



Kashrut at Kinar Galilee Hotel

It is our pleasure to host you. Our hotel is noted for its very strict high-level Kashrut which is supervised by Rabbi Yishai Samuel, Rabbi of the Golan and recommended by Rabbi A.Y. Auerbach, Av Beit Din of Tiberias.

All products and ingredients, with the exception of poultry, meat, and dairy products, have one of the following hechshers: Eda Charedit, Rabbi Rubin, Rabbi Landau, Kehillot.

All leafy vegetables are insect-free products with Eda Charedit / She'erit Yisrael/ Rabbi Efrati hechsher. They undergo additional inspection and washing, according to Badatz instructions.

All dairy products are under Mehadrin supervision, including Eda Charedit, Rabbi Rubin and the Mehadrin committee of Tnuva.

Bread and rolls are supplied by bakeries under the supervision of Badatz Eda Charedit, Rabbi Rubin and Rabbi Landau.

Products baked in our own kitchen - Flour is sifted by a machine which meets the standards of Mehadrin and challa is set aside as required.

The meat served in the Hotel is under Mehadrin hechsher including Rabbi Rubin and Rabbi Machpud.

Poultry products are under Mehadrin hechsher including Badatz Eda Charedit, Rabbi Rubin, Kehillot and additional Rabbi A.Y. Auerbach of Tiberias.





Please notice that the hechsher of all poultry and meat products is displayed at the signs on the buffet.

For groups only: One may order in advance meat and poultry products with the hechsher of Rav Ruben and Eda Chareidit.

It is not permitted to bring food or beverages from the outside into the hotel restaurant.

We have a mashgiach on the premises during all hours of activity in the kitchen.

Any questions should be directed to the Hotel mashgiach,

Rav Aharon Hafota 050-4101566.

