

דרך קצרה

Brief summaries of cRc Kashrus Policies

NE'ITZAH

If a utensil was used with cold non-kosher food, the utensil can be used without a hot *kashering* after a thorough cleaning. An exception to that rule is that a knife used to cut cold food needs to be cleaned with a more thorough method called, "*ne'itzah*". *Ne'itzah* involves thrusting the knife's blade into relatively hard (tightly packed) dirt 10 times (each time in a different spot) to remove the film of residue which might remain on the knife.

But there are some cases where *ne'itzah* is physically impossible. For example, blocks of cheese are sliced with cheese wires where the cheese is forced through stationary wires and those wires cut through the cheese, or potatoes are forced through stationary blades to create French fries. The wires and blades are functioning as knives but there is no way to perform a traditional *ne'itzah* to them. Instead, they are cleaned/*kashered* by scrubbing them with steel wool which is seen as a "reverse" *ne'itzah*; rather than push the knife into the

abrasive soil (*ne'itzah*), the abrasive material (steel wool) is pushed/scrubbed over the knife and gets it just as clean.

CRC POLICIES

26. Does the *minhag* to have designated knives for *Pesach* (rather than kosher the year-round knives) apply nowadays?

No

27. Cheese wires were used to slice non-kosher cheese. Can the wires be used for kosher cheese if they are cleaned thoroughly and scrubbed with steel wool?

Yes

28. If a knife will be *kashered* with *hag'alah*, must it undergo *ne'itzah* beforehand?

No

מראה מקומות

שולחן ערוך סימן תנ"א סעיף ג'
שולחן ערוך יו"ד סימן קכ"א סעיף ז'
ט"ז יו"ד סימן י' ס"ק ו'
ש"ך יו"ד סימן י' ס"ק ו'

