

FOODIE AND WINE

Turkey Temperature Chart

INTERNAL TEMPERATURES • WHOLE BIRD & CUTS



Always use a meat thermometer

Whole Turkey	165°F / 74°C	Safe minimum in the breast, innermost thigh and innermost wing.
Turkey Breast	165°F / 74°C	Safe minimum. Check the thickest part, away from bone.
Turkey Tenderloin	165°F / 74°C	Safe minimum. Check the thickest part.
Thighs & Legs	175°F / 79°C	Preferred for tender dark meat. Safe minimum: 165°F / 74°C.
Ground Turkey	165°F / 74°C	Cook to a minimum of 165°F / 74°C.

Check every spot. Then let it rest.



Check several spots; keep the probe away from bone.



Confirm safe temperatures before removing from heat.



Rest the whole turkey 20 minutes before carving.

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