

Checklist for a Certified Kosher Kitchen Layout

Separation and Distinction

- Double Sinks (Meat & Dairy):** Separate sinks designated for washing and preparing meat and dairy products.
- Handwashing Station:** Separate sink near the entry point for ritual hand washing.

Appliance Integration

- Separate Ovens (Meat & Dairy):** Two ovens, one for meat and one for dairy.
- Separate Cooktops (Meat & Dairy):** Two cooktops, one for meat and dairy.
- Microwave (Optional, but consider Shabbat Mode):** Microwave with a Shabbat mode for pre-programmed cooking, if desired.

Storage Solutions

- Separate Dishware Sets:** Designated storage for meat and dairy dishes, cookware, and utensils.

Additional Considerations

- Countertops:** While not mandatory, non-porous countertops like quartz are ideal for ease of cleaning and sanitation.
- Storage Design:** Utilizing pull-out drawers, hidden compartments, and pantry systems can maximize space and maintain organization.
- Appliance Features:** Consider features like self-cleaning ovens and dishwashers for improved sanitation.

Please Note

- *This checklist provides a general guideline. Consult with a Rabbi for specific requirements based on your denomination and practices.*
- *Certified Kosher Kitchens require inspection by a qualified Rabbi or Kashrut supervisor.*