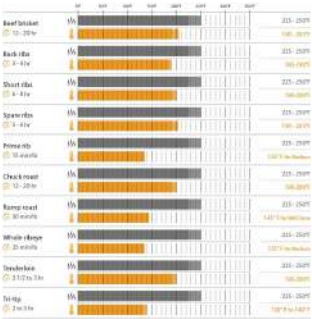
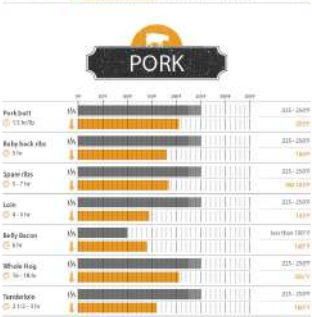
SMOKING

times & temperatures

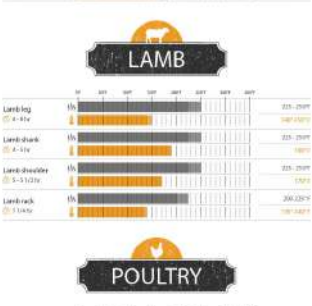
BEEF



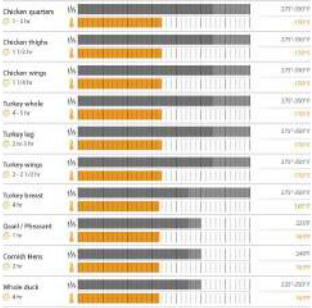
PORK



LAMB



POULTRY



Fish & Seafood

There's a big difference between 'done' and 'ready to eat'

Always use temperature to determine when food is ready to pull

Use this temperature chart with a good digital thermometer

Stop salmonella always cooking poultry to at least the USDA minimum

References:
http://www.bbqguys.com/recipes/ten-thirteen.aspx, http://www.bbqguys.com/pdf/https://www.smoking-meat.com/smoking-times-and-temperatures.html, https://www.weber.com/Help_and_Inspiration/Cooking_Temperatures_Guide.html, http://www.bbqguys.com/bbq_info_cooktemperatures_meats.html, http://www.bbqguys.com/bbq_info_cooktemperatures_grill_meats.html