

Kosher Meat Kitchen Guidelines

Rimon at Tulane Hillel operates a kosher, meat-only kitchen under independent kashrut supervision following the general guidelines of and under the supervision by a Rabbi of the Conservative Movement. Rimon is inspected no less than every 10 days by the local Rabbi. No dairy products are ever used—only non-dairy alternatives like oat milk, soy milk, and margarine. All produce is carefully washed and checked for insects, and eggs are inspected before use. Equipment and prep areas are designated for meat use only, with clear labeling and separation maintained at all times.

Food is sourced from trusted kosher suppliers, and all meat and poultry have hechshers from either the OU, OK, Kof-K, or Star-K. The kitchen follows both kosher and food safety guidelines (in compliance with Tulane Dining Services, the City of New Orleans, and the State of Louisiana), with oversight from our trained Chef and a local Rabbi serving as a mashgiach. Rimon is closed on Shabbat and major holidays, and no outside food is allowed in the kitchen or dining area. All operations, including food ordering and kashrut compliance, are supervised by Chef Daniel Esses to ensure the highest standards are upheld.

Rimon will clean their kitchen and premises before and after the holiday of Pesach (Passover) to remove chametz and all operations during Pesach will only use servingware specified only for this holiday. Efforts will be made to order food items that are hechshers indicating Kosher for Passover.

For specific questions regarding kashrut please contact hillel@tulane.edu so we can direct your inquiry to the appropriate party.