



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

Outside Kitchen

- Are Dishes/Equipment sealed from kosher caterer?
- Are all decorative items approved for use?
- Any special items i.e. Challah Knife, cake knife from elsewhere?
- Chassan's Tish – extra food or drinks approved?
- Yichud Room – any additional food /drink that needs to be approved?
- Any Party favors provided by client, venue and planner approved?
- Wedding Cake – Came in from Kosher and Pareve bakery?
- Removed non-kosher dishes and silverware that servers can grab?
- Move milk, creamers, soft drinks etc. away from servers.
- Instruct servers that all special requests should go to Mashgiach.
- Fires at cooking or warming stations turned on?
- Separate meat and fish as much as possible.
- Is the Coffee Station using only pareve creamer?
- Are the Teas that venue have Kosher?
- Bars – Alcohol, juices and fruit approved? Is wine Mevushal?
- Are Bar Kits and pourers new/kosher?

Inside Kitchen

- Clear non-kosher equipment and foods.
- Cover surfaces.
- Confirm that food and equipment is coming in sealed.
- Confirm heating procedures for food.
- Turn on flames/ heating equipment.
- Ensure meat and fish don't go in same hot box/oven.
- No Kashering or produce checking should be done at venue without prior approval.