

Meat & Dairy Halachot

- The prohibition of separating meat and dairy is a Torah prohibition that is repeated three different times.
- If milk (or meat) is cooked in a very hot pot, the pot becomes dairy because the milk flavor is absorbed into the pot's walls.
- You cannot make the pot parve by simply cleaning it. Once it was used to cook meat or dairy, it is completely absorbed.
- If you cook meat in a dairy pot, the meat and the pot will become forbidden and not kosher.
- If you cook meat in a dairy pot, not only is the pot and meat forbidden to eat but you will have violated the halacha.
- A "ben yomo" pot is a pot that has been used to cook meat or milk in the last twenty-four hours.
- A "non-ben yomo" pot is a pot that has been used to cook meat or milk more than twenty-four hours ago.
- Even if the pot was used to cook dairy more than twenty-four hours ago, we are still not allowed to use it to cook meat.
- If you are cooking meat in a meat pot but you use a non-ben yomo dairy spoon then the food is okay but the spoon is forbidden to use again.
- If a piece of meat falls into a pot of hot milk then the milk and the meat is forbidden but the pot is still dairy.
- If meat and dairy are soaked together in liquid (if you're washing them together) for twenty-four hours, it is called "kvishah" and this is forbidden.
- It is suggested that meat and dairy items be separate from each other so that dry kvishah will not occur.
- If meat was left in a dairy pot for twenty-four hours (not being cooked) then the meat is considered forbidden.
- Glassware is not meat or dairy because glass does not absorb flavor so a glass cup is always parve.
- Plastic or ceramic items absorb flavor quickly so if you pour milk into a plastic cup, it's considered dairy.

- Food that is salted is the same as food that is hot. So if a salted chicken comes in contact with cheese, the cheese is forbidden.
- If dry cold cheese and dry cold meat come in contact with each other, they are still permitted to be eaten.
- If damp cheese and meat come in contact with each other, they may be eaten but they must be washed first.
- If a dairy knife was used to cut a cold piece of meat then the piece of meat that the knife touched must be cut off with a meat knife.
- If a dairy knife cut a piece of cold meat, you have to force the knife into the ground (dirt) for a few minutes then wash it.
- If a meat knife was used to cut a soft piece of cheese by mistake then you just have to wash the knife and the cheese.
- If a meat knife was used to cut a juicy fruit that you want to eat with milk, you must throw out the part of the fruit that the knife touched before eating.
- You cannot use a dairy knife to cut sharply flavored foods then the food will become dairy. (Sharp flavored foods: onions, radishes, garlic, pickles, etc).
- If you ate meat and want to eat a sharply flavored food that was cut with a dairy knife, you must wait six hours.
- If two people are sitting on a table and one is eating meat and one is eating dairy, the table must be large so that they are far enough apart and the plates don't touch.

