

FOODIE AND WINE

Chicken Temperature Chart

INTERNAL TEMPERATURES FOR THE WHOLE BIRD AND EVERY CUT



Always use a meat thermometer.

Cut	Safe minimum	Where to check
Whole chicken	165°F / 74°C	Thickest breast; innermost thigh and wing
Breasts	165°F / 74°C	Thickest center; away from bone
Thighs	165°F / 74°C	Thickest meat; away from bone
Legs / drumsticks	165°F / 74°C	Thickest meat near the bone, without touching it
Wings	165°F / 74°C	Meatiest part; check several wings

Dark meat texture

Thighs and legs often become more tender around 175°F (79°C) or higher. This is a texture preference; the safe minimum is 165°F (74°C).

Confirm before serving

Check more than one piece and more than one spot. Clear juices or skin color cannot replace a thermometer.

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