

Project Summary:

Overview

Purpose of the visit to Chick-fil-A #2367 in Ocala, FL was to find the source of why the building has negative pressure. As well as remedying complaints of store comfort.

Findings

1. AC#1 (Kitchen Unit)
 - a) Found total supply air flow at 6360 CFM when design for the unit is at 8000 CFM
 - b) Economizer was not installed. Dampers for outside air were almost completely closed.
 - c) Final filters in the unit were extremely dirty.
 - d) Thermostat read 72 F when the actual temperature was at 74 F.
2. AC#2 (Side Dining Unit)
 - a) Both Supply air flow and outside air flow were found and left within design.
 - b) The final filters in the unit were dirty.
 - c) Relative humidity at unit read 20%. However, when measured at humidity sensor readings showed 34% relative humidity.
 - d) Office diffuser air flow was found at 330 CFM when design airflow is at 275 CFM.
3. AC#3 (Main Dining Unit)
 - a) Found total supply air flow at 2965 CFM when design is at 4900 CFM.
4. AC#4 (Play area unit)
 - a) Unit supply air flow was found and left at design air flow.
 - b) Outside air damper was closed.
 - c) Blower was running in auto mode
5. Exhaust fans
 - a) All kitchen hood exhaust fans were found and left at design.
 - b) All hoods are effective at smoke capture.
 - c) Restroom exhaust fan was found at 410 CFM when design is at 300 CFM.
6. Building
 - a) Initial Building Static Pressure: FRONT: -0.0053" BACK: -0.296" SIDE: -0.0040"