

# KASHERING YOUR KITCHEN FOR PASSOVER - 5770

Rabbi Yossi Michalowicz



## INTRODUCTION

A wife and husband often dread this week, because of the details involved. We tend to feel overburdened because we fail to differentiate between the things we **have to** do before Pesach and the things we **would like to** do before Pesach. According to Halacha, you don't have to do that much. However, people want to do more, and that's where the headaches and aggravation begin. For example, you are obligated to **sweep** the floor, and maybe **wash** it; but you're not obligated to **wax** the floor. There is no mitzvah to wax the floor—there's no Chametz there. If you feel that you must sort out clothes, do spring-cleaning, move items around, that's your business. You're not doing any mitzvah – G-d didn't ask you to do that.

The only thing G-d asks you to do is make sure there's no Chametz in the house by Pesach. You have to remember that, if you want to do spring cleaning, don't blame G-d for it. It's not His fault. We have to remember this is the season that is called The Time of our Freedom, when we feel a sense of royalty, and we should try to keep it that way. We don't have to be slaves all the way to Pesach.

Nowhere in the Torah does it say that husbands are exempt from helping their wives with the work. The husbands also have the mitzvah to make sure the house is rid of Chametz in preparation for Pesach. The husbands can help in the more difficult tasks: lifting and moving heavy boxes, finding things in difficult-to-reach places. This doesn't mean that the husband can't come to study Torah, but certainly he should help.

The following are steps to koshering the kitchen. You don't necessarily have to follow this order, but I found that this sequence makes things easier.

□ *Please note that these laws are specific to Pesach and cannot be automatically applied to year round Koshering. On Pesach, we are stricter.*

## EXTERNAL AREAS

Get the Chametz out of the way. It is hard to kosher the kitchen if there is Chametz right there. Either close it up well and put it in a storage room, or lock it up in a cabinet. It's permissible to select certain cabinets in the kitchen in order to store the Chametz. Put some tape over the door, and a little sign saying "Chametz," or "do not open," etc.

Wash off stains and blotches of food on the walls. (It is not necessary to wash the entire wall, only those areas that obviously show signs of food remnants.) Get rid of food stains and crumbs that inhabit chairs, knobs, light switches, telephone. Pay attention to the crumbs that fall in the tiny cracks of chairs, especially the high chair.

## HIGH CHAIR

You rarely have to pour boiling water on the high chair since the food you serve a child is never over 110° Fahrenheit. A normal parent never really gives a child really hot Chametz; therefore, you need to wash the high chair well and also wash the toys that are hanging from the high chair. Nevertheless, if the high chair comes with a metal tray, or even a smooth wooden tray, you should pour boiling water over it. But nowadays, most high chairs come with plastic trays, and you can't kosher plastic. If you do use relatively hot food, you can cover the tray with contact paper (one that is easy to remove afterwards) after washing the tray well, but if hot food has not come in contact with the tray, washing it thoroughly would be enough.

## CUPBOARDS

Remove plates and pots, check that there is no Chametz in the cupboards, and wipe them down a bit. Messier cupboards; for example, the one with the spices, require a better cleaning. You are not obligated to put shelf paper on the shelves - most people do not put hot spaghetti in their cupboards - but if it makes you feel better, you may do so. As long as you are confident that there is no Chametz in the cupboards, you may now place your Pesach dishes and food in those emptied and cleaned cupboards.

## THE REFRIGERATOR AND THE FREEZER

Clean out the fridge well. Take out all the parts. Pay particular attention to those areas where Chametz lurks – especially the rubber gaskets along the door, for example. The vent holes in the freezer should be thoroughly vacuumed. Once the refrigerator and freezer are squeaky clean, they need not be lined with any paper. If you habitually put very hot food into your fridge and you're going to be doing that on Pesach too, then you'd better line your shelves with aluminum foil. (You need, however, to make holes in it, so that air can circulate properly in the fridge.)

It is not a good idea to store Chametz [which you are selling] in the freezer section of the refrigerator [or in a specific area in the refrigerator], even if you tape up the freezer [or cover it up in a specific section of the refrigerator, and labeling it as Chometz], as one might inadvertently come to use it. Technically you can do it, but I wouldn't recommend it. If you do, you must specify, when selling your Chametz, that there is Chametz in the freezer [or in a specific section of the refrigerator].

## THE COUNTERS AND THE KITCHEN TABLE

For now, kosher only half of the counter and table space. Or leave the table for later and kosher only the counters. Leave an appreciable space (5 or 6 feet). You're going to need that space to put Chametzdik stuff while you are in the process of koshering the kitchen for Pesach. For example, you'll need non-koshered space to put the oven parts while you're cleaning the oven.

Can you kosher the counters?

First, you must not have used that counter space for hot food within the previous 24 hours. A good rule of thumb is: Before koshering the kitchen at all, it is best not to have used it for hot Chametz within the 24 hours prior to beginning the koshering process. ["It is therefore recommended for the family to go out to dinner the night before the kitchen is koshered."] You can't be cooking kosher for Passover and Chametz in the same kitchen. There must be a break of 24 hours between one and the other. Then, you must clean the counters. If it is made from a material that can be koshered, take boiling water, preferably from a Passover kettle, but not necessarily a kettle; it may be a pot. (It is preferable to use an electric kettle, but not mandatory.) The water must be boiling hot, with bubbles to 212° -giant bubbles – or a screaming kettle. Then, you quickly pour the boiling hot water over the entire surface. This will normally necessitate more than one pour from the pot/kettle.

If the counter is made of a material that is not Kosherable, just clean it off and cover it with a non-porous, non-tearing material; for example, thick, colorful plastic you can buy by the foot at Canadian Tire, contact paper, corrugated, thick plastic (All Time Party Goods), linoleum, or thin glass squares on little rubber trivets, which can be lined up one next to the other (Cayne's). There is no hard and fast rule. Technically, you can put shelf paper, but it may not last too long, especially if you put hot things on it. The same coverings can be used on the table, if the table is not Kosherable.

[I have seen advertised in the past: White, plastic, corrugated Pesach counter covers in 2' x 8' and 4' x 8' sizes. Call 416-783-1487.]

The following types of tabletops or counters are koshered by pouring boiling water over them: metal (if you live in an industrial plaza), polished marble (if you're doing okay), polished granite, pressed marble that's

polished, wood if it's smooth (if it's not smooth, it must be sanded down), silestone, or fiberglass. **If the surface has cracks or scratches – it can not be koshered.**

All other materials – grooved marble, grooved granite, tumbled marble, Surrel (which has a marble look, but is made out of plastic), Corian, porcelain, Silestone, Granorex, ceramic tile, wood that is not smooth, and good, old-fashioned Formica cannot be koshered.

Tables should be treated in the same way as counter tops. (Glass tables should be cleaned and covered if you're Ashkenazi.) After these surfaces are well cleaned, it is preferable to put a plastic cover, or table pad on the table, under the tablecloth.

## HAG'ALAH AND LIBUN -INTRODUCTION

Not only are you not allowed to eat Chametz on Pesach, but also you're not allowed to use containers or utensils that were previously used for Chametz. The reason for this is that, during the year these vessels have absorbed the taste of the food of Chametz, and when they are eaten with Passover food that absorbed taste will penetrate the Pesach food and you will be eating traces of the taste of Chametz on Pesach. This also explains why we have separate dishes and pots for dairy and meat. Even if your Chametz pot is perfectly clean, some of the absorbed taste of the Chametz will go into the Pesach food, and this creates some problems. Consequently, we must do some type of koshering; i.e., purging out the Chametz from these utensils in order to render them kosher for Passover, if this is what we want to do. This includes not only pots, but also stoves, ovens and sinks and other cooking and eating utensils.

Generally, it is essential to have separate pots, dishes, silverware etc. for Passover. That's the easiest thing to do, but not necessarily the most economical. Therefore you might want to kosher some of these utensils; e.g., your favorite pot, keeping in mind that certain conditions apply. Even if you don't intend to kosher your pots and pans, you still have to kosher the sink, the stove and the oven.

The koshering, or this Halachik cleaning of utensils in order to render them perfectly fit to use on Pesach, is called Hechsher Keilim or Hag'alat Keilim.

The basic principle is this: **The method by which the Chametz came into the pot is the same method used to get it out.** For example, if you used a grill over a roaring fire to broil steaks, you would have to have a roaring fire to take the Chametz out of that grill. (Libun) Or, if you cooked Chametz in a pot with boiling water, you would have to cleanse the pot Halachikally with boiling water. (Hag'alah). In other words, the same intensity of heat used to get the Chametz taste into the pot is the very same intensity of heat you need in order to purge the pot of Chametz. You can use more intensity of heat to purge the Chametz out, but never less intensity than that used originally.

There are different ways to go about the koshering process. You might need to resort to the maximum necessity of using a blowtorch, which we try to avoid, considering that Jews and blowtorches have not had a good history in the past. Or you may have a self-cleaning oven. You may need to pour boiling water over the utensil, or put the utensil into boiling water. Different techniques and different degrees of heat are best suited to different utensils.

## THE STOVETOP

Don't forget to clean under the stovetop.

### A. Gas Range

(Please note that whatever I say for gas, also applies to electric, with an added step for electric appliances):

First, you have to clean everything. Use a caustic cleaner (e.g., Easy-Off). You haven't used the stovetop for 24 hours, and now you're ready to kosher it.

1. The grates: The easiest way to kosher this is to take a pot (it may be a Chametz pot) and fill it up with boiling water. The pot must be larger than the grate. Bring the water to a full boil and then keep the grate in the continuously boiling water for ten minutes. The intensity of the heat will purge out the Chametz from the grate.
2. The pan under the grate: You may either
  - a. Pour boiling hot water over it (this can be very messy) or
  - b. Cover it with foil or
  - c. Dump it into the boiling water when you are koshering other things.
3. The stovetop (the area in between the burners). This is usually enamel, and therefore it cannot be koshered at all. They must be thoroughly cleaned and covered with heavy-duty aluminum foil. It is preferable to put two coverings of tin foil, especially on the stovetop, because so much action is going on there that it's invariably going to get rubbed off. Spend time doing this well and securing the foil in place. Tape the edges of the foil to the countertop, so it's sturdy. [You can also purchase a "Pesach Blech", which is basically a metal sheet that covers the entire stovetop, but has holes in it directly over where the burners are. You can have them made for you at Zaidman's Hardware at 3776 Bathurst St. 416-631-7718.]
4. If your stovetop is stainless steel, thoroughly clean (make sure you haven't used it in the last 24 hours prior to that) and pour boiling water over it.
5. The glass stovetops. If you were to ask me, I would say the cheapest stove is the best to buy. There are stoves with whistles and bells that are almost impossible to use on Shabbat without desecrating the Shabbat, unless you have a lot of money to buy the Kitchen Aid one with the Sabbath Mode. I would recommend the cheapest one possible, but with the self-cleaning oven. The glass stovetop presents a lot of Halachik problems. Many people say it's not Kosherable for Pesach unless you do all kinds of things that I guarantee will break the glass stovetop if done the way they say to do it. In any case, the most lenient opinion I could find, is that you have to clean the glass stovetop thoroughly (after 24 hours of not being used) turn all the burners up full blast for 15-20 minutes, and then pour boiling water over the whole surface. Other opinions say you have to cover the whole thing with an aluminum tin, or use a blowtorch, but that will most likely break the glass. **The most practical opinion would require you to place a rock on all four corners of the stove top. Then put heavy duty aluminum foil over the entire stove top – resting on the stones and not on the stove top. Turn up all four burners to maximum heat. After a few minutes, put a wad of newspaper under the aluminum foil – in the middle of the stove top in between the burners. Once the newspaper catches on fire – the stove top is kosher.**
6. The knobs: They should be cleaned and thrown into boiling water, or you can pour boiling water over them. It would be preferable to buy new knobs.

## B. Electric Range

The Halacha is almost the same as for the above, but instead of the grate, you have the burner. Put the element on, glowing red, for five minutes and the element is kosher. However, with these, you do have that nasty metal rim. You could cover the metal rim with aluminum foil, but that is very awkward. You could also pour boiling water over it, but it can get quite messy. You can put it into hot, boiling water. You would like to put all of them in hot water in one shift, but you can't, because you need one in place in order to boil the rest. Wait until everything is koshered before you cover the stovetop with aluminum foil.

### C. The Hood over the Oven

Clean it well. You may also want to remove the filter and clean that out. It all depends on the proximity of the hood to the stove: the higher up the hood, the less difficult it is to clean. **For practical purposes this area should be cleaned before any other area of the stove.**

### D. Warming Drawers

Warming drawers cannot be *kashered* because the heat setting does not go high enough to kosher it. The warming drawer should be cleaned, sealed, and not used for *Pesach*.

## THE OVEN

There is a great debate amongst the rabbis about being able to kosher the inside of an oven. (Stainless steel ovens would not be problematic.) Basically, as most ovens are made of enamel, you can't kosher them, according to many opinions. There's no way out of it, they say. According to these opinions, you need to place a six-sided insert, complete with a door in the oven. There are other methods.

1. The non-self-cleaning oven is much harder work. ("The hotter it is to make *Pesach*, the cooler it's going to be in the world to come.") The oven must be thoroughly cleaned, including the broiler. You must not use the oven for 24 hours. You then put the oven or broiler on the highest setting for one hour and then you can use the oven, according to many opinions. This method is good for the racks inside also. (The broiler pan should not be used.)
2. The self-cleaning oven: Just put it on and let it work. You don't have to wait 24 hours prior to koshering it. (It's 900° - this is the only exception to the 24-hour rule.) Some of these ovens do not clean the glass door properly. That should be cleaned well before starting the self-cleaning operation. The racks may change color if you put them in at the same time, but they are not harmed.
3. Continuous-cleaning ovens, convection ovens and micro-convection ovens are not self-cleaning ovens, and they are treated like regular ovens.
4. The microwave oven. Do not use it for 24 hours. Clean it, put water in a Styrofoam cup and keep it in the amount of time necessary for vapor to fill the entire interior, and it is kosher. However, for the turntable of the microwave, which may have had direct spills of hot *Chametz* on it, you either clean it thoroughly and pour boiling water over it if it is of a Kosherable material, or you cover it with some kind of paper or plastic cover or the like, or replace it. (Or do without it.) One may replace the turn table with a ¼" Styrofoam board. This applies to a stainless-steel lined microwave oven. It is questionable whether those lined with plastic; porcelain or enamel can be koshered. Therefore, there are different ways to look at this. One option is that after cleaning the latter type thoroughly with soap and water, you should cover up all the walls or cook whatever you are cooking in a closed container. Another option is that if, after cooking something for the maximum time; let's say, 20 minutes, touch the wall right away. If the wall is not hot, then the first method of koshering will be acceptable. If the walls are hot, you need to do something to line the walls or make sure the food is covered.

## OTHER ELECTRICAL APPLIANCES

Quite often, they are impractical to clean for *Pesach*, and it's better to store them away for *Passover*. But technically, you can kosher certain parts.

### The Dishwasher:

1. If you have a dishwasher whose walls are coated with porcelain, enamel or plastic, the dishwasher cannot be koshered for *Pesach*.
2. If the dishwasher walls are metal – stainless steel – even then this should preferably not be used for *Pesach*. There is, however, a lenient opinion which says that you must not use it for 24 hours, following which you clean it thoroughly, you must check the filter to make sure there is no *Chametz* in it, and you

must change the plastic racks and plastic hoses (to the top propeller, if there are two propellers.) Then you run it through 3 hot cycles empty. That is the lenient opinion.

### **The Hot Water Urn:**

1. It's assumed that only water has been used in the urn.
2. Clean the urn thoroughly, inside and out (spigots, etc.)
3. Fill it to the top with water. Turn it on and cause it to boil until the water bubbles.
4. Cause a displacement of the water, so that the water overflows.
5. Some suggest inserting an immersion heater in the urn until the water boils.
6. Open the spigot and let some hot water flow through
7. The urn is now ready for use.
8. Or you can pour boiling hot water all around the walls of the entire urn.
9. If you have a kettle, it's better not to use it, as it is difficult to kosher.

### **Coffee Maker:**

1. Metal coffeemakers that have brewed only unflavored pure coffee. Clean thoroughly. Replace with new or *Pesachdik* glass carafe and new filters.
2. Metal coffeemakers that have brewed flavored coffee should be cleaned thoroughly. Do not use for 24 hours. Pour one cup of water into chamber. Water should be heated in unit and allowed to drip over exposed metal base. Replace with new plastic filter holder, new filters, and new or *Pesachdik* glass carafe.
3. Plastic coffeemakers should not be *kashered*.

### **Food Processor and the Blender:**

1. Food invariably gets inside the motor casing, so it needs to be thoroughly cleaned.
2. Many people say you need a new bowl and blades for the top.
3. If it has only been used for fruits, vegetables, fish, meat, etc., then you can kosher the bowl and blades. If these parts are plastic, you need to get new ones.

**Knife Sharpener:** Should be replaced.

### **Water Cooler:**

1. Clean the spouts thoroughly. (Do not clean any part of the cooler with vinegar.) Preferably, pour boiling water over the spouts.
2. Put a new water bottle on the top.

### **Toaster and Toaster Oven:**

Cannot be koshered for Pesach.

### **Hot Plates:**

Preferably, a Chametz hot plate should not be used on Pesach. But if you need to use it, it must be washed and cleaned thoroughly (which is very hard to do). Then put them on for an hour, and then cover them up with double aluminum foil.

An easier but not practical method is blowtorching them.

## **OTHER UTENSILS**

**Shabbos Blech** –sheet metal used to cover the range on Shabbat:

As there is too much Chametz cooked into it, it cannot be koshered. You need to get a new one.

**Sieves, Strainers, Grates and Grinders:**

Cannot be koshered for Pesach

### **Baking Pans:**

If you want to use these, they must be koshered in a self-clean oven.

### **Frying Pans:**

Can technically be permitted if koshered in boiling water.

### **Serrated Knives with Fine Teeth:**

Need to be lightly torched in the area of the serrated knives, and then put in boiling water.

### **Crock Pots:**

Cannot be koshered for Pesach.

## **HAG'ALAH –THE PROCESS**

Items must be thoroughly cleaned to remove trapped Chametz items. Rust from the inside of a vessel must be removed. The inside cracks and crevices must be cleaned thoroughly; if they cannot, either the item cannot be koshered, or you need to use a fine, small blowtorch to burn out that little bit.

1. Fill a giant pot and boil it up to the point of gigantic bubbles. Very often, the bubbles will diminish while putting various items in the pot. Make sure to wait a few moments until the bubbles get big again before putting in more items.
2. If the item is too big, you can put in one part of the item, and then another part.
3. You can technically kosher more than one item in the pot, provided that the items do not touch each other in the pot. Leave the item in for a second, then remove it.
4. The custom is to rinse the item with cold water afterwards.
5. Normally, you are not allowed to kosher a pot from dairy to meat or vice versa, but only for Passover, you can switch from one to the other.
6. What kind of pot do you use? Either a kosher for Pesach pot or a Chametz pot.
  - a. If you use a chametzdik pot. First, clean the pot well and then kosher it. Fill it to the top with water. Heat the water to boiling hot. If you are not going to use it for Pesach, technically it is still a pot you can now use to kosher items in.
  - b. If you use a Pesachdik pot, you just boil up the water and put the items in. But, after koshering all the items, you have to re-kosher the Pesach pot, because there may have been some touching of the pot by a non-Pesach utensil at the top rim of the pot.
  - c. If you decide to use the Chametz pot (step a.) for Pesach, you also have to re-kosher it. To re-kosher the pots in both a. and b. fill them with water and boil. You then have to displace the water so that it overflows the sides, by doing one of the following:
    - i. Heat a rock in the oven. With tongs, remove the rock; throw it into the pot. The water will overflow
    - ii. Technically, you can take a small, koshered pot and quickly push it in and the water will overflow.
    - iii. If you have enough water boiling really hard, the water will overflow all the sides.
- **When koshering pots and pans, please remember to kosher the handles, by removing all Chametz particles that may be stuck in between the handle and the pot, and either pouring boiling water over the handle or by putting the handle into boiling water.**
7. Remember that the items have to be in the pot for a few seconds only. But you have to decide how you are putting these items in.
  - a. The easiest way is to use tongs to put them in. But if you are holding the item with the tongs, the hot water will not reach the area where you are holding it. Therefore, release the tongs for a nano-second and quickly close it. If the item falls, just reach in with the tongs and pull it out.
  - b. Use a perforated basket and lower it in.
  - c. Toss the items in.
  - d. Tie a string around each item and lower them into the water.

8. Certain items cannot be koshered in the above manner; for example:
- a. Items that may get damaged by hot water
  - b. Those that cannot be totally cleaned (bottles with narrow necks, etc.)
  - c. Stainless steel, silverware, other metals, and smooth woodenware can be koshered through hot water. It is preferable not to kosher items made with any other material.
  - d. It is preferable not to kosher plastic, Melmac, Nylon, china, earthenware, porcelain, Corningware, Teflon, Silverstone, Corel, Pyrex, Teflon, Silverstone, Duralex and Arcolac. The majority of Rabbis say this should not be koshered for Pesach.
  - e. However, if it is an *extreme* hardship for you to buy many new things, there are lenient opinions that allow the items in d. (with the exception of plastic) to be koshered, provided that you put them in boiling water three times, instead of once. It is a very lenient opinion, and it is much preferred not to use them. It would be more preferable when these above items have not been used for a full year. Duralex and Arcolac, however, can be koshered in the regular way.
  - f. Dentures and Bite Plates: It is best not to use them 24 hours before Pesach, and then put them in boiling hot water, if they will not be damaged. If the process will damage them, then clean them thoroughly.
  - g. For braces, it's best to get a dental cleaning before Pesach; otherwise, carefully clean them with a toothbrush and water pick.
  - h. Buy new toothbrushes for Passover.

## GLASSWARE

During the year, although we are much more lenient with the koshering of glassware; nevertheless, Ashkenazim are more stringent regarding glassware on Pesach only. Their Minhag (custom) is to treat glass as if it were china and earthenware and therefore not Kosherable for Pesach.

However, if it is extreme hardship and you cannot afford to buy new glassware, there is an interesting way you can kosher glassware that is used primarily for cold food or drink: You could conceivably put it in boiling water, but most likely the glass will crack; e.g., fine wine goblets. A better method is:

### The 72-Hour Method

You submerge all these vessels in cold water and the water covers every part of the glass. Every 24 hours, you change the water for three days. They can then be used for Pesach. (Sefardim simply wash the glass well (it must not have been used for 24 hours before) and then use it.

Whisky cups and bottles can generally not be koshered for Pesach, unless you boil them in soapy water to completely remove every trace of the odor.

## THE SINK

There are stainless steel sinks and enamel (or similar) sinks. Only the stainless steel sink is Kosherable.

If the sink is not kosherable, you must clean thoroughly and cover it. You can buy a plastic insert and do all the washing in that tub.

For the stainless steel sink, the following procedure is used to kosher it for Pesach.

1. Don't use it for hot Chametz for 24 hours.
2. Clean it thoroughly
3. Dry it thoroughly
4. Preferably use the Pesach teakettle or big soup pots. To save time, use all four burners to boil up water.
5. Rapidly pour the boiling water over every area of the sink, faucets, handles, drain spout, etc.
6. You can use any kind of pot, meat or milk, to kosher any of the sinks.
7. It is advisable to pour a liquid drain cleaner down the drainpipe in case of backups.

8. Run the hot water faucet at the hottest temperature for a few seconds.
9. Plastic drain covers with strainers cannot be koshered, and should preferably be replaced or at least covered with aluminum foil. A metal one can be koshered by pouring boiling hot water over it or by putting into a pot of boiling water.
10. There are some stricter opinions that require moving around a boiling hot stone over the entire bottom surface of the sink.
11. The Plastic vegetable sprayer and the like that is next to the sink can not be koshered or used on Pesach. It is preferable to cover it over Pesach.
12. Draining racks should be replaced.

## TOWELS AND TABLECLOTHS

1. Wash them in the washing machine
2. Do not use starch

## NAPKIN RINGS, JEWELRY

Kosher them in boiling hot water

## BACK TO THE COUNTERS

Now you can finish up the kitchen by koshering or covering the remaining counters/tables in the kitchen.

## NEW ITEMS –METAL OR GLASS

Must be taken to the Mikveh before Pesach.

## GARBAGE

Take out the garbage and the vacuum cleaner bag, **before Monday March 29<sup>th</sup> at 12:19 PM**. Wash the garbage can and the dustbin. Since there is Chametz in the garbage, and one may not have Chametz in one's property, one should either:

1. Take the garbage out to the roadside beyond your property and let it sit there until the city takes your garbage.
- Or
2. Take your garbage to a local dumpster [Many Shuls organize special drop off of garbage at the Shul for free or a nominal fee] by noon on Monday.
- Or
3. The city of Vaughan will be providing dumpsters in the Garnett Williams Parking lot on March 25-30, where you can dump your garbage free of charge.

## BROOMS AND MOPS

Either wash the broom/mop thoroughly or buy a new broom (the latter is preferable).

## CONCLUSION

All the koshering preparations for Pesach must be done by before **Monday March 29<sup>th</sup> at 12:19 PM**.

Note: If you have any further questions, please feel free to call Rabbi Michalowicz at 905-482-9488 or e-mail at: [rabbi@westmountshul.com](mailto:rabbi@westmountshul.com)