

דרך קצרה

Brief summaries of cRc Kashrus Policies

HOW CLEAN IS CLEAN? [PART 3 – INDUSTRIAL STANDARD OF CLEAN]

This halacha, that a כדרך המכבדים cleaning suffices, is most relevant in a factory which processes dry powders. These factories are loathe to introduce water into their equipment and in turn this makes it difficult to ensure that no specks of powder remain from one batch to the next. If they typically clean it without water in ways that qualifies as כדרך המכבדים, that is good enough between non-kosher and kosher (or dairy and pareve).

The term כדרך המכבדים literally means, “*the way people typically sweep*”, and another way of saying that is that they must be meeting the industrial standard of “clean”. But the truth is that the “standard” may be different depending on the location, industry, and even the size of the facility. For example, a large commercial bakery might have a higher standard of cleanliness than a small retail bakery, and companies that blend colors might be even more sensitive to contamination and clean to an even higher standard. Rav Belsky said that one thing which they must all have in common is that the people must consider this to be clean, rather than they are satisfied using equipment that is still somewhat dirty.

For example, tanks, stills, and deodorizers used in the processing of fats and oils are commonly used even though they have years’ worth of buildup on their interior walls. Clearly this industry’s standard is to

use dirty equipment, rather than that they consider this to be “clean”. In that case, this would not be acceptable when switching between non-kosher and kosher.

A more challenging situation is when a given company (or industry) has two different standards of how they clean. For example, they might do a simple cleanup between batches but do a more thorough one each morning when they start up again. Or they might have a cleanup procedure that they use between most products, and a more intense one for when they are switching from an allergen to a product which is free of allergens. Which of these is required by כדרך המכבדים?

Rav Schachter’s opinion was that the letter of the law is that the standard/lower cleanup suffices, but consumers would expect us to demand the allergen/better cleanup before kosher food is produced. Accordingly, he says that it is a violation of אונאה (*misrepresenting the quality of an item being sold*) for us to allow this type of cleaning and consider this good enough. That said, being as this is not required based on *kashrus* requirements, he said that one can be satisfied if the company internally documents the requirement for an “allergen cleanup” even if a *Mashgiach* is not necessarily present to observe their fulfillment of that requirement.



CRC POLICIES

114. Is the definition of כדרך המכבדים the same for all companies and situations?

No

115. In a particular company or industry, they are comfortable using their equipment even though it is somewhat dirty. Does that mean that they have cleaned it כדרך המכבדים?

No

116. A company has two cleaning methods: one used for most cleanups and a more thorough one when they switch from an allergen to a non-allergen. Which of these is required when they change over from non-kosher to kosher?

We should demand the more thorough cleanup but may rely on their internal paperwork and records to determine that they have fulfilled this requirement and do not have to send a Mashgiach to oversee it.

מראה מקומות

שולחן ערוך סימן תנ"א סעיף ט"ז