

POULTRY	
Chicken and Duck	165° to 170° F 75° to 80° C Cook until juices run clear
Turkey NOTE: A 12-lb turkey can easily handle 60 to 90 minutes of resting. And covered with tinfoil during that time the temperature can rise 30 degrees.	165° to 170° F 75° to 80° C Cook until juices run clear and legs move apart easily.