

SIMPLE INTERNAL TEMPERATURE CHART

PRODUCT	ENDPOINT INTERNAL TEMP
BRISKET - WHOLE	205°F
BRISKET - POINT ONLY	205°F
BRISKET - FLAT ONLY	194°F
BEEF TRI-TIP/CHUCK ROAST	205°F
BEEF RIBS	205°F
WHOLE PORK SHOULDER	205°F
WHOLE BOSTON BUTT ROAST/ PICNIC ROAST	205°F
PORK SPARERIBS/ST. LOUIS/ BABY BACK RIBS	N/A
PORK COUNTRY-STYLE RIBS	195°F
WHOLE CHICKEN	160°F-BREAST*
BONELESS CHICKEN BREAST	158°F*
SKIN-ON CHICKEN THIGHS/ LEG QUARTERS/WINGS	200°F
WHOLE TURKEY	155°F-BREAST*
SKIN-ON TURKEY BREAST	155°F*
SKIN-ON TURKEY LEGS	175°F
PORK LOIN/TENDERLOIN	135°F*
COOKED HAM	155°F
BREAKFAST SAUSAGE	158°F*
POLISH, BRATS, HOT LINKS/ BOLOGNA/BRAUNSCHWEIGER	160°F
PRIME RIB/BEEF TENDERLOIN	125°F-Medium Rare

* The USDA recommends an internal temp of 145°F for pork loin, 165°F for turkey breast and legs/thighs, 165°F for chicken breast and legs/thighs, 165°F for breakfast sausage containing poultry and 160°F for pork breakfast sausage.

