfaced vegetables (e.g. celery) and smooth surfaced leaves (e.g. cabbage).

Separate leaves from head and open all folds.

Place each leaf on a flat surface under a faucet of strong running water while brushing entire surface carefully with a vegetable (or comparable) brush. Repeat on reverse side of leaf.

**NOTE – Prior to relying on one’s “brushing while washing” process, one must first verify that his/her said process is indeed adequate.** You can test your “expertise” by finding several infested leaves, then “brushing while washing” and then inspecting the leaves. If no insects are found, you have done it correctly. If insects are found, try the process again more carefully until no insects are found.

## B – SOAK IN SOAPY WATER AND RINSE

Separate leaves from head and open all folds.

Fill basin with water and enough liquid soap to make the water feel soapy.

Place the leaves in the water but do not overload the basin. The leaves must float freely in the water. Allow to soak for 3-5 minutes.

First rinse – Place the leaves in another basin of fresh water. Agitate vigorously for several minutes and then allow to soak for 3 minutes.

Second rinse – Hold each leaf and spray with strong stream of water, making sure that entire surface of every leaf is hit. Remember, both sides of each must be washed.

**NOTE – Prior to relying on one’s “soapy soaking and rinsing” process, one must first verify that his/her said process is indeed adequate.** You can test your “expertise” by finding several infested leaves, then “soapy soaking and rinsing” and then inspecting the leaves. If no insects are found, you have done it correctly. If insects are found, try the process again more carefully until no insects are found.



# PRODUCE LIST

The following is a list of various produce, their inspection status and what type of washing process, if any, may be used to clean them.

Most American grown fruits and nuts (unless old) do not require inspection. Nevertheless, it is a good habit to scan all produce prior to use, even those not requiring inspection. In addition dehydrated vegetables/herbs may be used without inspection [e.g.: dill, parsley, etc].

## ARTICHOKE – FRESH

Each leaf must be inspected due to aphid infestation, or employ process B.

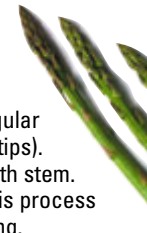


## ARTICHOKE – CANNED, FROZEN

Inspection is very difficult due to soft texture of product – Avoid use. Canned artichoke bottoms (solid portion of artichoke) may be used after rinsing.

## ASPARAGUS – FRESH

Often infested with thrips beneath the brads (i.e. triangular leaves along stem and near tips). Peel off brads and use smooth stem. Remove and discard tips. This process is tedious and time consuming.



## ASPARAGUS – CANNED, FROZEN

Peeling brads is impractical due to soft texture of product. Avoid use.



## BASIL

See parsley.

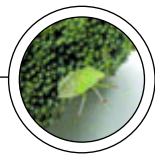
## BLACKBERRIES AND RASPBERRIES

Usually infested and too difficult to check. Additionally, these berries are extremely fragile and thus are unable to be properly washed. Avoid use.



**NOTE: All vegetables may be used to add flavor to soups and stews by first sealing them tightly in a cheesecloth or gourmet bag and then placing them in the pot of soup. These bags must have extremely small holes, which will not allow even tiny particles to pass through. The bags must be tied tightly. Of course, separate bags are required for meat and dairy soups. Discard vegetable after cooking.**

According to HaGaon Rav Shlomo Zalman Auerbach ZT'L, produce which cannot be checked [e.g. broccoli and cauliflower florets, frozen spinach, canned asparagus] may be used without inspection in the following manner: Break apart florets, agitate and soak in water for ten minutes, pour off water, cook until soft. Puree finely in a blender or food processor. Use as desired (e.g. in kugels or quiche).



# PRODUCE LIST *cont.*

## BLUEBERRIES

Cultivated blueberries do not require inspection. However, wild blueberries may be infested by the blueberry maggot (a whitish worm with tiny black head) and therefore each berry must be inspected individually.

## BOK CHOY

See cabbage – Chinese.

## BROCCOLI – FRESH, FROZEN

Broccoli florets may not be used due to heavy infestation.

Broccoli stems may be used by first trimming off all of the florets and then employing either process A or B.



## BRUSSELS SPROUTS

Each leaf must be inspected. Process B may be employed. However this process is tedious and time consuming and is, therefore, not recommended.



## CABBAGE – GREEN/RED

Each leaf must be inspected due to thrips infestation. Alternatively, employ process A or B. Care must be taken to open any folds or creases.

Freezing cabbage heads (for a minimum of 48 hours) and then rinsing (without need to brush) under strong running water is also adequate. Care must be taken to open any folds or creases. Note – frozen cabbage is soft and limp and cannot be used for crisp products such as cole slaw, but is great for use in soups, stews and stuffed cabbage..

## CABBAGE – CHINESE, NAPA, SAVOY

The brushing while washing process previously stated should not be used for Savoy cabbage, due to the textured surface of the leaves. Process B may be used.

## CAROB – “BUKSER”

Usually not fresh and thus infested. Difficult to inspect and it is advisable to avoid use.

## CAULIFLOWER – FRESH, FROZEN

Requires inspection but is difficult due to compact floret section. Cut thin slices of cross-sections of the cauliflower and then place a slice at a time on a light box. Insects will appear as a shaded area as the light penetrates the otherwise translucent cauliflower. This is an extremely tedious and difficult task, only to be done by an individual who is well trained in the procedure and familiar with what to look for. Therefore, it is advisable to avoid use.



## CELERY

Trim off leaves. Stalks may be used after brushing while washing under running water.



## CILANTRO

See parsley.

## CORN ON THE COB – FRESH

Generally not infested. Nevertheless, one should rinse under strong running water, after removing the husk.



## CORN KERNELS, UNPOPPED POPCORN

Generally not infested and does not require inspection. If upon quick visual scan one sees holes, the entire package should be inspected as holes may be a sign of infestation.

## DATES – AMERICAN GROWN

Usually do not require inspection. For the more stringent, slice the date lengthwise, spread apart and open. If webbing or seedy substance is seen, worms may be present.



## DEHYDRATED VEGETABLES/HERBS

May be used without any inspection (e.g. parsley, oregano).

## DILL

Heavily infested and thus should be avoided in fresh form. Dill may be used to add flavor to soups by sealing tightly in a gourmet bag or cheese cloth, as described in note at bottom of page 7.



## ENDIVE – BELGIAN

Generally not infested. Wash under running water preferably while rubbing with fingers.



## FIGS – SMYRNA OR CALIFORNIA

Often infested with the fig wasp. Cut and force open inside out. Wasp will appear blackish in contrast to the brownish fig meat and seeds.



## GRAINS AND BEANS (BARLEY, RICE, OATS, ETC.)

No inspection necessary unless somewhat old. Examine container

for webbing or stringy-like substance, which are signs of infestation. For the more stringent – soak in pot of cool water and then examine surface for worms/insects.



## LEEK

See scallions below.

## LETTUCE – ARUGALA, BOSTON, MESCLUN, RED LEAF,

Each leaf must be inspected, due to thrips/aphid infestation. The "brushing while washing" process may be employed, however be sure to open any folds or creases. Process B may also be used.



## LETTUCE – RADICCHIO

Generally not infested. Use after opening each leaf and washing under strong running water.



## LETTUCE – CHICKORY, ESCAROLE, NAPA, ROMAINE

Heavily infested and very difficult to inspect, due to bumpy texture of leaves. "Brushing while washing" is not adequate without inspection. Process B may be employed.



## MINT LEAVES

See parsley.

# PRODUCE LIST *cont.*

## MUSHROOMS – FRESH

American grown may be used after a quick visual scan of the produce.

**Oyster mushrooms** are heavily infested and should be avoided.

**Portobello mushrooms** often contain insects in the fan under the mushroom cap. Removal of the fan-like substance is recommended, followed by a rinse under strong running water.



## NUTS

American grown nuts generally do not require inspection. If, however, they have been in the pantry for an extended period of time, nuts should be scanned for signs of webbing and/or powdery residue-clumping together. These situations are signs of infestation. In addition, if one sees holes in the nuts, the package should be carefully inspected as holes may be a sign of infestation.



## PEAS – GREEN PEAS AND SNOW PEA PODS

American grown green peas and snow peas in the pod do not require inspection.

However, imported pods have been found to contain worms, and therefore must be inspected.



## MUSTARD GREENS

See lettuce.

## ONIONS

At times infested with thrips. Cut off both tips, peel off inedible and loose skin, rub in hands while washing under running water. Process B may also be employed.



## PARSLEY – CURLY LEAF

Heavily infested. Inspection is practically impossible and therefore not recommended. Process B may be employed being careful to thoroughly wash each leaf carefully and individually. May be used to add flavor to soups by first sealing tightly in cloth or gourmet bag, as described in note at bottom of page 7.



## PARSLEY – FLAT LEAF

Heavily infested. Inspection is tedious and time consuming. Process B may be employed. Be sure to wash each leaf carefully and individually also paying attention to the grooved stem. Parsley may be used to add flavor to soups by sealing tightly in a cloth or a gourmet bag, as described in note at bottom of page 7.

## RAISINS

As with other dried fruits – should be stored in a cool dry place in a tightly closed container.

## SCALLIONS, LEEK

Often infested with thrips. There are three sections to a scallion, each having its specific preparation requirement prior to use;



- 1) **BOTTOM** – bulb and fairly solid section immediately above it,
- 2) **TOP** – green hollow stalks,
- 3) **CENTER** – junction area from where branches sprout.

After cutting off roots, the bulb and solid section above it may be used after washing under running water. The top green stalk area may also be used without any inspection. (However according to some opinions one should slice the stalks open lengthwise and either inspect or employ A or B). The junction area is the section of the scallion which is most often infested. Cut at points approximately one and a half to two inches above the highest junction and below the lowest junction. Slice lengthwise and separate the several layers of scallion. Carefully inspect or employ process B.

## SAGE

See parsley.

## SPINACH – CURLY LEAF

Often infested with aphids/thrips. Thorough inspection of each leaf is required.

## SPINACH – FLAT LEAF

Flat leaf spinach- may be used by employing process A. Process B may also be used for either variety.

## SPINACH – FROZEN

Being soft and limp, inspection is practically impossible. Avoid use.

## STRAWBERRIES

Often infested with thrips and aphids. (The strawberry aphid is pink in color and thus may be camouflaged.) Slice off and discard green leaf with thin sliver of berry (without exposing center hole). Then employ process B. Mexican strawberries are extremely infested and, thus, should be avoided.



## WATERCRESS

See parsley.

## THE FOLLOWING IS A LIST OF COMMON AMERICAN GROWN VEGETABLES THAT DO NOT REQUIRE INSPECTION:

Alfalfa sprouts, bean sprouts, beets, carrots, corn kernels, cucumbers, eggplant, garlic, green beans, knob celery, kohlrabi, okra, parsnip, peas, pepper, potatoes, pumpkin, radishes, rutabaga, all varieties of squash, sweet potatoes, tomatoes, turnip, yams, zucchini. **As with all produce, these vegetables should be visually scanned prior to use.**

It is preferable to use Grade A produce whenever possible. This produce is generally cleaner and may help avoid problems of infestations.

If you have any questions regarding vegetable inspection or other Kashrus related issues, please call our **Kashrus Hotline** at (201) 837-0500 or e-mail us at: [info@kof-k.org](mailto:info@kof-k.org).



# INSECTS COMMONLY FOUND IN PRODUCE



## I VEGETABLES

The insects most commonly found in our vegetables are thrips and aphids. Aphids range in size from 2 millimeters up to 5 millimeters. Thrips range in size from 1.5 millimeters to 3 millimeters. As an example of these sizes – one can look at the face of a dollar bill and find, in the right hand corner, the words Series 1981. The “1” is one millimeter long and 2/10 of a millimeter wide. This is about the size of an adult thrip and smaller than an aphid. Look at the words Washington D.C. The periods in D.C. are approx. 1/4 of a millimeter. This is the size of newborn thrip larvae. The above proves that these insects are indeed visible to the naked eye – נִיכָר עֵין

1- **APHIDS:** Very tiny, soft bodied, pear shaped, yellowish green or grayish black flies. When dead, they dry up and become grayish white. Aphids live in colonies. Found in large numbers on leafy vegetables and the stems of strawberries.



2- **THRIPS:** Small insect with wings. Can appear as a black, yellow or white line. Found singly, usually in folds or crevices of vegetables including cabbage, cauliflower, corn and dill. Thrips are highly prevalent in the United States.



3- **LEAFMINER:** Small worms. Can be as small as .08 inch. These insects feed on the tissue between the upper and lower leaf surfaces. These insects may be the larval stages of flies, moths, sawflies or beetles. They tunnel into the flesh of the leaf and can appear as light brown lines. May be found in leafy vegetables such as spinach and beet greens.



4- **WORMS/CABBAGE LOOPER:** Greenish- gray worms The looper has legs in the front and back and none in the middle, causing the body to arch in a looping motion as it moves. They bore into vegetables and can be seen as holes. Their droppings look like small, dark crumbs. Commonly found in cabbage, cauliflower, and peppers. In root vegetables such as beets and radishes, they are off-white. In carrots they can be orange. (It is not common to find worms in root vegetables in the United States.)



## II DRY FOOD (BEANS, CEREALS, DRIED FRUIT, FLOUR, NUTS, ETC)

These items only require inspection if webby or seedy substances are found upon visual scan.

1- **MITES:** Close relatives to ticks and spiders. Unlike true insects, adult mites have four pairs of legs, no antennae, and are usually found in large groups. Size -approximately that of a grain of sand. Rare to find in American products. Most commonly found in food stored in damp places. Discard product if infestation is found.



2- **MOTHS:** Indian Meal Moth – Moths are narrow and approx. one half inch long, light brown with small dark markings in color. They mainly attack grain products usually found in the pantry closet. Webbing is usually a sign of infestation.



3- **WEEVILS, BEETLES:** Black or brown beetle type insects. Size: .02-.12 inch. Sometimes found in dried beans, chickpeas. The adult insects bore small round holes in the legume. Discard product with such holes.



## III FRUIT- FRESH

Due to the use of pesticides, infestation in fruit is not common in the United States (excluding berries, see produce listed in this guide)

1- **FRUIT FLY MAGGOT:** Small, white worm (larval stage of the fruit fly) with a black dot at the head. Size-.02-.3 inch. Adult flies lay their eggs in the fruit. The eggs hatch into small white worms that live inside the fruit, feeding and growing. These insects burrow inside the fruit and may not be visible from the outside. Primarily found in imported fresh grapes, figs, guava and other imported produce.



2- **SCALE INSECTS:** Scale insects vary in shape and form. They are soft-bodied, hard-bodied or have armored scales. They may resemble a small turtle or oyster shell, or even part of the bark of the tree. May appear as brown, gray or red waxy scale, shaped like a circle or a teardrop on the peel of the fruit. These insects generally do not penetrate the peel of the fruit. Can be scraped off with a fingernail. Some scales are white and very obvious; others are dull and perfectly match their host's color. Size ranges from .02-.08 in length. May be found on apricots, citrus fruits, and guava.



# FOOD STORAGE TIPS



Insect infestation can occur in a wide variety of foodstuffs such as flours, pastas, dried fruits and vegetables, nuts, sweets, whole grains, beans, and sugars. The best way to deal with an insect infestation is to avoid having one in the first place. Products purchased from stores who maintain strict standards of cleanliness and have a high volume of product turnover will be much less likely to have a problem with insect infestation. When purchasing these types of food products, examine the bag or the box and ascertain that they are insect webbing free. Check for any packaging or “use by” dates to ensure their freshness. Don’t shake the package prior to opening. Often insects may be located in the upper several inches of the product and shaking the package will mix them into the contents. If the package does turn out to be infested, return it to the store for replacement, and notify the owner or manager.

When practical, store these items in an air and moisture-tight container so they cannot be invaded after you bring them home. Given sufficient time, adult and some larval insect forms can penetrate paper, cardboard and thin plastic packaging. It is preferable that storage containers be either heavy plastic, glass or metal with tight fitting lids. As with everything in food storage, you should use older packages before newer ones and open packages before unopened ones. Food storage areas (e.g. pantry, spice racks) should be located away from heat generating sources (e.g. oven, crock pots).

The storage area should be kept clean. Don’t allow grain, flour, beans, bits of pasta or other food particles to accumulate on shelves or on the floor. Cracks and crevices should be sealed or otherwise blocked. Unless it is a sticky spill, vacuuming is the best method of cleaning since cleaning with soap and water can wash food particles into the cracks.

## CONTROL OF INSECT INFESTATIONS

1. If food is too heavily infested to try to save, then it should be disposed of as soon as possible. Don't leave it in the kitchen or food storage area any longer than necessary so it won't infest other foods.
2. The surface areas where food containers are stored can be treated with an insecticide. This is not a replacement for clean storage habits and good containers, but it can supplement it. This will not control insect infestations already in your stored foods. **Be careful not to contaminate food products with insecticide.**

A major kashrus concern has emerged regarding NYC water. *Copepods* – small crustaceans – all of which are not kosher, have been found in NYC drinking water. The DEP has confirmed that copepods are present in all five boroughs, but that they are not a health concern. Although not a health hazard, most Rabbinic authorities including Harav Yosef Shalom Alyashiv *Shlita* concur that it is a major kashrus problem. The exact extent of infestation is still being investigated. Presently, we recommend installing a five micron or finer filter on the water line.

The procedures outlined above are meant as a guide to help the Kosher consumer maintain the highest standards of Kashrus.

For further clarification on any part of this 5765 Guide, please ask your local Rabbi or contact the KOF-K office by phone  
**(201) 837-0500**  
or e-mail:  
**info@kof-k.org.**

