

PORK

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| Arm Steak | | | |
| Medium Rare | 131°F for 1 to 2 Days (55.0°C) | Fresh Side Pork | |
| Medium | 140°F for 1 to 2 Days (60.0°C) | Low and Slow | 140°F for 2 to 3 Days (60.0°C) |
| | | In Between | 160°F for 18 to 36 Hours (71.1°C) |
| Baby Back Ribs | | High and Fast | 180°F for 12 to 18 Hours (82.2°C) |
| Medium Rare | 131°F for 24 to 48 Hours (55.0°C) | | |
| Medium | 140°F for 12 to 48 Hours (60.0°C) | Ground Pork | |
| Well-Traditional | 155°F for 12 to 24 Hours (68.3°C) | Medium Rare | 131°F for 2 to 4 Hours (55.0°C) |
| | | Medium | 140°F for 2 to 4 Hours (60.0°C) |
| Back Ribs | | | |
| Medium Rare | 131°F for 24 to 48 Hours (55.0°C) | Ham Roast | |
| Medium | 140°F for 12 to 48 Hours (60.0°C) | Medium Rare | 131°F for 10 to 20 Hours (55.0°C) |
| Well-Traditional | 155°F for 12 to 24 Hours (68.3°C) | Medium | 140°F for 10 to 20 Hours (60.0°C) |
| | | Well-Traditional | 155°F for 10 to 20 Hours (68.3°C) |
| Belly | | | |
| Low and Slow | 140°F for 2 to 3 Days (60.0°C) | Ham Steak | |
| In Between | 160°F for 18 to 36 Hours (71.1°C) | Medium Rare | 131°F for 2 to 3 Hours (55.0°C) |
| High and Fast | 180°F for 12 to 18 Hours (82.2°C) | Medium | 140°F for 2 to 3 Hours (60.0°C) |
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| Blade Chops | | Kebabs | |
| Medium Rare | 131°F for 8 to 12 Hours (55.0°C) | Medium Rare | 131°F for 3 to 8 Hours (55.0°C) |
| Medium | 140°F for 8 to 12 Hours (60.0°C) | Medium | 140°F for 3 to 8 Hours (60.0°C) |
| | | Well-Traditional | 155°F for 3 to 8 Hours (68.3°C) |
| Blade Roast | | | |
| Medium Rare | 131°F for 1 to 2 Days (55.0°C) | | |
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| Medium | 140°F for 1 to 2 Days (60.0°C) | Leg (Fresh Ham) | |
| Well-Traditional | 155°F for 1 to 2 Days (68.3°C) | Medium Rare | 131°F for 10 to 20 Hours (55.0°C) |
| | | Medium | 140°F for 10 to 20 Hours (60.0°C) |
| Blade Steak | | Well-Traditional | 155°F for 10 to 20 Hours (68.3°C) |
| Medium Rare | 131°F for 18 to 36 Hours (55.0°C) | | |
| Medium | 140°F for 18 to 36 Hours (60.0°C) | Loin Chop | |
| | | Medium Rare | 131°F for 3 to 5 Hours (55.0°C) |
| Boston Butt | | Medium | 140°F for 2 to 4 Hours (60.0°C) |
| Medium Rare | 131°F for 1 to 2 Days (55.0°C) | | |
| Medium | 140°F for 1 to 2 Days (60.0°C) | Loin Roast | |
| Well-Traditional | 155°F for 1 to 2 Days (68.3°C) | Medium Rare | 131°F for 4 to 8 Hours (55.0°C) |
| | | Medium | 140°F for 4 to 6 Hours (60.0°C) |
| Butt Roast | | | |
| Medium Rare | 131°F for 18 to 36 Hours (55.0°C) | Picnic Roast | |
| Medium | 140°F for 18 to 36 Hours (60.0°C) | Medium Rare | 131°F for 1 to 3 Days (55.0°C) |
| Well-Traditional | 155°F for 18 to 36 Hours (68.3°C) | Medium | 140°F for 1 to 3 Days (60.0°C) |
| | | Well-Traditional | 155°F for 1 to 3 Days (68.3°C) |
| Country Style Ribs | | | |
| Medium Rare | 131°F for 8 to 24 Hours (55.0°C) | Pork Chops | |
| Medium | 140°F for 8 to 24 Hours (60.0°C) | Medium Rare | 131°F for 3 to 6 Hours (55.0°C) |
| Well-Traditional | 155°F for 12 to 24 Hours (68.3°C) | Medium | 140°F for 2 to 4 Hours (60.0°C) |