



Kosher Food and Halal Food



Description	Jewish food law: Kosher	Muslim food law: Halal
pork & carnivorous animals	prohibited	prohibited
ruminants and poultry	must be slaughtered by a trained Jew	must be slaughtered by an adult Muslim
blessing/invocation before entering slaughter area	required, but not on each animal	required on each animal
Slaughtering by hand	required	preferred
other restrictions on meat	only front quarters used; soaking and salting required	whole carcass used; no salting required
blood of any animal	prohibited	prohibited
fish	only fish with scales permitted	most accept all fish; some only fish with scales
gelatine	allowed from kosher-slaughtered animals and kosher fish	allowed from halal-slaughtered animals or from any fish
dairy products	made with kosher enzymes	made with halal enzymes
alcohol	permitted	not permitted
combining meat and dairy	not prohibited	permitted
sanitation of equipment	ritual cleaning required; idle period required;	cleaning required; no idle period required
special occasions	additional restrictions during Passover	same rules year-round
"certified" product marking (Specific symbols are associated with different groups doing the certification.)	   	  

adapted from: http://www.halalexpertise.be/en/doc_en/comparison.pdf

Setting up a Kosher Kitchen

Dishes and silverware: It is essential to have separate sets of dishes for dairy products and meat. It is best to have two distinct colors, patterns or styles so that you will not be confused when you look at a plate or a fork as to whether it is for dairy or meat.

Cabinets, drawers, and trays: To help avoid confusion, it is best to designate separate cabinets for the dairy equipment and meat equipment. If you have cabinets on two sides of the kitchen, you may want to put the meat on one side and the dairy one on the other to avoid confusion.

Tablecloths, napkins, and placemats: As with the kitchen, the dining room/eating area maintains the separation of meat and dairy foods by using separate utensils. This includes separate tablecloths, (cloth) napkins, placemats and other similar items.

While laundering may be suitable to kasher them (particularly if mistakes are made), it is advisable to have a separate meat and dairy set because you may forget before using them which type of food was eaten on them last.



Refrigerators: When placing food in the refrigerator, care should be taken to avoid contact between open packages of meat and dairy products.

Ovens: One should not use the oven for dairy and meat at the same time. Between using the oven for dairy and meat, the oven should be cleaned (wiped up) if spillage has occurred. Electronic self-cleaning ovens can be kashered simply by cleaning up spills and running the self-cleaning cycle.

Stovetops: Spills on the stovetops should be cleaned, particularly in between using the stove for meat and dairy foods. This is especially true if you tend to rest pot lids on the stovetop when cooking. There is no need to designate separate meat and dairy burners. It is best to avoid cooking meat and dairy foods on the same stovetop at the same time to avoid spillage. If you must do so, extra care should be taken to ensure that no spillage or transfer of liquid or heat occurs and to ensure that your pots are covered tightly.

Microwaves: It is best not to use a microwave oven for cooking meat and dairy foods at the same time because microwave covers usually have holes in them that allow fumes to escape.

Porcelain & Metal Sinks: Because porcelain sinks are made of material that is not kosher-able, sink racks (that fit on the bottom of the sink and keep dishes from touching the bottom) or a tub (for soaking the dishes) are put into the sink. Separate racks or tubs must be used for dairy and meat. Metal sinks may be kashered by pouring boiling water in them. The water must be boiling before you pour the water in and remain boiling as it comes into contact with the metal lining of the sink.



Dishwashers: Meat and dairy utensils can never be washed in the same dishwasher at the same time. Beyond that, there is a difference of opinion as to how to use dishwashers. Most Orthodox authorities hold that you can not use the same dishwasher for meat and dairy utensils, even if washed at different times. Some liberal authorities hold that one may use the same dishwasher (provided its interior is stainless steel) for meat and dairy utensils provided that they are washed at different times and an empty full cycle, only with dishwashing soap and the hottest water available, must be run in between meat and dairy. Some hold that the dishwasher must be left unused for 24 hours before running this cycle.

