



Why Does My Water need to be 120° F or Less?

Tap water scald burns are generally more extensive and more severe than other scald burns.

Hot water should be in the safe range of 110° - 120° F. At this range, it takes a few minutes to cause a third degree burn. At temperatures of 140° F. or greater, it takes only a few seconds. Water at 120° F. is hot to the touch and is warm enough to clean clothes and wash dishes. Most dishwashers already have a heat booster so the water temperature does not need to be hotter than 120° F.

Check the temperature of the hot water with a water, meat or candy thermometer after letting the tap water run for three to five minutes. Insert the thermometer under the running water and read the temperature.

TIME IT TAKES TO CAUSE A THIRD-DEGREE BURN

155°	1 second
148°	2 seconds
140°	5 seconds
133°	5 seconds
127°	1 minute
124°	3 minutes