

**PORTIONING
BRINED COMMON STOCK**Version: 01
Issued by: HDR Operations**PORTION MATRIX****Item**

Pickled Ginger

Olives

Pickled Red Onions

Artichoke Heart, Quartered, Canned, Oil

Chickpeas, Canned (HDR Only)

**SMALLWARES/TOOLS**

- ☐ Perforated Hotel Pan
- ☐ Can Opener
- ☐ 1/6 Pans with covers

LABEL

Prep N Print

PROCEDURES:

1. Place a perforated hotel pan inside the veg wash sink.
 - The size of the pan will perfectly nest in the sink to allow the pan to stay elevated.
2. Open product container.
 - For canned items, use the can opener
3. Dump all contents (brine and product) into the pan. The brine should be drained off.
4. Store the drained product in 1/6 pans with cover.
5. Label with Prep n Print.
6. Store overflow in walk-in.