

Pork cooking temperatures are important to monitor in order to insure meat is safely cooked to the proper temperature. When preparing pork, use the chart below as a guide to check doneness when the meat is oven cooked, grilled, and cooked in a bag.

PORK Cooking Temperatures and Times				
Oven cooked at 350°F	Cut	Weight	Meat Thermometer Reading	Approximate Cooking Time (Minutes per pound)
Fresh pork	Crown roast	6-10 lbs	160°F	20 min
	Center loin roast (with bone)	3-5 lbs	160°F	20 min
	Boneless top loin roast	2-4 lbs	160°F	20 min
	Blade loin or sirloin	3-4 lb	170°F	40-45 min
	Rolled loin	3-5 lb	170°F	35-40 min
	Whole leg (fresh ham - bone-in)	12-16 lbs	170°F	22-26 min
	Whole leg (fresh ham, rolled)	10-14 lbs	170°F	24-28 min
	Half leg (bone-in)	5-8 lbs	170°F	35-40 min
	Leg half, shank or butt portion	3-4 lbs	160°-170°F	40 min
	Boston butt	3-6 lbs	160°-170°F	45 min
	Boston shoulder	4-6 lbs	170°F	40-45 min
	Tenderloin (roast at 425°-450°F)	1/2-1 1/2 lbs	160°F	25-35 min total
	Picnic shoulder	5-8 lbs	170°F	30-35 min
	Rolled picnic shoulder	3-5 lbs	170°F	35-40 min
	Cushion style shoulder	3-5 lbs	170°F	30-35 min
Spare ribs	3 lbs	Well done	1 1/2-2 1/2 hrs total	
Cured and smoked	Arm picnic shoulder (bone-in)	5-8 lbs	170°F	30 min
	Shoulder boneless roll	2-3 lbs	170°F	35-45 min
Ham - Smoked, cook before eating	Half ham - bone-in	5-7 lbs	160°F	25-30 min
	Whole ham	10-14 lbs	160°F	18-20 min
	Whole ham	14-16 lbs	160°F	15-18 min
Ham - Smoked fully cooked pork (heat at 325°F)	Half ham - bone-in	5-7 lbs	140°F	18-20 min
	Half ham - boneless	3-4 lbs	140°F	25-30 min
	Whole ham - bone-in	12-14 lbs	140°F	15 min
	Whole ham - boneless	6-8 lbs	140°F	10-12 min
	Whole ham - boneless	14-16 lbs	140°F	5-7 min
Grilled	Cut	Thickness	Medium (145°F)	Well (160°F)
Fresh pork	Blade steak	1/2 inch	10-12 min	12-14 min
	Chops	3/4 inch	12-14 min	14-19 min
	Loin, rib and shoulder	1 1/4 - 1 1/2 inch	35-40 min	40-45 min
	Patties	1/2 inch	6-8 min	8-10 min
Ham - Fully cooked			8-10 min/lb	
Ham - Cook before eating		3-4 lbs		10-12 min/lb
		5-7 lbs		12-18 min/lb
		10-14 lbs		30-35 min/lb

Start with meat at refrigerated temperature. Remove pork from oven when it reaches 5° to 10°F below desired doneness; temperature will continue to rise as it stands.

Cooked at 325°F in Oven Bag	Total Weight	Approximate Cooking Time			Add Water to Oven Bag	Meat Thermometer Temperature
		Regular Size 10"x16"	Large Size 14"x20"	Turkey Size 19"x23 1/2"		
Fresh ham (pork leg)	5-8 lbs 12-14 lbs		2-3 hrs	3 1/2-4 hrs	None 1/2 cup	170°F 170°F
Top loin roast, boneless, tied	2 1/2-3 lbs 4-6 lbs 10 lbs	1 1/4-1 1/2 hrs	1 1/2-1 3/4 hrs	2-2 1/4 hrs	1/4 cup 1/4 cup 1/2 cup	160°F 160°F 160°F
Sirloin roast, bone-in	2 1/2-3 1/2 lbs 4-6 lbs	1 1/4-1 3/4 hrs	2-2 1/4 hrs		1/4 cup 1/4 cup	160°F 160°F
Tenderloin, whole	1 1/2-2 lbs		35-40 min		None	160°F
Pork chops (1/2" thick)	3/4-1 lbs 1-1 1/2 lbs	30-35 min	30-35 min		None None	160°F 160°F
Spareribs	1-1 1/2 lbs 1 1/2-4 lbs	1 1/4-1 1/2 hrs	1 1/4-1 1/2 hrs		1/4 cup 1/4 cup	Fork Tender Fork Tender
Boston butt roast (shoulder)	2 1/2-3 lbs 4-6 lbs	1 3/4-2 1/4 hrs	2 1/2-3 hrs		1/4 cup 1/4 cup	170°F 170°F
Fresh picnic	4-5 lbs		2 1/2-3 hrs		1/4 cup	170°F
<b>Smoked Pork</b>						
Smoked picnic	5-8 lbs		2 1/4-3 hrs		1/4 cup	170°F
Whole fully cooked ham, bone-in	12-16 lbs			2 1/2-3 1/4 hrs	None	140°F
Fully cooked ham half, bone-in	6-8 lbs 8-10 lbs		1 1/2-2 hrs	2-2 1/2 hrs	None None	140°F 140°F
Fully cooked ham half, boneless	2-4 lbs 4-6 lbs 10-12 lbs	1-1 3/4 hrs	1 1/4-1 3/4 hrs	2 1/4-2 3/4 hrs	1/2 cup 1/2 cup 1/2 cup	140°F 140°F 140°F
Smoked shank or rump half ham, spiral sliced - place cut side down	8-10 lbs			1 1/2-1 3/4 hrs	None	140°F
Whole country ham, bone-in	10-14 lbs			3 1/2-4 1/2 hrs	Soak covered in water 24 hours before cooking; drain. Add 4 cups fresh water to bag to cook.	Fork Tender
Country ham	5-7 lbs			2 1/2-3 hrs	Soak covered	Fork Tender

