

KASHRUT: DAIRY/MEAT: CONDIMENTS

Cold Condiments Used for Dairy and Meat

B'di'avad, you may scoop out mayonnaise or mustard and spread it on meat and then scoop out more and then later use same condiment on dairy foods (and the same for dairy and later on meat) as long as any residual food is less than 1/60th of the total volume of food. But the preferred practice is to have two separate containers, one for dairy and one for meat foods.