NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Hartsdale Kosher Inc.

   Address: 387 N. Central Ave

   City: Harsdale State: New York Zip: 10530

   Phone: 914-428-5320 Email: rhdegroat1@gmail.com

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Dr. Bernhard Rosenberg - Behr

   Address: 5 Fairhill rd

   City: Edison State: NJ Zip:8817

   Phone: 732-572-2766 Email: chaimdov@aol.com

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   ordained Yeshiva University R' Isaac Elchanan Theological Seminary 1974. Providing Kosher supervision since 1974 while serving as a pulpit rabbi .

3. The certifying individual or organization visits this establishment Rabbi Dr. Bernhard Rosenberg - Behr:

   OR

   12_time(s) per yearly ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Kosher Registration Form for Establishments

1. Name of Establishment: Chip N Dipped

   Address: 342 New York Avenue

   City: Huntington State: New York Zip: 11743

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi David Saffra - Tablet K

   Address: 8 Copperbeach Lane

   City: Lawrence State: NY Zip:11559

   Phone: 516-569-9081 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The certification is over 40 yrs old. It was started by Rabbi Refhel Saffra a musmach of YU. He received semicha from Kollel Agudath Achaim . He has been a rav hamachsir for over 20 yrs. All mashgichim are shomrei torah & yerei shamayim.

3. The certifying individual or organization visits this establishment Rabbi David Saffra - Tablet K:

   OR

   1_time(s) per yearly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Kosher Registration Form for Establishments

1. Name of Establishment: 2nd Avenue Deli

   Address: 162 East 33rd

   City: New York State: New York Zip: 10016

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Zev Schwarcz - International Kosher Council

   Address: 648 E.4th Street

   City: Brooklyn State: NY Zip:11218

   Phone: 718-635-1037 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The International Kosher Council is directed by Rabbi Zev Schwarcz. He is a graduate and musmach of Telshe Yeshiva in Cleveland and has had over 20 years experience with Kashrus supervision, most of it with the OU. All of the International Kosher Council mashgichim are Orthodox, bnei yeshivos. All of the International Kosher Council mashgichim are Orthodox, bnei yeshivos.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

   OR

   1_time(s) per Monthly ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Kosher Registration Form for Establishments

1. Name of Establishment: Chu's Meat Market

   Address: 339 Central Avenue

   City: Lawrence State: New York Zip: 11559

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kosher LA - Rabbi Jonathan Benzaquen

   Address: 3940 Laural Canyon Blvd

   City: Studio City State: CA Zip:91604

   Phone: 310-497-6651 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi J. Benzaquen received rabbinical ordination from Midrash Sepharadi, in Israel from Harav Yacov Peretz with approbation from the former Sefardic Chief Rabbi of Israel, Rabbi Mordechai Eliyahu. Rabbi Benzaquen was a former Chaver Kollel at the Beverly Hills Sephardic Kollel and Rabbi of the Young Israel of Calabasas.

3. The certifying individual or organization visits this establishment Kosher LA - Rabbi Jonathan Benzaquen:

   OR

   1_time(s) per Yearly ___

4. All meat sold or served by this establishment _is soaked and salted.

Describe soaking and salting process: All meat products are soaked and salted as per Beit Yosef standards. Any additional questions about the process can be directed to Rabbi Banzaquen.

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Kosher Registration Form for Establishments

1. Name of Establishment: 2nd Avenue Deli

   Address: 1442 1st Avenue

   City: New York State: New York Zip: 10021

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Zev Schwarcz - International Kosher Council

   Address: 648 E.4th Street

   City: Brooklyn State: NY Zip:11218

   Phone: 718-635-1037 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The International Kosher Council is directed by Rabbi Zev Schwarcz. He is a graduate and musmach of Telshe Yeshiva in Cleveland and has had over 20 years experience with Kashrus supervision, most of it with the OU. All of the International Kosher Council mashgichim are Orthodox, bnei yeshivos. All of the International Kosher Council mashgichim are Orthodox, bnei yeshivos.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

   OR

   1_time(s) per Montly ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Kosher Registration Form for Establishments

1. Name of Establishment: Gomzos Bake Shop

   Address: 328 Kingston Avenue

   City: Brooklyn State: New York Zip: 11213

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus Crown Height Inc.

   Address: 388 Kingston Avenue

   City: Brooklyn State: NY Zip:11213

   Phone: 718-604-2500 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Beth Din was formed in 1986. Rabbi Kalman Marlow, Rabbi Avraham Osdoba were the founding rabbonim. After Rabbi Marlow passed away Rabbi Shlomo Segal & Rabbi Yitzchok Raitporttook over the rabbinic responsibilities while Rabbi Berel Levertov to over the executive duties. Several of these rabbonim received semicha from United Lubavitcher Yeshiva.

3. The certifying individual or organization visits this establishment Vaad Hakashrus Crown Height Inc.:

   OR

   1_time(s) per daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Kosher Registration Form for Establishments

1. Name of Establishment: Kool Kat Soft LLC

   Address: 590 Pine Aire Drive

   City: Bay Shore State: New York Zip: 11706

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certified - Ahmet Saygili

   Address: 590 Pine Aire Drive

   City: Bay Shore State: NY Zip:11706

   Phone: 631-305-9157 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Ahmet Saygili has been in the food industry for 10 yrs. Ahmert has a variety of experience in the kosher & halal food market. In addition, Ahmet has done extensive reading on the kosher & halal markets from various books & publications.

3. The certifying individual or organization visits this establishment Self Certified - Ahmet Saygili:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Kosher Registration Form for Establishments

1. Name of Establishment: Nuts Factory

   Address: 2335 New Hyde Park Avenue

   City: New Hyde Park State: New York Zip: 11042

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:National Kosher Supervision

   Address: 270 West 84th Street

   City: New York State: NY Zip:10024

   Phone: 917-405-7222 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Aaron Mehlman is the highly respected Rabbi of Congregation Ohav Sholom in Manhattan. He is an alumnus of Brisk (Israel) & BMG (Lakewood, NJ). He recived semicha from Rabbi Forsheimer & Rabbi Shlomo Gisssinger rabbonim & posekim in Lakewood, NJ.

3. The certifying individual or organization visits this establishment National Kosher Supervision:

   OR

   2_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Kosher Registration Form for Establishments

1. Name of Establishment: 419 Pizza, LLC

   Address: 419 Kingston Avenue

   City: Brooklyn State: New York Zip: 11225

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:OK Kosher

   Address: 319 Troy Avenue

   City: Brooklyn State: NY Zip:11213

   Phone: 718-756-7500 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The OK has provided premium kosher supervision to companies around the world since 1935. In 1968 the late Rabbi Berel Levy acquired the agency. Since 1987, the Ok is under the leadership of his son, Rabbi Don Levy who received semicha from various leading rabbi including Rabbi Moshe Feinsten.

3. The certifying individual or organization visits this establishment OK Kosher:

   OR

   2_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Kosher Registration Form for Establishments

1. Name of Establishment: 493 Park LLC

   Address: 493 Park Ave

   City: Brooklyn State: New York Zip: 11205

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave.

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC adheres to a very high standard of kosher restrictions. There are fifty well trained individuals & several qualified rabbinical coordinators to ensure the highest level of kashrus.

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   3_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Kosher Registration Form for Establishments

1. Name of Establishment: 888 Sushi LLC

   Address: 888 Bedford Ave

   City: Brooklyn State: New York Zip: 11249

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Shmiel Berger

   Address: 16 Juliana Place

   City: Brooklyn State: NY Zip:11249

   Phone: 718-782-4541 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Yeshiva U.T.A. of Williamsburg. Rabbi Berger is a member of CRC Hishacdus Harrobonim.Rabbi Berger received Smicha from the Satmar Dayan (Rabbi Roth), Deberzen Rav ZT"L & the Pupa Rebbe (Rabbi Y. Grunwald) Rabbi Berger has twenty years of experience in the field of kashrus. He certifies ten - fifteen stores & various caterers in Williamsburg & Boro Park.

3. The certifying individual or organization visits this establishment Rabbi Shmiel Berger:

   OR

   2_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Kosher Registration Form for Establishments

1. Name of Establishment: 1202 Asli Kitchen Inc.

   Address: 1202 Avenue J

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yisroel Gornish

   Address: 1421 Avenue O

   City: Brooklyn State: NY Zip:11230

   Phone: 718-376-3755 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Yisroel Gornish received smicha from Rabbi Yitzchok Ruderman. He is the rav of Cong. Chizuk Hadas for over 30 years. In addition,he has sat on several Batei Dinim, currently he has one of his own. He has also been involved with kashrus for the past 30 years.

3. The certifying individual or organization visits this establishment Rabbi Yisroel Gornish:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Kosher Registration Form for Establishments

1. Name of Establishment: 3TS Pizza Cafe Corp.

   Address: 3005 Avenue K

   City: Brooklyn State: New York Zip: 11210

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:OK Kosher Certification

   Address: 391 Troy Avenue

   City: Brooklyn State: NY Zip:11213

   Phone: 718- 756-7500 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher , built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher Certification:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Kosher Registration Form for Establishments

1. Name of Establishment: 6th Avenue Gourmet Inc.

   Address: 51 Forest Road #116

   City: Monroe State: New York Zip: 10950

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:KJ Kosher/ Vaad Hakashrus of Kiryas Joel

   Address: 16 Garfield Rd. #102

   City: Monroe State: NY Zip:10950

   Phone: 845-774-4040 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

   OR

   2_time(s) per weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Kosher Registration Form for Establishments

1. Name of Establishment: 8 East 48th Street Cafe LLC

   Address: 8 East 48th Street

   City: New York State: New York Zip: 10017

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Star K

   Address: 122 Slade Avenue - Suite 300

   City: Baltimore State: MD Zip:21208

   Phone: 410-484-4110 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Star K operates under the auspices of Rabbi Moshe Heinemann. Rabbi M. Heinemann is well know in the orthodox Jewish Community as a Posek. In addition, Rabbi M. Heinemann serves as a rabbi at one of the largest synagogues in Baltimore MD.

3. The certifying individual or organization visits this establishment Star K:

   OR

   1_time(s) per weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Kosher Registration Form for Establishments

1. Name of Establishment: 12th Ave Fish Market Inc.

   Address: 5112 12th Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi M.M. Weiss - Pupa

   Address: 5112 12th Avenue

   City: Brooklyn State: NY Zip:11219

   Phone: 718-889-4662 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi M.M. Weiss attended

3. The certifying individual or organization visits this establishment Rabbi M.M. Weiss - Pupa:

   OR

   1_time(s) per weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Kosher Registration Form for Establishments

1. Name of Establishment: 13th Ave Dairy Inc.

   Address: 4001 13th Avenue

   City: Brooklyn State: New York Zip: 11218

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Babad

   Address: 5207 19th Avenue

   City: Brooklyn State: NY Zip:11204

   Phone: 347-254-4620 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

   OR

   2_time(s) per monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: 13th Ave Fish Market Inc.

   Address: 4301 15th Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi N.E. Teitelbaum - Volove

   Address: 5808 11 Avenue

   City: Brooklyn State: NY Zip:11219

   Phone: 718-436-4685 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi N.E. Teitelbaum learned in Satmar, Sharei Yoisher under Rabbi Kopelman & Navardik. In addition, he has practiced kashrus under the guidance of his father - the Nirbater Rav for 10 years & has been in kasrus since 1975 continuously.

3. The certifying individual or organization visits this establishment Rabbi N.E. Teitelbaum - Volove:

   OR

   1_time(s) per daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: 13th Avenue Foods Inc.

   Address: 4621 13th Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Aaron Teitelbaum

   Address: 1617 46th Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-851-1221 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Teitelbaum received smicha in 1968 from various leading rabbonim such as Rabbi M. Feinstein & Rabbi S. Wozner. He is the Rav of Khal Yismaech Moshe Nirbator since 1983. In addition, he is the Rav Hamachshir of various slaughtering houses & certifies chlov yisroel plants & grocery stores.

3. The certifying individual or organization visits this establishment Rabbi Aaron Teitelbaum:

   OR

   1_time(s) per daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: 13th Avenue Kosher Bakery Inc.

   Address: 4603 13th Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:New Square Kosher

   Address: 8 Truman Avenue

   City: Spring Valley State: NY Zip:10977

   Phone: 845-354-5120 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Certifying food according to the highest standards expected by the chasidishe consumer. Established over 40 years by Rabbi M. Neushlos (Rav of New Square).Our Rabbinic staff consists of 5 well know poskim; Rabbi Aron Goldminzer, (Av Beis Din) Rabbi Shulem Pollack, Rabbi Yehoshia Leifer, Rabbi Yitzchok Wosner, Rabbi Avrum Spitzer

3. The certifying individual or organization visits this establishment New Square Kosher:

   OR

   1_time(s) per weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: 13th Avenue Supermarket LLC

   Address: 1274 39th Street

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Tartikov Beth Din - Rabbi Shumel Teitelbaum

   Address: 1452 55 Street

   City: Brooklyn State: NY Zip:11219

   Phone: 718-972-2210 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum, who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed is monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: 16th Avenue Cafe Inc.

   Address: 5320 16th Avenue

   City: Brooklyn State: New York Zip: 12789

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Babad

   Address: 5207 19th Avenue

   City: Brooklyn State: NY Zip:11204

   Phone: 347-254-4620 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: 16th Avenue Grocery Inc.

   Address: 5222 16th Avenue

   City: Brooklyn State: New York Zip: 11204

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Tartikov Beth Din - Rabbi Shumel Teitelbaum

   Address: 1452 55 Street

   City: Brooklyn State: NY Zip:11219

   Phone: 718-972-2210 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum, who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed is monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: 17th Ave Food Center Inc.

   Address: 5803 17th Avenue

   City: Brooklyn State: New York Zip: 11204

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

   Address: 163 Parkville Avenue

   City: Brooklyn State: NY Zip:11239

   Phone: 718-437-2000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: 27 Dressings Inc.

   Address: 519 Middleneck Road

   City: Great Neck State: New York Zip: 11023

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   3_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: 34 Wok Inc.

   Address: 34 East 34th Street

   City: New York State: New York Zip: 10016

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Orthodox Union

   Address: 11 Broadway

   City: New York State: NY Zip:10004

   Phone: 212-563-4000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Orthodox Union is the largest kosher certification agency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: 34th Street Donuts LLC

   Address: 51 East 34th Street

   City: New York State: New York Zip: 10016

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:National Kosher Supervision

   Address: 270 West 84th Street

   City: New York State: NY Zip:10024

   Phone: 917-405-7222 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Aaron Mehlman is the highly respected Rabbi of Congregation Ohav Sholom in Manhattan. He is an alumnus of Brisk (Israel) & BMG (Lakewood, NJ).

3. The certifying individual or organization visits this establishment National Kosher Supervision:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: 45th Street Bagel Inc.

   Address: 22 W. 45th Street

   City: New York State: New York Zip: 10036

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Orthodox Union

   Address: 11 Broadway

   City: New York State: NY Zip:10004

   Phone: 212-563-4000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Orthodox Union is the largest kosher certification agency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: 128 - 130 Cedarhurst SA Inc.

   Address: 128 Cedarhurst Ave

   City: Cedarhurst State: New York Zip: 11516

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of the Five Towns

   Address: 597 A Willow Ave

   City: Cedarhurst State: NY Zip:11516

   Phone: 516-569-4536 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: 138 W. 72 Grocers Inc.

   Address: 138 W. 72 Street

   City: New York State: New York Zip: 10023

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Israel Steinberg

   Address: 1823 53rd Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-232-4275 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Israel Steinberg received semicha from Yeshiva Torah Vodaath in 1958. In addition, he was the Rabbi of Sea Side Jewish Center in Rockaway Park, NY. He currently is involved in Kashruth for several establishments throughout New York City & Long Island.

3. The certifying individual or organization visits this establishment Rabbi Israel Steinberg:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: 345 Coffee Bar Inc.

   Address: 345 Central Avenue

   City: Lawrence State: New York Zip: 11559

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of the Five Towns

   Address: 597 A Willow Ave

   City: Cedarhurst State: NY Zip:11516

   Phone: 516-569-4536 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: 448 Market Corp.

   Address: 448 Nome Ave

   City: Staten Island State: New York Zip: 10314

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certifying - Vered Koldin

   Address: 448 Nome Ave

   City: Staten Island State: NY Zip:10314

   Phone: 347-859-7889 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Vered Koldin is the owner of Milk & Honey. Though I have no actual training that earned a kashrut certification, I'm very dedicated on keeping all the items in the store on the highest level of Kosher. I work together with Rabbis in Lakewood, NJ & in S.I. NY. I only work with religious suppliers & salesman such as Bloom, Paskesz & Sterns.

3. The certifying individual or organization visits this establishment Self Certifying - Vered Koldin:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: 493 Park LLC

   Address: 493 Park Ave

   City: Brooklyn State: New York Zip: 11205

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave.

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC adheres to a very high standard of kosher restrictions. There are fifty well trained individuals & several qualified rabbinical coordinators to ensure the highest level of kashrus.

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   3_time(s) per Weekly ___

4. All meat sold or served by this establishment _NA.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: 550 Central Avenue Management

   Address: 550 Central Avenue

   City: Cedarhurst State: New York Zip: 11205

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Mehadrin Of The 5 Towns

   Address: 410 Hungry Harbor

   City: Valley Stream State: NY Zip:11581

   Phone: 516-791-2130 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Yehshua Eliyahu learned in Mir Yerushalim as well as Beth Medrash Govah in Lakewood NJ. He received Smicha from Rabbi Gidon Moshe as well as serving as a pulpit rabbi since 1995 in various Jewish Communities.

3. The certifying individual or organization visits this establishment Mehadrin Of The 5 Towns:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: 605 Middleneck Corp.

   Address: 605 Middleneck Rd

   City: Great Neck State: New York Zip: 11203

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: 786 Paradise Associates Inc.

   Address: 203 Avenue U

   City: Brooklyn State: New York Zip: 11223

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:National Kosher Supervision

   Address: 270 West 84th Street

   City: New York State: NY Zip:10024

   Phone: 917-405-7222 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Aaron Mehlman is the highly respected Rabbi of Congregation Ohav Sholom in Manhattan. He is an alumnus of Brisk (Israel) & BMG (Lakewood, NJ). He recived semicha from Rabbi Forsheimer & Rabbi Shlomo Gisssinger rabbonim & posekim in Lakewood, NJ.

3. The certifying individual or organization visits this establishment National Kosher Supervision:

   OR

   2_time(s) per monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: 1267 Cafe LLC

   Address: 1387 Coney Island

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Star K

   Address: 122 Slade Avenue - Suite 300

   City: Baltimore State: MD Zip:21208

   Phone: 410-484-4110 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Star K operates under the auspices of Rabbi Moshe Heinemann. Rabbi M. Heinemann is well know in the orthodox Jewish Community as a Posek. In addition, Rabbi M. Heinemann serves as a rabbi at one of the largest synagogues in Baltimore MD.

3. The certifying individual or organization visits this establishment Star K:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: 1326 Penn Operation Corp.

   Address: 1326 Peninsula Blvd

   City: Hewlett State: New York Zip: 11557

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of the Five Towns

   Address: 597 A Willow Ave

   City: Cedarhurst State: NY Zip:11516

   Phone: 516-569-4536 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

   OR

   1_time(s) per daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: 2210 Pizza Corp.

   Address: 2216 Victory Blvd

   City: Staten Island State: New York Zip: 10314

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Staten Island

   Address: 36 Ismay Street

   City: Stanen Island State: NY Zip:10314

   Phone: 646-323-8987 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Staten Island was organized to certify kosher establishments on Staten Island. The Vaad is comprised of rabbis from the local synagogues that form the rabbinic board. The Vaad has been overseeing the kashrus of Staten Island stores for over 30 years. Rabbi Oppenheimer was appointed to implement the policies & standards that were adopted by the rabbinic board.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Staten Island:

   OR

   1_time(s) per daily ___

4. All meat sold or served by this establishment _NA.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: 4305 16th Avenue Inc.

   Address: 4305 16th Avenue

   City: Brooklyn State: New York Zip: 11204

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Amrom Roth - Beis Din of Karlsburg

   Address: 1227 50th Street

   City: Brooklyn State: NY Zip:11219

   Phone: 718-438-6418 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi A. Roth has been involved with kashrus for the last twenty years. Rabbi Roth worked in the institute of Kadasia in London & at the Eidah Hachreidis in Israel.

3. The certifying individual or organization visits this establishment Rabbi Amrom Roth - Beis Din of Karlsburg:

   OR

   3_time(s) per Weekly ___

4. All meat sold or served by this establishment _NA.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: 7228 Main St. LLC

   Address: 6929 Main Street

   City: Flushing State: New York Zip: 11367

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _NA.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: A & A Gourmet LLC

   Address: 188-09 Union Turnpike

   City: Fresh Meadows State: New York Zip: 11366

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: A & A Gourmet LLC

   Address: 178-07 Union Turnpike

   City: Fresh Meadows State: New York Zip: 11366

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: A & Z Kosher Meat Products Co Inc

   Address: 123 Grand Street

   City: New York State: New York Zip: 11249

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Israel M. Steinberg

   Address: 1823 53rd Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-232-4275 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: A Slice Above LTD

   Address: 1369 Broadway

   City: New York State: New York Zip: 10018

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:OK Kosher Certification

   Address: 391 Troy Avenue

   City: Brooklyn State: NY Zip:11213

   Phone: 718- 756-7500 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher , built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher Certification:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: A to Z Glatt Inc.

   Address: 186-05 Union Turnpike

   City: Fresh Meadows State: New York Zip: 11366

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years.The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: A to Z Organic Inc.

   Address: 142 Cedarhurst Ave

   City: Cedarhurst State: New York Zip: 11516

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of the Five Towns

   Address: 597 A Willow Ave

   City: Cedarhurst State: NY Zip:11516

   Phone: 516-569-4536 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: AA Rubashkin & Sons Inc.

   Address: 4310 14th Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Cong. Chemed of Nitra - Rabbi M.M. Weissmandel

   Address: 21 Park Lane

   City: Monsey State: NY Zip:10952

   Phone: 845-352-7612 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The congregation was founded in 1947 in the USA for Hungarian Jewry. The focus was to rebuild the Nitra Jewish community. The kashrus division was formed to ensure the proper requirements (the highest standard) for the Nitra comminity. We currently have 7 supermarkets under our hashkacha in NY & NJ. Moshia Discount, KRM, Kosher Palace, Rubaskin , All Fresh ,Shlomies Kosher World, Seasons, Brachs & Season (Passaic) .

3. The certifying individual or organization visits this establishment Cong. Chemed of Nitra - Rabbi M.M. Weissmandel:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: ABDD LLC

   Address: 270 Route 59

   City: Sffern State: New York Zip: 10951

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:KOA - Rabbi Shlomo Isaacson

   Address: 72 Ascension Street

   City: Passaic State: NJ Zip:7055

   Phone: 973-777-0649 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi S. Isaacson has semichafrom Rabbi E.Yolles ZT"L, Rabbi S.Z Friedman (Tenka Rov) & Rabbi C. Rabinowitz (Tosh). He has been involved in kashrus for the last 43yrs. working with organizations such as Saint Louis Vaad, OU, Kof K & CRC in Chicago.

3. The certifying individual or organization visits this establishment KOA - Rabbi Shlomo Isaacson:

   OR

   3_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Abes Fruit Inc.

   Address: 4315 15th Ave

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Babad

   Address: 5207 19th Avenue

   City: Brooklyn State: NY Zip:11204

   Phone: 347-254-4620 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Y. Babad studied in YeshivaBais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Abraham Paris

   Address: 5313 13th Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Israel Steinberg

   Address: 1823 53rd Street

   City: Brooklyn State: NY Zip:11204

   Phone: 347-254-4620 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Israel Steinberg received semicha from Yeshiva Torah Vodaath in 1958. In addition, he was the Rabbi of Sea Side Jewish Center in Rockaway Park, NY. He currently is involved in Kashruth for several establishments throughout New York City & Long Island.

3. The certifying individual or organization visits this establishment Rabbi Israel Steinberg:

   OR

   1_time(s) per Monthly ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Achla Shawarma Factori Inc.

   Address: 43 Kennedy

   City: Spring Valley State: New York Zip: 10977

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Steinmetz

   Address: 51 Aishel Lane

   City: Monsey State: NY Zip:10952

   Phone: 845-956-3193 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Steinmetz studied in both Viznitzyeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fishele Hershkowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

   OR

   3_time(s) per Weekly ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
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Kosher Registration Form for Establishments

1. Name of Establishment: Ackerstein Caterers

   Address: 388 Hempstead Ave

   City: West Hempstead State: New York Zip: 11552

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   2_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: AD Pastries Inc.

   Address: 517 Central Ave

   City: Cedarhurst State: New York Zip: 11516

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of the Five Towns

   Address: 597 A Willow Ave

   City: Cedarhurst State: NY Zip:11516

   Phone: 516-569-4536 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

   OR

   3_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Adar Dugim Inc.- Flushing Fish Market

   Address: 8 Walworth

   City: Brooklyn State: New York Zip: 11205

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Tartikov Beth Din - Rabbi Shumel Teitelbaum

   Address: 1452 55 Street

   City: Brooklyn State: NY Zip:11219

   Phone: 718-972-2210 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum,who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed is monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:

   OR

   3_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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Kosher Registration Form for Establishments

1. Name of Establishment: Affairs Supplier

   Address: 159 Lee Avenue

   City: Brooklyn State: New York Zip: 11211

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division

   City: Brooklyn State: NY Zip:11204

   Phone: 718- 384 - 6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by thegrand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC adheres to a very high standard of kosher restrictions. There are fifty well trained individuals & several qualified rabbinical coordinators to ensure the highest level of kashrus.

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: AI Malka Brothers Inc.

   Address: 59 Route 59

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Steinmetz

   Address: 51 Aishel Lane

   City: Monsey State: NY Zip:10952

   Phone: 845-956-3193 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Steinmetz studied in both Viznitzyeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fishele Hershkowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Aishes Chayil D' Kiryas Joel Mother Relief Center Inc.

   Address: 7 Chevron Road

   City: Monroe State: New York Zip: 10950

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:KJ Kosher/ Vaad Hakashrus of Kiryas Joel

   Address: 16 Garfield Rd. #102

   City: Monroe State: NY Zip:10950

   Phone: 845-774-4040 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Ait King Inc.

   Address: 59 Route 59

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Steinmetz

   Address: 51 Aishel Lane

   City: Monsey State: NY Zip:10952

   Phone: 845-956-3193 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Albany Bakery Corp

   Address: 337 Albany Avenue

   City: Brooklyn State: New York Zip: 11213

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus Crown Height Inc.

   Address: 388 Kingston Avenue

   City: Brooklyn State: NY Zip:11213

   Phone: 718-604-2500 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Beth Din was formed in 1986.Rabbi Kalman Marlow, Rabbi Avraham Osdoba were the founding rabbonim. After Rabbi Marlow passed away Rabbi Shlomo Segal & Rabbi Yitzchok Raitport took over the rabbinic responsibilities while Rabbi Berel Levertov to over the executive duties. Several of these rabbonim received semicha from United Lubavitcher Yeshiva.

3. The certifying individual or organization visits this establishment Vaad Hakashrus Crown Height Inc.:

   OR

   2_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Kosher Registration Form for Establishments

1. Name of Establishment: Albert's Fruits & Veg

   Address: 730 Ave U

   City: Brooklyn State: New York Zip: 11229

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yohai Oren

   Address: 1960 East 7th Street

   City: Brooklyn State: NY Zip:11229

   Phone: 917-699-4866 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi of Ahi Ezer Torah Center

3. The certifying individual or organization visits this establishment Rabbi Yohai Oren:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: All Fresh - Kosher Corner

   Address: 706 Laurel Avenue

   City: Fallsburg State: New York Zip: 12733

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self -Certifying - Yoel Lowy

   Address: 706 Laural

   City: Fallsburg State: NY Zip:12733

   Phone: 718-908-1987 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Yoel Lowy learned the laws of Kosher & discusses issues of kashruth with the Pupa Dayan of Boro Park, NY - Rabbi Weiss

3. The certifying individual or organization visits this establishment Self -Certifying - Yoel Lowy:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Kosher Registration Form for Establishments

1. Name of Establishment: All Fresh Produce Inc.

   Address: 19 Route 59

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Cong. Chemed of Nitra - Rabbi M.M. Weissmandel

   Address: 21 Park Lane

   City: Momnsey State: NY Zip:10952

   Phone: 845-352-7612 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The congregation was founded in 1947 in the USA for Hungarian Jewry. The focus was to rebuild the Nitra Jewish community. The kashrus division was formed to ensure the proper requirements (the highest standard) for the Nitra comminity. We currently have 7 supermarkets under our hashkacha in NY & NJ. Moshia Discount, KRM, Kosher Palace, Rubaskin , All Fresh ,Shlomies Kosher World, Seasons, Brachs & Season (Passaic) .

3. The certifying individual or organization visits this establishment Cong. Chemed of Nitra - Rabbi M.M. Weissmandel:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: All Fresh Supermarket Inc.

   Address: 46 Harrison Avenue

   City: Brooklyn State: New York Zip: 11211

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certification - Jacob Kohn

   Address: 70 Ross St. #6 E

   City: Brooklyn State: NY Zip:11219

   Phone: 347-489-0372 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Jacob Kohn learned in yeshiva UTA.He studied halacha & received semicha from Rabbi Teitelbaum of Kiryas Joel NY.He is well versed in the area of kosher food & asked all his questions to the Beis Din of Vhazmanim in Williamsburg NY.

3. The certifying individual or organization visits this establishment Self Certification - Jacob Kohn:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Kosher Registration Form for Establishments

1. Name of Establishment: All In A Nutshell Inc.

   Address: 3008 Avenue K

   City: Brooklyn State: New York Zip: 11210

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Amrom Roth

   Address: 1227 50th Street

   City: Brooklyn State: NY Zip:11219

   Phone: 718-438-6418 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Amrom Roth received his ordination from Beit din of Karlsburg. In addition Rabbi Roth has been in kashrus for the last 20 years.

3. The certifying individual or organization visits this establishment Rabbi Amrom Roth:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: All State Distributors USA Inc.

   Address: 59 Route 59

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave.

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC adheres to a very high standard of kosher restrictions. There are fifty well trained individuals & several qualified rabbinical coordinators to ensure the highest level of kashrus.

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Alpine Pastry Shoppe

   Address: 59 Route 111

   City: Monsey State: New York Zip: 11787

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Abe Rabinovich

   Address: 10 Lordly Ct

   City: Kings Park State: NY Zip:11754

   Phone: 516-426-2549 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Abe Rabinovich is the spiritual leader of Kings Park Jewish Center since September 2013. He is a member of the NY Board of Rabbis & Suffolk Board of Rabbis. He was ordained by his master Rabbi P. Hirshprung chief Rabbi of Montreal in 1995.In addition, he completed his Rabbinical studies in RIETS.

3. The certifying individual or organization visits this establishment Rabbi Abe Rabinovich:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Alter Weber

   Address: 117 Lavista Drive

   City: S. Fallsburg State: New York Zip: 12733

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certification - Alter Weber

   Address: 117 Lavista Drive

   City: Brooklyn State: NY Zip:12733

   Phone: 845-434-2859 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Alter Weber learned in Kehilath Yaakov Pupa. He currently davens at Cong. Toldos Avrohom Yitzchok in Boro Park.

3. The certifying individual or organization visits this establishment Self Certification - Alter Weber:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Amaleya I Corp.

   Address: 68-24 Main Street

   City: Flushing State: New York Zip: 11367

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certification - Yecheil Boruhov

   Address: 102- 40 62 Avenue

   City: Forest Hills State: NY Zip:11375

   Phone: 718-962-5106 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Yecheil learned at Ohr Chaim in Beer Sheva & lived in Israel for 12 years. He currently prays at Beth Gavriel on 108th Street.

3. The certifying individual or organization visits this establishment Self Certification - Yecheil Boruhov:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Amnon Kosher Pizza Inc.

   Address: 4814 13th Ave

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Orthodox Union

   Address: 11 Broadway

   City: New York State: NY Zip:10004

   Phone: 212-563-4000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Orthodox Union is the largest kosher certificationagency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Amsterdam Ave Market LLC

   Address: 661 Amsterdam Avenue

   City: New York State: New York Zip: 10025

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Amsterdam Avenue Bagels Inc.

   Address: 391 Amsterdam Avenue

   City: New York State: New York Zip: 10024

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:New York Kosher

   Address: 297 S. Washington Avenue

   City: Bergenfield State: NY Zip:7621

   Phone: 917-825-2992 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   New York Kosher is under Rabbi Yaakov Neiman. Rabbi Y. Neiman received semicha from Ner Israel in Baltimore & has over 25 years of experience in kashruth.Some of the strict guidelines that New York Kosher follows are Shabbos & Yom Tov - closed, mashgiach on premises & Cholov Yisroel.

3. The certifying individual or organization visits this establishment New York Kosher:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Amsterdam Bagels LLC

   Address: 676 Amsterdam Ave

   City: New York State: New York Zip: 10025

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Month ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Andy Foods Inc.

   Address: 35-66 73rd Street

   City: Jackson Heights State: New York Zip: 11372

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Israel M. Steinberg

   Address: 1823 53rd Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-232-4275 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

   OR

   1_time(s) per Month ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Annie's K Kitchen LLC

   Address: 72-74 Main Street

   City: Flushing State: New York Zip: 11367

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Brooklyn State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Anshei 1420 Corp.

   Address: 4720 New Utrecht

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Beryl Weider

   Address: 39 Weiner Drive

   City: Monsey State: NY Zip:10952

   Phone: 718-436-1234 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Beryl Weider is part of the Klausenberg community. Rabbi B. Weider received semicha from the Linzer Rav in 2007 & is well versed in the laws of kashrus.

3. The certifying individual or organization visits this establishment Rabbi Beryl Weider:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Any Bagel Inc.

   Address: 598 Central Ave

   City: Cedarhurst State: New York Zip: 11516

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of the Five Towns

   Address: 597 A Willow Ave

   City: Cedarhurst State: NY Zip:11516

   Phone: 516-569-4536 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

   OR

   3_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Appel Fish Store

   Address: 137 Lee Avenue

   City: Brooklyn State: New York Zip: 11211

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave.

   City: Brooklyn State: NY Zip:11247

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by thegrand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC adheres to a very high standard of kosher restrictions. There are fifty well trained individuals & several qualified rabbinical coordinators to ensure the highest level of kashrus.

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   3_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Appels Superette Inc.

   Address: 450714th Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

   Address: 163 Parkville Avenue

   City: Brooklyn State: NY Zip:11239

   Phone: 718-437-2000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Appetizing Plus Inc.

   Address: 4801 18th Avenue

   City: Brooklyn State: New York Zip: 11204

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certified - Leon Sampson

   Address: 4801 18th Ave

   City: Brooklyn State: NY Zip:11204

   Phone: 718-438-0848 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Leon Sampson learned in a Lubavich School. He studies Talmud & the code of Jewish law at Yeshivat Chiddushi Harim in Tel Aviv, Israel.

3. The certifying individual or organization visits this establishment Self Certified - Leon Sampson:

   OR

   2_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Arimerbew Co Inc.

   Address: 2429 Broadway

   City: New York State: New York Zip: 10004

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certifying - Ira Goller

   Address: 2429 Broadway

   City: New York State: NY Zip:10004

   Phone: 212-724-2650 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   he owning,running & operating a dairy restaurant in Queens NY that was under the supervision of the Vaad of Queens. My responsibilities included ordering & checking all products to ensure proper certification. Additionally, My wife & I keep a kosher home. I'm also responsible to maintain the separation of non- kosher & kosher items within the Arimerbew store. .

3. The certifying individual or organization visits this establishment Self Certifying - Ira Goller:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?no

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? no
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?no
   c. Are utensils and equipment clearly identified as kosher or nonkosher? no
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? no

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This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Aron's Fruit Emporium Inc.

   Address: 5208 13th Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

   Address: 163 Parkville Avenue

   City: Brooklyn State: NY Zip:11239

   Phone: 718-437-2000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi N. Babad learned in Beth MedrashGovoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Arzu Restaurant Corp.

   Address: 101-05 Queens Blvd

   City: Forest Hills State: New York Zip: 11375

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yisrael Steinberg

   Address: 1853 53 Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-232-4275 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Steinberg received semicha from Torah Vodaath & is a member of the Rabbinical Alliance of America (RAA).

3. The certifying individual or organization visits this establishment Rabbi Yisrael Steinberg:

   OR

   1_time(s) per weekly ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Associated Supermarket

   Address: 480 Avenue P

   City: Brooklyn State: New York Zip: 11223

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certifying - Abraham Goldstein

   Address: 2037 53rd Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-375-6815 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Abraham Goldstein learned inYeshiva & Kollel Harbatzas Hatorah & is affiliated with Khal Tartikov - Rabbi Yecheil Babad.

3. The certifying individual or organization visits this establishment Self Certifying - Abraham Goldstein:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Atrium Bagels & Cafe

   Address: 401 Route 59

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Steinmetz

   Address: 51 Aishel Lane

   City: Monsey State: NY Zip:10952

   Phone: 845-956-3193 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Steinmetz studied in both Viznitz yeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fishele Hershkowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

   OR

   4_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Ave M Kosher Bagel and Lox LLC

   Address: 1712 Avenue M

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

   Address: 1294 East 8th Street

   City: Brooklyn State: NY Zip:11230

   Phone: 718-951-3983 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Kehilah Kashrus was founded over 18 years agoby a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus atthe local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

   OR

   3_time(s) per Month ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Avenue S Mini Market

   Address: 802 Avenue S

   City: Brooklyn State: New York Zip: 11233

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Babad

   Address: 5207 19th Avenue

   City: Brooklyn State: NY Zip:11204

   Phone: 347-254-4620 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Y. Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

   OR

   2_time(s) per Month ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Avenue J Fish Center Inc.

   Address: 1215 Avenue J

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave.

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by thegrand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Avenue M Foods Inc.

   Address: 1920 Avenue M

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Aaron Teitelbaum

   Address: 1017 16th Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-851-1221 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Aaron Teitelbaum has been involved with Kashrus since 1983. He received semicha from Rabbi Moshe Feinstein, Rabbi Shmuel Wosner & Rabbi A. Bloom He is also know as the Nirbater rov & well know within the Jewish community.

3. The certifying individual or organization visits this establishment Rabbi Aaron Teitelbaum:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Avenue M Kosher Bakery

   Address: 1302 Avenue M

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave.

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by thegrand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Avenue R Cafe

   Address: 97 RT. 59

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Ulman

   Address: 1 Louis Avenue

   City: Monsey State: NY Zip:10952

   Phone: 845-352-3210 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Ulman took over after Rabbi Shlomo Breslauer passed away - Rabbi S. Breslauer was the Ravof Congregation Bais Teffilah in Monsey for the past 40 years. He learned in Torah Vodas & Bais Medrash Gevoah in Lakewood, NJ. In addition, he received semicha from his father Rabbi Yehudah Breslauer & Rabbi Newshloss of New Square.

3. The certifying individual or organization visits this establishment Rabbi Ulman:

   OR

   3_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Avner Kosher Fish Market

   Address: 521 Kings Hwy.

   City: Brooklyn State: New York Zip: 11223

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Asher Hachuel

   Address: 508 Ave M

   City: Brooklyn State: NY Zip:11230

   Phone: 718-382-6063 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Asher Hachuel is a graduate of the Mirrer Yeshiva in Brooklyn, NY. He has been in the field of kashruth for the past 20 years in the Sephardic community.

3. The certifying individual or organization visits this establishment Rabbi Asher Hachuel:

   OR

   3_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Avner's Kosher Fish Direct inc.

   Address: 316 Avenue U

   City: Brooklyn State: New York Zip: 11223

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Sephardic Bet Din

   Address: 1554 E.9th

   City: Brooklyn State: NY Zip:11230

   Phone: 718-627-6130 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi A. Hachuel & Rabbi Y. Hachuel are graduates of Mir Yeshiva & have been involved in Kashrut in the Sephardic community for the past 25 years.

3. The certifying individual or organization visits this establishment Sephardic Bet Din:

   OR

   3_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Avraham Bakery Inc.

   Address: 73-15 Main Street

   City: Flushing State: New York Zip: 11367

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years.The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Avrumi's Bakery Inc.

   Address: 164 Wallabout

   City: Brooklyn State: New York Zip: 11206

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division

   City: Brooklyn State: NY Zip:11204

   Phone: 718- 384 - 6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by thegrand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Azrael Food Dynasty Inc.

   Address: 691 Amsterdam Avenue

   City: New York State: New York Zip: 10025

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Mehadrin Karshrus

   Address: 276 Riverside Drive

   City: New York State: NY Zip:10025

   Phone: 212-866-3442 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Mehadrin Kashrus is a community based kosher supervision agency, directed by Rabbi Avrohom Marmorstein, rabbi of Kehilas Minchas Chinuch of the Westside in Manhattan.All establishments serving meat must have a mashigiach temidi on premises. Rabbi Marmorstein is a graduate of Yeshiva of Gatehead & Beth Medrash Govoha in Lakewood N.J.

3. The certifying individual or organization visits this establishment Mehadrin Karshrus:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Azuri Cafeteria Inc.

   Address: 465 W.51st Street

   City: New York State: New York Zip: 10019

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Zev Schwarcz - International Kosher Council

   Address: 648 E.4th Street

   City: New York State: NY Zip:11218

   Phone: 718-635-1037 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Zev Schwarczis a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty year ofexperience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

   OR

   4_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: B - H Kosher Bagels Inc.

   Address: 1431 Coney Island

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

   Address: 1294 East 8th Street

   City: Brooklyn State: NY Zip:11230

   Phone: 718-951-3983 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Kehilah Kashrus was founded over 18 years agoby a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: B & B Food Market Inc.

   Address: 78 Lee Avenue

   City: Brooklyn State: New York Zip: 11211

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certifying - Moses Bondo

   Address: 78 Lee Avenue

   City: Brooklyn State: NY Zip:11211

   Phone: 347-526-9693 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Moses Bondos learned inUnited Talmud Academy for 3 years & continues his studied in kosher law.

3. The certifying individual or organization visits this establishment Self Certifying - Moses Bondo:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: B & H Kosher Bakery Inc.

   Address: 188 Lee Avenue

   City: Brooklyn State: New York Zip: 11211

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by thegrand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: B&H Roze Corp.

   Address: 3715 13th Avenue

   City: Brooklyn State: New York Zip: 11218

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Shmiel Berger

   Address: 16 Juliana Place

   City: Brooklyn State: NY Zip:11249

   Phone: 718-782-4541 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Yeshiva U.T.A. of Williamsburg. Rabbi Berger is a member of CRC Hishacdus Harrobonim.Rabbi Berger received Smicha from the Satmar Dayan (Rabbi Roth), Deberzen Rav ZT"L & the Pupa Rebbe (Rabbi Y. Grunwald) Rabbi Berger has twenty years of experience in the field of kashrus. He certifies ten - fifteen stores & various caterers in Williamsburg & Boro Park.

3. The certifying individual or organization visits this establishment Rabbi Shmiel Berger:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Babiuch Corp.

   Address: 269A W231 Street

   City: Bronx State: New York Zip: 10463

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harobbonim of Riverdale

   Address: Riverdale Jewish Center - 3700 Independence Avenue

   City: Bronx State: NY Zip:10463

   Phone: 718 -548 -1850 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A non profit organization made up of the Orthodox rabbis serving the synagogues of the Riverdale New York. The rabbis involved are graduates of Reits/ Yeshiva University with many years of kosher food training & experience.

3. The certifying individual or organization visits this establishment Vaad Harobbonim of Riverdale:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Bagel 786 LLC

   Address: 130 West 72nd Street

   City: New York State: New York Zip: 10023

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi David Saffra - Tablet K

   Address: 8 Copperbeach Ln

   City: Lawrence State: NY Zip:11516

   Phone: 516-569-9083 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Tablet K is an orthodox agencythat was established over 35 years ago by Rabbi Raphel Saffra. The currect Rav Hamachshirim all went to Yeshiva University & are ordained by Rabbi Aharon Ziegler & Kollel Agudath Achim.

3. The certifying individual or organization visits this establishment Rabbi David Saffra - Tablet K:

   OR

   1_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Bagel Boss Hicksville Inc.

   Address: 432 South Bay Road

   City: Hicksville State: New York Zip: 11801

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Asher Schechter

   Address: 70 -17 173rd Street

   City: Flushing State: NY Zip:11365

   Phone: 718-228-8677 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Schechter is a musmach of Yeshiva Torah Vodaath. He has served as a orthodox pulpit rabbi in Oceanside, Merrick, Long Island, Fair Lawn & Hillcrest. In addition, he is a member of Agudas HaRabonim & Young Israel Council of Rabbis. He has been involved in kashrus for more than 25 yrs.

3. The certifying individual or organization visits this establishment Rabbi Asher Schechter:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Bagel Hut Inc.

   Address: 503 Middle Neck Road

   City: Great Neck State: New York Zip: 11023

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi David Saffra - Tablet K

   Address: 8 Copperbeach Ln

   City: Lawrence State: NY Zip:11516

   Phone: 516-569-9083 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Tablet K is an orthodox agencythat was established over 35 years ago by Rabbi Raphel Saffra. The currect Rav Hamachshirim all went to Yeshiva University & are ordained by Rabbi Aharon Ziegler & Kollel Agudath Achim.

3. The certifying individual or organization visits this establishment Rabbi David Saffra - Tablet K:

   OR

   1_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Bagel King LLC

   Address: 333A Kingston Avenue

   City: Brooklyn State: New York Zip: 11213

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus Crown Height Inc.

   Address: 388 Kingston Avenue

   City: Brooklyn State: NY Zip:11213

   Phone: 718-604-2500 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Beth Din was formed in 1986.Rabbi Kalman Marlow, Rabbi Avraham Osdoba were the founding rabbonim. After Rabbi Marlow passed away Rabbi Shlomo Segal & Rabbi Yitzchok Raitport took over the rabbinic responsibilities while Rabbi Berel Levertov to over the executive duties. Several of these rabbonim received semicha from United Lubavitcher Yeshiva.

3. The certifying individual or organization visits this establishment Vaad Hakashrus Crown Height Inc.:

   OR

   2_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Bagel Mentch Inc.

   Address: 176 Middleneck Road

   City: Great Neck State: New York Zip: 11021

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years.The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Bagel of Peninsula

   Address: 1352 Peninsula Blvd

   City: Hewlett State: New York Zip: 11557

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Asher Schechter

   Address: 70 -17 173rd Street

   City: Flushing State: NY Zip:11365

   Phone: 718-228-8677 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Schechter is a musmach of Yeshiva Torah Vodaath. He has served as a orthodox pulpit rabbi in Oceanside, Merrick, Long Island, Fair Lawn & Hillcrest. In addition, he is a member of Agudas HaRabonim & Young Israel Council of Rabbis. He has been involved in kashrus for more than 25 yrs.

3. The certifying individual or organization visits this establishment Rabbi Asher Schechter:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Bagels N More Inc.

   Address: 4305 14th Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Tartikov Beth Din - Rabbi Shumel Teitelbaum

   Address: 1452 55 Street

   City: Brooklyn State: NY Zip:11219

   Phone: 718-972-2210 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum,who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed is monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:

   OR

   2_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Bagels N Green

   Address: 5113 13th Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Babad

   Address: 5207 19th Avenue

   City: Brooklyn State: NY Zip:11204

   Phone: 347-254-4620 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

   OR

   2_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Bagels N Green

   Address: 5702 18th Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Babad

   Address: 5207 19th Avenue

   City: Brooklyn State: NY Zip:11204

   Phone: 347-254-4620 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

   OR

   2_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Bagels N Green BP LLC

   Address: 5193 13th Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Babad

   Address: 5207 19th Avenue

   City: Brooklyn State: NY Zip:11204

   Phone: 347-254-4620 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

   OR

   2_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Bagels N Green

   Address: 1379 Coney Island

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Babad

   Address: 5207 19th Avenue

   City: Brooklyn State: NY Zip:11204

   Phone: 347-254-4620 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

   OR

   2_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Baguette Express N More Inc.

   Address: 1013 East 14th Street

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

   Address: 1294 East 8th Street

   City: Brooklyn State: NY Zip:11230

   Phone: 718-951-3983 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Kehilah Kashrus was founded over 18 years agoby a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Baguette Express of Brooklyn Inc.

   Address: 250 Kingston Avenue

   City: Brooklyn State: New York Zip: 11213

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus Crown Height Inc.

   Address: 1518 Presidents Street

   City: Brooklyn State: NY Zip:11213

   Phone: 718-604-2500 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Beth Din was formed in 1986.Rabbi Kalman Marlow, Rabbi Avraham Osdoba were the founding rabbonim. After Rabbi Marlow passed away Rabbi Shlomo Segal & Rabbi Yitzchok Raitport took over the rabbinic responsibilities while Rabbi Berel Levertov to over the executive duties. Several of these rabbonim received semicha from United Lubavitcher Yeshiva.

3. The certifying individual or organization visits this establishment Vaad Hakashrus Crown Height Inc.:

   OR

   2_time(s) per Monthly ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Baiseinu

   Address: 95 Devany Road

   City: Ferndale State: New York Zip: 12734

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self -Certifying - Lazer Luria

   Address: 95 Devany Ave

   City: Ferndale State: NY Zip:12734

   Phone: 845-295-3111 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Lazer Luria is a member of Stolin. He learned in Torah Vodaath, Karlin Stolin, Talmudical Yeshiva of Phila & Bais Binyomin in Stanford CT

3. The certifying individual or organization visits this establishment Self -Certifying - Lazer Luria:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Bak Foods Inc.

   Address: 131 Central Park Road

   City: Plainview State: New York Zip: 11803

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years.The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Bakehouse on Coney

   Address: 1371 Coney Island

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:OK Kosher Certification

   Address: 391 Troy Avenue

   City: Brooklyn State: NY Zip:11213

   Phone: 718- 756-7500 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Since 1935 OK Kosher has beenwell regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher , built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher Certification:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Bakery at Tops

   Address: 3980 Maple Avenue

   City: Buffalo State: New York Zip: 14226

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:BVK - Vaad of Buffalo

   Address: 105 Maple Road

   City: Willamsville State: NY Zip:14221

   Phone: 716-634-3990 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Moshe Taub received Yadin Yadin from the Lakewood Yeshiva (BMG) & was trained by Rabbi M. Levin from the COR. He is the Rav of Young Israel of Buffalo & is a member of AKO. In addition, he is a weekly columnist in the international magazine , Ami, & was awarded Rabbi of the Year in 2005

3. The certifying individual or organization visits this establishment BVK - Vaad of Buffalo:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Tops

   Address: 3980 Maple Avenue

   City: Buffalo State: New York Zip: 14226

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:BVK - Vaad of Buffalo

   Address: 105 Maple Road

   City: Willamsville State: NY Zip:14221

   Phone: 716-634-3990 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Moshe Taub received Yadin Yadin from the Lakewood Yeshiva (BMG) & was trained by Rabbi M. Levin from the COR. He is the Rav of Young Israel of Buffalo & is a member of AKO. In addition, he is a weekly columnist in the international magazine , Ami, & was awarded Rabbi of the Year in 2005

3. The certifying individual or organization visits this establishment BVK - Vaad of Buffalo:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Baku Palace Kosher Midwood Inc.

   Address: 1787 Coney Island Avenue

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Tzvi Goldberg - Vaad Hakashrus of Flatbush

   Address: 1206 Avenue J

   City: Brooklyn State: NY Zip:11230

   Phone: 347-203-0289 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   he Vadd Hakashrus of Flatbush has been certifying Kosher establishmentsin this community for over seventy years. Rabbi Tzvi Goldberg, has extensive experience in all areas of kasrus. All Rabbinic Field Supervisors employed by the Vaad are well trained & knowledgeable as well in all aspects of kashrus. The Vaad's goal is to provide the highest standard of kashrus supervision while helping our establishments navigate through the very complex issues that are inherent in such an endeavor.

3. The certifying individual or organization visits this establishment Rabbi Tzvi Goldberg - Vaad Hakashrus of Flatbush:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Bare Kosher Bakery Inc.

   Address: 16 Manetto Hill Road

   City: Plainview State: New York Zip: 11803

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Asher Schechter

   Address: 70 -17 173rd Street

   City: Flushing State: NY Zip:11365

   Phone: 718-228-8677 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Schechter is a musmach of Yeshiva Torah Vodaath. He has served as a orthodox pulpit rabbi in Oceanside, Merrick, Long Island, Fair Lawn & Hillcrest. In addition, he is a member of Agudas HaRabonim & Young Israel Council of Rabbis. He has been involved in kashrus for more than 25 yrs.

3. The certifying individual or organization visits this establishment Rabbi Asher Schechter:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Baron Bagel Bakery Inc.

   Address: 4807 13th Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by thegrand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Barron's Grocery

   Address: 5574 Rt. 42

   City: Fallsburg State: New York Zip: 12733

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certification - Jacob Rottenberg

   Address: 1 Gorlitz Ct. #101

   City: Monroe State: NY Zip:10950

   Phone: 845-662-1116 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Jacob Rottenberg is a Satmar Chosid. He learned in the Mesivta of London & in the United Talmudic Academy of Monroe NY.

3. The certifying individual or organization visits this establishment Self Certification - Jacob Rottenberg:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Basil LLC

   Address: 270 Kingston Avenue

   City: Brooklyn State: New York Zip: 11213

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus Crown Height Inc.

   Address: 1518 President Street

   City: Brooklyn State: NY Zip:11213

   Phone: 718-604-2500 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of Crown Heights uses highly qualified Rabbis such as Rabbi Avraham Osdoba & Rabbi Shlomo Segal. Rabbi A. Osdoba has been involved in kashrus for over 55 yrs. & since 1986 has been a senior member of the Beis Din of Crown Heights. At times the Vaad also uses the services of Rabbi Yosef Heller & Rabbi Yitzchok Raitport. Rabbi Berel Levertov is the kashrus administrator.

3. The certifying individual or organization visits this establishment Vaad Hakashrus Crown Height Inc.:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Basil on Central Corp.

   Address: 270 Kingson Ave

   City: Brooklyn State: New York Zip: 11213

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Orthodox Union

   Address: 11 Broadway

   City: New York State: NY Zip:10004

   Phone: 212-563-4000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Orthodox Union is the largest kosher certificationagency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Bay Terrace Kosher Restaurant Inc.

   Address: 211-37 26th Ave

   City: Bayside State: New York Zip: 11360

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Paul Plotkin

   Address: 7205 Royal Palm Blvd

   City: Margate State: FL Zip:33003

   Phone: 954-970-4281 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi P. Plotkin received semichafrom Jewish Theological Seminary of America. In 1990, he established a Rav Hamachshirprogram with the Rabbinical Assembly too teach Conservative Rabbis how to certify establishments for kashruth.

3. The certifying individual or organization visits this establishment Rabbi Paul Plotkin:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: BaZnGa CaFe

   Address: 426 Amsterdam Avenue

   City: New York State: New York Zip: 10024

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yisrael Steinberg

   Address: 1853 53 Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-232-4275 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Steinberg received semicha from Torah Vodaath & is a member of the Rabbinical Alliance of America (RAA).

3. The certifying individual or organization visits this establishment Rabbi Yisrael Steinberg:

   OR

   1_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: BB#1 Pizza Corp.

   Address: 854 Amsterdam Avenue

   City: New York State: New York Zip: 10025

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Mehadrin Karshrus

   Address: 276 Riverside Drive

   City: New York State: NY Zip:11205

   Phone: 212-866-3442 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Mehadrin Kashrus is a community based kosher supervision agency, directed by Rabbi Avrohom Marmorstein, rabbi of Kehilas Minchas Chinuch of the Westside in Manhattan.All establishments serving meat must have a mashigiach temidi on premises. Rabbi Marmorstein is a graduate of Yeshiva of Gatehead & Beth Medrash Govoha in Lakewood N.J.

3. The certifying individual or organization visits this establishment Mehadrin Karshrus:

   OR

   4_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: BDJ Vegan 1 Inc.

   Address: 259 West 23rd Street

   City: New York State: New York Zip: 10011

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Zev Schwarcz - International Kosher Council

   Address: 648 E.4th Street

   City: Brooklyn State: NY Zip:11218

   Phone: 718-635-1037 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Zev Schwarczis a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty year of experience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

   OR

   1_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Beets Supermarket Inc.

   Address: 3 Satmar Drive

   City: Monroe State: New York Zip: 10950

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:KJ Kosher/ Vaad Hakashrus of Kiryas Joel

   Address: 16 Garfield Rd. #102

   City: Monroe State: NY Zip:10950

   Phone: 845-774-4040 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY.They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Ben P. Corp.

   Address: 188-02 Union Turnpike

   City: Flushing State: New York Zip: 11366

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   2_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Benisti Homemade Ice Cream & Cafe Inc.

   Address: 949 Jewett Ave

   City: Staten Island State: New York Zip: 10314

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Staten Island

   Address: 36 Ismay Street

   City: Staten Island State: NY Zip:10314

   Phone: 646-323-8987 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Staten Island was organized to certify kosherestablishments on Staten Island. The Vaad is comprised of rabbis from the local synagogues that form the rabbinic board. The Vaad has been overseeing the kashrus of Staten Island stores for over 30 years. Rabbi Oppenheimer was appointed to implement the policies & standards that were adopted by the rabbinic board.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Staten Island:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Benj's Kosher Pizza & Dairy Restaurant Inc.

   Address: 72-72 Main Street

   City: Flushing State: New York Zip: 11367

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Benny's Brick Oven Inc.

   Address: 1802 Avenue M

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yisroel Gornish

   Address: 1421 Avenue O

   City: Brooklyn State: NY Zip:11230

   Phone: 718-376-3755 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Yisroel Gornish received smicha from Rabbi Yitzchok Ruderman. He is the rav of Cong. Chizuk Hadas for over 30 years. In addition, he has sat on several Batei Dinim, currently he has one of his own. He has also been involved with kashrus for the past 30 years.

3. The certifying individual or organization visits this establishment Rabbi Yisroel Gornish:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Benny's Famous Pizza Plus Inc.

   Address: 4514 13th Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Babad

   Address: 5207 19th Avenue

   City: Brooklyn State: NY Zip:11204

   Phone: 347-254-4620 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

   OR

   4_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Ben's Kosher Delicatessen

   Address: 718 Central Park

   City: Scarsdale State: New York Zip: 10583

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Paul Plotkin

   Address: 7205 Royal Palm Blvd

   City: Margate State: FL Zip:33003

   Phone: 954-970-4281 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi P. Plotkin received semichafrom Jewish Theological Seminary of America. In 1990, he established a Rav Hamachshirprogram with the Rabbinical Assembly too teach Conservative Rabbis how to certify establishments for kashruth.

3. The certifying individual or organization visits this establishment Rabbi Paul Plotkin:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Ben's One Stop Kosher LTD

   Address: 368 New Hempstead Road

   City: New City State: New York Zip: 10956

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yisrael Steinberg

   Address: 1853 53 Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-232-4275 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Steinberg received semicha from Torah Vodaath & is a member of the Rabbinical Alliance of America (RAA).

3. The certifying individual or organization visits this establishment Rabbi Yisrael Steinberg:

   OR

   2_time(s) per Weekly ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Benz's Food Products Inc.

   Address: 332 Albany Ave

   City: Brooklyn State: New York Zip: 11213

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Orthodox Union - OU

   Address: 11 Broadway

   City: New York State: NY Zip:10004

   Phone: 212-563-4000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Orthodox Union is the largest kosher certificationagency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union - OU:

   OR

   4_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Berry Queens LLC

   Address: 69-48 Main Street

   City: Flushing State: New York Zip: 11367

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   2_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Best Bagel Bakery Inc.

   Address: 4704 13th Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by thegrand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   3_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Best Fro Yo LTD

   Address: 361 Mamaroneck Avenue

   City: White Plains State: New York Zip: 10605

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Shmuel Greenberg

   Address: 135 Old Mamaroneck Road

   City: White Plains State: NY Zip:10605

   Phone: 914-714-9165 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Shmuel Greenberg as ordained from Mir Yeshiva & Rabbi Moshe Feinstein. In addition, Rabbi S. Greenberg is the rabbi of Young Israel of White Plains since 1987.

3. The certifying individual or organization visits this establishment Rabbi Shmuel Greenberg:

   OR

   3_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Best Quality Kosher 18th Avenue Pizza Inc.

   Address: 4923 18th Avenue

   City: Brooklyn State: New York Zip: 11204

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Amrom Roth - Beis Din of Karlsburg

   Address: 1227 50th Street

   City: Brooklyn State: NY Zip:11219

   Phone: 718-438-6418 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi A. Roth has been involved with kashrus for the last twenty years. Rabbi Roth worked in the institute of Kadasia in London & at the Eidah Hachreidis in Israel.

3. The certifying individual or organization visits this establishment Rabbi Amrom Roth - Beis Din of Karlsburg:

   OR

   3_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Bet Sharga Hebrew Academy of the Capitol District

   Address: 54 Sand Creek Road

   City: Albany State: New York Zip: 12205

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashruth of the Capitol District

   Address: 877 Madison Ave

   City: Albany State: NY Zip:12208

   Phone: 518-4801530 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Kashruth standards for the Vaad of the Capitol District are determined by a group of lay people from member synagogues who form the lay leadership of the Vaad. The officers of the Vaad work closely with its Rav HaMachshir to ensure a well- functioning Vaad. The Rav Hamchsir is Rabbi Moshe Bomzer who has been in kashruth for over 30 yrs.

3. The certifying individual or organization visits this establishment Vaad Hakashruth of the Capitol District:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: BH Baker Food Inc.

   Address: 1385 Coney Island Avenue

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

   Address: 1294 East 8th Street

   City: Brooklyn State: NY Zip:11230

   Phone: 718-951-3983 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Kehilah Kashrus was founded over 18 years agoby a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

   OR

   1_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: BH Kosher Bagel Inc.

   Address: 1431 Coney Island Avenue

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

   Address: 1294 East 8th Street

   City: Brooklyn State: NY Zip:11230

   Phone: 718-951-3983 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Kehilah Kashrus was founded over 18 years agoby a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: BH Pizza LLC

   Address: 421 Route 306

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Steinmetz

   Address: 51 Aishel Lane

   City: Monsey State: NY Zip:10952

   Phone: 845-956-3193 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Steinmetz studied in both Viznitz yeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fishele Hershkowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: BHJG, LLC

   Address: 590 Central Ave

   City: Cedarhurst State: New York Zip: 11516

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of the Five Towns

   Address: 597 A Willow Ave

   City: Cedarhurst State: NY Zip:11516

   Phone: 516-569-4536 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: BHNG Inc.

   Address: 1775 Coney Island Avenue

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

   Address: 1294 East 8th Street

   City: Brooklyn State: NY Zip:11230

   Phone: 718-951-3983 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Kehilah Kashrus was founded over 18 years agoby a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: BHS&D Corp.

   Address: 3053 Nostrand Avenue

   City: Brooklyn State: New York Zip: 11229

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Tzvi Goldberg - Vaad Hakashrus of Flatbush

   Address: 1206 Avenue J

   City: Brooklyn State: NY Zip:11230

   Phone: 347-203-0289 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   he Vadd Hakashrus of Flatbush has been certifying Kosher establishmentsin this community for over seventy years. Rabbi Tzvi Goldberg, has extensive experience in all areas of kasrus. All Rabbinic Field Supervisors employed by the Vaad are well trained & knowledgeable as well in all aspects of kashrus. The Vaad's goal is to provide the highest standard of kashrus supervision while helping our establishments navigate through the very complex issues that are inherent in such an endeavor.

3. The certifying individual or organization visits this establishment Rabbi Tzvi Goldberg - Vaad Hakashrus of Flatbush:

   OR

   3_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Big Chill Ice Cream Co LLC

   Address: 1060 A Broadway

   City: Woodmere State: New York Zip: 11598

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of the Five Towns

   Address: 597 A Willow Ave

   City: Cedarhurst State: NY Zip:11516

   Phone: 516-569-4536 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

   OR

   2_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Big Fleishig's Inc.

   Address: 5508 16th Avenue

   City: Brooklyn State: New York Zip: 11204

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Babad

   Address: 5207 19th Avenue

   City: Brooklyn State: NY Zip:11204

   Phone: 347-254-4620 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Bigd Franchising LLC

   Address: 795 Columbus Avenue

   City: New York State: New York Zip: 11205

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:National Kosher Supervision - Rabbi A.D. Mehlman

   Address: 270 West 84th Street

   City: Manhattan State: NY Zip:10024

   Phone: 917-405-7222 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi A.D. Mehlman studied in Yeshiva Brisk - in Israel under Rabbi Meir Solevichik & Beth Medrash Govoah in Lakewood, NJ. Rabbi A.D. Melhman received his semicha from Rabbi Shlomo Gissinger an expert in Jewish Law. In addition, Rabbi A.D. Mehlman had extensive training in the field of kashrus.

3. The certifying individual or organization visits this establishment National Kosher Supervision - Rabbi A.D. Mehlman:

   OR

   1_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Bitachan 1 Inc.

   Address: 1124 E.23rd

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yisroel Gornish

   Address: 1421 Avenue O

   City: Brooklyn State: NY Zip:11230

   Phone: 718-376-3755 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Yisroel Gornish received smicha from Rabbi Yitzchok Ruderman. He is the rav of Cong. Chizuk Hadas for over 30 years. In addition, he has sat on several Batei Dinim, currently he has one of his own. He has also been involved with kashrus for the past 30 years.

3. The certifying individual or organization visits this establishment Rabbi Yisroel Gornish:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Bites Cafe Inc.

   Address: 1 Perlman Drive

   City: Spring Valley State: New York Zip: 10977

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Steinmetz

   Address: 51 Aishel Lane

   City: Monsey State: NY Zip:10952

   Phone: 845-956-3193 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Steinmetz studied in both Viznitz yeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fishele Hershkowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: BK Hummus Inc.

   Address: 1673 East 13th

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:OK Kosher Certification

   Address: 391 Troy Avenue

   City: Brooklyn State: NY Zip:11213

   Phone: 718- 756-7500 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Since 1935 OK Kosher has beenwell regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher , built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher Certification:

   OR

   3_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Bleu on 13th Inc.

   Address: 1279 50th Street

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Usher Eckstein

   Address: 1435 51 Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-854-3030 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   All the rabbis working for our kosher dept.must have a full yeshiva background. We only certify cholov yisroel & glatt kosher meat.There is always a mashgiach temedi on site throughout processing & stores must have a Jewish person at the location at all times.

3. The certifying individual or organization visits this establishment Rabbi Usher Eckstein:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: BLND Corp.

   Address: 3701 Nostrand Ave

   City: Brooklyn State: New York Zip: 11235

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:National Kosher Supervision

   Address: 270 West 84th Street

   City: Manhattan State: NY Zip:10024

   Phone: 917-405-7222 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi A.D. Mehlman studied in Yeshiva Brisk - in Israel under Rabbi Meir Solevichik & Beth Medrash Govoah in Lakewood, NJ. Rabbi A.D. Melhman received his semicha from Rabbi Shlomo Gissinger an expert in Jewish Law. In addition, Rabbi A.D. Mehlman had extensive training in the field of kashrus.

3. The certifying individual or organization visits this establishment National Kosher Supervision:

   OR

   2_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Blue Gold Equities LLC

   Address: 68-18 Main Street

   City: Flushing State: New York Zip: 11367

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Blushan Foods Corp.

   Address: 5683 Riverdale Avenue

   City: Bronx State: New York Zip: 10471

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harobbonim of Riverdale

   Address: Riverdale Jewish Center - 3700 Independence Avenue

   City: Bronx State: NY Zip:10463

   Phone: 718 -548 -1850 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A non profit organization made up of the Orthodox rabbis serving the synagogues of the Riverdale New York. The rabbis involved are graduates of Reits/ Yeshiva University with many years of kosher food training & experience.

3. The certifying individual or organization visits this establishment Vaad Harobbonim of Riverdale:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Bochner Nacha

   Address: 5001 16th Avenue

   City: Brooklyn State: New York Zip: 11204

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certification - Chaim Friedman

   Address: 5001 16th Avenue

   City: Brooklyn State: NY Zip:11204

   Phone: 718-851-8104 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Chaim Freidman learned in Yeshiva for 20 years.He has been in the Kosher business for the past 15 years & caters to the chasidishe community of Boro Park.

3. The certifying individual or organization visits this establishment Self Certification - Chaim Friedman:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Bohi Leaf

   Address: 25-25 Parsons Blvd

   City: Flushing State: New York Zip: 11354

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Israel M. Steinberg

   Address: 1823 53rd Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-232-4275 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Boeuf & Bun Corp.

   Address: 271 Kingston Avenue

   City: Brooklyn State: New York Zip: 11213

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus Crown Height Inc.

   Address: 1518 President Street

   City: Brooklyn State: NY Zip:11213

   Phone: 718-604-2500 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of Crown Heights uses highly qualified Rabbis such as Rabbi Avraham Osdoba & Rabbi Shlomo Segal. Rabbi A. Osdoba has been involved in kashrus for over 55 yrs. & since 1986 has been a senior member of the Beis Din of Crown Heights. At times the Vaad also uses the services of Rabbi Yosef Heller & Rabbi Yitzchok Raitport. Rabbi Berel Levertov is the kashrus administrator.

3. The certifying individual or organization visits this establishment Vaad Hakashrus Crown Height Inc.:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Bogo Pizza Corp.

   Address: 206 Rockaway Turnpike

   City: Cedarhurst State: New York Zip: 11516

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of the Five Towns

   Address: 597 A Willow Ave

   City: Brooklyn State: NY Zip:11516

   Phone: 516-569-4536 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

   OR

   3_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Bordeaux LLC

   Address: 1922 Coney Island Avenue

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yisroel Gornish

   Address: 1421 Avenue O

   City: Brooklyn State: NY Zip:11230

   Phone: 718-376-3755 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Yisroel Gornish received smicha from Rabbi Yitzchok Ruderman. He is the rav of Cong. Chizuk Hadas for over 30 years. In addition, he has sat on several Batei Dinim, currently he has one of his own. He has also been involved with kashrus for the past 30 years.

3. The certifying individual or organization visits this establishment Rabbi Yisroel Gornish:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Boronitzi LLC

   Address: 5326 New Utrech Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yisroel Gornish

   Address: 1421 Avenue O

   City: Brooklyn State: NY Zip:11230

   Phone: 718-376-3755 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Yisroel Gornish received smicha from Rabbi Yitzchok Ruderman. He is the rav of Cong. Chizuk Hadas for over 30 years. In addition, he has sat on several Batei Dinim, currently he has one of his own. He has also been involved with kashrus for the past 30 years.

3. The certifying individual or organization visits this establishment Rabbi Yisroel Gornish:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Boutique Butcher

   Address: 311 Avenue U

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Star K

   Address: 122 Slade Avenue - Suite 300

   City: Baltimore State: MD Zip:21208

   Phone: 410-484-4110 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Star K operates under the auspices of Rabbi Moshe Heinemann. Rabbi M. Heinemann is well know in the orthodox Jewish Community as a Posek.In addition, Rabbi M. Heinemann serves as a rabbi at one of the largest synagogues in Baltimore MD.

3. The certifying individual or organization visits this establishment Star K:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: BP Deals Inc.

   Address: 188 Division Ave

   City: Brooklyn State: New York Zip: 11211

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certifying - Dovid Bleich

   Address: 1449 60th Street

   City: Brooklyn State: NY Zip:11219

   Phone: 917-662-5117 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Dovid Bleich is part of the Boro Park community & davens at Avnei Pinchas on 17th Ave. In addition, he has studied various section of Talmud & Yoreh Deah which enabled him to be well versed in kosher law.

3. The certifying individual or organization visits this establishment Self Certifying - Dovid Bleich:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: BP Sub Express Inc.

   Address: 5217 13th Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

   Address: 163 Parkville Avenue

   City: Brooklyn State: NY Zip:11239

   Phone: 718-437-2000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Brand Newday LLC

   Address: 320 Saddle River Road

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Steinmetz

   Address: 51 Aishel Lane

   City: Monsey State: NY Zip:10952

   Phone: 845-956-3193 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Steinmetz studied in both Viznitz yeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fishele Hershkowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Braun Tuna

   Address: 72-14 Main Street

   City: Flushing State: New York Zip: 11367

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   2_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Braun's Fish Store

   Address: 310 Marcy Avenue

   City: Brooklyn State: New York Zip: 11211

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by thegrand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   3_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Breadberry Inc.

   Address: 1683 60th Street

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

   Address: 163 Parkville Avenue

   City: Brooklyn State: NY Zip:11239

   Phone: 718-437-2000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Broadway Viva Inc.

   Address: 2578 Broadway

   City: Brooklyn State: New York Zip: 10025

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:RAM Kosher - Rabbi Andre Malek

   Address: 27 Springvale Road

   City: Croton -On- Hudson State: NY Zip:10520

   Phone: 718-314-5815 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Andre Malek has worked with various kosher agencies in the last 50 years. he recieved his ordination from Yeshiva Chofetz Chaim of Radin in 1969.

3. The certifying individual or organization visits this establishment RAM Kosher - Rabbi Andre Malek:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Bronx Bake Shoppe LLC

   Address: 5663 Riverdale Avenue

   City: Bronx State: New York Zip: 10471

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harobbonim of Riverdale

   Address: Riverdale Jewish Center - 3700 Independence Avenue

   City: Bronx State: NY Zip:10463

   Phone: 718 -548 -1850 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A non profit organization made up of the Orthodox rabbis serving the synagogues of the Riverdale New York. The rabbis involvedare graduates of Reits/ Yeshiva University with many years of kosher food training & experience.

3. The certifying individual or organization visits this establishment Vaad Harobbonim of Riverdale:

   OR

   1_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Brooklyn Brick Oven Pizza LLC

   Address: 1146 Route 52

   City: Loch Sheldrake State: New York Zip: 12759

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Babad

   Address: 5207 19th Avenue

   City: Brooklyn State: NY Zip:11204

   Phone: 347-254-4620 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Kosher Registration Form for Establishments

1. Name of Establishment: Brownstein's Deli & Bakery Inc.

   Address: 1862 Monroe Avenue

   City: Rochester State: New York Zip: 14618

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:BVK - Vaad of Buffalo - ONLY BAGELS & CHALLAH BREAD

   Address: 105 Maple Road

   City: Willamsville State: NY Zip:14221

   Phone: 716-634-3990 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Moshe Taub received Yadin Yadin from the Lakewood Yeshiva (BMG) & was trained by Rabbi M. Levin from the COR. He is the Rav of Young Israel of Buffalo & is a member of AKO. In addition, he is a weekly columnist in the international magazine , Ami, & was awarded Rabbi of the Year in 2005.

3. The certifying individual or organization visits this establishment BVK - Vaad of Buffalo - ONLY BAGELS & CHALLAH BREAD:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Kosher Registration Form for Establishments

1. Name of Establishment: Bruncheese Inc

   Address: 35 Jefferson Avenue

   City: Spring Valley State: New York Zip: 10977

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:New Square Kosher

   Address: 8 Truman Avenue

   City: Spring Valley State: NY Zip:10977

   Phone: 845-354-5120 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Certifying food according to the highest standards expected by the chasidishe consumer. Established over 40 years by Rabbi M. Neushlos (Rav of New Square).Our Rabbinic staff consists of 5 well know poskim; Rabbi Aron Goldminzer, (Av Beis Din) Rabbi Shulem Pollack, Rabbi Yehoshia Leifer, Rabbi Yitzchok Wosner, Rabbi Avrum Spitzer

3. The certifying individual or organization visits this establishment New Square Kosher:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Brunch NY Inc

   Address: 161 Division Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Binyamin Gruber

   Address: 122 Adar Ct.

   City: Monsey State: NY Zip:10952

   Phone: 845-425-7516 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi B. Gruber learned in yeshiva Chsan Sofer & spent 10 years in their kollel. He received semicha from the Madesdorfer Rav , Chakvir Rav, Montivdno Rav & Bedatz Yerushulaim. He is a member of the CRC & has been working in kashrus for over 20 years.

3. The certifying individual or organization visits this establishment Rabbi Binyamin Gruber:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: BSD - Bagel D' Lox

   Address: 421 Route 59

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Steinmetz

   Address: 51 Aishel Lane

   City: Monsey State: NY Zip:10952

   Phone: 845-956-3193 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Steinmetz studied in both Viznitz yeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fishele Hershkowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Bubby P Inc.

   Address: 3914 Fort Hamilton

   City: Brooklyn State: New York Zip: 11218

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by thegrand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   3_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Buddha Bodai

   Address: 77 Mulberry Street

   City: New York State: New York Zip: 10017

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Israel M. Steinberg

   Address: 1823 53rd Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-232-4275 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

   OR

   2_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Burger & Grill Bar Inc.

   Address: 2543 Amsterdam Avenue

   City: New York State: New York Zip: 10023

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harobbonim of Riverdale

   Address: Riverdale Jewish Center - 3700 Independence Avenue

   City: Bronx State: NY Zip:10463

   Phone: 718 -548 -1850 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A non profit organization made up of the Orthodox rabbis serving the synagogues of the Riverdale New York. The rabbis involvedare graduates of Reits/ Yeshiva University with many years of kosher food training & experience.

3. The certifying individual or organization visits this establishment Vaad Harobbonim of Riverdale:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Burger Delight Inc.

   Address: 147-41 Union Turnpike

   City: Flushing State: New York Zip: 11367

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   2_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Burnside Avenue Donuts Inc.

   Address: 299 Burnside Avenue

   City: Lawrence State: New York Zip: 11559

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of the Five Towns

   Address: 597 A Willow Ave

   City: Brooklyn State: NY Zip:11516

   Phone: 516-569-4536 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

   OR

   3_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Buster E. Pizza Corp.

   Address: 181-30 Union Turnpike

   City: Flushing State: New York Zip: 11367

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   2_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Buy Rite Supermarket

   Address: 13 Greenfield

   City: Woodridge State: New York Zip: 12789

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Shmiel Berger

   Address: 16 Juliana Place

   City: Brooklyn State: NY Zip:11249

   Phone: 718-782-4541 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Yeshiva U.T.A. of Williamsburg. Rabbi Berger is a member of CRC Hishacdus Harrobonim.Rabbi Berger received Smicha from the Satmar Dayan (Rabbi Roth), Deberzen Rav ZT"L & the Pupa Rebbe (Rabbi Y. Grunwald) Rabbi Berger has twenty years of experience in the field of kashrus. He certifies ten - fifteen stores & various caterers in Williamsburg & Boro Park.

3. The certifying individual or organization visits this establishment Rabbi Shmiel Berger:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: By The Way Bakery Inc.

   Address: 2442 Broadway

   City: New York State: New York Zip: 10025

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:National Kosher Supervision

   Address: 270 West 84th Street

   City: Manhattan State: NY Zip:10024

   Phone: 917-405-7222 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi A.D. Mehlman studied in Yeshiva Brisk - in Israel under Rabbi Meir Solevichik & Beth Medrash Govoah in Lakewood, NJ. Rabbi A.D. Melhman received his semicha from Rabbi Shlomo Gissinger an expert in Jewish Law. In addition, Rabbi A.D. Mehlman had extensive training in the field of kashrus.

3. The certifying individual or organization visits this establishment National Kosher Supervision:

   OR

   2_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: C & G Queens Inc.

   Address: 67-11 Main Street

   City: Flushing State: New York Zip: 11367

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: C N G Foods LLC

   Address: 1376 Coney Island Avenue

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

   Address: 1294 East 8th Street

   City: Brooklyn State: NY Zip:11230

   Phone: 718-951-3983 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Kehilah Kashrus was founded over 18 years agoby a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Cafe 28 USA LLC

   Address: 28 Throop Ave

   City: Brooklyn State: New York Zip: 11216

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by thegrand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   3_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Cafe Au Lee

   Address: 193 Lee Ave

   City: Brooklyn State: New York Zip: 11211

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Shmiel Berger

   Address: 16 Juliana Place

   City: Brooklyn State: NY Zip:11249

   Phone: 718-782-4541 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Yeshiva U.T.A. of Williamsburg. Rabbi Berger is a member of CRC Hishacdus Harrobonim.Rabbi Berger received Smicha from the Satmar Dayan (Rabbi Roth), Deberzen Rav ZT"L & the Pupa Rebbe (Rabbi Y. Grunwald) Rabbi Berger has twenty years of experience in the field of kashrus. He certifies ten - fifteen stores & various caterers in Williamsburg & Boro Park.

3. The certifying individual or organization visits this establishment Rabbi Shmiel Berger:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Cafe Hadar LLC

   Address: 2923 Avenue N

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yisroel Gornish

   Address: 1421 Avenue O

   City: Brooklyn State: NY Zip:11230

   Phone: 718-376-3755 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Yisroel Gornish received smicha from Rabbi Yitzchok Ruderman. He is the rav of Cong. Chizuk Hadas for over 30 years. In addition, he has sat on several Batei Dinim, currently he has one of his own. He has also been involved with kashrus for the past 30 years.

3. The certifying individual or organization visits this establishment Rabbi Yisroel Gornish:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Cafe Kriza LTD

   Address: 45 A Middleneck Road

   City: Great Neck State: New York Zip: 11210

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Badatz Mekor Haim - NY

   Address: 84-31 117 Street

   City: Richmond Hill State: NY Zip:11418

   Phone: 646-368-0412 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Eliyahu Ben - Chaim is the chief Sephardi rabbiHe is the Av Beit Din of Mekor Haim. Rabbi E. Ben-Chaim studied in Yeshivat Porat Yosef & recieved semicha from Rabbi Ezra Attia. Rabbi E. Ben-Chaim has been the spiritual leader of the Mashadi Persian Jewry since 1979. He has lectured in many Jewish schools & communities.

3. The certifying individual or organization visits this establishment Badatz Mekor Haim - NY:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Cafe Paris Inc

   Address: 4424 16th Avenue

   City: Brooklyn State: New York Zip: 11204

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

   Address: 163 Parkville Avenue

   City: Brooklyn State: NY Zip:11219

   Phone: 718-437-2000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi N. Babad learned in Beth MedrashGovoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

   OR

   3_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Cafe Petit Inc.

   Address: 398 Central Ave

   City: Cedarhurst State: New York Zip: 11559

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of the Five Towns

   Address: 597 A Willow Ave

   City: Brooklyn State: NY Zip:11516

   Phone: 516-569-4536 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

   OR

   3_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Cafe Upstate LLC

   Address: 5426 Route 42

   City: Fallsburg State: New York Zip: 12733

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yisroel Gornish

   Address: 1421 Avenue O

   City: Brooklyn State: NY Zip:11230

   Phone: 718-376-3755 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Yisroel Gornish received smicha from Rabbi Yitzchok Ruderman. He is the rav of Cong. Chizuk Hadas for over 30 years. In addition, he has sat on several Batei Dinim, currently he has one of his own. He has also been involved with kashrus for the past 30 years.

3. The certifying individual or organization visits this establishment Rabbi Yisroel Gornish:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Cafe Venezia Corp.

   Address: 1391 Coney Island

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yisroel Gornish

   Address: 1421 Avenue O

   City: Brooklyn State: NY Zip:11230

   Phone: 718-376-3755 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Yisroel Gornish received smicha from Rabbi Yitzchok Ruderman. He is the rav of Cong. Chizuk Hadas for over 30 years. In addition, he has sat on several Batei Dinim, currently he has one of his own. He has also been involved with kashrus for the past 30 years.

3. The certifying individual or organization visits this establishment Rabbi Yisroel Gornish:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Capital Ice LLC

   Address: 296 Central Avenue

   City: Lawrence State: New York Zip: 11559

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of the Five Towns

   Address: 597 A Willow Ave

   City: Brooklyn State: NY Zip:11516

   Phone: 516-569-4536 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

   OR

   3_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Camp Arugath Habosem

   Address: 203 Whittiker Road

   City: Hurleyville State: New York Zip: 12747

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certification - Rabbi Yosef Grunwald

   Address: 559 Bedford Avenue

   City: Brooklyn State: NY Zip:11211

   Phone: 718-9387-3036 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Yosef Grunwald is currently the Ravof Khal Arugath Habosem. He oversees various food processors such as Kedem products. In addition he learned in Yeshiva Arugath Habosem, Yeshiva Nitra & Yeshivas Belz in Israel.

3. The certifying individual or organization visits this establishment Self Certification - Rabbi Yosef Grunwald:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Camp Bais Yaakov

   Address: 482 Stanton Corners Road

   City: Ferndale State: New York Zip: 12734

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Moshe Eli Pichey

   Address: 482 Stanton Corners Road

   City: Ferndale State: NY Zip:11211

   Phone: 617-347-1284 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Moshe Pichey learned in Yeshiva Torah Temimah Brooklyn, NY, Brisk - Yerushlaim, Israel, Bais Medrash Gevoah Lakewood, NJ & the Kollel of Boston in Boston, MA.

3. The certifying individual or organization visits this establishment Moshe Eli Pichey:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Camp Bnei Shimon Yisroel

   Address: 5555 Route 42

   City: Fallsburg State: New York Zip: 12734

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Herman Meisels

   Address: 217 Hewes Street

   City: Brooklyn State: NY Zip:11211

   Phone: 718-384-0618 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Herman Meisels was ordained by the Rabbinic board of Arugath Habosem.

3. The certifying individual or organization visits this establishment Rabbi Herman Meisels:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Camp Bnos Yakov

   Address: 15 Levine Lane

   City: Swan Lake State: New York Zip: 12734

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilas Yakov Kashrus of Pupa

   Address: 688 Bedford Avenue

   City: Brooklyn State: NY Zip:11211

   Phone: 718-534-5608 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Kehilas Yacov of Pupa requires their certifiers to complete an extensive training program in the laws of kashrus. Once the individual has completed the training, they are tested & approved by the senior rabbonim of Pupa.

3. The certifying individual or organization visits this establishment Kehilas Yakov Kashrus of Pupa:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Chalet Hotel

   Address: 50 Chester Rd.

   City: Woodbourne State: New York Zip: 12734

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by thegrand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Camp Chaviva LLC

   Address: 1106 Ulster Heights Road

   City: Ellenville State: New York Zip: 12428

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self -Certifiying - Yitzy Lieberman

   Address: 1106 Ulster Heights Road

   City: Ellenville State: NY Zip:11249

   Phone: 845-647-7600 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   All food is ordered & prepared by Mrs. Mureh who has extensive experience with kosher & is a chef in Lakewood, NJ. All questions are addressed to Rabbi Shalom Kaminsky of Philadelphia.

3. The certifying individual or organization visits this establishment Self -Certifiying - Yitzy Lieberman:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Camp Chedvah Inc.

   Address: 396 Aden Road

   City: Liberty State: New York Zip: 12754

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certification - Rabbi Yehuda Levi

   Address: 396 Aden Road

   City: Liberty State: NY Zip:12754

   Phone: 845-292-7986 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Yehuda Levi is a musmach of Telshe Yeshiva. Any questions in terms of kashrus is directed to the Vaad Hakashrus of Baltimore.

3. The certifying individual or organization visits this establishment Self Certification - Rabbi Yehuda Levi:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Camp Hasc Inc.

   Address: 361 Parksville Road

   City: Parksville State: New York Zip: 12768

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yehuda Willig

   Address: 361 Parksville Road

   City: Parksville State: NY Zip:12768

   Phone: 347-254-4620 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Y. Willig learned in KBY, Hechiel Hatorah,Mir & YU. He attended Shirurim by Rabbi M.Genack of the OU & has simush from Rabbi M. Willig of YU.

3. The certifying individual or organization visits this establishment Rabbi Yehuda Willig:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Camp Kehilath Yakov

   Address: 54 Bushville Road

   City: Swan Lake State: New York Zip: 12783

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilas Yakov Kashrus of Pupa

   Address: 688 Bedford Avenue

   City: Brooklyn State: NY Zip:11211

   Phone: 718-534-5608 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Kehilas Yacov of Pupa requires their certifiers to complete an extensive training program in the laws of kashrus. Once the individual has completed the training, they are tested & approved by the senior rabbonim of Pupa.

3. The certifying individual or organization visits this establishment Kehilas Yakov Kashrus of Pupa:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Camp Mesivta Nachlas Yaakov

   Address: 143 Labaugh Road

   City: Lake Sheldrake State: New York Zip: 12789

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Osher A. Katz

   Address: 171 Penn Street

   City: Brooklyn State: NY Zip:11211

   Phone: 718-338-1887 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Osher Katz is the Rav of Cong. Adas Yereim & a member of Central Rabbinical Congress - CRC.

3. The certifying individual or organization visits this establishment Rabbi Osher A. Katz:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Camp Mosdos Noam Elimelech

   Address: 61 Mount Hope Road

   City: Swan Lake State: New York Zip: 12783

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Shmiel Berger

   Address: 16 Juliana Place

   City: Brooklyn State: NY Zip:11249

   Phone: 718-782-4541 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Yeshiva U.T.A. of Williamsburg. Rabbi Berger is a member of CRC Hishacdus Harrobonim.Rabbi Berger received Smicha from the Satmar Dayan (Rabbi Roth), Deberzen Rav ZT"L & the Pupa Rebbe (Rabbi Y. Grunwald) Rabbi Berger has twenty years of experience in the field of kashrus. He certifies ten - fifteen stores & various caterers in Williamsburg & Boro Park.

3. The certifying individual or organization visits this establishment Rabbi Shmiel Berger:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Camp Munk

   Address: 164 Queen Mountain Road

   City: Ferndale State: New York Zip: 12734

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Dovid Cohen

   Address: 1518 E. 7th Street

   City: Brooklyn State: NY Zip:11230

   Phone: 718-376-7388 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Dovid Cohen is the Rav of Guul Yaavetz -a shul in Brooklyn, NY for the last 52 years. He received semicha from Rabbi Y. Hutner & Rabbi Y. Ruderman In addition, he has been an editor for the Talmudic Encyclopedia & the Chaplain for Ohel the past 45 years.

3. The certifying individual or organization visits this establishment Rabbi Dovid Cohen:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Camp Nitra

   Address: 153 Budd Road

   City: Woodbourne State: New York Zip: 12788

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certification - Ari Grunhut

   Address: 760 Kent Ave

   City: Brooklyn State: NY Zip:11248

   Phone: 347-451-3554 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Ari Grunhut learned in Yeshiva D' Monsey for 2 years. During this time he concentrated on the laws pertaining to Kosher Food.In addition, he continuously attends classes pertaining to Kosher food.

3. The certifying individual or organization visits this establishment Self Certification - Ari Grunhut:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Camp Rayim Inc.

   Address: 263 Breezy Hill Road

   City: Parksville State: New York Zip: 12768

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certification - Moshe Rosner

   Address: 263 Breezy Hill Road

   City: Parksville State: NY Zip:12768

   Phone: 845-292-4600 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Moshe Roser learned in a rabbinical college from 1973-1988 & took courses on maintaining a kosher kitchen. He also worked for the OU - supervising plants locally & overseas.n addition, he is the president of his synagogue -Anshe Sfard, & makes decisions which foods are allowed into the catering hall.

3. The certifying individual or organization visits this establishment Self Certification - Moshe Rosner:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Camp Ruach Chaim

   Address: 641 Knickerbocker Road

   City: Livingston Manor State: New York Zip: 12753

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certification - Tzvi Perlstein

   Address: 124 Ned Drive

   City: Lakewood State: NJ Zip:8701

   Phone: 732-503-3596 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Tzvi Perlstein has been studying thelaws of kashrus for the past five years in Bais Medrash Gevoha Lakewood, NJ.

3. The certifying individual or organization visits this establishment Self Certification - Tzvi Perlstein:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Camp Yeshiva

   Address: 1302 Brisco Road

   City: Swan Lake State: New York Zip: 12783

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certification - Rabbi Dovid Ehrenfeld

   Address: 1705 49th Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-435-9217 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi D. Ehernfeld received semicha from Rabbi Padwa - the Rav of London, England. He was appointed assistant Rosh Yeshiva for Yeshiva Ch'san Sofer in 1984 & later became the Rosh Hayeshiva in 2012. In addition, he was the kosher coordinator for Kosher 613 from 1990-1998.

3. The certifying individual or organization visits this establishment Self Certification - Rabbi Dovid Ehrenfeld:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Camp Zichron Zvi Dovid

   Address: 653 Heiden Rd.

   City: S. Fallsburg State: New York Zip: 11229

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certification - Mordechai Fasten

   Address: 653 Heiden Rd.

   City: S. Fallsburg State: NY Zip:11219

   Phone: 845-434-3410 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Camp Director, Mordechai Fasten visits the kitchenmultiple times a day, with guidelines set forward by our local Rabbi. The local Rabbi (Rabbi SY Tauber) stops by unannounced a few times a week just to make sure that all guidelines are followed through.

3. The certifying individual or organization visits this establishment Self Certification - Mordechai Fasten:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Canarsie Fruit Arrangements LLC

   Address: 1557 Ralph Ave

   City: Brooklyn State: New York Zip: 11236

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Israel M. Steinberg

   Address: 1823 53rd Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-232-4275 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

   OR

   2_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Candy On Broadway Inc.

   Address: 2528 Broadway

   City: New York State: New York Zip: 11025

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:National Kosher Supervision

   Address: 270 West 84th Street

   City: Manhattan State: NY Zip:10024

   Phone: 917-405-7222 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi A.D. Mehlman studied in Yeshiva Brisk - in Israel under Rabbi Meir Solevichik & Beth Medrash Govoah in Lakewood, NJ. Rabbi A.D. Melhman received his semicha from Rabbi Shlomo Gissinger an expert in Jewish Law. In addition, Rabbi A.D. Mehlman had extensive training in the field of kashrus.

3. The certifying individual or organization visits this establishment National Kosher Supervision:

   OR

   2_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Candymaven NYC Inc.

   Address: 4819 16th Avenue

   City: Brooklyn State: New York Zip: 11204

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by thegrand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Carbolicious Inc.

   Address: 73 Lee Avenue

   City: Brooklyn State: New York Zip: 11204

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by thegrand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Carlos & Gabby's of Riverdale Inc.

   Address: 5685 Riverdale Avenue

   City: Bronx State: New York Zip: 10463

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harobbonim of Riverdale

   Address: Riverdale Jewish Center - 3700 Independence Avenue

   City: Bronx State: NY Zip:10463

   Phone: 718 -548 -1850 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A non profit organization made up of the Orthodox rabbis serving the synagogues of the Riverdale New York. The rabbis involvedare graduates of Reits/ Yeshiva University with many years of kosher food training & experience.

3. The certifying individual or organization visits this establishment Vaad Harobbonim of Riverdale:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Kosher Registration Form for Establishments

1. Name of Establishment: Carousel Cakes

   Address: 5 Seeger Drive

   City: Nanuet State: New York Zip: 10954

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:National Kosher Supervision

   Address: 270 West 84th Street

   City: Manhattan State: NY Zip:10024

   Phone: 917-405-7222 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi A.D. Mehlman studied in Yeshiva Brisk - in Israel under Rabbi Meir Solevichik & Beth Medrash Govoah in Lakewood, NJ. Rabbi A.D. Melhman received his semicha from Rabbi Shlomo Gissinger an expert in Jewish Law. In addition, Rabbi A.D. Mehlman had extensive training in the field of kashrus.

3. The certifying individual or organization visits this establishment National Kosher Supervision:

   OR

   2_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Carvel #2804

   Address: 189 Beach 116th Street

   City: Rockaway Park State: New York Zip: 11694

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Israel M. Steinberg

   Address: 1823 53rd Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-232-4275 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

   OR

   2_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Cascon Cheesecake

   Address: 704 149th Street

   City: Whitestone State: New York Zip: 11357

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi David Saffra - Tablet K

   Address: 8 Copperbeach Ln

   City: Lawrence State: NY Zip:11516

   Phone: 516-569-9083 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Tablet K is an orthodox agencythat was established over 35 years ago by Rabbi Raphel Saffra. The currect Rav Hamachshirim all went to Yeshiva University & are ordained by Rabbi Aharon Ziegler & Kollel Agudath Achim.

3. The certifying individual or organization visits this establishment Rabbi David Saffra - Tablet K:

   OR

   1_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Caspian Inc.

   Address: 1 The Intervale

   City: Roslyn Heights State: New York Zip: 11576

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Catskills Heimesh Bakery

   Address: 66 Pleasant Street

   City: Monticello State: New York Zip: 12701

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by thegrand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Catering Gourmet LLC

   Address: 5326 13th Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

   Address: 163 Parkville Avenue

   City: Brooklyn State: NY Zip:11219

   Phone: 718-437-2000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi N. Babad learned in Beth MedrashGovoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

   OR

   3_time(s) per Weekly ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Catskill Barbecue LLC

   Address: 5215 Main Street

   City: S. Falsburg State: New York Zip: 12779

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Babad

   Address: 5207 19th Avenue

   City: Brooklyn State: NY Zip:11204

   Phone: 347-254-4620 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Catskills Kosher Express Inc.

   Address: 4760 Route 42

   City: Kiamesha Lake State: New York Zip: 12751

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certifying - Yissocher Dovid

   Address: 4760 Route 42

   City: Kiamesha Lake State: NY Zip:12751

   Phone: 845-791-7111 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Yissocher Dovid learned in localeshivas in Melbourne Australia & in Viznitz in Kiamesha Lake New York. He is part of the Viznitz community.

3. The certifying individual or organization visits this establishment Self Certifying - Yissocher Dovid:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Catskills Bakery Corp.

   Address: 4437 Route 42

   City: Monticello State: New York Zip: 12701

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by thegrand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Cebeh Corp.

   Address: 792 Eastern Parkway

   City: Brooklyn State: New York Zip: 11213

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus Crown Height Inc.

   Address: 1518 President Street

   City: Brooklyn State: NY Zip:11213

   Phone: 718-604-2500 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of Crown Heights uses highly qualified Rabbis such as Rabbi Avraham Osdoba & Rabbi Shlomo Segal. Rabbi A. Osdoba has been involved in kashrus for over 55 yrs. & since 1986 has been a senior member of the Beis Din of Crown Heights. At times the Vaad also uses the services of Rabbi Yosef Heller & Rabbi Yitzchok Raitport. Rabbi Berel Levertov is the kashrus administrator.

3. The certifying individual or organization visits this establishment Vaad Hakashrus Crown Height Inc.:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Cedarhurst Sushi Inc.

   Address: 119 Cedarhurst Ave

   City: Cedarhurst State: New York Zip: 11516

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of the Five Towns

   Address: 597 A Willow Ave

   City: Brooklyn State: NY Zip:11516

   Phone: 516-569-4536 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

   OR

   3_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Center Fresh Inc.

   Address: 4515 13th Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Babad

   Address: 5207 19th Avenue

   City: Brooklyn State: NY Zip:11204

   Phone: 347-254-4620 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Central Avenue Market

   Address: 330 Central Ave

   City: Lawrence State: New York Zip: 11559

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of the Five Towns

   Address: 597 A Willow Ave

   City: Brooklyn State: NY Zip:11516

   Phone: 516-569-4536 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Central Perk Cafe LLC

   Address: 105 Cedarhurst Ave

   City: Lawrence State: New York Zip: 11559

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of the Five Towns

   Address: 597 A Willow Ave

   City: Brooklyn State: NY Zip:11516

   Phone: 516-569-4536 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Central Pizza Corp.

   Address: 344 Central Ave

   City: Lawrence State: New York Zip: 11559

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of the Five Towns

   Address: 597 A Willow Ave

   City: Brooklyn State: NY Zip:11516

   Phone: 516-569-4536 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Central Yetev Lev D'Satmar Meats

   Address: 38 Joyland Road

   City: Monticello State: New York Zip: 12701

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Leibish Teitelbaum

   Address: 141 Ross Ave.

   City: Brooklyn State: NY Zip:11211

   Phone: 718-302-6720 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi L. Teitelbaum learned in Yeshiva United Talmudic Academy in Brooklyn. He received semicha from Rabbi Aaron Teitelbaum. He has been the dayan for the past 30 years & is the rav of Congregation V' Yoel Moshe in Williamsburg, Brooklyn. In addition, he inspects slaughterhouses in NY, MN & TX.

3. The certifying individual or organization visits this establishment Rabbi Leibish Teitelbaum:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Central Yetev Lev D'Satmar Meats

   Address: 58 Lee Ave

   City: Brooklyn State: New York Zip: 11211

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Leibish Teitelbaum

   Address: 141 Ross Ave.

   City: Brooklyn State: NY Zip:11211

   Phone: 718-302-6720 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi L. Teitelbaum learned in Yeshiva United Talmudic Academy in Brooklyn. He received semicha from Rabbi Aaron Teitelbaum. He has been the dayan for the past 30 years & is the rav of Congregation V' Yoel Moshe in Williamsburg, Brooklyn. In addition, he inspects slaughterhouses in NY, MN & TX.

3. The certifying individual or organization visits this establishment Rabbi Leibish Teitelbaum:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Central Yetev Lev D'Satmar Meats

   Address: 184 Hasbrouck

   City: Woodbourne State: New York Zip: 12788

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Leibish Teitelbaum

   Address: 141 Ross Ave.

   City: Brooklyn State: NY Zip:11211

   Phone: 718-302-6720 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi L. Teitelbaum learned in Yeshiva United Talmudic Academy in Brooklyn. He received semicha from Rabbi Aaron Teitelbaum. He has been the dayan for the past 30 years & is the rav of Congregation V' Yoel Moshe in Williamsburg, Brooklyn. In addition, he inspects slaughterhouses in NY, MN & TX.

3. The certifying individual or organization visits this establishment Rabbi Leibish Teitelbaum:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Central Yetev Lev D'Satmar Meats

   Address: 285 Lee Avenue

   City: Brooklyn State: New York Zip: 11206

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Leibish Teitelbaum

   Address: 141 Ross Ave.

   City: Brooklyn State: NY Zip:11211

   Phone: 718-302-6720 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi L. Teitelbaum learned in Yeshiva United Talmudic Academy in Brooklyn. He received semicha from Rabbi Aaron Teitelbaum. He has been the dayan for the past 30 years & is the rav of Congregation V' Yoel Moshe in Williamsburg, Brooklyn. In addition, he inspects slaughterhouses in NY, MN & TX.

3. The certifying individual or organization visits this establishment Rabbi Leibish Teitelbaum:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Central Yetev Lev D'Satmar Meats

   Address: 684 Myrtle Avenue

   City: Brooklyn State: New York Zip: 11205

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Leibish Teitelbaum

   Address: 141 Ross Ave.

   City: Brooklyn State: NY Zip:11211

   Phone: 718-302-6720 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi L. Teitelbaum learned in Yeshiva United Talmudic Academy in Brooklyn. He received semicha from Rabbi Aaron Teitelbaum. He has been the dayan for the past 30 years & is the rav of Congregation V' Yoel Moshe in Williamsburg, Brooklyn. In addition, he inspects slaughterhouses in NY, MN & TX.

3. The certifying individual or organization visits this establishment Rabbi Leibish Teitelbaum:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Central Yetev Lev D'Satmar Meats

   Address: 5301 New Utrecht Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Leibish Teitelbaum

   Address: 141 Ross Ave.

   City: Brooklyn State: NY Zip:11211

   Phone: 718-302-6720 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi L. Teitelbaum learned in Yeshiva United Talmudic Academy in Brooklyn. He received semicha from Rabbi Aaron Teitelbaum. He has been the dayan for the past 30 years & is the rav of Congregation V' Yoel Moshe in Williamsburg, Brooklyn. In addition, he inspects slaughterhouses in NY, MN & TX.

3. The certifying individual or organization visits this establishment Rabbi Leibish Teitelbaum:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Central Yetev Lev D'Satmar Meats

   Address: 3711 Route 42

   City: Monticello State: New York Zip: 12701

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Leibish Teitelbaum

   Address: 141 Ross Ave.

   City: Brooklyn State: NY Zip:11211

   Phone: 718-302-6720 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi L. Teitelbaum learned in Yeshiva United Talmudic Academy in Brooklyn. He received semicha from Rabbi Aaron Teitelbaum. He has been the dayan for the past 30 years & is the rav of Congregation V' Yoel Moshe in Williamsburg, Brooklyn. In addition, he inspects slaughterhouses in NY, MN & TX.

3. The certifying individual or organization visits this establishment Rabbi Leibish Teitelbaum:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Central Yetev Lev D'Satmar Meats

   Address: 433 Route 52

   City: Woodbourne State: New York Zip: 12788

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Leibish Teitelbaum

   Address: 141 Ross Ave.

   City: Brooklyn State: NY Zip:11211

   Phone: 718-302-6720 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi L. Teitelbaum learned in Yeshiva United Talmudic Academy in Brooklyn. He received semicha from Rabbi Aaron Teitelbaum. He has been the dayan for the past 30 years & is the rav of Congregation V' Yoel Moshe in Williamsburg, Brooklyn. In addition, he inspects slaughterhouses in NY, MN & TX.

3. The certifying individual or organization visits this establishment Rabbi Leibish Teitelbaum:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Chabad Lubavitch Hospitality Center

   Address: 270 Kingston Avenue

   City: Brooklyn State: New York Zip: 11213

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus Crown Height Inc.

   Address: 1518 President Street

   City: Brooklyn State: NY Zip:11213

   Phone: 718-604-2500 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of Crown Heights useshighly qualified Rabbis such as Rabbi Avraham Osdoba & Rabbi Shlomo Segal. Rabbi A. Osdoba has been involved in kashrus for over 55 yrs. & since 1986 has been a senior member of the Beis Din of Crown Heights. At times the Vaad also uses the services of Rabbi Yosef Heller & Rabbi Yitzchok Raitport. Rabbi Berel Levertov is the kashrus administrator.

3. The certifying individual or organization visits this establishment Vaad Hakashrus Crown Height Inc.:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Chabad Lubavitch of Rochester Inc.

   Address: 1037 S. Winton Road

   City: Rochester State: New York Zip: 14618

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Dovid Mochkin

   Address: 1037 S. Winton Road

   City: Rochester State: NY Zip:14618

   Phone: 585-820-8298 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Dovid Mochkinis affiliated with the Lubavich community in Rochester. In addition, he received semicha from the Central Yeshiva - Tomchi Tmimim Lubavitz in Brooklyn, NY

3. The certifying individual or organization visits this establishment Rabbi Dovid Mochkin:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Chadash Falafel & Pizza Inc

   Address: 1919 Avenue M

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Tzvi Goldberg - Vaad Hakashrus of Flatbush

   Address: 1206 Avenue J

   City: Brooklyn State: NY Zip:11230

   Phone: 347-203-0289 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vadd Hakashrus of Flatbush has been certifying Kosher establishmentsin this community for over seventy years. Rabbi Tzvi Goldberg, has extensive experience in all areas of kasrus. All Rabbinic Field Supervisors employed by the Vaad are well trained & knowledgeable as well in all aspects of kashrus. The Vaad's goal is to provide the highest standard of kashrus supervision while helping our establishments navigate through the very complex issues that are inherent in such an endeavor.

3. The certifying individual or organization visits this establishment Rabbi Tzvi Goldberg - Vaad Hakashrus of Flatbush:

   OR

   3_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Chai Pizza LLC

   Address: 94 Rt. 59

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by thegrand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Chaim Lieff - Sky Bread LLC

   Address: 1817 Avenue M

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by thegrand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Chaim's Grocery

   Address: 7 Heyward Street

   City: Brooklyn State: New York Zip: 11249

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by thegrand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Chaim's Grocery Inc.

   Address: 73 Lee Ave

   City: Brooklyn State: New York Zip: 11211

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by thegrand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Chaim's Grocery

   Address: 343 Roebling Street

   City: Brooklyn State: New York Zip: 11211

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by thegrand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Chap a Nosh of Brooklyn LLC

   Address: 1424 Elm Avenue

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yaakov Reisman

   Address: 137 Lord Avenue

   City: Lawrence State: NY Zip:11559

   Phone: 516-239-5306 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Yaakov Reisman receivedsemicha from Telshe Yeshiva in Ohio. He has been serving as a pulpit rabbi since 1984 & has beeninvolved with kashruth since 1988.

3. The certifying individual or organization visits this establishment Rabbi Yaakov Reisman:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Chatanooga Restaurant Corp.

   Address: 37 Cuttermill Road

   City: Great Neck State: New York Zip: 11021

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Chaya Mushkah Restaurant Corp.

   Address: 251 W.85th Street

   City: New York State: New York Zip: 10024

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:OK Kosher Certification

   Address: 391 Troy Avenue

   City: Brooklyn State: NY Zip:11213

   Phone: 718- 756-7500 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher , built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher Certification:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Cheesy Kosher Inc.

   Address: 314 Marcy Ave

   City: New York State: New York Zip: 11211

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Shmiel Berger

   Address: 16 Juliana Place

   City: Brooklyn State: NY Zip:11249

   Phone: 718-782-4541 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Yeshiva U.T.A. of Williamsburg. Rabbi Berger is a member of CRC Hishacdus Harrobonim.Rabbi Berger received Smicha from the Satmar Dayan (Rabbi Roth), Deberzen Rav ZT"L & the Pupa Rebbe (Rabbi Y. Grunwald) Rabbi Berger has twenty years of experience in the field of kashrus. He certifies ten - fifteen stores & various caterers in Williamsburg & Boro Park.

3. The certifying individual or organization visits this establishment Rabbi Shmiel Berger:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Chef Ah Glatt Inc.

   Address: 4810 13th Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Aaron Teitelbaum

   Address: 1617 46th Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-851-1221 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Teitelbaum received smichain 1968 from various leading rabbonim such as Rabbi M. Feinstein & Rabbi S. Wozner. He is the Rav of Khal Yismaech Moshe

3. The certifying individual or organization visits this establishment Rabbi Aaron Teitelbaum:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Chez Chantal Inc.

   Address: 305 Central Ave

   City: Lawrence State: New York Zip: 11559

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of the Five Towns

   Address: 597 A Willow Ave

   City: Brooklyn State: NY Zip:11516

   Phone: 516-569-4536 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Chillato Inc.

   Address: 529 Central Avenue

   City: Lawrence State: New York Zip: 11559

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of the Five Towns

   Address: 597 A Willow Ave

   City: Brooklyn State: NY Zip:11516

   Phone: 516-569-4536 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Chimichurri Kitchen Corp.

   Address: 450A Rockaway Turnpike

   City: Cedarhurst State: New York Zip: 11516

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of the Five Towns

   Address: 597 A Willow Ave

   City: Brooklyn State: NY Zip:11516

   Phone: 516-569-4536 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Chimichurri Chicken of Carle Place

   Address: 11 Old Country Road

   City: Carle Place State: New York Zip: 11514

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:National Kosher Supervision

   Address: 270 West 84th Street

   City: Manhattan State: NY Zip:10024

   Phone: 917-405-7222 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi A.D. Mehlman studied in Yeshiva Brisk - in Israel under Rabbi Meir Solevichik & Beth Medrash Govoah in Lakewood, NJ. Rabbi A.D. Melhman received his semicha from Rabbi Shlomo Gissinger an expert in Jewish Law. In addition, Rabbi A.D. Mehlman had extensive training in the field of kashrus.

3. The certifying individual or organization visits this establishment National Kosher Supervision:

   OR

   2_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: China Glatt Inc.

   Address: 4413 13th Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Tartikov Beth Din - Rabbi Shumel Teitelbaum

   Address: 1452 55 Street

   City: Brooklyn State: NY Zip:11219

   Phone: 718-972-2210 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum,who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed is monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: China Glatt Inc.

   Address: 560 A Central Ave

   City: Cedarhurst State: New York Zip: 11516

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of the Five Towns

   Address: 597 A Willow Ave

   City: Brooklyn State: NY Zip:11516

   Phone: 516-569-4536 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Chinatown Take Out

   Address: 455 Route 306

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Steinmetz

   Address: 51 Aishel Lane

   City: Monsey State: NY Zip:10952

   Phone: 845-956-3193 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Steinmetz studied in both Viznitzyeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fishele Hershkowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Chocolate & More

   Address: 106 Lee Avenue

   City: Brooklyn State: New York Zip: 11249

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Shmiel Berger

   Address: 16 Juliana Place

   City: Brooklyn State: NY Zip:11249

   Phone: 718-782-4541 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Yeshiva U.T.A. of Williamsburg. Rabbi Berger is a member of CRC Hishacdus Harrobonim.Rabbi Berger received Smicha from the Satmar Dayan (Rabbi Roth), Deberzen Rav ZT"L & the Pupa Rebbe (Rabbi Y. Grunwald) Rabbi Berger has twenty years of experience in the field of kashrus. He certifies ten - fifteen stores & various caterers in Williamsburg & Boro Park.

3. The certifying individual or organization visits this establishment Rabbi Shmiel Berger:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Chocolate Decor Inc.

   Address: 6 Quickway Rd

   City: Monroe State: New York Zip: 10950

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:KJ Kosher/ Vaad Hakashrus of Kiryas Joel

   Address: 16 Garfield Rd. #102

   City: Monroe State: NY Zip:10950

   Phone: 845-774-4040 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY.They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

   OR

   2_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Chocolate Works Upper East Side

   Address: 1410 Lexington Avenue

   City: New York State: New York Zip: 10124

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:National Kosher Supervision

   Address: 270 West 84th Street

   City: Manhattan State: NY Zip:10024

   Phone: 917-405-7222 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi A.D. Mehlman studied in Yeshiva Brisk - in Israel under Rabbi Meir Solevichik & Beth Medrash Govoah in Lakewood, NJ. Rabbi A.D. Melhman received his semicha from Rabbi Shlomo Gissinger an expert in Jewish Law. In addition, Rabbi A.D. Mehlman had extensive training in the field of kashrus.

3. The certifying individual or organization visits this establishment National Kosher Supervision:

   OR

   2_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Chocolatier LLC The

   Address: 641 Amsterdam Avenue

   City: New York State: New York Zip: 10025

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Mehadrin Karshrus

   Address: 276 Riverside Drive

   City: Manhattan State: NY Zip:10025

   Phone: 212-866-3442 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Mehadrin Kashrus is a community based kosher supervision agency, directed by Rabbi Avrohom Marmorstein, rabbi of Kehilas Minchas Chinuch of the Westside in Manhattan.All establishments serving meat must have a mashigiach temidi on premises. Rabbi Marmorstein is a graduate of Yeshiva of Gatehead & Beth Medrash Govoha in Lakewood N.J.

3. The certifying individual or organization visits this establishment Mehadrin Karshrus:

   OR

   2_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Chocolatte Avenue J LLC

   Address: 1354 Coney Island

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yisroel Gornish

   Address: 1421 Avenue O

   City: Brooklyn State: NY Zip:11230

   Phone: 718-376-3755 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Yisroel Gornish received smicha from Rabbi Yitzchok Ruderman. He is the rav of Cong. Chizuk Hadas for over 30 years. In addition, he has sat on several Batei Dinim, currently he has one of his own. He has also been involved with kashrus for the past 30 years.

3. The certifying individual or organization visits this establishment Rabbi Yisroel Gornish:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Chocolatte Avenue S LLC

   Address: 1901 Ocean Parkway

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Y. Goldberg - Vaad Hakashrus of Flatbush

   Address: 1206 Avenue J

   City: Brooklyn State: NY Zip:11230

   Phone: 347-203-0289 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Y.Goldberg - Vaad Hakashrus of FlatbushThe Vadd Hakashrus of Flatbush has been certifying Kosher establishmentsin this community for over seventy years. Rabbi Y. Goldberg, has extensive experience in all areas of kasrus spanning a forty year period. All Rabbinic Field Supervisors employed by the Vaad are well trained & knowledgeable as well in all aspects of kashrus. The Vaad's goal is to provide the highest standard of kashrus supervision while helping our establishments navigate through the very complex issues that are inherent in such an endeavor.

3. The certifying individual or organization visits this establishment Rabbi Y. Goldberg - Vaad Hakashrus of Flatbush:

   OR

   3_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Chocolatte Inc.

   Address: 792 Eastern Parkway

   City: Brooklyn State: New York Zip: 11213

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Beth Din of Crown Heights

   Address: 390 A Kingston Avenue

   City: Brooklyn State: NY Zip:11213

   Phone: 718-773-0186 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Beth Din of Crown Heights has been active since 1986. Its members are elected by the residents of Crown Heights. The Beth Din is currently spear headed by Rav Aharon Y. Schwei & Rav Yosef Y.Braun.The Vaad Hakashrus only certifies food that is pas yisroel, bishul yisroel & cholov yisroel.

3. The certifying individual or organization visits this establishment Beth Din of Crown Heights:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Chocolicious

   Address: 175 Division Ave

   City: Brooklyn State: New York Zip: 11211

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Tartikov Beth Din - Rabbi Shumel Teitelbaum

   Address: 1452 55 Street

   City: Brooklyn State: NY Zip:11219

   Phone: 718-972-2210 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum,who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed is monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:

   OR

   2_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Chocolicious

   Address: 525 Flushing Ave

   City: Brooklyn State: New York Zip: 11205

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Tartikov Beth Din - Rabbi Shumel Teitelbaum

   Address: 1452 55 Street

   City: Brooklyn State: NY Zip:11219

   Phone: 718-972-2210 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum,who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed is monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:

   OR

   2_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Choe's Blue Fruit and Vegetable Inc.

   Address: 1926 Ave M

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yisrael Steinberg

   Address: 1823 53rd Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-232-4275 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Yisrael Steinberg:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Cho-sen Garden Inc.

   Address: 6443 108th Street

   City: Forest Hills State: New York Zip: 11375

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of the Five Towns

   Address: 597 A Willow Ave

   City: Brooklyn State: NY Zip:11516

   Phone: 516-569-4536 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Cinnacorp. Palisades

   Address: 3426 Palisades Center Drive

   City: West Nyack State: New York Zip: 10994

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kof - K

   Address: 201 The Plaza

   City: Teaneck State: NJ Zip:7666

   Phone: (201) 837-0126 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Kof - K is directed by a staff of Kosher food production specialist, each an expert in various aspects of the food industry. Kof - K has an international network of regional coordinators and rabbinic representatives, all of them strictly Orthodox in their personal practice and synagogue affiliation.

3. The certifying individual or organization visits this establishment Kof - K:

   OR

   1_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Cinque Corp.

   Address: 1589 2nd Avenue

   City: New York State: New York Zip: 10028

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:OK Kosher Certification

   Address: 391 Troy Avenue

   City: Brooklyn State: NY Zip:11213

   Phone: 718- 756-7500 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher , built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher Certification:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Ciofalo's Gourmet Foods Inc.

   Address: 1319 North Ave

   City: New Rochelle State: New York Zip: 10804

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Circa in the Country

   Address: 3 Green Avenue

   City: Woodridge State: New York Zip: 12780

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Babad

   Address: 5207 19th Avenue

   City: Brooklyn State: NY Zip:11204

   Phone: 347-254-4620 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Citrus Cafe

   Address: 436 Route 52

   City: Woodridge State: New York Zip: 12788

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

   Address: 163 Parkville Avenue

   City: Brooklyn State: NY Zip:11219

   Phone: 718-437-2000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi N. Babad learned in Beth MedrashGovoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Cobea Inc.

   Address: 368 New Hempstead Road

   City: New City State: New York Zip: 10956

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Steinmetz

   Address: 51 Aishel Lane

   City: Monsey State: NY Zip:10952

   Phone: 845-956-3193 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Steinmetz studied in both Viznitzyeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fishele Hershkowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Cochran & Pease LLC

   Address: 60 West 23rd Street

   City: New York State: New York Zip: 10010

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Zev Schwarcz - International Kosher Council

   Address: 648 E.4th Street

   City: New York State: NY Zip:11218

   Phone: 718-635-1037 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Zev Schwarczis a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty year of experience with kashrus supervision with major certifying agencies

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

   OR

   2_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Coco N Nuts

   Address: 4607 18th Avenue

   City: Brooklyn State: New York Zip: 11218

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by thegrand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Coffee and Donuts At Elm Inc.

   Address: 1510 Elm Avenue

   City: Brooklyn State: New York Zip: 11204

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:National Kosher Supervision

   Address: 270 West 84th Street

   City: Manhattan State: NY Zip:10024

   Phone: 917-405-7222 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi A.D. Mehlman studied in Yeshiva Brisk - in Israel under Rabbi Meir Solevichik & Beth Medrash Govoah in Lakewood, NJ. Rabbi A.D. Melhman received his semicha from Rabbi Shlomo Gissinger an expert in Jewish Law. In addition, Rabbi A.D. Mehlman had extensive training in the field of kashrus.

3. The certifying individual or organization visits this establishment National Kosher Supervision:

   OR

   2_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Coffee Bar Inc.

   Address: 1904 Coney Island Avenue

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

   Address: 1294 East 8th Street

   City: Brooklyn State: NY Zip:11230

   Phone: 718-951-3983 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Kehilah Kashrus was founded over 18 years agoby a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Coffee Break

   Address: 683 A Myrtle Ave.

   City: Brooklyn State: New York Zip: 11205

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by thegrand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Coffee Place Corp.

   Address: 1223 Quentin Road

   City: Brooklyn State: New York Zip: 11229

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yisroel Gornish

   Address: 1421 Avenue O

   City: Brooklyn State: NY Zip:11230

   Phone: 718-376-3755 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Yisroel Gornish received smicha from Rabbi Yitzchok Ruderman. He is the rav of Cong. Chizuk Hadas for over 30 years. In addition, he has sat on several Batei Dinim, currently he has one of his own. He has also been involved with kashrus for the past 30 years.

3. The certifying individual or organization visits this establishment Rabbi Yisroel Gornish:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Coffee Street LLC

   Address: 5403 13th Avenue

   City: Brooklyn State: New York Zip: 11229

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

   Address: 163 Parkville Avenue

   City: Brooklyn State: NY Zip:11219

   Phone: 718-437-2000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi N. Babad learned in Beth MedrashGovoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Cohen Meat Market Inc.

   Address: 63-71 108th Street

   City: Forest Hills State: New York Zip: 11375

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yisrael Steinberg

   Address: 1823 53rd Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-232-4275 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Yisrael Steinberg:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is not soaked and salted.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Cohn Live Poultry Inc.

   Address: 467 Flushing Avenue

   City: Brooklyn State: New York Zip: 11205

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certification - Rabbi Ezriel Mayer Kohn

   Address: 228 Hewes Street

   City: Brooklyn State: NY Zip:11211

   Phone: 718-963-2614 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Kohn is an alumnus of UTA where he had post graduate Studies for over 20 years. He is also a member of the CRC in Williamsburg. In addition, he is a rav that poskins shalos on various aspects of halacha.

3. The certifying individual or organization visits this establishment Self Certification - Rabbi Ezriel Mayer Kohn:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Cold Stone Creamery #1021

   Address: 3165 Harkness Avenue

   City: Brooklyn State: New York Zip: 11235

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:KOA - Rabbi Shlomo Isaacson

   Address: 72 Ascension Street

   City: Passaic State: NJ Zip:7055

   Phone: 973-777-0649 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi S. Isaacson has semichafrom Rabbi E.Yolles ZT"L, Rabbi S.Z Friedman (Tenka Rov) & Rabbi C. Rabinowitz (Tosh). He has been involved in kashrus for the last 43yrs. working with organizations such as Saint Louis Vaad, OU, Kof K & CRC in Chicago.

3. The certifying individual or organization visits this establishment KOA - Rabbi Shlomo Isaacson:

   OR

   10_time(s) per Yearly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Cong. Machne Ger

   Address: 336 Whittaker Road

   City: S.Fallsburg State: New York Zip: 12779

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certification - Rabbi Michael Bard

   Address: Congregation Machne Ger

   City: Brooklyn State: NY Zip:11219

   Phone: 718-633-1590 ext. 4 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Michael Bard learned in England & is part of the Ger community .

3. The certifying individual or organization visits this establishment Self Certification - Rabbi Michael Bard:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Kosher Registration Form for Establishments

1. Name of Establishment: Cong. Camp Divrei Yoel

   Address: 141 Cohen & Cohen Rd.

   City: Swan Lake State: New York Zip: 12783

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Moshe Itzkowitz

   Address: 74 Ross Street

   City: Brooklyn State: NY Zip:11249

   Phone: 718-486-7776 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Moshe Itzkowitzreceived semicha from Rabbi Wosner, Riskove Rav & Rabbi Gestetner in Eretz Yisroel. In addition, he learned the laws of kashrus by the Volover Rav & is affliated with the Vaad Hakashrus Yetev Lev of Satmar.

3. The certifying individual or organization visits this establishment Rabbi Moshe Itzkowitz:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Cong. Khal Chasidei Skware - Giti Garden Supermarket

   Address: 1123 Glenwild Rd.

   City: Woodridge State: New York Zip: 12789

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certification - Mendy Werzberger

   Address: 1120 Glenwild Rd.

   City: Woodridge State: NY Zip:12789

   Phone: 845-436-1593 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Mendy Werzberger learned in Yeshiva Viznitz in Bnei Brak, Israel & Yeshiva Chashan Sofer in Brooklyn, New York.In addition, he has worked at the deli counter in Brooklyn, New York.

3. The certifying individual or organization visits this establishment Self Certification - Mendy Werzberger:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Cong. Khal Chasidei Skware - Tomer Devorah

   Address: 1123 Glenwild Rd.

   City: Woodridge State: New York Zip: 12789

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certification - Mendy Werzberger

   Address: 1120 Glenwild Rd.

   City: Woodridge State: NY Zip:12789

   Phone: 845-436-1593 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Mendy Werzberger learned in Yeshiva Viznitz in Bnei Brak, Israel & Yeshiva Chashan Sofer in Brooklyn, New York.In addition, he has worked at the deli counter in Brooklyn, New York.

3. The certifying individual or organization visits this establishment Self Certification - Mendy Werzberger:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Cong. Iched Anash

   Address: 495 Anawana Road

   City: Monticello State: New York Zip: 12701

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certification - Rabbi Teller

   Address: 80 Skillman Street

   City: Brooklyn State: NY Zip:11204

   Phone: 347-598-3266 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Teller is the mashgiach for Cong. Iched Anash& is well versed in Hilchos Kashrus.

3. The certifying individual or organization visits this establishment Self Certification - Rabbi Teller:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Congregation Yesodei Hatorah

   Address: 4720 New Utrecht

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Beryl Weider

   Address: 39 Weiner Drive

   City: Monsey State: NY Zip:10952

   Phone: 718-436-1234 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Beryl Weider is part of the Klausenberg community. Rabbi B. Weider received semicha from the Linzer Rav in 2007 & is well versed in the laws of kashrus.

3. The certifying individual or organization visits this establishment Rabbi Beryl Weider:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Continental Glatt Kosher Meat

   Address: 80 West Street

   City: Spring Valley State: New York Zip: 10977

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Shimon Katz

   Address: 17 Suzanne Drive

   City: Monsey State: NY Zip:10952

   Phone: 845-426-2348 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Katz learned in United Talmudic Academy & Mesivta Kiryas Yoel. He received Semicha from the Bedatz of Yerusalem & Rabbi Aron Teitelbaum of Satmar. In addition,he is the Dayan of Vayoel Moshe of Satmar & the Rav Hamachshir of the Satmar Khila & mosdos in Monsey.

3. The certifying individual or organization visits this establishment Rabbi Shimon Katz:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Kosher Registration Form for Establishments

1. Name of Establishment: Continental Meat & Deli

   Address: 414 Flushing Avenue

   City: Brooklyn State: New York Zip: 11205

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Binyamin Gruber

   Address: 122 Adar Ct.

   City: Monsey State: NY Zip:10952

   Phone: 845-425-7516 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi B. Gruber learned in yeshiva Chsan Sofer & spent 10 years in their kollel. He received semicha from the Madesdorfer Rav , Chakvir Rav, Montivdno Rav & Bedatz Yerushulaim. He is a member of the CRC & has been working in kashrus for over 20 years.

3. The certifying individual or organization visits this establishment Rabbi Binyamin Gruber:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Continental Meat & Food Corp.

   Address: 1280 43rd Street

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Usher Eckstein

   Address: 1435 51 Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-854-3030 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   All the rabbis working for our kosher dept. must have a full yeshiva background. We only certify cholov yisroel & glatt kosher meat.There is always a mashgiach temedi on site throughout processing & stores must have a Jewish person at the location at all times.

3. The certifying individual or organization visits this establishment Rabbi Usher Eckstein:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Kosher Registration Form for Establishments

1. Name of Establishment: Cookie and Cream Inc.

   Address: 3841 Palisades Center Drive

   City: West Nyack State: New York Zip: 10944

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Orthodox Union

   Address: 11 Broadway

   City: New York State: NY Zip:10004

   Phone: 212-563-4000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Orthodox Union is the largest kosher certificationagency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The two major halachic consultants are Rabbi Y. Belsky & Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Copley Coffee 2 LLC

   Address: 398 Audubon Avenue

   City: New York State: New York Zip: 10033

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:National Kosher Supervision

   Address: 270 West 84th Street

   City: New York State: NY Zip:10024

   Phone: 917-405-7222 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Aaron Mehlman is the highly respected Rabbi of Congregation Ohav Sholom in Manhattan. He is an alumnus of Brisk (Israel) & BMG (Lakewood, NJ).He recived semicha from Rabbi Forsheimer & Rabbi Shlomo Gisssinger rabbonim & posekim in Lakewood, NJ.

3. The certifying individual or organization visits this establishment National Kosher Supervision:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Cork & Slice Inc.

   Address: 447 Chestnut Street

   City: Cedarhurst State: New York Zip: 11516

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of the Five Towns

   Address: 597 A Willow Ave

   City: Brooklyn State: NY Zip:11516

   Phone: 516-569-4536 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Kosher Registration Form for Establishments

1. Name of Establishment: Corner Dairy Inc.

   Address: 4001 13th Avenue

   City: Brooklyn State: New York Zip: 11218

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Babad

   Address: 5207 19th Avenue

   City: Brooklyn State: NY Zip:11204

   Phone: 347-254-4620 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Kosher Registration Form for Establishments

1. Name of Establishment: Costco Wholesale Corp.

   Address: 50 Overlook Blvd

   City: Nanuet State: New York Zip: 10954

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:OK Kosher Certification

   Address: 391 Troy Avenue

   City: Brooklyn State: NY Zip:11213

   Phone: 718- 756-7500 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher , built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher Certification:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Kosher Registration Form for Establishments

1. Name of Establishment: Costco Wholesale Corp.

   Address: 976 3rd Avenue

   City: Brooklyn State: New York Zip: 11232

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:OK Kosher Certification

   Address: 391 Troy Avenue

   City: Brooklyn State: NY Zip:11213

   Phone: 718- 756-7500 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher, built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher Certification:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Kosher Registration Form for Establishments

1. Name of Establishment: Country Cool Desserts

   Address: 287 E. Broadway

   City: Monticello State: New York Zip: 12701

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Kosher Registration Form for Establishments

1. Name of Establishment: Country Glen Kosher Restaurant Inc.

   Address: 59 Old Country Road

   City: Carle Place State: New York Zip: 11514

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Paul Plotkin

   Address: 7205 Royal Palm Blvd

   City: Margate State: FL Zip:33003

   Phone: 954-970-4281 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi P. Plotkin received semicha from Jewish Theological Seminary of America. In 1990, he established a Rav Hamachshir program with the Rabbinical Assembly to teach Conservative Rabbis how to certify establishments for kashruth.

3. The certifying individual or organization visits this establishment Rabbi Paul Plotkin:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Cravingz Cafe LLC

   Address: 410 Central Ave

   City: Lawrence State: New York Zip: 11516

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of the Five Towns

   Address: 597 A Willow Ave

   City: Brooklyn State: NY Zip:11516

   Phone: 516-569-4536 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Crawford of Great Neck Inc.

   Address: 2 South Station Plaza

   City: Great Neck State: New York Zip: 11021

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Crawford's Espresso Bar Inc.

   Address: 424 Central Ave

   City: Lawrence State: New York Zip: 11516

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of the Five Towns

   Address: 597 A Willow Ave

   City: Brooklyn State: NY Zip:11516

   Phone: 516-569-4536 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Crazy Meat Corp.

   Address: 189-09 Union Turnpike

   City: Fresh Meadows State: New York Zip: 11366

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Crown Heights - Bunch - O- Bagels & More Inc.

   Address: 361 Troy Avenue

   City: Brooklyn State: New York Zip: 11213

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:OK Kosher Certification

   Address: 391 Troy Avenue

   City: Brooklyn State: NY Zip:11213

   Phone: 718- 756-7500 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher, built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher Certification:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Crown Heights Meat Store Inc.

   Address: 411 Troy Avenue

   City: Brooklyn State: New York Zip: 11213

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus Crown Height Inc.

   Address: 388 Kingston Avenue

   City: Brooklyn State: NY Zip:11213

   Phone: 718-604-2500 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Beth Din was formed in 1986.Rabbi Kalman Marlow, Rabbi Avraham Osdoba were the founding rabbonim. After Rabbi Marlow passed away Rabbi Shlomo Segal & Rabbi Yitzchok Raitport took over the rabbinic responsibilities while Rabbi Berel Levertov to over the executive duties. Several of these rabbonim received semicha from United Lubavitcher Yeshiva.

3. The certifying individual or organization visits this establishment Vaad Hakashrus Crown Height Inc.:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Crown Kosher Meat Market Inc.

   Address: 334 Albany Avenue

   City: Brooklyn State: New York Zip: 11213

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus Crown Height Inc.

   Address: 388 Kingston Avenue

   City: Brooklyn State: NY Zip:11213

   Phone: 718-604-2500 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Beth Din was formed in 1986.Rabbi Kalman Marlow, Rabbi Avraham Osdoba were the founding rabbonim. After Rabbi Marlow passed away Rabbi Shlomo Segal & Rabbi Yitzchok Raitport took over the rabbinic responsibilities while Rabbi Berel Levertov to over the executive duties. Several of these rabbonim received semicha from United Lubavitcher Yeshiva.

3. The certifying individual or organization visits this establishment Vaad Hakashrus Crown Height Inc.:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Crunchies Deli Corp.

   Address: 13 Green Avenue

   City: Woodridge State: New York Zip: 12789

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Babad

   Address: 5207 19th Avenue

   City: Brooklyn State: NY Zip:11204

   Phone: 347-254-4620 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Crust On J Inc.

   Address: 67-11 Main Street

   City: Flushing State: New York Zip: 11367

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: CSB Food Inc.

   Address: 2 Rimenov Ct.

   City: Monroe State: New York Zip: 10950

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:KJ Kosher/ Vaad Hakashrus of Kiryas Joel

   Address: 16 Garfield Rd. #102

   City: Monroe State: NY Zip:10950

   Phone: 845-774-4040 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: D & F Kosher Fish Inc.

   Address: 39 N. Myrtle Avenue

   City: Spring Valley State: New York Zip: 10977

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of Khal Toras Chaim Vitznitz

   Address: 20 Ashel Lane

   City: Monsey State: NY Zip:10952

   Phone: 845-731-3700 Ext 1540 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Y, Steinmetz, Rabbi M. Kessler & Rabbi A. Y. Braunstein all are graduates from our yeshiva. They received heter horah & are all involved in kashrus in the New York area.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of Khal Toras Chaim Vitznitz:

   OR

   2_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: D & F Kosher Fish Inc.

   Address: 3395 Route 55

   City: White Lake State: New York Zip: 12786

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certification - Rabbi Avrohom Horowitz

   Address: 45 Yale Drive

   City: Monsey State: NY Zip:10952

   Phone: 914-906-5303 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Horowitz is a graduate of Viznitz in Monsey, NY. In addition to being the Rav of Eizer Lehuda a shul in Monsey, NY, he is also a certified rabbi by the New York State Department of Corrections.

3. The certifying individual or organization visits this establishment Self Certification - Rabbi Avrohom Horowitz:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Danny's Smokehouse

   Address: 547 Kings Highway

   City: Brooklyn State: New York Zip: 11213

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:OK Kosher Certification

   Address: 391 Troy Avenue

   City: Brooklyn State: NY Zip:11213

   Phone: 718- 756-7500 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher, built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher Certification:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Datg Company

   Address: 532 Central Ave

   City: Cedarhurst State: New York Zip: 11516

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of the Five Towns

   Address: 597 A Willow Ave

   City: Brooklyn State: NY Zip:11516

   Phone: 516-569-4536 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Daughters of Sarah Senior Community (Massry)

   Address: 180 Washington Ave

   City: Albany State: New York Zip: 12203

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashruth of the Capitol District

   Address: 877 Madison Ave

   City: Albany State: NY Zip:12208

   Phone: 518-4801530 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Kashruth standards for the Vaad of the Capitol District are determined by a group of lay people from member synagogues who form the lay leadership of the Vaad. The officers of the Vaad work closely with its Rav HaMachshir to ensure a well- functioning Vaad. The Rav Hamchsir is Rabbi Moshe Bomzer who has been in kashruth for over 30 yrs.

3. The certifying individual or organization visits this establishment Vaad Hakashruth of the Capitol District:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Daughters of Sarah Senior Community

   Address: 180 Washington Ave

   City: Albany State: New York Zip: 12203

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashruth of the Capitol District

   Address: 877 Madison Ave

   City: Albany State: NY Zip:12208

   Phone: 518-4801530 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Kashruth standards for the Vaad of the Capitol District are determined by a group of lay people from member synagogues who form the lay leadership of the Vaad. The officers of the Vaad work closely with its Rav HaMachshir to ensure a well- functioning Vaad. The Rav Hamchsir is Rabbi Moshe Bomzer who has been in kashruth for over 30 yrs.

3. The certifying individual or organization visits this establishment Vaad Hakashruth of the Capitol District:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Dazzle Pizza Inc.

   Address: 25 Spring Valley Market Pl.

   City: Spring Valley State: New York Zip: 10977

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: DDE Foods Inc.

   Address: 181-26 Union Turnpike

   City: Fresh Meadows State: New York Zip: 11366

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Deck Avenue J - 1410 LLC

   Address: 1410 Avenue J

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:National Kosher Supervision

   Address: 270 West 84th Street

   City: New York State: NY Zip:10024

   Phone: 917-405-7222 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Aaron Mehlman is the highly respected Rabbi of Congregation Ohav Sholom in Manhattan. He is an alumnus of Brisk (Israel) & BMG (Lakewood, NJ).He recived semicha from Rabbi Forsheimer & Rabbi Shlomo Gisssinger rabbonim & posekim in Lakewood, NJ.

3. The certifying individual or organization visits this establishment National Kosher Supervision:

   OR

   2_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Deck Coney Island

   Address: 1775 Coney Island

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:National Kosher Supervision

   Address: 270 West 84th Street

   City: New York State: NY Zip:10024

   Phone: 917-405-7222 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Aaron Mehlman is the highly respected Rabbi of Congregation Ohav Sholom in Manhattan. He is an alumnus of Brisk (Israel) & BMG (Lakewood, NJ).He recived semicha from Rabbi Forsheimer & Rabbi Shlomo Gisssinger rabbonim & posekim in Lakewood, NJ.

3. The certifying individual or organization visits this establishment National Kosher Supervision:

   OR

   2_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Deli 52 Food Corp.

   Address: 5120 13th Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Shmiel Berger

   Address: 16 Juliana Place

   City: Brooklyn State: NY Zip:11249

   Phone: 718-782-4541 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Yeshiva U.T.A. of Williamsburg. Rabbi Berger is a member of CRC Hishacdus Harrobonim.Rabbi Berger received Smicha from the Satmar Dayan (Rabbi Roth), Deberzen Rav ZT"L & the Pupa Rebbe (Rabbi Y. Grunwald) Rabbi Berger has twenty years of experience in the field of kashrus. He certifies ten - fifteen stores & various caterers in Williamsburg & Boro Park.

3. The certifying individual or organization visits this establishment Rabbi Shmiel Berger:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Deli Plus Inc.

   Address: 5721 18th Avenue

   City: Brooklyn State: New York Zip: 11204

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Babad

   Address: 5207 19th Avenue

   City: Brooklyn State: NY Zip:11204

   Phone: 347-254-4620 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Delicious Monsey Inc.

   Address: 8 Remsen Ave

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Steinmetz

   Address: 51 Aishel Lane

   City: Monsey State: NY Zip:10952

   Phone: 845-956-3193 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Steinmetz studied in both Viznitzyeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fishele Hershkowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Delicious Shawarma LLC

   Address: 2005 Victory Blvd

   City: Staten Island State: New York Zip: 10314

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

   Address: 163 Parkville Avenue

   City: Brooklyn State: NY Zip:11239

   Phone: 718-437-2000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Didan Netzach LLC

   Address: 10 East 48th Street

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:OK Kosher Certification

   Address: 391 Troy Avenue

   City: Brooklyn State: NY Zip:11213

   Phone: 718- 756-7500 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher, built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher Certification:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Dips Inc.

   Address: 5315 13th Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Babad

   Address: 5207 19th Avenue

   City: Brooklyn State: NY Zip:11204

   Phone: 347-254-4620 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Ditmas Cafe LLC

   Address: 2 Ditmas Avenue

   City: Brooklyn State: New York Zip: 11218

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Tartikov Beth Din - Rabbi Shumel Teitelbaum

   Address: 1452 55 Street

   City: Brooklyn State: NY Zip:11219

   Phone: 718-972-2210 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum,who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed is monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:

   OR

   2_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Division Mini Market Inc.

   Address: 126 Division Avenue

   City: Brooklyn State: New York Zip: 11211

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certification - Moses Fleischman

   Address: 51 Lee Avenue

   City: Brooklyn State: NY Zip:11211

   Phone: 718-344-5679 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Moses Fleishman isaccustomed to the laws of Kashrus. Since his childhood he has studied in the Ultra Orthodox UTA of Satmar. He studies the talmud & Torah where the laws of kashrus are detailed. He is currently a member of the Satmar community where he continues to study the laws that pertain to kashrus.

3. The certifying individual or organization visits this establishment Self Certification - Moses Fleischman:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Dixie Ave J

   Address: 1316 Avenue J

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

   Address: 1294 East 8th Street

   City: Brooklyn State: NY Zip:11230

   Phone: 718-951-3983 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Kehilah Kashrus was founded over 18 years agoby a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: DNCO 175 LLC

   Address: 1437 1st Avenue

   City: Brooklyn State: New York Zip: 10021

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:OK Kosher Certification

   Address: 391 Troy Avenue

   City: Brooklyn State: NY Zip:11213

   Phone: 718- 756-7500 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher, built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher Certification:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Double Produce Corp.

   Address: 330 Albany Avenue

   City: Brooklyn State: New York Zip: 11213

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certification- Shlomie Klein

   Address: 330 Albany Avenue

   City: Brooklyn State: NY Zip:11213

   Phone: 718-774-7336 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Shlomie Klein is part of the Chabad community & follows their customs.

3. The certifying individual or organization visits this establishment Self Certification- Shlomie Klein:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Dougies

   Address: 440 Route 52

   City: Woodbourne State: New York Zip: 12788

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Orthodox Union

   Address: 11 Broadway

   City: New York State: NY Zip:10004

   Phone: 212-563-4000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Orthodox Union is the largest kosher certificationagency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Dunkin Donuts

   Address: 1443 York Avenue

   City: New York State: New York Zip: 10075

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:National Kosher Supervision

   Address: 270 West 84th Street

   City: New York State: NY Zip:10024

   Phone: 917-405-7222 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Aaron Mehlman is the highly respected Rabbi of Congregation Ohav Sholom in Manhattan. He is an alumnus of Brisk (Israel) & BMG (Lakewood, NJ).He recived semicha from Rabbi Forsheimer & Rabbi Shlomo Gisssinger rabbonim & posekim in Lakewood, NJ.

3. The certifying individual or organization visits this establishment National Kosher Supervision:

   OR

   1_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Dunkin Donuts

   Address: 353 Amsterdam Avenue

   City: New York State: New York Zip: 10024

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Bernhard Rosenberg/BEHR Kosher Supervision

   Address: 5 Fairhill Road

   City: Edison State: NJ Zip:8817

   Phone: 732-572-2766 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Dr. Bernhard Rosenbergwas ordained by Yeshiva University, Rabbi Isaac Elchanan Theological Seminary in 1974. He has been providing kosher supervision & serving as a pulpit Rabbi since 1974 .

3. The certifying individual or organization visits this establishment Rabbi Bernhard Rosenberg/BEHR Kosher Supervision:

   OR

   1_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: DYKF Inc.

   Address: 164-08 69th Avenue

   City: Fresh Meadows State: New York Zip: 11365

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Eliyahu Ben Haim - Beit Din Mekor Haim

   Address: 84-31 117th Street

   City: Richmond Hill State: NY Zip:11418

   Phone: 347-415-5681 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi E. Ben Haim is a sephardi rabbi & the Av Beit Din of Mekor Haim in Queens, NY. He was born in Israel & Studied in Yeshivat Porat Yosef . He was ordained by Rabbi Ezra Attia & very close to Rabbi Ovadia Yosef. He was a Rosh Hayeshiva in Beth Harashal & taught at Lifshitz Seminary as well as YU in NY. He is well versed in the laws of kosher supervision.

3. The certifying individual or organization visits this establishment Rabbi Eliyahu Ben Haim - Beit Din Mekor Haim:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: E & I Enterprise Corp.

   Address: 65-37 99th Street

   City: Rego Park State: New York Zip: 11374

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: E & L Food Market Inc.

   Address: 650 Bedford Avenue

   City: Brooklyn State: New York Zip: 11211

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Binyamin Gruber

   Address: 122 Adar Ct.

   City: Monsey State: NY Zip:10952

   Phone: 845-425-7516 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi B. Gruber learned in yeshiva Chsan Sofer & spent 10 years in their kollel. He received semicha from the Madesdorfer Rav , Chakvir Rav, Montivdno Rav & Bedatz Yerushulaim. He is a member of the CRC & has been working in kashrus for over 20 years.

3. The certifying individual or organization visits this establishment Rabbi Binyamin Gruber:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: E & T 15th Avenue Corp.

   Address: 4312 15th Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Tartikov Beth Din - Rabbi Shumel Teitelbaum

   Address: 1452 55 Street

   City: Brooklyn State: NY Zip:11219

   Phone: 718-972-2210 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum,who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed is monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:

   OR

   2_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: East New York Kosher Corp.

   Address: 589 East New York Avenue

   City: Brooklyn State: New York Zip: 11225

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus Crown Height Inc.

   Address: 388 Kingston Avenue

   City: Brooklyn State: NY Zip:11213

   Phone: 718-604-2500 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Beth Din was formed in 1986.Rabbi Kalman Marlow, Rabbi Avraham Osdoba were the founding rabbonim. After Rabbi Marlow passed away Rabbi Shlomo Segal & Rabbi Yitzchok Raitport took over the rabbinic responsibilities while Rabbi Berel Levertov to over the executive duties. Several of these rabbonim received semicha from United Lubavitcher Yeshiva.

3. The certifying individual or organization visits this establishment Vaad Hakashrus Crown Height Inc.:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Eastside DB 111 123 LLC (Limited)

   Address: 1571 York Avenue

   City: New York State: New York Zip: 10028

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:National Kosher Supervision

   Address: 270 West 84th Street

   City: New York State: NY Zip:10024

   Phone: 917-405-7222 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Aaron Mehlman is the highly respected Rabbi of Congregation Ohav Sholom in Manhattan. He is an alumnus of Brisk (Israel) & BMG (Lakewood, NJ).He recived semicha from Rabbi Forsheimer & Rabbi Shlomo Gisssinger rabbonim & posekim in Lakewood, NJ.

3. The certifying individual or organization visits this establishment National Kosher Supervision:

   OR

   1_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Eastside DD 11 LLC (Limited)

   Address: 355 3rd Avenue

   City: New York State: New York Zip: 10010

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:National Kosher Supervision

   Address: 270 West 84th Street

   City: New York State: NY Zip:10024

   Phone: 917-405-7222 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Aaron Mehlman is the highly respected Rabbi of Congregation Ohav Sholom in Manhattan. He is an alumnus of Brisk (Israel) & BMG (Lakewood, NJ).He recived semicha from Rabbi Forsheimer & Rabbi Shlomo Gisssinger rabbonim & posekim in Lakewood, NJ.

3. The certifying individual or organization visits this establishment National Kosher Supervision:

   OR

   1_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Eat N Run Cafe

   Address: 2574 Coney Island Avenue

   City: Brooklyn State: New York Zip: 11223

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

   Address: 1294 East 8th Street

   City: Brooklyn State: NY Zip:11230

   Phone: 718-951-3983 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Kehilah Kashrus was founded over 18 years agoby a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Eatalyn Dairy Inc.

   Address: 48 Bakertown Rd.

   City: Monroe State: New York Zip: 10950

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:KJ Kosher/ Vaad Hakashrus of Kiryas Joel

   Address: 16 Garfield Rd. #102

   City: Monroe State: NY Zip:10950

   Phone: 845-774-4040 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Eden Food Market Inc.

   Address: 3802 13th Avenue

   City: Brooklyn State: New York Zip: 11218

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Amrom Roth

   Address: 1227 50th Street

   City: Brooklyn State: NY Zip:11219

   Phone: 718-438-6418 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Amrom Roth received his ordination from Beit din of Karlsburg. In addition Rabbi Roth has been in kashrus for the last 20 years.

3. The certifying individual or organization visits this establishment Rabbi Amrom Roth:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Edible Arrangements #707

   Address: 133-22 Springfield Blvd

   City: Queens State: New York Zip: 11414

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Israel M. Steinberg

   Address: 1823 53rd Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-232-4275 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Edible Arrangements #1187

   Address: 1756 Broadway

   City: New York State: New York Zip: 10019

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:KOA - Rabbi Shlomo Isaacson

   Address: 72 Ascension Street

   City: Passaic State: NJ Zip:7055

   Phone: 973-777-0649 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi S. Isaacson has semichafrom Rabbi E.Yolles ZT"L, Rabbi S.Z Friedman (Tenka Rov) & Rabbi C. Rabinowitz (Tosh). He has been involved in kashrus for the last 43yrs. working with organizations such as Saint Louis Vaad, OU, Kof K & CRC in Chicago.

3. The certifying individual or organization visits this establishment KOA - Rabbi Shlomo Isaacson:

   OR

   10_time(s) per Yearly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Edible Arrangements #1464

   Address: 1071 Gates Avenue

   City: Brooklyn State: New York Zip: 11221

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Israel M. Steinberg

   Address: 1823 53rd Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-232-4275 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Edible Arrangements

   Address: 84-48 Grand Avenue

   City: Flushing State: New York Zip: 11373

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:KOA - Rabbi Shlomo Isaacson

   Address: 72 Ascension Street

   City: Passaic State: NJ Zip:7055

   Phone: 973-777-0649 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi S. Isaacson has semichafrom Rabbi E.Yolles ZT"L, Rabbi S.Z Friedman (Tenka Rov) & Rabbi C. Rabinowitz (Tosh). He has been involved in kashrus for the last 43yrs. working with organizations such as Saint Louis Vaad, OU, Kof K & CRC in Chicago.

3. The certifying individual or organization visits this establishment KOA - Rabbi Shlomo Isaacson:

   OR

   10_time(s) per Yearly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Edible Arrangements

   Address: 124 Nassau Street

   City: New York State: New York Zip: 10038

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:KOA - Rabbi Shlomo Isaacson

   Address: 72 Ascension Street

   City: Passaic State: NJ Zip:7055

   Phone: 973-777-0649 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi S. Isaacson has semichafrom Rabbi E.Yolles ZT"L, Rabbi S.Z Friedman (Tenka Rov) & Rabbi C. Rabinowitz (Tosh). He has been involved in kashrus for the last 43yrs. working with organizations such as Saint Louis Vaad, OU, Kof K & CRC in Chicago.

3. The certifying individual or organization visits this establishment KOA - Rabbi Shlomo Isaacson:

   OR

   10_time(s) per Yearly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Eileen's Special Cheese Cake

   Address: 17 Cleveland Place

   City: New York State: New York Zip: 10012

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi David Saffra - Tablet K

   Address: 8 Copperbeach Ln

   City: Lawrence State: NY Zip:11516

   Phone: 516-569-9083 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Tablet K is an orthodox agencythat was established over 35 years ago by Rabbi Raphel Saffra. The currect Rav Hamachshirim all went to Yeshiva University & are ordained by Rabbi Aharon Ziegler & Kollel Agudath Achim.

3. The certifying individual or organization visits this establishment Rabbi David Saffra - Tablet K:

   OR

   1_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Eli's Bagel Shop Inc.

   Address: 58 N. Myrtle Ave

   City: Spring Valley State: New York Zip: 10977

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Cong, Machon L'Kashrus

   Address: 29 Westside Ave

   City: Spring Valley State: NY Zip:10977

   Phone: 845-354-6632 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi M. Unger has been involved with Kashrus for over twenty five years. He certifies Ungers Fish, Dr, Praeger's Fish & Freash & Healthy.

3. The certifying individual or organization visits this establishment Cong, Machon L'Kashrus:

   OR

   2_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Elite Cafe Inc.

   Address: 72-28 Main Street

   City: Flushing State: New York Zip: 11367

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Ella Burger Corp.

   Address: 1899 Coney Island Avenue

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Tzvi Goldberg - Vaad Hakashrus of Flatbush

   Address: 1206 Avenue J

   City: Brooklyn State: NY Zip:11230

   Phone: 347-203-0289 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vadd Hakashrus of Flatbush has been certifying Kosher establishmentsin this community for over seventy years. Rabbi Tzvi Goldberg, has extensive experience in all areas of kasrus. All Rabbinic Field Supervisors employed by the Vaad are well trained & knowledgeable as well in all aspects of kashrus. The Vaad's goal is to provide the highest standard of kashrus supervision while helping our establishments navigate through the very complex issues that are inherent in such an endeavor.

3. The certifying individual or organization visits this establishment Rabbi Tzvi Goldberg - Vaad Hakashrus of Flatbush:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Emesen LLC.

   Address: 792 Eastern Parkway

   City: Brooklyn State: New York Zip: 11213

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus Crown Height Inc.

   Address: 388 Kingston Avenue

   City: Brooklyn State: NY Zip:11213

   Phone: 718-604-2500 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Beth Din was formed in 1986.Rabbi Kalman Marlow, Rabbi Avraham Osdoba were the founding rabbonim. After Rabbi Marlow passed away Rabbi Shlomo Segal & Rabbi Yitzchok Raitport took over the rabbinic responsibilities while Rabbi Berel Levertov to over the executive duties. Several of these rabbonim received semicha from United Lubavitcher Yeshiva.

3. The certifying individual or organization visits this establishment Vaad Hakashrus Crown Height Inc.:

   OR

   2_time(s) per Weekly ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Emona ST

   Address: 2474 Butter Place

   City: Bronx State: New York Zip: 10461

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Orthodox Union

   Address: 11 Broadway

   City: New York State: NY Zip:10004

   Phone: 212-563-4000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Orthodox Union is the largest kosher certificationagency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Emunah Holdings C

   Address: 1418 Avenue J

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yisroel Gornish

   Address: 1421 Avenue O

   City: Brooklyn State: NY Zip:11230

   Phone: 718-376-3755 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Yisroel Gornish received smicha from Rabbi Yitzchok Ruderman. He is the rav of Cong. Chizuk Hadas for over 30 years. In addition, he has sat on several Batei Dinim, currently he has one of his own. He has also been involved with kashrus for the past 30 years.

3. The certifying individual or organization visits this establishment Rabbi Yisroel Gornish:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: EOM Grocery Inc.

   Address: 1507 40th Street

   City: Brooklyn State: New York Zip: 11218

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Tartikov Beth Din - Rabbi Shumel Teitelbaum

   Address: 1452 55 Street

   City: Brooklyn State: NY Zip:11219

   Phone: 718-972-2210 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum,who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed is monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: EP & SP Foods LLC

   Address: 1424 Elm Avenue

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

   Address: 1294 East 8th Street

   City: Brooklyn State: NY Zip:11230

   Phone: 718-951-3983 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Kehilah Kashrus was founded over 18 years agoby a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Essen Deli Inc.

   Address: 1359 Coney Island Avenue

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

   Address: 1294 East 8th Street

   City: Brooklyn State: NY Zip:11230

   Phone: 718-951-3983 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Kehilah Kashrus was founded over 18 years agoby a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Evergreen Kosher - Uptown

   Address: 1581 Route 202

   City: Pomona State: New York Zip: 10970

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Chaim Meyer Wagshal

   Address: 25 Monsey Blvd.

   City: Monsey State: NY Zip:10952

   Phone: 845-444-6070 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Certifying food according to the highest standardsexpected by the chasidishe consumer. Established over 40 years by Rabbi M. Neushlos (Rav of New Square).Our Rabbinic staff consists of 5 well know poskim; Rabbi Aron Goldminzer, (Av Beis Din) Rabbi Shulem Pollack, Rabbi Yehoshia Leifer, Rabbi Yitzchok Wosner, Rabbi Avrum Spitzer

3. The certifying individual or organization visits this establishment Rabbi Chaim Meyer Wagshal:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Evergreen Kosher

   Address: 59 Route 59

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Chaim Meyer Wagshal

   Address: 25 Monsey Blvd.

   City: Monsey State: NY Zip:10952

   Phone: 845-444-6070 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Certifying food according to the highest standardsexpected by the chasidishe consumer. Established over 40 years by Rabbi M. Neushlos (Rav of New Square).Our Rabbinic staff consists of 5 well know poskim; Rabbi Aron Goldminzer, (Av Beis Din) Rabbi Shulem Pollack, Rabbi Yehoshia Leifer, Rabbi Yitzchok Wosner, Rabbi Avrum Spitzer

3. The certifying individual or organization visits this establishment Rabbi Chaim Meyer Wagshal:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Excellent Kosher Bakery Inc.

   Address: 3008 Avenue M

   City: Brooklyn State: New York Zip: 11210

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Usher Eckstein

   Address: 1435 51 Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-854-3030 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   All the rabbis working for our kosher dept.must have a full yeshiva background. We only certify cholov yisroel & glatt kosher meat. There is always a mashgiach temedi on site throughout processing & stores must have a Jewish person at the location at all times.

3. The certifying individual or organization visits this establishment Rabbi Usher Eckstein:

   OR

   2_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Exclusive Glatt Supermarket Inc.

   Address: 66-06 99th Street

   City: Rego Park State: New York Zip: 11374

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Express Kosher Food Inc.

   Address: 329 Route 59

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Tartikov Beth Din - Rabbi Shumel Teitelbaum

   Address: 1452 55 Street

   City: Brooklyn State: NY Zip:11219

   Phone: 718-972-2210 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum,who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed is monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:

   OR

   2_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Exxon on the Hill Inc.

   Address: 165 Route 59

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Steinmetz

   Address: 51 Aishel Lane

   City: Monsey State: NY Zip:10952

   Phone: 845-956-3193 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Steinmetz studied in both Viznitzyeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fishele Hershkowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: F& H Kosher Supermarket Inc.

   Address: 120 Lee Avenue

   City: Brooklyn State: New York Zip: 11211

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: F & M Dagan Dairy Inc.

   Address: 4820 16th Avenue

   City: Brooklyn State: New York Zip: 11204

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Babad

   Address: 5207 19th Avenue

   City: Brooklyn State: NY Zip:11204

   Phone: 347-254-4620 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: F-3 Restaurant Group LLC

   Address: 455 Route 306

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Orthodox Union

   Address: 11 Broadway

   City: New York State: NY Zip:10004

   Phone: 212-563-4000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Orthodox Union is the largest kosher certificationagency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Fairway Like No Other Market

   Address: 2316 12th Ave

   City: New York State: New York Zip: 10027

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kof - K

   Address: 201 The Plaza

   City: Teaneck State: NJ Zip:7666

   Phone: (201) 837-0126 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Kof - K is directed by a staff of Kosher food production specialist, each an expert in various aspects of the food industry. Kof - K has an international network of regional coordinators and rabbinic representatives, all of them strictly Orthodox in their personal practice and synagogue affiliation.

3. The certifying individual or organization visits this establishment Kof - K:

   OR

   3_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Fairway Like No Other Market

   Address: 847 Pelham Parkway

   City: Pelham Manor State: New York Zip: 10027

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kof - K

   Address: 201 The Plaza

   City: Teaneck State: NJ Zip:7666

   Phone: (201) 837-0126 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Kof - K is directed by a staff of Kosher food production specialist, each an expert in various aspects of the food industry. Kof - K has an international network of regional coordinators and rabbinic representatives, all of them strictly Orthodox in their personal practice and synagogue affiliation.

3. The certifying individual or organization visits this establishment Kof - K:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Fairway Like No Other Market

   Address: 1258 Corporate Drive

   City: Westbury State: New York Zip: 11590

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kof - K

   Address: 201 The Plaza

   City: Teaneck State: NJ Zip:7666

   Phone: (201) 837-0126 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Kof - K is directed by a staff of Kosher food production specialist, each an expert in various aspects of the food industry. Kof - K has an international network of regional coordinators and rabbinic representatives, all of them strictly Orthodox in their personal practice and synagogue affiliation.

3. The certifying individual or organization visits this establishment Kof - K:

   OR

   1_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Falk Bros Inc.

   Address: 131 Acres Road

   City: Monroe State: New York Zip: 10950

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:KJ Kosher/ Vaad Hakashrus of Kiryas Joel

   Address: 16 Garfield Rd. #102

   City: Monroe State: NY Zip:10950

   Phone: 845-774-4040 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Falko Bakery Shop Inc.

   Address: 683A Myrtle Avenue

   City: Brooklyn State: New York Zip: 11205

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Fallsburg Bagels & Bakery Inc.

   Address: 5692 Route 42

   City: Fallsburg State: New York Zip: 12733

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Fallburg Bagels LLC

   Address: 4602 16th Avenue

   City: Brooklyn State: New York Zip: 11204

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Tartikov Beth Din - Rabbi Shumel Teitelbaum

   Address: 1452 55 Street

   City: Brooklyn State: NY Zip:11219

   Phone: 718-972-2210 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum,who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed is monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:

   OR

   2_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Famous Fish of Monsey

   Address: 84 Route 59

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Wettenstein

   Address: 12 Maple Terrace

   City: Monsey State: NY Zip:10952

   Phone: 845-425-2491 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Tovia Wettenstein has over 20 yrs. of experience in the field of kashruth. He is the Dayan of Belez in Monsey & received semicha from Belez beis din of Israel & the Debrzin Rav.

3. The certifying individual or organization visits this establishment Rabbi Wettenstein:

   OR

   2_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: FBM Sales Corp.

   Address: 4702 13th Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certified - Rabbi Avrohom Friedlander

   Address: 1157 51 Street

   City: Brooklyn State: NY Zip:11219

   Phone: 718-438-5419 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi A. Freidlander learned in Chasan Soferor H.S & then went onto learn in Kollel for a number of years. He received semicha from the Madtisdorfer Rav, & Rabbi Yecheskel Roth. In addition, he is a member of the Hisachdus Harabonim - CRC

3. The certifying individual or organization visits this establishment Self Certified - Rabbi Avrohom Friedlander:

   OR

   2_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Feder Supermarket Inc.

   Address: 12 Hayes Court

   City: Monroe State: New York Zip: 10950

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:KJ Kosher/ Vaad Hakashrus of Kiryas Joel

   Address: 16 Garfield Rd. #102

   City: Monroe State: NY Zip:10950

   Phone: 845-774-4040 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Fers I LLC

   Address: 400 Willis Avenue

   City: Roslyn State: New York Zip: 11577

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Asher Schechter

   Address: 70 -17 173rd Street

   City: Flushing State: NY Zip:11365

   Phone: 718-228-8677 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Schechter is a musmach of Yeshiva Torah Vodaath. He has served as a orthodox pulpit rabbi in Oceanside, Merrick, Long Island, Fair Lawn & Hillcrest. In addition, he is a member of Agudas HaRabonim & Young Israel Council of Rabbis. He has been involved in kashrus for more than 25 yrs.

3. The certifying individual or organization visits this establishment Rabbi Asher Schechter:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Fini LLC

   Address: 481 Route 306

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Moses Rosner

   Address: 15 Cedar Lane

   City: Monsey State: NY Zip:10952

   Phone: 845-425-8222 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Rosner recieved smicha from Rabbi Yosef Grunwald of Pupa, Rabbi Yisochor Ber Rottenberg of Voidislov & Rabbi Moshe Stern (Debricin).Rabbi Rosner has been in the field of Kashrus for more than 25 years & continues to certify establishments in the Monsey area.

3. The certifying individual or organization visits this establishment Rabbi Moses Rosner:

   OR

   2_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Fireside Holdings LLC

   Address: 59 Rt. 59

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Binyamin Gruber

   Address: 122 Adar Ct.

   City: Monsey State: NY Zip:10952

   Phone: 845-425-7516 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi B. Gruber learned in yeshiva Chsan Sofer & spent 10 years in their kollel. He received semicha from the Madesdorfer Rav , Chakvir Rav, Montivdno Rav & Bedatz Yerushulaim. He is a member of the CRC & has been working in kashrus for over 20 years.

3. The certifying individual or organization visits this establishment Rabbi Binyamin Gruber:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Fischer Bros & Leslie Inc.

   Address: 230 W. 72nd Street

   City: New York State: New York Zip: 10023

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Orthodox Union

   Address: 11 Broadway

   City: New York State: NY Zip:10004

   Phone: 212-563-4000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Orthodox Union is the largest kosher certificationagency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Fish Gourmet

   Address: 239 Lee Avenue

   City: Brooklyn State: New York Zip: 11206

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus D'Khal Yetev Lev D'Satmar

   Address: 181 Keap Street

   City: Brooklyn State: NY Zip:11211

   Phone: 718-338-1130 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of Satmar is under the leadership of the Chief Rabbis of Satmar - Rabbi Y.C.M. Friedman, Rabbi S.L. Weinberger, Rabbi Z.L. Fulon & Rabbi C.D. Katz. They appointed Rabbi Y. Lieberman to spearhead the Kashrus division. Rabbi Y. Lieberman ensures the highest standard of kashrus for the Satmar Community.

3. The certifying individual or organization visits this establishment Vaad Hakashrus D'Khal Yetev Lev D'Satmar:

   OR

   0_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Fish Net BP Inc.

   Address: 1280 43rd Street

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Usher Eckstein

   Address: 1435 51 Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-854-3030 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   All the rabbis working for our kosher dept.must have a full yeshiva background. We only certify cholov yisroel & glatt kosher meat. There is always a mashgiach temedi on site throughout processing & stores must have a Jewish person at the location at all times.

3. The certifying individual or organization visits this establishment Rabbi Usher Eckstein:

   OR

   2_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Fish Plate LLC

   Address: 140 Central Ave

   City: Cedarhurst State: New York Zip: 11516

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of the Five Towns

   Address: 597 A Willow Ave

   City: Brooklyn State: NY Zip:11516

   Phone: 516-569-4536 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Fish to Dish

   Address: 5516 16th Avenue

   City: Brooklyn State: New York Zip: 11204

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Usher Eckstein

   Address: 1435 51 Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-854-3030 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   All the rabbis working for our kosher dept.must have a full yeshiva background. We only certify cholov yisroel & glatt kosher meat. There is always a mashgiach temedi on site throughout processing & stores must have a Jewish person at the location at all times.

3. The certifying individual or organization visits this establishment Rabbi Usher Eckstein:

   OR

   2_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Five Town Kosher Meat Inc.

   Address: 1324 Peninsula Blvd

   City: Hewlitt State: New York Zip: 11557

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Israel M. Steinberg

   Address: 1823 53rd Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-232-4275 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: FKB Donuts of Hewlett

   Address: 31 Franklin Ave

   City: Hewlett State: New York Zip: 11557

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Asher Schechter

   Address: 70 -17 173rd Street

   City: Flushing State: NY Zip:11365

   Phone: 718-228-8677 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Schechter is a musmach of Yeshiva Torah Vodaath. He has served as a orthodox pulpit rabbi in Oceanside, Merrick, Long Island, Fair Lawn & Hillcrest. In addition, he is a member of Agudas HaRabonim & Young Israel Council of Rabbis. He has been involved in kashrus for more than 25 yrs.

3. The certifying individual or organization visits this establishment Rabbi Asher Schechter:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Flagship SB Amsterdam NY LLC

   Address: 413 Amsterdam Avenue

   City: New York State: New York Zip: 10024

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Israel M. Steinberg

   Address: 1823 53rd Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-232-4275 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Flagship SB NY LLC

   Address: 81 Lexinton Avenue

   City: New York State: New York Zip: 10024

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Israel M. Steinberg

   Address: 1823 53rd Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-232-4275 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Flatwood Pizza - Shalva 96

   Address: 432 Main Street

   City: Woodbourne State: New York Zip: 12788

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Pinchus Horowitz

   Address: 1218 52nd Street

   City: Brooklyn State: NY Zip:11219

   Phone: 718-438-8462 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Pinchus Horowitz is known as the Custer Rav.He received semicha fromYeshivas Ponovezh in Eretz Yisroel & is the Rav of Congregation Khal Yeraim Chust of Boro Park in Brooklyn NY. In addition, he is the Director & the Rabbinic Administrator of Certified Kosher Underwriters(CKU) in Brooklyn & has been involved in kashrus since the early 1970's.

3. The certifying individual or organization visits this establishment Rabbi Pinchus Horowitz:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Flavors in Fallsburg

   Address: 5206 Main Street

   City: South Fallsburg State: New York Zip: 12779

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Fleigman Eatery Inc.

   Address: 5502 18th Avenue

   City: Brooklyn State: New York Zip: 11204

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Babad

   Address: 5207 19th Avenue

   City: Brooklyn State: NY Zip:11204

   Phone: 347-254-4620 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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Kosher Registration Form for Establishments

1. Name of Establishment: Flushing Supermarket Inc.

   Address: 72-51 Main Street

   City: Flushing State: New York Zip: 11367

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
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Kosher Registration Form for Establishments

1. Name of Establishment: Food Station Inc.

   Address: 701 Bedford Avenue

   City: Brooklyn State: New York Zip: 11205

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Kosher Registration Form for Establishments

1. Name of Establishment: Foodland Mini Mart

   Address: 204 Cortelyou Road

   City: Brooklyn State: New York Zip: 11218

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certification - Louis Gross

   Address: 9 Juliana Place

   City: Brooklyn State: NY Zip:11249

   Phone: 917-748-8913 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Louis Gross learned in Yeshiva Pupa & is affiliated with Congregation Kehilas Yaakov - Pupa.He is well versed is the laws of Kosher Law.

3. The certifying individual or organization visits this establishment Self Certification - Louis Gross:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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Kosher Registration Form for Establishments

1. Name of Establishment: Forjay Eatery Corp.

   Address: 554 W. Broadway

   City: Monticello State: New York Zip: 12701

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Babad

   Address: 5207 19th Avenue

   City: Brooklyn State: NY Zip:11204

   Phone: 347-254-4620 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Kosher Registration Form for Establishments

1. Name of Establishment: Fortune Sushi Inc.

   Address: 181-24 Union Turnpike

   City: Fresh Meadows State: New York Zip: 11366

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Fresh Fish N Grill Inc.

   Address: 1280 43rd Street

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Usher Eckstein

   Address: 1435 51 Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-854-3030 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   All the rabbis working for our kosher dept.must have a full yeshiva background. We only certify cholov yisroel & glatt kosher meat. There is always a mashgiach temedi on site throughout processing & stores must have a Jewish person at the location at all times.

3. The certifying individual or organization visits this establishment Rabbi Usher Eckstein:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Kosher Registration Form for Establishments

1. Name of Establishment: Freund's Sushi & Grill Inc.

   Address: 4305 15th Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi N.E. Teitelbaum - Volove

   Address: 5808 11 Avenue

   City: Brooklyn State: NY Zip:11219

   Phone: 718-436-4685 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi N.E. Teitelbaumlearned in Satmar, Sharei Yoisher under Rabbi Kopelman & Navardik. In addition, he has practiced kashrus under the guidance of his father - the Nirbater Rav for 10 years & has been in kasrus since 1975 continuously.

3. The certifying individual or organization visits this establishment Rabbi N.E. Teitelbaum - Volove:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: G & G Foods & Dairy Inc.

   Address: 5025 18th Avenue

   City: Brooklyn State: New York Zip: 11204

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Babad

   Address: 5207 19th Avenue

   City: Brooklyn State: NY Zip:11204

   Phone: 347-254-4620 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Gabriella's Pastry Inc.

   Address: 100-28 Queens Blvd

   City: Rego Park State: New York Zip: 11375

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi David Saffra - Tablet K

   Address: 8 Copperbeach Ln

   City: Lawrence State: NY Zip:11516

   Phone: 516-569-9083 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Tablet K is an orthodox agencythat was established over 35 years ago by Rabbi Raphel Saffra. The currect Rav Hamachshirim all went to Yeshiva University & are ordained by Rabbi Aharon Ziegler & Kollel Agudath Achim.

3. The certifying individual or organization visits this establishment Rabbi David Saffra - Tablet K:

   OR

   1_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Gambos Bakery

   Address: 432 State Route 52

   City: Woodbourne State: New York Zip: 12788

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Tartikov Beth Din - Rabbi Shumel Teitelbaum

   Address: 1452 55 Street

   City: Brooklyn State: NY Zip:11219

   Phone: 718-972-2210 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum,who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed is monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Gan Yisroel

   Address: 487 Parksville

   City: Parksville State: New York Zip: 12768

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certifying - Rabbi Shlomo Futerfas

   Address: 487 Parksville

   City: Parksville State: NY Zip:12768

   Phone: 718-207-9848 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Shlomo Futerfashas semicha from Ohel Menachem in Crown Heights & is well educated in the laws of Kosher. He has beenthe cook in the camp for over 25 yrs.

3. The certifying individual or organization visits this establishment Self Certifying - Rabbi Shlomo Futerfas:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Garden of Eat In - Corp.

   Address: 1416 Avenue J

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

   Address: 1294 East 8th Street

   City: Brooklyn State: NY Zip:11230

   Phone: 718-951-3983 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Kehilah Kashrus was founded over 18 years agoby a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Gebeks USA INC

   Address: 701 Bedford Avenue

   City: Brooklyn State: New York Zip: 11206

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Gebeks USA INC

   Address: 153 Clymer Street

   City: Brooklyn State: New York Zip: 11206

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Gebeks USA INC

   Address: 299 Heyward Street

   City: Brooklyn State: New York Zip: 11206

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Gefen Foos Inc.

   Address: 407 Mill Road

   City: Hewlett State: New York Zip: 11557

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of the Five Towns

   Address: 597 A Willow Ave

   City: Brooklyn State: NY Zip:11516

   Phone: 516-569-4536 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Ges Bakery

   Address: 5115 13th Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Geshmake Fish Corp.

   Address: 513 W. 236 Street

   City: Bronx State: New York Zip: 10403

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harobbonim of Riverdale

   Address: Riverdale Jewish Center - 3700 Independence Avenue

   City: Bronx State: NY Zip:10463

   Phone: 718 -548 -1850 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A non profit organization made up of the Orthodox rabbis serving the synagogues of the Riverdale New York. The rabbis involved are graduates of Reits/ Yeshiva University with many years of kosher food training & experience.

3. The certifying individual or organization visits this establishment Vaad Harobbonim of Riverdale:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: G G Woodmere LLC

   Address: 1030 Railroad Avenue

   City: Woodmere State: New York Zip: 11598

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of the Five Towns

   Address: 597 A Willow Ave

   City: Brooklyn State: NY Zip:11516

   Phone: 516-569-4536 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

   OR

   3_time(s) per Weekly ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: GK Grill LLC

   Address: 150 West 46th Street

   City: New York State: New York Zip: 10036

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Orthodox Union

   Address: 11 Broadway

   City: New York State: NY Zip:10004

   Phone: 212-563-4000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Orthodox Union is the largest kosher certificationagency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Glatt 59 LLC - Rendeivous

   Address: 250 Route 59

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Steinmetz

   Address: 51 Aishel Lane

   City: Monsey State: NY Zip:10952

   Phone: 845-956-3193 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Steinmetz studied in both Viznitzyeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fishele Hershkowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Glatt 59 LLC

   Address: 250 Route 59

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Steinmetz

   Address: 51 Aishel Lane

   City: Monsey State: NY Zip:10952

   Phone: 845-956-3193 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Steinmetz studied in both Viznitzyeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fishele Hershkowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Glatt Coney II Inc.

   Address: 1558 Coney Island Avenue

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:OK Kosher Certification

   Address: 391 Troy Avenue

   City: Brooklyn State: NY Zip:11213

   Phone: 718- 756-7500 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher, built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher Certification:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Glatt Kosher Family Inc.

   Address: 4305 18th Avenue

   City: Brooklyn State: New York Zip: 11218

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:OK Kosher Certification

   Address: 391 Troy Avenue

   City: Brooklyn State: NY Zip:11213

   Phone: 718- 756-7500 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher, built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher Certification:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Glatt KYO Japannese Restaurant

   Address: 419 Route 59

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Steinmetz

   Address: 51 Aishel Lane

   City: Monsey State: NY Zip:10952

   Phone: 845-956-3193 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Steinmetz studied in both Viznitzyeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fishele Hershkowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Glatt Mart Inc.

   Address: 1205 Avenue M

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Tzvi Goldberg - Vaad Hakashrus of Flatbush

   Address: 1206 Avenue J

   City: Brooklyn State: NY Zip:11230

   Phone: 347-203-0289 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vadd Hakashrus of Flatbush has been certifying Kosher establishmentsn this community for over seventy years. Rabbi Tzvi Goldberg, has extensive experience in all areas of kasrus. All Rabbinic Field Supervisors employed by the Vaad are well trained & knowledgeable as well in all aspects of kashrus. The Vaad's goal is to provide the highest standard of kashrus supervision while helping our establishments navigate through the very complex issues that are inherent in such an endeavor.

3. The certifying individual or organization visits this establishment Rabbi Tzvi Goldberg - Vaad Hakashrus of Flatbush:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Glauber's Bakery Inc.

   Address: 126 Maple Avenue

   City: Spring Valley State: New York Zip: 10977

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Binyamin Gruber

   Address: 122 Adar Ct.

   City: Monsey State: NY Zip:10952

   Phone: 845-425-7516 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi B. Gruber learned in yeshiva Chsan Sofer & spent 10 years in their kollel. He received semicha from the Madesdorfer Rav , Chakvir Rav, Montivdno Rav & Bedatz Yerushulaim. He is a member of the CRC & has been working in kashrus for over 20 years.

3. The certifying individual or organization visits this establishment Rabbi Binyamin Gruber:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: GN Pizza Corp.

   Address: 770 Middleneck Road

   City: Great Neck State: New York Zip: 11204

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: GNN SQR Inc.

   Address: 566 Middleneck Rd

   City: Great Neck State: New York Zip: 11023

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: GNSZ LLC

   Address: 1357 Fulton Street

   City: Brooklyn State: New York Zip: 11216

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Israel M. Steinberg

   Address: 1823 53rd Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-232-4275 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Gobos Cafe of Borogh Park Inc

   Address: 5424 New Utrech Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Goldberger's Grocery

   Address: 188 Division Avenue

   City: Brooklyn State: New York Zip: 11211

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yitzchok Aaron Goldberger

   Address: 1556 53rd Avenue

   City: Brooklyn State: NY Zip:11219

   Phone: 718-387-7538 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Y. A. Goldberger learned & received Smicha from the Pupa Kollel on 110 Penn Street Brooklyn NY. He continues to learn at Beth Din Tzedek of Bais Hatalmud L'Horoa Karlburg.

3. The certifying individual or organization visits this establishment Rabbi Yitzchok Aaron Goldberger:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Golden Ring Inc.

   Address: 595 Bedford Avenue

   City: Brooklyn State: New York Zip: 11211

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Goldman Grocery

   Address: 38 Joyland Road

   City: Monticello State: New York Zip: 12701

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Pinchas Goldman

   Address: 38 Joyland Road

   City: Monticello State: NY Zip:12701

   Phone: 917-569-4790 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Pinchas Goldman learned the laws of Kosher & discusses issues of kashruth with the Bobov Rav, Square Dayan & Rabbi Greenstein.

3. The certifying individual or organization visits this establishment Pinchas Goldman:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Gombos Hemishe Bakery

   Address: 432 Route 52

   City: Woodbourne State: New York Zip: 12788

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Gombos Hemishe Bakery

   Address: 5230 Main Street

   City: South Fallsburg State: New York Zip: 12779

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Gomzos Bake Shop

   Address: 328 Kingston Avenue

   City: Brooklyn State: New York Zip: 11213

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus Crown Height Inc.

   Address: 388 Kingston Avenue

   City: Brooklyn State: NY Zip:111213

   Phone: 718-604-2500 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Beth Din was formed in 1986.Rabbi Kalman Marlow, Rabbi Avraham Osdoba were the founding rabbonim. After Rabbi Marlow passed away Rabbi Shlomo Segal & Rabbi Yitzchok Raitport took over the rabbinic responsibilities while Rabbi Berel Levertov to over the executive duties. Several of these rabbonim received semicha from United Lubavitcher Yeshiva.

3. The certifying individual or organization visits this establishment Vaad Hakashrus Crown Height Inc.:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Gotta Getta Bagel of Woodmere Inc.

   Address: 1039 Broadway

   City: Woodmere State: New York Zip: 11598

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of the Five Towns

   Address: 597 A Willow Ave

   City: Brooklyn State: NY Zip:11516

   Phone: 516-569-4536 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

   OR

   3_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Gourmet On J Inc.

   Address: 1412 Avenue J

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

   Address: 1294 East 8th Street

   City: Brooklyn State: NY Zip:11230

   Phone: 718-951-3983 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Kehilah Kashrus was founded over 18 years agoby a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Greatneck Chocolate Factory LLC

   Address: 24 Middleneck Road

   City: Great Neck State: New York Zip: 11021

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi David Saffra - Tablet K

   Address: 8 Copperbeach Ln

   City: Lawrence State: NY Zip:11516

   Phone: 516-569-9083 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Tablet K is an orthodox agencythat was established over 35 years ago by Rabbi Raphel Saffra. The currect Rav Hamachshirim all went to Yeshiva University & are ordained by Rabbi Aharon Ziegler & Kollel Agudath Achim.

3. The certifying individual or organization visits this establishment Rabbi David Saffra - Tablet K:

   OR

   1_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Great Neck Maxell Fortune Rest. LLC

   Address: 505 - 507 Middleneck Road

   City: Great Neck State: New York Zip: 11023

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Green & Ackerman Pizza

   Address: 216 Ross Street

   City: Brooklyn State: New York Zip: 11211

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Greenfeld Benard

   Address: 5118 - 5124 12th Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certification - Shlomie Fried

   Address: 5118 - 5124 12th Avenue

   City: Brooklyn State: NY Zip:11219

   Phone: 646-373-1494 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Shlomie Fried learned in UTAwhere he studied the laws of kosher. He has been eating kosher his whole life & feels competent in the laws of kosher.

3. The certifying individual or organization visits this establishment Self Certification - Shlomie Fried:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Greenfelds LLC

   Address: 13 Greenfeild Rd

   City: Woodridge State: New York Zip: 12789

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Aaron Teitelbaum

   Address: 1617 46th Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-851-1221 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Teitelbaum received smichain 1968 from various leading rabbonim such as Rabbi M. Feinstein & Rabbi S. Wozner. He is the Rav of Khal Yismaech Moshe Nirbator since 1983. In addition, he is the Rav Hamachshir of various slaughtering houses & certifies chlov yisroel plants & grocery stores.

3. The certifying individual or organization visits this establishment Rabbi Aaron Teitelbaum:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Greenfelds LLC

   Address: 128 Lee Avenue

   City: Brooklyn State: New York Zip: 11211

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Aaron Teitelbaum

   Address: 1617 46th Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-851-1221 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Teitelbaum received smichain 1968 from various leading rabbonim such as Rabbi M. Feinstein & Rabbi S. Wozner. He is the Rav of Khal Yismaech Moshe Nirbator since 1983. In addition, he is the Rav Hamachshir of various slaughtering houses & certifies chlov yisroel plants & grocery stores.

3. The certifying individual or organization visits this establishment Rabbi Aaron Teitelbaum:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Greenfresh Supermarket Inc.

   Address: 3711 Route 42

   City: Monticello State: New York Zip: 12701

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Tartikov Beth Din - Rabbi Shumel Teitelbaum

   Address: 1452 55 Street

   City: Brooklyn State: NY Zip:11219

   Phone: 718-972-2210 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum,who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed is monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Grill Express Inc.

   Address: 71-28 Main Street

   City: Flushing State: New York Zip: 11367

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Grill Time of Great Neck LLC

   Address: 90 Middleneck RD

   City: Great Neck State: New York Zip: 11021

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Gross Bake Shop

   Address: 5406 16th Ave

   City: Brooklyn State: New York Zip: 11204

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Gruber Vending Corp.

   Address: 40 Middleneck Road

   City: Great Neck State: New York Zip: 11021

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Hadar Geulah

   Address: 5914 18th Avenue

   City: Brooklyn State: New York Zip: 11204

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

   Address: 163 Parkville Avenue

   City: Brooklyn State: NY Zip:11239

   Phone: 718-437-2000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Haim Intl. Health Food Market Inc.

   Address: 141-04 77RD

   City: Flushing State: New York Zip: 11367

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Haimoff Group Inc.

   Address: 72- 28 Main Street

   City: Flushing State: New York Zip: 11367

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Har Nof Grocery Inc.

   Address: 4607 Route 42

   City: Kiamisha Lake State: New York Zip: 12751

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certifying - Nachman Friedman

   Address: 1340 53rd Street

   City: Brooklyn State: NY Zip:11219

   Phone: 347-526-5367 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Nachman Friedman has be learning is rabbinical schools such as Yagdil Torah & Mesivta Bais Yisroel. he is knowledgeable with the kosher dietary laws set out in the Torah.

3. The certifying individual or organization visits this establishment Self Certifying - Nachman Friedman:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Hatzlacha Appetizing

   Address: Hatzlacha Appetizing

   City: Brooklyn State: New York Zip: 11211

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Shmiel Berger

   Address: 16 Juliana Place

   City: Brooklyn State: NY Zip:11249

   Phone: 718-782-4541 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Yeshiva U.T.A. of Williamsburg. Rabbi Berger is a member of CRC Hishacdus Harrobonim.Rabbi Berger received Smicha from the Satmar Dayan (Rabbi Roth), Deberzen Rav ZT"L & the Pupa Rebbe (Rabbi Y. Grunwald) Rabbi Berger has twenty years of experience in the field of kashrus. He certifies ten - fifteen stores & various caterers in Williamsburg & Boro Park.

3. The certifying individual or organization visits this establishment Rabbi Shmiel Berger:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Hatzlacha Meat Market Inc.

   Address: 2 Garfield Road

   City: Monroe State: New York Zip: 10950

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Cong. Bnai Yoel

   Address: 411 County Route 105

   City: Monroe State: NY Zip:10950

   Phone: 845-783-1010 Email:

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Vaad of Kashrus is under the auspices of Rabbi S. Waldman They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment Cong. Bnai Yoel:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Hatzlacha Supermarket

   Address: 744 Bedford Ave

   City: Brooklyn State: New York Zip: 11205

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Binyamin Gruber

   Address: 122 Adar Ct.

   City: Monsey State: NY Zip:10952

   Phone: 845-425-7516 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi B. Gruber learned in yeshiva Chsan Sofer & spent 10 years in their kollel. He received semicha from the Madesdorfer Rav , Chakvir Rav, Montivdno Rav & Bedatz Yerushulaim. He is a member of the CRC & has been working in kashrus for over 20 years.

3. The certifying individual or organization visits this establishment Rabbi Binyamin Gruber:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Hatzlacha Supermarket

   Address: 80 West Street

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Binyamin Gruber

   Address: 122 Adar Ct.

   City: Monsey State: NY Zip:10952

   Phone: 845-425-7516 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi B. Gruber learned in yeshiva Chsan Sofer & spent 10 years in their kollel. He received semicha from the Madesdorfer Rav , Chakvir Rav, Montivdno Rav & Bedatz Yerushulaim. He is a member of the CRC & has been working in kashrus for over 20 years.

3. The certifying individual or organization visits this establishment Rabbi Binyamin Gruber:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Hatzlocha Bakery Corp.

   Address: 80 West Street

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Hatzlocho Gas Inc.

   Address: 425 State Route 208

   City: Monroe State: New York Zip: 10950

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:KJ Kosher/ Vaad Hakashrus of Kiryas Joel

   Address: 16 Garfield Rd. #102

   City: Monroe State: NY Zip:10950

   Phone: 845-774-4040 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Health Peak Inc.

   Address: 5416 16th Avenue

   City: Brooklyn State: New York Zip: 11204

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Babad

   Address: 5207 19th Avenue

   City: Brooklyn State: NY Zip:11204

   Phone: 347-254-4620 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Heimish Gourmet Food Inc.

   Address: 147 Divsion Avenue

   City: Brooklyn State: New York Zip: 11211

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Binyamin Gruber

   Address: 122 Adar Ct.

   City: Monsey State: NY Zip:10952

   Phone: 845-425-7516 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi B. Gruber learned in yeshiva Chsan Sofer & spent 10 years in their kollel. He received semicha from the Madesdorfer Rav , Chakvir Rav, Montivdno Rav & Bedatz Yerushulaim. He is a member of the CRC & has been working in kashrus for over 20 years.

3. The certifying individual or organization visits this establishment Rabbi Binyamin Gruber:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Heshe & David Supermarket Inc.

   Address: 4510 18th Avenue

   City: Brooklyn State: New York Zip: 11204

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Binyamin Gruber

   Address: 122 Adar Ct.

   City: Monsey State: NY Zip:10952

   Phone: 845-425-7516 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi B. Gruber learned in yeshiva Chsan Sofer & spent 10 years in their kollel. He received semicha from the Madesdorfer Rav , Chakvir Rav, Montivdno Rav & Bedatz Yerushulaim. He is a member of the CRC & has been working in kashrus for over 20 years.

3. The certifying individual or organization visits this establishment Rabbi Binyamin Gruber:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Holtzman & Paris

   Address: 5313 13th Avenue

   City: Brooklyn State: New York Zip: 11204

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Israel M. Steinberg

   Address: 1823 53rd Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-232-4275 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Home Style Family Food Inc.

   Address: 5009 16th Avenue

   City: Brooklyn State: New York Zip: 11204

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Luzer Eichenstein

   Address: 5021 16th Avenue

   City: Brooklyn State: NY Zip:11204

   Phone: 718-633-8984 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Luzer Eichenstein received semicha from Rabbi Yecheskel Roth of Korlsburg. He works very closely with the Nirbarter Rav & is part of the Satmar community in Boro Park, NY.

3. The certifying individual or organization visits this establishment Rabbi Luzer Eichenstein:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Hot Bagel Inc.

   Address: 65 Lee Avenue

   City: Brooklyn State: New York Zip: 11211

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: House Of Subs Inc.

   Address: 579B Middleneck Road

   City: Great Neck State: New York Zip: 11023

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

   Address: 1294 East 8th Street

   City: Brooklyn State: NY Zip:11230

   Phone: 718-951-3983 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Kehilah Kashrus was founded over 18 years agoby a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Hungarian Bakery Inc.

   Address: 17 Garfeild Road

   City: Monroe State: New York Zip: 10950

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:KJ Kosher/ Vaad Hakashrus of Kiryas Joel

   Address: 16 Garfield Rd. #102

   City: Monroe State: NY Zip:10950

   Phone: 845-774-4040 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Hunki's ECF Inc.

   Address: 338 Hempstead Avenue

   City: West Hempstead State: New York Zip: 11552

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: I & D Glatt Inc.

   Address: 482 Avenue P

   City: Brooklyn State: New York Zip: 11223

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Tzvi Goldberg - Vaad Hakashrus of Flatbush

   Address: 1206 Avenue J

   City: Brooklyn State: NY Zip:11230

   Phone: 347-203-0289 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vadd Hakashrus of Flatbush has been certifying Kosher establishmentsn this community for over seventy years. Rabbi Tzvi Goldberg, has extensive experience in all areas of kasrus. All Rabbinic Field Supervisors employed by the Vaad are well trained & knowledgeable as well in all aspects of kashrus. The Vaad's goal is to provide the highest standard of kashrus supervision while helping our establishments navigate through the very complex issues that are inherent in such an endeavor.

3. The certifying individual or organization visits this establishment Rabbi Tzvi Goldberg - Vaad Hakashrus of Flatbush:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: I & D Glatt Market Inc.

   Address: 327 Hempstead Avenue

   City: West Hempstead State: New York Zip: 11552

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Tzvi Goldberg - Vaad Hakashrus of Flatbush

   Address: 1206 Avenue J

   City: Brooklyn State: NY Zip:11230

   Phone: 347-203-0289 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vadd Hakashrus of Flatbush has been certifying Kosher establishmentsn this community for over seventy years. Rabbi Tzvi Goldberg, has extensive experience in all areas of kasrus. All Rabbinic Field Supervisors employed by the Vaad are well trained & knowledgeable as well in all aspects of kashrus. The Vaad's goal is to provide the highest standard of kashrus supervision while helping our establishments navigate through the very complex issues that are inherent in such an endeavor.

3. The certifying individual or organization visits this establishment Rabbi Tzvi Goldberg - Vaad Hakashrus of Flatbush:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: I & R Kosher Grocery Inc.

   Address: 65-47 99th Street

   City: Rego Park State: New York Zip: 11374

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Ice Cream Center & Cafe Inc.

   Address: 4511 13th Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Babad

   Address: 5207 19th Avenue

   City: Brooklyn State: NY Zip:11204

   Phone: 347-254-4620 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Ice Cream House on 36th street LLC

   Address: 2 Church Avenue

   City: Brooklyn State: New York Zip: 11218

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Ice Cream House on Ave M LLC

   Address: 1725 Ave M

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Usher Eckstein

   Address: 1435 51 Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-854-3030 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   All the rabbis working for our kosher dept.must have a full yeshiva background. We only certify cholov yisroel & glatt kosher meat. There is always a mashgiach temedi on site throughout processing & stores must have a Jewish person at the location at all times.

3. The certifying individual or organization visits this establishment Rabbi Usher Eckstein:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Ice Cream House on Bedford LLC

   Address: 873 Bedford Ave

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Usher Eckstein

   Address: 1435 51 Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-854-3030 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   All the rabbis working for our kosher dept.must have a full yeshiva background. We only certify cholov yisroel & glatt kosher meat. There is always a mashgiach temedi on site throughout processing & stores must have a Jewish person at the location at all times.

3. The certifying individual or organization visits this establishment Rabbi Usher Eckstein:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Icy Summit Treats Inc.

   Address: 421 Route 59

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Orthodox Union

   Address: 11 Broadway

   City: New York State: NY Zip:10004

   Phone: 212-563-4000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Orthodox Union is the largest kosher certificationagency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: IDP & CBW Food LLC

   Address: 2835 Nostrand Avenue

   City: Brooklyn State: New York Zip: 11229

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Tzvi Goldberg - Vaad Hakashrus of Flatbush

   Address: 1206 Avenue J

   City: Brooklyn State: NY Zip:11230

   Phone: 347-203-0289 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vadd Hakashrus of Flatbush has been certifying Kosher establishmentsn this community for over seventy years. Rabbi Tzvi Goldberg, has extensive experience in all areas of kasrus. All Rabbinic Field Supervisors employed by the Vaad are well trained & knowledgeable as well in all aspects of kashrus. The Vaad's goal is to provide the highest standard of kashrus supervision while helping our establishments navigate through the very complex issues that are inherent in such an endeavor.

3. The certifying individual or organization visits this establishment Rabbi Tzvi Goldberg - Vaad Hakashrus of Flatbush:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Illes Kosher Poultry

   Address: 5502 16th Avenue

   City: Brooklyn State: New York Zip: 11204

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Tartikov Beth Din - Rabbi Shumel Teitelbaum

   Address: 1452 55 Street

   City: Brooklyn State: NY Zip:11219

   Phone: 718-972-2210 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum,who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed is monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Imperial Kosher Food

   Address: 352 Roebling Street

   City: Brooklyn State: New York Zip: 11211

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Shmiel Berger

   Address: 16 Juliana Place

   City: Brooklyn State: NY Zip:11249

   Phone: 718-782-4541 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Yeshiva U.T.A. of Williamsburg. Rabbi Berger is a member of CRC Hishacdus Harrobonim.Rabbi Berger received Smicha from the Satmar Dayan (Rabbi Roth), Deberzen Rav ZT"L & the Pupa Rebbe (Rabbi Y. Grunwald) Rabbi Berger has twenty years of experience in the field of kashrus. He certifies ten - fifteen stores & various caterers in Williamsburg & Boro Park.

3. The certifying individual or organization visits this establishment Rabbi Shmiel Berger:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: nsomina Cookies 79th LLC

   Address: 405 Amsterdam Avenue

   City: New York State: New York Zip: 10024

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:National Kosher Supervision

   Address: 270 West 84th Street

   City: New York State: NY Zip:10024

   Phone: 917-405-7222 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Aaron Mehlman is the highly respected Rabbi of Congregation Ohav Sholom in Manhattan. He is an alumnus of Brisk (Israel) & BMG (Lakewood, NJ).He recived semicha from Rabbi Forsheimer & Rabbi Shlomo Gisssinger rabbonim & posekim in Lakewood, NJ.

3. The certifying individual or organization visits this establishment National Kosher Supervision:

   OR

   1_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: IYH Deals Inc.

   Address: 33 Dinev Rd

   City: Monroe State: New York Zip: 10950

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:KJ Kosher/ Vaad Hakashrus of Kiryas Joel

   Address: 16 Garfield Rd. #102

   City: Monroe State: NY Zip:10950

   Phone: 845-774-4040 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Izzy's BBQ Inc.

   Address: 397 Troy Avenue

   City: Brooklyn State: New York Zip: 11210

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:OK Kosher Certification

   Address: 391 Troy Avenue

   City: Brooklyn State: NY Zip:11213

   Phone: 718- 756-7500 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher, built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher Certification:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: J & Sons Bakery Corp.

   Address: 1124 Avenue J

   City: Brooklyn State: New York Zip: 11210

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: J & A Glatt Meat - The Prime Cut

   Address: 431 Avenue U

   City: Brooklyn State: New York Zip: 11223

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

   Address: 1294 East 8th Street

   City: Brooklyn State: NY Zip:11230

   Phone: 718-951-3983 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Kehilah Kashrus was founded over 18 years agoby a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Jacob's Kitchen Inc.

   Address: 688 Central Ave

   City: Cedarhurst State: New York Zip: 11516

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of the Five Towns

   Address: 597 A Willow Ave

   City: Brooklyn State: NY Zip:11516

   Phone: 516-569-4536 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

   OR

   2_time(s) per Weekly ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Jadeusa 8 Inc.

   Address: 3555 Johnson Avenue

   City: Bronx State: New York Zip: 10463

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Israel M. Steinberg

   Address: 1823 53rd Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-232-4275 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

   OR

   2_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Jamy Capitol Partners LLC

   Address: 509 Middleneck Road

   City: Great Neck State: New York Zip: 11023

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: JC Meats Corp.

   Address: 5010 16th Avenue

   City: Brooklyn State: New York Zip: 11204

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Aaron Teitelbaum

   Address: 1617 46th Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-851-1221 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Teitelbaum received smichain 1968 from various leading rabbonim such as Rabbi M. Feinstein & Rabbi S. Wozner. He is the Rav of Khal Yismaech Moshe Nirbator since 1983. In addition, he is the Rav Hamachshir of various slaughtering houses & certifies chlov yisroel plants & grocery stores.

3. The certifying individual or organization visits this establishment Rabbi Aaron Teitelbaum:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: JCA / Camp Redad

   Address: 207 Anawana Lake Road

   City: Monticello State: New York Zip: 12701

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certification - Rabbi Shia Kaufman

   Address: 583 Flushing Avenue

   City: Brooklyn State: NY Zip:11206

   Phone: 718 - 486 - 8010 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Shia Kaufman learned in yeshiva D' Satmar & Mochon Torah L'Horah & received semicha from Rabbi A.T.Wosner in Monsey, NY. He is now one of the dayanim in Williamsburg, New York.

3. The certifying individual or organization visits this establishment Self Certification - Rabbi Shia Kaufman:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Jep of Cong. Long Island

   Address: 5755 Route 42

   City: Fallsburg State: New York Zip: 12733

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certification - Rabbi Dovid Shenker

   Address: 110 Rockaway Turnpike

   City: Lawrence State: NY Zip:11559

   Phone: 516-374-3790 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Dovid Shenker is a musmach of Yeshiva Torah Vodaath & is well versed in the law of Kosher.

3. The certifying individual or organization visits this establishment Self Certification - Rabbi Dovid Shenker:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: JERSI LLC - Bagel Boss

   Address: 400 Willis Avenue

   City: Roslyn Heights State: New York Zip: 11577

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Asher Schechter

   Address: 70 -17 173rd Street

   City: Flushing State: NY Zip:11365

   Phone: 718-228-8677 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Schechter is a musmach of Yeshiva Torah Vodaath. He has served as a orthodox pulpit rabbi in Oceanside, Merrick, Long Island, Fair Lawn & Hillcrest. In addition, he is a member of Agudas HaRabonim & Young Israel Council of Rabbis. He has been involved in kashrus for more than 25 yrs.

3. The certifying individual or organization visits this establishment Rabbi Asher Schechter:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Jerusalem Bagels Inc.

   Address: 6448 108th Street

   City: Forest Hills State: New York Zip: 11375

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Jewel Bagel Corp.

   Address: 6948 Main Street

   City: Flushing State: New York Zip: 11367

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Jewelberg Inc.

   Address: 6944 Main Street

   City: Flushing State: New York Zip: 11367

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Jewmex Food Inc.

   Address: 143 Washington Avenue

   City: Lawrence State: New York Zip: 11559

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of the Five Towns

   Address: 597 A Willow Ave

   City: Brooklyn State: NY Zip:11516

   Phone: 516-569-4536 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

   OR

   2_time(s) per Weekly ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: JII Food Corp.

   Address: 1424 Avenue J

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yisroel Gornish

   Address: 1421 Avenue O

   City: Brooklyn State: NY Zip:11230

   Phone: 718-376-3755 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Yisroel Gornish received smicha from Rabbi Yitzchok Ruderman. He is the rav of Cong. Chizuk Hadas for over 30 years. In addition, he has sat on several Batei Dinim, currently he has one of his own. He has also been involved with kashrus for the past 30 years.

3. The certifying individual or organization visits this establishment Rabbi Yisroel Gornish:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: JII Woodbourne Corp.

   Address: Main Street

   City: Woodbourne State: New York Zip: 12788

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: JM Westly LLC

   Address: 455 Route 306

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Joseph Korn Bake Shoppe Inc.

   Address: 454 Bedford Avenue

   City: Brooklyn State: New York Zip: 11210

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Josef Korn Bake Shop Inc.

   Address: 341 Central Ave

   City: Lawrence State: New York Zip: 11559

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of the Five Towns

   Address: 597 A Willow Ave

   City: Brooklyn State: NY Zip:11516

   Phone: 516-569-4536 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

   OR

   2_time(s) per Weekly ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Joseph Korn Bake Shop Inc.

   Address: 4322 15th Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Joseph Korn Bake Shop Inc.

   Address: 5004 16th Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Joseph Korn Bake Shop Inc.

   Address: 4317 18th Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Joseph On J Inc.

   Address: 1202 Avenue J

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Tzvi Goldberg - Vaad Hakashrus of Flatbush

   Address: 1206 Avenue J

   City: Brooklyn State: NY Zip:11230

   Phone: 347-203-0289 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vadd Hakashrus of Flatbush has been certifying Kosher establishmentsn this community for over seventy years. Rabbi Tzvi Goldberg, has extensive experience in all areas of kasrus. All Rabbinic Field Supervisors employed by the Vaad are well trained & knowledgeable as well in all aspects of kashrus. The Vaad's goal is to provide the highest standard of kashrus supervision while helping our establishments navigate through the very complex issues that are inherent in such an endeavor.

3. The certifying individual or organization visits this establishment Rabbi Tzvi Goldberg - Vaad Hakashrus of Flatbush:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: JTED 46 Inc.

   Address: 8 West 46 Street

   City: New York State: New York Zip: 10017

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:National Kosher Supervision

   Address: 270 West 84th Street

   City: New York State: NY Zip:10024

   Phone: 917-405-7222 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Aaron Mehlman is the highly respected Rabbi of Congregation Ohav Sholom in Manhattan. He is an alumnus of Brisk (Israel) & BMG (Lakewood, NJ).He recived semicha from Rabbi Forsheimer & Rabbi Shlomo Gisssinger rabbonim & posekim in Lakewood, NJ.

3. The certifying individual or organization visits this establishment National Kosher Supervision:

   OR

   1_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: JTED 56 Inc.

   Address: 672 Lexington Ave

   City: New York State: New York Zip: 10022

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:National Kosher Supervision

   Address: 270 West 84th Street

   City: New York State: NY Zip:10024

   Phone: 917-405-7222 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Aaron Mehlman is the highly respected Rabbi of Congregation Ohav Sholom in Manhattan. He is an alumnus of Brisk (Israel) & BMG (Lakewood, NJ).He recived semicha from Rabbi Forsheimer & Rabbi Shlomo Gisssinger rabbonim & posekim in Lakewood, NJ.

3. The certifying individual or organization visits this establishment National Kosher Supervision:

   OR

   1_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Jus Bar LLC

   Address: 2166 East 5th Street

   City: New York State: New York Zip: 11223

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Orthodox Union

   Address: 11 Broadway

   City: New York State: NY Zip:10004

   Phone: 212-563-4000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Orthodox Union is the largest kosher certificationagency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Jus Bar LLC

   Address: 2184 McDonald Avenue

   City: Brooklyn State: New York Zip: 11223

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Orthodox Union

   Address: 11 Broadway

   City: New York State: NY Zip:10004

   Phone: 212-563-4000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Orthodox Union is the largest kosher certificationagency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Jus By Julie LLC

   Address: 523 A Central Avenue

   City: Cedarhurst State: New York Zip: 11223

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Orthodox Union

   Address: 11 Broadway

   City: New York State: NY Zip:10004

   Phone: 212-563-4000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Orthodox Union is the largest kosher certificationagency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: JYM Pizza LLC

   Address: 1387 Coney Island Avenue

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

   Address: 1294 East 8th Street

   City: Brooklyn State: NY Zip:11230

   Phone: 718-951-3983 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Kehilah Kashrus was founded over 18 years agoby a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: K Art Food Inc.

   Address: 419 Route 59

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Steinmetz

   Address: 51 Aishel Lane

   City: Monsey State: NY Zip:10952

   Phone: 845-956-3193 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Steinmetz studied in both Viznitzyeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fishele Hershkowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Kabob Sir Inc.

   Address: 497 Middleneck Road

   City: Great Neck State: New York Zip: 11201

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Badatz Mekor Haim - NY

   Address: 84-31 117 Street

   City: Richmond Hill State: NY Zip:11418

   Phone: 646-368-0412 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Eliyahu Ben - Chaim is the chief Sephardi rabbi. He is the Av Beit Din of Mekor Haim. Rabbi E. Ben-Chaim studied in Yeshivat Porat Yosef & recieved semicha from Rabbi Ezra Attia. Rabbi E. Ben-Chaim has been the spiritual leader of the Mashadi Persian Jewry since 1979. He has lectured in many Jewish schools & communities.

3. The certifying individual or organization visits this establishment Badatz Mekor Haim - NY:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Kaff Bakery Inc.

   Address: 2914 Avenue J

   City: Brooklyn State: New York Zip: 11210

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Kaff Bakery Inc.

   Address: 1815 Avenue M

   City: Brooklyn State: New York Zip: 11210

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Kahan Grocery

   Address: 268 Marcy Avenue

   City: Brooklyn State: New York Zip: 11211

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certification - Sam Lefkowitz

   Address: 226 Hooper Street

   City: Brooklyn State: NY Zip:11211

   Phone: 718-384-4759 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Sam Lefkowitz is a Satmar Chosid. He learned in the United Talmudic Academy & is well versed is the laws of Kosher.

3. The certifying individual or organization visits this establishment Self Certification - Sam Lefkowitz:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Kapao II Inc.

   Address: 455 Route 306

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Steinmetz

   Address: 51 Aishel Lane

   City: Monsey State: NY Zip:10952

   Phone: 845-956-3193 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Steinmetz studied in both Viznitzyeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fishele Hershkowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Kapao III Inc.

   Address: 1621 Route 202

   City: Pomona State: New York Zip: 10970

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Steinmetz

   Address: 51 Aishel Lane

   City: Monsey State: NY Zip:10952

   Phone: 845-956-3193 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Steinmetz studied in both Viznitzyeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fishele Hershkowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Kavunas Halev

   Address: 252 Ferndale Loomis Road

   City: Liberty State: New York Zip: 12754

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certification - Rabbi S. Lichter

   Address: 252 Ferdale Loomis Road

   City: Liberty State: NY Zip:12754

   Phone: 718-494-2529 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Lichter received semicha from the Kasho rav& is well versed in the halchos of kashrus. He has studied topics relating to kosher for the past 20 years.

3. The certifying individual or organization visits this establishment Self Certification - Rabbi S. Lichter:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: KD Kosher Inc. (Sushi)

   Address: 101-10 Queens Blvd

   City: Forest Hills State: New York Zip: 11375

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: KD Kosher Inc. - King David

   Address: 101-10 Queens Blvd

   City: Forest Hills State: New York Zip: 11375

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Badatz Mekor Haim - NY

   Address: 84-31 117 Street

   City: Richmond Hill State: NY Zip:11418

   Phone: 646-368-0412 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Eliyahu Ben - Chaim is the chief Sephardi rabbi. He is the Av Beit Din of Mekor Haim. Rabbi E. Ben-Chaim studied in Yeshivat Porat Yosef & recieved semicha from Rabbi Ezra Attia. Rabbi E. Ben-Chaim has been the spiritual leader of the Mashadi Persian Jewry since 1979. He has lectured in many Jewish schools & communities.

3. The certifying individual or organization visits this establishment Badatz Mekor Haim - NY:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Kehila Butcher Store Corp.

   Address: 1183 49th Street

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Wagshal - NSK

   Address: 8 Truman Avenue

   City: Spring Valley State: NY Zip:10977

   Phone: 845-354-5120 Email:

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Certifying food according to the highest standards expected by the chasidishe consumer. Established over 40 years by Rabbi M. Neushlos (Rav of New Square).Our Rabbinic staff consists of 5 well know poskim; Rabbi Aron Goldminzer, (Av Beis Din) Rabbi Shulem Pollack, Rabbi Yehoshia Leifer, Rabbi Yitzchok Wosner, Rabbi Avrum Spitzer

3. The certifying individual or organization visits this establishment Rabbi Wagshal - NSK:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Kerestier Coffee Inc.

   Address: 419 Bedford Avenue

   City: Brooklyn State: New York Zip: 11211

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Keser Shem Tov Manor Inc.

   Address: 5326 13th Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: KF Retail, LLC

   Address: 137 Spruce Street

   City: Cedarhurst State: New York Zip: 11516

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of the Five Towns

   Address: 597 A Willow Ave

   City: Brooklyn State: NY Zip:11516

   Phone: 516-569-4536 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

   OR

   2_time(s) per Weekly ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: KGM Glatt Inc.

   Address: 936 Kings Hwy

   City: Brooklyn State: New York Zip: 11223

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

   Address: 1294 East 8th Street

   City: Brooklyn State: NY Zip:11230

   Phone: 718-951-3983 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Kehilah Kashrus was founded over 18 years agoby a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Khal Divrei Chaim

   Address: 86 West Shore Road

   City: Kauneonga Lake State: New York Zip: 12749

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certification - Noach Strobel

   Address: 1131 39 Street

   City: Brooklyn State: NY Zip:12187

   Phone: 917-417-2986 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Noach Strobel learned in Mesivta Sanz - Klauseberg in Union City & is well versed in the halchos of kashrus.

3. The certifying individual or organization visits this establishment Self Certification - Noach Strobel:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: King David Bakery Inc.

   Address: 67-03 Main Street

   City: Flushing State: New York Zip: 11367

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: King of Delancy NY Inc.

   Address: 712 Country Road 104

   City: Loch Sheldrake State: New York Zip: 12759

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

   Address: 163 Parkville Avenue

   City: Brooklyn State: NY Zip:11239

   Phone: 718-437-2000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Kings Highway Glatt

   Address: 497 Kings Highway

   City: Brooklyn State: New York Zip: 11223

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Orthodox Union

   Address: 11 Broadway

   City: New York State: NY Zip:10004

   Phone: 212-563-4000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Orthodox Union is the largest kosher certificationagency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Kings Hwy Pizza Inc.

   Address: 1626 East 16th Street

   City: Brooklyn State: New York Zip: 11229

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

   Address: 1294 East 8th Street

   City: Brooklyn State: NY Zip:11230

   Phone: 718-951-3983 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Kehilah Kashrus was founded over 18 years agoby a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Kings Kitchen Corp.

   Address: 934 Kings Hwy

   City: Brooklyn State: New York Zip: 11223

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:National Kosher Supervision

   Address: 270 West 84th Street

   City: New York State: NY Zip:10024

   Phone: 917-405-7222 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Aaron Mehlman is the highly respected Rabbi of Congregation Ohav Sholom in Manhattan. He is an alumnus of Brisk (Israel) & BMG (Lakewood, NJ).He recived semicha from Rabbi Forsheimer & Rabbi Shlomo Gisssinger rabbonim & posekim in Lakewood, NJ.

3. The certifying individual or organization visits this establishment National Kosher Supervision:

   OR

   2_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Kingston Bake Shop

   Address: 380 Kingston Avenue

   City: Brooklyn State: New York Zip: 11225

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Beth Din of Crown Heights

   Address: 390 A Kingston Avenue

   City: New York State: NY Zip:11213

   Phone: 718-773-0186 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Beth Din of Crown Heights has been active since 1986. Its members are elected by the residents of Crown Heights. The Beth Din is currently spear headed by Rav Aharon Y. Schwei & Rav Yosef Y.Braun. The Vaad Hakashrus only certifies food that is pas yisroel, bishul yisroel & cholov yisroel.

3. The certifying individual or organization visits this establishment Beth Din of Crown Heights:

   OR

   2_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Kingston Meats

   Address: 385 Kingston Avenue

   City: Brooklyn State: New York Zip: 11225

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus Crown Height Inc.

   Address: 388 Kingston Avenue

   City: New York State: NY Zip:11213

   Phone: 718-604-2500 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Beth Din was formed in 1986.Rabbi Kalman Marlow, Rabbi Avraham Osdoba were the founding rabbonim. After Rabbi Marlow passed away Rabbi Shlomo Segal & Rabbi Yitzchok Raitport took over the rabbinic responsibilities while Rabbi Berel Levertov to over the executive duties. Several of these rabbonim received semicha from United Lubavitcher Yeshiva.

3. The certifying individual or organization visits this establishment Vaad Hakashrus Crown Height Inc.:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Kingway Pizza Inc.

   Address: 1387 Coney Island Avenue

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

   Address: 1294 East 8th Street

   City: Brooklyn State: NY Zip:11230

   Phone: 718-951-3983 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Kehilah Kashrus was founded over 18 years agoby a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Kiryas Joel Meat Market Inc.

   Address: 51 Forest Road Ste. 214

   City: Monroe State: New York Zip: 10950

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:KJ Kosher/ Vaad Hakashrus of Kiryas Joel

   Address: 16 Garfield Rd. #102

   City: Monroe State: NY Zip:10950

   Phone: 845-774-4040 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Kiryas Yoel Bakery

   Address: 51 Forest Road

   City: Monroe State: New York Zip: 10950

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:KJ Kosher/ Vaad Hakashrus of Kiryas Joel

   Address: 16 Garfield Rd. #102

   City: Monroe State: NY Zip:10950

   Phone: 845-774-4040 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Kiryas Yoel Dairy Inc.

   Address: 51 Forest Road

   City: Monroe State: New York Zip: 10950

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:KJ Kosher/ Vaad Hakashrus of Kiryas Joel

   Address: 16 Garfield Rd. #102

   City: Monroe State: NY Zip:10950

   Phone: 845-774-4040 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Kis Bagels Inc.

   Address: 1011 Oyster Bay Road

   City: E. Norwich State: New York Zip: 11732

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Asher Schechter

   Address: 70 -17 173rd Street

   City: Flushing State: NY Zip:11365

   Phone: 718-228-8677 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Schechter is a musmach of Yeshiva Torah Vodaath. He has served as a orthodox pulpit rabbi in Oceanside, Merrick, Long Island, Fair Lawn & Hillcrest. In addition, he is a member of Agudas HaRabonim & Young Israel Council of Rabbis. He has been involved in kashrus for more than 25 yrs.

3. The certifying individual or organization visits this establishment Rabbi Asher Schechter:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: KJ Deli

   Address: 51 Forest Road

   City: Monroe State: New York Zip: 10950

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:KJ Kosher/ Vaad Hakashrus of Kiryas Joel

   Address: 16 Garfield Rd. #102

   City: Monroe State: NY Zip:10950

   Phone: 845-774-4040 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: KJ Grand Food Market Inc.

   Address: 51 Forest Road

   City: Monroe State: New York Zip: 10950

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:KJ Kosher/ Vaad Hakashrus of Kiryas Joel

   Address: 16 Garfield Rd. #102

   City: Monroe State: NY Zip:10950

   Phone: 845-774-4040 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: KJ Meats of Monsey

   Address: 51 Forest Road

   City: Monroe State: New York Zip: 10950

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:KJ Kosher/ Vaad Hakashrus of Kiryas Joel

   Address: 16 Garfield Rd. #102

   City: Monroe State: NY Zip:10950

   Phone: 845-774-4040 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: KJ Munch A Brunch

   Address: 11 Ruzhin Rd.

   City: Monroe State: New York Zip: 10950

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:KJ Kosher/ Vaad Hakashrus of Kiryas Joel

   Address: 16 Garfield Rd. #102

   City: Monroe State: NY Zip:10950

   Phone: 845-774-4040 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: KJ Vendors Inc.

   Address: 28 Van Buren Drive

   City: Monroe State: New York Zip: 10950

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:KJ Kosher/ Vaad Hakashrus of Kiryas Joel

   Address: 16 Garfield Rd. #102

   City: Monroe State: NY Zip:10950

   Phone: 845-774-4040 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: KL Gourmet LLC

   Address: 308 Saddle River Rd

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Steinmetz

   Address: 51 Aishel Lane

   City: Monsey State: NY Zip:10952

   Phone: 845-956-3193 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Steinmetz studied in both Viznitzyeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fishele Hershkowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Kosher Registration Form for Establishments

1. Name of Establishment: Klein George & Irene

   Address: 4304 13th Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Kleins Oh Nuts Inc.

   Address: 1503 Avenue J

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:OK Kosher Certification

   Address: 391 Troy Avenue

   City: Brooklyn State: NY Zip:11213

   Phone: 718- 756-7500 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher, built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher Certification:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: KO - FRO Foods Inc.

   Address: 4418 18th Ave

   City: Brooklyn State: New York Zip: 11204

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Orthodox Union

   Address: 11 Broadway

   City: New York State: NY Zip:10004

   Phone: 212-563-4000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Orthodox Union is the largest kosher certificationagency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Kosher Registration Form for Establishments

1. Name of Establishment: Koffiko Inc.

   Address: 266 Kingston Avenue

   City: Brooklyn State: New York Zip: 11213

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Binyamin Gruber

   Address: 122 Adar Ct.

   City: Monsey State: NY Zip:10952

   Phone: 845-425-7516 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi B. Gruber learned in yeshiva Chsan Sofer & spent 10 years in their kollel. He received semicha from the Madesdorfer Rav , Chakvir Rav, Montivdno Rav & Bedatz Yerushulaim. He is a member of the CRC & has been working in kashrus for over 20 years.

3. The certifying individual or organization visits this establishment Rabbi Binyamin Gruber:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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Kosher Registration Form for Establishments

1. Name of Establishment: Kohn's Fresh Fish

   Address: 25 Main Street

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Cheskel Gold

   Address: 92 Saddle River Road

   City: Monsey State: NY Zip:10952

   Phone: 845-356-0933 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Cheskel Gold received semicha from Rabbi Roth - Karlsburg Rav in Brooklyn, NY. In addition, he is the rav of Sharei Chesed & has been involved in kashrus for a number of years.

3. The certifying individual or organization visits this establishment Rabbi Cheskel Gold:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Kosher Registration Form for Establishments

1. Name of Establishment: Kollel Food Inc.

   Address: 529 Empire Avenue

   City: Brooklyn State: New York Zip: 11213

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:OK Kosher Certification

   Address: 391 Troy Avenue

   City: Brooklyn State: NY Zip:11213

   Phone: 718- 756-7500 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher, built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher Certification:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Kollel Grocery

   Address: 176 River Road

   City: 176 River Road State: New York Zip: 12789

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certification - Jacob Rottenberg

   Address: 1 Gorlitz Ct. #101

   City: Monroe State: NY Zip:10950

   Phone: 845-662-1116 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Jacob Rottenberg is a Satmar Chosid. He learned in the Mesivta of London & in the United Talmudic Academy of Monroe NY.

3. The certifying individual or organization visits this establishment Self Certification - Jacob Rottenberg:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Kosher Registration Form for Establishments

1. Name of Establishment: Kosher Bagel Hole Inc.

   Address: 1423 Avenue J

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

   Address: 1294 East 8th Street

   City: Brooklyn State: NY Zip:11230

   Phone: 718-951-3983 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Kehilah Kashrus was founded over 18 years agoby a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Kosher Bravo Pizza

   Address: 902 Kings Highway

   City: Brooklyn State: New York Zip: 11223

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Babad

   Address: 5207 19th Avenue

   City: Brooklyn State: NY Zip:11204

   Phone: 347-254-4620 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Kosher Cabana Inc.

   Address: 495 Bellmore Ave

   City: East Meadow State: New York Zip: 11554

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Israel M. Steinberg

   Address: 1823 53rd Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-232-4275 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

   OR

   1_time(s) per Monthly ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Kosher Class Inc./ Glatt A La Carte

   Address: 5123 18th Avenue

   City: Brooklyn State: New York Zip: 11204

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Babad

   Address: 5207 19th Avenue

   City: Brooklyn State: NY Zip:11204

   Phone: 347-254-4620 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Kosher Convenience

   Address: 1304 Avenue M

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Bais Din Tzedek D' Flatbush

   Address: 1206 Ave M

   City: Brooklyn State: NY Zip:11230

   Phone: 718-974-9124 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Bais Din Tzedek D' Flatbushis spear headed by Rabbi Hirsch Shapiro who is the Av Bais Din. All the rabbis associated with the Bais Din Tzedek are top experts in the field of halacha. The yeshivos associated with the Bais Din Tzedek are Satmar, Pupa, Torah Vodaath & New Square. In addition, the Bais Din Tzedek maintains a international halachic hotline.

3. The certifying individual or organization visits this establishment Bais Din Tzedek D' Flatbush:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Kosher Corner Supermarket

   Address: 2055 McDonald Avenue

   City: Brooklyn State: New York Zip: 11223

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Asher Hachuel

   Address: 508 Ave M

   City: Brooklyn State: NY Zip:11230

   Phone: 718-382-6063 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Asher Hachuel is a graduate of the Mirrer Yeshiva in Brooklyn, NY. He has been in the field of kashruth for the past 20 years in the Sephardic community.

3. The certifying individual or organization visits this establishment Rabbi Asher Hachuel:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Kosher Discount LLC

   Address: 4909 13th Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Tartikov Beth Din - Rabbi Shumel Teitelbaum

   Address: 1452 55 Street

   City: Brooklyn State: NY Zip:11219

   Phone: 718-972-2210 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum,who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed is monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Kosher Express Staten Island LLC.

   Address: 326 Bradley Avenue

   City: Staten Island State: New York Zip: 10314

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

   Address: 163 Parkville Avenue

   City: Brooklyn State: NY Zip:11239

   Phone: 718-437-2000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Kosher Fish Corner

   Address: 414 Flushing Avenue

   City: Brooklyn State: New York Zip: 11205

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Binyamin Gruber

   Address: 122 Adar Ct.

   City: Monsey State: NY Zip:10952

   Phone: 845-425-7516 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi B. Gruber learned in yeshiva Chsan Sofer & spent 10 years in their kollel. He received semicha from the Madesdorfer Rav , Chakvir Rav, Montivdno Rav & Bedatz Yerushulaim. He is a member of the CRC & has been working in kashrus for over 20 years.

3. The certifying individual or organization visits this establishment Rabbi Binyamin Gruber:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Kosher Fish

   Address: 62 Reagan Rd Unit 4A

   City: Spring Valley State: New York Zip: 10977

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Binyamin Gruber

   Address: 122 Adar Ct.

   City: Monsey State: NY Zip:10952

   Phone: 845-425-7516 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi B. Gruber learned in yeshiva Chsan Sofer & spent 10 years in their kollel. He received semicha from the Madesdorfer Rav , Chakvir Rav, Montivdno Rav & Bedatz Yerushulaim. He is a member of the CRC & has been working in kashrus for over 20 years.

3. The certifying individual or organization visits this establishment Rabbi Binyamin Gruber:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Kosher Food Inc.

   Address: 90-21 63rd Drive

   City: Rego Park State: New York Zip: 11374

   Phone: Email:

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Kosher Food To Go Inc.

   Address: 485 Middleneck Road

   City: Great Neck State: New York Zip: 11023

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Kosher Garden Inc.

   Address: 286 E. Broadway

   City: Monticello State: New York Zip: 12701

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

   Address: 1294 East 8th Street

   City: Brooklyn State: NY Zip:11230

   Phone: 718-951-3983 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Kehilah Kashrus was founded over 18 years agoby a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Kosher Garden Inc.

   Address: 13 Greenfield Rd

   City: Monticello State: New York Zip: 12701

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

   Address: 1294 East 8th Street

   City: Brooklyn State: NY Zip:11230

   Phone: 718-951-3983 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Kehilah Kashrus was founded over 18 years agoby a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Kosher Gifts Com Inc.

   Address: 27 Orchard Street #203

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Kosher Gifts .Com - Sweet Expressions

   Address: 310 Kingston Avenue

   City: Brooklyn State: New York Zip: 11213

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus Crown Height Inc.

   Address: 388 Kingston Avenue

   City: New York State: NY Zip:11213

   Phone: 718-604-2500 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Beth Din was formed in 1986.Rabbi Kalman Marlow, Rabbi Avraham Osdoba were the founding rabbonim. After Rabbi Marlow passed away Rabbi Shlomo Segal & Rabbi Yitzchok Raitport took over the rabbinic responsibilities while Rabbi Berel Levertov to over the executive duties. Several of these rabbonim received semicha from United Lubavitcher Yeshiva.

3. The certifying individual or organization visits this establishment Vaad Hakashrus Crown Height Inc.:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Kosher Grill Inc.

   Address: 868 Bedford Avenue

   City: Brooklyn State: New York Zip: 11205

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Shmiel Berger

   Address: 16 Juliana Place

   City: Brooklyn State: NY Zip:11249

   Phone: 718-782-4541 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Yeshiva U.T.A. of Williamsburg. Rabbi Berger is a member of CRC Hishacdus Harrobonim.Rabbi Berger received Smicha from the Satmar Dayan (Rabbi Roth), Deberzen Rav ZT"L & the Pupa Rebbe (Rabbi Y. Grunwald) Rabbi Berger has twenty years of experience in the field of kashrus. He certifies ten - fifteen stores & various caterers in Williamsburg & Boro Park.

3. The certifying individual or organization visits this establishment Rabbi Shmiel Berger:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Kosher Inn/ Shalva 96

   Address: 432 Main Street

   City: Woodbourne State: New York Zip: 12788

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Pinchus Horowitz

   Address: 1218 52nd Street

   City: Brooklyn State: NY Zip:11219

   Phone: 718-438-8462 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Pinchus Horowitz is known as the Custer Rav.He received semicha fromYeshivas Ponovezh in Eretz Yisroel & is the Rav of Congregation Khal Yeraim Chust of Boro Park in Brooklyn NY. In addition, he is the Director & the Rabbinic Administrator of Certified Kosher Underwriters(CKU) in Brooklyn & has been involved in kashrus since the early 1970's.

3. The certifying individual or organization visits this establishment Rabbi Pinchus Horowitz:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Kosher Market Place Inc.

   Address: 2442 Broadway

   City: New York State: New York Zip: 10025

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Mehadrin Karshrus

   Address: 276 Riverside Drive

   City: New York State: NY Zip:10025

   Phone: 212-866-3442 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Mehadrin Kashrus is a community based kosher supervision agency, directed by Rabbi Avrohom Marmorstein, rabbi of Kehilas Minchas Chinuch of the Westside in Manhattan. All establishments serving meat must have a mashigiach temidi on premises. Rabbi Marmorstein is a graduate of Yeshiva of Gatehead & Beth Medrash Govoha in Lakewood N.J.

3. The certifying individual or organization visits this establishment Mehadrin Karshrus:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Kosher Mart Inc.

   Address: 53 Parker

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

   Address: 163 Parkville Avenue

   City: Brooklyn State: NY Zip:11239

   Phone: 718-437-2000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Kosher on the Go Inc.

   Address: 112 Spring Street

   City: Monroe State: New York Zip: 10950

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Zenta Kashrus Corp. - Rabbi B. Teitelbaum

   Address: 13 Zenta Rd.

   City: Monroe State: NY Zip:10950

   Phone: 845-782-4615 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi B. Teitelbaum has worked in kashrus for almost 20 years. He was trained by his father Rabbi Nuchem Teitelbaum & graduated from UTA in Boro Park & Monroe. In addition, he received semicha from Rabbi Y. Weiss of Yerusalem.

3. The certifying individual or organization visits this establishment Zenta Kashrus Corp. - Rabbi B. Teitelbaum:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Kosher Palace Inc.

   Address: 250 E. Broadway

   City: Monticello State: New York Zip: 12701

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Binyamin Gruber

   Address: 122 Adar Ct.

   City: Monsey State: NY Zip:10952

   Phone: 845-425-7516 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi B. Gruber learned in yeshiva Chsan Sofer & spent 10 years in their kollel. He received semicha from the Madesdorfer Rav , Chakvir Rav, Montivdno Rav & Bedatz Yerushulaim. He is a member of the CRC & has been working in kashrus for over 20 years.

3. The certifying individual or organization visits this establishment Rabbi Binyamin Gruber:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: KP NY Operations LLC

   Address: 99 Lexington Avenue

   City: New York State: New York Zip: 10016

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Israel M. Steinberg

   Address: 1823 53rd Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-232-4275 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

   OR

   1_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Krohn Brothers LLC

   Address: 441 Route 52

   City: Woodbourne State: New York Zip: 12788

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:North American Kosher - Rabbi Aaron Simkin

   Address: 21363 Lassen Street

   City: Chatsworth State: CA Zip:91311

   Phone: 818-629-2770 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Aaron Simkin received semicha from Yeshiva Yitzchok Elchanan (YU). He also learned in Mir in Israel & Yeshiva University of Los Angeles.

3. The certifying individual or organization visits this establishment North American Kosher - Rabbi Aaron Simkin:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Krohn Brothers LLC

   Address: 566 Central Ave

   City: Cedarhurst State: New York Zip: 11516

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of the Five Towns

   Address: 597 A Willow Ave

   City: Brooklyn State: NY Zip:11516

   Phone: 516-569-4536 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

   OR

   2_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Krusty Foods Inc.

   Address: 442 Central Ave

   City: Cedarhurst State: New York Zip: 11516

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of the Five Towns

   Address: 597 A Willow Ave

   City: Brooklyn State: NY Zip:11516

   Phone: 516-569-4536 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

   OR

   2_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: KY Fish

   Address: 53 Forest Road #101

   City: Monroe State: New York Zip: 10950

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:KJ Kosher/ Vaad Hakashrus of Kiryas Joel

   Address: 16 Garfield Rd. #102

   City: Monroe State: NY Zip:10950

   Phone: 845-774-4040 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: L & I Food Center Inc.

   Address: 98-106 Queens Blvd

   City: Rego Park State: New York Zip: 11374

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: L&K Supermarket

   Address: 73 Division

   City: Brooklyn State: New York Zip: 11249

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: LA Cambid LLC

   Address: 1794 Coney Island Avenue

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yisroel Gornish

   Address: 1421 Avenue O

   City: Brooklyn State: NY Zip:11230

   Phone: 718-376-3755 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Yisroel Gornish received smicha from Rabbi Yitzchok Ruderman. He is the rav of Cong. Chizuk Hadas for over 30 years. In addition, he has sat on several Batei Dinim, currently he has one of his own. He has also been involved with kashrus for the past 30 years.

3. The certifying individual or organization visits this establishment Rabbi Yisroel Gornish:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: La Cuisine Food LLC

   Address: 1911 Avenue M

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yisroel Gornish

   Address: 1421 Avenue O

   City: Brooklyn State: NY Zip:11230

   Phone: 718-376-3755 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Yisroel Gornish received smicha from Rabbi Yitzchok Ruderman. He is the rav of Cong. Chizuk Hadas for over 30 years. In addition, he has sat on several Batei Dinim, currently he has one of his own. He has also been involved with kashrus for the past 30 years.

3. The certifying individual or organization visits this establishment Rabbi Yisroel Gornish:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: La Gatte Pizza Inc.

   Address: 1324 Avenue J

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

   Address: 1294 East 8th Street

   City: Brooklyn State: NY Zip:11230

   Phone: 718-951-3983 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Kehilah Kashrus was founded over 18 years agoby a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Lesova Corp

   Address: 126 Maple Avenue

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Moses Rosner

   Address: 15 Cedar Lane

   City: Monsey State: NY Zip:10952

   Phone: 845-425-8222 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Rosner recieved smicha from Rabbi Yosef Grunwald of Pupa, Rabbi Yisochor Ber Rottenberg of Voidislov & Rabbi Moshe Stern (Debricin).Rabbi Rosner has been in the field of Kashrus for more than 25 years & continues to certify establishments in the Monsey area.

3. The certifying individual or organization visits this establishment Rabbi Moses Rosner:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: La Sova Inc

   Address: 35 Jefferson Avenue

   City: Spring Valley State: New York Zip: 10977

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Wagshal - NSK

   Address: 8 Truman Avenue

   City: Spring Valley State: NY Zip:10977

   Phone: 845-354-5120 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Certifying food according to the highest standards xpected by the chasidishe consumer. Established over 40 years by Rabbi M. Neushlos (Rav of New Square).Our Rabbinic staff consists of 5 well know poskim; Rabbi Aron Goldminzer, (Av Beis Din) Rabbi Shulem Pollack, Rabbi Yehoshia Leifer, Rabbi Yitzchok Wosner, Rabbi Avrum Spitzer

3. The certifying individual or organization visits this establishment Rabbi Wagshal - NSK:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Lafa Bar & Grill Inc.

   Address: 1326 Peninsula Blvd

   City: Hewlett State: New York Zip: 11557

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of the Five Towns

   Address: 597 A Willow Ave

   City: Brooklyn State: NY Zip:11516

   Phone: 516-569-4536 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Lapina World Inc.

   Address: 414 Route 59

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Tartikov Beth Din - Rabbi Shumel Teitelbaum

   Address: 1452 55 Street

   City: Brooklyn State: NY Zip:11219

   Phone: 718-972-2210 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum,who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed is monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: LBT Foods Inc.

   Address: 128 Cedarhurst Ave

   City: Cedarhurst State: New York Zip: 11516

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of the Five Towns

   Address: 597 A Willow Ave

   City: Brooklyn State: NY Zip:11516

   Phone: 516-569-4536 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: LCGY Bakery Inc.

   Address: 4809 New Utrecht Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Le Chocolat LTD - Monsey

   Address: 41 Main Street

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Asher May

   Address: 1 Louis Avenue

   City: Monsey State: NY Zip:10952

   Phone: 845-352-3210 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Shlomo Breslauer Tz"l was the Rav of Congregation Bais Teffilah in Monsey for the past 40 years. He learned in Torah Vodas & Bais Medrash Gevoah in Lakewood, NJ. In addition, he received semicha from his father Rabbi Yehudah Breslauer & Rabbi Newshloss of New Square. Rabbi A. May took over after Rabbi S. Bresslaur passed away in the winter of 2019.

3. The certifying individual or organization visits this establishment Rabbi Asher May:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Lee Avenue Supermarket

   Address: 68 Lee Avenue

   City: Brooklyn State: New York Zip: 11211

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certification - Yisroel Lefkowitz

   Address: 35 Heyward Street

   City: Brookyn State: NY Zip:11211

   Phone: 718-388-9864 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Yisroel Lefkowitz learned in United Satmar Academy & is an active member in the Satmar community for the last 50 yrs.

3. The certifying individual or organization visits this establishment Self Certification - Yisroel Lefkowitz:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Lee Heyward Grocery Inc.

   Address: 198 Lee Avenue

   City: Brooklyn State: New York Zip: 11206

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self -Certifiying - Joseph Weinberger

   Address: 76 Morton Street

   City: Brookyn State: NY Zip:11249

   Phone: 718-963-3837 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Joseph learned in Yeshiva Viznitz in Israel & is a member of Khal Tzemach Tzadik Viznitz in Williamsburg.

3. The certifying individual or organization visits this establishment Self -Certifiying - Joseph Weinberger:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Lee On Grill Inc.

   Address: 108 Lee Ave

   City: Brooklyn State: New York Zip: 11211

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Shmiel Berger

   Address: 16 Juliana Place

   City: Brooklyn State: NY Zip:11249

   Phone: 718-782-4541 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Yeshiva U.T.A. of Williamsburg. Rabbi Berger is a member of CRC Hishacdus Harrobonim.Rabbi Berger received Smicha from the Satmar Dayan (Rabbi Roth), Deberzen Rav ZT"L & the Pupa Rebbe (Rabbi Y. Grunwald) Rabbi Berger has twenty years of experience in the field of kashrus. He certifies ten - fifteen stores & various caterers in Williamsburg & Boro Park.

3. The certifying individual or organization visits this establishment Rabbi Shmiel Berger:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Kosher Registration Form for Establishments

1. Name of Establishment: LFM Fish Inc.

   Address: 208 Division Avenue

   City: Brooklyn State: New York Zip: 11211

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Liberty Save Rite Supermarket Inc.

   Address: 1885 Route 52

   City: Liberty State: New York Zip: 12754

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Lipman's Kosher Market Inc.

   Address: 1482 Monroe Avenue

   City: Rochester State: New York Zip: 14618

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:BVK - Buffalo Vaad

   Address: 105 Maple Road

   City: Willamsville State: NY Zip:14221

   Phone: 716-634-3990 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Moshe Taub received Yadin Yadin from the Lakewood Yeshiva (BMG) & was trained by Rabbi M. Levin from the COR. He is the Rav of Young Israel of Buffalo & is a member of AKO. In addition, he is a weekly columnist in the international magazine , Ami, & was awarded Rabbi of the Year in 2005.

3. The certifying individual or organization visits this establishment BVK - Buffalo Vaad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: LK Pizza Inc.

   Address: 1885 Route 52

   City: Liberty State: New York Zip: 12754

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: LYD LLC/ Corner Cafe

   Address: 3718 Riverdale Avenue

   City: Bronx State: New York Zip: 10463

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harobbonim of Riverdale

   Address: Riverdale Jewish Center - 3700 Independence Avenue

   City: Bronx State: NY Zip:10463

   Phone: 718 -548 -1850 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A non profit organization made up of the Orthodox rabbis serving the synagogues of the Riverdale New York. The rabbis involved are graduates of Reits/ Yeshiva University with many years of kosher food training & experience.

3. The certifying individual or organization visits this establishment Vaad Harobbonim of Riverdale:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: M& D Grocery Inc

   Address: 2640 Nostrtand Avenue

   City: Brooklyn State: New York Zip: 11210

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

   Address: 1294 East 8th Street

   City: Brooklyn State: NY Zip:11230

   Phone: 718-951-3983 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Kehilah Kashrus was founded over 18 years agoby a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: M&S Kollel Candy Store Inc.

   Address: 44 Jefferson Avenue

   City: Spring Valley State: New York Zip: 10977

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certification - David Pal

   Address: 602 Wilson Avenue

   City: Spring Valley State: NY Zip:10977

   Phone: 845-499-7847 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   David Pal is well versed in the laws of Kosher. He studied Kosher for a number of years.

3. The certifying individual or organization visits this establishment Self Certification - David Pal:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: M&L Food Store Inc.

   Address: 51 Forest Road

   City: Monroe State: New York Zip: 10950

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:KJ Kosher/ Vaad Hakashrus of Kiryas Joel

   Address: 16 Garfield Rd. #102

   City: Monroe State: NY Zip:10950

   Phone: 845-774-4040 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Macaron Paris

   Address: 617 West 46th Street

   City: Brooklyn State: New York Zip: 10036

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Israel M. Steinberg

   Address: 1823 53rd Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-232-4275 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

   OR

   1_time(s) per Yearly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Manche Keren Hatorah

   Address: 408 Hamilton Road

   City: Monticello State: New York Zip: 12701

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Mordechai S. Pollak

   Address: 408 Hamilton Road

   City: Monticello State: NY Zip:12701

   Phone: 845-796-1324 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Mordechai Pollack is part of the Satmar community where he studied for a number of years. He received semicha from the Nitra Rov & is now practicing as a Dayan in Beth Din M'Chon La'Horah in Monsey, NY.

3. The certifying individual or organization visits this establishment Mordechai S. Pollak:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Machne Gila

   Address: 5335 Route 55

   City: Liberty State: New York Zip: 12754

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Shmiel Berger

   Address: 16 Juliana Place

   City: Brooklyn State: NY Zip:11249

   Phone: 718-782-4541 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Yeshiva U.T.A. of Williamsburg. Rabbi Berger is a member of CRC Hishacdus Harrobonim.Rabbi Berger received Smicha from the Satmar Dayan (Rabbi Roth), Deberzen Rav ZT"L & the Pupa Rebbe (Rabbi Y. Grunwald) Rabbi Berger has twenty years of experience in the field of kashrus. He certifies ten - fifteen stores & various caterers in Williamsburg & Boro Park.

3. The certifying individual or organization visits this establishment Rabbi Shmiel Berger:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Machnei Yaakov Yosef

   Address: 248 Kelly Bridge Road

   City: Swan Lake State: New York Zip: 12783

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certification -Rabbi Dovid Reichman

   Address: 248 Kelly Bridge Road

   City: Swan Lake State: NY Zip:12783

   Phone: 347-726-1525 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Dovid Reichman is part of the New Square community. He is a rebbe in the yeshiva & the mashgiach in the kitchen for the summer camp. He learned in Shar Yosher under Rabbi Rosenbloom & received semicha from Rabbi Goldminzer.

3. The certifying individual or organization visits this establishment Self Certification -Rabbi Dovid Reichman:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Madanim Fish Inc.

   Address: 51 Forest Road

   City: Monroe State: New York Zip: 10950

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:KJ Kosher/ Vaad Hakashrus of Kiryas Joel

   Address: 16 Garfield Rd. #102

   City: Monroe State: NY Zip:10950

   Phone: 845-774-4040 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Madanim Supermarket Inc

   Address: 18 Washington Ave

   City: Spring Valley State: New York Zip: 10977

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Wagshal - NSK

   Address: 8 Truman Avenue

   City: Spring Valley State: NY Zip:10977

   Phone: 845-354-5120 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Certifying food according to the highest standards xpected by the chasidishe consumer. Established over 40 years by Rabbi M. Neushlos (Rav of New Square).Our Rabbinic staff consists of 5 well know poskim; Rabbi Aron Goldminzer, (Av Beis Din) Rabbi Shulem Pollack, Rabbi Yehoshia Leifer, Rabbi Yitzchok Wosner, Rabbi Avrum Spitzer

3. The certifying individual or organization visits this establishment Rabbi Wagshal - NSK:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Madas Woodland Inc.

   Address: 1627 Hillside Ave

   City: New Hyde Park State: New York Zip: 11040

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Israel M. Steinberg

   Address: 1823 53rd Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-232-4275 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

   OR

   1_time(s) per Yearly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Main House BBQ

   Address: 6001 Strickland Avenue

   City: Brookyn State: New York Zip: 11234

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:OK Kosher Certification

   Address: 391 Troy Avenue

   City: Brooklyn State: NY Zip:11213

   Phone: 718- 756-7500 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher, built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher Certification:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Main Street Pizza

   Address: 3711 Route 52

   City: Monticello State: New York Zip: 12701

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Binyamin Gruber

   Address: 122 Adar Ct.

   City: Monsey State: NY Zip:10952

   Phone: 845-425-7516 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi B. Gruber learned in yeshiva Chsan Sofer & spent 10 years in their kollel. He received semicha from the Madesdorfer Rav , Chakvir Rav, Montivdno Rav & Bedatz Yerushulaim. He is a member of the CRC & has been working in kashrus for over 20 years.

3. The certifying individual or organization visits this establishment Rabbi Binyamin Gruber:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Main Street Pizza

   Address: 4682 Route 42

   City: S. Fallsburg State: New York Zip: 12779

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Binyamin Gruber

   Address: 122 Adar Ct.

   City: Monsey State: NY Zip:10952

   Phone: 845-425-7516 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi B. Gruber learned in yeshiva Chsan Sofer & spent 10 years in their kollel. He received semicha from the Madesdorfer Rav , Chakvir Rav, Montivdno Rav & Bedatz Yerushulaim. He is a member of the CRC & has been working in kashrus for over 20 years.

3. The certifying individual or organization visits this establishment Rabbi Binyamin Gruber:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Main Street Bagels Inc.

   Address: 72- 26 Main Street

   City: Flushing State: New York Zip: 11367

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Main Street Salad Corp.

   Address: 69-44 Main Street

   City: Flushing State: New York Zip: 11367

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Mak Foods Corp.

   Address: 5685 Riverdale Ave

   City: Bronx State: New York Zip: 10471

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Orthodox Union

   Address: 11 Broadway

   City: New York State: NY Zip:10004

   Phone: 212-563-4000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Orthodox Union is the largest kosher certificationagency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Makolet Yerushalim Inc.

   Address: 727 Avenue U

   City: Brooklyn State: New York Zip: 11223

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certifying - Eli Balas

   Address: 727 Avenue U

   City: Brooklyn State: NY Zip:11223

   Phone: 917-291-5547 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Being close to my Synagogue which is Chesed Avrahamhas taught me a lot in terms of kashrus. I attend prayers & I'm Shomer Shabbat. I have been in the food business for the last 10 years.

3. The certifying individual or organization visits this establishment Self Certifying - Eli Balas:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Maleks HCDC

   Address: 1795 Monroe Avenue

   City: Rochester State: New York Zip: 14618

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Avi Kilimnick

   Address: 1161 Monroe Ave

   City: Rochester State: NY Zip:14620

   Phone: 585-314-3629 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Avi Kilimnick studied in Yeshiva University & recieved his ordination from there. In addition, he has over 10 yrs over kosher supervision in the Rochester community.

3. The certifying individual or organization visits this establishment Rabbi Avi Kilimnick:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Malimos Deli Corp.

   Address: 80-02 Surrey Place

   City: Jamaica State: New York Zip: 11432

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi David Saffra - Tablet K

   Address: 8 Copperbeach Ln

   City: Lawrence State: NY Zip:11516

   Phone: 516-569-9083 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Tablet K is an orthodox agencythat was established over 35 years ago by Rabbi Raphel Saffra. The currect Rav Hamachshirim all went to Yeshiva University & are ordained by Rabbi Aharon Ziegler & Kollel Agudath Achim.

3. The certifying individual or organization visits this establishment Rabbi David Saffra - Tablet K:

   OR

   1_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Mama Shnitzel Inc.

   Address: 100 -22 67th Street

   City: Rego Park State: New York Zip: 11374

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Mandarin Chinese LLC

   Address: 106 Route 59

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

   Address: 163 Parkville Avenue

   City: Brooklyn State: NY Zip:11239

   Phone: 718-437-2000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Mandarin Express

   Address: 287 East Broadway

   City: Monticello State: New York Zip: 12701

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Tartikov Beth Din - Rabbi Shumel Teitelbaum

   Address: 1452 55 Street

   City: Brooklyn State: NY Zip:11219

   Phone: 718-972-2210 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum,who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed is monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Manna Kosher Pizza Inc.

   Address: 68-28 Main Street

   City: Flushing State: New York Zip: 11367

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Manns Cave LLC

   Address: 1621 Route 202

   City: Pomona State: New York Zip: 10977

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Steinmetz

   Address: 51 Aishel Lane

   City: Monsey State: NY Zip:10952

   Phone: 845-956-3193 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Steinmetz studied in both Viznitzyeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fishele Hershkowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Maoz 71st Street

   Address: 2047 Broadway

   City: New York State: New York Zip: 10023

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Israel M. Steinberg

   Address: 1823 53rd Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-232-4275 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

   OR

   1_time(s) per Yearly ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Maoz Roosevelt Field

   Address: 630 Old Country Road

   City: Garden City State: New York Zip: 11530

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Israel M. Steinberg

   Address: 1823 53rd Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-232-4275 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

   OR

   1_time(s) per Yearly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Maoz TZ LLC

   Address: 558 7th Ave

   City: New York State: New York Zip: 10018

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Israel M. Steinberg

   Address: 1823 53rd Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-232-4275 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

   OR

   1_time(s) per Yearly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Maoz Union Square

   Address: 38 Union Square

   City: New York State: New York Zip: 10003

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Israel M. Steinberg

   Address: 1823 53rd Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-232-4275 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

   OR

   1_time(s) per Yearly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Kosher Registration Form for Establishments

1. Name of Establishment: Marav USA LLC

   Address: 44 Spring Valley Market Place

   City: Spring Valley State: New York Zip: 10977

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Marav USA LLC

   Address: 1245 61st Street

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Marbia L Sova

   Address: 51 Forest Rd.

   City: Monroe State: New York Zip: 10950

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:KJ Kosher/ Vaad Hakashrus of Kiryas Joel

   Address: 16 Garfield Rd. #102

   City: Monroe State: NY Zip:10950

   Phone: 845-774-4040 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Kosher Registration Form for Establishments

1. Name of Establishment: Marcy Fruit Market Corp.

   Address: 308 Marcy Ave

   City: Brooklyn State: New York Zip: 11211

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certification - Meilech Spitzer

   Address: 308 Marcy Ave

   City: Brooklyn State: NY Zip:11211

   Phone: 718-782-6417 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Meilech Spitzer is a graduate of Yeshiva United Torah Academy & is a member of Congregation Tolath Yaakov.

3. The certifying individual or organization visits this establishment Self Certification - Meilech Spitzer:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Kosher Registration Form for Establishments

1. Name of Establishment: Marcy Gardens Supermarket

   Address: 415 Marcy Avenue

   City: Brooklyn State: New York Zip: 11211

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self-Certifying - Mordechai Weiss

   Address: 415 Marcy Ave

   City: Brooklyn State: NY Zip:11211

   Phone: 718-782-0726 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Mordechai learned the laws of Kosher & is affiliated with the Satmar community. In addition, he worked in kashrus under the Kof K for 13 yrs.

3. The certifying individual or organization visits this establishment Self-Certifying - Mordechai Weiss:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Kosher Registration Form for Establishments

1. Name of Establishment: Marcy Grocery Inc.

   Address: 287 Marcy Avenue

   City: Brooklyn State: New York Zip: 11211

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self -Certifiying - Chaim Lichman

   Address: 342 Marcy Avenue

   City: Brooklyn State: NY Zip:11211

   Phone: 718-486-0735 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Chaim learned in Yeshiva Yetev Lev & Kollel Metziunim & is part of the Satmar Community.

3. The certifying individual or organization visits this establishment Self -Certifiying - Chaim Lichman:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Tortilla Villa (dba Nummies Bakery)

   Address: 32 Leone Lane

   City: Chester State: New York Zip: 10918

   Phone: 860-884-9466 Email: jscavo11181@gmail.com

2. Name of Individual or Organization Certifying Food as Kosher:OK Kosher Certification

   Address: 391 Troy Avenue

   City: Brooklyn State: NY Zip:11213

   Phone: 718-907-9535 Email: OK.Org

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher, built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher Certification:

   OR

   1_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Kosher Registration Form for Establishments

1. Name of Establishment: Marj Distributors Inc.

   Address: 1461 Weaver St.

   City: Scarsdale State: New York Zip: 10583

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Kosher Registration Form for Establishments

1. Name of Establishment: Masbia of Flatbush

   Address: 1372 Coney Island

   City: Brooklyn State: New York Zip: 11210

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Orthodox Union

   Address: 11 Broadway

   City: New York State: NY Zip:10004

   Phone: 212-563-4000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Orthodox Union is the largest kosher certificationagency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Masbr LLC

   Address: 11 Broadway

   City: Brooklyn State: New York Zip: 10004

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Orthodox Union

   Address: 11 Broadway

   City: New York State: NY Zip:10004

   Phone: 212-563-4000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Orthodox Union is the largest kosher certificationagency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
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Kosher Registration Form for Establishments

1. Name of Establishment: Masgad Corp.

   Address: 102-39 Queens Blvd

   City: Forest Hills State: New York Zip: 11375

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Mashuguna Max's Delicious Juices LLC

   Address: 122 Greenwich Ave

   City: New York State: New York Zip: 10011

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Zev Schwarcz - International Kosher Council

   Address: 648 E.4th Street

   City: Brooklyn State: NY Zip:11218

   Phone: 718-635-1037 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Zev Schwarczis a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty year of experience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Mastroianni Bros. Bakery

   Address: 51 Opus Blvd.

   City: Schenectady State: New York Zip: 12306

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashruth of the Capitol District

   Address: 877 Madison Ave

   City: Albanhy State: NY Zip:12208

   Phone: 518-4801530 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Kashruth standards for the Vaad of the Capitol District are determined by a group of lay people from member synagogues who form the lay leadership of the Vaad. The officers of the Vaad work closely with its Rav HaMachshir to ensure a well- functioning Vaad. The Rav Hamchsir is Rabbi Moshe Bomzer who has been in kashruth for over 30 yrs.

3. The certifying individual or organization visits this establishment Vaad Hakashruth of the Capitol District:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Matto MGMT NY LLC

   Address: 8 West 46th Street

   City: New York State: New York Zip: 10036

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Israel M. Steinberg

   Address: 1823 53rd Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-232-4275 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Mazel Fish Inc.

   Address: 51 Forest Road

   City: Monroe State: New York Zip: 10950

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:KJ Kosher/ Vaad Hakashrus of Kiryas Joel

   Address: 16 Garfield Rd. #102

   City: Monroe State: NY Zip:10950

   Phone: 845-774-4040 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Mazel Fish Inc.

   Address: 230 W. 59

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:KJ Kosher/ Vaad Hakashrus of Kiryas Joel

   Address: 16 Garfield Rd. #102

   City: Monroe State: NY Zip:10950

   Phone: 845-774-4040 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Mazel Food LLC

   Address: 481 Route 306

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Steinmetz

   Address: 51 Aishel Lane

   City: Monsey State: NY Zip:10952

   Phone: 845-956-3193 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Steinmetz studied in both Viznitzyeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fishele Hershkowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Mazel V' Bracha Inc.

   Address: 18 Broadway

   City: Woodridge State: New York Zip: 12789

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

   Address: 163 Parkville Avenue

   City: Brooklyn State: NY Zip:11239

   Phone: 718-437-2000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Mazel/Fortune 108 Restaurant Corp.

   Address: 64-34 108-St

   City: Forest Hills State: New York Zip: 11375

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Mazone Grocery Inc.

   Address: 5430 16th Avenue

   City: Brooklyn State: New York Zip: 11204

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

   Address: 163 Parkville Avenue

   City: Brooklyn State: NY Zip:11239

   Phone: 718-437-2000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Meat & Life Inc.

   Address: 72-10 Main Street

   City: Flushing State: New York Zip: 11367

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Mechel's Take Out & Deli LLC

   Address: 421 RT 59

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Cong, Machon L'Kashrus

   Address: 29 Westside Ave

   City: Spring Valley State: NY Zip:10977

   Phone: 845-354-6632 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi M. Unger has been involved with Kashrus for over twenty five years. He certifies Ungers Fish, Dr, Praeger's Fish & Freash & Healthy.

3. The certifying individual or organization visits this establishment Cong, Machon L'Kashrus:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Mechy's Gourmet on J

   Address: 1412 Avenue J

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

   Address: 1294 East 8th Street

   City: Brooklyn State: NY Zip:11230

   Phone: 718-951-3983 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Kehilah Kashrus was founded over 18 years agoby a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Mega Mart LLC

   Address: 700 Myrtle

   City: Brooklyn State: New York Zip: 11205

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

   Address: 163 Parkville Avenue

   City: Brooklyn State: NY Zip:11239

   Phone: 718-437-2000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Mehadrin Meats Corp.

   Address: 4809 18th Avenue

   City: Brooklyn State: New York Zip: 11204

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Babad

   Address: 5207 19th Avenue

   City: Brooklyn State: NY Zip:11204

   Phone: 347-254-4620 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Mehbisar Inc.

   Address: 75 N. Station Plaza

   City: Great Neck State: New York Zip: 11021

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Mehudar Meats Poultry& More LLC

   Address: 4013 13th Avenue

   City: Brooklyn State: New York Zip: 11218

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Usher Eckstein

   Address: 1435 51 Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-854-3030 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   All the rabbis working for our kosher dept. must have a full yeshiva background. We only certify cholov yisroel & glatt kosher meat. There is always a mashgiach temedi on site throughout processing & stores must have a Jewish person at the location at all times.

3. The certifying individual or organization visits this establishment Rabbi Usher Eckstein:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Meisners Kosher Prepared Food Inc.

   Address: 2924 Ave I

   City: Brooklyn State: New York Zip: 11210

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yisroel Gornish

   Address: 1421 Avenue O

   City: Brooklyn State: NY Zip:11230

   Phone: 718-376-3755 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Yisroel Gornish received smicha from Rabbi Yitzchok Ruderman. He is the rav of Cong. Chizuk Hadas for over 30 years. In addition, he has sat on several Batei Dinim, currently he has one of his own. He has also been involved with kashrus for the past 30 years.

3. The certifying individual or organization visits this establishment Rabbi Yisroel Gornish:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Meisners

   Address: 341 Central Ave

   City: Lawrence State: New York Zip: 11559

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of the Five Towns

   Address: 597 A Willow Ave

   City: Brooklyn State: NY Zip:11516

   Phone: 516-569-4536 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Menchem's Delight Inc.

   Address: 419 Bedford Avenue

   City: Brooklyn State: New York Zip: 11211

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Shmiel Berger

   Address: 16 Juliana Place

   City: Brooklyn State: NY Zip:11249

   Phone: 718-782-4541 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Yeshiva U.T.A. of Williamsburg. Rabbi Berger is a member of CRC Hishacdus Harrobonim.Rabbi Berger received Smicha from the Satmar Dayan (Rabbi Roth), Deberzen Rav ZT"L & the Pupa Rebbe (Rabbi Y. Grunwald) Rabbi Berger has twenty years of experience in the field of kashrus. He certifies ten - fifteen stores & various caterers in Williamsburg & Boro Park.

3. The certifying individual or organization visits this establishment Rabbi Shmiel Berger:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Meal Mart - Mendelson Food

   Address: 14 Lee Avenue

   City: Brooklyn State: New York Zip: 11211

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Aaron Teitelbaum

   Address: 1617 46th Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-851-1221 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Teitelbaum received smichaNirbator since 1983. In addition, he is the Rav Hamachshir of various slaughtering houses & certifies chlov yisroel plants & grocery stores.

3. The certifying individual or organization visits this establishment Rabbi Aaron Teitelbaum:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Mendicino Anthony

   Address: 14 College Road

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Aron Lankry

   Address: 18 Forshay Road

   City: Monsey State: NY Zip:10952

   Phone: 305-332-3311 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi A. Lankry was ordained by theChief Rabbinate of Israel. He served as the Rabbi of Beit Edmund J. Safra in Florida for 7 years. He now is the Rabbi of Bais Medrash Ohr Chaim in Monsey NY.

3. The certifying individual or organization visits this establishment Rabbi Aron Lankry:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Meru Foods Food Inc.

   Address: 5410 New Utrecht

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

   Address: 163 Parkville Avenue

   City: Brooklyn State: NY Zip:11239

   Phone: 718-437-2000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Mesivta Meor Hatorah

   Address: 1069 38th Street

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certification - Rabbi Burich Godlewsky

   Address: 1151 46th Street

   City: Brooklyn State: NY Zip:11219

   Phone: 718-438-1050 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Burich Godlewsky received semicha from Rabbi Rosenblum. Rabbi B. Godlewsky is well versed with the Gemerah & Halachaic topics pertaining to kashrus. In 2009 Rabbi B. Godlewsky was hired to maintain the kashrus standard for this Yeshiva.

3. The certifying individual or organization visits this establishment Self Certification - Rabbi Burich Godlewsky:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Middleneck Foods Corp.

   Address: 85 Middleneck RD

   City: Great Neck State: New York Zip: 11021

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Middleneck Glatt Inc.

   Address: 501 Middleneck Rd

   City: Great Neck State: New York Zip: 11023

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Middleneck Supermarket Inc.

   Address: 533 Middleneck Road

   City: Great Neck State: New York Zip: 11023

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Mike's Italian Kitchen LLC

   Address: 654 Amsterdam Avenue

   City: New York State: New York Zip: 10025

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Orthodox Union

   Address: 11 Broadway

   City: New York State: NY Zip:10004

   Phone: 212-563-4000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Orthodox Union is the largest kosher certificationagency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Mikey Dubb's Frozen Custard LLC

   Address: 1282 North Ave

   City: New Rochelle State: New York Zip: 10804

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Shmuel Greenberg

   Address: 1301 North Ave

   City: New Rochelle State: NY Zip:10804

   Phone: 914-714-9165 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi S. Greenberg received his ordination from Rabbi Moshe Feinstein & is the rabbi of Young Israel of White Plains.

3. The certifying individual or organization visits this establishment Rabbi Shmuel Greenberg:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Milk N Honey

   Address: 12 East 46th Street

   City: New York State: New York Zip: 10017

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Orthodox Union

   Address: 11 Broadway

   City: New York State: NY Zip:10004

   Phone: 212-563-4000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Orthodox Union is the largest kosher certificationagency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Milk Street Cafe

   Address: 40 Wall Street

   City: New York State: New York Zip: 10005

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Orthodox Union

   Address: 11 Broadway

   City: New York State: NY Zip:10004

   Phone: 212-563-4000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Orthodox Union is the largest kosher certificationagency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Mill Basin Kosher Deli

   Address: 5823 Avenue T

   City: Brooklyn State: New York Zip: 11234

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Israel M. Steinberg

   Address: 1823 53rd Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-232-4275 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Mini Market Plus Inc.

   Address: 10 Harrison Avenue

   City: Brooklyn State: New York Zip: 11211

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certification - Martin Walter

   Address: 199 Lee Avenue

   City: Brooklyn State: NY Zip:11211

   Phone: 917-613-9242 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Martin is a member of the Satmar Kehillah. He learned in Satmar & Beth Medrash Elyon &is well versed in kosher law.

3. The certifying individual or organization visits this establishment Self Certification - Martin Walter:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: MJS Cohen Inc

   Address: 305 Central Ave

   City: Lawrence State: New York Zip: 11559

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of the Five Towns

   Address: 597 A Willow Ave

   City: Brooklyn State: NY Zip:11516

   Phone: 516-569-4536 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: MLM Cuisine LLC

   Address: 127 East 54th Street

   City: New York State: New York Zip: 10022

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Orthodox Union

   Address: 11 Broadway

   City: New York State: NY Zip:10004

   Phone: 212-563-4000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Orthodox Union is the largest kosher certificationagency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: MMR Food Services LLC

   Address: 1202 Avenue J

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

   Address: 1294 East 8th Street

   City: Brooklyn State: NY Zip:11230

   Phone: 718-951-3983 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Kehilah Kashrus was founded over 18 years agoby a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: MND Gourmet Enterprises Inc.

   Address: 63-06 Woodhaven Blvd

   City: Rego Park State: New York Zip: 11374

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Israel M. Steinberg

   Address: 1823 53rd Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-232-4275 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Moisha's Kosher Discount Supermarket INC

   Address: 315 Avenue M

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Cong. Chemed of Nitra - Rabbi M.M. Weissmandel

   Address: 21 Park Lane

   City: Monsey State: NY Zip:10952

   Phone: 845-352-7612 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The congregation was founded in 1947 in the USA for Hungarian Jewry. The focus was to rebuild the Nitra Jewish community. The kashrus division was formed to ensure the proper requirements (the highest standard) for the Nitra comminity. We currently have 7 supermarkets under our hashkacha in NY & NJ. Moshia Discount, KRM, Kosher Palace, Rubaskin , All Fresh ,Shlomies Kosher World, Seasons, Brachs & Season (Passaic) .

3. The certifying individual or organization visits this establishment Cong. Chemed of Nitra - Rabbi M.M. Weissmandel:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Momi Restaurant Inc.

   Address: 189-23 Union Turnpike

   City: Fresh Meadows State: New York Zip: 11366

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Monsey Glatt Kosher

   Address: 190 Route 59

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Binyamin Gruber

   Address: 122 Adar Ct.

   City: Monsey State: NY Zip:10952

   Phone: 845-425-7516 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi B. Gruber learned in yeshiva Chsan Sofer & spent 10 years in their kollel. He received semicha from the Madesdorfer Rav , Chakvir Rav, Montivdno Rav & Bedatz Yerushulaim. He is a member of the CRC & has been working in kashrus for over 20 years.

3. The certifying individual or organization visits this establishment Rabbi Binyamin Gruber:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Monsey Take Out of RC Inc.

   Address: 46 Main Street

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Cong, Machon L'Kashrus

   Address: 29 Westside Ave

   City: Spring Valley State: NY Zip:10977

   Phone: 845-354-6632 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi M. Unger has been involved with Kashrus for over twenty five years. He certifies Ungers Fish, Dr, Praeger's Fish & Freash & Healthy.

3. The certifying individual or organization visits this establishment Cong, Machon L'Kashrus:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Morris Food Inc.

   Address: 40 Camp Morris Road

   City: Woodridge State: New York Zip: 12789

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certification - Mordechai Greenfield

   Address: 787 East 3rd Street

   City: Brooklyn State: NY Zip:11218

   Phone: 718-633-0262 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Mordechai Greenfield has semicha from Torah Voddath.

3. The certifying individual or organization visits this establishment Self Certification - Mordechai Greenfield:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Mos Disa Corp.

   Address: 3530 Johnson Avenue

   City: Bronx State: New York Zip: 10463

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Zev Schwarcz - International Kosher Council

   Address: 648 E.4th Street

   City: Brooklyn State: NY Zip:11218

   Phone: 718-635-1037 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Zev Schwarczis a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty year of experience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Mosdos Noam Elimelch

   Address: 22 Mount Hope Road

   City: Swan Lake State: New York Zip: 12783

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Shmiel Berger

   Address: 16 Juliana Place

   City: Brooklyn State: NY Zip:11249

   Phone: 718-782-4541 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Yeshiva U.T.A. of Williamsburg. Rabbi Berger is a member of CRC Hishacdus Harrobonim.Rabbi Berger received Smicha from the Satmar Dayan (Rabbi Roth), Deberzen Rav ZT"L & the Pupa Rebbe (Rabbi Y. Grunwald) Rabbi Berger has twenty years of experience in the field of kashrus. He certifies ten - fifteen stores & various caterers in Williamsburg & Boro Park.

3. The certifying individual or organization visits this establishment Rabbi Shmiel Berger:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Moses Peking Inc.

   Address: 550713th Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Tartikov Beth Din - Rabbi Shumel Teitelbaum

   Address: 1452 55 Street

   City: Brooklyn State: NY Zip:11219

   Phone: 718-972-2210 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum,who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed is monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Moss Cafe LLC

   Address: 3260 Johnson Avenue

   City: Bronx State: New York Zip: 10463

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harobbonim of Riverdale

   Address: Riverdale Jewish Center - 3700 Independence Avenue

   City: Bronx State: NY Zip:10463

   Phone: 718 -548 -1850 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A non profit organization made up of the Orthodox rabbis serving the synagogues of the Riverdale New York. The rabbis involved are graduates of Reits/ Yeshiva University with many years of kosher food training & experience.

3. The certifying individual or organization visits this establishment Vaad Harobbonim of Riverdale:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Mountain Fruit of Ave M

   Address: 1523 Avenue M

   City: Brokklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yisroel Gornish

   Address: 1421 Avenue O

   City: Brooklyn State: NY Zip:11230

   Phone: 718-376-3755 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Yisroel Gornish received smicha from Rabbi Yitzchok Ruderman. He is the rav of Cong. Chizuk Hadas for over 30 years. In addition, he has sat on several Batei Dinim, currently he has one of his own. He has also been involved with kashrus for the past 30 years.

3. The certifying individual or organization visits this establishment Rabbi Yisroel Gornish:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Mountain Kosher Food Corp

   Address: 286 East Broadway

   City: Monticello State: New York Zip: 12701

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Cong. Chemed of Nitra - Rabbi M.M. Weissmandel

   Address: 21 Park Lane

   City: Monsey State: NY Zip:10952

   Phone: 845-352-7612 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The congregation was founded in 1947 in the USA for Hungarian Jewry. The focus was to rebuild the Nitra Jewish community. The kashrus division was formed to ensure the proper requirements (the highest standard) for the Nitra comminity. We currently have 7 supermarkets under our hashkacha in NY & NJ. Moshia Discount, KRM, Kosher Palace, Rubaskin , All Fresh ,Shlomies Kosher World, Seasons, Brachs & Season (Passaic) .

3. The certifying individual or organization visits this establishment Cong. Chemed of Nitra - Rabbi M.M. Weissmandel:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Mozzarella NY LLC

   Address: 608 Central Ave

   City: Cedarhurst State: New York Zip: 11516

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of the Five Towns

   Address: 597 A Willow Ave

   City: Brooklyn State: NY Zip:11516

   Phone: 516-569-4536 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Mozzarella on 13th Corp.

   Address: 5114 13th Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

   Address: 163 Parkville Avenue

   City: Brooklyn State: NY Zip:11239

   Phone: 718-437-2000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Mozzarella

   Address: 264 Lee Ave

   City: Brooklyn State: New York Zip: 11206

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Mr. Nosh

   Address: 3323 Avenue N

   City: Brooklyn State: New York Zip: 11234

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Babad

   Address: 5207 19th Avenue

   City: Brooklyn State: NY Zip:11204

   Phone: 347-254-4620 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: MS Food Center Corp.

   Address: 4502 16th Avenue

   City: Brooklyn State: New York Zip: 11204

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Babad

   Address: 5207 19th Avenue

   City: Brooklyn State: NY Zip:11204

   Phone: 347-254-4620 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Ms Heimishe Bakery Inc.

   Address: 1321 Avenue J

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

   Address: 1294 East 8th Street

   City: Brooklyn State: NY Zip:11230

   Phone: 718-951-3983 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Kehilah Kashrus was founded over 18 years agoby a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
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Kosher Registration Form for Establishments

1. Name of Establishment: Munch Place Inc.

   Address: 105 -25 64th RD

   City: Forest Hills State: New York Zip: 11375

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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Kosher Registration Form for Establishments

1. Name of Establishment: My Favorite Caterers Inc.

   Address: 770 Middleneck Rd

   City: Great Neck State: New York Zip: 11024

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: My Harvest LLC

   Address: 5 Heyward Street

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Kosher Registration Form for Establishments

1. Name of Establishment: My Most Favorite 72nd Street Corp.

   Address: 247 W. 72nd Street

   City: New York State: New York Zip: 10023

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:OK Kosher Certification

   Address: 391 Troy Avenue

   City: Brooklyn State: NY Zip:11213

   Phone: 718-907-9535 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher, built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher Certification:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: My Most Favorite Dessert

   Address: 37-22 13th Street

   City: Long Island State: New York Zip: 11101

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:OK Kosher Certification

   Address: 391 Troy Avenue

   City: Brooklyn State: NY Zip:11213

   Phone: 718-907-9535 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher, built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher Certification:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Kosher Registration Form for Establishments

1. Name of Establishment: Myrtle Plaza Grocery Inc.

   Address: 659 Myrtle Avenue

   City: Brooklyn State: New York Zip: 11205

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Joel

   Address: 659 Myrtle Avenue

   City: Brooklyn State: NY Zip:11205

   Phone: 917-648-8910 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Joel was raised in a warm Jewish home in Williamsburg NY. He attended UTA where he received hiseducation & guidance for kosher law.

3. The certifying individual or organization visits this establishment Joel:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Kosher Registration Form for Establishments

1. Name of Establishment: Nady Food LLC

   Address: 313 Kingston Avenue

   City: Brooklyn State: New York Zip: 11225

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus Crown Height Inc.

   Address: 388 Kingston Avenue

   City: Brooklyn State: NY Zip:11213

   Phone: 718-604-2500 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Beth Din was formed in 1986.abbi Kalman Marlow, Rabbi Avraham Osdoba were the founding rabbonim. After Rabbi Marlow passed away Rabbi Shlomo Segal & Rabbi Yitzchok Raitport took over the rabbinic responsibilities while Rabbi Berel Levertov to over the executive duties. Several of these rabbonim received semicha from United Lubavitcher Yeshiva.

3. The certifying individual or organization visits this establishment Vaad Hakashrus Crown Height Inc.:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Kosher Registration Form for Establishments

1. Name of Establishment: Naim Kosher Pizza Inc.

   Address: 3904 15th Avenue

   City: Brooklyn State: New York Zip: 11218

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Babad

   Address: 5207 19th Avenue

   City: Brooklyn State: NY Zip:11204

   Phone: 347-254-4620 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Nargila Place Inc.

   Address: 1599 York Avenue

   City: New York State: New York Zip: 10028

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:OK Kosher

   Address: 391 Troy Avenue

   City: Brooklyn State: NY Zip:11213

   Phone: 718-907-9535 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher, built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Natural Treats Inc.- Bazel Kosher Ice Cream Truck #1

   Address: 272 Kingston Ave

   City: Brooklyn State: New York Zip: 11213

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Babad

   Address: 5207 19th Avenue

   City: Brooklyn State: NY Zip:11204

   Phone: 347-254-4620 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Natural Treats Inc.- Bazel Kosher Ice Cream Truck #2

   Address: 272 Kingston Ave

   City: Brooklyn State: New York Zip: 11213

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Babad

   Address: 5207 19th Avenue

   City: Brooklyn State: NY Zip:11204

   Phone: 347-254-4620 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Natural Treats Inc.- Bazel Kosher Ice Cream Truck #3

   Address: 272 Kingston Ave

   City: Brooklyn State: New York Zip: 11213

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Babad

   Address: 5207 19th Avenue

   City: Brooklyn State: NY Zip:11204

   Phone: 347-254-4620 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Natural Treats Inc.- Bazel Kosher Ice Cream Truck #4

   Address: 272 Kingston Ave

   City: Brooklyn State: New York Zip: 11213

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Babad

   Address: 5207 19th Avenue

   City: Brooklyn State: NY Zip:11204

   Phone: 347-254-4620 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Natural Treats Inc.- Bazel Kosher Ice Cream Truck #5

   Address: 272 Kingston Ave

   City: Brooklyn State: New York Zip: 11213

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Babad

   Address: 5207 19th Avenue

   City: Brooklyn State: NY Zip:11204

   Phone: 347-254-4620 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Natural Treats Inc.- Bazel Kosher Ice Cream Truck #6

   Address: 272 Kingston Ave

   City: Brooklyn State: New York Zip: 11213

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Babad

   Address: 5207 19th Avenue

   City: Brooklyn State: NY Zip:11204

   Phone: 347-254-4620 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Natural Treats Inc.- Bazel Kosher Ice Cream Truck #7

   Address: 272 Kingston Ave

   City: Brooklyn State: New York Zip: 11213

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Babad

   Address: 5207 19th Avenue

   City: Brooklyn State: NY Zip:11204

   Phone: 347-254-4620 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: NBA Glatt Market Inc.

   Address: 185-02 Union Turnpike

   City: Flushing State: New York Zip: 11366

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Nehorai Corp.

   Address: 59 Route 59

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Moses Rosner

   Address: 15 Cedar Lane

   City: Monsey State: NY Zip:10952

   Phone: 845-425-8222 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Rosner recieved smicha from Rabbi Yosef Grunwald of Pupa, Rabbi Yisochor Ber Rottenberg of Voidislov & Rabbi Moshe Stern (Debricin).Rabbi Rosner has been in the field of Kashrus for more than 25 years & continues to certify establishments in the Monsey area.

3. The certifying individual or organization visits this establishment Rabbi Moses Rosner:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Nehorai Meir Corp.

   Address: 459 Kingston Avenue

   City: Brooklyn State: New York Zip: 11213

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus Crown Height Inc.

   Address: 1518 President Street

   City: Brooklyn State: NY Zip:11213

   Phone: 718-604-2500 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of Crown Heights uses highly qualified Rabbis such as Rabbi Avraham Osdoba & Rabbi Shlomo Segal. Rabbi A. Osdoba has been involved in kashrus for over 55 yrs. & since 1986 has been a senior member of the Beis Din of Crown Heights. At times the Vaad also uses the services of Rabbi Yosef Heller & Rabbi Yitzchok Raitport. Rabbi Berel Levertov is the kashrus administrator.

3. The certifying individual or organization visits this establishment Vaad Hakashrus Crown Height Inc.:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Neil Foods Inc.

   Address: 72-27 37th Street

   City: Jackson Heights State: New York Zip: 11372

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Israel M. Steinberg

   Address: 1823 53rd Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-232-4275 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Net Cost Market

   Address: 97-10 Queens Blvd

   City: New York State: New York Zip: 10374

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Israel M. Steinberg

   Address: 1823 53rd Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-232-4275 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: New 5 Town Mazel - Fortune Restaurant Corp.

   Address: 367 Central Ave

   City: Lawrence State: New York Zip: 11559

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of the Five Towns

   Address: 597 A Willow Ave

   City: Brooklyn State: NY Zip:11516

   Phone: 516-569-4536 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: New City Kosher Deli Inc.

   Address: 282 South Main Street

   City: New City State: New York Zip: 10956

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Israel M. Steinberg

   Address: 1823 53rd Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-232-4275 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: New Jords LLC

   Address: 13 Greenfield Road

   City: Woodridge State: New York Zip: 12789

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Babad

   Address: 5207 19th Avenue

   City: Brooklyn State: NY Zip:11204

   Phone: 347-254-4620 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: New Square Fish Market Inc

   Address: 14 Adams Lane

   City: Spring Valley State: New York Zip: 10977

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Wagshal - NSK

   Address: 8 Truman Avenue

   City: Spring Valley State: NY Zip:10977

   Phone: 845-354-5120 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Certifying food according to the highest standards expected by the chasidishe consumer. Established over 40 years by Rabbi M. Neushlos (Rav of New Square).Our Rabbinic staff consists of 5 well know poskim; Rabbi Aron Goldminzer, (Av Beis Din) Rabbi Shulem Pollack, Rabbi Yehoshia Leifer, Rabbi Yitzchok Wosner, Rabbi Avrum Spitzer

3. The certifying individual or organization visits this establishment Rabbi Wagshal - NSK:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: New York Gourmet Butcher

   Address: 351 Troy Avenue

   City: Brooklyn State: New York Zip: 11213

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus Crown Height Inc.

   Address: 1518 President Street

   City: Brooklyn State: NY Zip:11213

   Phone: 718-604-2500 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of Crown Heights uses highly qualified Rabbis such as Rabbi Avraham Osdoba & Rabbi Shlomo Segal. Rabbi A. Osdoba has been involved in kashrus for over 55 yrs. & since 1986 has been a senior member of the Beis Din of Crown Heights. At times the Vaad also uses the services of Rabbi Yosef Heller & Rabbi Yitzchok Raitport. Rabbi Berel Levertov is the kashrus administrator.

3. The certifying individual or organization visits this establishment Vaad Hakashrus Crown Height Inc.:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Nish Nush

   Address: 41 John Street

   City: New York State: New York Zip: 10038

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Israel M. Steinberg

   Address: 1823 53rd Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-232-4275 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Nish Nush

   Address: 88 Reade Street

   City: New York State: New York Zip: 10013

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Israel M. Steinberg

   Address: 1823 53rd Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-232-4275 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Nobel Fish LLC

   Address: 1012 E. 15th

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Tartikov Beth Din - Rabbi Shumel Teitelbaum

   Address: 1452 55 Street

   City: Brooklyn State: NY Zip:11219

   Phone: 718-972-2210 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum,who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed is monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Noir Bakery Inc.

   Address: 25 Cuttermill Road

   City: Great Neck State: New York Zip: 11021

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Noribar 13th Inc.

   Address: 5401 13th Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

   Address: 163 Parkville Avenue

   City: Brooklyn State: NY Zip:11239

   Phone: 718-437-2000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Noribar Sushi Inc.

   Address: 326 Kingston Avenue

   City: Brooklyn State: New York Zip: 11213

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus Crown Height Inc.

   Address: 1518 President Street

   City: Brooklyn State: NY Zip:11213

   Phone: 718-604-2500 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of Crown Heights uses highly qualified Rabbis such as Rabbi Avraham Osdoba & Rabbi Shlomo Segal. Rabbi A. Osdoba has been involved in kashrus for over 55 yrs. & since 1986 has been a senior member of the Beis Din of Crown Heights. At times the Vaad also uses the services of Rabbi Yosef Heller & Rabbi Yitzchok Raitport. Rabbi Berel Levertov is the kashrus administrator.

3. The certifying individual or organization visits this establishment Vaad Hakashrus Crown Height Inc.:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Nosh & Bagel II Inc.

   Address: 5721 16th Ave

   City: Brooklyn State: New York Zip: 11202

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Nosh Express Inc.

   Address: 2817 Nostrand Avenue

   City: Brooklyn State: New York Zip: 11229

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

   Address: 1294 East 8th Street

   City: Brooklyn State: NY Zip:11230

   Phone: 718-951-3983 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Kehilah Kashrus was founded over 18 years agoby a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: NS Supermarket Inc.

   Address: 55 Jefferson

   City: Spring Valley State: New York Zip: 10977

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certification - Dovid Rosenblum

   Address: 72 Garfield Rd

   City: Spring Valley State: NY Zip:10977

   Phone: 845-721-1808 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Dovid Rosenblum learned in Yeshiva of New Square. He received semicha from Merkaz Hokoliliom of New Square. He remains part of the New Square Community

3. The certifying individual or organization visits this establishment Self Certification - Dovid Rosenblum:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: NS Sushi LLC

   Address: 343 Broadway

   City: Monticello State: New York Zip: 12701

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Nussy's Cuisine Inc.

   Address: 41 Main Street

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Aaron Teitelbaum

   Address: 1617 46th Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-851-1221 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Teitelbaum received smichain 1968 from various leading rabbonim such as Rabbi M. Feinstein & Rabbi S. Wozner. He is the Rav of Khal Yismaech Moshe Nirbator since 1983. In addition, he is the Rav Hamachshir of various slaughtering houses & certifies chlov yisroel plants & grocery stores.

3. The certifying individual or organization visits this establishment Rabbi Aaron Teitelbaum:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Nuts Factory

   Address: 2335 New Hyde Park Avenue

   City: New Hyde Park State: New York Zip: 11042

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:National Kosher Supervision

   Address: 270 West 84th Street

   City: New York State: NY Zip:10024

   Phone: 917-405-7222 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Aaron Mehlman is the highly respected Rabbi of Congregation Ohav Sholom in Manhattan. He is an alumnus of Brisk (Israel) & BMG (Lakewood, NJ).He recived semicha from Rabbi Forsheimer & Rabbi Shlomo Gisssinger rabbonim & posekim in Lakewood, NJ.

3. The certifying individual or organization visits this establishment National Kosher Supervision:

   OR

   2_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Nuts Galore LLC,

   Address: 4710-16th Avenue

   City: Brooklyn State: New York Zip: 11204

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Tartikov Beth Din - Rabbi Shumel Teitelbaum

   Address: 1452 55 Street

   City: Brooklyn State: NY Zip:11219

   Phone: 718-972-2210 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum,who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed is monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: NY Kao Sushi Inc.

   Address: 1320 East 19th Street

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yisroel Gornish

   Address: 1421 Avenue O

   City: Brooklyn State: NY Zip:11230

   Phone: 718-376-3755 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Yisroel Gornish received smicha from Rabbi Yitzchok Ruderman. He is the rav of Cong. Chizuk Hadas for over 30 years. In addition, he has sat on several Batei Dinim, currently he has one of his own. He has also been involved with kashrus for the past 30 years.

3. The certifying individual or organization visits this establishment Rabbi Yisroel Gornish:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: NY Sea World Inc.

   Address: 5115 13th Avenue

   City: Brooklyn State: New York Zip: 11214

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

   Address: 163 Parkville Avenue

   City: Brooklyn State: NY Zip:11239

   Phone: 718-437-2000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: NYC Froyo LLC - 16 Handles

   Address: 1569 2nd Ave

   City: New York State: New York Zip: 10028

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:National Kosher Supervision

   Address: 270 West 84th Street

   City: New York State: NY Zip:10024

   Phone: 917-405-7222 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Aaron Mehlman is the highly respected Rabbi of Congregation Ohav Sholom in Manhattan. He is an alumnus of Brisk (Israel) & BMG (Lakewood, NJ).He recived semicha from Rabbi Forsheimer & Rabbi Shlomo Gisssinger rabbonim & posekim in Lakewood, NJ.

3. The certifying individual or organization visits this establishment National Kosher Supervision:

   OR

   2_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: NYC Froyo LLC - 16 Handles

   Address: 2600 Broadway

   City: New York State: New York Zip: 10025

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:National Kosher Supervision

   Address: 270 West 84th Street

   City: New York State: NY Zip:10024

   Phone: 917-405-7222 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Aaron Mehlman is the highly respected Rabbi of Congregation Ohav Sholom in Manhattan. He is an alumnus of Brisk (Israel) & BMG (Lakewood, NJ).He recived semicha from Rabbi Forsheimer & Rabbi Shlomo Gisssinger rabbonim & posekim in Lakewood, NJ.

3. The certifying individual or organization visits this establishment National Kosher Supervision:

   OR

   2_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: NYC Froyo LLC - 16 Handles

   Address: 325 Amsterdam Ave

   City: New York State: New York Zip: 10023

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:National Kosher Supervision

   Address: 270 West 84th Street

   City: New York State: NY Zip:10024

   Phone: 917-405-7222 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Aaron Mehlman is the highly respected Rabbi of Congregation Ohav Sholom in Manhattan. He is an alumnus of Brisk (Israel) & BMG (Lakewood, NJ).He recived semicha from Rabbi Forsheimer & Rabbi Shlomo Gisssinger rabbonim & posekim in Lakewood, NJ.

3. The certifying individual or organization visits this establishment National Kosher Supervision:

   OR

   2_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: NYC Froyo LLC - 16 Handles

   Address: 1161 1st Ave

   City: New York State: New York Zip: 10065

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:National Kosher Supervision

   Address: 270 West 84th Street

   City: New York State: NY Zip:10024

   Phone: 917-405-7222 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Aaron Mehlman is the highly respected Rabbi of Congregation Ohav Sholom in Manhattan. He is an alumnus of Brisk (Israel) & BMG (Lakewood, NJ).He recived semicha from Rabbi Forsheimer & Rabbi Shlomo Gisssinger rabbonim & posekim in Lakewood, NJ.

3. The certifying individual or organization visits this establishment National Kosher Supervision:

   OR

   2_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Oasis Catering Inc.

   Address: 302 Central Ave

   City: Lawrence State: New York Zip: 11559

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of the Five Towns

   Address: 597 A Willow Ave

   City: Brooklyn State: NY Zip:11516

   Phone: 516-569-4536 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Ocean Fresh Fish Market

   Address: 230 Route 59

   City: Spring Valley State: New York Zip: 10977

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:KJ Kosher/ Vaad Hakashrus of Kiryas Joel

   Address: 16 Garfield Rd. #102

   City: Monroe State: NY Zip:10950

   Phone: 845-774-4040 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Ocean Treasures LLC

   Address: 4021 18th Ave

   City: Brooklyn State: New York Zip: 11218

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Oh Nuts Inc.

   Address: 1503 Ave J

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:OK Kosher

   Address: 391 Troy Avenue

   City: Brooklyn State: NY Zip:11213

   Phone: 718-907-9535 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher, built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Oh Nuts Inc.

   Address: 4923 13th Ave

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:OK Kosher

   Address: 391 Troy Avenue

   City: Brooklyn State: NY Zip:11213

   Phone: 718-907-9535 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher, built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Oh Nuts Inc.

   Address: 480 Central Ave

   City: Cedarhurst State: New York Zip: 11516

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:OK Kosher

   Address: 391 Troy Avenue

   City: Brooklyn State: NY Zip:11213

   Phone: 718-907-9535 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher, built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Oh Nuts Inc.

   Address: 120-65 168th Street

   City: Jamaica State: New York Zip: 11434

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:OK Kosher

   Address: 391 Troy Avenue

   City: Brooklyn State: NY Zip:11213

   Phone: 718-907-9535 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher, built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Oh Nuts Inc.

   Address: 69 RT 59

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:OK Kosher

   Address: 391 Troy Avenue

   City: Brooklyn State: NY Zip:11213

   Phone: 718-907-9535 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher, built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Old Willi Food

   Address: 192 Clymer Street

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certification - Pinchus Frankel

   Address: 815 Bedford Ave

   City: Brooklyn State: NY Zip:11205

   Phone: 347-678-2686 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Pinchus Frankel was born & raised in Kiryas Joel. He learned in the Satmar Yeshiva. He now lives in Williamsburg, NY.

3. The certifying individual or organization visits this establishment Self Certification - Pinchus Frankel:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Olive Tree New York Inc.

   Address: 2811 Nostrand Avenue

   City: Brooklyn State: New York Zip: 11229

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

   Address: 1294 East 8th Street

   City: Brooklyn State: NY Zip:11230

   Phone: 718-951-3983 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Kehilah Kashrus was founded over 18 years agoby a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Olympic Pita Coney Island Corp

   Address: 1419 Coney Island Avenue

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

   Address: 1294 East 8th Street

   City: Brooklyn State: NY Zip:11230

   Phone: 718-951-3983 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Kehilah Kashrus was founded over 18 years agoby a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Oma Grill Inc.

   Address: 492 Hempstead Avenue

   City: West Hempstead State: New York Zip: 11552

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Oneg Bakery

   Address: 4 Waverly Avenue

   City: Monticello State: New York Zip: 12701

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Oneg Butcher Shop Inc.

   Address: 45 Jefferson Ave

   City: Spring Valley State: New York Zip: 10977

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Chaim Meyer Wagshal

   Address: 25 Monsey Blvd.

   City: Monsey State: NY Zip:10952

   Phone: 845-444-6070 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Certifying food according to the highest standards expected by the chasidishe consumer. Established over 40 years by Rabbi M. Neushlos (Rav of New Square).Our Rabbinic staff consists of 5 well know poskim; Rabbi Aron Goldminzer, (Av Beis Din) Rabbi Shulem Pollack, Rabbi Yehoshia Leifer, Rabbi Yitzchok Wosner, Rabbi Avrum Spitzer

3. The certifying individual or organization visits this establishment Rabbi Chaim Meyer Wagshal:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Organic Circle

   Address: 1415 Ave M

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Tartikov Beth Din - Rabbi Shumel Teitelbaum

   Address: 1452 55 Street

   City: Brooklyn State: NY Zip:11219

   Phone: 718-972-2210 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum,who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed is monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: O's Natural Food Inc.

   Address: 683 Myrtle Avenue

   City: Brooklyn State: New York Zip: 11205

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: OTG Eats Inc.

   Address: 3611 14th Avenue

   City: Brooklyn State: New York Zip: 11218

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

   Address: 163 Parkville Avenue

   City: Brooklyn State: NY Zip:11239

   Phone: 718-437-2000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: OZ Baking Company Inc.

   Address: 114 Middle Neck Road

   City: Great Neck State: New York Zip: 11201

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Panini La Cafe Inc.

   Address: 45 Lee Avenue

   City: Brooklyn State: New York Zip: 11211

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Panino LLC

   Address: 83 Franklin Avenue

   City: Brooklyn State: New York Zip: 11211

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Babad

   Address: 5207 19th Avenue

   City: Brooklyn State: NY Zip:11204

   Phone: 347-254-4620 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Panino Take Out Corp.

   Address: 5401 13th Avenue

   City: Brooklyn State: New York Zip: 11211

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Babad

   Address: 5207 19th Avenue

   City: Brooklyn State: NY Zip:11204

   Phone: 347-254-4620 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Para Food Inc.

   Address: 486 - 488 Hempstead Ave

   City: West Hempstead State: New York Zip: 11552

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Paradise Fruit Inc.

   Address: 4712 13th Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

   Address: 163 Parkville Avenue

   City: Brooklyn State: NY Zip:11239

   Phone: 718-437-2000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Paradise Wholesale Industries Inc.

   Address: 560 Central Ave

   City: Cedarhurst State: New York Zip: 11516

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of the Five Towns

   Address: 597 A Willow Ave

   City: Brooklyn State: NY Zip:11516

   Phone: 516-569-4536 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Park Bakery Corp.

   Address: 2926 Avenue I

   City: Brooklyn State: New York Zip: 11210

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:National Kosher Supervision

   Address: 270 West 84th Street

   City: New York State: NY Zip:10024

   Phone: 917-405-7222 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Aaron Mehlman is the highly respected Rabbi of Congregation Ohav Sholom in Manhattan. He is an alumnus of Brisk (Israel) & BMG (Lakewood, NJ).He recived semicha from Rabbi Forsheimer & Rabbi Shlomo Gisssinger rabbonim & posekim in Lakewood, NJ.

3. The certifying individual or organization visits this establishment National Kosher Supervision:

   OR

   2_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Park Bakery Corp.

   Address: 2286 Nostrand Ave

   City: Brooklyn State: New York Zip: 11210

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:National Kosher Supervision

   Address: 270 West 84th Street

   City: New York State: NY Zip:10024

   Phone: 917-405-7222 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Aaron Mehlman is the highly respected Rabbi of Congregation Ohav Sholom in Manhattan. He is an alumnus of Brisk (Israel) & BMG (Lakewood, NJ).He recived semicha from Rabbi Forsheimer & Rabbi Shlomo Gisssinger rabbonim & posekim in Lakewood, NJ.

3. The certifying individual or organization visits this establishment National Kosher Supervision:

   OR

   2_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Park East Butchers & Fine FDS

   Address: 1623 2nd Avenue

   City: New York State: New York Zip: 10028

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kof - K

   Address: 201 The Plaza

   City: Teaneck State: NJ Zip:7666

   Phone: (201) 837-0126 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Kof - K is directed by a staff of Kosher food production specialist, each an expert in various aspects of the food industry. Kof - K has an international network of regional coordinators and rabbinic representatives, all of them strictly Orthodox in their personal practice and synagogue affiliation.

3. The certifying individual or organization visits this establishment Kof - K:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Park East Kosher

   Address: 1733 1st Avenue

   City: New York State: New York Zip: 10028

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kof - K

   Address: 201 The Plaza

   City: Teaneck State: NJ Zip:7666

   Phone: (201) 837-0126 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Kof - K is directed by a staff of Kosher food production specialist, each an expert in various aspects of the food industry. Kof - K has an international network of regional coordinators and rabbinic representatives, all of them strictly Orthodox in their personal practice and synagogue affiliation.

3. The certifying individual or organization visits this establishment Kof - K:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Park Fish Market Inc.

   Address: 458 Park Avenue

   City: Brooklyn State: New York Zip: 11205

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Usher Mann

   Address: 680 Myrtle Avenue

   City: Brooklyn State: NY Zip:11205

   Phone: 718-757-8432 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Usher Mann learned in Yeshiva Nitra & in the Satmar Kollel for 23 yrs. He was ordained by three rabbonim. Rabbi Fishel Hershkowitz, Rabbi Shulam Kraus &Rabbi Shlomo Leib Weinberger. Rabbi U. Mann is the Dayan & Rov of the Satmar Kehilah on Myrtle Avenue.In addition, he is the machbar of two seforim.

3. The certifying individual or organization visits this establishment Rabbi Usher Mann:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Park Hyo Joong

   Address: 1602 Avenue M

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Israel M. Steinberg

   Address: 1823 53rd Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-232-4275 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Pastrami Leasehold LLC

   Address: 1125 Lexington Avenue

   City: New York State: New York Zip: 10075

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Jonah Phillips - Self Certification

   Address: 1991 Broadway Apt 10 B

   City: New York State: NY Zip:10023

   Phone: 917-359-3432 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Jonah Phillips attended Joshuah Hershel School in NYC as a result is extremely familar with Jewish & kosherprotocols & law. In addition, he maintains a kosher kitchen in his private residence.

3. The certifying individual or organization visits this establishment Jonah Phillips - Self Certification:

   OR

   3_time(s) per Yearly ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Pastrami Queen

   Address: 138 West 72nd Street

   City: New York State: New York Zip: 10023

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Jonah Phillips - Self Certification

   Address: 1991 Broadway Apt 10 B

   City: New York State: NY Zip:10023

   Phone: 917-359-3432 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Jonah Phillips attended Joshuah Hershel School in NYC as a result is extremely familar with Jewish & kosherprotocols & law. In addition, he maintains a kosher kitchen in his private residence.

3. The certifying individual or organization visits this establishment Jonah Phillips - Self Certification:

   OR

   3_time(s) per Yearly ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Pavilion 39 LTD

   Address: 1478 39th Street

   City: Brooklyn State: New York Zip: 11218

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Binyamin Gruber

   Address: 122 Adar Ct.

   City: Monsey State: NY Zip:10952

   Phone: 845-425-7516 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi B. Gruber learned in yeshiva Chsan Sofer & spent 10 years in their kollel. He received semicha from the Madesdorfer Rav , Chakvir Rav, Montivdno Rav & Bedatz Yerushulaim. He is a member of the CRC & has been working in kashrus for over 20 years.

3. The certifying individual or organization visits this establishment Rabbi Binyamin Gruber:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Payam Inc.

   Address: 32 W. 39th Street

   City: New York State: New York Zip: 10018

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Paz Place Corp.

   Address: 2668 Nostrand Avenue

   City: Brooklyn State: New York Zip: 11210

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yisroel Gornish

   Address: 1421 Avenue O

   City: Brooklyn State: NY Zip:11230

   Phone: 718-376-3755 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Yisroel Gornish received smicha from Rabbi Yitzchok Ruderman. He is the rav of Cong. Chizuk Hadas for over 30 years. In addition, he has sat on several Batei Dinim, currently he has one of his own. He has also been involved with kashrus for the past 30 years.

3. The certifying individual or organization visits this establishment Rabbi Yisroel Gornish:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: PC Franchise Ventures 501 LLC

   Address: 398 Audubon Avenue

   City: New York State: New York Zip: 10025

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:National Kosher Supervision

   Address: 270 West 84th Street

   City: New York State: NY Zip:10024

   Phone: 917-405-7222 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Aaron Mehlman is the highly respected Rabbi of Congregation Ohav Sholom in Manhattan. He is an alumnus of Brisk (Israel) & BMG (Lakewood, NJ).He recived semicha from Rabbi Forsheimer & Rabbi Shlomo Gisssinger rabbonim & posekim in Lakewood, NJ.

3. The certifying individual or organization visits this establishment National Kosher Supervision:

   OR

   2_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: PG Hospitality Inc.

   Address: 1603 Second Avenue

   City: New York State: New York Zip: 10028

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Orthodox Union

   Address: 11 Broadway

   City: New York State: NY Zip:10004

   Phone: 212-563-4000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Orthodox Union is the largest kosher certificationagency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: PGB 38 LLC

   Address: 1572 Second Avenue

   City: New York State: New York Zip: 10028

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Orthodox Union

   Address: 11 Broadway

   City: New York State: NY Zip:10004

   Phone: 212-563-4000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Orthodox Union is the largest kosher certificationagency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Pier 18 Fish Market Inc.

   Address: 4904 18th Avenue

   City: Brooklyn State: New York Zip: 11204

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Pineapple Supermarket LLC

   Address: 20 Mezritch

   City: Spring Valley State: New York Zip: 10977

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Wagshal - NSK

   Address: 8 Truman Avenue

   City: Spring Valley State: NY Zip:10977

   Phone: 845-354-5120 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Certifying food according to the highest standards expected by the chasidishe consumer. Established over 40 years by Rabbi M. Neushlos (Rav of New Square).Our Rabbinic staff consists of 5 well know poskim; Rabbi Aron Goldminzer, (Av Beis Din) Rabbi Shulem Pollack, Rabbi Yehoshia Leifer, Rabbi Yitzchok Wosner, Rabbi Avrum Spitzer

3. The certifying individual or organization visits this establishment Rabbi Wagshal - NSK:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Pinny's Take Out Inc.

   Address: 5421 New Utrecht Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Aaron Teitelbaum

   Address: 1617 46th Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-851-1221 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Teitelbaum received smichain 1968 from various leading rabbonim such as Rabbi M. Feinstein & Rabbi S. Wozner. He is the Rav of Khal Yismaech Moshe Nirbator since 1983. In addition, he is the Rav Hamachshir of various slaughtering houses & certifies chlov yisroel plants & grocery stores.

3. The certifying individual or organization visits this establishment Rabbi Aaron Teitelbaum:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Pita Concept Corp

   Address: 408 Route 59

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Horowitz

   Address: 1259 42nd Street

   City: Brooklyn State: NY Zip:11219

   Phone: 718-871-2903 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Horowitz is the rav ofCongregation Divrei Simcha in Brooklyn for the past forty five years. In addition he is a graduate of Beis Medrash Elyon & recieved semicha from Rabbi N. Horowitz of Monsey

3. The certifying individual or organization visits this establishment Rabbi Horowitz:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Pita Hut LLC

   Address: 212 West 80th Street

   City: New York State: New York Zip: 10024

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Mehadrin Karshrus

   Address: 276 Riverside Drive

   City: New York State: NY Zip:10025

   Phone: 212-866-3442 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Mehadrin Kashrus is a community based kosher supervision agency, directed by Rabbi Avrohom Marmorstein, rabbi of Kehilas Minchas Chinuch of the Westside in Manhattan. All establishments serving meat must have a mashigiach temidi on premises. Rabbi Marmorstein is a graduate of Yeshiva of Gatehead & Beth Medrash Govoha in Lakewood N.J.

3. The certifying individual or organization visits this establishment Mehadrin Karshrus:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Pizza & Borekas Inc.

   Address: 580 Central Ave

   City: Cedarhurst State: New York Zip: 11516

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of the Five Towns

   Address: 597 A Willow Ave

   City: Brooklyn State: NY Zip:11516

   Phone: 516-569-4536 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: La Gatte Pizza Inc.

   Address: 1324 Avenue J

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

   Address: 1294 East 8th Street

   City: Brooklyn State: NY Zip:11230

   Phone: 718-951-3983 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Kehilah Kashrus was founded over 18 years agoby a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Pizza Gourmet

   Address: 1312 Avenue J

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

   Address: 1294 East 8th Street

   City: Brooklyn State: NY Zip:11230

   Phone: 718-951-3983 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Kehilah Kashrus was founded over 18 years agoby a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Pizza L & M Corp.

   Address: 1568 Coney Island Avenue

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

   Address: 1294 East 8th Street

   City: Brooklyn State: NY Zip:11230

   Phone: 718-951-3983 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Kehilah Kashrus was founded over 18 years agoby a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Pizza Palace Cafe LLC

   Address: 63-60 108th Street

   City: Forest Hills State: New York Zip: 11375

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Pizza RM Inc.

   Address: 4502 16th Avenue

   City: Brooklyn State: New York Zip: 11204

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Babad

   Address: 5207 19th Avenue

   City: Brooklyn State: NY Zip:11204

   Phone: 347-254-4620 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Pizzabou

   Address: 395 Kingston Avenue

   City: Brooklyn State: New York Zip: 11213

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus Crown Height Inc.

   Address: 388 Kingston Avenue

   City: Brooklyn State: NY Zip:11213

   Phone: 718-604-2500 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Beth Din was formed in 1986.abbi Kalman Marlow, Rabbi Avraham Osdoba were the founding rabbonim. After Rabbi Marlow passed away Rabbi Shlomo Segal & Rabbi Yitzchok Raitport took over the rabbinic responsibilities while Rabbi Berel Levertov to over the executive duties. Several of these rabbonim received semicha from United Lubavitcher Yeshiva.

3. The certifying individual or organization visits this establishment Vaad Hakashrus Crown Height Inc.:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Pizzal'e

   Address: 560 Central Ave

   City: Cedarhurst State: New York Zip: 11516

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of the Five Towns

   Address: 597 A Willow Ave

   City: Brooklyn State: NY Zip:11516

   Phone: 516-569-4536 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Pizzamen LLC

   Address: 1701 Avenue M

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

   Address: 1294 East 8th Street

   City: Brooklyn State: NY Zip:11230

   Phone: 718-951-3983 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Kehilah Kashrus was founded over 18 years agoby a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Pop450 LLC

   Address: 296 Route 59

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Orthodox Union

   Address: 11 Broadway

   City: New York State: NY Zip:10004

   Phone: 212-563-4000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Orthodox Union is the largest kosher certificationagency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Popbar

   Address: 5 Carmine Street

   City: New York State: New York Zip: 10014

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:National Kosher Supervision

   Address: 270 West 84th Street

   City: New York State: NY Zip:10024

   Phone: 917-405-7222 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Aaron Mehlman is the highly respected Rabbi of Congregation Ohav Sholom in Manhattan. He is an alumnus of Brisk (Israel) & BMG (Lakewood, NJ).He recived semicha from Rabbi Forsheimer & Rabbi Shlomo Gisssinger rabbonim & posekim in Lakewood, NJ.

3. The certifying individual or organization visits this establishment National Kosher Supervision:

   OR

   2_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Posner's Food Center Inc.

   Address: 4310 15th Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Tartikov Beth Din - Rabbi Shumel Teitelbaum

   Address: 1452 55 Street

   City: Brooklyn State: NY Zip:11219

   Phone: 718-972-2210 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum,who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed is monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Prestige Bakery Inc.

   Address: 1720 Avenue M

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Tzvi Goldberg - Vaad Hakashrus of Flatbush

   Address: 1206 Avenue J

   City: Brooklyn State: NY Zip:11230

   Phone: 347-203-0289 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vadd Hakashrus of Flatbush has been certifying Kosher establishmentsn this community for over seventy years. Rabbi Tzvi Goldberg, has extensive experience in all areas of kasrus. All Rabbinic Field Supervisors employed by the Vaad are well trained & knowledgeable as well in all aspects of kashrus. The Vaad's goal is to provide the highest standard of kashrus supervision while helping our establishments navigate through the very complex issues that are inherent in such an endeavor.

3. The certifying individual or organization visits this establishment Rabbi Tzvi Goldberg - Vaad Hakashrus of Flatbush:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Primavera Kosher LLC (Meat)

   Address: 97 Route 59

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Primavera Kosher LLC

   Address: 97 Route 59

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Kosher Registration Form for Establishments

1. Name of Establishment: Prime By Ari

   Address: 5010 16th Avenue

   City: Brooklyn State: New York Zip: 11204

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Aaron Teitelbaum

   Address: 1617 46th Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-851-1221 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Teitelbaum received smichain 1968 from various leading rabbonim such as Rabbi M. Feinstein & Rabbi S. Wozner. He is the Rav of Khal Yismaech Moshe Nirbator since 1983. In addition, he is the Rav Hamachshir of various slaughtering houses & certifies chlov yisroel plants & grocery stores.

3. The certifying individual or organization visits this establishment Rabbi Aaron Teitelbaum:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Kosher Registration Form for Establishments

1. Name of Establishment: PTSG Trading LLC

   Address: 4302 14th Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

   Address: 163 Parkville Avenue

   City: Brooklyn State: NY Zip:11239

   Phone: 718-437-2000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
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Kosher Registration Form for Establishments

1. Name of Establishment: Pupa Kosher Butcher Corp.

   Address: 118 Division Avenue

   City: Brooklyn State: New York Zip: 11211

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of Kehilah Yaakov of Pupa

   Address: 658 Bedford Avenue

   City: Brooklyn State: NY Zip:11249

   Phone: 347-640-3198 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Vaad Hakashrus of Pupa ia a division of Beth Din of Kehilath Yaakov of Pupa. It consist of a group of Rabbis who are students of Rabbi Yosef Grunwald Zt"l. Rabbi A. Grunwald s currently the head of the organization & adheres to all of the standards of Rabbi Y. Grunwald Zt"l.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of Kehilah Yaakov of Pupa:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: PY Deli Bros Inc.

   Address: 552 West 235 Street

   City: Bronx State: New York Zip: 10463

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certification - Yuval Dekel

   Address: 552 West 235th Street

   City: Bronx State: NY Zip:10463

   Phone: 718-548-4534 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Yuval was born in Israel.He studied at the Kinneret school. He was taught the laws of kosher & is fluent in Hebrew.

3. The certifying individual or organization visits this establishment Self Certification - Yuval Dekel:

   OR

   1_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Governor

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Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Quality Bakers of New York Inc.

   Address: 89-14 130 Street

   City: Richmond Hill State: New York Zip: 11418

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Orthodox Union

   Address: 11 Broadway

   City: New York State: NY Zip:10004

   Phone: 212-563-4000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Orthodox Union is the largest kosher certificationagency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Quality Fish Market Inc.

   Address: 5021 New Utrecht Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Queens Kosher Market Inc.

   Address: 72-68 Main Street

   City: Flushing State: New York Zip: 11367

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Queens Kosher Pita Bakery Inc.

   Address: 68-34 Main Street

   City: Flushing State: New York Zip: 11367

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: R. Gross Dairy Kosher Restaurant Inc.

   Address: 1372 Broadway

   City: New York State: New York Zip: 10018

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Orthodox Union

   Address: 11 Broadway

   City: New York State: NY Zip:10004

   Phone: 212-563-4000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Orthodox Union is the largest kosher certificationagency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Rainbow Distributors Inc.

   Address: 842 Hemstead Avenue

   City: West Hempstead State: New York Zip: 11552

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kof - K

   Address: 201 The Plaza

   City: Teaneck State: NJ Zip:7666

   Phone: (201) 837-0126 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Kof - K is directed by a staff of Kosher food production specialist, each an expert in various aspects of the food industry. Kof - K has an international network of regional coordinators and rabbinic representatives, all of them strictly Orthodox in their personal practice and synagogue affiliation.

3. The certifying individual or organization visits this establishment Kof - K:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Rainbow Paper Sales Inc.

   Address: 1482 Coney Island

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Baruch Teitelbaum

   Address: 13 Zenta Rd.

   City: Monroe State: NY Zip:10950

   Phone: 845-782- 4615 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Baruch Teitelbaum is involved with Kashrusfor almost 20 years. He received semicha from Rabbi Yitzchok Weiss, Rabbi Moshe Frind & Rabbi AaronIn addition, he is trained by Rabbi Nuchem Teitelbaum & is part of the Satmar community. Teitelbaum.

3. The certifying individual or organization visits this establishment Rabbi Baruch Teitelbaum:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Rainbow Paper Sales Inc.

   Address: 1465 38th Street

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Baruch Teitelbaum

   Address: 13 Zenta Rd.

   City: Monroe State: NY Zip:10950

   Phone: 845-782- 4615 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Baruch Teitelbaum is involved with Kashrusfor almost 20 years. He received semicha from Rabbi Yitzchok Weiss, Rabbi Moshe Frind & Rabbi AaronIn addition, he is trained by Rabbi Nuchem Teitelbaum & is part of the Satmar community. Teitelbaum.

3. The certifying individual or organization visits this establishment Rabbi Baruch Teitelbaum:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Raleigh Hotel Operations LLC

   Address: 680 Heiden Road

   City: S. Fallsburg State: New York Zip: 12799

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Babad

   Address: 5207 19th Avenue

   City: Brooklyn State: NY Zip:11204

   Phone: 347-254-4620 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Raskin's Fish Market Inc.

   Address: 320 Kingston Avenue

   City: Brooklyn State: New York Zip: 11213

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Binyamin Gruber

   Address: 122 Adar Ct.

   City: Monsey State: NY Zip:10952

   Phone: 845-425-7516 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi B. Gruber learned in yeshiva Chsan Sofer & spent 10 years in their kollel. He received semicha from the Madesdorfer Rav , Chakvir Rav, Montivdno Rav & Bedatz Yerushulaim. He is a member of the CRC & has been working in kashrus for over 20 years.

3. The certifying individual or organization visits this establishment Rabbi Binyamin Gruber:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Ravmen Style LLC

   Address: 1119 Quentin Road

   City: Brooklyn State: New York Zip: 11229

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

   Address: 1294 East 8th Street

   City: Brooklyn State: NY Zip:11230

   Phone: 718-951-3983 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Kehilah Kashrus was founded over 18 years agoby a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Red Food Corp.

   Address: 186-15 Union Turnpike

   City: Flushing State: New York Zip: 11366

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Refresh Fruits & Deli

   Address: 5510 16th Avenue

   City: Brooklyn State: New York Zip: 11204

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

   Address: 163 Parkville Avenue

   City: Brooklyn State: NY Zip:11239

   Phone: 718-437-2000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
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Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Rego Pita 2 Inc.

   Address: 100-18 Queens Blvd

   City: Forest Hills State: New York Zip: 0

   Phone: 11375 Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Rego Pita Inc.

   Address: 97-12 Queens Blvd

   City: Rego Park State: New York Zip: 0

   Phone: 11364 Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Rella Cafe 400 LLC

   Address: 400 Rella Blvd

   City: Suffern State: New York Zip: 0

   Phone: 10901 Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Steinmetz

   Address: 51 Aishel Lane

   City: Monsey State: NY Zip:10952

   Phone: 845-956-3193 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Steinmetz studied in both Viznitzyeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fishele Hershkowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Rendezvous Cafe Inc.

   Address: 2925 Avenue P

   City: Brooklyn State: New York Zip: 0

   Phone: 11229 Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

   Address: 1294 East 8th Street

   City: Brooklyn State: NY Zip:11230

   Phone: 718-951-3983 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Kehilah Kashrus was founded over 18 years agoby a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Retro Grill Inc.

   Address: 2556 Coney Island Avenue

   City: Brooklyn State: New York Zip: 11223

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

   Address: 1294 East 8th Street

   City: Brooklyn State: NY Zip:11230

   Phone: 718-951-3983 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Kehilah Kashrus was founded over 18 years agoby a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: RF Food Inc.

   Address: 131 Acres Road Unit 111

   City: Monroe State: New York Zip: 10950

   Phone: blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:KJ Kosher/ Vaad Hakashrus of Kiryas Joel

   Address: 16 Garfield Rd. #102

   City: Monroe State: NY Zip:10950

   Phone: 845-774-4040 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: RGS Associates

   Address: 3540 Johnson Avenue

   City: Bronx State: New York Zip: 10463

   Phone: blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harobbonim of Riverdale

   Address: Riverdale Jewish Center - 3700 Independence Avenue

   City: Bronx State: NY Zip:10463

   Phone: 718 -548 -1850 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A non profit organization made up of the Orthodox rabbis serving the synagogues of the Riverdale New York. The rabbis involved are graduates of Reits/ Yeshiva University with many years of kosher food training & experience.

3. The certifying individual or organization visits this establishment Vaad Harobbonim of Riverdale:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: RGS Associates

   Address: 3532 B Johnson Avenue

   City: Bronx State: New York Zip: 10463

   Phone: blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harobbonim of Riverdale

   Address: Riverdale Jewish Center - 3700 Independence Avenue

   City: Bronx State: NY Zip:10463

   Phone: 718 -548 -1850 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A non profit organization made up of the Orthodox rabbis serving the synagogues of the Riverdale New York. The rabbis involved are graduates of Reits/ Yeshiva University with many years of kosher food training & experience.

3. The certifying individual or organization visits this establishment Vaad Harobbonim of Riverdale:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: E & B Upper Eastside Creamery LLC

   Address: 1564A 1st Avenue

   City: New York State: New York Zip: 10028

   Phone: 917-837-6388 Email: emackandbolios181@gmail.com

2. Name of Individual or Organization Certifying Food as Kosher:KVH Kosher

   Address: 26 Lincoln St

   City: Boston State: MA Zip:2135

   Phone: 617-426-2139 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Kosher certification arm of the Rabbinical Council of New England

3. The certifying individual or organization visits this establishment KVH Kosher:

   OR

   1_time(s) per Yearly ___

4. All meat sold or served by this establishment _Blank.

   Describe soaking and salting process: Blank

5. Is Kosher food sold or served Exclusively?No

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? No
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?No
   c. Are utensils and equipment clearly identified as kosher or nonkosher? No
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? No

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This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Riesterer's Bakeries Corp.

   Address: 282 Hempstead Avenue

   City: W. Hempstead State: New York Zip: 11552

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Rinaco LLC

   Address: 1217 Avenue J

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

   Address: 1294 East 8th Street

   City: Brooklyn State: NY Zip:11230

   Phone: 718-951-3983 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Kehilah Kashrus was founded over 18 years agoby a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Rise Wellness LLC

   Address: 455 Route 306

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

   Address: 163 Parkville Avenue

   City: Brooklyn State: NY Zip:11239

   Phone: 718-437-2000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Riverdale Donuts Inc.

   Address: 508 W. 259 Street

   City: Bronx State: New York Zip: 10471

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harobbonim of Riverdale

   Address: Riverdale Jewish Center - 3700 Independence Avenue

   City: Bronx State: NY Zip:10463

   Phone: 718 -548 -1850 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A non profit organization made up of the Orthodox rabbis serving the synagogues of the Riverdale New York. The rabbis involved are graduates of Reits/ Yeshiva University with many years of kosher food training & experience.

3. The certifying individual or organization visits this establishment Vaad Harobbonim of Riverdale:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Rivkah Traube

   Address: 38 Stanton Corner Rd.

   City: Swan Lake State: New York Zip: 12783

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self -Certifiying - Chaim Tyberg

   Address: 1943 50th Street

   City: Brooklyn State: NY Zip:11219

   Phone: 845-292-6851 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Chaim is part of the Gerrer Kehilah & learned in Bobover Yeshiva.

3. The certifying individual or organization visits this establishment Self -Certifiying - Chaim Tyberg:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Robbo Corp.

   Address: 40 Middleneck

   City: Great Neck State: New York Zip: 11021

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Rockland Kosher Inc.

   Address: 27 Orchard Street

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi B. Polatsek

   Address: 203 Hewes Street.

   City: Brooklyn State: NY Zip:11211

   Phone: 718-384-9294 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Our Organization gives hechsharim in many places, including NPGS in Lakewood NJ. We are affiliated with the OU, Star K, CRC, Nirbater & VK. Our masgiachim are constantly monitored & being trained for all the halchos of kashrus.

3. The certifying individual or organization visits this establishment Rabbi B. Polatsek:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Rojita Management LLC

   Address: 774 Amsterdam Avenue

   City: New York State: New York Zip: 10025

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Mehadrin Karshrus

   Address: 276 Riverside Drive

   City: New York State: NY Zip:10025

   Phone: 212-866-3442 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Mehadrin Kashrus is a community based kosher supervision agency, directed by Rabbi Avrohom Marmorstein, rabbi of Kehilas Minchas Chinuch of the Westside in Manhattan. All establishments serving meat must have a mashigiach temidi on premises. Rabbi Marmorstein is a graduate of Yeshiva of Gatehead & Beth Medrash Govoha in Lakewood N.J.

3. The certifying individual or organization visits this establishment Mehadrin Karshrus:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Rokim Food Inc.

   Address: 4101 16th Avenue

   City: Brooklyn State: New York Zip: 11204

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certification - Shlomie Weber

   Address: 4101 16th Avenue

   City: Brooklyn State: NY Zip:11213

   Phone: 718-436-7217 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Sholmie learned in Belz & is part of their community. He asks his shalos to the dayan of Belz.

3. The certifying individual or organization visits this establishment Self Certification - Shlomie Weber:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Roman Aleksis & Glen Aleksis

   Address: 1344 Peninsula Blvd

   City: Hewlett State: New York Zip: 11557

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Israel M. Steinberg

   Address: 1823 53rd Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-232-4275 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Rosenfeld Fish Market Corp.

   Address: 347 Willoughby Avenue

   City: Brooklyn State: New York Zip: 11205

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Roslyn Kosher Inc.

   Address: 1044 Willis Ave

   City: Albertson State: New York Zip: 11507

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Israel M. Steinberg

   Address: 1823 53rd Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-232-4275 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Royal Barbecue Inc.

   Address: 106 Route 59

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Cong, Machon L'Kashrus

   Address: 29 Westside Ave

   City: Spring Valley State: NY Zip:10977

   Phone: 845-354-6632 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi M. Unger has been involved with Kashrus for over twenty five years. He certifies Ungers Fish, Dr, Praeger's Fish & Freash & Healthy.

3. The certifying individual or organization visits this establishment Cong, Machon L'Kashrus:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Rubens Glatt Mart Inc.

   Address: 100-17 Queens Blvd

   City: Forest Hills State: New York Zip: 11367

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Rubin's Grocery Inc.

   Address: 4410 15th Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certification - Yehudah P. Rubin

   Address: 1738 44th Street

   City: Brooklyn State: NY Zip:11204

   Phone: 917- 468 - 8439 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Yehudah P. Rubin is part of the the Bovov community. He asks his shalos to the Bobov Dayen.

3. The certifying individual or organization visits this establishment Self Certification - Yehudah P. Rubin:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Rugelech

   Address: 80 West Street

   City: Spring Valley State: New York Zip: 10977

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Rugelech

   Address: 421 Route 59

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Rugelech

   Address: 4437 Route 42

   City: Monticello State: New York Zip: 12701

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: S&D Restaurant Inc.

   Address: 455 Route 306

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Steinmetz

   Address: 51 Aishel Lane

   City: Monsey State: NY Zip:10952

   Phone: 845-956-3193 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Steinmetz studied in both Viznitzyeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fishele Hershkowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Sage Health Food Market

   Address: 769 Bedford Avenue

   City: Brooklyn State: New York Zip: 11205

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Salad Bar Inc.

   Address: 5516 New Utrecht Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

   Address: 163 Parkville Avenue

   City: Brooklyn State: NY Zip:11239

   Phone: 718-437-2000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Salute Maria Inc.

   Address: 63-61 108 St.

   City: Forest Hills State: New York Zip: 11375

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Israel M. Steinberg

   Address: 1823 53rd Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-232-4275 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Sam Ryba

   Address: 42 Stanton Corner Road

   City: Swan Lake State: New York Zip: 12783

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Babad

   Address: 5207 19th Avenue

   City: Brooklyn State: NY Zip:11204

   Phone: 347-254-4620 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Sanders Bakery of Monsey

   Address: 106 Route 59

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Sandwich Bar Inc.

   Address: 71-32 Main Street

   City: Flushing State: New York Zip: 11367

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Satmar Meat Div. of Flabush

   Address: 1211 Avenue J

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Leibish Teitelbaum

   Address: 141 Ross Ave.

   City: Brooklyn State: NY Zip:11211

   Phone: 718-302-6720 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi L. Teitelbaum learned in Yeshiva United Talmudic Academy in Brooklyn. He received semicha from Rabbi Aaron Teitelbaum. He has been the dayan for the past 30 years & is the rav of Congregation V' Yoel Moshe in Williamsburg, Brooklyn. In addition, he inspects slaughterhouses in NY, MN & TX.

3. The certifying individual or organization visits this establishment Rabbi Leibish Teitelbaum:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Satmar Meats

   Address: 68 Forest Road

   City: Monroe State: New York Zip: 10950

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of Cong. Yetev Lev D'Satmar

   Address: 80 Lee Ave

   City: Brooklyn State: NY Zip:11211

   Phone: 718-338-1130 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Satmar Dayen, many years of experience in Kashrus.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of Cong. Yetev Lev D'Satmar:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Satmar Meats

   Address: 80 Lee Ave

   City: Brooklyn State: New York Zip: 11213

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of Cong. Yetev Lev D'Satmar

   Address: 80 Lee Ave

   City: Brooklyn State: NY Zip:11211

   Phone: 718-338-1130 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Satmar Dayen, many years of experience in Kashrus.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of Cong. Yetev Lev D'Satmar:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Satmar Meats

   Address: 239 Lee Ave

   City: Brooklyn State: New York Zip: 11213

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of Cong. Yetev Lev D'Satmar

   Address: 80 Lee Ave

   City: Brooklyn State: NY Zip:11211

   Phone: 718-338-1130 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Satmar Dayen, many years of experience in Kashrus.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of Cong. Yetev Lev D'Satmar:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Satmar Meats

   Address: 823 Bedford Avenue

   City: Brooklyn State: New York Zip: 11213

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of Cong. Yetev Lev D'Satmar

   Address: 80 Lee Ave

   City: Brooklyn State: NY Zip:11211

   Phone: 718-338-1130 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Satmar Dayen, many years of experience in Kashrus.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of Cong. Yetev Lev D'Satmar:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Satmar Meats

   Address: 4525 16th Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of Cong. Yetev Lev D'Satmar

   Address: 80 Lee Ave

   City: Brooklyn State: NY Zip:11211

   Phone: 718-338-1130 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Satmar Dayen, many years of experience in Kashrus.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of Cong. Yetev Lev D'Satmar:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Satmar Meats

   Address: 5023-25 New Utrecht Ave

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of Cong. Yetev Lev D'Satmar

   Address: 80 Lee Ave

   City: Brooklyn State: NY Zip:11211

   Phone: 718-338-1130 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Satmar Dayen, many years of experience in Kashrus.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of Cong. Yetev Lev D'Satmar:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Satmar Meats

   Address: 5239 Main Street

   City: S. Fallsburg State: New York Zip: 11279

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of Cong. Yetev Lev D'Satmar

   Address: 80 Lee Ave

   City: Brooklyn State: NY Zip:11211

   Phone: 718-338-1130 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Satmar Dayen, many years of experience in Kashrus.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of Cong. Yetev Lev D'Satmar:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Satmar Meats Division of BP Inc.

   Address: 4501 14th Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Leibish Teitelbaum

   Address: 141 Ross Ave.

   City: Brooklyn State: NY Zip:11211

   Phone: 718-302-6720 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi L. Teitelbaum learned in Yeshiva United Talmudic Academy in Brooklyn. He received semicha from Rabbi Aaron Teitelbaum. He has been the dayan for the past 30 years & is the rav of Congregation V' Yoel Moshe in Williamsburg, Brooklyn. In addition, he inspects slaughterhouses in NY, MN & TX.

3. The certifying individual or organization visits this establishment Rabbi Leibish Teitelbaum:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Satmar Meats

   Address: 3395 Route 55

   City: White Lake State: New York Zip: 12786

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of Cong. Yetev Lev D'Satmar

   Address: 80 Lee Ave

   City: Brooklyn State: NY Zip:11211

   Phone: 718-338-1130 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Satmar Dayen, many years of experience in Kashrus.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of Cong. Yetev Lev D'Satmar:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Saucey LTD

   Address: 1063 Broadway

   City: Woodmere State: New York Zip: 11598

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of the Five Towns

   Address: 597 A Willow Ave

   City: Brooklyn State: NY Zip:11516

   Phone: 516-569-4536 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Sauly's LLC

   Address: 239 Nassau Blvd

   City: West Hempstead State: New York Zip: 11552

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: SBSP Corp.

   Address: 1928 Coney Island

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

   Address: 1294 East 8th Street

   City: Brooklyn State: NY Zip:11230

   Phone: 718-951-3983 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Kehilah Kashrus was founded over 18 years agoby a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Schnitzel Express Corp.

   Address: 1410 Broadway

   City: New York State: New York Zip: 10018

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:OK Kosher

   Address: 391 Troy Avenue

   City: Brooklyn State: NY Zip:11213

   Phone: 718-907-9535 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher, built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Schnitzel Express

   Address: 120 W.39th Street

   City: New York State: New York Zip: 10018

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:OK Kosher

   Address: 391 Troy Avenue

   City: Brooklyn State: NY Zip:11213

   Phone: 718-907-9535 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher, built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Schreiber Fruits & Vegetables

   Address: 184 Lee Ave

   City: New York State: New York Zip: 11211

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certification - Herman Schreiber

   Address: 184 Lee Ave

   City: Brooklyn State: NY Zip:11211

   Phone: 718-403-0344 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Herman Schreiber attended schools within the Satmar community & continues to maintain a close connection with the rebbe.

3. The certifying individual or organization visits this establishment Self Certification - Herman Schreiber:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Schreiber's Home Style Bakery Inc.

   Address: 4204 14th Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Usher Eckstein

   Address: 1435 51 Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-854-3030 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   All the rabbis working for our kosher dept. must have a full yeshiva background. We only certify cholov yisroel & glatt kosher meat. There is always a mashgiach temedi on site throughout processing & stores must have a Jewish person at the location at all times.

3. The certifying individual or organization visits this establishment Rabbi Usher Eckstein:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Schwartz Appetizing/ Yom Tov Inc.

   Address: 4824 16th Avenue

   City: Brooklyn State: New York Zip: 11204

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Schwartz Bros Fish Market Inc.

   Address: 122 Franklin Avenue

   City: Brooklyn State: New York Zip: 11205

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Schwartz Delight Inc.

   Address: 520 Park Avenue

   City: Brooklyn State: New York Zip: 11205

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Schwartz Delight Inc.

   Address: 1371 Coney Island

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Schwartz of Avenue L Inc.

   Address: 3008 Avenue L

   City: Brooklyn State: New York Zip: 11210

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Seasons Scarsdale

   Address: 1104 Wilmot Rd

   City: Scarsdale State: New York Zip: 10583

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Semy Cafe LLC.

   Address: 357 Central Ave

   City: Lawrence State: New York Zip: 11559

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of the Five Towns

   Address: 597 A Willow Ave

   City: Brooklyn State: NY Zip:11516

   Phone: 516-569-4536 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Sesame - Boro Park Inc.

   Address: 5024 13th Avenue

   City: Brookyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Sesame Holdings Inc.

   Address: 1540 Coney Island Avenue

   City: Brookyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Shabat Catering LLC

   Address: 438 Nome Avenue

   City: Staten Island State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

   Address: 163 Parkville Avenue

   City: Brooklyn State: NY Zip:11239

   Phone: 718-437-2000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Shabbos Nunay Yamoh Corp

   Address: 417 Kingston Avenue

   City: Brooklyn State: New York Zip: 11225

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus Crown Height Inc.

   Address: 388 Kingston Avenue

   City: Brooklyn State: NY Zip:11213

   Phone: 718-604-2500 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Beth Din was formed in 1986.Rabbi Kalman Marlow, Rabbi Avraham Osdoba were the founding rabbonim. After Rabbi Marlow passed away Rabbi Shlomo Segal & Rabbi Yitzchok Raitport took over the rabbinic responsibilities while Rabbi Berel Levertov to over the executive duties. Several of these rabbonim received semicha from United Lubavitcher Yeshiva.

3. The certifying individual or organization visits this establishment Vaad Hakashrus Crown Height Inc.:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Shalev ZGS Inc.

   Address: 116 - 14 Queens Blvd

   City: Forest Hills State: New York Zip: 11375

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Badatz Mekor Haim - NY

   Address: 84-31 117 Street

   City: Richmond Hill State: NY Zip:11418

   Phone: 646-368-0412 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Eliyahu Ben - Chaim is the chief Sephardi rabbi. He is the Av Beit Din of Mekor Haim. Rabbi E. Ben-Chaim studied in Yeshivat Porat Yosef & recieved semicha from Rabbi Ezra Attia. Rabbi E. Ben-Chaim has been the spiritual leader of the Mashadi Persian Jewry since 1979. He has lectured in many Jewish schools & communities.

3. The certifying individual or organization visits this establishment Badatz Mekor Haim - NY:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Sham Sweets Inc.

   Address: 7924 16th Avenue

   City: Brooklyn State: New York Zip: 11214

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Orthodox Union

   Address: 11 Broadway

   City: New York State: NY Zip:10004

   Phone: 212-563-4000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Orthodox Union is the largest kosher certificationagency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
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Kosher Registration Form for Establishments

1. Name of Establishment: Shauly's Meal Mart/ Goldberger's Food Inc.

   Address: 1973 60th Street

   City: Brooklyn State: New York Zip: 11204

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Aaron Teitelbaum

   Address: 1617 46th Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-851-1221 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Teitelbaum received smichain 1968 from various leading rabbonim such as Rabbi M. Feinstein & Rabbi S. Wozner. He is the Rav of Khal Yismaech Moshe Nirbator since 1983. In addition, he is the Rav Hamachshir of various slaughtering houses & certifies chlov yisroel plants & grocery stores.

3. The certifying individual or organization visits this establishment Rabbi Aaron Teitelbaum:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Shell Kosher Inc.

   Address: 83 Route 59

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Steinmetz

   Address: 51 Aishel Lane

   City: Monsey State: NY Zip:10952

   Phone: 845-956-3193 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Steinmetz studied in both Viznitzyeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fishele Hershkowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Kosher Registration Form for Establishments

1. Name of Establishment: Shemtov Manor Inc.

   Address: 5326 13th Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Shimion's Kosher Pizza

   Address: 71-24 Main Street

   City: Flushing State: New York Zip: 11367

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Shloimy & Moshe Inc.

   Address: 3 Railroad

   City: S. Fallsburg State: New York Zip: 12279

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Binyamin Gruber

   Address: 122 Adar Ct.

   City: Monsey State: NY Zip:10952

   Phone: 845-425-7516 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi B. Gruber learned in yeshiva Chsan Sofer & spent 10 years in their kollel. He received semicha from the Madesdorfer Rav , Chakvir Rav, Montivdno Rav & Bedatz Yerushulaim. He is a member of the CRC & has been working in kashrus for over 20 years.

3. The certifying individual or organization visits this establishment Rabbi Binyamin Gruber:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Shlomie's Bakery

   Address: 5104 12 Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Shlomies Choklat Inc.

   Address: 13 Greenfield Rd

   City: Woodridge State: New York Zip: 12789

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Kosher Registration Form for Establishments

1. Name of Establishment: Shlomies Inc.

   Address: 19 Prag Blvd

   City: Monroe State: New York Zip: 10950

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:KJ Kosher/ Vaad Hakashrus of Kiryas Joel

   Address: 16 Garfield Rd. #102

   City: Monroe State: NY Zip:10950

   Phone: 845-774-4040 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Kosher Registration Form for Establishments

1. Name of Establishment: Shma Camp

   Address: 169 Laymon Road

   City: Swan Lake State: New York Zip: 12783

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certification - Rabbi Binyomin Krausz

   Address: 640 Alonzo Road

   City: Farrockaway State: NY Zip:11691

   Phone: 516-960-6482 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Binyomin Krausz receivedsemicha from Mesifta Tiferes Jerusalem of Staten Island - Rabbi Moshe Feinstein. In addition,he took a kashrus training course from Ner Lelef in Jerusalem, Israel in 2014.

3. The certifying individual or organization visits this establishment Self Certification - Rabbi Binyomin Krausz:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Shomer Shabes Supermarket Inc.

   Address: 5316 13th Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Tartikov Beth Din - Rabbi Shumel Teitelbaum

   Address: 1452 55 Street

   City: Brooklyn State: NY Zip:11219

   Phone: 718-972-2210 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum,who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed is monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Kosher Registration Form for Establishments

1. Name of Establishment: Sip Solutions USA Inc.

   Address: 16 Middleneck RD

   City: Great Neck State: New York Zip: 11021

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: SK2 Go Inc.

   Address: 992 East 15th Street

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yisroel Gornish

   Address: 1421 Avenue O

   City: Brooklyn State: NY Zip:11230

   Phone: 718-376-3755 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Yisroel Gornish received smicha from Rabbi Yitzchok Ruderman. He is the rav of Cong. Chizuk Hadas for over 30 years. In addition, he has sat on several Batei Dinim, currently he has one of his own. He has also been involved with kashrus for the past 30 years.

3. The certifying individual or organization visits this establishment Rabbi Yisroel Gornish:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Sklyanoy Bakery Inc.

   Address: 1321 Avenue J

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

   Address: 1294 East 8th Street

   City: Brooklyn State: NY Zip:11230

   Phone: 718-951-3983 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Kehilah Kashrus was founded over 18 years agoby a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Skopps Supermarket Inc.

   Address: 404 Laurel Ave

   City: Fallsburg State: New York Zip: 12733

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Babad

   Address: 5207 19th Avenue

   City: Brooklyn State: NY Zip:11204

   Phone: 347-254-4620 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Slice N Spice Inc.

   Address: 306 Saddle River Road

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Steinmetz

   Address: 51 Aishel Lane

   City: Monsey State: NY Zip:10952

   Phone: 845-956-3193 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Steinmetz studied in both Viznitzyeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fishele Hershkowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Slices of Willy

   Address: 314 Marcy Avenue

   City: Brooklyn State: New York Zip: 11211

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Shmiel Berger

   Address: 16 Juliana Place

   City: Brooklyn State: NY Zip:11249

   Phone: 718-782-4541 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Yeshiva U.T.A. of Williamsburg. Rabbi Berger is a member of CRC Hishacdus Harrobonim.Rabbi Berger received Smicha from the Satmar Dayan (Rabbi Roth), Deberzen Rav ZT"L & the Pupa Rebbe (Rabbi Y. Grunwald) Rabbi Berger has twenty years of experience in the field of kashrus. He certifies ten - fifteen stores & various caterers in Williamsburg & Boro Park.

3. The certifying individual or organization visits this establishment Rabbi Shmiel Berger:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: SM Fish Corp

   Address: 50-01 Rockaway Beach Blvd

   City: Far Rockaway State: New York Zip: 11691

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Babad

   Address: 5207 19th Avenue

   City: Brooklyn State: NY Zip:11204

   Phone: 347-254-4620 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Smile N Delight Inc.

   Address: 66-18 99th Street

   City: Rego Park State: New York Zip: 11374

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Solomon Liberman

   Address: 4801 16th Avenue

   City: Brooklyn State: New York Zip: 11204

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Solomon Liberman

   Address: 4801 16th Avenue

   City: Brooklyn State: NY Zip:11204

   Phone: 718-851-8696 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Solomon Liberman learned in chasidishe community of Boro Park.

3. The certifying individual or organization visits this establishment Solomon Liberman:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: South Side Food Plaza

   Address: 428 Bedford Avenue

   City: Brooklyn State: New York Zip: 11249

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self -Certifying - Avrohom Rosenbaum

   Address: 428 Bedford Avenue

   City: Brooklyn State: NY Zip:11249

   Phone: 718-599-5505 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Aaron Rosenbaum learned the laws of Kosher & discusses issues of kashruth with the Satmar Dayan.

3. The certifying individual or organization visits this establishment Self -Certifying - Avrohom Rosenbaum:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Soy Sauce LLC

   Address: 68-22 Main Street

   City: Flushing State: New York Zip: 11367

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Spilman Fish Store Inc.

   Address: 145 Division Avenue

   City: Brooklyn State: New York Zip: 11211

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:KJ Kosher/ Vaad Hakashrus of Kiryas Joel

   Address: 16 Garfield Rd. #102

   City: Monroe State: NY Zip:10950

   Phone: 845-774-4040 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Spitzes Bakery Inc.

   Address: 657 Bedford Avenue

   City: Brooklyn State: New York Zip: 11211

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certifying - David Czigler

   Address: 123 Park Lane

   City: Monsey State: NY Zip:10952

   Phone: 718-875-1267 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   David received his ordination from Rabbi Meyer Weissmandel & is part of the Nitra community in Monsey NY.

3. The certifying individual or organization visits this establishment Self Certifying - David Czigler:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Spoons

   Address: 2923 Avenue J

   City: Brooklyn State: New York Zip: 11210

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

   Address: 1294 East 8th Street

   City: Brooklyn State: NY Zip:11230

   Phone: 718-951-3983 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Kehilah Kashrus was founded over 18 years agoby a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Spoons of 13th Ave Inc.

   Address: 5001 13th Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Amrom Roth - Beis Din of Karlsburg

   Address: 1227 50th Street

   City: Brooklyn State: NY Zip:11219

   Phone: 718-438-6418 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi A. Roth has been involved with kashrus for the last twenty years. Rabbi Roth worked in the institute of Kadasia in London & at the Eidah Hachreidis in Israel.

3. The certifying individual or organization visits this establishment Rabbi Amrom Roth - Beis Din of Karlsburg:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Sprinkles Inc.

   Address: 5508 18th Avenue

   City: Brooklyn State: New York Zip: 11204

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Tartikov Beth Din - Rabbi Shumel Teitelbaum

   Address: 1452 55 Street

   City: Brooklyn State: NY Zip:11219

   Phone: 718-972-2210 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum,who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed is monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Sprinkles Kosher Pizza & Ice Cream

   Address: 5672 Route 42

   City: Fallsburg State: New York Zip: 12733

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Shmiel Berger

   Address: 16 Juliana Place

   City: Brooklyn State: NY Zip:11249

   Phone: 718-782-4541 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Yeshiva U.T.A. of Williamsburg. Rabbi Berger is a member of CRC Hishacdus Harrobonim.Rabbi Berger received Smicha from the Satmar Dayan (Rabbi Roth), Deberzen Rav ZT"L & the Pupa Rebbe (Rabbi Y. Grunwald) Rabbi Berger has twenty years of experience in the field of kashrus. He certifies ten - fifteen stores & various caterers in Williamsburg & Boro Park.

3. The certifying individual or organization visits this establishment Rabbi Shmiel Berger:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Sprinkles Retail Shop Inc.

   Address: 194 Wallabout

   City: Brooklyn State: New York Zip: 11206

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Tartikov Beth Din - Rabbi Shumel Teitelbaum

   Address: 1452 55 Street

   City: Brooklyn State: NY Zip:11219

   Phone: 718-972-2210 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum,who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed is monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Sprinkles Retail Shop Inc.

   Address: 5210 13th Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Tartikov Beth Din - Rabbi Shumel Teitelbaum

   Address: 1452 55 Street

   City: Brooklyn State: NY Zip:11219

   Phone: 718-972-2210 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum,who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed is monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: SSNS Express LLC

   Address: 1104 Wilmot Rd.

   City: Scarsdale State: New York Zip: 10583

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Steak & Sizzle LLC

   Address: 4011 13th Avenue

   City: Brooklyn State: New York Zip: 11206

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Babad

   Address: 5207 19th Avenue

   City: Brooklyn State: NY Zip:11204

   Phone: 347-254-4620 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Stern 58 Corp.

   Address: 5804 16th Avenue

   City: Brooklyn State: New York Zip: 11204

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Sternbach Holding, LLC

   Address: 45 East 34th Street

   City: New York State: New York Zip: 10016

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:OK Kosher

   Address: 391 Troy Avenue

   City: Brooklyn State: NY Zip:11213

   Phone: 718-907-9535 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher, built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Sterns BP Corp.

   Address: 1214 49th Street Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Stix Kosher Restaurant

   Address: 101-15 Queens Blvd

   City: Forest Hills State: New York Zip: 11204

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Israel M. Steinberg

   Address: 1823 53rd Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-232-4275 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Stop Wok & Roll Inc.

   Address: 119 Cedarhurst Ave

   City: Cedarhurst State: New York Zip: 11516

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of the Five Towns

   Address: 597 A Willow Ave

   City: Brooklyn State: NY Zip:11516

   Phone: 516-569-4536 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Strauss Foods Inc.

   Address: 488 Hempstead Avenue

   City: West Hempstead State: New York Zip: 11552

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Subo NY LLC

   Address: 230 West Route 59

   City: Spring Valley State: New York Zip: 10977

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Steinmetz

   Address: 51 Aishel Lane

   City: Monsey State: NY Zip:10952

   Phone: 845-956-3193 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Steinmetz studied in both Viznitzyeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fishele Hershkowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Sunny LLC

   Address: 4302 Ft. Hamilton

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Tartikov Beth Din - Rabbi Shumel Teitelbaum

   Address: 1452 55 Street

   City: Brooklyn State: NY Zip:11219

   Phone: 718-972-2210 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum,who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed is monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Sunrise Cafe & Dairy Restaurant Inc.

   Address: 190-21 Union Turnpike

   City: Fresh Meadows State: New York Zip: 11366

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Sunrise International LLC

   Address: 3717 Riverdale Avenue

   City: Bronx State: New York Zip: 10463

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harobbonim of Riverdale

   Address: Riverdale Jewish Center - 3700 Independence Avenue

   City: Bronx State: NY Zip:10463

   Phone: 718 -548 -1850 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A non profit organization made up of the Orthodox rabbis serving the synagogues of the Riverdale New York. The rabbis involved are graduates of Reits/ Yeshiva University with many years of kosher food training & experience.

3. The certifying individual or organization visits this establishment Vaad Harobbonim of Riverdale:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Super Bagel Inc.

   Address: 4704 13th Street

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Shloma Gruber

   Address: 1246 46th Street

   City: Brooklyn State: NY Zip:11219

   Phone: 917-359-6848 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Shloma Gruberhas done work for the following kasrus agencies. Tartikov, OU & Rabbi Binyamin Gruber .He Studied under Rabbi Yidel Gruber & Rabbi Hillel Weinberger.

3. The certifying individual or organization visits this establishment Rabbi Shloma Gruber:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Super K Fish Corp.

   Address: 3914 14th Avenue

   City: Brooklyn State: New York Zip: 11218

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Sushi Fusion LLC

   Address: 613 Middle Neck

   City: Great Neck State: New York Zip: 11023

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Sushi Fussion Express Inc.

   Address: 71-32a Main St.

   City: Flushing State: New York Zip: 11367

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Sushi Fussion LLC

   Address: 105-43 64th RD

   City: Forest Hills State: New York Zip: 11375

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Sushi K Express LLC

   Address: 4120 16th Avenue

   City: Brooklyn State: New York Zip: 11204

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Babad

   Address: 5207 19th Avenue

   City: Brooklyn State: NY Zip:11204

   Phone: 347-254-4620 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Sushi Meshuga Inc.

   Address: 5115 13th Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Babad

   Address: 5207 19th Avenue

   City: Brooklyn State: NY Zip:11204

   Phone: 347-254-4620 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Sushi Metsuyan on Main Street LLC

   Address: 72-08 Main Street

   City: Flushing State: New York Zip: 11367

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Sushi Spot ll LLC

   Address: 426 Kingston Avenue

   City: Brooklyn State: New York Zip: 11213

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus Crown Height Inc.

   Address: 388 Kingston Avenue

   City: Brooklyn State: NY Zip:11213

   Phone: 718-604-2500 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Beth Din was formed in 1986.Rabbi Kalman Marlow, Rabbi Avraham Osdoba were the founding rabbonim. After Rabbi Marlow passed away Rabbi Shlomo Segal & Rabbi Yitzchok Raitport took over the rabbinic responsibilities while Rabbi Berel Levertov to over the executive duties. Several of these rabbonim received semicha from United Lubavitcher Yeshiva.

3. The certifying individual or organization visits this establishment Vaad Hakashrus Crown Height Inc.:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Sushi Ta'eem Corp.

   Address: 1307 Ave J

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Orthodox Union

   Address: 11 Broadway

   City: New York State: NY Zip:10004

   Phone: 212-563-4000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Orthodox Union is the largest kosher certificationagency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Sushi Tokyo Inc.

   Address: 627 Kings HWY

   City: Brooklyn State: New York Zip: 11223

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

   Address: 1294 East 8th Street

   City: Brooklyn State: NY Zip:11230

   Phone: 718-951-3983 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Kehilah Kashrus was founded over 18 years agoby a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Sushi Tokyo - Queens

   Address: 67-25 Main Street

   City: Flushing State: New York Zip: 11367

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Sushi Tokyo CL Inc.

   Address: 1360 Coney Island Avenue

   City: Brooklyn State: New York Zip: 11223

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

   Address: 1294 East 8th Street

   City: Brooklyn State: NY Zip:11230

   Phone: 718-951-3983 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Kehilah Kashrus was founded over 18 years agoby a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Sushi Tokyo Lawrence LLC

   Address: 337 Central Ave

   City: Lawrence State: New York Zip: 11559

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of the Five Towns

   Address: 597 A Willow Ave

   City: Brooklyn State: NY Zip:11516

   Phone: 516-569-4536 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: SVA Rotzohn Inc. Camp Shalva

   Address: 101 Tunnel Hill Rd

   City: South Fallsburg State: New York Zip: 12701

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certification - Rabbi Mendel Goldberg

   Address: 101 Tunnel Hill Rd

   City: South Fallsburg State: NY Zip:12701

   Phone: 347-219-8174 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Mendel Goldberg purchases all meat from Springfield or KJ poultry from Kiryas Yoel. All products in the kitchen have certifications from hamish hashkochos such as Hisachdus or Weissmandel . There are various rabbi's on staff that visit the kitchen daily to confirm Rabbi M. Goldberg is maintaining the highest standard of kosher.

3. The certifying individual or organization visits this establishment Self Certification - Rabbi Mendel Goldberg:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Sweet-nes Enterprise Inc.

   Address: 5414 New Utrecht Avenue

   City: Brooklyn State: New York Zip: 11213

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:OK Kosher

   Address: 391 Troy Avenue

   City: Brooklyn State: NY Zip:11213

   Phone: 718-907-9535 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Since 1935 OK Kosher has been well regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food and beverage industry. OK Kosher means the highest standard of kosher, built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Sweet Expressions of Brooklyn, NY LLC

   Address: 310 Kingston Avenue

   City: Brooklyn State: New York Zip: 11213

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus Crown Height Inc.

   Address: 388 Kingston Avenue

   City: Brooklyn State: NY Zip:11213

   Phone: 718-604-2500 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Beth Din was formed in 1986.Rabbi Kalman Marlow, Rabbi Avraham Osdoba were the founding rabbonim. After Rabbi Marlow passed away Rabbi Shlomo Segal & Rabbi Yitzchok Raitport took over the rabbinic responsibilities while Rabbi Berel Levertov to over the executive duties. Several of these rabbonim received semicha from United Lubavitcher Yeshiva.

3. The certifying individual or organization visits this establishment Vaad Hakashrus Crown Height Inc.:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: SYT Food LLC

   Address: 43 Route 59

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Steinmetz

   Address: 51 Aishel Lane

   City: Monsey State: NY Zip:10952

   Phone: 845-956-3193 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Steinmetz studied in both Viznitzyeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fishele Hershkowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Tag Forty Inc

   Address: 4102 18th Avenue

   City: Brooklyn State: New York Zip: 11218

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

   Address: 163 Parkville Avenue

   City: Brooklyn State: NY Zip:11239

   Phone: 718-437-2000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Tahjer Foods Corp.

   Address: 4320 Palisade Center Drive

   City: West Nyack State: New York Zip: 10944

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Orthodox Union

   Address: 11 Broadway

   City: New York State: NY Zip:10004

   Phone: 212-563-4000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Orthodox Union is the largest kosher certificationagency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Tam Eden Bakery Inc

   Address: 31B Jefferson Avenue

   City: Spring Valley State: New York Zip: 10977

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Wagshal - NSK

   Address: 8 Truman Avenue

   City: Spring Valley State: NY Zip:10977

   Phone: 845-354-5120 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Certifying food according to the highest standards expected by the chasidishe consumer. Established over 40 years by Rabbi M. Neushlos (Rav of New Square).Our Rabbinic staff consists of 5 well know poskim; Rabbi Aron Goldminzer, (Av Beis Din) Rabbi Shulem Pollack, Rabbi Yehoshia Leifer, Rabbi Yitzchok Wosner, Rabbi Avrum Spitzer

3. The certifying individual or organization visits this establishment Rabbi Wagshal - NSK:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Tashbar Toras Chaim

   Address: 305 Revonah Hill Rd

   City: Liberty State: New York Zip: 12754

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certifying - Rabbi Alexander Dembitzer

   Address: 305 Revonah Hill Rd

   City: Liberty State: NY Zip:12754

   Phone: 845-292-5790 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Alexander Dembitzer has semicha & is well educated in the laws of Kosher.

3. The certifying individual or organization visits this establishment Self Certifying - Rabbi Alexander Dembitzer:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Taste of Israel Inc.

   Address: 1322 Avenue M

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yisroel Gornish

   Address: 1421 Avenue O

   City: Brooklyn State: NY Zip:11230

   Phone: 718-376-3755 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Yisroel Gornish received smicha from Rabbi Yitzchok Ruderman. He is the rav of Cong. Chizuk Hadas for over 30 years. In addition, he has sat on several Batei Dinim, currently he has one of his own. He has also been involved with kashrus for the past 30 years.

3. The certifying individual or organization visits this establishment Rabbi Yisroel Gornish:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Tauber Yecheil

   Address: 149 Lee Ave

   City: Brooklyn State: New York Zip: 11211

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Shmiel Berger

   Address: 16 Juliana Place

   City: Brooklyn State: NY Zip:11249

   Phone: 718-782-4541 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Yeshiva U.T.A. of Williamsburg. Rabbi Berger is a member of CRC Hishacdus Harrobonim.Rabbi Berger received Smicha from the Satmar Dayan (Rabbi Roth), Deberzen Rav ZT"L & the Pupa Rebbe (Rabbi Y. Grunwald) Rabbi Berger has twenty years of experience in the field of kashrus. He certifies ten - fifteen stores & various caterers in Williamsburg & Boro Park.

3. The certifying individual or organization visits this establishment Rabbi Shmiel Berger:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Tauber's Fish Market Inc.

   Address: 3915 13th Avenue

   City: Brooklyn State: New York Zip: 11218

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Babad

   Address: 5207 19th Avenue

   City: Brooklyn State: NY Zip:11204

   Phone: 347-254-4620 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Tauber's Fish

   Address: 149 Lee Ave

   City: Brooklyn State: New York Zip: 11211

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Shmiel Berger

   Address: 16 Juliana Place

   City: Brooklyn State: NY Zip:11249

   Phone: 718-782-4541 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Yeshiva U.T.A. of Williamsburg. Rabbi Berger is a member of CRC Hishacdus Harrobonim.Rabbi Berger received Smicha from the Satmar Dayan (Rabbi Roth), Deberzen Rav ZT"L & the Pupa Rebbe (Rabbi Y. Grunwald) Rabbi Berger has twenty years of experience in the field of kashrus. He certifies ten - fifteen stores & various caterers in Williamsburg & Boro Park.

3. The certifying individual or organization visits this establishment Rabbi Shmiel Berger:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Tel Aviv Kebab House LLC

   Address: 75-45 Main Street

   City: Flushing State: New York Zip: 11367

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: That Sushi Spot LLC

   Address: 3004 Avenue L

   City: Brooklyn State: New York Zip: 11210

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

   Address: 1294 East 8th Street

   City: Brooklyn State: NY Zip:11230

   Phone: 718-951-3983 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Kehilah Kashrus was founded over 18 years agoby a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: That Sushi Spot LLC

   Address: 2462 Nostrand Avenue

   City: Brooklyn State: New York Zip: 11210

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

   Address: 1294 East 8th Street

   City: Brooklyn State: NY Zip:11230

   Phone: 718-951-3983 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Kehilah Kashrus was founded over 18 years agoby a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Aventura Buffet LLC

   Address: 253 Route 59

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Steinmetz

   Address: 51 Aishel Lane

   City: Monsey State: NY Zip:10952

   Phone: 845-956-3193 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Steinmetz studied in both Viznitzyeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fishele Hershkowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Bakery

   Address: 1014 Willis Avenue

   City: Albeatson State: New York Zip: 11507

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Israel M. Steinberg

   Address: 1823 53rd Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-232-4275 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Bakery

   Address: 327 S. Oyster Bay Road

   City: Plainview State: New York Zip: 11803

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Israel M. Steinberg

   Address: 1823 53rd Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-232-4275 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Canteen 1 LLC

   Address: 2436 Nostrand Avenue

   City: Brooklyn State: New York Zip: 11210

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

   Address: 1294 East 8th Street

   City: Brooklyn State: NY Zip:11230

   Phone: 718-951-3983 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Kehilah Kashrus was founded over 18 years agoby a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Coffee Bar Of Five Towns Inc.

   Address: 345 Central Ave

   City: Lawrence State: New York Zip: 11559

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of the Five Towns

   Address: 597 A Willow Ave

   City: Brooklyn State: NY Zip:11516

   Phone: 516-569-4536 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Coffee Bean & Tea Leaf

   Address: 343 Gold Street

   City: Brooklyn State: New York Zip: 11201

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Star K

   Address: 122 Slade Avenue

   City: Baltimore State: MD Zip:21208

   Phone: 410-484-4110 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Star K is an internationally recognized kosher certification for many decades. Mashigichim are trained in the Star K policies.The rabbinic field representatives are ordained according to Orthodox practices.

3. The certifying individual or organization visits this establishment Star K:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Hot Spot BBQ

   Address: 179-08 Union Turnpike

   City: Fresh Meadows State: New York Zip: 11366

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

   Address: 10 Columbus Circle

   City: New York State: New York Zip: 10019

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Zev Schwarcz - International Kosher Council

   Address: 648 E.4th Street

   City: Brooklyn State: NY Zip:11218

   Phone: 718-635-1037 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Zev Schwarczis a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty year ofexperience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

   OR

   4_time(s) per Yearly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

   Address: 10 East 53rd Street

   City: New York State: New York Zip: 10022

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Zev Schwarcz - International Kosher Council

   Address: 648 E.4th Street

   City: Brooklyn State: NY Zip:11218

   Phone: 718-635-1037 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Zev Schwarczis a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty year ofexperience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

   OR

   4_time(s) per Yearly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

   Address: 70 East 1st Street

   City: New York State: New York Zip: 10003

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Zev Schwarcz - International Kosher Council

   Address: 648 E.4th Street

   City: Brooklyn State: NY Zip:11218

   Phone: 718-635-1037 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Zev Schwarczis a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty year ofexperience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

   OR

   4_time(s) per Yearly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

   Address: 73 W. 82nd Street

   City: New York State: New York Zip: 10024

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Zev Schwarcz - International Kosher Council

   Address: 648 E.4th Street

   City: Brooklyn State: NY Zip:11218

   Phone: 718-635-1037 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Zev Schwarczis a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty year ofexperience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

   OR

   4_time(s) per Yearly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

   Address: 87 East 42nd Street

   City: New York State: New York Zip: 11218

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Zev Schwarcz - International Kosher Council

   Address: 648 E.4th Street

   City: Brooklyn State: NY Zip:11218

   Phone: 718-635-1037 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Zev Schwarczis a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty year ofexperience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

   OR

   4_time(s) per Yearly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

   Address: 117 Front Street

   City: New York State: New York Zip: 11218

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Zev Schwarcz - International Kosher Council

   Address: 648 E.4th Street

   City: Brooklyn State: NY Zip:11218

   Phone: 718-635-1037 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Zev Schwarczis a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty year ofexperience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

   OR

   4_time(s) per Yearly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

   Address: 122 Greenwich Avenue

   City: New York State: New York Zip: 10011

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Zev Schwarcz - International Kosher Council

   Address: 648 E.4th Street

   City: Brooklyn State: NY Zip:11218

   Phone: 718-635-1037 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Zev Schwarczis a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty year ofexperience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

   OR

   4_time(s) per Yearly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

   Address: 144 N. 8th Street

   City: New York State: New York Zip: 11249

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Zev Schwarcz - International Kosher Council

   Address: 648 E.4th Street

   City: Brooklyn State: NY Zip:11218

   Phone: 718-635-1037 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Zev Schwarczis a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty year ofexperience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

   OR

   4_time(s) per Yearly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

   Address: 151 W.34th Street - 8th Fl.

   City: New York State: New York Zip: 10001

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Zev Schwarcz - International Kosher Council

   Address: 648 E.4th Street

   City: Brooklyn State: NY Zip:11218

   Phone: 718-635-1037 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Zev Schwarczis a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty year ofexperience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

   OR

   4_time(s) per Yearly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

   Address: 156 Prince Street

   City: New York State: New York Zip: 10012

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Zev Schwarcz - International Kosher Council

   Address: 648 E.4th Street

   City: Brooklyn State: NY Zip:11218

   Phone: 718-635-1037 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Zev Schwarczis a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty year ofexperience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

   OR

   4_time(s) per Yearly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

   Address: 225 Liberty Street

   City: New York State: New York Zip: 10281

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Zev Schwarcz - International Kosher Council

   Address: 648 E.4th Street

   City: Brooklyn State: NY Zip:11218

   Phone: 718-635-1037 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Zev Schwarczis a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty year ofexperience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

   OR

   4_time(s) per Yearly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

   Address: 239 Columbus Ave

   City: New York State: New York Zip: 10023

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Zev Schwarcz - International Kosher Council

   Address: 648 E.4th Street

   City: Brooklyn State: NY Zip:11218

   Phone: 718-635-1037 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Zev Schwarczis a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty year ofexperience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

   OR

   4_time(s) per Yearly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

   Address: 250 East 54th Street

   City: New York State: New York Zip: 10022

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Zev Schwarcz - International Kosher Council

   Address: 648 E.4th Street

   City: Brooklyn State: NY Zip:11218

   Phone: 718-635-1037 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Zev Schwarczis a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty year ofexperience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

   OR

   4_time(s) per Yearly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

   Address: 344 Amsterdam Ave

   City: New York State: New York Zip: 10024

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Zev Schwarcz - International Kosher Council

   Address: 648 E.4th Street

   City: Brooklyn State: NY Zip:11218

   Phone: 718-635-1037 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Zev Schwarczis a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty year ofexperience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

   OR

   4_time(s) per Yearly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

   Address: 350 Amsterdam Ave

   City: New York State: New York Zip: 10024

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Zev Schwarcz - International Kosher Council

   Address: 648 E.4th Street

   City: Brooklyn State: NY Zip:11218

   Phone: 718-635-1037 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Zev Schwarczis a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty year ofexperience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

   OR

   4_time(s) per Yearly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

   Address: 360 Greenwich Ave

   City: Greenwich State: Connecticut Zip: 6830

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Zev Schwarcz - International Kosher Council

   Address: 648 E.4th Street

   City: Brooklyn State: NY Zip:11218

   Phone: 718-635-1037 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Zev Schwarczis a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty year ofexperience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

   OR

   4_time(s) per Yearly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

   Address: 375 Hudson Street

   City: New York State: New York Zip: 10014

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Zev Schwarcz - International Kosher Council

   Address: 648 E.4th Street

   City: Brooklyn State: NY Zip:11218

   Phone: 718-635-1037 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Zev Schwarczis a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty year ofexperience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

   OR

   4_time(s) per Yearly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

   Address: 420 Park Avenue South

   City: New York State: New York Zip: 10016

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Zev Schwarcz - International Kosher Council

   Address: 648 E.4th Street

   City: Brooklyn State: NY Zip:11218

   Phone: 718-635-1037 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Zev Schwarczis a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty year ofexperience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

   OR

   4_time(s) per Yearly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

   Address: 421 Hudson Street

   City: New York State: New York Zip: 10016

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Zev Schwarcz - International Kosher Council

   Address: 648 E.4th Street

   City: Brooklyn State: NY Zip:11218

   Phone: 718-635-1037 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Zev Schwarczis a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty year ofexperience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

   OR

   4_time(s) per Yearly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

   Address: 630 9th Ave

   City: New York State: New York Zip: 10036

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Zev Schwarcz - International Kosher Council

   Address: 648 E.4th Street

   City: Brooklyn State: NY Zip:11218

   Phone: 718-635-1037 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Zev Schwarczis a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty year ofexperience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

   OR

   4_time(s) per Yearly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

   Address: 1050 3rd Avenue

   City: New York State: New York Zip: 10065

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Zev Schwarcz - International Kosher Council

   Address: 648 E.4th Street

   City: Brooklyn State: NY Zip:11218

   Phone: 718-635-1037 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Zev Schwarczis a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty year ofexperience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

   OR

   4_time(s) per Yearly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

   Address: 1296 Madison Ave

   City: New York State: New York Zip: 10128

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Zev Schwarcz - International Kosher Council

   Address: 648 E.4th Street

   City: Brooklyn State: NY Zip:11218

   Phone: 718-635-1037 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Zev Schwarczis a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty year ofexperience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

   OR

   4_time(s) per Yearly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

   Address: 1 Park Avenue

   City: New York State: New York Zip: 10016

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Zev Schwarcz - International Kosher Council

   Address: 648 E.4th Street

   City: Brooklyn State: NY Zip:11218

   Phone: 718-635-1037 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Zev Schwarczis a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty year ofexperience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

   OR

   4_time(s) per Yearly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

   Address: 1 W.22nd Street

   City: New York State: New York Zip: 10010

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Zev Schwarcz - International Kosher Council

   Address: 648 E.4th Street

   City: Brooklyn State: NY Zip:11218

   Phone: 718-635-1037 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Zev Schwarczis a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty year ofexperience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

   OR

   4_time(s) per Yearly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

   Address: 201 E. 10th Street

   City: New York State: New York Zip: 10003

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Zev Schwarcz - International Kosher Council

   Address: 648 E.4th Street

   City: Brooklyn State: NY Zip:11218

   Phone: 718-635-1037 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Zev Schwarczis a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty year ofexperience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

   OR

   4_time(s) per Yearly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

   Address: 31-00 47th Ave

   City: Long Island State: New York Zip: 11101

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Zev Schwarcz - International Kosher Council

   Address: 648 E.4th Street

   City: Brooklyn State: NY Zip:11218

   Phone: 718-635-1037 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Zev Schwarczis a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty year ofexperience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

   OR

   4_time(s) per Yearly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

   Address: 54 Murray Street

   City: New York State: New York Zip: 11107

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Zev Schwarcz - International Kosher Council

   Address: 648 E.4th Street

   City: Brooklyn State: NY Zip:11218

   Phone: 718-635-1037 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Zev Schwarczis a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty year ofexperience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

   OR

   4_time(s) per Yearly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

   Address: 65 W. 55th Street

   City: New York State: New York Zip: 11107

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Zev Schwarcz - International Kosher Council

   Address: 648 E.4th Street

   City: Brooklyn State: NY Zip:11218

   Phone: 718-635-1037 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Zev Schwarczis a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty year ofexperience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

   OR

   4_time(s) per Yearly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

   Address: 83 Murray Street

   City: New York State: New York Zip: 11107

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Zev Schwarcz - International Kosher Council

   Address: 648 E.4th Street

   City: Brooklyn State: NY Zip:11218

   Phone: 718-635-1037 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Zev Schwarczis a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty year ofexperience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

   OR

   4_time(s) per Yearly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

   Address: 100 10th Avenue

   City: New York State: New York Zip: 10011

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Zev Schwarcz - International Kosher Council

   Address: 648 E.4th Street

   City: Brooklyn State: NY Zip:11218

   Phone: 718-635-1037 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Zev Schwarczis a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty year ofexperience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

   OR

   4_time(s) per Yearly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

   Address: 105 Rivington Street

   City: New York State: New York Zip: 10002

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Zev Schwarcz - International Kosher Council

   Address: 648 E.4th Street

   City: Brooklyn State: NY Zip:11218

   Phone: 718-635-1037 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Zev Schwarczis a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty year ofexperience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

   OR

   4_time(s) per Yearly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

   Address: 124 Montagne Street

   City: New York State: New York Zip: 11201

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Zev Schwarcz - International Kosher Council

   Address: 648 E.4th Street

   City: Brooklyn State: NY Zip:11218

   Phone: 718-635-1037 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Zev Schwarczis a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty year ofexperience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

   OR

   4_time(s) per Yearly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

   Address: 129 W41 Street

   City: New York State: New York Zip: 10036

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Zev Schwarcz - International Kosher Council

   Address: 648 E.4th Street

   City: Brooklyn State: NY Zip:11218

   Phone: 718-635-1037 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Zev Schwarczis a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty year ofexperience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

   OR

   4_time(s) per Yearly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

   Address: 203 E. 85 Street

   City: New York State: New York Zip: 10028

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Zev Schwarcz - International Kosher Council

   Address: 648 E.4th Street

   City: Brooklyn State: NY Zip:11218

   Phone: 718-635-1037 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Zev Schwarczis a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty year ofexperience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

   OR

   4_time(s) per Yearly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

   Address: 205 E. 92 Street

   City: New York State: New York Zip: 10028

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Zev Schwarcz - International Kosher Council

   Address: 648 E.4th Street

   City: Brooklyn State: NY Zip:11218

   Phone: 718-635-1037 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Zev Schwarczis a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty year ofexperience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

   OR

   4_time(s) per Yearly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

   Address: 207 7th Ave

   City: New York State: New York Zip: 10028

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Zev Schwarcz - International Kosher Council

   Address: 648 E.4th Street

   City: Brooklyn State: NY Zip:11215

   Phone: 718-635-1037 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Zev Schwarczis a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty year ofexperience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

   OR

   4_time(s) per Yearly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

   Address: 830 3rd Ave

   City: New York State: New York Zip: 10022

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Zev Schwarcz - International Kosher Council

   Address: 648 E.4th Street

   City: Brooklyn State: NY Zip:11215

   Phone: 718-635-1037 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Zev Schwarczis a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty year ofexperience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

   OR

   4_time(s) per Yearly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

   Address: 1429 2nd Avenue

   City: New York State: New York Zip: 10022

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Zev Schwarcz - International Kosher Council

   Address: 648 E.4th Street

   City: Brooklyn State: NY Zip:11215

   Phone: 718-635-1037 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Zev Schwarczis a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty year ofexperience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

   OR

   4_time(s) per Yearly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

   Address: 1474 3rd Ave

   City: New York State: New York Zip: 11218

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Zev Schwarcz - International Kosher Council

   Address: 648 E.4th Street

   City: Brooklyn State: NY Zip:11215

   Phone: 718-635-1037 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Zev Schwarczis a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty year ofexperience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

   OR

   4_time(s) per Yearly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

   Address: 1633 Broadway

   City: New York State: New York Zip: 11218

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Zev Schwarcz - International Kosher Council

   Address: 648 E.4th Street

   City: Brooklyn State: NY Zip:11215

   Phone: 718-635-1037 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Zev Schwarczis a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty year ofexperience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

   OR

   4_time(s) per Yearly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Juice Press LLC

   Address: 250 Mott Street

   City: New York State: New York Zip: 10012

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Zev Schwarcz - International Kosher Council

   Address: 648 E.4th Street

   City: Brooklyn State: NY Zip:11215

   Phone: 718-635-1037 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Zev Schwarczis a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty year ofexperience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

   OR

   4_time(s) per Yearly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Kosher Chef Inc.

   Address: 5007 16th Avenue

   City: Brooklyn State: New York Zip: 11204

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Leibish Koenig

   Address: 5215 20th Avenue

   City: Brooklyn State: NY Zip:11204

   Phone: 646-379-1330 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Lebish Koenig has been working in the field of kashrus for the last 30 years. He received semicha from Rabbi Moshe Feinstein.In addition, he is the Rav of Congregation of Koibersdorf

3. The certifying individual or organization visits this establishment Rabbi Leibish Koenig:

   OR

   2_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Kosher Food Depot Inc.

   Address: 1279 42nd Street

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Usher Eckstein

   Address: 1435 51 Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-854-3030 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   All the rabbis working for our kosher dept. must have a full yeshiva background. We only certify cholov yisroel & glatt kosher meat. There is always a mashgiach temedi on site throughout processing & stores must have a Jewish person at the location at all times.

3. The certifying individual or organization visits this establishment Rabbi Usher Eckstein:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Kosher Garden Inc.

   Address: 1507 Coney Island Avenue

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

   Address: 1294 East 8th Street

   City: Brooklyn State: NY Zip:11230

   Phone: 718-951-3983 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Kehilah Kashrus was founded over 18 years agoby a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Kosher Garden Market Place

   Address: 194 Wallabout

   City: Brooklyn State: New York Zip: 11206

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The New HK Inc.

   Address: 1613 2nd Ave

   City: New York State: New York Zip: 10028

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Zev Schwarcz - International Kosher Council

   Address: 648 E.4th Street

   City: Brooklyn State: NY Zip:11215

   Phone: 718-635-1037 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Zev Schwarczis a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty year ofexperience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The NY Flame LLC

   Address: 278 E. Broadway

   City: Monticello State: New York Zip: 12701

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

   Address: 163 Parkville Avenue

   City: Brooklyn State: NY Zip:11239

   Phone: 718-437-2000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Palace on Nostrand LLC

   Address: 2603 Nostrand Avenue

   City: Brooklyn State: New York Zip: 11210

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

   Address: 1294 East 8th Street

   City: Brooklyn State: NY Zip:11230

   Phone: 718-951-3983 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Kehilah Kashrus was founded over 18 years agoby a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Peklach 4 You Inc.

   Address: 17 Main Street

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Steinmetz

   Address: 51 Aishel Lane

   City: Monsey State: NY Zip:10952

   Phone: 845-956-3193 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Steinmetz studied in both Viznitzyeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fishele Hershkowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Pickle Guys Inc.

   Address: 357 Grand Street

   City: New York State: New York Zip: 10002

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Shmuel Fishelis

   Address: 500 Grand Street

   City: New York State: NY Zip:10002

   Phone: 212-228-2429 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Shmuel Fishelis learned in Beis Medrash L' Torah V Horah. He received semicha from Rabbi Moshe Feinstein zt"l.He has been involved in kashrus for over 35 years & was the kashrus supervisor at Camp Dora Golding for 5 years.

3. The certifying individual or organization visits this establishment Rabbi Shmuel Fishelis:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Pom People Inc.

   Address: 140 Washington Ave

   City: Cedarhurst State: New York Zip: 11516

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of the Five Towns

   Address: 597 A Willow Ave

   City: Brooklyn State: NY Zip:11516

   Phone: 516-569-4536 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Sauce LTD

   Address: 1063 Broadway

   City: Woodmere State: New York Zip: 11598

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of the Five Towns

   Address: 597 A Willow Ave

   City: Brooklyn State: NY Zip:11516

   Phone: 516-569-4536 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: The Shabbos Depot

   Address: 321 E. Broadway

   City: Monticello State: New York Zip: 12701

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Steinmetz

   Address: 51 Aishel Lane

   City: Monsey State: NY Zip:10952

   Phone: 845-956-3193 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Steinmetz studied in both Viznitzyeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fishele Hershkowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Tifaret Discount Inc.

   Address: 100 Route 59

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certification - Baruch Ausch

   Address: 16 Anthony Drive

   City: Spring Valley State: NY Zip:10977

   Phone: 845-821-3907 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Baruch Ausch learned in YKY Pupa & is part of the Pupa community. He is well versed in the laws of Kosher.

3. The certifying individual or organization visits this establishment Self Certification - Baruch Ausch:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Tiki Inc.

   Address: 641 East Park Avenue

   City: Long Beach State: New York Zip: 11561

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Israel M. Steinberg

   Address: 1823 53rd Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-232-4275 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Tikvah AA Corp.

   Address: 105-45 64 RD

   City: Forest Hills State: New York Zip: 11375

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Tikvah Bazar Corp.

   Address: 71-28 Main Street

   City: Flushing State: New York Zip: 11367

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Eliyahu Ben Haim - Beit Din Mekor Haim

   Address: 84-31 117th Street

   City: Richmond Hill State: NY Zip:11418

   Phone: 347-415-5681 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi E. Ben Haim is a sephardi rabbi & the Av Beit Din of Mekor Haim in Queens, NY. He was born in Israel & Studied in Yeshivat Porat Yosef . He was ordained by Rabbi Ezra Attia & very close to Rabbi Ovadia Yosef. He was a Rosh Hayeshiva in Beth Harashal & taught at Lifshitz Seminary as well as YU in NY. He is well versed in the laws of kosher supervision.

3. The certifying individual or organization visits this establishment Rabbi Eliyahu Ben Haim - Beit Din Mekor Haim:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: TKN Foods LLC

   Address: 5677 Riverdale Ave

   City: Bronx State: New York Zip: 10471

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harobbonim of Riverdale

   Address: Riverdale Jewish Center - 3700 Independence Avenue

   City: Bronx State: NY Zip:10463

   Phone: 718 -548 -1850 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A non profit organization made up of the Orthodox rabbis serving the synagogues of the Riverdale New York. The rabbis involved are graduates of Reits/ Yeshiva University with many years of kosher food training & experience.

3. The certifying individual or organization visits this establishment Vaad Harobbonim of Riverdale:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Toast Well Done LLC

   Address: 1379 Coney Island

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Tartikov Beth Din - Rabbi Shumel Teitelbaum

   Address: 1452 55 Street

   City: Brooklyn State: NY Zip:11219

   Phone: 718-972-2210 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum,who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed is monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Toddy's Appetizers LTD

   Address: 436 Central Ave

   City: Cedarhurst State: New York Zip: 11516

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of the Five Towns

   Address: 597 A Willow Ave

   City: Brooklyn State: NY Zip:11516

   Phone: 516-569-4536 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Tov Li Shawarma Inc.

   Address: 6447 108th Street

   City: Forest Hills State: New York Zip: 11375

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Tov Meod Inc.

   Address: 1419 Avenue J

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Babad

   Address: 5207 19th Avenue

   City: Brooklyn State: NY Zip:11204

   Phone: 347-254-4620 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Tov Taam Inc.

   Address: 240 East 81st. Street

   City: New York State: New York Zip: 10028

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:OK Kosher Certification

   Address: 391 Troy Avenue

   City: Brooklyn State: NY Zip:11203

   Phone: 718- 756-7500 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Since 1935 OK Kosher has beenwell regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food andbeverage industry. OK Kosher means the highest standard of kosher , built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher Certification:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Tradition Kosher Bakery

   Address: 123 Lee Avenue

   City: Brooklyn State: New York Zip: 11211

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Shmiel Berger

   Address: 16 Juliana Place

   City: Brooklyn State: NY Zip:11249

   Phone: 718-782-4541 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Yeshiva U.T.A. of Williamsburg. Rabbi Berger is a member of CRC Hishacdus Harrobonim.Rabbi Berger received Smicha from the Satmar Dayan (Rabbi Roth), Deberzen Rav ZT"L & the Pupa Rebbe (Rabbi Y. Grunwald) Rabbi Berger has twenty years of experience in the field of kashrus. He certifies ten - fifteen stores & various caterers in Williamsburg & Boro Park.

3. The certifying individual or organization visits this establishment Rabbi Shmiel Berger:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Trastevere LLC

   Address: 1391 Coney Island

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Orthodox Union

   Address: 11 Broadway

   City: New York State: NY Zip:10004

   Phone: 212-563-4000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Orthodox Union is the largest kosher certificationagency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Troy Avenue Cafe LLC

   Address: 399 Troy Avenue

   City: Brooklyn State: New York Zip: 11213

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus Crown Height Inc.

   Address: 388 Kingston Avenue

   City: Brooklyn State: NY Zip:11213

   Phone: 718-604-2500 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Beth Din was formed in 1986.Rabbi Kalman Marlow, Rabbi Avraham Osdoba were the founding rabbonim. After Rabbi Marlow passed away Rabbi Shlomo Segal & Rabbi Yitzchok Raitport took over the rabbinic responsibilities while Rabbi Berel Levertov to over the executive duties. Several of these rabbonim received semicha from United Lubavitcher Yeshiva.

3. The certifying individual or organization visits this establishment Vaad Hakashrus Crown Height Inc.:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Turnpike Burger Grill Inc.

   Address: 147- 41 Union Turnpike

   City: Flushing State: New York Zip: 11367

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Tuv Taam Fish

   Address: 4801 New Utrecht Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: U & S Allon LLC

   Address: 3714 Riverdale Avenue

   City: Bronx State: New York Zip: 10471

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harobbonim of Riverdale

   Address: Riverdale Jewish Center - 3700 Independence Avenue

   City: Bronx State: NY Zip:10463

   Phone: 718 -548 -1850 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A non profit organization made up of the Orthodox rabbis serving the synagogues of the Riverdale New York. The rabbis involved are graduates of Reits/ Yeshiva University with many years of kosher food training & experience.

3. The certifying individual or organization visits this establishment Vaad Harobbonim of Riverdale:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: U Bake Corp.

   Address: 2419 Coney Island

   City: Brooklyn State: New York Zip: 11218

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:National Kosher Supervision

   Address: 270 West 84th Street

   City: New York State: NY Zip:10024

   Phone: 917-405-7222 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Aaron Mehlman is the highly respected Rabbi of Congregation Ohav Sholom in Manhattan. He is an alumnus of Brisk (Israel) & BMG (Lakewood, NJ).He recived semicha from Rabbi Forsheimer & Rabbi Shlomo Gisssinger rabbonim & posekim in Lakewood, NJ.

3. The certifying individual or organization visits this establishment National Kosher Supervision:

   OR

   2_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Uncle Abies Deli on First Inc. - 2nd Avenue Deli

   Address: 1442 1st Avenue

   City: New York State: New York Zip: 10021

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Israel M. Steinberg

   Address: 1823 53rd Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-232-4275 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Upscale Fish Inc.

   Address: 126 Maple Avenue

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:KJ Kosher/ Vaad Hakashrus of Kiryas Joel

   Address: 16 Garfield Rd. #102

   City: Monroe State: NY Zip:10950

   Phone: 845-774-4040 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: V Life Inc.

   Address: 348 7th Avenue

   City: New York State: New York Zip: 10021

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Israel M. Steinberg

   Address: 1823 53rd Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-232-4275 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

   OR

   2_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Veggies

   Address: 5301 18th Avenue

   City: New York State: New York Zip: 11204

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

   Address: 163 Parkville Avenue

   City: Brooklyn State: NY Zip:11239

   Phone: 718-437-2000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Vstrecha NY Inc.

   Address: 98-98 Queens Blvd

   City: Rego Park State: New York Zip: 11374

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Weber's Real Kosher Meat LLC

   Address: 5114 12th Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Weingarten's Fish Market Inc.

   Address: 179 Ross Street

   City: Brooklyn State: New York Zip: 11211

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Shmiel Berger

   Address: 16 Juliana Place

   City: Brooklyn State: NY Zip:11249

   Phone: 718-782-4541 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Yeshiva U.T.A. of Williamsburg. Rabbi Berger is a member of CRC Hishacdus Harrobonim.Rabbi Berger received Smicha from the Satmar Dayan (Rabbi Roth), Deberzen Rav ZT"L & the Pupa Rebbe (Rabbi Y. Grunwald) Rabbi Berger has twenty years of experience in the field of kashrus. He certifies ten - fifteen stores & various caterers in Williamsburg & Boro Park.

3. The certifying individual or organization visits this establishment Rabbi Shmiel Berger:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Wei's Dic Inc.

   Address: 190-11 Union Turnpike

   City: Fresh Meadows State: New York Zip: 11366

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Weisners FoodCenter Inc.

   Address: 5918 18th Avenue

   City: Brooklyn State: New York Zip: 11204

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

   Address: 163 Parkville Avenue

   City: Brooklyn State: NY Zip:11239

   Phone: 718-437-2000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Weiss Kosher Bakery Inc.

   Address: 5011 13th Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:OK Kosher Certification

   Address: 391 Troy Avenue

   City: Brooklyn State: NY Zip:11203

   Phone: 718- 756-7500 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Since 1935 OK Kosher has beenwell regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food andbeverage industry. OK Kosher means the highest standard of kosher , built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher Certification:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: West 38 Kosher Deli Inc.

   Address: 209 W.38th Street

   City: New York State: New York Zip: 10018

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Paul Plotkin

   Address: 7205 Royal Palm Blvd

   City: Margate State: FL Zip:33003

   Phone: 954-970-4281 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi P. Plotkin received semichafrom Jewish Theological Seminary of America. In 1990, he established a Rav Hamachshirprogram with the Rabbinical Assembly too teach Conservative Rabbis how to certify establishments for kashruth.

3. The certifying individual or organization visits this establishment Rabbi Paul Plotkin:

   OR

   6_time(s) per yearly ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: West Kosher Bakery - Taam Eden

   Address: 80 West Street

   City: Spring Valley State: New York Zip: 10977

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Westly Foods LLC

   Address: 481 Route 306

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Steinmetz

   Address: 51 Aishel Lane

   City: Monsey State: NY Zip:10952

   Phone: 845-956-3193 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Steinmetz studied in both Viznitzyeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fishele Hershkowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Westside MBV202 LLC

   Address: 687 Amsterdam Avenue

   City: New York State: New York Zip: 10025

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:National Kosher Supervision

   Address: 270 West 84th Street

   City: New York State: NY Zip:10024

   Phone: 917-405-7222 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Aaron Mehlman is the highly respected Rabbi of Congregation Ohav Sholom in Manhattan. He is an alumnus of Brisk (Israel) & BMG (Lakewood, NJ).He recived semicha from Rabbi Forsheimer & Rabbi Shlomo Gisssinger rabbonim & posekim in Lakewood, NJ.

3. The certifying individual or organization visits this establishment National Kosher Supervision:

   OR

   2_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Wheatly Kosher Restaurant Corp.

   Address: 140 Wheatly Plaza

   City: Greenvale State: New York Zip: 11548

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Paul Plotkin

   Address: 7205 Royal Palm Blvd

   City: Margate State: FL Zip:33003

   Phone: 954-970-4281 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi P. Plotkin received semichafrom Jewish Theological Seminary of America. In 1990, he established a Rav Hamachshirprogram with the Rabbinical Assembly too teach Conservative Rabbis how to certify establishments for kashruth.

3. The certifying individual or organization visits this establishment Rabbi Paul Plotkin:

   OR

   6_time(s) per yearly ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Wild Ginger Vegetarian Kitchen NY Inc.

   Address: 380 Broome Street

   City: New York State: New York Zip: 10013

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Zev Schwarcz - International Kosher Council

   Address: 648 E.4th Street

   City: Brooklyn State: NY Zip:11215

   Phone: 718-635-1037 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Zev Schwarczis a graduate & musmach of Telsh Yeshiva in Cleveland. He has over twenty year ofexperience with kashrus supervision with major certifying agencies.

3. The certifying individual or organization visits this establishment Rabbi Zev Schwarcz - International Kosher Council:

   OR

   4_time(s) per Yearly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Williamsburg Famous Fish Market

   Address: 326 Roebling Street

   City: Brooklyn State: New York Zip: 11211

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Harry Ungar - Wilson Poultry Market

   Address: 205 Wilson Street

   City: Brooklyn State: New York Zip: 11211

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Tartikov Beth Din - Rabbi Shumel Teitelbaum

   Address: 1452 55 Street

   City: Brooklyn State: NY Zip:11219

   Phone: 718-972-2210 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum,who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed is monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Wok Tov Inc.

   Address: 594 Central Ave

   City: Cedarhurst State: New York Zip: 11516

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of the Five Towns

   Address: 597 A Willow Ave

   City: Brooklyn State: NY Zip:11516

   Phone: 516-569-4536 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Woodbourne Pizza

   Address: 347 Broadway

   City: Monticello State: New York Zip: 12701

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Babad

   Address: 5207 19th Avenue

   City: Brooklyn State: NY Zip:11204

   Phone: 347-254-4620 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Babad studied in Yeshiva Bais Hatalmud in Brooklyn & Yeshivas Brisk in Eretz Yisroel. In addition, he received smicha from the Satmar Dayan (Rabbi Roth) & has over twenty years of experience in the field of kashrus. He also certifies various stores in the New York area.

3. The certifying individual or organization visits this establishment Rabbi Yechiel Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Woodbourne Supermarket

   Address: 8 Main Street

   City: Woodboure State: New York Zip: 12788

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certification - Ashar Goldstein

   Address: 18 Dinev Road #102

   City: Monroe State: NY Zip:10950

   Phone: 347-581-5538 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Ashar Goldstein lives in Monroe.He learned in United Torah Academy. He is part of the Satmar community Cong. Yetev Lev. He asked all his shalos to Rabbi Getzel Berkowitz - the Satmar Dayan.

3. The certifying individual or organization visits this establishment Self Certification - Ashar Goldstein:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Woodbury Kosher Meats

   Address: 428 S. Oyster Bay Road

   City: Hicksville State: New York Zip: 11801

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Israel M. Steinberg

   Address: 1823 53rd Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-232-4275 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

   OR

   2_time(s) per Monthly ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Woodbury Village Kosher Restaurant

   Address: 7971 Jericho Turnpike

   City: Woodbury State: New York Zip: 11797

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Paul Plotkin

   Address: 7205 Royal Palm Blvd

   City: Margate State: FL Zip:33003

   Phone: 954-970-4281 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi P. Plotkin received semichafrom Jewish Theological Seminary of America. In 1990, he established a Rav Hamachshirprogram with the Rabbinical Assembly too teach Conservative Rabbis how to certify establishments for kashruth.

3. The certifying individual or organization visits this establishment Rabbi Paul Plotkin:

   OR

   6_time(s) per yearly ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Woodridge Kosher Pizza

   Address: 14 Green Avenue

   City: Woodridge State: New York Zip: 12789

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Shmiel Berger

   Address: 16 Juliana Place

   City: Brooklyn State: NY Zip:11249

   Phone: 718-782-4541 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Yeshiva U.T.A. of Williamsburg. Rabbi Berger is a member of CRC Hishacdus Harrobonim.Rabbi Berger received Smicha from the Satmar Dayan (Rabbi Roth), Deberzen Rav ZT"L & the Pupa Rebbe (Rabbi Y. Grunwald) Rabbi Berger has twenty years of experience in the field of kashrus. He certifies ten - fifteen stores & various caterers in Williamsburg & Boro Park.

3. The certifying individual or organization visits this establishment Rabbi Shmiel Berger:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: World of Chantilly

   Address: 4302 Farragut Road

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:OK Kosher Certification

   Address: 391 Troy Avenue

   City: Brooklyn State: NY Zip:11203

   Phone: 718- 756-7500 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Since 1935 OK Kosher has beenwell regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food andbeverage industry. OK Kosher means the highest standard of kosher , built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher Certification:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Y&C Foods Inc.

   Address: 18 Broadway

   City: Woodridge State: New York Zip: 12789

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

   Address: 163 Parkville Avenue

   City: Brooklyn State: NY Zip:11239

   Phone: 718-437-2000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Y&S Fish Market Inc.

   Address: 5008 16th Avenue

   City: Brooklyn State: New York Zip: 11204

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Usher Eckstein

   Address: 1435 51 Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-854-3030 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   All the rabbis working for our kosher dept. must have a full yeshiva background. We only certify cholov yisroel & glatt kosher meat. There is always a mashgiach temedi on site throughout processing & stores must have a Jewish person at the location at all times.

3. The certifying individual or organization visits this establishment Rabbi Usher Eckstein:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Yanay Dips Inc.

   Address: 178 Route 59

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Yeshira Letzirim Inc.

   Address: 184 Hasbrouck

   City: Woodbourne State: New York Zip: 12788

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:KJ Kosher/ Vaad Hakashrus of Kiryas Joel

   Address: 16 Garfield Rd. #102

   City: Monroe State: NY Zip:10950

   Phone: 845-774-4040 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   KJ Kashrus Division is a high - level kashrus agency. They have a team of fully trained & experienced mashgichim who supervises the local food establishments in Monroe, NY. They are trained in examining each & every ingredient, researching the process by which food items are prepared & maintaining the standard for the community.

3. The certifying individual or organization visits this establishment KJ Kosher/ Vaad Hakashrus of Kiryas Joel:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Yeshiva & Mesivta Wiznitz of USA

   Address: 1 Katz Road

   City: Fallsburg State: New York Zip: 12733

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Shmuel Stein

   Address: 2 Katz Road

   City: Fallsburg State: NY Zip:12733

   Phone: 347-628-3483 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi S. Stein learned in Yeshiva Chasan Sofer & Yeshiva Wiznitz in Bnei Berak.

3. The certifying individual or organization visits this establishment Rabbi Shmuel Stein:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Yeshiva B.J.Z Dushinsky

   Address: 104 Waverley Avenue

   City: Monticello State: New York Zip: 12701

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certification - Ischa Lieberman

   Address: 123 Union Avenue

   City: Brooklyn State: NY Zip:11206

   Phone: 718-757-9691 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Ischa Lieberman received his training from UTA Satmar. He works as a supervisor for the Vaad Hakashrus of Satmar.

3. The certifying individual or organization visits this establishment Self Certification - Ischa Lieberman:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Mesivta Meor Hatorah

   Address: 5556 Route 42

   City: Fallsburg State: New York Zip: 12733

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certification - Rabbi Burich Godlewsky

   Address: 1151 46th Street

   City: Brooklyn State: NY Zip:11219

   Phone: 718-438-1050 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Burich Godlewsky received semicha from Rabbi Rosenblum. Rabbi B. Godlewsky is well versed with the Gemerah & Halachaic topics pertaining to kashrus. In 2009 Rabbi B. Godlewsky was hired to maintain the kashrus standard for this Yeshiva.

3. The certifying individual or organization visits this establishment Self Certification - Rabbi Burich Godlewsky:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Yeshiva Nachlas Tzvi D' Krula

   Address: 5404 Route 42

   City: Fallsburg State: New York Zip: 12733

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certifying - Rabbi Hersh Bernstein

   Address: 34 Walworth Street

   City: Brooklyn State: NY Zip:11205

   Phone: 718-614-1482 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Hersh Bernstein has rabbinical degrees in all areas regarding kosher food. He associates with the Krula Chassidim in Williamsburg, NY. All shalos are referred to the Krula Rebbe.

3. The certifying individual or organization visits this establishment Self Certifying - Rabbi Hersh Bernstein:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Yeshiva Viznitz

   Address: 168 Gibber Rd.

   City: Kiamesha Lake State: New York Zip: 12751

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Self Certification - Rabbi Moshe Kessler

   Address: 15 Maple Terrace

   City: Monsey State: NY Zip:10952

   Phone: 845-521-9450 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Khal Torath Chaim was established 40 - 50 Yrs. ago by Viznitz. This organization services the Brooklyn & Monsey communities. They work closely with the Viznitz boys & girls schools, the Beth Din & certifies Kasruth within the Viznitz community. The leading Rabbis are Rabbi Abraham Nissan Neiman & Rabbi Moshe Kessler.

3. The certifying individual or organization visits this establishment Self Certification - Rabbi Moshe Kessler:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Yidel's Fresh Food Station

   Address: 4921 12th Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi N.E. Teitelbaum - Volove

   Address: 5808 11 Avenue

   City: Brooklyn State: NY Zip:11219

   Phone: 718-436-4685 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi N.E. Teitelbaumlearned in Satmar, Sharei Yoisher under Rabbi Kopelman & Navardik. In addition, he has practiced kashrus under the guidance of his father - the Nirbater Rav for 10 years & has been in kasrus since 1975 continuously.

3. The certifying individual or organization visits this establishment Rabbi N.E. Teitelbaum - Volove:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: YJ Berkman Inc

   Address: 1327 North Ave

   City: New Rochelle State: New York Zip: 10804

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: YLA Food Corp.

   Address: 1316 Avenue M

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yisroel Gornish

   Address: 1421 Avenue O

   City: Brooklyn State: NY Zip:11230

   Phone: 718-376-3755 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Yisroel Gornish received smicha from Rabbi Yitzchok Ruderman. He is the rav of Cong. Chizuk Hadas for over 30 years. In addition, he has sat on several Batei Dinim, currently he has one of his own. He has also been involved with kashrus for the past 30 years.

3. The certifying individual or organization visits this establishment Rabbi Yisroel Gornish:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Yogurt Planet Inc.

   Address: 71-26 Main Street

   City: Flushing State: New York Zip: 11367

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Yom Tov Inc.

   Address: 4824 16th Avenue

   City: Brooklyn State: New York Zip: 11204

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Yoniski Caterers LLC

   Address: 72-22 Main Street

   City: Flushing State: New York Zip: 11367

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: York Bagels Inc.

   Address: 500 East 76th Street

   City: New York State: New York Zip: 10021

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:New York Kosher

   Address: 297 S. Washington Ave

   City: Bergenfeild State: NJ Zip:7621

   Phone: 917-852-2992 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Yaakov Neiman is the Kosher administrator for New York Kosher. He received semicha from Ner Yisroel in Baltimore, MD. Rabbi Y. Neiman has been in the kashrus field since 1985.

3. The certifying individual or organization visits this establishment New York Kosher:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Yossie's Fish Market Corp.

   Address: 5324 13th Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Tartikov Beth Din - Rabbi Shumel Teitelbaum

   Address: 1452 55 Street

   City: Brooklyn State: NY Zip:11219

   Phone: 718-972-2210 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Kashrus division of Beth Din Tartikov is led by Rabbi Avrohom Teitelbaum,who is the Dean & Rosh Kollel of Tartikov. Rabbi A. Teitelbaum received semicha from the Tartikov yeshiva & has been intimately involved for the past 20 years. In addition, Rabbi Teitelbaum is well versed is monetary issues & Jewish Law. Our Mission is to bring the highest standard of kashrus to the most pious Jew.

3. The certifying individual or organization visits this establishment Tartikov Beth Din - Rabbi Shumel Teitelbaum:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Yossif Kosher Bakery II Inc.

   Address: 64-17 108-St

   City: Forest Hills State: New York Zip: 11367

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Yossi's 13 Corp.

   Address: 3801 13th Avenue

   City: Brooklyn State: New York Zip: 11218

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Yossi's 14 Corp.

   Address: 4406 14th Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Yossi's 18 Corp.

   Address: 5713 18th Avenue

   City: Brooklyn State: New York Zip: 11204

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Yossi's 53 Corp.

   Address: 5304 New Utrecht Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: YSH Avenue J Inc.

   Address: 1319 Avenue J

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Kehilah Kashrus

   Address: 1294 East 8th Street

   City: Brooklyn State: NY Zip:11230

   Phone: 718-951-3983 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Kehilah Kashrus was founded over 18 years agoby a group of pulpit rabbis of the Flatbush community, to provide a high standard of kashrus at the local food establishments. Each establishment has a designated Shomer Shabbos individual serving as the Mashgiach.

3. The certifying individual or organization visits this establishment Kehilah Kashrus:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Yummy Kosher Grill Inc.

   Address: 1519 Avenue J

   City: Brooklyn State: New York Zip: 11230

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Tzvi Goldberg - Vaad Hakashrus of Flatbush

   Address: 1206 Avenue J

   City: Brooklyn State: NY Zip:11230

   Phone: 718-951-8585 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vadd Hakashrus of Flatbush has been certifying Kosher establishmentsin this community for over seventy years. Rabbi Tzvi Goldberg, has extensive experience in all areas of kasrus spanning a many years. All Rabbinic Field Supervisors employed by the Vaad are well trained & knowledgeable as well in all aspects of kashrus. The Vaad's goal is to provide the highest standard of kashrus supervision while helping our establishments navigate through the very complex issues that are inherent in such an endeavor.

3. The certifying individual or organization visits this establishment Rabbi Tzvi Goldberg - Vaad Hakashrus of Flatbush:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Yummy Pizza

   Address: 54 Route 59

   City: Monsey State: New York Zip: 10952

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Yechiel Steinmetz

   Address: 51 Aishel Lane

   City: Monsey State: NY Zip:10952

   Phone: 845-956-3193 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi Steinmetz studied in both Viznitzyeshivas (Bnei Brak & Monsey) Kollel Emes V'Emunah & was the Rosh Kollel in Bais Medrash L'Halocha. In addition, he received semicha from Rabbi Fishele Hershkowitz (Dayan of Sanz) & has been in the field of kashrus for over 20 years,

3. The certifying individual or organization visits this establishment Rabbi Yechiel Steinmetz:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: YYSD LLC

   Address: 598 Central Ave

   City: Cedarhurst State: New York Zip: 11516

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Hakashrus of the Five Towns

   Address: 597 A Willow Ave

   City: Brooklyn State: NY Zip:11516

   Phone: 516-569-4536 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad Hakashrus of the Five Towns and Far Rockaway under the leadership of Rabbi Yosef Eisen is committed to servicing the Greater Five Towns community with the highest standard of Kashrus. Rabbi Eisen, a musmach of Torah Vodaath assumed the position 15 yrs. ago after serving a decade as the head of food services in the kashrus division of the OU.

3. The certifying individual or organization visits this establishment Vaad Hakashrus of the Five Towns:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: ZA Restaurant Management LLC

   Address: 40 Broad Steet - 2 Fl.

   City: New York State: New York Zip: 10004

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Orthodox Union

   Address: 11 Broadway

   City: New York State: NY Zip:10004

   Phone: 212-563-4000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Orthodox Union is the largest kosher certificationagency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Zen Garden

   Address: 1 Great Neck Road

   City: Great Neck State: New York Zip: 11021

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Israel M. Steinberg

   Address: 1823 53rd Street

   City: Brooklyn State: NY Zip:11204

   Phone: 718-232-4275 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Orthodox. Beis Medrash Elyon, Monsey, NY; Yeshiva Torah Vodaas, Brooklyn, NY; a member of a national Orthodox rabbinic organization.

3. The certifying individual or organization visits this establishment Rabbi Israel M. Steinberg:

   OR

   2_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Zucker Bakers

   Address: 2845 Jerusalem Avenue

   City: Wantach State: New York Zip: 11793

   Phone: Blank Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Vaad Harabanim of Queens

   Address: 141-49 73rd Street

   City: Flushing State: NY Zip:11367

   Phone: 718-520-9060 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Vaad of Queens is made of 80 orthodox rabbis in the greater Queens area. The Vaad was incorporated as a community board organization for over 55 years. The Vaad is under Rabbi Chaim Schwartz who was ordained from Yeshiva Heichel Hatorah in Jerusalem.

3. The certifying individual or organization visits this establishment Vaad Harabanim of Queens:

   OR

   1_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Wallabout Kosher Bakery DBA Taam Eden Bakery

   Address: 251 Wallabout St

   City: Brooklyn State: New York Zip: 11206

   Phone: 718-475-1817 Email: wallaboutbakery@gmail.com

2. Name of Individual or Organization Certifying Food as Kosher:Rabbi Wagshal - NSK

   Address: 8 Truman Avenue

   City: Spring Valley State: NY Zip:10977

   Phone: 845-354-5120 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Certifying food according to the highest standards expected by the chasidishe consumer. Established over 40 years by Rabbi M. Neushlos (Rav of New Square).Our Rabbinic staff consists of 5 well know poskim; Rabbi Aron Goldminzer, (Av Beis Din) Rabbi Shulem Pollack, Rabbi Yehoshia Leifer, Rabbi Yitzchok Wosner, Rabbi Avrum Spitzer

3. The certifying individual or organization visits this establishment Rabbi Wagshal - NSK:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
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RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: United Chocolate

   Address: 4801 1st Ave

   City: Brooklyn State: New York Zip: 11232

   Phone: 718-788-8555 Email: abe@uschoc.com

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Sally Sherman Food

   Address: 300 N. Mac Questein Parkway

   City: Mt Vernon State: New York Zip: 10550

   Phone: 914-664-6262 Email: aelam@sallyshermanfoods.com

2. Name of Individual or Organization Certifying Food as Kosher:OK Kosher Certification

   Address: 391 Troy Avenue

   City: Brooklyn State: NY Zip:11203

   Phone: 718- 756-7500 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Since 1935 OK Kosher has beenwell regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food andbeverage industry. OK Kosher means the highest standard of kosher , built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher Certification:

   OR

   2_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Lemonade Kosher Supermarket

   Address: 261 North Main Street

   City: Liberty State: New York Zip: 12754

   Phone: 845-218-1244 Email: Blank

2. Name of Individual or Organization Certifying Food as Kosher:Blank

   Address: Blank

   City: Blank State: Blank Zip:0

   Phone: Blank Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Blank

3. The certifying individual or organization visits this establishment Blank:

   OR

   0_time(s) per Blank ___

4. All meat sold or served by this establishment _Blank.

   Describe soaking and salting process: Blank

5. Is Kosher food sold or served Exclusively?Blank

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? Blank
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?Blank
   c. Are utensils and equipment clearly identified as kosher or nonkosher? Blank
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? Blank

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Crown Maple, LLC

   Address: 47 McCourt Rd

   City: Dover Plains State: New York Zip: 12522

   Phone: 845-877-0640 Email: tamar@crownmaple.com

2. Name of Individual or Organization Certifying Food as Kosher:Earth Kosher

   Address: 1750 30th Street #613

   City: Boulder State: CO Zip:80301

   Phone: 888-312-3559 Email: rabbiyagod1@gmail.com

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   I have worked with EarthKosher for several years to ensure kosher certification of Crown Maple's products and have followed their guidelines. - Tamar Roman

3. The certifying individual or organization visits this establishment Earth Kosher:

   OR

   6_time(s) per yearly ___

4. All meat sold or served by this establishment _is not soaked and salted.

   Describe soaking and salting process: we do not certify meats, checked "not soaked" to get past the question

5. Is Kosher food sold or served Exclusively?No

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? Blank
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?Blank
   c. Are utensils and equipment clearly identified as kosher or nonkosher? Blank
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? Blank

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Franczoz Bakery

   Address: 534 Grand Street

   City: Brooklyn State: New York Zip: 11211

   Phone: 718-387-4741 Email: office@franczozbakery.com

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Yuntee Naturals

   Address: 134 South 9th Street

   City: Brooklyn State: New York Zip: 11211

   Phone: 718-398-1000 Email: aryeeyumteenuts.com

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Gimme Coffee

   Address: 3201 Krums Corners Rd

   City: Ithaca State: New York Zip: 14850

   Phone: 607-273-0111 Email: janet.levine@gimmecoffee.com

2. Name of Individual or Organization Certifying Food as Kosher:Gimme Coffee

   Address: 3201 Krums Corners Rd

   City: Ithaca State: NY Zip:14850

   Phone: 607-273-0111 Email: janet.levine@gimmecoffee.com

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Orthodox Union is the largest kosher certificationagency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Gimme Coffee:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: SGFW Bakers

   Address: 5700 Ave D

   City: Brooklyn State: New York Zip: 11203

   Phone: 718-388-4031 Email: 14tauber@beigels.net

2. Name of Individual or Organization Certifying Food as Kosher:OK Kosher Certification

   Address: 391 Troy Avenue

   City: Brooklyn State: NY Zip:11203

   Phone: 718- 756-7500 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Since 1935 OK Kosher has beenwell regarded for its unique approach to kosher certification, technology and innovation in the continually evolving food andbeverage industry. OK Kosher means the highest standard of kosher , built on a deep level of trust between manufacture, producers and consumers.

3. The certifying individual or organization visits this establishment OK Kosher Certification:

   OR

   2_time(s) per Weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Liberty Coca Cola LLC

   Address: 111 Fairview Drive

   City: Elmford State: New York Zip: 10523

   Phone: 914-789-1201 Email: debralbabic@libertycoke.com

2. Name of Individual or Organization Certifying Food as Kosher:Orthodox Union

   Address: 11 Broadway

   City: New York State: NY Zip:10004

   Phone: 212-563-4000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Orthodox Union is the largest kosher certificationagency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

This form has been filed with the Department of Agriculture and Markets:

NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Hanon Products Company Inc.

   Address: 196 Miller Road

   City: Hicksville State: New York Zip: 11801

   Phone: 516-938-1000 Ext 109 Email: mgroel@hanonproducts.com

2. Name of Individual or Organization Certifying Food as Kosher:Orthodox Union

   Address: 11 Broadway

   City: New York State: NY Zip:10004

   Phone: 212-563-4000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Orthodox Union is the largest kosher certificationagency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: ANDYS ITALIAN ICES, LLC

   Address: 170 Verdi St

   City: Farmingdale State: New York Zip: 11735

   Phone: 516-972-7959 Email: andrew@andysitalianices.com

2. Name of Individual or Organization Certifying Food as Kosher:OK KOSHER

   Address: 391 Troy Avenue

   City: Brooklyn State: NY Zip:11213

   Phone: 718-907-9589 Email: rrgreenberg@ok.org

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   OK Kosher Certification is one of the leading kosher agencies, well known and registered with the States.

3. The certifying individual or organization visits this establishment OK KOSHER:

   OR

   1_time(s) per yearly ___

4. All meat sold or served by this establishment _NA.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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NEW YORK STATE OF OPPORTUNITY. | Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Monticello Kosher Bakery

   Address: 321 E Broadway

   City: Monticello State: New York Zip: 12701

   Phone: 718-475-1817 Email: monticellokosherbakery@gmail.com

2. Name of Individual or Organization Certifying Food as Kosher:New Square Kosher

   Address: 8 Truman Ave

   City: New Square State: NY Zip:10977

   Phone: 845-354-5120 Email: 354120@gmail.com

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   I have multiple bakeries and work with the this kosher supervision

3. The certifying individual or organization visits this establishment New Square Kosher:

   OR

   1_time(s) per weekly ___

4. All meat sold or served by this establishment _NA.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Scotto's Cookies Inc.

   Address: 6210 9th Ave

   City: Brooklyn State: New York Zip: 11220

   Phone: 718-438-0889 Email: sarah@scottoscookies.com

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: 15th Ave Inc.

   Address: 4322 15th Avenue

   City: Brooklyn State: New York Zip: 11219

   Phone: 718-435-9523 Email: officekornsbakery.com

2. Name of Individual or Organization Certifying Food as Kosher:OK KOSHER

   Address: 391 Troy Avenue

   City: Brooklyn State: NY Zip:11213

   Phone: 718-907-9589 Email: rrgreenberg@ok.org

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   OK Kosher Certification is one of the leading kosher agencies, well known and registered with the States.

3. The certifying individual or organization visits this establishment OK KOSHER:

   OR

   1_time(s) per yearly ___

4. All meat sold or served by this establishment _NA.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Epic Culinary Distribitaion LLC

   Address: 1860 Utica Ave

   City: Brooklyn State: New York Zip: 11234

   Phone: 718-414-2526 Email: ap@epicjj.com

2. Name of Individual or Organization Certifying Food as Kosher:Orthodox Union

   Address: 11 Broadway

   City: New York State: NY Zip:10004

   Phone: 212-563-4000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Orthodox Union is the largest kosher certificationagency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Evergreen Kosher Meat LLC

   Address: 303 Grandview Ave

   City: Monsey State: New York Zip: 10952

   Phone: blank Email: paylessglatt@gmail.com

2. Name of Individual or Organization Certifying Food as Kosher:Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad

   Address: 163 Parkville Avenue

   City: Brooklyn State: NY Zip:11239

   Phone: 718-437-2000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   Rabbi N. Babad learned in Beth Medrash Govoha - Lakewood, NJ. He received Smicha from Rabbi Yitzchok Yaakov Weiss ZT"L Chief Rabbi of Yerushalmim, Rabbi Shumel Wosner & Rabbi Karelitz. Rabbi Babad is a posek for over twenty years, Rav & Rosh Bais Din of Tarnopol Kehila. In addition he is also a member of the CRC.

3. The certifying individual or organization visits this establishment Kashrus Division of Cong. Kahal Tarnipol - Rabbi Naftali Babad:

   OR

   1_time(s) per Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

   Describe soaking and salting process: By supplier

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Prime Food Products Inc.

   Address: 1543 Decatur Street

   City: Ridgewood State: New York Zip: 11385

   Phone: 718-388-7141 Email: esther@primefoodproductsinc.com

2. Name of Individual or Organization Certifying Food as Kosher:Orthodox Union

   Address: 11 Broadway

   City: New York State: NY Zip:10004

   Phone: 212-563-4000 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   The Orthodox Union is the largest kosher certificationagency in the world. Founded in 1898, kashruth certification as of 1928. It certifies over 3,000 companies 6,000 plants in over 70 countries. The kashruth office staff is over 100 individuals 50 rabbinic coordinator & hundreds of rabbinic field representatives trained in kosher law & food technology. The major halachic consultant is Rabbi H. Schachter.

3. The certifying individual or organization visits this establishment Orthodox Union:

   OR

   1_time(s) per Monthly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: Yitzy's Distributor of Fine Foods Inc.

   Address: 3114 Ave J

   City: Brooklyn State: New York Zip: 11230

   Phone: 718-339-1329 Email: yitzysfoods@gmail.com

2. Name of Individual or Organization Certifying Food as Kosher:Central Rabbinical Congress

   Address: 85 Division Ave

   City: Brooklyn State: NY Zip:11249

   Phone: 718-384-6765 Email: Blank

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   A Rabbinical organization founded in 1955 by the grand Rabbi Joel Teitelbaum of Satmar. One of the main functions are granting kosher certification by overseeing food production & certifying food establishments. The CRC

3. The certifying individual or organization visits this establishment Central Rabbinical Congress:

   OR

   1_time(s) per weekly ___

4. All meat sold or served by this establishment _N/A.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: GLATT KOSHER WHOLOESALERS LLC SQUARE CUT

   Address: 251 Wallabout St

   City: Brooklyn State: New York Zip: 11206

   Phone: 347-986-7936 Email: SIMCHA@SQUARECUTMEAT.COM

2. Name of Individual or Organization Certifying Food as Kosher:SIMCHA KLEIN

   Address: 249 WALLABOUT STREET

   City: BROOKLYN State: NY Zip:11206

   Phone: 347-986-7936 Email: SIMCHA@SQUARECUTMEAT.COM

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   I am a Kosher butcher for 10 years. I have recently opened up a new location under an existing account as stated above

3. The certifying individual or organization visits this establishment SIMCHA KLEIN:

   OR

   _time(s) per 1 Daily ___

4. All meat sold or served by this establishment _is soaked and salted.

Describe soaking and salting process: As I'm in the retail side of the business, all beef and poultry come USDA sealed with kosher supervision that have all been salted and soaked at it's highest kashrus standards.

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods? N/A
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?N/A
   c. Are utensils and equipment clearly identified as kosher or nonkosher? N/A
   d. Are Nonkosher products mixed with kosher products and then sold as kosher? N/A

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KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

Kosher Registration Form for Establishments

1. Name of Establishment: B&H KOSHER BAKERY

   Address: 380 Flushing Ave

   City: Brooklyn State: New York Zip: 11205

   Phone: 347-585-6956 Email: jgluck6956@gmail.com

2. Name of Individual or Organization Certifying Food as Kosher:VOLOVE VK KASHRUS

   Address: 5808 11 AVE.

   City: BROOKLYN State: NY Zip:11219

   Phone: 718-436-4685 Email: RBT@vkkosher.org

   Please state your background, training, education, experience, and any other information that shows your qualifications to certify kosher product.

   VOLOVE VK KASHRUS

3. The certifying individual or organization visits this establishment VOLOVE VK KASHRUS:

   OR

   1_time(s) per daily ___

4. All meat sold or served by this establishment _NA.

   Describe soaking and salting process: N/A

5. Is Kosher food sold or served Exclusively?Yes

   Establishment selling and serving both kosher and nonkosher food must complete the following:

   a. Are separate ovens and sinks used for kosher and nonkosher foods?
   b. Are separate utensils, refrigerators, freezers and storage areas used for kosher and nonkosher foods?
   c. Are utensils and equipment clearly identified as kosher or nonkosher?
   d. Are Nonkosher products mixed with kosher products and then sold as kosher?

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