



QUICK TEMPERATURE PROBE PLACEMENT CHART

Insert into the thickest edible portion. Avoid bone, fat pockets, gristle, and cooking surfaces.

MEAT OR CUT	BEST PROBE LOCATION	WHAT TO AVOID
Whole chicken	Deepest breast + innermost thigh	Breastbone, thigh bone, cavity
Whole turkey	Thickest breast + innermost thigh/wing	Bone and empty cavity
Chicken breast	Center of thickest section	Surface and rib bone
Chicken thigh	Thickest meat beside the bone	Direct bone contact
Drumstick	Thickest upper muscular section	Leg bone
Chicken wings	Thickest meaty section	Wing bones
Brisket	Thick center of the flat	Fat seam, point/flat junction
Steak	Thermal center; insert from side	Bone, fat cap, grill surface
Beef roast	Center of thickest portion	Bone and large fat seams
Burger	Sideways into center of patty	Grate and outer surface
Pork butt	Deep center of largest muscle	Blade bone and fat pockets
Pork loin	Center of thickest section	Fat cap and pan
Pork tenderloin	Sideways into thickest portion	Thin tapered end
Pork chop	Sideways into center	Bone and outer fat edge
Pork ribs	Meat between bones near rack center	Direct bone contact
Meatloaf	Center of loaf	Pan and outer crust
Sausage	Lengthwise into center	Cooking surface
Fish fillet	Thickest central section	Pan, grate, thin tail

For large or irregular cuts, verify several locations with an instant-read thermometer before serving.