

בעזרת השם יתברך

## כשרות הבשר כהלכה

והוא:

שאלון ומורה דרך לבעל מכשיר  
ולמשיגה במשחטות גסות ועופות

### בשפת אנגלית

הקונטרס הזה הוא קובץ של שאלות בענייני 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 ולהשיגה שתעשה הכל באופן היותר נעלה  
על פי ההלכה ועל נתיבת המסורה.

בו ימצאו רבנים ובני תורה יראי השם הדרכה נפלאה האיך  
לוודא ולהבטיח שהבשר העולה על שולחנם כשירה בתכלית  
הכשרות באופן ששולחנם יהי 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 תשמ"ח לפ"ק

בעזרת השם יתברך

ספר

# כשרות הבשר כהלכה

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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)

**1- How many animals do they kill on average per hour? \_\_\_\_\_ What's the most you slaughter per hour? \_\_\_\_\_.**

**2- Who checks the knives? The Shochet? \_\_\_\_\_ The Mashgiach? \_\_\_\_\_ Someone else? \_\_\_\_\_**

**3 - How many checks (Bedikot) do they perform before the beginning of the Shechita? \_\_\_\_\_**

## כשרות הבשר כהלכתה

4. After how many slaughters does an examination take place again? \_\_\_\_\_
5. After how many slaughterings does the knife become defective? \_\_\_\_\_  
In the winter \_\_\_\_\_ In the summer \_\_\_\_\_
6. Approximately how many animals per slaughter are rejected due to defective slaughter? \_\_\_\_\_
7. To this date how long has it taken to correct the worst defect? \_\_\_\_\_
8. When does the Schochet examine the defective knives? \_\_\_\_\_  
As soon as the defect is noticed \_\_\_\_\_  
During recess \_\_\_\_\_  
After finishing all the slaughter \_\_\_\_\_
9. Where are the knives corrected?  
In the market \_\_\_\_\_  
At Home \_\_\_\_\_  
Once in the market and once at home \_\_\_\_\_
10. Are the knives examined by hand? \_\_\_\_\_  
with the naked eye? \_\_\_\_\_ both \_\_\_\_\_
11. Who examines the signs? The Schochet \_\_\_\_\_  
The Mashgiach \_\_\_\_\_
12. How many knives are brought to the slaughterhouse by each Schochet? \_\_\_\_\_
13. Are knives allowed to be borrowed from one Schochet to the other? \_\_\_\_\_  
Does it happen often? \_\_\_\_\_

## 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? \_\_\_\_\_  
Are any other signs made? \_\_\_\_\_ Where are the signs made? \_\_\_\_\_
22. Who makes the signs? \_\_\_\_\_
23. Does it ever occur that Schita (slaughter) is postponed due to difficulties in preparing the animal? \_\_\_\_\_ If so how often? \_\_\_\_\_

כשרות הבשר כהלכתה

24. Who fills in for the Schochet who is not feeling up to par? \_\_\_\_\_ Or for a Schochet who must go to the Lavatory? \_\_\_\_\_
25. What happens when two Schochtim do not show up to work for some reason? \_\_\_\_\_ Who fills in for them? \_\_\_\_\_
26. In the winter when the throats of the animals 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? \_\_\_\_\_
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? \_\_\_\_\_
30. Where in the room is the examination made? \_\_\_\_\_ or in a different place where other slaughters are done? \_\_\_\_\_
31. Can the live animals see the blood of those already slaughtered? \_\_\_\_\_ What is the distance between the live animals and those already slaughtered? \_\_\_\_\_

## כשרות הבשר כהלכתה

32. How long does it take to examine an animal with 2-4 adhesions? \_\_\_\_\_ When it is full of adhesions? \_\_\_\_\_ Glatt without adhesions? \_\_\_\_\_ In general how many animals are examined per hour? \_\_\_\_\_
33. How does the examiner know when the animal is vile? \_\_\_\_\_
34. How many animals are examined before they are written on the tablet? \_\_\_\_\_ How quickly are the examinations done? \_\_\_\_\_ What is the maximum? \_\_\_\_\_
35. How are the marks made? \_\_\_\_\_ Give an example: \_\_\_\_\_
36. How many Schochtim are on the site of slaughter at once? \_\_\_\_\_
37. How many Schochtim are on the site at the time of examinations? \_\_\_\_\_  
*Note: If a Schochet works in various places, please write the type of position and what the work consists of.*
- Name \_\_\_\_\_  
 Slaughter Plant \_\_\_\_\_  
 Day of Slaughter \_\_\_\_\_
38. How many examiners (internal and external) work at once? \_\_\_\_\_
39. How many Supervisors are present at once? \_\_\_\_\_
40. How many people sign the tags? \_\_\_\_\_
41. After how many hours of work does the Schochet rest? \_\_\_\_\_ How long? \_\_\_\_\_

כשרות הבשר כהלכתה

42. Do the examiners also have a rest? \_\_\_\_\_  
 After how long? \_\_\_\_\_ For how long? \_\_\_\_\_
43. Do the Schochtim have steady work partners?  
 \_\_\_\_\_ Or do they rotate? \_\_\_\_\_ If they  
 rotate do they do so on a steady basis or  
 infrequently? \_\_\_\_\_ Is someone in charge of  
 a work/partner schedule? \_\_\_\_\_
44. Are there Schochtim that do not know how to  
 examine? \_\_\_\_\_
45. Are there examiners that do not know how to  
 slaughter? \_\_\_\_\_
46. Do you know if there are Schochtim that can  
 prepare the knives properly? \_\_\_\_\_ Or do  
 they ask others to do it for them? \_\_\_\_\_ Or are  
 there professional Schochtim for this purpose  
 only? \_\_\_\_\_ Are they paid separately for this?  
 \_\_\_\_\_ How many are there? \_\_\_\_\_  
 Today? \_\_\_\_\_ in the past? \_\_\_\_\_  
 A few years ago? \_\_\_\_\_ At which plant? \_\_\_\_\_  
 \_\_\_\_\_ Which City? \_\_\_\_\_  
 the name of the Schochet? \_\_\_\_\_ The name  
 of the market? \_\_\_\_\_ Which Schochtim  
 slaughtered in the same plant? \_\_\_\_\_  
 Who prepared the knives? \_\_\_\_\_ How many  
 times did he prepare the knives in one day?  
 \_\_\_\_\_ How much was he paid to prepare the  
 knives? \_\_\_\_\_ Did the Supervisor know? \_\_\_\_\_  
 Did the other Schochtim know? \_\_\_\_\_ Did  
 they tell the Supervisor? \_\_\_\_\_  
 Name of the Schochet \_\_\_\_\_  
 Place of Slaughter? \_\_\_\_\_  
 Day of Slaughter? \_\_\_\_\_ year? \_\_\_\_\_



כשרות הבשר כהלכתה

47. Are there Schochtim that never examine? \_\_\_\_\_  
 Are there examiners that never slaughter?  
 \_\_\_\_\_
48. Where are the vile animals kept before they are  
 sold? \_\_\_\_\_ In the same place where the  
 koshering is done? \_\_\_\_\_ in a different  
 location? \_\_\_\_\_ Where is the other place?  
 \_\_\_\_\_
49. Is the person who tags the animals a certified  
 Schochet? \_\_\_\_\_ An ordinary Jew? \_\_\_\_\_  
 or a plain worker? \_\_\_\_\_
50. Does the same person who does internal  
 examinations do external examinations? \_\_\_\_\_  
 Sometimes? \_\_\_\_\_
51. How many actual slaughtering hours are there  
 in a day? \_\_\_\_\_  
 Monday \_\_\_\_\_ Tuesday \_\_\_\_\_ Wednesday  
 \_\_\_\_\_ Thursday \_\_\_\_\_ Friday \_\_\_\_\_  
 in general \_\_\_\_\_  
 Is slaughtering done every day? \_\_\_\_\_ less?  
 \_\_\_\_\_ How often? \_\_\_\_\_
52. Is the hair on the animal's neck cut before  
 slaughter? \_\_\_\_\_ which part of the neck? \_\_\_\_\_
53. How many workers (Schochtim, examiners,  
 tagers) worked in one plant at one time two  
 years ago? \_\_\_\_\_ Three years ago? \_\_\_\_\_  
 6 years ago? \_\_\_\_\_ 10 years ago? \_\_\_\_\_
54. How many hours a day was work done two  
 years ago? \_\_\_\_\_ 3 years? \_\_\_\_\_ 6 years?  
 \_\_\_\_\_ 10 years? \_\_\_\_\_

## כשרות הבשר כהלכתה

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. \_\_\_\_\_  
*i.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? \_\_\_\_\_ If yes please state \_\_\_\_\_
61. What is considered "Glatt"? \_\_\_\_\_ How many adhesions? \_\_\_\_\_ 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? \_\_\_\_\_ Even if more mucous was found? \_\_\_\_\_ 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? \_\_\_\_\_
71. 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?  
\_\_\_\_\_
75. How does one know which tongue, liver or other part belongs to which animal? \_\_\_\_\_
76. How can one be assured that they are not switched? \_\_\_\_\_
77. What happens when if due to some unforeseen circumstance parts are switched? \_\_\_\_\_
78. If there is a question, which authority is asked?

**כשרות הבשר כהלכתה**

**79.** Approximately how often does this question crop up in a week's time that a Rabbi's advice must be seeked? \_\_\_\_\_

**80.** How often do questions arise in a month? \_\_\_\_\_  
 a year \_\_\_\_\_ 2 years \_\_\_\_\_ 6 years \_\_\_\_\_  
 10 years \_\_\_\_\_ by animals \_\_\_\_\_  
 chickens \_\_\_\_\_ Which slaughterhouse? \_\_\_\_\_  
 \_\_\_\_\_ Which City? \_\_\_\_\_  
 Which Slaughter? \_\_\_\_\_ Which  
 Schochtim worked there? \_\_\_\_\_ By  
 which Schochet? \_\_\_\_\_ How many  
 times by one Schochet? \_\_\_\_\_

**81.** When an emergency arises and the Schochet makes his own decision does he afterwards discuss it with a higher authority to be sure of his decision? \_\_\_\_\_

**82.** Is each part of the animal marked immediately after examination? \_\_\_\_\_ Or after every few animals? \_\_\_\_\_ How many? \_\_\_\_\_

**83.** How long does it take to tag each part of the animal when it is already koshered? \_\_\_\_\_  
 The most? \_\_\_\_\_

**84.** Aside from the sides of the animal which other parts are tagged? \_\_\_\_\_

**85.** What sign is made on the sides of the animals that are vile or non-kosher? \_\_\_\_\_ Is the sign the fact that there are no tags? \_\_\_\_\_

**86.** What sign is marked on the parts of the animal that are vile or non-kosher? \_\_\_\_\_

*Note: Understand that it is very easy to take*

## כשרות הבשר כהלכתה

*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?  
\_\_\_\_\_

**88.** How many supervisors aside from taggers are there in one slaughterhouse? \_\_\_\_\_

**89.** What happens when right in the middle of the work the external or internal examiner has to go out? \_\_\_\_\_  
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

R' \_\_\_\_\_ OBM. He took his time coming, and by the time he arrived R' Yisroel Ber yelled that it was over...

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

**כשרות הבשר כהלכתה**

92. How often does the Rabbi visit the slaughter-house? \_\_\_\_\_
93. How long does the inspector inspect the Slaughter? \_\_\_\_\_ the knives? \_\_\_\_\_ the internal examinations? \_\_\_\_\_ the external exams? \_\_\_\_\_ The tagging? \_\_\_\_\_ The freezer? \_\_\_\_\_
94. Is the recess time for Taggers the same as for Schochtim and examiners? \_\_\_\_\_ How long? b.....



1. How many animals are normally slaughtered in an hour? \_\_\_\_\_ The least? \_\_\_\_\_ The most? \_\_\_\_\_ By Steers? \_\_\_\_\_ Cows? \_\_\_\_\_ Bulls? \_\_\_\_\_ Calves? \_\_\_\_\_ Lambs? \_\_\_\_\_ Which Company? \_\_\_\_\_ Location of plant? \_\_\_\_\_ How many Schochtim are at the slaughter? \_\_\_\_\_ How many examiners? \_\_\_\_\_ How many supervisors? \_\_\_\_\_ What does the Supervisor do? \_\_\_\_\_
2. Same question as above to be answered for each plant you are employed at. \_\_\_\_\_
3. Same question as above for any additional plant. \_\_\_\_\_
4. How many animals are designated as Glatt in a Slaughter of 60 animals per hour? \_\_\_\_\_ Steers \_\_\_\_\_ Cows \_\_\_\_\_ Bulls \_\_\_\_\_ Calves \_\_\_\_\_ Lambs \_\_\_\_\_

כשרות הבשר כהלכתה

5. How many Glatt animals are there an hour? \_\_\_\_  
a day? \_\_\_\_ Company? \_\_\_\_  
Location? \_\_\_\_\_
6. How many Glatt animals are there a week?  
\_\_\_\_ Company \_\_\_\_\_ Location  
\_\_\_\_\_
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?
10. How many Glatt lambs are there a week? \_\_\_\_  
Company \_\_\_\_\_ Location \_\_\_\_\_
11. How many Glatt cows are there an hour? \_\_\_\_  
a day? \_\_\_\_ Co. \_\_\_\_\_ Location  
\_\_\_\_\_
12. How many Glatt Cows a week? \_\_\_\_\_  
Company \_\_\_\_\_ Location \_\_\_\_\_  
\_\_\_\_\_
13. How many Schochtim are there by the  
slaughter of lambs? \_\_\_\_ Internal exam \_\_\_\_  
External exam \_\_\_\_ Place of Slaughter \_\_\_\_  
\_\_\_\_\_ How many per hour \_\_\_\_\_  
How many knives does the Schochet have by  
the slaughter? \_\_\_\_\_ After how many lambs  
do the knives become defective? \_\_\_\_\_  
Does the Schochet have time to correct the

כשרות הבשר כהלכתה

knives? \_\_\_\_\_ What kind of defects occur?  
 \_\_\_\_\_ Large \_\_\_\_\_ small \_\_\_\_\_ Are the  
 lambs sheared? \_\_\_\_\_ What happens when  
 all the knives become defective? \_\_\_\_\_  
 Did this ever occur? \_\_\_\_\_ How many times?  
 \_\_\_\_\_ Where? \_\_\_\_\_ Name of Schochet  
 \_\_\_\_\_ Place of slaughter \_\_\_\_\_  
 Day of Slaughter .....

14. Are special signs made for private people? \_\_\_\_  
 Yes \_\_\_\_\_ No \_\_\_\_\_ How many animals  
 are slaughtered for special purposes? \_\_\_\_\_  
 What special signs are marked on the animal?  
 \_\_\_\_\_ What makes this slaughter  
 special and different than others? \_\_\_\_\_  
 \_\_\_\_\_

Please add any comments or suggestions ...

.....  
 .....  
 \_\_\_\_\_  
 \_\_\_\_\_

