

והוא:

שאלון ומורה דרך לבעל מכשיר ולמשגיח במשחטות גסות ועופות

### בשפת אנגלית

הקונטרס הזה הוא קובץ של שאלות בעניני שחיטה ובדיקה והמסתעף מכך בדברים הנוגעים להלכה ולמעשה בסדר שחיטה ובדיקה.

בו ימצאו רבנים מכשירים הדרך ילכו בה והמעשה אשר יעשון להיות נכון לבם בטוח שלא תצא תקלה מתחת ידם חס ושלום.

בו ימצאו מפקחים ומשגיחים על השחיטה ובדיקת הריאה הדרכה האיך לפקח ולהשגיח שתעשה הכל באופן היותר נעלה על פי החלכה ועל נתיבת המסורה.

בו ימצאו רבנים ובני תורה יראי השם הדרכה נפלאה האיך לוודא ולהבטיח שהבשר העולה על שולחנם כשירה בתכלית הכשרות באופן ששולחנם יהיי טהור ומזבח כפרה.

### באכילת בשר גלאט - כשר באמת

אשר רבתה הזנחתה בעונותינו הרבים והוא הנוטל חלק בראש בכל שארי מאכלים המוכנסים לבתי ישראל

אלול שנת תשמייח לפייק



ספר

# כשרות הבשר כהלכתה

והוא:

שאלון ומורה דרך לבעל מכשיר ולמשגיח במשחטות גסות ועופות

נדפס אלול תשמ"ח

ברוקלין נוא יארק

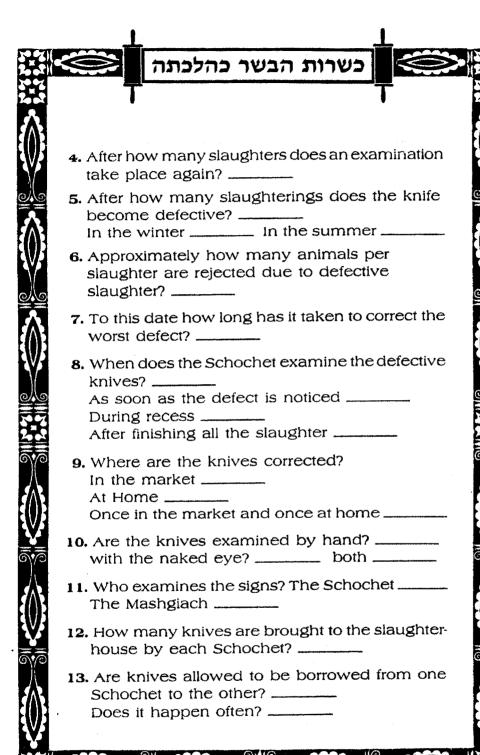
### The Kashrut of meat according to the Halacha

## Questionnaire and guide to the responsible of Kashrut of oxen and poultry

## The following questionnaire is general and a more detailed one can still be constructed

In the book Daat Torah (Hilchot Shechita Yore Deah 18:38) it relates how one Rabbi testified that he saw in an old parchment, signed by more than 100 Rabbanim with the Beit Yoseph ztk'l at their head that they decided and instituted that the slaughtering knife must be checked by two Schotim and Bodkim and it also said that the one who breaks the fence will be beaten by a snake, and this takana also appears in the Simla Chadasha (18:20) and in the Peri Megadim (18:19) and in the Sheelot u Tshuvot of the Maharik and in the Sheelot u Tshuvot of the Maharam Schick (Yore Deah, siman 8) and it is not in the power of any person to annul this Takana and if he does he belongs to those about whom it says: "Cursed be the person who will not keep..." look in the Peri Megadim (Yore Deah siman 13) and Darche Teshuvah (a, 215)

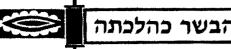
v	animals do they kill on average ter per hour?	per hour? What's
2- Who checks	the knives? The Shochet?	The
Mashgiach?	Someone else?	
3 - How many c Shechita?	checks (Bedikot) do they perform	before the beginning of the



Š	כשרות הבשר כהלכתה
14	. How many knives does a Schochet have in general?
15	Are there extra knives in the slaughterhouse to be used in case they are needed by a Schochet?
16	How much free time does the Schochet have during his recess?  How long is the recess?
17	Approximately how many animals become 'treifa' (ritually unclean) per slaughtering session? How many per hour maximum? How many per hour minimum?
18	. How many animals are rejected after an internal exam of the organs? How many per hour?
19	What area of the neck is used for slaughter? Close to the head? Close to the body?
20	. How much time lapses between the slaughter of animals?
21.	What sign is made on a vile animal? Where are the signs made? Where are
22	. Who makes the signs?
22	Does it ever occur that Schita (slaughter) is

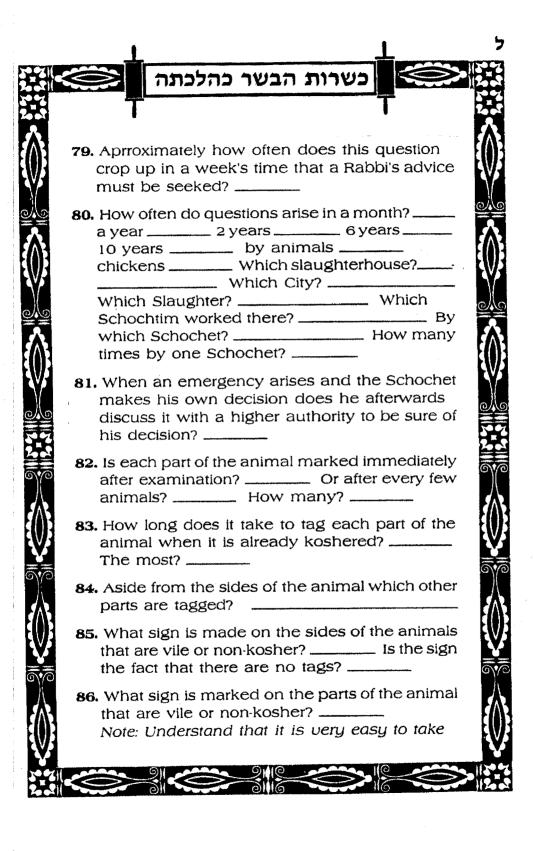
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	כשרות הבשר כהלכתה 🌅	
	24. Who fills in for the Schochet who is not feeling up to par? Or for a Schochet who must	
<u></u>	go to the Lavatory?  25. What happens when two Schochtim do not	
	show up to work for some reason? Who fills in for them?	
	are filled with mud and dirt, is it possible that all the knives become defective? One after the other? Does the slaughter stop? For how long? Does this occur once a week? More? How many times a week? Exactly how many times?	
	27. What is the time span between slaughter and removing the head of the animal?	2.2 6/0
	28. What is the time span from the end of the slaughter to the internal examination?	
₩ ••••	29. Is the examination after the slaughter wet? dry? both? Sometimes wet and sometimes dry? What must the Schochet do?	W To
	30. Where in the room is the examination made?  or in a different place where other slaughters are done?	
<b>₹</b>	31. Can the live animals see the blood of those already slaughtered? What is the distance between the live animals and those already slaughtered?	
		2.0

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	כשרות הבשר כהלכתה
	T
wit ad —	ow long does it take to examine an animal th 2-4 adhesions? When it is full of hesions? Glatt without adhesions? In general how many animals are amined per hour?
	ow does the examiner know when the animal vile?
are are	ow many animals are examined before they written on the tablet? How quickly the examinations done? What is maximum?
	ow are the marks made? Give an ample:
	ow many Schochtim are on the site of ughter at once?
of No Na Sla	ow many Schochtim are on the site at the time examinations?  te: If a Schochet works in various places, please write the type of position and what the work consists of.  me  nughter Plant  y of Slaughter
	ow many examiners (internal and external) ork at once?
<b>39.</b> Ho	ow many Supervisors are present at once?
<b>40.</b> Ho	ow many people sign the tags?
	ter how many hours of work does the hochet rest? How long?



כשרות הבשר כהלכתה בשר
55. How many days a week was work done two years ago? 3 years? 6 years? 10 years?
56. Where are the defective knives put?In the slaughterhouse? at home?
57. How long does an external examination take? the most?
58. Is there a Supervisor on premises? constantly? sometimes?
59. How many grades of meat are there? What are the standards for each? Grade 1 2 3 etc l.e. grade 1 pure Glatt, no questions etc.
60. Are there other grades of unkosher meat due to other parts of the body besides the lungs?
61. What is considered "Glatt"? How much mucous?
62. Can you peel off an adhesion with a fingernail? Is this also considered Glatt?
63. Can you examine with warm water? Or just when an adhesion is peeled?
64. Is there a supervisor present by the internal exam? Is he present constantly?
65. Is there a Supervisor present by the external exam?

	כשרות הבשר כהלכתה
66.	Does anyone supervise the Tagging of the animal?
67.	Does the Supervisor have any other function?  What?
68.	How many animals turn out Glatt each day without adhesions? The most?
69.	How many animals turn out generally Glatt? the most?
70.	What provision is made to prevent an electrical instrument from touching the pen during slaughter?
<b>71.</b>	When the tags are used up, who provides more?
72.	What kind of sign is made for the butcher to know that the animal is not Glatt?
73.	How many signs appear on the sides of the animal before it is sent out to the market?
74.	Who has a key to the freezer, and refrigerator aside from the owner, manager and wholesaler?
	How does one know which tongue, liver or other part belongs to which animal?
	How can one be assured that they are not switched?
	What happens when if due to some unforseen circumstance parts are switched?
78.	If there is a question, which authority is asked?
<b>\(\begin{array}{c}\)</b>	







notes and tags that can be found in any room or drawer and to go into the freezer at night (when others are asleep) and to do anything one pleases, such as tag all the vile and unkosher meat as 100% Glatt.

87.	In	how	many	places	the	Schochet	slaughter?
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88.	How	many	supervisors	aside	from	taggers	are
	there	in one	e slaughterh	ouse?			

89. What happens when ri	ght in the middle of the
work the external or inte	ernal examiner has to go
out?	
Ou the phane sings	rusha aansimu aa hia

Or the phone rings \_\_\_\_\_ who continues his work? \_\_\_\_\_

90. What happens when the Schochet is called out in the middle of his work and he yells out for someone to fill in for him and noone does? \_ Can it occur that when someone finally does come to fill in for him, the work was already done? \_\_\_\_\_\_

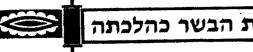
The name of the Schochet - R' Yisroel

Place of the slaughter — Esther Peking (Maxi Rosenberg)-Weinstock

Day of slaughter — Tuesday 19\_\_\_

The Schochet that came to fill in was

91. How often is a knife shown to the Rabbi?



	T
_	How often does the Rabbi visit the slaughter- nouse?
i i	How long does the inspector inspect the Slaughter? the knives? the nternal examinations? the external exams? The tagging? The reezer?
5	is the recess time for Taggers the same as for Schochtim and examiners? How long?
i r H V p	How many animals are normally slaughtered in an hour? The least? The most? By Steers? Cows? Bulls? Lambs? Location of plant? How many Schochtim are at the slaughter? How many supervisors? What does the Supervisor do?
	Same question as above to be answered for each plant you are employed at.
	Same question as above for any additional
S	How many animals are designated as Glatt in a slaughter of 60 animals per hour?steers Cows Bulls

<u> </u>	
כשרות הבשר כהלכתה	
T	2
5. How many Glatt animals are there an hour?	
a day? Company? Location?	-
6. 6. How many Glatt animals are there a week	ka 🎽
Company Location	<b>II</b> 4
· ·	
7. How many Glatt calves are there an hour? a day? Company? Location	
8. How many Glatt calves are there a week?	_ [
Company? Location?	, ,
9. How many Glatt lambs are there an hour?	
a day? Company Location	n?
10. How many Glatt lambs are there a week? Company Location	12
	୍ର
a day? Co Location	
-	1
12. How many Glatt Cows a week?	}
Company Location	⊸ ଚ
13. How many Schochtim are there by the	
slaughter of lambs? Internal exam	_ [
External exam Place of Slaughter How many per hour	<i>-</i> ∙ }
How many knives does the Schochet have b	-
the slaughter? After how many lamb do the knives become defective?	)S
Does the Schochet have time to correct the	

