

Rabbinic Members:

Rabbi Simon Benzaquen
Rabbi Salomon Cohen-Scali
Rabbi Mordechai Farkash
Rabbi Moshe Kletenik
Rabbi Yechezkel Kornfeld
Rabbi Sholom Ber Levitin
Rabbi Solomon Maimon

Interim Director:

Al Maimon

Kashrut Consultants:

Rabbi Dovid Jenkins
Rabbi Simcha Smolensky



ב"ט ד'

Va'ad HaRabanim of Greater Seattle

KASHRUT CERTIFICATE

January 1, 2009
5 Tevet 5769

This is to certify that all **FRESH MEATS** prepared by the **KOSHER BUTCHER** at:

**QFC-QUALITY FOOD CENTER #807
KOSHER MEAT
University Village; Seattle, WA 98105**

are under the supervision of the Va'ad HaRabanim of Greater Seattle and are certified Kosher year-round.

Meats cut and packaged in-store are Kosher for Passover unless otherwise noted on package.

- ✧ Mashgiach T'midi
- ✧ All meats are *Glatt*.
- ✧ All meats are soaked and salted and ready to cook.
 - Livers have special koshering considerations. See instructions on package.
- ✧ Each package must be completely closed with two kosher seals bearing reliable kosher supervision.
 - Meats packaged in-store must bear the Va'ad seal on two labels.
 - If package is not fully sealed or seals are broken, the meat is no longer under Va'ad supervision.

This Certificate is valid through December 31, 2009.