

PORK

Rib Chops	
Medium Rare	131°F for 5 to 8 Hours (55.0°C)
Medium	140°F for 4 to 7 Hours (60.0°C)
Rib Roast	
Medium Rare	131°F for 5 to 8 Hours (55.0°C)
Medium	140°F for 4 to 7 Hours (60.0°C)
Sausage	
Medium Rare	131°F for 2 to 3 Hours (55.0°C)
Medium	140°F for 2 to 3 Hours (60.0°C)
Well-Traditional	155°F for 2 to 3 Hours (68.3°C)
Shank	
Medium Rare	131°F for 8 to 10 Hours (55.0°C)
Medium	140°F for 8 to 10 Hours (60.0°C)
Shoulder	
Medium Rare	135°F for 1 to 2 Days (57.2°C)
Medium	145°F for 1 to 2 Days (62.8°C)
Well-Traditional	156°F for 18 to 24 Hours (68.8°C)
Sirloin Chops	
Medium Rare	131°F for 6 to 12 Hours (55.0°C)
Medium	140°F for 5 to 10 Hours (60.0°C)
Sirloin Roast	
Medium Rare	131°F for 6 to 12 Hours (55.0°C)
Medium	140°F for 5 to 10 Hours (60.0°C)
Well-Traditional	155°F for 10 to 16 Hours (68.3°C)
Spare Ribs	
Medium Rare	131°F for 24 to 48 Hours (55.0°C)
Medium	140°F for 12 to 48 Hours (60.0°C)
Well-Traditional	155°F for 12 to 24 Hours (68.3°C)
Spleen	
Spleen	145°F for 1 Hour (62.8°C)
Tenderloin	
Medium Rare	131°F for 3 to 6 Hours (55.0°C)
Medium	140°F for 2 to 4 Hours (60.0°C)

TURKEY

Breast	
"Rare"	136°F for 1 to 4 Hours (57.8°C)
Medium / Typical	140°F - 147°F for 1 to 4 Hours (63.9°C)
Drumstick	
Medium Rare	140°F for 3 to 4 Hours (60.0°C)
Ideal	148°F for 4 to 8 Hours (64.4°C)
For Shredding	160°F for 18 to 24 Hours (71.1°C)
Leg	
Medium Rare	140°F for 3 to 4 Hours (60.0°C)
Ideal	148°F for 4 to 8 Hours (64.4°C)
For Shredding	160°F for 18 to 24 Hours (71.1°C)
Sausage	
White Meat	140°F for 1 to 4 Hours (63.9°C)
Mixed Meat	140°F for 3 to 4 Hours (64.4°C)
Thigh	
Medium Rare	140°F for 3 to 4 Hours (60.0°C)
Ideal	148°F for 4 to 8 Hours (64.4°C)
For Shredding	160°F for 18 to 24 Hours (71.1°C)