Kashrus Yisroel of America

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5 Lamont Ct, Brooklyn, NY 11225

718-773-7340

PCK uses Chasidishe Shechita exclusively such as ALLE,

AGRI, SOLOMON, KJ/BIRDSBOR and DAVID ELLIOT. All products are Pas Yisroel and

Chalav Yisroel. All vegetables are checked to the highest kashrut standards.

February 14, 2024

To Whom this may concern:

My name is Rabbi Sholtiel Lebovic (Lubavitch). When PCK Catering became Glatt kosher over 15 years ago, they approached me to oversee the kashrus of PCK. I have been serving as mashgiach/machshir since the very beginning in approximately 2006.

I was born in Springfield, MA where my father was an emissary of the Lubavitcher Rebbe and served as a principal of one of the schools of the Chabad movement. After that we lived in Morristown NJ, where my father was on the staff of the Rabbinical College of America.

Most of my education was in the Chabad Lubavitch School and Yeshivah system, and I received Smicha from Central Yeshiva Tomchei Tmimim Lubavitz in 1992.

For my training in kashrus supervision, I worked under Rabbi Don Yoel Levy OBM of the OK, Rabbi Yechiel Ziskind OBM of Vaad of Queens and many Rabbinical supervisors from the OU as well as Rabbi Shmule Heinemann (may he live and be well) from the Star-K. I was the main mashgiach at Crystal Plaza in Livingston, NJ for some years under the Rabbinical Council of Essex NJ as well.

Over the past 30 years I have overseen the kashrus of hundreds of affairs both in hotel kitchens and all kinds of party venues.

I am married with 5 children and live in the Crown Heights section of  Brooklyn. I am a member of the Chabad community.

I have performed catering kashrut supervision for over thirty years for the Orthodox community in the New York City area. My responsibilities include constant supervision of food production at the commissaries, whenever food is being produced, koshering the venues’ kitchens and constant supervision throughout events.

All standards of Kashrut instituted in at the beginning have remained continually in place at PCK. Specifically, PCK uses Chasidishe Shechita exclusively such as ALLE, AGRI, SOLOMON, KJ/BIRDSBOR and DAVID ELLIOT. All products are Pas Yisroel and Chalav Yisroel. All vegetables are checked to the highest kashrut standards. I myself and my staff are on site in both the commissary and at the events to assure that all foods are prepared and served in accord with the highest kashrut standards.

Among the many events for which I have been has been the PCK Senior Supervising Rabbi in the commissary and on site at venues are the following:

Jewish Museum Purim Ball seated dinner for six years sometimes for 1,200 guests

92Y Annual Gala for over a period of eight years

UJA 100th anniversary dinner celebration for 1,400 people

Annual Dinner for American Friends of the Israel Museum several times

Gala for New Jewish Home charity at Mandarin Oriental for two years

Simon Wiesenthal Center Gala

The president of UJA’s daughter’s wedding for appx 400 guests

The first wedding ever in 30 years at the Metropolitan Museum of Art for 200 guests

Legendary Hedge Fund managers client conference at the Metropolitan Museum of Art

We have worked at 420 Park Ave, Ciprianis 42nd St, Ciprianis Broad Street, Ciprianis Wall Street, The Waldorf Hotel, The Pierre Hotel, The Rainbow Room, The Plaza, The Mandarin Hotel, The Bowery Ballroom and more

Sincerely,



Rabbi Sholtiel Lebovic

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