



**KOSHER STANDARD OPERATING PROCEDURE FOR  
DUNKIN' DONUTS – NEW HOPE**

**OUTSIDE FOOD:**

No outside food is permitted in the production area.

**PRODUCTS/INGREDIENTS:**

All processed products included in the kosher certified foodstuffs have presently been verified as under kosher supervision. Conference with the MSP Kosher Director of Supervision is required in order to introduce a new product/item and confirm its kosher status.

**NON-KOSHER PRODUCTS:**

The sandwich production line and its ingredients are kept in a separate, segregated area, and staffed by a dedicated Dunkin' Donuts employee.

**DEDICATED BAGEL TOASTER AND SLICER:**


The bagel toaster conveyor and the bagel slicer are only to be used on certified kosher products. Indeed, all breads (even those included in the non-kosher sandwich production) are certified kosher. Should a consumer request a toasted bagel and cream cheese to eat on site, a plastic knife and single serving cream cheese pack is provided.

**DAIRY:**

All products coming out of this location are to be considered dairy.

**SABBATH/HOLY DAY PRODUCTION:**

Production will not occur on Shabbat or Jewish Holy Days if the recipient is ordering for a Jewish function or a Jewish occasion/celebration.

  
Rabbi Avi S. Olitzky  
Director of Supervision, MSP Kosher