

# דרך קצרה

Brief summaries of cRc Kashrus Policies

## בית שאור

The *Gemara* says that a בית שאור cannot be used for *Pesach* food even though it was always used for ambient temperature *chametz*. שאור is "sourdough", which is dough that remains unbaked for an extended amount of time (e.g., 24 hours) so that the natural yeast found in the dough multiply. All that yeast renders the dough sour to the point that it is inedible (hence the name, sourdough), but it is nonetheless added to other batches of dough as a source of yeast.

*Rif* understands that since sourdough has such strong and sharp properties, its *ta'am* is absorbed into the container even without heat, and since [he understands that] the *Gemara* is referring to a *cheress* בית שאור there is no way to *kasher* it. *Shulchan Aruch* does not accept this explanation but does cite *Rif's* extension of the *Gemara* that a custom developed not to use any *cheress* utensil which had been used for *chametz* even if it had been used for cold *chametz* and even if that *chametz* was not שאור. An industrial example of this would be to filter fruit juice for *Pesach* with a ceramic filter which had previously been used to filter beer (*chametz*). Although filtering is done without heat, the *minhag* would preclude the filter from being used for *Pesach* beverages even if the equipment was thoroughly cleaned.

A second explanation for the *Gemara* can be found in *Rosh* who says that the reason for the prohibition is that [using modern terminology], yeast molecules left on the

surface of the container will affect *Pesach* dough put into the container and cause it to rise (i.e., become *chametz*) in less than 18 minutes. Flour can potentially become *chametz* and therefore if it is put into a container which still has traces of yeast/sourdough, the flour might be affected in unexpected ways. But other *Pesach* foods cannot possibly become *chametz*, and therefore they may be put into the בית שאור. *Shulchan Aruch* records the lenient ruling of *Rosh*.

The *Gemara* does not say if or how a בית שאור can be *kashered*, and logically, we might assume that it can be *kashered* with *hag'alah* since the *ta'am* was not absorbed "on the fire". In fact, many *Rishonim* rule that way, and that is what *Shulchan Aruch* records. However, other *Rishonim* say that personal experience has shown that *hag'alah* does not remove all traces of the sourdough's capability to create חימוץ, and therefore the בית שאור can only be used if it is *kashered* with *libun gamur*; later *Poskim* follow that approach at least *l'chatchilah*.

## cRc POLICIES

140. Beer passed through a ceramic filter at ambient temperature. If the filter is thoroughly cleaned, may it be used for ambient temperature beverage which will be used for *Pesach*?

No



141. A bakery wants to use their year-round dough mixing bowl to produce *Pesach* foods. There is never any heat in the bowl. How should the bowl be prepared/*kashered* for *Pesach* use?

It should only be used if it undergoes *libun*, which is not realistic for most mixing bowls

### מראה מקומות

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