

KASHERING AFTER STAM YAYIN

In the previous installment we saw that Rema records a custom that kashering only be done when the utensil is aino ben yomo, which is to say that we do not rely on bitul b'shishim to allow for kashering. Darchei Teshuvah suggests that this minhag does not apply when kashering from foods forbidden just because they are bishul akum. The reason not to rely on bitul b'shishim for kashering [but rather instead demand aino ben yomo] is because it is difficult to calculate shishim properly, especially if more than one utensil is being kashered. However, if the issur in question is bishul akum which is batel b'rov then it is easy to tell that the water has more volume than the keilim. In such cases the minhag does not apply, and one can kasher the items even if they are b'nei yoman.

Schachter extended Rav Darchei Teshuvah's ruling to the case of stam There are many juice bottling facilities where the only non-kosher item on the premises is grape juice (stam yayin). Some of these factories are continuously changing from one product to the next and would find it very difficult to wait 24 hours to kasher after every time that they process (hot) grape juice. Stam yayin is batel b'shishah, and therefore we can extend Darchei Teshuvah's leniency from a case where the b'liah is batel b'rov (bishul akum) to one where it is batel b'shishah (stam yayin). It is easy to know whether there is six times as much water as compared to the utensil, and therefore when *kashering* from (just) *stam yayin*, one can *kasher* even if the equipment has been used within the past 24 hours.

Rav Schachter added an important caveat to this ruling. He said that one should only be lenient if it is <u>plainly obvious</u> that the water has 6 times the volume of the utensil. In that case, it is like the ruling of *Darchei Teshuvah* that where the *bitul* is obvious one can *kasher* without waiting for it to be *aino ben yomo*.

Mashgichim happily adopted this lenient ruling, but upon further analysis it appears that it rarely applies in practice. This is because it is common for beverages to be pasteurized on plate heat exchangers and to then the hot juice is filled into bottles. Plate heat exchangers and fillers have considerable amounts of metal in them, and they are often cleaned by circulating the relatively small amount of water (or chemicals) that fit into their "balance tank". The water will usually not have six times the volume of the metal which must be kashered. Thus, the leniency assumes that the b'lios of stam yayin will be batel b'shishah into the haq'alah water, but that assumption does not "hold water".

Furthermore, even in cases where it can be calculated that the ratio of water to metal is more than 6:1, the procedure runs afoul of Rav

Schachter's caveat that one only be lenient if it is plainly obvious that there is enough water. That is almost <u>never</u> true if *hag'alah* is performed by circulating water from the balance tank. The only times it appears legitimate to rely on this leniency are if either (a) *kashering* is done from a tank which can provide 10-15 minutes of continuous "fresh" (i.e., not recirculated) water, or (b) pasteurization occurs in a tubular heat exchanger, since they have (relatively) less metal than plate heat exchangers and the water in the system will have six times the volume of the tubes.

CRC POLICIES

- 160. Is it permitted to perform *hag'alah* if, during the preceding 24 hours, the utensil had been used for...
 - a. Bishul akum?

No

b. Stam yayin?

Only in very limited cases where it is plainly obvious that the *hag'alah* water has 6 times the volume of the equipment being *kashered*. Due to the way this ruling might be abused, one should only be lenient after consultation with the *Beis Din*.

[See Question #157 for three additional cases]

מראה מקומות

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