

בעזרת השם יתברך

כשרות הבשר כהלכתה

והוא:

שאלון ומורה דרך לבעל מכשיר
ולמשגיח 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 ולהשגיח 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

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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)

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,
 taggers) 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 ...

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