



Atlanta Kashruth Commission

• 1855 LaVista Road, N.E. • Atlanta, GA 30329 • Tel: (404) 634-4063 • FAX: (404) 634-4254 •

• Dean: Rabbi Ilan D. Feldman • Rabbinic Advisor: Rabbi Shmuel Khoshkerman • Rabbinic Liaison: Rabbi Yossi New •

DIRECTOR OF SUPERVISION:
RABBI REUVEN STEIN

Produce Policies

These policies change depending on infestation levels. Please ask for an updated document periodically.

Even in produce that usually does not require checking, if there are signs of obvious infestation the produce should be checked.

Alfalfa Sprouts

1. No checking required

Artichoke hearts

1. Not recommended without reliable Hechsher.

Asparagus, Green

1. Remove the floret at the asparagus tip.
2. Remove the triangular parts along the side of the asparagus.(A potato peeler is recommended)
3. Wash thoroughly.

Asparagus, White

1. Rinse well.

Bean Sprouts

1. No checking required.

Beets

1. No checking required.

Belgian Endives

1. Rinse each leaf under a stream of water

Blackberries

1. Not recommended.

Blueberries, non-organic

1. Wash very well. **(Currently, (5/21) an uptick of infestation has been reported and we are recommending that blueberries should be washed with soap and water through the summer.)**



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Blueberries, organic (or from a U-pick farm)

1. Prepare a basin with water and dishwasher detergent solution. The water should feel slippery.
2. Agitate the produce in the solution for 15 seconds.
3. Remove the produce from the basin and shake off excess water over the basin.
4. Check the water with a thrip cloth or flashlight.
5. Check the thrip cloth over a light box for any insects.
6. If insects are found, repeat steps 1-6.

If the batch is still infested after a few tries, the produce should not be used.

Brown Rice - If the product has been stored for a long time it should be checked.

1. Put rice in strainer. Shake the rice over a white surface. Check the white surface for bugs.

Barley - If the product has been stored for a long time it should be checked.

1. Put barley in strainer. Shake the barley over a white surface. Check the white surface for bugs.

Broccoli Slaw

1. Typically, no checking is required, there were higher levels of infestation as of August of 2020 and we therefore require checking until that changes. Checking should be done in the same way as pre-washed cabbage.

Broccoli, fresh - Fresh broccoli can be approved for use by the AKC office on a case by case basis.

1. Cut in pieces small enough that the water can penetrate to the stems under the florets.
2. Soak in very warm water for 20-30 minutes to loosen the broccoli. It is recommended to soak a second time as well. Alternatively, blanch it in boiling water.
3. Rinse very well under a strong stream of water.
4. Prepare a basin with water and dishwasher detergent solution. The water should feel slippery.
5. Soak for 30 seconds and then agitate the produce very vigorously in the solution for 15 seconds.
6. Remove the produce from the basin and shake off excess water over the basin.
7. Pour water through the thrip cloth.
8. Check the thrip cloth over a light box for any insects.
9. If insects are found, repeat steps 1-6.

If the batch is still infested after a few tries, the produce should not be used.

Broccoli, frozen – It is recommended to buy broccoli with a reliable Hechsher and not to check it.

1. Prepare a basin with water and dishwasher detergent solution. The water should feel slippery.
2. Agitate the produce very vigorously in the solution for 15 seconds.



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3. Remove the produce from the basin and shake off excess water over the basin.
4. Pour water through the thrip cloth.
5. Check the thrip cloth over a light box for any insects.
6. If insects are found, repeat steps 1-6.

If the batch is still infested after a few tries, the produce should not be used.

Note: There are certain leniencies that can apply to frozen broccoli. Please contact Rabbi Zehnwirth for details.

Broccolini

1. Prepare a basin with water and dishwasher detergent solution. The water should feel slippery.
2. Agitate the produce in the solution for 15 seconds.
3. Remove the produce from the basin and shake off excess water over the basin.
4. Check the water with a thrip cloth or flashlight.
5. Check the thrip cloth over a light box for any insects.
6. If insects are found, repeat steps 1-6.

If the batch is still infested after a few tries, the produce should not be used.

Brussels Sprouts

1. Not recommended without reliable Hechsher.

Cabbage

Option A

1. Wash produce well
2. Prepare a basin with water and dishwasher detergent solution. The water should feel slippery.
3. Agitate the produce in the solution for 15 seconds.
4. Remove the produce from the basin and shake off excess water over the basin.
5. Check the water with a thrip cloth or flashlight.
6. Check the thrip cloth over a light box for any insects.
7. If insects are found, repeat steps 1-6.

If the batch is still infested after a few tries, the produce should not be used.

Note: If you are checking water that purple cabbage was washed in with a flashlight. You will need to check the water in several different vessels, so it will be translucent enough to check with a flashlight.

Option B



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1. Wash the cabbage with soap/veggie wash and then check each leaf on both sides.

Cabbage, Pre - Washed

Option A

1. Prepare a basin with water and dishwasher detergent solution. The water should feel slippery.
2. Agitate the produce in the solution for 15 seconds.
3. Remove the produce from the basin and shake off excess water over the basin.
4. Check the water with a thrip cloth or flashlight.
5. Check the thrip cloth over a light box for any insects.
6. If insects are found, repeat steps 1-5.

If the batch is still infested after a few tries, the produce should not be used.

Option B

1. Check each piece of cabbage on both sides.

Note: There are certain leniencies that can apply to pre-washed cabbage. Please contact Rabbi Zehnwirth for details.

Cauliflower, Fresh

1. Cut cauliflower in pieces small enough that water can penetrate to the stems under the florets.
2. Soak the cauliflower in very warm water to loosen up the florets. (10-15 minutes)
3. Prepare a basin with water and dishwasher detergent solution. The water should feel slippery.
4. Agitate very well in the solution and discard that water.
5. Agitate the cauliflower very well in a fresh basin of soapy water and check that water using a thrip cloth or flashlight.
6. If insects are found, repeat steps 1-5.

If the batch is still infested after a few tries, the produce should not be used.

Cauliflower, Frozen

1. Prepare a basin with water and dishwasher detergent solution. The water should feel slippery.
2. Agitate very well in the solution and check that water using a thrip cloth or flashlight.
3. If insects are found, repeat steps 1-2.

If the batch is still infested after a few tries, the produce should not be used.

Note: There are certain leniencies that can apply to frozen cauliflower. Please contact Rabbi Zehnwirth for details.



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Cauliflower, Riced

1. Commercially sold frozen riced cauliflower that is raw, plain and was washed **after** being riced, is permitted to be used without certification.

The cRc has determined that frozen riced cauliflower from Trader Joes, Birdseye and Green Giant meet these criteria and are acceptable at this time.

Celery

1. Remove leaves and wash well.

Corn on the Cob

1. Husk removed and rinsed well.

Cranberries, fresh and frozen

1. No checking required.

Cucumbers

1. No checking required.

Dates, fresh and dried

1. Slice open a handful from the container and check inside. If no insects are found the rest may be eaten without checking

Dried Fruit (besides Figs, Turkish)

1. Slice open a handful from the container and check inside. If no insects are found the rest may be eaten without checking

Edamame, fresh or frozen

1. No checking required.

Eggplant

1. No checking required.

Figs, Turkish

1. Slice open.
2. Check the inside.

Flowers – If the flowers are on the plate or serving tray with food they need to be checked.



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Option A

1. Check a batch of flowers by looking at the center stem and between the petals. If that batch is clean then the rest of that lot does not need to be checked.

Option B

1. Drop a batch of flowers one at a time on a white piece of paper and check anything that falls out. If that batch is clean then the rest of that lot does not need to be checked.

Garlic

1. Fresh cloves require a general inspection to rule out any obvious infestation.

Grapes

1. Wash under a stream of water.

Herbs

2. Wash produce well
 3. Prepare a basin with water and dishwasher detergent solution. The water should feel slippery.
 4. Agitate the produce in the solution for 15 seconds.
 5. Remove the produce from the basin and shake off excess water over the basin.
 6. Check the water with a thrip cloth or flashlight.
 7. Check the thrip cloth over a light box for any insects.
 8. If insects are found, repeat steps 1-6.
- If the batch is still infested after a few tries, the produce should not be used.

Horseradish

1. No checking required.

Leek

1. Remove leaf miner trails.
2. Separate leaves.
3. Wash each leaf under a stream of water.

Lettuce

Option A

1. Wash produce well.



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2. Prepare a basin with water and dishwasher detergent solution. The water should feel slippery.
3. Agitate the produce in the solution for 15 seconds.
4. Remove the produce from the basin and shake off excess water over the basin.
5. Check the water with a thrip cloth or flashlight.
6. Check the thrip cloth over a light box for any insects.
7. If insects are found, repeat steps 1-6.

If the batch is still infested after a few tries, the produce should not be used.

Option B

1. Wash the lettuce with soap/veggie wash and then check each leaf on both sides. Be sure to open all the folds to inspect for hidden insects.

Melons

1. No checking required

Mushrooms

1. Wash well, especially the fan area under the crown.
Porcini, Oyster, and Morel mushrooms should be avoided.

Okra

1. No checking required

Onion

1. No checking required.

Parsnip

1. No checking required

Peas

1. No checking required

Peppers

1. No checking required

Potatoes

1. No checking required



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Prunes, dried

1. No checking required

Quinoa – a sample of quinoa from every bag should be checked.

1. Put quinoa in strainer. Shake the quinoa over a white surface. Check the white surface for bugs.

Radish

1. No checking required

Raisins

1. No checking required

Raspberries

1. Not recommended.

Scallions

1. Remove any leaf miner trails (found on the green tube).
2. Wash scallions well.
3. Cut open a sample of scallions from the top of the green tube down to the bottom of the root and do a visual inspection internally and externally. The area which is most prone to infestation is at the “Y” intersection of the tubes and roots (between the red lines in the picture). If insects are found in the sample all the scallions need to be opened and checked internally.



Strawberries

1. Prepare a basin of soapy water.
2. Agitate the strawberries in the solution for 10-15 seconds.
3. Let the strawberries soak for at least one minute in the solution.
4. Rinse off each berry.
5. Repeat steps 1-4 a second time using a new batch of water.
6. Remove the tops.

String Beans

1. No checking required

Tomatoes



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1. No checking required

Turnip

1. No checking required

Zucchini

1. No checking required