ROSH HASHANA BEDIKAS TOLAIM GUIDE

תשרי תשפ"א



בית דין לעניני כשרות



הנה מנהג ישראל לאכול כמה דברים בליל ר״ה לסימנא טבא, וביניהם יש דברים שצריכים בדיקה מתולעים. וכבר כתבו בספרים הקי שצריך ליזהר בדברים שאוכלים לסימנא טבא שלא יצא שכרו בהפסדו ולא יכשל חייו באיסורי תולעים.

BEDIKAS TOLAIM GUIDELINES FOR SOME FOODS COMMONLY USED ON ROSH HASHANA:

Black Eye Peas

Black eye peas are more prone to infestation than most other beans and peas, and their internal infestation is difficult to detect. If three peas in a bag are found to have any sign of infestation, it is recommended that the whole bag not be used.

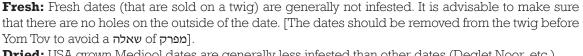
Signs of infestation: A hole in a pea, a dark stain showing through the peel, or small white particles (eggs) on the pea.

[Note: Some peas have natural dark spots or blemishes on the outer peel (besides the 'black eye' in the center), which are not a sign of internal infestation. Since it's difficult for the average person to differentiate between the different spots, we recommend not using peas that have any dark spots on the outer peel.]



- Put the peas in a pot with an ample amount of water (about 3 times the volume of the peas), bring them to a boil, then turn off the flame, and leave the peas covered for about 3 hours. (Not all infestation can be detected without boiling and soaking.)
- Spread out a handful of peas on the palm of your hand, and inspect them for signs of infestation. Turn the peas over onto the palm of your other hand, and inspect the other side of the peas as well. All the peas should be checked this way.
- ~ One may choose to precheck the peas (the way described above) before boiling. If signs of infestation are found, this will determine that the bag should not be used, without having to go through a lengthy soaking process.

Dates



Dried: USA grown Medjool dates are generally less infested than other dates (Deglet Noor, etc.).

- · Each date should be cut open lengthwise, and inspected carefully around the pit. If one sees worms, beetles, or any signs of infestation (such as brown crumb-like particles), that date should not be used. (Small white particles are sugar crystals, and are not a sign of infestation).
- · The dates should then be held against a light (or placed on a light box) for a more effective inspection for worms, and to make sure that there are no small dark beetles inside the flesh. If a dark spot is detected in the flesh, inspect to see if it is just discoloration, or if there is an insect inside. ~ Dates from Tunisia and Pakistan have a high infestation rate of scale insects. It is advisable not to use them at all. Dates from Eretz Yisroel may sometimes have scale insects on the outer peel. It is advisable to check each date for scales.

Figs



Fresh: Only high-quality fresh figs should be used. If the indentation on the bottom of the fig is "wide open", the fruit should be discarded. If the indentation has only a small natural hole, one should trim it off and cut the fruit in half. Each half should be inverted, (to resemble a yarmulka), and thoroughly inspected. If any worms (maggots) or black specks are seen, the fruit should be discarded. The worms may be very similar to the color of the fig.

Some experience identifying these insects is necessary for this inspection to be effective.

Dried: Dried figs are highly infested and the process of inspection is very difficult. Only someone who has experience checking figs should attempt such an inspection.

One who is not an expert may eat dried figs only in the following manner:

- Scrape out and discard ALL inner seeds.
- Cut out the hole at the bottom of the fig.
- · Wash the remainder of the fig (the skin) on both sides while rubbing it to remove any residue.

Fish Heads



White fish: White fish heads are free of concern.

Salmon/Baby salmon: Salmon heads [even farm raised] are commonly infested with salmon lice (small brownish parasites ranging in size from approximately 1-3 cm).

- The entire gills must be removed. (It may be easier to first cut the head in half before cleaning).
- Rinse the head thoroughly with water while rubbing all surfaces (inside and outside), including all cracks, crevices and folds, and under and around the tongue. Inspect the head to make sure it is clean

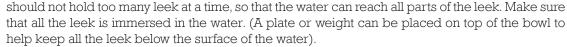
If someone wants to avoid the checking process, they may just rinse the head and cook it <u>in a separate pot</u>, take a small piece from the flesh of the head, and visually inspect it before eating to make sure there is no foreign object on it.

Carp: Carp heads may be infested with very small transparent insects called Argulus that are very hard to detect. There is no known method to clean infested carp heads properly, and they should not be used unless checked by an expert.

Leek

Leek is usually infested with thrips. Thrips in leek are camouflaged and difficult to detect. Although older thrips are usually black or brown, young thrips can be white, yellow, or light green, identical to the color of leek. The young thrips are found in every part of the leek. Leaf miners can also be found in the dark green part of the leek.

- Cut off and discard the upper green leafy part [see picture].
- · Cut off the very bottom part of the leek with the roots.
- Discard the outer layer.
- Cut the rest of the leek in half (lengthwise), separate the layers, and remove the loose thin plastic-like skin between the layers (since that's where the thrips tend to hide).
- Place the leek in a bowl of soap water for a few minutes. (The water should contain enough liquid soap for the water to feel slippery). Agitate the leek a few times while soaking. The bowl



• Rinse both sides of each layer under a strong stream of water while rubbing it. (Rubbing dislodges the grip of the thrips, and the strong stream of water rinses them off).



Pomegranates



Pomegranates sold commercially are generally free of infestation. If there is a hole on the outside (similar to a round drill hole), one should cut open the fruit and follow the hole to ensure that there are no worms. Any inner part that is <u>decayed</u> should be discarded. Dark/brownish areas inside the fruit are not a sign of infestation.

Spinach



Spinach is usually highly infested and difficult to check. It is recommended to use fresh baby spinach leaves, which are generally more smooth and don't have deep folds.

- Check the leaves against a light (or on a light box) for leaf-miners. Discard any leaves that have signs of leaf-miners.
- Soak in soapy water for a few minutes. Agitate a few times while soaking.
- Rub each leaf lightly with a soapy sponge. Make sure to reach all dents and crevices.
- Rinse each leaf very well under a stream of water. Make sure the water stream reaches all dents and crevices.

כתב הג"ר חיים פלאג'י זצ"ל בספרו מועד לכל חי [סיי יב, אות כ] על האוכלים דגים שיש בהם תולעים בלי בדיקה בליל ר"ה, וז"ל, יומה גם בליל ר"ה דבאים לומר על הדגים שירבו זכיותינו כדגים דנהפוך הוא להרבות את העונות ר"ל". וכיו"ב כתב עוד בספרו כף החיים [סיי כד אות לג] בענין מין מסויים שיש בו תולעים, ידאין זה סימנא טבא אדרבה סימן רע כיון דאיכא למיחש לתולעים", עכ"ל.

ומצינו עוד בדברי הפוסקים, שבדברים שקשה לבודקם וחושש בהם משום תולעים עדיף לא לאוכלם כלל, וכ״כ בספר ארחות רבינו [ח״ב עמי קעד אות י] שהסטייפלער זצ״ל לא אכל רוביא משום שצריך בדיקה מתולעים. ובאופן זה אפשר לקיים ה״סימן״ ע״י ראיה לבד, וכמ״ש הבן איש חי [שנה שניה פרשת נשא, אות ח, בא״ד] בענין מין ירק שקשה לבדקו 'ורק בראש השנה יביאו אותו על השלחן לראותו בלבד בשביל הבקשה שבהם', עכ״ל. וכן מבואר בכף החיים [סי׳ אות ח, בא״ד] בענין מין ירק שקשה לבדקו 'ורק בראש השנה יביאו ממום למיכל, ושכן הוא בערוך ובכלבו ובב״י, וכתב וז״ל, ונפק״מ במי שאינו יכול לאכול, או שחושש באיזה מין משום תולעים, דדי בראיה לחוד, עכ״ל.

