

February 4, 2021 – February 4, 2022



**KOSHER STANDARD OPERATING PROCEDURE FOR
THE HERBIVOROUS BUTCHER**

MACHINERY:

Any machinery that was used previously for preparation of any non-kosher items has been disposed of and/or removed from the premises, and replaced.

STAFF DINING:

A small fridge and microwave will be stored in the upstairs office for the employees to refrigerate and prepare their personal foodstuffs. All of these foodstuffs will be consumed in the office as a break room area.

OUTSIDE FOOD:

No outside food will be permitted in the establishment with the exception of those that fall under the staff-dining standard as stated above.

NEW FLAVORS:

No new products will be produced/introduced unless discussed and approved by MSP KOSHER.

NON-KOSHER PACKAGED ITEMS:

In the spirit of supporting the local economy, some local products will be made for sale on site. These items will be clearly labeled non-kosher in their corresponding displays.

A handwritten signature in black ink, appearing to read 'Avi Olitzky', written over a horizontal line.

Rabbi Avi S. Olitzky
Director of Supervision, MSP Kosher