

Meat Internal Temperature Chart

(Degrees Fahrenheit)

Pork Butt	170 - 180
Pork Shoulder	170 - 180
Beef Brisket	170 - 180
Beef	Rare 140
	Medium Rare 150
	Medium 160
	Medium Well Done 170
	Well Done 180
Poultry	170 - 180

Internal meat temperature should be taken with a meat thermometer, inserted into the thickest portion of meat. Avoid touching bone or racks with probe as it will affect correct temperature reading.