

Beit Am Kitchen Policy

Final – 5/16/19

1. Only *milchig* (dairy products) and *parve* (fruits, vegetables, eggs, fish) foods may be served at Beit Am. Permitted fish include tuna, salmon, and herring, among others. No shellfish or pork products may be brought on to the property. Kosher meat and poultry may be cooked or served on the property outside the building (excluding the deck and patio) but may not be brought inside the building nor come into contact with any kitchen dishes or utensils. There are varying definitions of “kosher;” if you have questions, talk to the Rabbi.
2. Beit Am does not provide disposable goods (dishes, glasses, etc.) for events. If compostable plates, glasses, and flatware are used with the intent to be composted, they must be removed from the site immediately after the event (not left in the garbage receptacles, which are intended for disposables, not compostables). Used paper plates and napkins must be placed in the trash.
3. If Beit Am dishes, glasses, and flatware are used, they must be washed in the dishwasher as soon after the event as practical. Large serving platters may be washed by hand. Someone must be present in the building while the dishwasher is operating.
4. If Beit Am linens (tablecloths, napkins, dish towels, etc.) are used, they are to be laundered at Beit Am as soon as practical. Someone must be present in the building while the washer or dryer is operating.
5. Leftovers must be removed from Beit Am immediately after the event or activity.
6. After a large event or when the trash is full, trash must be removed from the building and placed in the garbage receptacles on the porch on the northwest corner. Anything that does not fit in the garbage receptacles must be removed from the site. Do not leave bags of trash near the garbage receptacles.
7. The kitchen is intended primarily for reheating food cooked elsewhere, but it is permissible to cook from scratch for a members-only event. If food is served at an event that is advertised and open to the public, it is necessary to obtain a temporary restaurant permit from Benton County (but no permit is required for Beit Am events such as b’nei mitzvah, weddings, etc.). Outside groups are permitted only to reheat, not cook.
8. Kitchen clean-up must be done according to the procedures listed on the event check-list and the instructions posted in the kitchen. Necessary cleanup after a Shabbat morning event may be done on Shabbat.
9. Do not put large quantities of food waste, coffee grounds, etc. through the garbage disposal – our septic system could easily be overloaded. Instead, scrape dishes to put food waste into the compost container, which should then be put into the outside yard waste container.
10. Interior kitchen doors should remain unlocked.
11. Long-term food storage is limited to what is needed for regular Beit Am activities: wine, juice, snacks, limited coffee and tea supplies, etc. Unrefrigerated food that may attract pests must be sealed in plastic containers.
12. Outside caterers are expected to comply with these rules.
13. Questions about the kitchen policy should be directed to the Beit Am Board member responsible for building operations.