

Food Temperature Guide

Meat Type	Smoking Temp
Beef Brisket	107-135°C / 225-275°F
Beef Ribs	107-135°C / 225-275°F
Beef Steak	107-135°C / 225-275°F
Pork Butt / Ribs	107-135°C / 225-275°F
Pork Tenderloin	107-163°C / 225-325°F
Chicken / Turkey	121-149°C / 250-300°F
Fish	107-121°C / 225-250°F

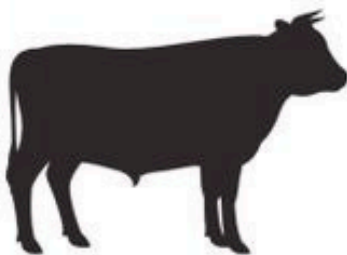
Safe Food Time Guide

Food left sitting between
5°C-60°C / 41°F-140°F for:

<2 hours
refrigerate or use immediately

2-4 hours
use immediately

>4 hours
throw out



Rare: 52°C / 125°F 
 Medium-rare: 57°C / 135°F 
 Medium: 63°C / 145°F 
 Medium-well: 68°C / 155°F 
 Well: 74°C / 165°F 
 Ribs: 90°C / 195°F 
 Brisket: 96°C / 205°F 

Cooking times can vary greatly even
for the same sized cut of meat.
For slow cooked meat, check the
internal temperature and probe for
tenderness to determine if ready.



74°C / 165°F

63°C / 145°F



Eggs



Sausages

72°C / 162°F

75°C / 167°F



Ground meat



Leftovers

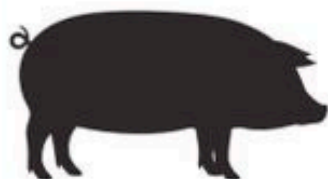
78°C / 173°F

74°C / 165°F

For more information regarding
sanitary permits and other
requirements

Call Saipan: (670) 236-2022/3/7/8

Tinian: (670) 433-9337/263/333



Medium-rare: 63°C / 145°F 
 Medium: 66°C / 150°F 
 Medium-well: 68°C / 155°F 
 Well: 71°C / 160°F 
 Ribs: 90°C / 195°F 
 Pulled: 96°C / 205°F 



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