

Pork Doneness Chart

PORK CUT	REMOVE FROM HEAT	IDEAL TEMP. (AFTER RESTING)	USDA RECOMMENDS
Loin Roast	140° to 145° F	145° to 155° F	160° F
Sirloin Roast	140° to 145° F	145° to 155° F	160° F
Tenderloin Roast	135° to 140° F	145° to 150° F	160° F
Whole Fresh Ham	145° to 150° F	150° to 160° F	160° F
Half Fresh Ham	145° to 150° F	150° to 160° F	160° F
Top Leg (Inside)	140° to 145° F	145° to 155° F	160° F
Bottom Leg (Outside)	140° to 145° F	145° to 155° F	160° F

Pork cooked to this temperature will be faintly pink to pinkish-gray in the center. Juices will be faintly pink. It should be firm but not hard and the grain of the meat will be compact.

Center-cut Chops	140° to 145° F	145° to 155° F	160° F
Leg Steaks		145° to 155° F	160° F
(Fresh Ham Steak)	140° to 145° F	145° to 155° F	160° F
Butterflied Tenderloin	140° to 145° F	145° to 155° F	160° F
Sirloin Chops	140° to 145° F	145° to 155° F	160° F
Scaloppini	140° to 145° F	145° to 155° F	160° F
Medallions	140° to 145° F	145° to 155° F	160° F
Kebabs (from Loin, Sirloin, or Tenderloin)	140° to 145° F	145° to 155° F	160° F
Kebabs (Boston Butt or Country-style ribs)	145° to 150° F	150° to 160° F	160° F

Pork cooked to this temperature will be firm and compact in texture (tenderloins will be softer) and have a faintly pink to pinkish-gray color. Juices will be faintly pink.

Fully Cooked Smoked Ham	130° to 135° F	140° to 145° F	160° F
Country Ham	140° to 150° F	145° to 160° F	160° F
Blade Roast	155° to 165° F	160° to 170° F	160° F
Boston Butt	155° to 165° F	160° to 170° F	160° F
Picnic Shoulder	155° to 165° F	160° to 170° F	160° F
Spareribs	155° to 165° F	160° to 170° F	160° F
Country-style Ribs	155° to 160° F	160° to 170° F	160° F
Back Ribs	145° to 155° F	150° to 165° F	160° F
Pork Belly	155° to 160° F	160° to 170° F	160° F
Fresh Sausage	145° to 150° F	150° to 160° F	160° F
Smoked Sausage	135° to 140° F	140° to 150° F	160° F