



5-2 Safety Short

Less than 5 minutes to read—less than 2 pages long

Updated 1 June 2007

Chicken Grilling Safety

Courtesy of PERDUE Farms

Summer is outdoor time. Although the backyard cookout is where you can broil food right to perfection on a charcoal grill, it's important that you don't forget about **food safety**. To cook poultry to its optimum quality and safe temperature, use a thermometer to ensure doneness. This should be placed in the thickest part of the cut without touching bone.



Refer to the below chart for appropriate endpoint temperatures by poultry cut.

180° F / 82° C	Whole Chicken, Turkey, Cornish
180° F / 82° C	Drums, Legs, Thighs, Boneless Thighs, Wings
170° F / 77° C	Breasts, Boneless Breasts
165° F / 74° C	Ground Chicken, Ground Turkey
140-165° F / 60-74° C	Foods held warm to serve