



KOSHER SA
A Division of the UOS

PREPARING FOR PESACH

Ideally, one should have dedicated crockery and utensils for Pesach, but if not, Halacha (Jewish law) allows for certain items to be kashered.

KASHERING EXPLAINED

The method depends on the utensil and how it was used. Generally, the item is kashered in the same way it is used. For example: a braai grid that has been used on an open fire needs to be kashered with fire at a high temperature, or a spoon that has been used in liquid needs to be kashered using boiling water.

THERE ARE **TWO BASIC METHODS** OF KASHERING:



PESACH KASHERING GUIDE



METHOD 1: FIRE

There are three processes:

LIBUN GAMUR *(Until red hot or equal to that temperature)*

Only for items used over a fire (like a braai grid). Since libun gamur can cause permanent damage through warping or staining, it is not recommended. An item that requires libun gamur should, therefore, be replaced for Pesach. Libun gamur can also be performed in a furnace.

LIBUN KAL *(light burning)*

The surface of the item has to be heated until it is so hot that a straw or tissue on the opposite side of the item will turn brown when touching it.

LIBUN KAL B'YOTER *(very light burning)*

The surface of the item should reach a temperature of 71 °C (yad soledet bo).

NOTE: When kashering with fire, the 24-hour waiting period (see Method 2: Water) does not apply except with regard to ovens. Libun can also be performed if the item is not 100% clean, but this could result in a lot of staining and is, therefore, not recommended. It's not possible to quantify the amount of time needed for each object to be subjected to fire in order for it to be kashered. This would depend on the material and intensity of the flame to get to the required heat.



METHOD 2: WATER

There are 3 processes when kashering with water

KASHERING WITH WATER IS ONLY EFFECTIVE IF:



the item has had no contact with hot chametz for at least 24 hours prior to kashering



and all the items are spotlessly clean

HAGALAH

(immersing items into vigorously boiling water, i.e. water with large bubbles on the surface)

- Hagalah should be performed in either a Pesach container (one used specifically for Pesach), or in a chametz container that has been cleaned, left unused for 24 hours, and kashered.
- Hagalah requires that the item must be immersed in water that is boiling vigorously. The item must remain immersed for a few moments while the water is boiling.
- Take care not to kasher too many items at once. It is also important that items are dry before they are immersed.
- Kashering can be performed in sections, provided that each and every section is completely immersed in the boiling water and then immediately rinsed with cold water before the next section is kashered.
- After all the required items have been kashered, the container used for the kashering must then itself be re-kashered if it is going to be used during Pesach. For this re-kashering it is acceptable to simply top up the water immediately (without waiting for 24 hours) and allow it to overflow.

IRUY 1

(pouring boiling water from a kettle while it is still boiling)

- The water should be boiled in either a Pesach container or in a kashered chametz container. The item must be completely dry before performing iruy and the water must be poured liberally over the item.
- To ensure that the water is boiling while pouring, it is advisable to use an electric kettle. In order to prevent the kettle from switching itself off, take off its lid or keep it open.
- Alternatively, keep the water boiling on the surface of the item by placing a very hot stone (around 100 °C, otherwise known as an even meluban) on the item's surface, or use a hot metal (e.g. a waterproof steam iron) over the water after it has been poured.
- After kashering, rinse the surface with clean, cold water.
- If you use a kettle that has to be refilled a number of times, work in sections. Rinse the section that has just been kashered with cold water. Wipe away any water on the surface that has not yet been kashered, then proceed.

IRUY 2

(pouring boiling water from any container in which it was boiled)

- Everything is the same as iruy 1. However, the kettle does not need to be switched on when the water is poured, nor is there a need for an even meluban, but there should nevertheless be a direct, uninterrupted stream of boiling water that reaches every part of the item being kashered. It is not sufficient for the water to flow from one part of the item to another.
- In the case of both iruy 1 and 2, it is not necessary to re-kasher the container from which the boiling water was poured, even if it will be used during Pesach.

GENERAL NOTES ON KASHERING

1. Dirt that does not come off or cannot be reached must have Libun Kal applied to it and if the item in question cannot be subjected to fire (e.g. a wooden vessel), then it cannot be kashered. All cracks and crevices have to be thoroughly cleaned.
2. Materials that can be kashered include metal, natural rubber and wood.
3. Materials that cannot be kashered include anything made of bone, horn, ivory, china, porcelain, clay, ceramic, cork, earthenware, Teflon or enamel (this includes items with handles that are made from any of these materials).
4. Though china and glazed earthenware, etc. cannot be kashered in the regular way as above, these materials can be kashered by heating them in a kiln at the same temperature they were originally manufactured at, if the item can withstand kiln firing (this is a slow and expensive process, please allow for sufficient time). If you would like to do this, please contact Mrs. Isabel Mailich on 083 267 1074.
5. Items that cannot be kashered include items that are badly worn or chipped, are rusty, are painted on the inside (which includes Teflon or enamel coating), have a gap (such as items made in two or more parts), and have a lip (this does not apply to a Kiddush cup).
6. Dishwashers and microwaves with non-metallic interior walls, and microwaves with convection or browning features and non-heat-resistant or ovenproof glass cannot be kashered.
7. Air fryers, electric frying pans, woks, electric waffle makers, toasters, toaster ovens, colanders, graters, sieves and George Foreman grills cannot be kashered.
8. Plastics should not be kashered for Pesach, however, an item that only has a plastic handle may be kashered.

KITCHEN



APRONS

It is preferable to have special Pesach items for materials that come in contact with food. If this is not possible, it is permissible to use regular items of any fabric, including Terylene, after they have been laundered in hot water with detergent, or dry-cleaned.

Plastic tablecloths must, however, be replaced.



BENCHING CARDS

Any books that are regularly used in the kitchen or at the table will inevitably be full of chametz – and must be shaken thoroughly before being locked away for the duration of Pesach. Books used only occasionally with chametz may be used during Pesach, but should not be put on the table.



BIBOS

If one cannot replace the taps, one should first clean the machine using a new sponge and detergent and then run the hot water through the hot water tap for a few seconds.



BLECHS



BOOKS

Any books that are regularly used in the kitchen or at the table will inevitably be full of chametz – and must be shaken thoroughly before being locked away for the duration of Pesach. Books used only occasionally with chametz may be used during Pesach, but should not be put on the table.



BROOMS

It is preferable to purchase new brooms and brushes for Pesach. Alternatively, carefully clean away any pieces of chametz and then wash it thoroughly with household cleaner.



BRUSHES

It is preferable to purchase new brooms and brushes for Pesach. Alternatively, carefully clean away any pieces of chametz and then wash it thoroughly with household cleaner.



CONVECTION OVENS

See Ovens



CONVECTION OVENS - MICROWAVE

See Microwaves



COOLING RACKS

Replace, if possible. In case of need, clean thoroughly, refrain from using with anything hot for 24 hours, and iruy 2.



CORKSCREW

Clean thoroughly. Preferably, it should not be brought to the Pesach table.



CUTLERY

It is extremely difficult to clean cutlery properly, so it is highly recommended to have a dedicated Pesach set. If that is difficult, it must be cleaned thoroughly, taking special care to clean between the tines of the forks and in the serrations of the knives to remove every possible trace of dirt or food particles.

The cutlery must not be used for 24 hours and kashered through hagalah. Note that it is not possible to kasher any cutlery with gaps at its handle, where food particles could get trapped. Cutlery with plastic handles can be kashered only if the plastic is heat-resistant and there are no gaps, while cutlery with ivory, horn or bone handles cannot be kashered.



CUTTING BOARDS

These must be replaced.



DISH RACKS

Replace, if possible. In case of need, clean thoroughly, refrain from using with anything hot for 24 hours, and iruy 2.



DISH TOWELS

It is preferable to have special Pesach items for materials that come in contact with food. If this is not possible, it is permissible to use regular items of any fabric, including Terylene, after they have been laundered in hot water with detergent, or dry-cleaned.

Plastic tablecloths must, however, be replaced.



DISHWASHERS

In case of great need, only dishwashers with interior panels made of metal can be kashered. The inside must be cleaned by removing any crumbs or food sticking to any surface. If there is a removable filter, it must also be removed and cleaned. Thereafter, it may not be used for 24 hours, after which one must run the dishwasher on its hottest possible setting. If the racks are made of plastic, it must be replaced and cannot be kashered.



DUSTBINS

Thoroughly clean all dustbins used during the year.

Note: Any chametz left in your outer bins should be made inedible by pouring bleach or any other potent chemical over the chametz. The bleach should be set aside before Shabbat for this use.



FLOORS

All floors – wooden, carpeted, tiled, covered with linoleum or anything else – must be swept completely clean. It is not necessary to scrape out any crumbs or dirt caught in the corners or between floorboards. Any food or cutlery that falls on the floor during Pesach should be rinsed before eating or using it; anything that cannot be rinsed (such as matzah) should not be eaten.



FOOD MIXERS

In the case of need, metal food mixers, processors and mincers can be koshered as follows:

Body: Thoroughly clean the body of the machine from the outside and, if easy to open, from the inside, too. Keep the body of the machine covered as much as possible, and do not place it directly onto a Pesach surface.

Attachments: Preferably replace them. If this is not possible, then you can kasher bowls, beaters, blades and mincers through hagalah, after burning out all the parts that are difficult to clean, including the mincing screen (impossible if these are housed in plastic). Alternatively, it can be koshered through libun kal (impossible if these are made from plastic).

All surfaces that come into direct contact with food should be covered. In order to maintain air circulation, which is vital, plastic netting can be used.



FRIDGES & FREEZERS

All detachable parts should be removed and washed with detergent – as well as the interiors and exteriors of the appliances – then rinsed and dried. Take particular care with doors and handles, which will be touched frequently during Pesach.



FRYING PANS

Metal pans can be koshered through libun kal, but since warping is a definite concern, it is better to replace them for Pesach. Non-stick frying pans, electric frying pans and frying pans with wooden or synthetic handles cannot be koshered.



GLASS VESSELS AND DRINKING GLASSES

You may kasher glass, provided that it was never used for hot chametz. Submerge the glasses in cold water (no need to wait 24 hours after chametz use) and leave them standing for three periods of at least 24 hours each, replacing the water between each period. Also rinse it with cold water at the end of the last period.



GRATERS

These must be replaced.



HAND BLENDER

These must be replaced.



KETTLE

Appliances made of metal can be kasher. Begin by using a cleaner (available from supermarkets) to remove any calcium deposits, then kasher the whole urn or kettle by allowing the kettle to boil and overflow. Electric outlets must not be exposed to water, or touched when water is present.



KIDDUSH CUPS

Clean as thoroughly as possible, do not use for 24 hours, and then kasher through hagalah.



KITCHEN SURFACES

Clean thoroughly and refrain from using the surfaces with anything hot for 24 hours, then kasher (iruy 1); it is recommended to then cover all of these surfaces. If you will be using hard-wearing material (e.g. Formica or linoleum), cut it to size to cover the surfaces; you need to only clean them thoroughly – not kasher them.



MICROWAVE OVENS

Clean all surfaces thoroughly. Do not use for 24 hours. Boil water in a polystyrene container for half an hour (refill it if it vaporises). You must either cover all six sides (including the door) with paper, waxed paper, or cling wrap, or else double-wrap the food from all sides. Replace the revolving plate, or at least apply hagalah to it, then cover it with plastic or Styrofoam.



MICROWAVE CONVECTION OVENS

1. Thoroughly clean the whole oven (all six sides including the door), especially in all grooves and corners. Use a corrosive cleaner (e.g. Zeb) until there is no possibility of any dirt remaining. Use a blowtorch to help burn out accumulated dirt (disregard stubborn spots that remain after cleaning twice). Clean the racks thoroughly and place them in the clean, but not yet kasher oven.
2. Wait 24 hours.
3. Switch on to the highest heat and leave it on for 30 minutes.
4. Food should not be placed directly on the oven shelves.



MINCERS

In the case of need, metal food mixers, processors and mincers can be koshered as follows:

Body: Thoroughly clean the body of the machine from the outside and, if easy to open, from the inside, too. Keep the body of the machine covered as much as possible, and do not place it directly onto a Pesach surface.

Attachments: Preferably replace them. If this is not possible, then you can kasher bowls, beaters, blades and mincers through hagalah, after burning out all the parts that are difficult to clean, including the mincing screen (impossible if these are housed in plastic). Alternatively, it can be koshered through libun kal (impossible if these are made from plastic).



NESPRESSO MACHINES

1. Clean the outside of the machine thoroughly with a new sponge and detergent.
2. Make sure there is NO pod in the machine.
3. Fill the water canister.
4. Turn on the machine.
5. Run a cycle without a pod until the water that comes out is clear. This will clean the inside of the machine.
6. Do not use the machine for 24 hours.
7. After 24 hours, fill the water canister to the top again.
8. Turn on the machine.
9. Kasher the machine by running a cycle without a pod.



NESPRESSO MILK FROTHERS

Clean well and kasher with iruy 1.



NUTRIBULLET

If no sharp foods were used in the machine (such as onion, lemon, radish), then it can just

be washed thoroughly with a new sponge and detergent. If it has been used for sharp foods, then the blade should be removed and kashered by hagala method 1, and the plastic cups should be kashered using iruy 1.



OVENS: MICROWAVE CONVECTION OVENS

See Microwaves



OVENS

1. Thoroughly clean the whole oven – all six sides (including the door) – especially in all grooves and corners. For a regular oven, use a corrosive cleaner (e.g. Zeb) until there is no possibility of any dirt remaining. Use a blowtorch to burn and dislodge accumulated dirt. Disregard stubborn spots that remain after cleaning twice. Carefully check that the oven is clean afterwards; a flashlight is recommended for this.
2. Wait 24 hours.
3. Switch it to its highest temperature and leave it on for one hour.
4. Preferably have dedicated racks for Pesach. Otherwise, clean them very thoroughly and leave them in the oven for the duration of the kashering process.



POTS AND PANS

It is preferable to have a dedicated Pesach set because of the difficulty involved in eliminating all food particles, including engrained ones. Pots and pans tend to build up a residue during use and collect particles under the handles (including lid handles), and it is only possible to kasher them if an item is perfectly clean. This means the handles must either be removed to clean underneath them, or the dirt must be burned out – which is impossible if the handles are wooden, plastic or synthetic (in which case the pots and pans cannot be kashered). Once totally clean and after not using it for 24 hours, all the joints must be subjected to libun kal to eliminate any particles of food.

Alternatively, instead of immersing pots and pans, they can be filled to the brim with water, which is then boiled. The boiling water should overflow to all sections of the rims. This can be achieved in either of two ways:

1. by placing a hot stone or piece of hot metal (at least 100 °C) into the pot or pan while the water is boiling, or
2. by pouring rapidly boiling water from a kettle over all sections of the rim while the water inside is boiling. To maintain the boil in an automatic kettle, keep its lid off.

Enamel pots and pans cannot be kashered.



PROCESSORS

In the case of need, metal food mixers, processors and mincers can be koshered as follows:

Body: Thoroughly clean the body of the machine from the outside and, if easy to open,

from the inside, too. Keep the body of the machine covered as much as possible, and do not place it directly onto a Pesach surface.

Attachments: Preferably replace them. If this is not possible, then you can kasher bowls, beaters, blades and mincers through hagalah, after burning out all the parts that are difficult to clean, including the mincing screen (impossible if these are housed in plastic). Alternatively, it can be koshered through libun kal (impossible if these are made from plastic).



SHELVES

Shelves should be cleaned thoroughly – especially in grooves and corners – and then lined with new shelf paper if Pesach food is going to be placed on them. Food in boxes and other containers may be placed on unlined, cleaned shelves.



SILVER

It is extremely difficult to clean cutlery properly, so it is highly recommended to have a dedicated Pesach set. If that is difficult, it must be cleaned thoroughly, taking special care to clean between the tines of the forks and in the serrations of the knives to remove every possible trace of dirt or food particles. The cutlery must not be used for 24 hours and kashered through hagalah.

Note that it is not possible to kasher any cutlery with gaps at its handle, where food particles could get trapped. Cutlery with plastic handles can be kashered only if the plastic is heat-resistant and there are no gaps, while cutlery with ivory, horn or bone handles cannot be koshered.



SINKS(METAL)

Clean thoroughly. Use a corrosive drain cleaner. Do not use hot water for 24 hours (cold water is fine). Iruy 1. During Pesach, preferably wash up in bowls, which should be placed on a rack or board in the sink. Alternatively, line the sink.



SINKS(PORCELAIN)

A porcelain sink cannot be kashered. It must be cleaned as thoroughly as possible, before a plastic insert is introduced (raise it slightly so that it is not "sitting" directly in the sink; use a rack or two pieces of wood for this).



SINK TAPS

Clean taps very thoroughly. You should leave the hot water tap open until hot, and then iruy 1 the spout. During Pesach, do not immerse the taps in a hot Pesachdik container. It is recommended that you get "tap swirls", dedicated for Pesach, on your taps.



SODA-MAKING MACHINE

Clean thoroughly but make sure not to place it on a Pesach table or surface. Use Pesachdik concentrates, gas and bottles for the duration of Pesach.



STEAM EXTRACTORS

Clean thoroughly to remove any fat or food substances.



STOVES

Very important: Every switch and knob should ideally be replaced with a dedicated Pesach set. Otherwise, they must all be removed and cleaned with exceptional care – and then covered.



STOVES(ELECTRIC)

1. Clean the whole surface properly.
2. Switch on the plates to its maximum temperature until they are red-hot. If they do not get red-hot, leave them on the maximum temperature for half an hour.
3. The enamel surfaces between the plates must be thoroughly cleaned, then kashered (iruy 1) and covered with oven-lining foil.
4. If your stove has a lower surface that collects spilling, clean it thoroughly and cover it with foil.



STOVES(GAS)

1. Clean all parts and surfaces well, then leave the burners on their maximum temperature for at least 10 minutes.

2. After thoroughly cleaning the grates, apply libun kal throughout. Ideally one should purchase dedicated grates for Pesach.
3. The enamel surfaces between the grates must be thoroughly cleaned, then kashered (iruy 1). Finally, cover them with oven-lining foil.
4. If there are stainless steel surfaces between the grates, they must be thoroughly cleaned, then kashered (libun kal), or wait 24 hours and then apply iruy 1.
5. If your stove has a lower surface that collects spilling, clean it thoroughly and cover it with foil.



GLASS HOB

Clean, then turn to the highest temperature and leave for half an hour. When still hot, kasher (iruy 2). The hot stove will be more effective than a red-hot stone, so just pour liberally. After kashering, cover either the stovetop or the bottom of each pot with oven-lining foil.



TABLECLOTHS

It is preferable to have special Pesach items for materials that come in contact with food. If this is not possible, it is permissible to use regular items of any fabric, including Terylene, after they have been laundered in hot water with detergent, or dry-cleaned. Plastic tablecloths must, however, be replaced.



THERMOS

These must be replaced.



TIN OPENER

Replace for Pesach. If this is not possible, clean thoroughly.



TOASTERS

Remove all crumbs and clean thoroughly, before putting away with the chametzdik vessels.



TRAYS

Clean wooden or metal serving trays carefully. Where the trays have had chametz placed directly upon them, after cleaning, do not use with hot chametz for 24 hours, and then kasher by iruy 1 (pouring boiling water from the kettle whilst it is still boiling).



URN

Urn taps should be replaced if possible. If not, they should be cleaned very carefully and thoroughly. At the end of the kashering process, open the tap of the urn and allow the boiling water to flow through for a few seconds.





VACUUM CLEANERS

Empty bag and clean well.



WARMING DRAWERS

The complexity – in many cases, the impossibility – of kashering a warming drawer is the reason why it is advisable not to use it during Pesach. If it is considered absolutely vital, however, the process is difficult and time-consuming. Start by removing the drawer and cleaning it thoroughly with a corrosive oven cleaner, making sure to pay special attention to all grooves and corners. Use a blowtorch to eliminate accumulated dirt. Any stubborn spots or discoloration remaining after cleaning twice can be disregarded. Attention must then be turned to the surface above the warming drawer, which must also be cleaned thoroughly (regardless of how difficult it is to access). Afterwards, check with a flashlight to ensure that it is really clean. Then, wait for 24 hours and switch it on for 30 minutes on the maximum setting. A customised six-sided metal insert must then be fitted into the drawer (consisting of five fixed sides and a hinged top, to allow access). Alternatively, double-wrap the food on all sides.



WASHING CUPS

Preferably replace them. If necessary, clean very thoroughly.



WATER COOLERS

If one cannot replace the taps, one should first clean the machine using a new sponge and detergent and then run the hot water through the hot water tap for a few seconds.



HOT TRAYS

Begin by thoroughly cleaning all sections of the appliance, making sure to clean all grooves and corners. Since it is not possible to use a corrosive cleaner or blowtorch, use plenty of detergent and elbow grease until there is no possibility of any dirt remaining. Then, switch on the trolley, set it to its highest temperature, for 30 minutes. Even after this process, a metal insert should be customised to fit into the oven section, or food going into the trolley should be double-wrapped (on all sides). Ovenproof glass dishes and any polycarbonate lids must be replaced for Pesach, and the sliding top must be covered with oven-lining foil.

Clean thoroughly and heat on the highest temperature for 30 minutes. Then pull out the plug, cover the electric socket and kasher immediately by iruy 1, while the appliance is still hot. Using the heat of the hot plate itself is more effective than using a hot stone or steam iron, so it is only necessary to pour liberally, and allow sufficient time to dry before use. It is then preferable to cover either the hot tray or the bottom of each pot with oven-lining foil.



HOUSEHOLD DECOR

Items that are usually placed on the table during the year should not be placed directly on Pesachdik surfaces. You can place them on a tray that is not usually on the chametz table or cover the bottom surfaces with cling wrap, etc. Alternatively, kasher (iruy 2).



TABLES

If a tabletop is made of wood, metal or real stone, it can be koshered (iruy 2) and then covered. Any other substance should be cleaned well with detergent and must be completely covered with something waterproof.



VASES

Items that are usually placed on the table during the year should not be placed directly on Pesachdik surfaces. You can place them on a tray that is not usually on the chametz table or cover the bottom surfaces with cling wrap, etc. Alternatively, kasher (iruy 2).

DINING ROOM



CANDLESTICKS

Items that are usually placed on the table during the year should not be placed directly on Pesachdik surfaces. You can place them on a tray that is not usually on the chametz table or cover the bottom surfaces with cling wrap, etc. Alternatively, kasher (iruy 2).



CHAIRS

Chairs that are upholstered must be cleaned particularly well, preferable shampooed (if it is possible without damaging the fabric). Any removable parts must be checked thoroughly because that is where chametz will be caught.



BATHROOM



BRACES

These must be cleaned thoroughly; they must not be used for hot chametz for 24 hours, then iruy 2, if possible. It is advisable to consult a dental practitioner to make sure this would not damage the fitting in question. If boiling water is impossible, use water heated to at least 71 °C (preferably 80 °C), or as hot as possible. Bridgework must be thoroughly cleaned.



BRIDGEWORK

These must be cleaned thoroughly; they must not be used for hot chametz for 24 hours, then iruy 2, if possible. It is advisable to consult a dental practitioner to make sure this would not damage the fitting in question. If boiling water is impossible, use water heated to at least 71 °C (preferably 80 °C), or as hot as possible. Bridgework must be thoroughly cleaned.



DENTURES

These must be cleaned thoroughly; they must not be used for hot chametz for 24 hours, then iruy 2, if possible. It is advisable to consult a dental practitioner to make sure this would not damage the fitting in question.

If boiling water is impossible, use water heated to at least 71 °C (preferably 80 °C), or as hot as possible. Bridgework must be thoroughly cleaned.



DENTAL PLATES

These must be cleaned thoroughly; they must not be used for hot chametz for 24 hours, then iruy 2, if possible. It is advisable to consult a dental practitioner to make sure this would not damage the fitting in question. If boiling water is impossible, use water heated to at least 71 °C (preferably 80 °C), or as hot as possible. Bridgework must be thoroughly cleaned.



TOOTHBRUSHES

Note: If chametz is eaten on Erev Pesach, teeth should be brushed afterwards with a chametzdik toothbrush.



BABY BOTTLES

It is preferable to replace baby bottles and baby bottle nipples. If a baby is unduly attached to his/her bottle, kasher with hagalah. Baby bottle steriliser can be used if it has been thoroughly cleaned.



BABY RATTLE

Care should be taken to remove proper chametz (e.g. play dough and children's handiwork made from pasta noodles, etc.). The toy box/cupboard needs to be checked for chametz, as children often leave chametz with their toys. Generally, toys need not be scrubbed but they should not be placed onto Pesachdik tables or surfaces.



DUMMIES

Thoroughly clean dummies and ensure they don't fall onto the Pesach table.



HIGH CHAIR

Thoroughly clean the entire chair, then cover the table section with contact paper.



TOYS

Care should be taken to remove proper chametz (e.g. play dough and children's handiwork made from pasta noodles, etc.). The toy box/cupboard needs to be checked for chametz, as children often leave chametz with their toys. Generally, toys need not be scrubbed but they should not be placed onto Pesachdik tables or surfaces.