



KLBD Standards

The KLBD Prides Itself on Four Major Standards

- 1) All our dairy restaurants, milky functions and milky bakery products use only supervised milk. All cheese products will contain milk that has been supervised from the beginning of the milking process.
- 2) Many meat restaurants and caterers use only Glatt or Chalak Beit Yosef meat. These establishments are indicated in our [list of licensees](#) [1].
- 3) All catered functions and meat restaurants have full time supervision. All shomrim are thoroughly trained with at least six weeks training with senior shomrim and attend regular in-service training sessions.
- 4) One of a shomer's most important duties is the careful washing and inspection of problematic vegetables according to the procedures laid down in the KLBD manual. Large quantities of herbs and vegetables that fail to meet our stringent standards are regularly rejected.

Source URL: <https://www.kosher.org.uk/article/klbd-standards>

Links

[1] <https://www.kosher.org.uk/article/restaurants-cafes>