



Pesach Guide

Beth Israel Congregation 5786

Rabbi Donald Bixon

Important Times to Remember

- **Selling Chametz:** See last page for Power of Attorney
- Rabbi Bixon's **Shabbat Hagadol Drasha:** March 28 - Shabbat Parshat Tzav **7:00 pm for Men & Women**
- **Hechsher Keilim (Kashering Vessels)-** Sunday March 29, 9:00 am - 11:00 am
- **Bedikat Chametz:** Tuesday Night, March 31, after 8:10pm
- **Taanit (Fast) Bechorim:** Wednesday, April 1, fast begins at 6:02am
- **Siyyum for Bechorim:** Wednesday, April 1, following the Vasikin and 7:00am Shacharit Minyanim
- **Community Biur Chametz (destroy chametz):** Wednesday, April 1 10:45am – 12:10pm Parking lot between on 42nd Street between Royal Palm Ave and Prairie Avenue
- **Last time to Eat Chametz:** Wednesday, April 1, 11:15am
- **Last Time Burn/Annul:** Wednesday, April 1, 12:15am
- **Chametz Repurchase:** Thursday Night April 9, Rabbi Bixon will purchase back the chametz sold before Pesach approximately 45 min after Pesach concludes.

This 2026/5786 Guide Has Been Updated from Last Year!

- ❖ Kashering information i.e. warming drawers p.8.
- ❖ Important Pesach Product Updates
- ❖ As always, Rabbi Bixon is available to answer your Pesach questions at 305-538-1251 or dbixon@gmail.com.

PLEASE EMAIL QUESTIONS – DO NOT TEXT

Maot Chittin

There is an ancient custom to give charity before Pesach in order that all Jews have their holiday needs met. Maot Chittin is needed by the recipients well in advance of Pesach. In order to allow for proper distribution of funds, please send your check to the office as soon as possible. Checks should be made out to the “**Beth Israel Discretionary Fund**” and should be designated as “Maot Chittin.”

Mechirat Chametz (Sale of Chametz)

The custom for many is to sell their chametz rather than dispose of it. All chametz to be sold must be placed in a designated covered area. Chametz of course should not be used and the Chametz cabinets should not be opened for any reason, unless the gentile purchaser desires access to *his* chametz.

Rabbi Bixon will facilitate the sale. To do so, you need to first designate Rabbi Bixon as your agent. Please fill out the “Power of Attorney Form” that can be found on the last page of this booklet (additional copies available on the shul website or by calling the office 305-538-1251). It is best for this transaction to be done in person. Please check with the Beth Israel office for available times to do so. Rabbi Bixon is usually available before and after Mincha/Maariv. Fill out the “Power of Attorney” form and bring it to RDB or mail it to the shul office **NO LATER THAN Monday, March 30.**

Bedikat Chametz

If a person will not be at home on the eve of the 14 of Nisan (Tuesday, March 31) then one should perform the bedika the evening before one leaves without a beracha, even if one will not return home the entire Pesach. Following the bedika, one must nullify the chametz that has not been seen by reciting the kol chamirah – *in the language that one understands*. If one forgets to perform the bedika at night, one must perform it by day without a beracha.

Biur Chametz

There will be a bonfire available Wednesday, April 1 10:45am – 12:10pm in the parking lot between on 42nd Street between Royal Palm Ave and Prairie Avenue. Even if one sells their chametz, they should retain a small amount of chametz to burn on Wednesday morning, Before Pesach (April 1th). **Please make sure you are not burning plastic as that is toxic and is prohibited by the Miami Beach Fire Department.**

Kashering Utensils and the Kitchen for Pesach

For those who wish to *kasher* their silverware and/or pots (**no frying pans**) for Pesach, we encourage you to join us at the Beth Israel Kitchen on Sunday March 29 9:00 am - 11:00 am. Rabbi Bixon will be available at the shul to assist you in this process. While we welcome non-members to utilize this service, we ask that they kindly make a donation to Beth Israel Congregation. **We remind everyone to please give Dietrich a tip.** All items to be *kashered* MUST be *clean* and not used for 24 hours prior to *kashering*. More kashering information is covered below. FYI – THIS PACKET TEACHES YOU HOW TO DO THIS AT HOME.

Kashering Utensils

These materials can NOT be kashered:

Frying pans: may **NOT** be kashered with boiling hot water. In general, utensils used with frying or roasting cannot be kashered with boiling water.

Silicone pans: cannot be kashered because they are used for baking and would not withstand the intense heat needed to kasher them.

Ceramic: including clay, china, enamel and earthenware.

Glass: including Corning Ware, Corelle, fiberglass, porcelain enamel (for example, porcelain sinks and enamel pots), Pyrex or Thermoses.

Stand Mixers/Hand Mixers: the attachments of course would need to be kashered. The stand or hand mixer itself would need to be THOROUGHLY cleaned in order to be used on Pesach. **Rabbi Bixon has been told by expert housewives that this is virtually impossible and therefore it is better to have a separate stand/hand mixer for Pesach.**

These materials MAY be kashered:

Metal, Stone (for example, granite and marble). Plastic, Rubber and Wood (as long as the wood is not cracked) are kasherable when they are in good condition. Tablecloths, napkins and dishtowels may be laundered in hot water with detergent and then they are considered kosher for Passover. No starch following laundering.

Kashering Pots - Process

There is a custom to use a Kosher for Pesach pot for kashering. Make sure your stove is clean and free of any chametz. To kasher a pot for Pesach, one must clean the pot, and leave it dormant for twenty-four (24) hours. Then one fills the pot completely with water, waiting until the water comes to a rolling boil and then one pours boiling water from a boiling kettle into the water filled

pot. The added boiling hot water will cause the water to run over the top rim of the pot on all sides (a small amount is enough). The process is finalized by emptying the pot and rinsing it in cold water. The pot may now be refilled, brought to a boil and used to *kasher* the *chametz* utensils.

Kashering Utensils – Process

Utensils that have been used for **cooking, serving** and/or **eating hot chametz** may be kashered by cleaning them thoroughly, waiting twenty-four (24) hours and then immersing them, one by one, into a Kosher for Pesach pot of water which has been heated *and is maintaining a rolling boil as the vessels are being immersed*. The water must touch every surface of the utensil. Therefore, each item **should be kashered individually, and the water should be allowed to return to a boil before** the next item is placed into the pot. Large utensils may be submerged in the water one part at a time. The process is finalized by removing the utensil from the water and rinsing it in cold water in a kosher for Passover sink. **Baking sheets, frying pans and ovenware (baking pans) cannot be made kosher with boiling water.** Rabbi Bixon does NOT recommend kashering these items for Pesach.

Hot Water Urns as long as they have not been used for hot chametz they may be cleaned well, filled up with water, brought to a boil and then emptied.

Keurig or Nespresso brewer can be kashered by cleaning the machine well, using kosher for Passover vinegar, leave for 24 hours and then flush with hot water. Then run a kosher for Passover K-cup or Nespresso pod in the machine.

Drinking Glasses may only be kashered if used for cold liquids. If used solely for cold items they may be soaked in cold water for three days, changing the water each night.

Ovens

Self-Cleaning Oven: remove any visible pieces of food (or other items) from the oven. Go through one complete self-cleaning cycle (at least two hours) with the racks in place. NOTE: Although this will not cause damage to the oven, the manufacturer does not recommend self-cleaning with the racks in the oven. In Rabbi Bixon's experience the worst that will happen is the racks can be discolored and become more difficult to slide in and out. If this concerns you, separate racks for Pesach are necessary.

Continuous Cleaning Oven: *One cannot assume that such an oven is clean because the manufacturer claims it to be continuously clean.* A visual inspection is required. Since caustic or abrasive oven cleaners, e.g. Easy Off, cannot be used without destroying the continuous clean properties of the oven, a non-abrasive and non-caustic cleaner must be used to clean the oven. Grease spots will usually disappear if the top layer of grease is cleaned with Fantastik and a nylon brush. Then the oven should be turned on to 450°F for an hour, so that the continuous clean mechanism can work. If the spots do not disappear, the oven should be left on for a few hours to allow the continuous clean mechanism to deep clean, or else the spots should be removed with oven cleaner or steel

wool. If the spots are dark and crumble when scratched they can be disregarded. In all of the above cases, the oven should then be kashered by turning it to the 550°F setting for forty minutes.

Conventional Oven: Clean walls, floor, door, ceiling and racks thoroughly with an abrasive cleaner (for example, Easy-Off) to remove tangible chametz. Pay special attention to the temperature gauge, the window in the door and the edges of the oven chamber. Black discolorations that are flush with the metal do not have to be removed. Once the oven is clean it must remain unused for twenty- four hours. Place the racks back into the oven, and if it is a **gas oven**, turn the oven to broil for forty minutes (the broil setting will allow the flame to burn continuously). In a conventional electric oven, use the highest setting (550°F) *for 40 minutes*.

Broiler: If the oven has a separate broiler chamber, it should be kashered in the same manner as the oven chamber. **NOTE:** A broiler pan that came in direct contact with chametz cannot be kashered for Pesach.

Stovetops

Drip Pan and Work Area: Clean stovetop well making sure to remove residue and debris from tight corners and spaces.

If your stovetop has drip pans under the oven burners, it is preferable to replace them. The area should be covered with aluminum foil. If the work area between the burners is not metal then it should be covered with aluminum foil. If possible, the knobs should be removed and cleaned well inside and out.

The Grates: Gas stovetop: After the cleaning process, one should put a *blech* on top of the grates and turn on flame to high for 20 minutes. If the workspace is metal this will kasher the workspace as well.

Electric stovetop: Clean the coils and put a *blech* on top of the burners and turn on high for ten minutes. If the workspace is metal, this will kasher the workspace as well.

GLASS COOKTOPS

Electric: To *kasher* the burner area, one should clean it well and turn on the elements until they glow. The burner area is now considered kosher for *Pesach*. However, the remaining area that does not get hot is not *kashered*. The manufacturers do not suggest covering this area as one would a porcelain or stainless-steel top, as it may cause the glass to break. Real kosherization by blowtorch over the glass is dangerous and also may cause the glass to shatter and therefore is not recommended. There is a new product from Lo-Mi called a Cook Top Mat or Apron. You can order from their website <https://thecooktopmat.com> 1(888) 214-1460. Either 1) place this mat over the cooktop and

place pot/pan on top of the mat or 2) use a Kosher for Pesach trivet on the open glass area so the pots can be transferred and to use a large pot that extends beyond the designated cooking area, place a metal disc approximately 1/8 of an inch thick onto the burner area in order to raise the Passover pots above the rest of the glass surface.

Gas: One should kasher the grates by turning on the flames to high for 20 minutes. In most such models, the grates cover the entire top of the stove and there should be no problem adjusting pots on the stovetop. Food that falls through the grates and touches the glass surface should not be used. For those models where the grates do not cover the entire cooktop surface, it would be wise to place a kosher for Passover trivet onto the open glass area so that pots may be transferred. No food or pots should come into direct contact with the non-*kashered* glass surface.

WARMING DRAWERS: May be kashered in the following way. Wait 24 hours from last use, clean thoroughly, then put a tin of hot (faucet) water on the left side of the warming drawer, put it on high for 30 minutes until the warming drawer is filled with steam. Then move the tin to the right side of the drawer and repeat for another 30 minutes. After it cools, line the surface with tin foil and it is then fit for use on Pesach.

OVEN HOODS AND EXHAUST FANS: Hoods and exhaust fan filters should be cleaned and free of any food residue. If there is a significant distance between the hood and the food the hood does not need to be covered.

MICROWAVES: *Please note* Rabbi Bixon *does not* recommend kashering microwaves for Pesach unless absolutely necessary. If it is, then follow these instructions.

The entire microwave must be thoroughly cleaned. A toothpick should be used to clean out the holes of the vent. The microwave should then be left idle for 24 hours. a disposable (microwave safe) cup should be filled with water and boiled in the microwave for 8 minutes (Note: it might take several minutes for the water to begin to boil). The cup should be moved to another spot and the process repeated for 8 more minutes. Please note: when a cup of water is superheated in a microwave it can become explosive- use extreme caution. The glass tray should either be replaced or wrapped in saran wrap.

SINKS

Stainless Steel: If the filter covering the drain has very fine holes, remove the filter and put it away for Pesach with the chametz dishes. If the holes are larger, the filter may be kashered with the sink.

Clean the sink, faucet and knobs, **and don't use the sink for anything for twenty-four hours.**

Bring water to a rolling boil in one or more large pots (clean pots that have not been used for twenty-four hours). The pots may be chametz pots.

Dry the sink, then pour the boiling water over every spot on the walls and floor of the sink and on the faucet. One may kasher part of the sink and then boil more water for the rest of the sink. Extreme care should be taken to ensure that none of the boiling water splashes onto the person doing the kashering or others who are nearby.

Rinse the sink and faucet with cold water.

Put a new filter over the drain. One should also purchase new sponges and a fresh bottle of dishwashing liquid.

Porcelain Sink: One should kasher the faucet and knobs as outlined above and, for the duration of Pesach, place a basin (or insert) into the sink. All dishes, silverware, etc., should be washed in the basin, and wash-water can be disposed of through the sink's drain. Suggestion: After cleaning the sink well, line the sink with contact paper and use a Kasher for Passover dish rack. Note: make sure to purchase new dishwashing gloves for Pesach.

REFRIGERATORS, FREEZERS, FOOD SHELVES AND PANTRIES

These areas should be thoroughly cleaned—paying special attention to the edges where crumbs may get trapped. According to Rabbi Bixon, they do not need to be covered or lined as long as they are cleaned well.

DISHWASHERS

Dishwashers that have a metal or plastic interior may be kashered for Pesach. The inside of the dishwasher must be carefully cleaned, making sure that there is no food stuck in the drain, or in any other parts of the dishwasher. All parts of the dishwasher which are easily removed, should be removed so that the areas can be cleaned and those parts immersed into boiling hot water. After the dishwasher has been thoroughly cleaned and you have ensured that the dishwasher's racks are in pristine condition, (no cracks or rust), run the dishwasher with dishwashing soap. Wait 24 hours. Turn up your home hot water heater to high (CAUTION: all hot water in the house will be extremely hot). Now run the dishwasher on its hottest setting, with no soap. **Remember to lower your home hot water heater to its original setting.**

COUNTER TOPS

According to some poskim, it is preferable to clean your countertop and cover it rather than kasher it. Countertops that are made of the following can be kashered: Blue Louise, Caesar Stone, Cambria, Copper, Cosmos, Granite, HanStone, Limestone, Marble, Quartzite, Quartz Resin, Silestone, Sigranit, Slate and Soapstone.

The following materials can be kashered if there are no stains or scratches: Acrylic,

Avonite, Butcher Block, Corian, Craftart, Gibraltar, Joan Boos, Spekva, Staron, Surrell and Swanstone.

The following materials may be kashered (*make sure to carefully clean seams*): Formica, Laminate, Nevamar, Pionite and Plastic Laminate.

The standard practice is to do a thorough cleaning of the countertop, ensuring that there is no food trapped, between the counter and the backsplash or underneath the lip of the counter. After waiting 24 hours pour boiling hot water over the counter. In consultation with the Kof-K, Rabbi Bixon allows using a professional steamer on the countertop instead of boiling hot water. The first shot of steam condenses on the counter, and the second shot boils the condensation. Counter backsplash needs to be cleaned, but it does not need to be covered or kashered.

DO NOT FORGET THESE ITEMS:

- Benchtors (shake out and use different ones for Pesach)
- Brooms/Dust pan
- Candlesticks (especially if they sit on your dining table during the year)
- Cars/ Car Seats
- High chairs / Playpen (pak-n-play)/ Strollers / Toys
- Kitchen Garbage bins
- Luggage, Briefcases, Backpacks etc
- Ice Maker

Pesach 5786 Product Information

The Pesach product list below delineates which products require special Pesach supervision (For example, dried fruits and frozen vegetables) and which do not require special Pesach supervision (for example, aluminum foil and raw fresh fruit).

There is more information on the various Kashrut Agencies' Websites. For specific brands, please consult the following websites.

<https://oukosher.org/passover/>

<https://consumer.crckosher.org/pesach-2026/>

<https://www.star-k.org/passover>

<https://cor.ca/consumers/passover-information/>

Any questions about particular products not on this list or other information, please contact Rabbi Bixon.

If a product is not listed below, please do not assume anything about its worthiness for Pesach.

<i>Agave Syrup (100% pure):</i>	Does not require Pesach certification
<i>Alcohol:</i>	See “ <i>rubbing alcohol</i> ”
<i>Alcoholic Beverages:</i>	Requires Pesach certification
<i>Almond Flour (100% pure):</i>	Does not require Pesach certification. Must be purchased before Pesach.
<i>Almond Milk:</i>	This requires proper Passover certification. Some brands may contain actual chametz while other brands may have just kitniyot. For Ashkenazim who are ill the only brand that is recommended is Blue Diamond Almond Breeze (original unsweetened).
<i>Aluminum Foil and Pans:</i>	Do not require Pesach certification
<i>Artificial Sweeteners:</i>	Require Pesach certification
<i>Avocado Oil:</i>	Chosen brand 100% Avocado Oil and Spray do not require Pesach certification. All other brands require Pesach certification
<i>Baby Foods:</i>	<i>Formula</i> – Enfamil, Isomil and Similac contain kitniyot. They may be used without Pesach certification (although they still need to have a regular OU) under the following conditions: <ol style="list-style-type: none">1. They must be used in separate utensils and may not be washed in a kosher for Pesach sink.2. It is preferable to buy all formula before Pesach. This applies to both powder and liquid varieties. <p><i>For a complete listing of acceptable, kitniyot-based formulas see:</i> https://oukosher.org/passover/articles/baby-formula/</p>
<i>Baby Foods:</i>	Cereal- Baby food cereal requires Pesach certification . Even Rice Cereal cannot be assumed it is pure kitniyot. Jars – All require Pesach certification
<i>Baking Powder:</i>	Requires Pesach certification
<i>Baking Soda:</i>	Does not require Pesach certification
<i>Brown Sugar:</i>	Does NOT Require Pesach certification when there is an OU. (Domino Brand OK-P)
<i>Candy:</i>	Requires Pesach certification
<i>Canola oil:</i>	is kitniyot and may not be used by Ashkenazim.
<i>Chap-stick:</i>	May be used (on Chol Hamoed only) if new and unflavored
<i>Charcoal Briquettes:</i>	UNFLAVORED - Do not require Pesach certification
<i>Chia Seeds:</i>	Raw Chia seeds with no added ingredients do not

	require Pesach certification.
	Chia Flour-Requires Pesach certification
<i>Cocoa:</i>	Any domestically produced 100% pure cocoa (no additives or lecithin) may be used without certification
<i>Cacao Nibs:</i>	Navitas cacao nibs (Earth K) is acceptable for Pesach without certification
<i>Cacao Powder:</i>	Trader Joe's acceptable with plain OU
<i>Cassava Flour:</i>	Otto's acceptable with plain OU https://tinyurl.com/24ujn7kc
<i>Coconut (Shredded):</i>	Requires Pesach certification
<i>Coconut Aminos:</i>	Requires Pesach certification. Heaven & Earth Organic Coconut Aminos has OU-P https://www.amazon.com/dp/B0CSZGFZPC?psc=1&smid=A2YYK5UXWL1GVF&linkCode=sl1&tag=alizabixon-20&linkId=df01c8e91952fef493c2ea8b6a698104&language=en_US&ref=as_li_ss_tl
<i>Coconut Flour(100% Pure):</i>	Does not require Pesach certification
<i>Coconut Oil (Virgin unrefined):</i>	Does not require Pesach certification
<i>Coconut Milk:</i>	(both canned and refrigerated) Requires Pesach certification <i>Coconut Milk:</i> (both canned and refrigerated) Requires Pesach certification
<i>Coconut Sugar:</i>	Heaven & Earth Organic Coconut Sugar has OU-P https://a.co/d/1aOlgnS
<i>Coconut Water:</i>	Requires Pesach certification. Trader Joe's acceptable with plain Kosher Check certification
<i>Coffee Instant:</i>	Requires Pesach certification, <u>Except</u> for Folgers Classic Roast Unflavored, <i>Caffeinated and Decaffeinated</i> . Starbucks Instant VIA coffee is acceptable when Unflavored and NOT decaffeinated. Additional items in OU Passover Guide and Website and other lists such as the OK, Star K and CRC.
<i>Coffee "Singles"</i>	Requires Pesach certification, <u>except</u> for Folgers Classic Roast Unflavored, Caffeinated and Decaffeinated. Additional items in OU Passover Guide and Website and other lists such as the OK, Star K and CRC.
<i>Coffee Ground:</i>	<i>Regular (Not Decaffeinated)</i> -Unflavored ground coffee does not require Pesach certification. <i>Decaffeinated-</i> Requires Pesach certification , as it is often

decaffeinated by means of kitniyot or chametz.

Flavored- **Requires Pesach certification.** Most brands are NOT kosher for Pesach.

Coffee K-cup/Nespresso: Unflavored and NOT decaffeinated coffee & teacups and pods do not require Pesach certification.

Please note: One may NOT buy fresh coffee from a Starbucks store, or Dunkin Donuts during Pesach.

Collagen: **Requires year-round & Pesach certification.**

The Absolute Collagen is OU certified for Pesach
www.theabsolutecollagen.com Use discount code BETHISRAEL5 for 5% off the purchase price. (Expires April 20).

Cosmetics: Do **not** require Pesach certification. However, some are strict about lipsticks (especially flavored ones).

Dates: Medjool Dates with no glaze does **not** require Pesach certification

Dental Floss: Does **not** require Pesach certification (even mint)

Dill: *Seed* - is considered kitniyot

Leaves (fresh) - are not considered kitniyot and do **not** require Pesach certification

Dishwashing Detergent: Does **not** require Pesach certification

Dried Fruit: **Require Pesach certification** (unless otherwise noted in the OU Passover guide)

Eggs: *Fresh-* Do **not** require Pesach certification. There is stringency to purchase before Pesach.

Liquid- **Requires Pesach certification**

Fennel: *Seeds-* Are considered kitniyot

Leaves- Are not considered kitniyot and do **not** require Pesach certification

Fenugreek: According to many, considered a kitniyot spice. See “*spices*”

Fish: *Frozen* – check OU list for frozen fish that does not require Pesach Certification.

Fresh - Does **not** require Pesach certification. Fresh fish, bought from a non-kosher fish store, should be washed and wiped down with paper towel, before Pesach.

Canned Tuna & Salmon – **Require Pesach certification**

Flour: Considered chametz even if one doesn't know that it has come in contact with water.

Fruit: *Frozen* - Unsweetened, uncooked, additive free (without syrup, citric acid, ascorbic acid or Vitamin C) whole or sliced fruit does **not** require Pesach certification. Those that contain sweeteners besides sugar **requires Pesach certification**
Canned-Requires Pesach certification, even if packed in its own juice
Fresh-Whole, unpeeled produce does **not** require Pesach certification. Cut up or peeled produce **Requires Pesach certification**. Citric acid is used to prevent browning.
Dried-Requires Pesach certification, as kitniyot oils and chametz flour may be used to prevent sticking.

Food Coloring: **Requires Pesach certification**

Garlic: *Fresh* – Does **not** require Pesach certification
Peeled – Does NOT Require Pesach Certification **ONLY** if produced in USA

Grains: Most are chametz or kitniyot and should **not** be used even if they have not been converted into flour. However, flax and hemp are not chametz. (Some consider flax and hemp to be kitniyot).

Halvah: While it may appear with a Kosher for Pesach seal, halvah contains corn syrup and is **not** acceptable for Ashkenazim.

Honey (100% pure): Does **not** require Pesach certification

Horseradish: *Raw* – Does **not** require Pesach certification
Processed – **Requires Pesach certification**. NOTE: processed horseradish should not be used for the Mitzvah of Maror

Ice: Plain water bagged ice does **not** require Pesach certification (recommended to be purchased before Pesach)

Ices: **Require Pesach certification**

Juice: *Frozen*- 100% pure white grapefruit **or** orange frozen juices without sweeteners, additives, preservatives, enrichments (calcium), Vitamin C (ascorbic acid) or citric acid does **not** require Pesach certification. All other frozen juices-including other grapefruit juices-**Require Pesach certification**, as enzymes are used in processing.
Fresh or Liquid in containers- Require Pesach certification
Grape – Please note: Kedem grape juice in the 1.5 liter glass

bottles is **not** mevushal.

Kitniyot:

Due to the stringency of not eating chametz on Pesach, Ashkenazic Jews have developed a custom not to eat Kitniyot (legumes) on Pesach. Kitniyot includes alfalfa, ascorbic acid (may actually be chametz), aspartame (Nutrasweet), bean sprouts, beans, BHA, BHT, black eyed peas, buckwheat, calcium ascorbate, canola oil, caraway, chickpeas, citric acid (may actually be chametz), coriander, corn, corn oil, corn syrup, cumin, dextrose, dill seeds, edamame, fennel, fenugreek (according to some), flax seeds (according to some), hemp, hydrolyzed vegetable oil, HVP, kasha, kimmel, lecithin, lentils, licorice plant, lucerne, lupine, maltodextrins (chametz or kitniyot derived), millet, mustard, peanuts, peas, polysorbates (may actually be chametz), popcorn, poppy seeds, rice, sesame seeds, stevia, sucralose (Splenda) snow peas, sodium citrate (may actually be chametz), sodium erythorbate (may actually be chametz), sorbitol (could be chametz if outside the U.S.), sorghum, soy oil, soy, string beans, sunflower seeds, tofu (from soy), wild rice, xanthan gum (may actually be chametz).

Many Kitniyot products on the market are certified as Kosher for Pesach, especially those from Israel, France and other European countries. These products may say "Kosher for Passover," but are not acceptable for Ashkenazim, as they contain kitniyot. Many of these products will say "LeOchlay Kitniyot", but some simply state "Kasher L'Pesach".

Not Kitniyot – Amaranth (though amaranth requires Pesach certification to be sure that no other grains are mixed in), dill leaves, fennel leaves, pumpkin seeds, saffron (though some have a custom not to eat saffron for other reasons)

Lactaid:

See "milk"

Laundry Detergent:

Any inedible cleaner does **not** require Pesach certification

Lemon/Lime Juice:

Requires Pesach certification. However ReaLemon & ReaLime brand do **not** require Pesach certification. (Liquid only not frozen).

Maple Syrup:

That has no additives does **not** require Pesach certification

Matzah:

Please Make Sure All Matzah & Matzah Products are Certified kosher for Passover.

Egg Matzah- Matzah made with fruit juice or eggs, which

includes "Kosher for Pesach" Egg Matzah, may **not** be eaten on Pesach, according to Ashkenazic practice, except by the sick or elderly who cannot eat regular matzah. **According to Rav Hershel Schacter it may be eaten by EVERYONE erev Pesach.**

Please note: Even the sick and elderly cannot fulfill their

obligation to eat matzah at the Seder with this matzah. **“Egg Matzah” includes all Matzah products which contain the words “Egg Matzah” in them including Egg Matzah Crackers, Egg Matzah Tam Tams, Chocolate Covered Egg Matzah etc.**

Grape Matzah – see “egg matzah”

Margarine:

Requires Pesach certification

Meat/Poultry:

Meats and Poultry (Not Corned Beef or Ground Beef) purchased from, Kosher Price and Kastners do not require Passover Certification.

Medicine:

*Rabbi Bixon’s rule for medication on Pesach is that as long as it does not have a sweet coating (i.e. Advil) and it is non--chewable, and it is not a liquid, it does **not** need Passover certification. **This would mean that all caplets, capsules and tablets, do not require Passover certification.** This includes all major painkillers and non-liquid cold medications. *The same is true for vitamins that are used for medicinal purposes.**

*Chewable Tablets- **Require Pesach certification.***

Milk:

*Fresh - Does not require Pesach certification when purchased **before** Pesach. When purchased on Chol Hamoed, fresh milk should have Pesach certification.*

*Shelf Stable Milk- Year-Round and Passover Certification **Required***

*Flavored Milks - **require Pesach certification.***

*Half and Half, Cream and Creamer all **need Passover Certification***

*Lactaid Milk- May be used **ONLY** if purchased **BEFORE** Pesach.*

Lactaid Pills- that are in the form of a tablet (non-chewable), are permissible. Chewable Lactaid pills are not recommended.

*Almond – **Should only be used only by Ashkenazim who are ill.** Only Blue Diamond Almond Breeze (original unsweetened).*

Mouthwash:

*All major brands, with the exception of Fluorigard & Prevident, may be used. Listerine Pocket-packs are **not** recommended for Pesach use.*

Mushrooms:

*Raw – Do **not** require Pesach certification*

*Canned – **Require Pesach certification***

Mustard:

Actual mustard is not permitted on Pesach because its seed grows like kitniyot. Rokeach produces substitute mustard that is certified for Pesach.

- Nutritional supplements:* If Nutritional supplements are taken for medicinal reasons please follow the above protocol listed for medicine. For a list of OU--certified, nutritional and dietary supplements, please see [http://oukosher.org/passover/guidelines/medicineguidelines/nutriti
onals-and-dietary-supplements/](http://oukosher.org/passover/guidelines/medicineguidelines/nutriti
onals-and-dietary-supplements/).
- Nuts:* *Whole, chopped, slivered and sliced raw nuts* (e.g. walnuts, almonds, pecans)-without preservatives or other additives such as BHT or BHA do **not** require Pesach certification.
- Dry roasted, blanched or ground nuts-Require Pesach certification*
- Pecan pieces and midget pecans **require Pesach certification.**
- Peanuts are *kitniyot*
- Oils:* Cottonseed oil, peanut oil, safflower oil and vegetable oil may be used, but **require Pesach certification.**
- Oil, Grapeseed:* Pompeian Grapeseed with a plain Star-K or OU: **is acceptable for Passover.**
- Olive Oil:* 100% Extra virgin olive oils do **not** require Pesach certification.
- Oven Cleaner:* Does **not** require Pesach certification
- Paper Goods:* *Napkin-* Do **not** require Pesach certification
Plastic - Does **not** require Pesach certification
Styrofoam - Does **not** require Pesach certification
Paper- Does **not** require Pesach certification. However, the cheapest, uncoated paper plates should **not** be used, as powder is used between plates to aid separation. Some suggest that paper plates **not** be used at all for hot foods.
- Parchment Paper:* **Requires Pesach certification and Year-Round Certification.**
There are many OU (ie Publix) and Star-K (ie Kirkland Signature) certified Parchment Paper that does not require Pesach certification. See their websites for more options.
- Paper Towels:* Does **not** require Pesach certification
- Pet Food:* See "*Special Needs*" below
- Pumpkin:* Pumpkin and pumpkin seeds are **not** kitniyot. They may be used without cerification if they are raw and in their shell

<i>Quinoa:</i>	Requires Pesach certification <i>Rabbi Bixon follows the psak of Rav Hershel Schachter shlit"a and Rav Gedalya Schwartz z"l that quinoa is not kitniyot</i>
Quinoa Flour:	Requires Pesach certification
<i>Raisins:</i>	Requires Pesach certification , as they may be sprayed with kitniyot. The following brands do NOT require a Pesach certification; Dole, Publix, Winn Dixie, Del Monte: Natural & Golden. For further brands consult with the OU booklet or website.
<i>Rice:</i>	May only be eaten by Sephardim. Even acceptable brands must be checked for other grains. <u>Rice cannot be used even by Sephardim if any additives are included.</u>
<i>Rubber Bands:</i>	Orthodontic rubber bands may be coated with powder. If so, they should be rinsed <u>before</u> Pesach.
<i>Rubber Gloves:</i>	May be used on Pesach if they are not lined with powder
<i>Rubbing Alcohol:</i>	Any isopropyl, benzyl or methyl based does not require Pesach certification
<i>Salads:</i>	Do Not Require Pesach certification Shredded raw vegetables (such as cabbage and broccoli) with no additives do not require Passover certification.
<i>Salt:</i>	Non-iodized salt, without dextrose, iodine or polysorbates does not require Pesach certification. Sea Salt: Does not require Pesach certification.
<i>Sephardic Foods:</i>	Some of the lists compiled by Sephardic Kashrut organizations and made available online, are, unfortunately, not up to strict standards of Kashrut. While Sephardim eat kitniyot on Pesach, even kitniyot products must be produced under strict Pesach certification to assure that there is no contact with chametz. One cannot simply scan an ingredient label to determine the kashrut status of a food. Please check with a Rabbi before using such lists.
<i>Seltzer:</i>	<i>Unflavored-</i> Does not require Pesach certification. <i>Flavored-</i> Requires Pesach certification
<i>Silver Polish:</i>	Does not require Pesach certification
<i>Soda:</i>	Requires Pesach certification
Sodastream Carbonator:	Does not require Pesach certification.
Sodastream Flavoring:	Requires Pesach certification

<i>Spices:</i>	Require Pesach certification- this includes cloves
<i>Sugars:</i>	<i>White-</i> All pure, granulated cane or beet sugar without dextrose does not require Pesach certification <i>Confectioners, Vanilla- Requires Pesach certification</i> <i>Substitute-</i> See “artificial sweeteners”
<i>Teas:</i>	<i>Unflavored, Regular Tea Bags -</i> Do not require Pesach certification <i>De-caffeinated Tea Bags – Require Pesach certification. <u>Most brands are not acceptable.</u> Lipton Decaffeinated teabags are no longer Kosher for Passover.</i> <i>Flavored Tea Bags – Require Pesach certification</i>
<i>Toiletries:</i>	Inedible toiletries do not require Pesach certification. This includes deodorants, perfumes, shampoos and most cosmetics. See “cosmetics”
<i>Toothpaste:</i>	Does not require Pesach certification.
<i>Toothpicks:</i>	Any wood or plastic (unflavored and uncoated) may be used
<i>Vegetables:</i>	<i>Frozen –</i> As long as there are no kitniyot do not require Pesach certification <i>Canned - Requires Pesach certification</i> <i>Fresh, uncut-</i> Does not require Pesach certification-but should be rinsed before use Packaged baby carrots do not need Pesach certification as long as there are no additives. They should be rinsed before use. <i>Fresh, cut and packaged –</i> see “salads”
<i>Vegetable Wash:</i>	FIT fruit and vegetable wash is approved for Pesach.
<i>Vinegar:</i>	Requires Pesach certification
<i>Vitamins:</i>	See “medicines”
<i>Water:</i>	All <u>unflavored</u> fresh, bottled, spring or distilled water does not require Pesach certification. Kirkland water should preferably be purchased before Pesach. Bottled water with added minerals such as Smart Water does not require Pesach certification but MUST be bought before Pesach. If bottled water contains added vitamins or flavors, Pesach certification is required.
<i>Water Filters:</i>	Do not need Pesach certification

Wax: Does **not** require Pesach certification (including wax for braces)

Wine: **Requires Pesach certification.**

Please note: **Not all wines are Kosher for Pesach.** The most preferable Seder wines are red, non-mevushal, with no added water or sweeteners. However, if non-Jews will be attending your Seder, make sure that all the wine is mevushal.

Yogurt: **Requires Pesach certification.** There will be no major brands making KFP Yogurt this year.

Special Needs

Pet Food

One of the many challenges of *Pesach* is finding permitted pet food. There are two separate *kashrut* issues for us to be aware of: one related specifically to *Pesach*, the other related to the rest of the year as well. The year round problem concerns meat and milk. Commonly known dog and cat foods that contain meat (not chicken) and milk together is rendered forbidden to Jewish pet owners all year round. However, there is even more for a Jewish pet owner to be concerned about during *Pesach*. Due to the prohibition of deriving any pleasure or benefit from *chametz*, we are not permitted to use or own pet food containing any type of *chametz* on *Pesach*. It is therefore important to be aware of the prevalent use of the five grains (wheat, rye, barley, oats, spelt) in dog and cat foods today. Almost all, dry, pet food lists wheat or oats as their first ingredient. This is true for fish food and bird food as well. Benefit from "*Kitniyot*" (legumes) is permitted on *Pesach* even for an Ashkenazic Jew. Therefore, rice does **NOT** pose a problem in pet foods <https://www.star-k.org/articles/wp-content/uploads/pet-food-list.pdf>

Gluten Allergies

Some people with gluten allergy use either oat matzah or spelt matzah. While not completely gluten free, oat matzah is especially soluble and easy to digest. You can order gluten free matzah from the following list:

Lakewood Matzoh

<http://lakewoodmatzoh.com/>

501 Prospect Street Unit 104B, Lakewood, NJ 08701

Phone: 732-364-8757 Fax: 732-364-4250

Email: sales@lakewoodmatzoh.com

As always, if the performance of a mitzvah such as eating matzah at the Seder would cause a life-threatening allergic reaction, clearly the mitzvah should not be performed.

I will be away for the start of *Pesach* in a **later** time zone; I need my *chametz* to be sold early.

MUST BE RECEIVED Wednesday March 30, 2026. It is Preferable to Make This Transaction Directly with Rabbi Bixon. If You Can Not, Please Mail To: Beth Israel Congregation 770 W. 40th Street Miami Beach, Florida 33140.

POWER OF ATTORNEY FOR SALE OF CHAMETZ

I, the undersigned, fully empower Rabbi Donald Bixon to act in my place and on my behalf to sell all *chametz* possessed by me, knowingly and unknowingly, as defined by Torah law and its rabbinic explanations and protections, excepting all *chametz* that I designate for burning. Rabbi Bixon also has the right to lease out all locations in which *chametz* owned by me may be found, and to lease out right of access to those locations – especially at:

1. _____
(Home address) (City) (State) (Zip Code)

2. _____
(Office address) (City) (State) (Zip Code)

The *chametz* that I possess includes, but is not limited to, the following:

Type of <i>chametz</i> (e.g. groceries, medicines)	Location (i.e. kitchen – sealed closets)	Approximate Value (\$)
		\$
		\$
		\$
		\$
		\$
TOTAL:		\$

[COMPLETE THIS BOX IF YOU WILL BE AWAY FOR ALL OF PESACH AND DO NOT INTEND TO DO A FULL BEDIKAT CHAMETZ AT HOME:]

I specifically authorize Rabbi Donald Bixon to sell all *chametz* located anywhere in my home at the above address and to lease my entire home.

As an exception, I exclude the _____ room from the lease.

Keys can be found with: _____ at: _____.
(Name) (Address)

I also give Rabbi Bixon full power of attorney to appoint a substitute in his stead with full power to sell and to lease as provided herein. I understand that the sale of *chametz*, and the leasing of storage space and access, for which Rabbi Bixon will be the agent, will be complete and unconditional. The purchaser will have every right to enter the addresses listed, and to make every use of the *chametz* stored therein, as that *chametz* will belong to the purchaser.

And to this I hereby affix my signature on this ____ day of _____ in the year 5786, corresponding to the ____ day of _____ 2026.

Name (please print clearly): _____ Signature: _____

Cell Phone: _____ Cell Phone between April 1 and April 9 _____

Rabbi Donald Bixon: _____ Date: _____

Rabbi Bixon. If You Can Not, Please Mail To: Beth Israel Congregation 770 W. 40th Street Miami Beach, Florida 33140.