Report By:

National TAB
1329 E. KEMPER ROAD
SUITE 4210
CINCINNATI, OH 45246

Report: TAB REPORT

Function: Test, Adjust, & Balance

Date: 01/19/2026

Completed By: National TAB

PROJECT

01-19-26 CHIPOTLE #5286 TAYLORS, SC

5004 OLD SPARTANBURG RD

TAYLORS , SC 29687

Client

Chipotle Mexican Grill

610 Newport Center Drive, Suite 1100

Newport Beach, CA 92660

National TAB

Project: 01-19-26 CHIPOTLE #5286 TAYLORS, SC

Table Of Contents

Project Summary

Project Summary
The summary below provides a quick understanding of our scope of work and general testing procedures. Enclosed in the report is further detail about your building performance including recommendations, asset data, and pictures. Our focus is to work with the trades to remedy any issues or deficiencies during the actual field balancing and not after the balancing has occurred to achieve a positive environment and outcome. The level of success is determined by the availability of the trades, possible parts needed, or time constraints.

RTU's (Roof Top Units) w/ Diffusers
Each of the RTU's were measured at their terminal devices or via traverse to establish a total flow for that unit. Each RTU was adjusted to within tolerance of the engineer's design flow. Each outlet was then adjusted to within tolerance of the design flow. Outside air was measured by reading the intake air opening with a velocity grid and multiplying by the free area. The outside air damper was adjusted until the airflow was within the design requirements. Any equipment that fell outside of that tolerance is noted throughout the report.

Kitchen Exhaust Hood & Associated Fans
Each kitchen exhaust fan was measured at the hood filter bay utilizing a velocity matrix and a manufacturer's correction factor. Each filter velocity is multiplied by the manufacturer's corrected area. The sum of these readings equals the total flow of the exhaust fans. The total flow of the exhaust was then adjusted to within tolerance of the design flow. . Any EF's that fell outside of this tolerance is noted throughout the report.

MUA (Make Up Air Unit) w/ PSP
Total flow for the MAU (Make-up Air Unit) unit was measured by readings taken at the discharge of the hood's perforated supply plenum. Readings taken with a velocity matrix were averaged and multiplied by a manufacturer's corrected area. Adjustments to the fan speed were made in order to bring the unit to within design tolerance. Any MUA's that fell outside of this tolerance is noted throughout the report.

General Exhaust Fans w/ Grilles
The general exhaust fans were measured by reading each air device with a flow hood. The total airflow for each fan is equivalent to the sum of these readings. Fan speed was then adjusted so that the airflow was within tolerance of design. Each terminal device was balanced to within tolerance of the design volume using the installed volume dampers. Any equipment that fell outside of this tolerance is noted throughout the report.

Final Building Tests
After completing the test and balance the final building pressure was measured. It was confirmed that the building pressure fell within acceptable tolerances of -0.02" wc to +0.02" wc and that the pressure measurement coincides with the actual and design net airflow. Any deviations from these standards are noted throughout the report. The hood capture was tested at the perimeter of the hood and the cook top level with the equipment heat on to ensure satisfactory hood capture and containment.

Issue List

- Damper will not open

01-19-26 CHIPOTLE #5286 TAYLORS, SC

Project Issue Information

Issue Name : Damper will not open

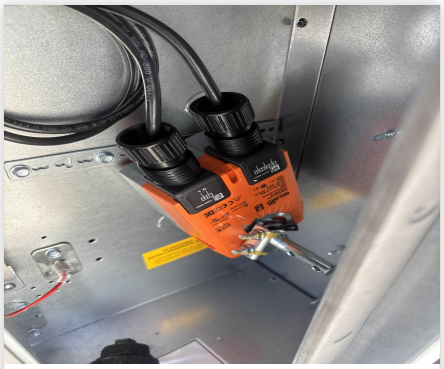
Description : The OA damper for the MAU does not open when the unit is powered on. For balancing it was manually opened to 100%, and shut back to its original position once balanced. Unit was left OFF.

Created By :	National TAB	**Assigned To :**	National TAB - Dan Hertenstein
Status :	Open		
Priority :	Urgent	**Asset Tag :**	MAU1
Originated Date :	01/20/2026 - Christian Moller - National TAB		

Project Issue File Details

1. Open IMG_1640.mp4
   01/20/2026

01/20/2026



01/20/2026

NATIONAL TAB

AIR BALANCE SCHEDULE

UNIT	AREA SERVED	HVAC SUPPLY		HVAC RETURN		HVAC OUTDOOR		OA %		HOOD MAKE-UP		HOOD EXHAUST		GENERAL EXH.	
		DESIGN	ACTUAL	DESIGN	ACTUAL	DESIGN	ACTUAL	DESIGN	ACTUAL	DESIGN	ACTUAL	DESIGN	ACTUAL	DESIGN	ACTUAL
RTU-1	KITCHEN	4000	4432	3500	3891	500	541	12.5%	12.2%						
RTU-2	DINING	4000	4215	3000	3141	1000	1074	25.0%	25.5%						
MUA-1	KITCHEN HD									1300	1356				
EF-1	KITCHEN HD											2550	2347		
EF-2	RESTROOM													150	152
TOTALS		8000	8647	6500	7032	1500	1615			1300	1356	2550	2347	150	152

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	2800	2971
TOTAL EXHAUST	2700	2499
NET AIRFLOW	100	472

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H20)
FRONT	0.023
SIDE	
REAR	
AVERAGE	**0.023**

FINAL CHECKS

ACTUAL NET AIRFLOW COINCIDES WITH DESIGN:	✓
MEASURED PRESSURES COINCIDES WITH ACTUAL NET AIRFLOW:	✓
PRESSURE FALLS WITHIN IMC TOLERANCE OF +/-0.02" W.C.	✗

NOTES:

CheckList List

- 01: RTU'S/AHU'S
- 02: EF'S
- 03: MUA
- 04: HOODS
- 05: FINAL TESTS

01-19-26 CHIPOTLE #5286 TAYLORS, SC

CheckList Information

Name :	01: RTU'S/AHU'S	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	01/02/2026 - Natasha Louw - National TAB		
Completed Date :	01/21/2026 - Christian Moller - National TAB		

CheckList Item Details

RTU's/AHU's

Thermostats installed and have power?	Yes
Comment:	
All diffusers and grilles are installed and match design?	Yes
Comment:	
Deflector plates are removed from 1x1 diffusers on the serve line (double check that this is specified on the diffuser schedule first)	N/A
Comment:	
Economizer blank plate is installed below the ouside air intake (Trane only) (N/A = not applicable)	N/A
Comment:	
Economizers are assembled and functional?	Yes
Comment:	
DCV Max damper opening position is set to minimum?	Yes
Comment:	

Free cooling enthalpy set point set for lowest setting (Typically "D")	N/A
Comment:	

Motors are all operating below the FLA rating?	Yes
Comment:	

Are belts tight?	N/A
Comment:	

If direct drive unit is the speed controller working?	Yes
Comment:	

Is gas piping installed and valves turned on?	Yes
Comment:	

Unit free of noticeable noise and vibration	Yes
Comment:	

Final outside air damper position is marked with permanent marker?	Yes
Comment:	

01-19-26 CHIPOTLE #5286 TAYLORS, SC

CheckList Information

Name :	02: EF'S	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	01/02/2026 - Natasha Louw - National TAB		
Completed Date :	01/21/2026 - Christian Moller - National TAB		

CheckList Item Details

EF's

Rotation is correct?	Yes
Comment:	
Belts are tight?	N/A
Comment:	
Viroguard installed on hood fan(s)?	Yes
Comment:	
Hinge kit installed installed on hood fan?	Yes
Comment:	
Lean fan back. Is grease duct installation adequate and is duct ran all the way to the base of the fan?	Yes
Comment:	
Flex conduit is long enough so that fan can be completely tilted back?	Yes
Comment:	

There is no major leakage around base of fan?	Yes
Comment:	
Is the motor operating below the motor FLA rating?	Yes
Comment:	
For restroom fan(s) is the back draft damper installed and can it fully open?	Yes
Comment:	
Unit free of noticeable noise and vibration?	Yes
Comment:	

01-19-26 CHIPOTLE #5286 TAYLORS, SC

CheckList Information

Name :	03: MUA	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	01/02/2026 - Natasha Louw - National TAB		
Completed Date :	01/21/2026 - Christian Moller - National TAB		

CheckList Item Details

MUA

Rotation is correct?	Yes
Comment:	
Gas piping is installed and valves are in on position?	Yes
Comment:	
Internal motorized damper is fully opening?	No
Comment:	
Motor is operating below the FLA rating?	Yes
Comment:	
Unit free of noticeable noise and vibration?	Yes
Comment:	

01-19-26 CHIPOTLE #5286 TAYLORS, SC

CheckList Information

Name :	04: HOODS	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	01/02/2026 - Natasha Louw - National TAB		
Completed Date :	01/21/2026 - Christian Moller - National TAB		

CheckList Item Details

HOODS

All hood filters installed and accounted for?	Yes
Comment:	
Hoods are wired and have power?	Yes
Comment:	
Hood is free of alarms?	Yes
Comment:	
Hood is free of damage?	Yes
Comment:	
Quarter or full vertical end panels are installed if specified?	Yes
Comment:	

01-19-26 CHIPOTLE #5286 TAYLORS, SC

CheckList Information

Name :	05: FINAL TESTS	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	01/02/2026 - Natasha Louw - National TAB		
Completed Date :	01/21/2026 - Christian Moller - National TAB		

CheckList Item Details

FINAL CHECKS

Is space free of drafting?	Yes
Comment:	
Is space comfortable in all areas?	Yes
Comment:	
Is the space free of ventilation noise?	Yes
Comment:	
List kitchen equipment turned on for testing	
Comment: None	
List smoke candle type used	
Comment: S102-45 second candles	

HOOD CAPTURE TEST

Smoke test capture % - Perimeter of hood

Comment:

100%

Smoke test capture % - Top of cooking surface

Comment:

100%

WITNESS

Date test was completed	01/20/2026

Comment:

TAB tech name / Firm

Comment:

Christian Moller / NTAB

Site super name / Firm

Comment:

Jason Hitch / CBI General contractors

Owner representative name / Firm (if Applicable)

Comment:

N/A

BUILDING PRESSURE

Do actual net building airflow, design net building airflow, and pressure coincide? If not why? (All three should either be positive or negative)	Pass

Comment:

With MAU on: 0.023 With MAU off: 0.010

National TAB

Project: 01-19-26 CHIPOTLE #5286 TAYLORS, SC

System/Unit: AHU/RTU

Asset: RTU1 AREA:KITCHEN

Unit Data		
	Design	**Actual**
MFG	CARRIER	CARRIER
Serial Num	-	0524P63469
Model Num	48FCFN12	48FCFN12D3M5A6W4F0
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	34.5X19
Num Final Filter 1	-	4
Final Filter Size 1	-	20X20X2

Motor Data		
	Design	**Actual**
Motor MFG	-	CARRIER
Frame	-	NL
Horsepower	-	60Hz
Motor Rpm	-	NL
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	12.6

Drive Data	
	Actual
Motor Sheave Size	DD
Motor Bore Size	DD
Motor Sheave SetPt	DD
Fan Sheave Size	DD
Fan Sheave Bore	DD
Belt CL Distance	DD
Num of Belts	DD
Belt Size	DD
Belt Alignment	DD

Test Data		
	Design	**Actual**
SF CFM	4000	3859
SF RPM	-	DD
RA CFM	3500	3318
OA CFM	500	541
RL Voltage	-	209/210/211
RL Amperage	-	5.1/5.4/5.8
SF Rotation	-	CCW
SF System SetPt	-	8.2DCV
RA Damper Position	-	5.6V
Min OA Damper Position	-	4.4V
Min OA Damper Type	-	ECON

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.83”
Fan Suction SP	-	-1.37”
Fan Discharge SP	-	0.92”
Total ESP	1.0"	2.2”
Fan Total SP	-	2.29”

General	
	Actual
Fan Rotation Correct	YES
Unit Filters Clean	YES
Condensate Drain Installed	YES

Completed By: Christian Moller on 01/20/2026

Unit Data - PHOTO LOG

01/20/2026

National TAB

Project:01-19-26 CHIPOTLE #5286 TAYLORS, SC

AHU/RTU

Diffuser Supply (GRD)

RTU1/KITCHEN

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	KITCHEN	CD1	12"	625	1	511	467	577	92.3
SGRD2	KITCHEN	CD1	12"	625	1	472	425	568	90.9
SGRD3	KITCHEN	CD2	8"	250	1	212	195	225	90.0
SGRD4	KITCHEN	CD2	8"	250	1	202	198	235	94.0
SGRD5	KITCHEN HD	ACPSP	165X6	696	1	1313	1162	752	108.0
SGRD6	KITCHEN	CD2	8"	250	1	217	197	245	98.0
SGRD7	KITCHEN	CD2	8"	250	1	206	193	239	95.6
SGRD8	HALLWAY	CD1	8"	200	1	243	232	184	92.0
SGRD9	OFFICE	CD1	10"	150	1	290	277	160	106.7
SGRD10	BOH	CD8	10"	350	1	270	243	321	91.7
SGRD11	BOH	CD1	10"	350	1	496	435	353	100.9
Total				3996		4432	4024	3859	96.57%

National TAB

Project: 01-19-26 CHIPOTLE #5286 TAYLORS, SC

System/Unit: AHU/RTU

Asset: RTU2 AREA:DINING

Unit Data		
	Design	**Actual**
MFG	CARRIER	CARRIER
Serial Num	-	0524P63491
Model Num	48FCFN12	48FCFN12D3M5A6W4F0
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	34.5X19
Num Final Filter 1	-	4
Final Filter Size 1	-	20X20X2

Motor Data		
	Design	**Actual**
Motor MFG	-	CARRIER
Frame	-	NL
Horsepower	-	3
Motor Rpm	-	NL
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	12.6

Drive Data	
	Actual
Motor Sheave Size	DD
Motor Bore Size	DD
Motor Sheave SetPt	DD
Fan Sheave Size	DD
Fan Sheave Bore	DD
Belt CL Distance	DD
Num of Belts	DD
Belt Size	DD
Belt Alignment	DD

Test Data		
	Design	**Actual**
SF CFM	4000	4215
SF RPM	-	DD
RA CFM	3000	3141
OA CFM	1000	1074
RL Voltage	-	209/210/211
RL Amperage	-	6.0/6.2/6.4
SF Rotation	-	CCW
SF System SetPt	-	8.6DCV
RA Damper Position	-	4.9V
Min OA Damper Position	-	5.1V
Min OA Damper Type	-	ECON

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-1.07”
Fan Suction SP	-	-1.59”
Fan Discharge SP	-	1.28”
Total ESP	1.0"	2.66”
Fan Total SP	-	2.87”

General	
	Actual
Fan Rotation Correct	YES
Unit Filters Clean	YES
Condensate Drain Installed	YES

Completed By: Christian Moller on 01/21/2026

Unit Data - PHOTO LOG

01/20/2026

National TAB

Project:01-19-26 CHIPOTLE #5286 TAYLORS, SC

AHU/RTU

Diffuser Supply (GRD)

RTU2/DINING

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	DINING	SR1	14"	630	1	625	842	652	103.5
SGRD2	DINING	SR1	14"	630	1	491	636	673	106.8
SGRD3	DINING	SR1	14"	630	1	487	664	667	105.9
SGRD4	DINING	SR1	14"	630	1	524	627	688	109.2
SGRD5	DINING	SR1	14"	630	1	433	538	635	100.8
SGRD6	DINING	SR2	18/6	400	1	276	392	426	106.5
SGRD7	DINING	SR2	18/6	400	1	328	351	421	105.3
SGRD8	RESTROOM	CD3	6"	50	1	64	68	53	106.0
Total				4000		3228	4118	4215	105.38%

National TAB

Project: 01-19-26 CHIPOTLE #5286 TAYLORS, SC

System/Unit: FAN - Exhaust

Asset: EF1 AREA:KITCHEN HD

Unit Data		
	Design	**Actual**
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	DU180HFA	DU180HFA
Serial Num	-	7574163
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	NEMA PREMIUM
Frame	-	184T
Horsepower	2.00	2.0
Motor Rpm	-	1165
Phase	3	3
Voltage (rated)	208	208
Amperage (rated)	-	6.56
Service Factor	-	1.15

Test Data		
	Design	**Actual**
CFM	2550	2347
Fan RPM	1232	DD
Fan Rotation	-	CCW
Motor RPM	-	DD
System SetPt	-	HMI/52.3Hz
RL Voltage	-	210
RL Amperage	-	3.7
Total ESP	1.450"	1.13”
Fan Inlet SP	-	-1.13”
Fan Discharge SP	-	ATM

Completed By: Christian Moller on 01/20/2026

Unit Data - PHOTO LOG

01/20/2026

National TAB

Project: 01-19-26 CHIPOTLE #5286 TAYLORS, SC

System/Unit: FAN - Exhaust

Asset: EF2 AREA:RESTROOM

Unit Data		
	Design	**Actual**
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	DR12HFA	DR12HFA
Serial Num	-	7574163
Type	DOWNBLAST	DOWNBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	CAPTIVEAIRE
Frame	-	NL
Horsepower	0.250	0.25
Motor Rpm	-	1800
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	2.9
Service Factor	-	NL

Test Data		
	Design	**Actual**
CFM	150	152
Fan RPM	1304	DD/994
Fan Rotation	-	CCW
Motor RPM	-	DD
System SetPt	-	52P
RL Voltage	-	211
RL Amperage	-	1.2
Total ESP	0.60"	0.33”
Fan Inlet SP	-	-0.33”
Fan Discharge SP	-	ATM

Completed By: Christian Moller on 01/20/2026

Unit Data - PHOTO LOG

01/20/2026

National TAB

Project:01-19-26 CHIPOTLE #5286 TAYLORS, SC

FAN - Exhaust

Diffuser Ret/Exh (GRD)

EF2/RESTROOM

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
EGRD1	RESTROOM	ER1	6/6	75	1	98	93	80	106.7
EGRD2	RESTROOM	ER1	6/6	75	1	102	83	72	96.0
Total				150		200	176	152	101.33%

National TAB

Project: 01-19-26 CHIPOTLE #5286 TAYLORS, SC

System/Unit: FAN - Supply

Asset: MAU1 AREA:KITCHEN HD

Unit Data		
	Design	**Actual**
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	A1-D.250-15D	A1-D.250-15D
Serial Num	-	7574163
Type	MAU	MAU
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	NEMA PREMIUM
Frame	-	143T
Horsepower	1.00	1.0
Motor Rpm	-	1740
Phase	3	3
Voltage (rated)	208	208
Amperage (rated)	-	3.1
Service Factor	-	1.15

Gas Heat		
	Design	**Actual**
Heater Operates (y/n)	-	Y
Flame Status (pass/fail)	-	PASS
Inlet Air Temp SetPt	55	55
Discharge Air Temp SetPt	60	63
Air Flow Switch SP Actual	-	1.14”

Test Data		
	Design	**Actual**
CFM	1300	1356
SF RPM	1557	DD
Motor RPM	-	DD
SF System SetPt	-	HMI/31.4Hz
RL Voltage	-	212/211/210
RL Amperage	-	2.3/2.6/2.1
Total ESP	-	0.81”
Fan Discharge SP	-	0.74”

General	
	Actual
Fan Rotation Correct	YES

Completed By: Christian Moller on 01/20/2026

Notes:
See issue (1)

Written By: Christian Moller on 01/20/2026

Unit Data - PHOTO LOG

01/20/2026

National TAB

Project: 01-19-26 CHIPOTLE #5286 TAYLORS, SC

System/Unit: Kitchen Hood Type I

Asset: HD1 AREA:KITCHEN

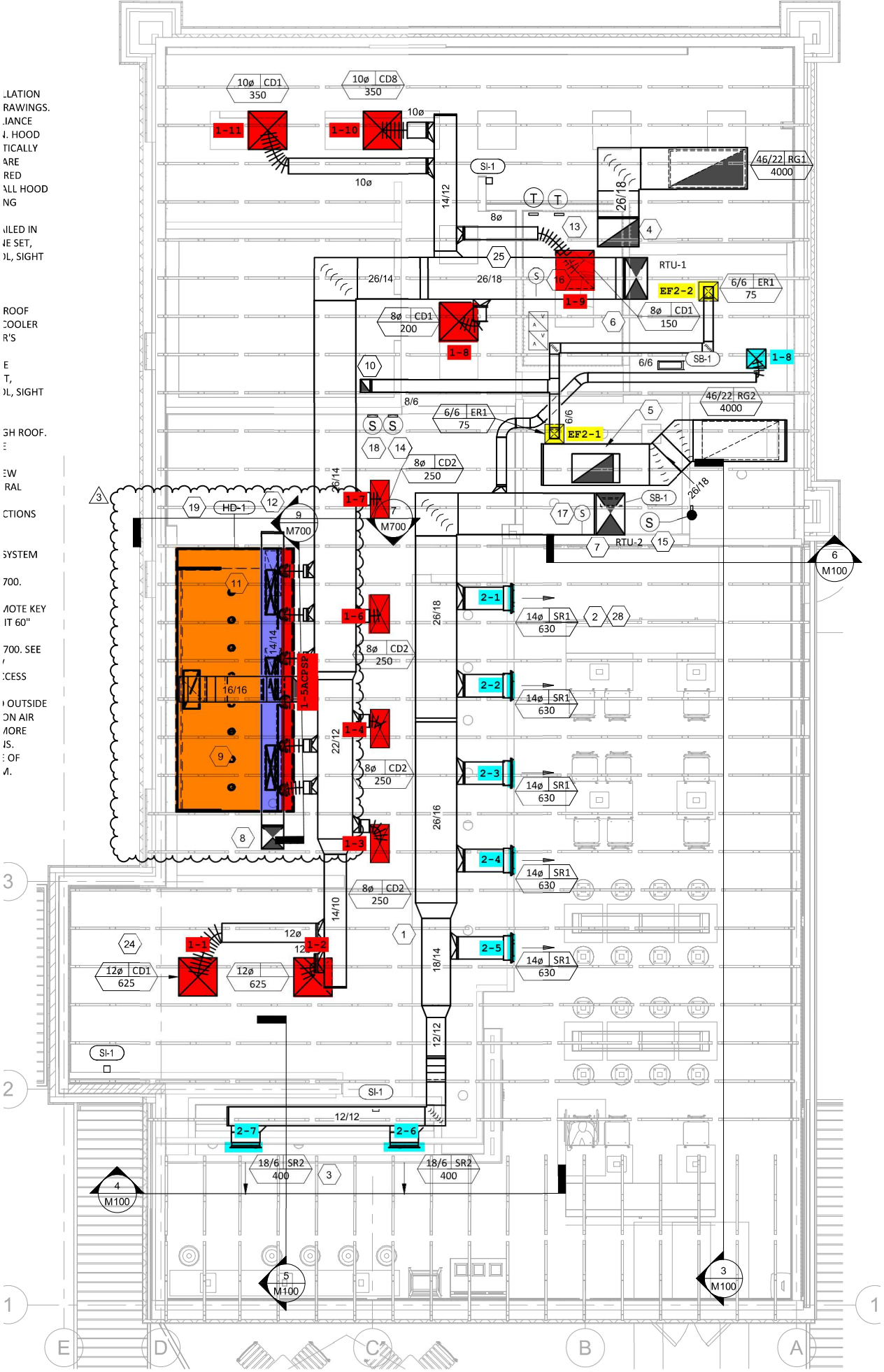
Unit Data		
	Design	**Actual**
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	5424 ND-2-ACPSP-F	5424 ND-2
Job / Serial Num	-	7574163
Type	TYPE 1 CANOPY	TYPE I CANOPY
Hood length	153"	153”
Hood Width	54"	54”
Supply Plenum Type	-	ACPSP
Supply Plenum Width	9"	12”
Supply Plenum Length	165"	165”

Test Data Exhaust		
	Design	**Actual**
Filter Type	CAPTRATE SOLO FILTER	CAPTRATE SOLO FILTER
Filter Size 1	16X16	16X16
Filter Qty 1	9	9
Filter AK factor size 1	1.62	1.62
Filter Total AK Area	14.58	14.58
Filter1 FPM	-	136
Filter2 FPM	-	147
Filter3 FPM	-	168
Filter4 FPM	-	178
Filter5 FPM	-	184
Filter6 FPM	-	180
Filter7 FPM	-	162
Filter8 FPM	-	155
Filter9 FPM	-	147
Filter Ave FPM(corr)	-	161
CFM	2550	2347

Cooking Equipment	
	Actual
Item 1	FRYER
Item 2	GRILL
Item 3	STOVE

Test Data Supply		
	Design	**Actual**
Total Area	10.31	13.75”
Kv factor (Vel)	0.81	0.81
Num of Readings	-	9
Reading1 FPM	-	98
Reading2 FPM	-	82
Reading3 FPM	-	106
Reading4 FPM	-	118
Reading5 FPM	-	115
Reading6 FPM	-	120
Reading7 FPM	-	111
Reading8 FPM	-	97
Reading9 FPM	-	90
Ave FPM(corr)	-	104
CFM	1300	1356

Completed By: Christian Moller on 01/20/2026



HVAC FLOOR PLAN

1/4" = 1'-0"

Date: 1/29/2026