

SECTION 15730 - PACKAGED ROOFTOP AIR-CONDITIONING UNITS

PART 1 - GENERAL

1.1 SECTION REQUIREMENTS

- A. Submittals: Product Data and Shop Drawings.
- B. Comply with ASHRAE 15.
- C. EER: Equal to or greater than prescribed by the energy code adopted by the Authority Having Jurisdiction.
- D. Warranties: Submit a written warranty, signed by the manufacturer, agreeing to the repair or replacement of components that fail within 5 years of substantial completion.

PART 2 - PRODUCTS

2.1 PACKAGED UNITS, 5 TO 20 TONS

- A. Factory assembled and tested, consisting of compressors, condensers, evaporator coils, condenser and evaporator fans, refrigeration and temperature controls, filters, and dampers.
 - 1. Refer to Rooftop Heating/Cooling Unit Schedule on drawing M010 for capacities, and manufacturers.
- B. Evaporator Fans: Belt or direct drive, forward curved centrifugal.
- C. Exhaust/Relief Fans: Direct drive, forward curved centrifugal or propeller.
- D. Condenser Fans: Direct drive propeller.
- E. Refrigerant Coils: Aluminum fins and copper coil.
- F. Compressors: Serviceable hermetic or fully hermetic, with safety controls, hot gas bypass, and timed off controls.
- G. Heat Exchangers: Gas fired, with gas controls, electronic ignition, high limit cutoff, and forced draft proving switch.
- H. Compressor controls (Comparative Entropy, 100% capacity).
- I. Smoke Detectors: Photoelectric in supply and/or return as called for in schedule on sheet M010.
- J. Operating Fans: Two stage heating and two stage cooling on units 7-1/2 tons and over.
- K. Roof curb.
- L. Control Wiring from 1-stair to rooftop unit: Shall be 18ga / 7 conductor, rated for plenum applications.
- M. Control Wiring from 1-stair to remote sensor: Shall be a separate 18ga / 2 conductor shielded, rated for plenum applications.

PART 3 - EXECUTION

3.1 INSTALLATION

- A. Install units level and plumb and firmly anchored.
- B. Connect gas piping to burner with pipe same size as gas train inlet, and provide union with sufficient clearance for burner removal and service.
- C. Install ducts to termination in roof mounting frames. Terminate ducts through roof structure.
- D. Connect units to wiring systems and to ground.

END OF SECTION 15730

SECTION 15800 - DUCTS AND ACCESSORIES

PART 1 - GENERAL

1.1 SECTION REQUIREMENTS

- A. Submittals: Product Data for Fire and smoke dampers.
- B. Comply with NFPA 90A for systems serving spaces more than 25,000 cu. ft. in volume or building types II, IV, and V construction more than 3 stories in height.
- C. Comply with NFPA 90B for systems serving spaces in 1 or 2 family dwellings or serving spaces less than 25,000 cu. ft.
- D. Comply with NFPA 96, "Ventilation Control and Fire Protection of Commercial Cooking Operations," for kitchen hood ducts.
- E. Comply with UL 181 and UL 181A for ducts and closures.
- F. Testing, Adjusting, and Balancing Agency Qualifications: AABC certified (to be furnished by Tenant).

PART 2 - PRODUCTS

2.1 DUCTS

- A. Spiral Duct: Spiral Lock Seam, without insulation, G90 galvanized finish, ASTM A-653/924
 - 1. Basis of Design Manufacturers: Lindas SP800UG, alternates to the basis of design must be submitted for review.
- B. Fittings: Factory produced standing seam construction with internal sealing. Fittings with a major axis of 36" or smaller shall be 20 gauge. Fittings with a major axis of 37" - 48" shall be 18 gauge.
- C. Galvanized Steel Sheet: Forming steel, ASTM A 653/653M, G90 coating designation.
- D. Duct Liner: ASTM C 1071, Type II, with an airstream surface coated with a temperature resistant coating. Thickness: 1.5/2 inch. Finish: S.
 - 1. Adhesive: ASTM C 910, Type I.
 - 2. Mechanical Fasteners: Galvanized steel pin, length as required to penetrate liner plus a 1/8 inch projection maximum into the airstream.
- E. Joint and Seam Tape: Comply with UL 181A.
- F. Joint and Seam Sealant: Comply with UL 181A.
- G. Rectangular Metal Duct Fabrication: Comply with SMACNA's "HVAC Duct Construction Standard" for metal thickness, reinforcing types and intervals, tie rod applications, and joint types and intervals.

2.2 ACCESSORIES

- A. Volume Control Dampers: Factory fabricated volume control dampers, complete with required hardware and accessories. Single blade and multiple opposed blade, standard leakage rating, and suitable for horizontal or vertical applications.
- B. Fire Dampers: Factory fabricated fire dampers, complete with required hardware and accessories. UL labeled according to UL 555, "Fire Dampers".
- C. Flexible Connectors: Flame retardant or noncombustible fabrics, coatings, and adhesives complying with UL 181, Class 1.
- D. Flexible Ducts: Factory fabricated, insulated, round duct, with an outer jacket enclosing 2 inch thick, glass fiber insulation. Finish: G, around a continuous inner liner.

PART 3 - EXECUTION

3.1 INSTALLATION

- A. Duct System Pressure Class: Construct and install each duct system with 2 inch positive and negative duct pressure classifications.
 - B. Control ducts from view in finished and occupied spaces. Except where noted as exposed.
 - C. Avoid passing through electrical equipment spaces and enclosures.
 - D. Support and connect metal ducts according to SMACNA's "HVAC Duct Construction Standard".
 - E. Install duct accessories according to applicable portions of details of construction as shown in SMACNA standards.
 - F. Install liner and/or insulation on ductwork per the material schedule on sheet M010.
 - G. Install volume control dampers in lined duct with methods to avoid damage to liner and to avoid erosion of duct liner.
 - H. Install fire and smoke dampers according to manufacturer's UL approved written instructions.
 - I. Install fusible links in fire dampers.
 - 1. Provide saddle taps at tees for exposed ductwork.
- 3.2 TESTING, ADJUSTING, AND BALANCING
- A. The Tenant will supply an independent balance agent to to balance and adjust the HVAC installation. The balance agent will be responsible for any pulley or belt changes required.
 - B. The GC to have trained staff available during the balancing to correct issues noted by the balance agent.
 - C. The balance agent is to balance airflow within distribution systems, including submain, branches, and terminals to indicated quantities +/- 10%. The hood exhaust system shall be balanced to a tolerance of +/-10% and the make-up air system to a tolerance of +/-10%.
 - D. The balance agent is to supply a copy of the balance report to the Tenant, engineer and general contractor for review.

END OF SECTION 15800

SECTION 15850 - DIFFUSERS, REGISTERS, AND GRILLES

PART 1 - GENERAL

1.1 SECTION REQUIREMENTS

- A. Submittals: None.
- PART 2 - PRODUCTS
- 2.1 OUTLETS AND INLETS
- A. All air terminal devices:
 - 1. Refer to Grills, Registers, and Diffusers Schedule for equipment schedule
 - 2. Manufacturer: As scheduled (NO SUBSTITUTIONS)
 - 3. Material: As scheduled.
 - 4. Finish: As scheduled.
 - 5. Mounting: As scheduled.

PART 3 - EXECUTION

3.1 INSTALLATION

- A. Coordinate location and installation with duct installation and installation of other ceiling and wall mounted items.
- B. Locate ceiling diffusers, registers, and grilles, as indicated on the architectural "reflected ceiling plans." Unless otherwise indicated, locate units in center of acoustical ceiling panels.

END OF SECTION 15850

CALIFORNIA GREEN BUILDING STANDARDS CODE

5.410 BUILDING MAINTENANCE AND OPERATIONS

5.410.4 TESTING AND ADJUSTING:

Testing and adjusting of systems installed shall be required for buildings less than 10,000 square feet or new systems to serve and addition or alteration subject to Section 501.1.

5.410.4.2 SYSTEMS:

- Develop a written plan of procedures for testing and adjusting systems. Systems to be included for testing and adjusting shall include at a minimum, in applicable to the project:
 1. HVAC systems and controls
 2. Indoor and outdoor lighting and controls
 3. Water heating systems
 4. Renewable energy systems
 5. Landscape irrigation systems
 6. Water reuse systems

5.410.4.3 PROCEDURES:

Perform testing and adjusting procedures in accordance with manufacturer's specifications and applicable standards on each system.

5.410.4.3.1 HVAC BALANCING:

In addition to testing and adjusting, before a new space conditioning system serving a building or space is operated for normal use, the system shall be balanced in accordance with the procedures defined by the Testing Adjusting and Balancing Bureau National Standards, the National Environmental Balancing Bureau Procedural Standards, Associated Air Balance Council National Standards or as approved by the enforcing agency.

5.410.4.4 REPORTING:

After completion of testing, adjusting and balancing, provide a final report of testing signed by the individual responsible for performing these services.

5.410.4.5 OPERATION AND MAINTENANCE MANUAL:

Provide the building owner or representative with detailed operating and maintenance instruction and copies of warranties/warranties for each system. O&M instruction shall be consistent with O&M requirements in CCR, Title 8, Section 5142, and other related regulations.

5.410.4.5.1 INSPECTIONS AND REPORTS:

Include a copy of all inspection verifications and reports require by the enforcing agency.

5.500 POLLUTANT CONTROL

5.504.4 TEMPORARY VENTILATION:

The permanent HVAC system shall only be used during construction if necessary to condition the building or areas of addition or alteration within the required temperature range for material and equipment installation. If the HVAC system is used during construction, use return air filters with a Minimum Efficiency Reporting Value (MERV) of 8, based on ASHRAE 52.2-1999, or an average efficiency of 30% based on ASHRAE 52.1-1992. Replace air filters immediately prior to occupancy, or, if the building is occupied alteration, at the conclusion of construction.

5.504.3 COVERING OF DUCT OPENINGS ADF MECHANICAL EQUIPMENT DURING CONSTRUCTION:

At the time of rough installation and during storage on the construction site until final startup of the heating, cooling, and ventilating equipment, all duct and other related air distribution component openings shall be covered with tape, plastic, sheet metal, or other methods acceptable to the enforcing agency to reduce the amount of dust, water, and debris which may collect in the system.

5.508 OUTDOOR AIR QUALITY

5.508.1 ODORNE DEPLETION AND GREENHOUSE GAS REDUCTIONS:
Localizations of HVAC, refrigeration, and fire suppression equipment shall comply with Section 5.508.1.1 and 5.508.1.2.

5.508.1.1 CHLOROFLUOROCARBONS (CFCs):

Local HVAC, refrigeration and fire suppression equipment that do not contain CFCs.

5.508.1.2 HALONS:

Install HVAC, refrigeration and fire suppression equipment that do not contain Halons.

HVAC GENERAL NOTES

- A. GENERAL NOTES APPLY TO HVAC SHEETS.
- B. WORK SHALL COMPLY WITH STATE AND LOCAL CODE REQUIREMENTS AS APPROVED AND AMENDED BY THE AUTHORITY HAVING JURISDICTION, INCLUDING APPLICABLE SECTIONS OF NFPA, THE MECHANICAL CODE, AND ANY INTERIM AMENDMENTS AT THE TIME OF THE PROPOSAL. PURCHASE PERMITS ASSOCIATED WITH THE WORK. OBTAIN INSPECTIONS REQUIRED BY CODE. SEE ARCHITECTURAL SHEETS FOR THE PREVAILING CODES.
- C. CONTRACTOR AND SUBCONTRACTORS SHALL REVIEW A COMPLETE SET OF THE CONSTRUCTION DOCUMENTS.
- D. COORDINATE WORK WITH THE WORK OF OTHER TRADES. EQUIPMENT FURNISHED BY OTHERS, REQUIREMENTS OF THE OWNER, AND OF THE EXISTING CONDITIONS AT THE PROJECT SITE.
- E. DRAWINGS FOR THE MECHANICAL WORK ARE DIAGRAMMATIC, SHOWING THE GENERAL LOCATION, TYPE, LOCATION, AND EQUIPMENT REQUIRED. THE DRAWING SHALL NOT BE SCALED FOR EXACT MEASUREMENTS. REFER TO ARCHITECTURAL DRAWINGS FOR DIMENSIONS. REFER TO MANUFACTURER'S STANDARD INSTALLATION DRAWINGS FOR EQUIPMENT CONNECTIONS AND INSTALLATION REQUIREMENTS. PROVIDE DUCTWORK, CONNECTIONS, OFFSETS, ACCESSORIES, AND MATERIALS NECESSARY FOR A COMPLETE SYSTEM.
- F. DUCT DIMENSIONS ON PLANS INDICATE DIMENSIONS OF INTERNAL FREE AREA.
- G. PERFORATED CEILING DIFFUSERS SHALL BE 4-WAY UNLESS NOTED OTHERWISE.
- H. COORDINATE ROOF WORK WITH THE OWNER'S CONSTRUCTION MANAGEMENT PRIOR TO CONSTRUCTION.
- I. UNLESS NOTED OTHERWISE, RECTANGULAR DUCT ELBOWS GREATER THAN 45" SHALL BE MITERED ELBOWS WITH DOUBLE-THICKNESS TURNING VANES AND RECTANGULAR DUCT ELBOWS 45" OR LESS SHALL BE RADIOUS ELBOWS WITH AN INSIDE RADIUS OF AT LEAST 1/2 THE WIDTH OF THE DUCT.
- J. REPLACE AIR FILTERS WITH NEW, CLEAN MERV 8 AIR FILTERS AT TURNOVER.
- K. THE TERM "FURNISH" MEANS SUPPLY AND DELIVER TO THE PROJECT SITE, READY FOR UNLOADING, UNPACKING, ASSEMBLY, INSTALLATION, AND SIMILAR OPERATIONS. THE TERM "INSTALL" DESCRIBES THE OPERATIONS AT THE PROJECT SITE INCLUDING THE ACTUAL UNLOADING, UNPACKING, ASSEMBLY, ERECTING, PLACING, ANCHORING, APPLYING, WORKING TO DIMENSION, FINISHING, CURING, PROTECTING, CLEANING, AND SIMILAR OPERATIONS. THE TERM "PROVIDE" MEANS TO FURNISH AND INSTALL, COMPLETE AND READY FOR THE INTENDED USE.
- L. INSTALL LABELING CALLED FOR IN THE HVAC DRAWINGS USING ENGRAVED PHENOLIC PLATES (WHITE WITH BLACK LETTERING) FURNISHED BY TSV.
- M. PROVIDE P3000 12 GA. UNISTRUT WITH PG FINISH FOR DUCT SUPPORTS AND OTHER UNISTRUT IN AREAS EXPOSED TO VIEW. SLOTTED UNISTRUT AND OTHER UNISTRUT WHICH IS NOT ACCEPTABLE.

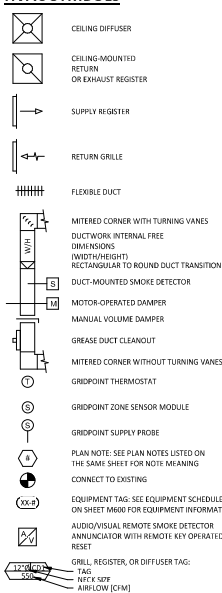
HVAC MATERIAL SCHEDULE

DUCT	APPLICATION	ALLOWABLE MATERIAL
	CONCEALED, GENERAL EXHAUST	RECT. OR ROUND AS SHOWN
	CONCEALED, RETURN	RECT. OR ROUND AS SHOWN, LINED OR INSULATED
	CONCEALED, SUPPLY	RECT. OR ROUND AS SHOWN, LINED OR INSULATED
	CONCEALED, TYPE H HOOD EXHAUST	RECTANGULAR 16 GA. BLACK IRON W/ WRAP OR UL 1978 FACTORY MANUFACTURED DUCT W/ FACTORY MANUFACTURED DUCT PRIOR TO ORDERING FOR APPROVAL
	EXPOSED GENERAL EXHAUST	RECTANGULAR, NO EXPOSED DUCT SEALING MASTIC
	EXPOSED RETURN	RECTANGULAR, NO EXPOSED DUCT SEALING MASTIC
	EXPOSED SUPPLY	RECT. LINED OR ROUND AS SHOWN, NO EXPOSED DUCT SEALING MASTIC

HVAC ABBREVIATIONS

- EA EXISTING
- AW ABOVE
- ADA AMERICANS WITH DISABILITIES ACT
- AFV ABOVE FINISHED FLOOR
- AFG ABOVE FINISHED GRADE
- AH AUTHORITY HAVING JURISDICTION
- BFV BELOW FINISHED FLOOR
- BFG BELOW FINISHED GRADE
- BOH BACK OF HOUSE
- CLS CEILING
- CEC CONNECT TO EXISTING
- DN DOWN
- EXG EXISTING
- FVR FLOOR
- FRV FRONT OF HOUSE
- GYP GYPSUM BOARD
- NTS NOT TO SCALE
- D/H OVERHEAD
- OND OPENED BLADE DAMPER
- TYP TYPICAL
- U/G UNDERGROUND
- UNO UNLESS NOTED OTHERWISE
- VFS VARIABLE FREQUENCY DRIVE
- VSC VARIABLE SPEED CONTROLLER
- W/ WITH
- WIC WALK-IN COOLER
- COZAS TENANT'S CO2 ALARM SUPPLIER
- GC GENERAL CONTRACTOR
- HES TENANT'S HVAC EQUIPMENT SUPPLIER
- HS TENANT'S HOOD SUPPLIER
- HES TENANT'S KITCHEN EQUIPMENT SUPPLIER
- LL LANDFORD
- SPS TENANT'S SODA POP SUPPLIER
- TAB TENANT'S TEST AND BALANCE VENDOR
- TCE TENANT'S CABLING CONTRACTOR
- TDC TENANT'S DUCT CLEANER
- TMS TENANT'S ENERGY MANAGEMENT SYSTEM SUPPLIER
- TLS TENANT'S LIGHT/LAMP SUPPLIER
- TMB TENANT'S MENU BOARD SUPPLIER
- TMS TENANT'S MILLWORK SUPPLIER
- TPS TENANT'S PHONE SUPPLIER
- TPS TENANT'S PANELBOARD SUPPLIER
- TPS TENANT'S MILLING SUPPLIER
- TSV TENANT'S SIGN VENDOR
- TUV TENANT'S UV SMARTER SUPPLIER
- WHS TENANT'S WALK-IN COOLER SUPPLIER
- WHS TENANT'S WATER HEATER SUPPLIER

HVAC SYMBOLS



Consultant:

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DANVER, CO 80016
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BID DOCUMENTS
(NOT FOR CONSTRUCTION)

CHIPOTLE MEXICAN GRILL

CHIPOTLE MEXICAN GRILL, INC.
2000 BENTLEY
COLUMBIA, SC 29210-2900
TEL: 803.733.1800
INTERNET: WWW.CHIPOTLE.COM

STORE NO.: 5817
TAPCO CANYON & ALAMO
2902-A Tapo Canyon Road
Stim Valley, CA 95063

Issue Profile:
04/10/2025 PERMIT ISSUE

Drawn: CRedick
UD AJO

Project No:
251008

Contents:

HVAC SPECIFICATIONS

M010

STATE OF CALIFORNIA
Mechanical Systems CALIFORNIA ENERGY COMMISSION
CERTIFICATE OF COMPLIANCE NCC-MCH-2
 This document is used to demonstrate compliance for mechanical systems that are within the scope of the permit application and are demonstrating compliance using the prescriptive path outlined in 240.4, 240.203 or 240.203(d) for electronics.
 Project Name: Chipotle - Tapo Canyon Report Page: Page 1 of 30
 Project Address: 2902-A Tapo Canyon Date Prepared: 2025-04-04 09:55:05

A. GENERAL INFORMATION

D1 Project Location (City)	Simi Valley	D4 Total Conditioned Floor Area	7966
D2 Climate Zone	9	D5 Total Unconditioned Floor Area	0
D3 Occupancy Types Within Project		D6 # of Stories (Excludes Above Grade)	1

B. PROJECT SCOPE
 This table includes mechanical systems or components that are within the scope of the permit application and are demonstrating compliance using the prescriptive path outlined in 240.4, 240.203 or 240.203(d) for electronics.

D1		D2		D3	
Air (heating)		Water System Components		Dry System Components	
<input checked="" type="checkbox"/>	Heating Air System	<input type="checkbox"/>	Water Treatment	<input checked="" type="checkbox"/>	All Components
<input checked="" type="checkbox"/>	Cooling Air System	<input type="checkbox"/>	Pumps	<input type="checkbox"/>	Electric Resistance Heat
<input type="checkbox"/>	Mechanical Controls	<input type="checkbox"/>	System Piping	<input type="checkbox"/>	Rin Systems
<input type="checkbox"/>	Mechanical Controls (existing to remain, altered or new)	<input type="checkbox"/>	Cooling Towers	<input checked="" type="checkbox"/>	Outdoor (existing to remain, altered or new)
<input type="checkbox"/>	Boilers	<input type="checkbox"/>	Chillers	<input checked="" type="checkbox"/>	Ventilation
<input type="checkbox"/>		<input type="checkbox"/>	Boilers	<input type="checkbox"/>	Zonal Systems/ Terminal Boxes

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 Report Version: 2023.0.000
 Schema Version: 20230301
 Generated Date/Time: Documentation Software: Energy Code Ace
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 Schema Version: 2025-04-04 09:55:05

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C. COMPLIANCE RESULTS
 Table C will reflect if the project data input into the compliance document is compliant with mechanical requirements. This table is not editable by the user. If the table says "DOES NOT COMPLY" or "COMPLIES with Exceptional Conditions" refer to table D, or the table indicates are not compliant by guidance.

System Summary	AND	Pumps	AND	Fan/ Recovers	AND	System Controls	AND	Ventilation	AND	Terminal Box Controls	AND	DR-DOAS	AND	Cooling Towers	AND	Compliance Results
System Summary 110.1, 110.2, 170.2(a)	AND	Pumps 140.4(a), 170.2(a)	AND	Fan/ Recovers 140.4(a), 170.2(a)	AND	System Controls 110.2, 120.2, 140.4(a), 170.2(a)	AND	Ventilation 110.1, 160.3	AND	Terminal Box Controls 140.4(a), 170.2(a)	AND	DR-DOAS 100.3, 140.4(b), 160.2, 160.3	AND	Cooling Towers 100.3(a)	AND	Compliance Results

D. EXCEPTIONAL CONDITIONS
 This table is used to provide uneditable comments because of selections made or data entered in tables throughout the form. The permit applicant has indicated on Table J that ventilation calculations have been attached or included elsewhere on the plans.

I. HVAC SYSTEM SUMMARY (DRY & WET SYSTEMS)
 Space Conditioning System Information

D1	D2	D3	D4	D5	D6	D7
System Name	Quantity	System Serving	System Status	Space Type	Utilizing Recovered Heat	Complies with Exceptional Conditions
RTU's	2	Single Zone	Need Addition	All Other Occupancies	LI	COMPLIES

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J. HVAC SYSTEM SUMMARY (DRY & WET SYSTEMS)
 Dry System Equipment Sizing (Includes air conditioners, condensers, heat pumps, VRF, fan-coils and unit heaters and DOAS systems)

D1	D2	D3	D4	D5	D6	D7	D8	D9	D10	D11	
Name or Item Tag	Equipment Category per Tables 110.2, 130.4(a)(2) & 170.2(a)(4)	Equipment Type per Tables 110.2 and 130.2(a)	Saturated Steam Load (kW)	Rated (kW)	Supp. Heating (kW)	Service Heating (kW)	Rated (kW)	Service Heating (kW)	Rated (kW)	Service Heating (kW)	
RTU's	Unitary A/C (Cooling only electric resistance)	AC, air-cooled (split phase)	Yes	Yes					87	107	79

K. PUMPS
 This section does not apply to this project.

L. TERMINAL BOX CONTROLS
 This section does not apply to this project.

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 Schema Version: 20230301
 Generated Date/Time: Documentation Software: Energy Code Ace
 Report Version: 2023.0.000
 Schema Version: 2025-04-04 09:55:05

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F. FAN SYSTEMS & AIR ECONOMIZERS
 This table is used to demonstrate compliance with prescriptive requirements found in 240.4(a), 240.4(b), 240.4(c), 240.4(d), 240.203(a) and 240.203(b) for fan systems. Fan systems serving only process loads are exempt from these requirements and do not need to be included in Table F.

System Name	RTU's	Quantity	Fan System	New	System Zoning	all other systems	Serving Dwelling Units	Nat Servicing Dwelling Units	Fan System Airflow (L/s)	4,000	Site Elevation	758	Conservation	Differential Entropy
D1	D2	D3	D4	D5	D6	D7	D8	D9	D10	D11	D12	D13	D14	D15
Fan Name and Item Tag	Fan Type	Qty	Component	Airflow through Component (m³/s)	Water Gauge (in. H ₂ O)	Compressor Allowance (kW/CFM)	Fan Allowance (kW/CFM)	Design Electrical Input Power Method	Motor Nameplate Horsepower	Motor Electrical Input Power (kW)				
RTU-1	Supply	1	Hydronic/DR cooling coil or heat pump coil Economizer Return Bumper Gas heat Low Humidity Single-Zone VAV Fan Systems MERV 13-15 Filter downstream of thermal conditioning equipment Hydronic/DR cooling coil or heat pump coil	100	0.139	0.044	0.054	0.544	Default per Table 140.4-D(1)(4)(B-D)	+2 and +3	2.57			
RTU-2	Supply	1	Economizer Return Bumper Gas heat Low Humidity Single-Zone VAV Fan Systems MERV 13-15 Filter downstream of thermal conditioning equipment	100	0.139	0.044	0.054	0.544	Default per Table 140.4-D(1)(4)(B-D)	+2 and +3	2.57			

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 Schema Version: 20230301
 Generated Date/Time: Documentation Software: Energy Code Ace
 Report Version: 2023.0.000
 Schema Version: 2025-04-04 09:55:05

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F. FAN SYSTEMS & AIR ECONOMIZERS
 Supply Fan Base Allowance (kW/CFM): 0.232 Exhaust (Return) Make/Transfer Fan Base Allowance (kW/CFM): 0 Fan System Allowance (kW): 5.28 Fan System Electrical Input Power (kW): 5.14

G. EXHAUST AIR HEAT RECOVERY (EAH) 170.2(c)(10)
 This table is used to demonstrate compliance with prescriptive requirements found in 170.2(c)(10) and 170.2(c)(11) for fan systems. Fan systems serving only process loads are exempt from these requirements and do not need to be included in Table G.

D1	D2	D3	D4	D5	D6	D7	D8	D9	D10	D11
Fan System Name	City	Hours of Operation per Year	Design Supply Airflow Rate	Outdoor Airflow	% Outdoor Air of Full Design Airflow	Exhaust Air Heat Recovery Requirement per 140.4(c) & 170.2(c)(10)	Exhaust Air Heat Recovery (kW)	Type of Heat Recovery Method	Required Recovery Ratio	Energy Recovery System
RTU's		4,000	750	18						

CA Building Energy Efficiency Standards - 2022 Nonsidential Compliance
 Report Version: 2023.0.000
 Schema Version: 20230301
 Generated Date/Time: Documentation Software: Energy Code Ace
 Report Version: 2023.0.000
 Schema Version: 2025-04-04 09:55:05

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H. EXHAUST AIR HEAT RECOVERY (EAH) 170.2(c)(10)
 This table is used to demonstrate compliance with prescriptive requirements found in 170.2(c)(10) and 170.2(c)(11) for fan systems. Fan systems serving only process loads are exempt from these requirements and do not need to be included in Table H.

D1	D2	D3	D4	D5	D6	D7	D8	D9	D10
System Name	System Zoning	Condition of Floor Area (ft²)	Thermostat (130.3)(b) & (c)	Shut Off Controls (100.3)(a) & (b)	Installation Zone Controls (100.3)(a) & (b)	Demand Response (140.4)(a) & (b)	Supply Air Temp. Reset (170.2)(a)(4)	Window Interlocks per 140.4(b) & 170.2(a)(4) <th>Direct Digital Control (DDC) per 120.2 </th>	Direct Digital Control (DDC) per 120.2
RTU-1	Single zone	<= 25,000 ft²	setback	Auto Times Switch	NA: Single Zone	EMCS	NA: No operable windows	NA: Single Zone	NA: Single Zone
RTU-2	Single zone	<= 25,000 ft²	setback	Auto Times Switch	NA: Single Zone	EMCS	NA: No operable windows	NA: Single Zone	NA: Single Zone

I. VENTILATION AND INDOOR AIR QUALITY
 This table is used to demonstrate compliance with mandatory ventilation requirements in 120.2, 120.2(a)(14) and 140.4(a) for all nonsidential and hotel/motel and 120.2(a)(15), 120.2(a)(16), 120.2(a)(17) for high rise residential occupancies. For alterations, only ventilation systems being altered within the scope of the permit application need to be documented in this table. In lieu of this table, the required outdoor ventilation rates and airflow may be shown on the plans or the calculation can be presented in a spreadsheet.

D1	D2	D3	D4	D5	D6	D7
System Name	City	Check the box if the project is showing ventilation calculations on the plans, or attaching the calculations instead of completing this table.	Check the box if the project includes nonresidential, Heavy/Mod Systems or MERV only Common Area Systems.	Check the box if the project is using natural ventilation in any nonresidential or hotel/motel spaces to meet required ventilation rates per 120.1(c)(2).	Check the box if the project is using natural ventilation in any nonresidential or hotel/motel spaces to meet required ventilation rates per 120.1(c)(2).	Check the box if the project is using natural ventilation in any nonresidential or hotel/motel spaces to meet required ventilation rates per 120.1(c)(2).
RTU's		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

J. TERMINAL BOX CONTROLS
 This section does not apply to this project.

CA Building Energy Efficiency Standards - 2022 Nonsidential Compliance
 Report Version: 2023.0.000
 Schema Version: 20230301
 Generated Date/Time: Documentation Software: Energy Code Ace
 Report Version: 2023.0.000
 Schema Version: 2025-04-04 09:55:05

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BID DOCUMENTS
 NOT FOR CONSTRUCTION
 A-10-2025

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 Simi Valley, CA 93063

CHIPOTLE MEXICAN GRILL, INC.
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STORE NO.: 5817
 TAPO CANYON & ALAMO
 2902-A Tapo Canyon Road
 Simi Valley, CA 93063

Issue Record
 04/10/2025 PERMIT ISSUE

Drawn: UD
 Checked: AJD

Project No:
 251008

Contents:
 MECHANICAL TITLE
 24 COMPLIANCE

M020

A. GENERAL INFORMATION							
01	Project Location (City)	San Joaquin	04	Total Conditioned Floor Area	2902		
02	Climate Zone	9	05	Total Unconditioned Floor Area	0		
03		Occupancy Types Within Project	06			# of Stories (Notable Above Grade)	1

B. PROJECT SCOPE
 This table includes process systems that are within the scope of the permit application and are demonstrating compliance with mandatory requirements in 1206.2 (S60.7) or prescriptive requirements in 140.9.
 My project consists of: (check all that apply)

01	Refrigerated Spaces <3,000 ft ³ Total (See 1206.24, 116) equipment	<input type="checkbox"/>	03	Escalator & Moving Walkway Speed Controls (mandatory 120.6g)(1)	<input type="checkbox"/>
02	Refrigerated Spaces >=3,000 ft ³ Total (mandatory 120.6a)(1)	<input type="checkbox"/>	04	Computer Rooms (mandatory 120.6k) and prescriptive 140.9k(1)	<input type="checkbox"/>
03	Food (Beverage Storage >=8,000 ft ³) (mandatory 120.6b)(1)	<input type="checkbox"/>	05	Commercial Kitchen Ventilation/Exhaust (prescriptive 140.9b)(1)	<input type="checkbox"/>
04	Industrial Parking Garage Exhaust >=25,000 cfm (mandatory 120.6c)(1)	<input type="checkbox"/>	06	Laboratory Exhaust/Fume Hood & Fume Hood prescriptive 140.9c)(1)	<input type="checkbox"/>
05	Newly installed Process Boilers (mandatory 120.6d)(1)	<input type="checkbox"/>	07	Hotel/Trip (mandatory 110.4.7) (S60.7)	<input type="checkbox"/>
06	Compressed Air Systems Combined HP >= 25 (mandatory 120.6e)(1)	<input type="checkbox"/>	08	Controlled Environment Horticulture (mandatory 120.6f)(1)	<input type="checkbox"/>
07	Escalator Lighting & Ventilation Controls (mandatory 120.6f)(1) (S60.7)	<input type="checkbox"/>	09	New Steam Traps (mandatory 120.6g)(1)	<input type="checkbox"/>

Alert Refrigerated Warehouses and refrigerated spaces that are less than 2,000 cubic feet do not have requirements under Title 24, Part 6 and therefore are not documented on the NRC-PRC-E. Systems serving those spaces shall meet the requirements of the Appliance Efficiency Regulations for such coolers or freezers contained in the Appliance Efficiency Regulations (California Code of Regulations, Title 24, Sections 140.1 through 140.9).

N. COMMERCIAL KITCHEN EXHAUST AND VENTILATION	
02	Replacement Air to Hood Compliance Method 140.9b)(1)(A) Providing replacement air directly to the hood(s) that does not exceed 20% of the hood(s) exhaust rate Mechanically cooled or heated makeup air delivered to any space with a kitchen hood by design per 140.9b)(1)(B) to not exceed the greater of: NA. Make up air is not mechanically cooled or heated (B) Make up air is not mechanically cooled or heated (C) Make up air is not mechanically cooled or heated (D) Make up air is not mechanically cooled or heated (E) Make up air is not mechanically cooled or heated (F) Make up air is not mechanically cooled or heated (G) Make up air is not mechanically cooled or heated (H) Make up air is not mechanically cooled or heated (I) Make up air is not mechanically cooled or heated (J) Make up air is not mechanically cooled or heated (K) Make up air is not mechanically cooled or heated (L) Make up air is not mechanically cooled or heated (M) Make up air is not mechanically cooled or heated (N) Make up air is not mechanically cooled or heated (O) Make up air is not mechanically cooled or heated (P) Make up air is not mechanically cooled or heated (Q) Make up air is not mechanically cooled or heated (R) Make up air is not mechanically cooled or heated (S) Make up air is not mechanically cooled or heated (T) Make up air is not mechanically cooled or heated (U) Make up air is not mechanically cooled or heated (V) Make up air is not mechanically cooled or heated (W) Make up air is not mechanically cooled or heated (X) Make up air is not mechanically cooled or heated (Y) Make up air is not mechanically cooled or heated (Z) Make up air is not mechanically cooled or heated
03	Make up air is not mechanically cooled or heated
04	Make up air is not mechanically cooled or heated
05	Make up air is not mechanically cooled or heated

Kitchen Exhaust: Airflow Rate 140.9b)(1)(B)							
01	Kitchen Hood or Item Tag	Front Kitchen - 100	Compliance Method per 140.9b)(1)	NA. Kitchen dining facility has a total Type I and Type II kitchen hood exhaust airflow rate <= 5,000 cfm			
02	Item Tag	Head Type	Prhood Style	Prhood Length (ft)	Equipment Descr	Design Hood Exhaust Rate CFM	Max Hood Exhaust Rate Allowed CFM
03	Item Tag	Type			2500		

FOOTNOTES: Type II hoods do not have a max hood exhaust air rate per 140.9b)(1)(B)

O. LABORATORY AND FACTORY EXHAUST AND FUME HOODS
 This section does not apply to this project.

P. CONTROLLED ENVIRONMENT HORTICULTURE
 This section does not apply to this project.

Q. STEAM TRAPS IN INDUSTRIAL FACILITIES
 This section does not apply to this project.

C. COMPLIANCE RESULTS													
Results in this table are automatically calculated from data input and calculations in Tables F through R. Note: If any cell on this table says "COMPLIES with Exceptional Conditions" refer to Table D. Exceptional Conditions for guidance or see applicable table referenced below.													
01	02	03	04	05	06	07	08	09	10	11	12	13	14
Refrigeration	Commercial Refrigeration	Food Service	Process Boilers	Compressed Air Systems	Deionizers	Escalators & Moving Walkways	Computer Rooms	Commercial Kitchens	Laboratory/Factory Exhaust	Controlled Environment Horticulture	Steam Traps	Multifamily Pool/Spa	Compliance Results
Complies	Complies	Complies	Complies	Complies	Complies	Complies	Complies	Complies	Complies	Complies	Complies	Complies	Complies

D. EXCEPTIONAL CONDITIONS
 This table is auto-filled with unresolvable comments because of selections made or data entered in tables throughout the form.

E. ADDITIONAL REMARKS
 This table includes remarks made by the permit applicant to the Authority Having Jurisdiction.

F. REFRIGERATED WAREHOUSES/SPACES
 This section does not apply to this project.

G. COMMERCIAL REFRIGERATION
 This section does not apply to this project.

R. Hood & SPAs	
This section does not apply to this project.	

S. DECLARATION OF REQUIRED CERTIFICATES OF INSTALLATION
 Solutions have been made based on information provided in this document. If any solutions have been changed by permit applicant, an explanation should be included in Table E. Additional Remarks. These documents must be provided to the building inspector during construction and can be found online at: <https://www.energy.ca.gov/programs-and-projects/building-energy-efficiency-standards/2022-building-energy-efficiency-4>

ITC-PRC-01-E - Covered Process

T. DECLARATION OF REQUIRED CERTIFICATES OF ACCEPTANCE
 Solutions have been made based on information provided in this document. If any solutions have been changed by permit applicant, an explanation should be included in Table E. Additional Remarks. These documents must be provided to the building inspector during construction and must be completed through an Acceptance Test Technician Certification Provider (ATTC) for more information visit: <https://www.energy.ca.gov/2022-at-ttc-providers.html>

ITC-PRC-02-F Fishnet Exhaust

Form/Title: Frank Kitchen - 123

Systems/Spaces to be Field Verified:

I. ENCLOSED PARKING GARAGE EXHAUST
 This section does not apply to this project.

L. PROCESS BOILER
 This section does not apply to this project.

M. COMPRESSED AIR SYSTEMS
 This section does not apply to this project.

K. ELEVATOR LIGHTING AND VENTILATION
 This section does not apply to this project.

L. ESCALATORS AND MOVING WALKWAYS SPEED CONTROLS
 This section does not apply to this project.

M. COMPUTER ROOM SYSTEM SUMMARY
 This section does not apply to this project.

N. COMMERCIAL KITCHEN EXHAUST AND VENTILATION
 This table includes an overview of equipment loads being installed within the scope of the permit application. Table N is used to demonstrate compliance with prescriptive requirements. (Sum of 140.9b)

Kitchen Ventilation 140.9b)(1)

Existing kitchen hoods not being replaced as part of an addition or alteration do not need to meet requirements

Requirements

DOCUMENTATION AUTHOR'S DECLARATION STATEMENT

I certify that this Certificate of Compliance documentation is accurate and complete.

Documentation Author Name: Chipotle/Chipotle
 Signature: [Signature] Date: 04 April 2025
 Title: [Title] License Number: [License Number]

RESPONSIBLE PERSON'S DECLARATION STATEMENT

I certify the following project details of project, under the seal of the State of California:

1. I am the registered professional engineer, architect, or contractor responsible for the building design or system design under this Certificate of Compliance (responsible design).

2. I have read and understand the requirements, conditions, and limitations of this Certificate of Compliance and the requirements of the Building Energy Code.

3. I have read and understand the requirements, conditions, and limitations of this Certificate of Compliance and the requirements of the Building Energy Code.

4. I have read and understand the requirements, conditions, and limitations of this Certificate of Compliance and the requirements of the Building Energy Code.

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38. I have read and understand the requirements, conditions, and limitations of this Certificate of Compliance and the requirements of the Building Energy Code.



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Issue Record
 04/10/2025 PERMIT ISSUE

Drawn: UD
 Checked: AJD

Project No:
 251008

251008

MECHANICAL TITLE
 24 COMPLIANCE

M022

SECTION 1505 - COMMON PIPING REQUIREMENTS

- PART 1 - GENERAL**
- 1.1 SECTION REQUIREMENTS**
- A. Comply with the requirements of the Building Code and the local authority having jurisdiction.
- PART 2 - PRODUCTS**
- 2.1 SUPPORTING DEVICES**
- A. Hangers and Pipe Attachments: Factory fabricated with galvanized coatings; nonmetallic coated for hangers in direct contact with copper tubing.
- B. Building Attachments: Power actuated type, drive pin attachments with pullout and 2:1 safety factor; approved for suspended loads and building materials; UL listing and FM approval for fire protection systems.
- C. Mechanical Anchor Fasteners: Insert-type attachments with pullout and shear capacities appropriate for supported loads and building materials; UL listing and FM approval for fire protection systems.
- PART 3 - EXECUTION**
- 3.1 INSTALLATION**
- A. Install piping free of sags and bends.
- B. Install fittings for changes in direction and branch connections.
- C. Install sleeves for pipes passing through concrete and masonry walls, gypsum board partitions, and concrete floor and roof slabs.
- D. Exterior Wall Pipe Penetrations: Mechanical sleeve seals installed in steel or cast iron pipes for wall reveals.
- E. Fire Barrier Penetrations: Seal pipe penetrations with through-penetration firestop systems.
- F. Install unions adjacent to each valve and at final connection to each piece of equipment.
- G. Install detector unions and flanges to connect piping materials of dissimilar metals in gas piping.
- H. Install dielectric coupling and nipple to connect piping materials of dissimilar metals in water piping.
- I. Provide full ring enclosures at plumbing penetrations through walls or ceilings. Tightly seal enclosures to the adjacent surface.
- 3.2 HANGERS AND SUPPORTS**
- A. Install building attachments within concrete or structural steel. Install additional attachments at concentrated loads, including valves, flanges, gaskets, strainers, expansion joints, and at changes in direction of piping.
- B. Install powder actuated drive pin fasteners in concrete after concrete is cured. Do not use in lightweight concrete or in slabs less than 4 inches thick.
- C. Install mechanical anchor fasteners in concrete after concrete is cured. Do not use in lightweight concrete or in slabs less than 4 inches thick.
- D. Support fire protection system piping independent of other piping.
- E. Load Distribution: Install hangers and supports to piping the dead load bearing and stresses from movement will not be transmitted to connected equipment.

END OF SECTION 1505

SECTION 1508 - MECHANICAL INSULATION

- PART 1 - GENERAL**
- 1.1 SECTION REQUIREMENTS**
- A. Submittals: None.
- B. Quality Assurance: Labeled with maximum flame-spread rating of 25 and maximum smoke developed rating of 10 according to ASTM E 84.
- PART 2 - PRODUCTS**
- 2.1 PIPE INSULATION**
- A. Preformed Glass Fiber Pipe Insulation: ASTM C 547, Class 5, with factory applied, all purpose, vapor retarder jacket.
- B. Polyisocyanurate Insulation: Unifoliar polyethylene, preformed pipe insulation. Comply with ASTM C 534, Type 1, except for density.
- PART 3 - EXECUTION**
- 3.1 INSTALLATION**
- A. Install vapor barriers on insulated pipes with surface operating temperatures below 60 deg. F.
- B. Insulate fittings, valves, and specialties.
- C. Seal vapor barrier penetrations for hangers, supports, anchors, and other projections.
- D. Coat glass fiber pipe insulation ends with vapor barrier coating.
- E. Roof Penetrations: Apply insulation for interior applications to a point even with the top of the roof flashing.
- F. Exterior Wall Penetrations: For penetrations of below grade exterior walls, terminate insulation flush with mechanical sleeve seal.
- G. Interior Walls and Partitions Penetrations: Apply insulation continuously through walls and partitions, except fire rated walls and partitions.
- H. Fire Rated Walls and Partitions Penetrations: Terminate insulation at penetrations through fire rated walls and partitions. Seal around penetration with through penetration firestop systems.
- I. Floor Penetrations: Terminate insulation at the underside of the floor assembly and at the floor support at top of floor. Seal around penetration with through penetration firestop systems.
- J. Glass Fiber Insulation Installation: Bond insulation to pipe with adhesive. Seal seams and joints with vapor barrier compound.
- K. Interior Piping System Installations: Insulate the following piping systems:
- Domestic cold, hot, and re-circulation water pipes.
 - Exposed sanitary drains and water supply pipes for public hand sinks.
 - Refrigerant piping.
- L. Do not apply insulation to the following systems, materials, and equipment:
- Flexible connections.
 - Fire protection piping systems.
 - Sanitary drainage and vent piping.
 - Chrome plated pipes and fittings, except for plumbing fixtures for the disabled.
 - Piping specialties, including air chambers, unions, strainers, check valves, plug valves, and flow regulators.
- M. Pipe Insulation Thickness Application Schedule: Insulate piping with the following materials and thicknesses:
- Domestic Hot and Recirculation water pipes: 1-inch preformed glass fiber pipe insulation.
 - Domestic Cold Water: 1/2-inch preformed glass fiber pipe insulation.
 - Storm Drain: 3/2-inch preformed glass fiber pipe insulation.
 - Fire Rated Walls and Partitions: 2-inch rigid, non-combustible, pre-formed insulation.

END OF SECTION 1508

SECTION 1510 - VALVES

- PART 1 - GENERAL (Not Applicable)**
- PART 2 - PRODUCTS**
- 2.1 GENERAL CITY VALVES**
- A. End Connections: Threads shall comply with ANSI B1.20.1. Flanges shall comply with ANSI B16.5 for cast iron valves and ANSI B16.24 for bronze valves. Solder-joint connections shall comply with ANSI B16.15.
- B. Ball Valves: Rated for 150 psig saturated steam pressure, 400 psig WOG pressure; 2 piece construction; with bronze balls, standard (or regular) port, chrome plated brass ball replacement "Teflon" or "TFE" seats and seals, blowout proof stem, and vinyl covered steel handle.
- C. Plug Valves: Rated at 150 psig WOG; bronze body, with straightaway pattern, square head, and threaded ends.
- D. Swing Check Valves: Class 125, cast bronze body and cap; with horizontal swing, Y-pattern, and bronze disc.
- E. Valves for Copper Tube: Solder ends, except provide threaded ends for heating hot water and low pressure steam service.
- H. Valves for Steel Pipe: Threaded ends.
- PART 3 - EXECUTION**
- 3.1 INSTALLATION**
- A. Use gate and ball valves for shut-off duty and ball for throttling duty.
- B. Locate valves for easy access and provide separate support where necessary.
- C. Install accessible valves for each fixture and item of equipment.
- D. Install valves in horizontal piping with stem at or above center of pipe.
- E. Install valves in a position to allow full stem movement.
- F. Install check valves for proper direction of flow in horizontal position with hinge pin level.

END OF SECTION 1510

SECTION 1514 - DOMESTIC WATER PIPING

- PART 1 - GENERAL**
- 1.1 SECTION REQUIREMENTS**
- A. Performance Requirements: Unless otherwise indicated minimum pressure requirements for water piping are as follows:
- Service Entrance Pipe: 100 psig.
 - Domestic Water Piping: 80 psig.
- B. Comply with NSF 14 "Plastic Piping Components and Materials."
- C. Comply with NSF 61 "Drinking Water System Components - Health Effects," where applicable.
- PART 2 - PRODUCTS**
- 2.1 PIPES AND TUBES** [See Material Schedule on sheet P010 for where these materials are to be used]
- Hard Copper Tube: ASTM B 88, Types 1 and M, water tube, drawn temper.
 - PVC Plastic, Water Pipe: ASTM D 1782, Schedule 40, plain ends.
 - FITTINGS
 - Wrought Copper, Solder Joint Pressure Fittings: ASTM B 16.2.
 - Cast Copper Alloy, Solder Joint Pressure Fittings: ASTM B 16.3.
 - Bronze Flanges: ASTM B 16.24, Classes 150 and 300.
 - Copper Unions: ASTM B 16.26, cast copper alloy body, hexagonal stock, with ball and socket joint, metal-to-metal seating surfaces, and solder joint, threaded, or solder joint and threaded ends. Threads complying with ASME B 1.20.1.
 - PVC Plastic, Schedule 40, Socket Type Pipe Fittings: ASTM D 2467.
 - JOINING MATERIALS
 - Solder Filler Metal: ASTM B 32, lead free.
 - Brazing Filler Metal: AWS B5.8, alloys to suit system requirements.
 - Solvent Cements: As recommended by manufacturer.
 - Plastic Pipe Seal: ASTM F 477, elastomeric gasket.
- PART 3 - EXECUTION**
- 3.1 VALVE APPLICATIONS**
- A. Install gate valves close to main on each branch and riser serving two or more plumbing fixtures or equipment connections and where indicated.
- B. Install gate or ball valves in line at each plumbing equipment location, on each supply to each plumbing fixture not having stop supplies, and elsewhere as indicated.
- C. Install ball valves in line at each riser, at low points of horizontal runs, and where required to drain water distribution piping system.
- D. Install swing check valve on discharge side of each pump and elsewhere as indicated.
- E. Install ball valves in each hot water circulating loop and discharge side of each pump.
- 3.2 PIPING INSTALLATIONS**
- A. Install hangers and supports at intervals indicated in the applicable plumbing code and as recommended by pipe manufacturer.
- B. Support vertical risers at each floor.
- 3.3 INSPECTING AND CLEANING**
- A. Inspect and test piping systems following procedures of authorities having jurisdiction.
- B. Clean and disinfect water distribution piping following procedures of authorities having jurisdiction.

END OF SECTION 1514

SECTION 1515 - SANITARY WASTE AND VENT PIPING

- PART 1 - GENERAL**
- 1.1 SECTION REQUIREMENTS**
- A. Minimum Pressure Requirement for Soil, Waste and Vent: 10-foot head.
- B. Comply with NSF 14 "Plastic Piping Components and Related Materials."
- PART 2 - PRODUCTS**
- 2.1 PIPES AND TUBES**
- A. PVC Plastic, DWV Pipe: ASTM D 2665, Schedule 40, plain ends.
- B. PVC Plastic, DWV Pipe Fittings: ASTM D 2665, made to ASTM D 3311; socket type; drain, waste, and vent pipe patterns.
- PART 3 - EXECUTION**
- 3.1 PIPING INSTALLATION**
- A. Install cleaning and extension to back at connection of building sanitary drain and building sanitary sewer.
- B. Locate drainage piping runs as close as possible to bottom of floor slab supporting fixtures or drains.
- 3.2 INSPECTION**
- A. Inspect and test piping systems following procedures of authorities having jurisdiction.

END OF SECTION 1515

SECTION 1518 - NATURAL GAS PIPING

- PART 1 - GENERAL**
- 1.1 SECTION REQUIREMENTS**
- A. Quality Assurance: Comply with NFPA 54 and the Plumbing Code.
- PART 2 - PRODUCTS**
- 2.1 PIPE, TUBE, AND SPECIALTIES**
- A. Steel Pipe: ASTM A 53, Type 5 (Seamless), Grade B, Schedule 40, plain ends.
- B. Malleable Iron Threaded Fittings: ASME B16.3, Class 150.
- C. Manual Valves: Comply with standards listed or, if appropriate, to ANSI Z21.15.
- D. Gas Stops: AGA certified, bronze body, plug type with bronze plug, for 2" pig or less natural gas. Include AGA stamps, flat or square head or lever handle, and threaded ends complying with ASME B1.20.1.
- E. Gas Valves: 150-psig WOG, cast iron or bronze body, bronze plug, straightaway pattern, square head, tapered-plug type.
- F. Gas Pressure Regulators: #60 21.18, single stage, steel jacketed, corrosion resistant pressure regulators. Include atmospheric vent, elevation compensator. Regulator pressure ratings, inlet and outlet pressures, and flow volume in cubic feet per hour of natural gas at specific gravity are as indicated.
- G. Line Gas Pressure Regulators: Inlet pressure rating not less than system pressure.
- H. Flexible Connections: ANSI Z21.24, copper alloy.
- I. Strainers: Bronze body, Y-pattern, full size for the intended use. Include stainless-steel screens with 3/64-inch perforations and a pressure rating of 125 psig; minimum, WOG working pressure.
- PART 3 - EXECUTION**
- 3.1 INSTALLATION**
- A. Close equipment shut-off valves before turning off gas to premises or section of piping. Perform leakage test as specified to determine that all equipment is turned off in affected piping section.
- B. Install shut-off valve, downstream from gas meter, outside building at gas service entrance.
- C. Install gas stops for shut-off to appliances with NPS 2" or smaller low pressure gas supply.
- D. Pipes and Sediment Traps: Install traps at points where condensate may collect. Include outlets of gas meters. Locate where readily accessible to permit cleaning and emptying. Do not install where condensate would be subject to freezing.
- E. Install gas piping at uniform slope of 0.1 percent upward toward risers.
- F. Connect branch piping from top or side of vertical pipe.
- G. Install strainers on supply side of each control valve, gas pressure regulator, sediment valve, and elsewhere as indicated.
- H. Install valves in accessible locations, protected from damage.
- I. Install gas valve upstream from each gas pressure regulator. Where two gas pressure regulators are installed in series, valve is not required at second regulator.
- J. Connect gas piping to equipment and appliances with shut-off valves and unions. Install gas valve upstream from and within 36 inches of each appliance using gas. Install union or forged connection downstream from valve.
- K. Inspect, test, and purge piping according to NFPA 54, Part 4, "Gas Piping Inspection, Testing, and Purging," and requirements of authorities having jurisdiction.

END OF SECTION 1518

SECTION 15410 - PLUMBING FIXTURES

- PART 1 - GENERAL**
- 1.1 SECTION REQUIREMENTS**
- Submittals: None.
- A. Comply with requirements of Public Law 102, 486, "Energy Policy Act", regarding water flow rates and water consumption of plumbing fixtures.
- B. Comply with applicable standards below:
- Enameled, Cast Iron Fixtures: ASME A112.19.3M.
 - National Sanitation Foundation Construction: NSF2.
 - Porecelain Enameled Fixtures: ASME A112.19.4M.
 - Sip Resistant Cast Iron Fixtures: ASME A112.19.5M.
 - Stainless Steel Fixtures: ASME A112.19.3M.
 - Vitreous China Fixtures: ASME A112.19.2M.
- PART 2 - PRODUCTS**
- 2.1 Refer to the fixture schedule on drawing P010.
- PART 3 - EXECUTION**
- 3.1 INSTALLATION**
- A. Install fixtures with flanges and gasket seals.
- B. Install flushometer valves for accessible water closets and urinals with handle mounted on wide side of compartment. Install other actuators in locations that are easy for the disabled to reach.
- C. Fasten wall hanging plumbing fixtures securely to supports attached to building substrate when supports are specified, and to building wall construction where no supports is indicated.
- D. Fasten floor mounted fixtures to substrate. With fixtures having holes for securing fixture to wall construction, fasten to reinforcement built into walls.
- E. Fasten wall mounted fittings to reinforcement built into walls.
- F. Fasten counter mounted plumbing fixtures to sawtooth.
- G. Secure supports to supports or substrate within pipe space behind fixture.
- H. Set mop basins in leveling bed of cement groud.
- I. Install flushometer supply inlets, supply stops, supply risers, and tubular brass traps with cleanouts at fixture.
- J. Install water supply stop valves in accessible locations.
- K. Install traps on fixtures having integral traps. Omit traps on indirect wastes, unless otherwise indicated or required by the Authority Having Jurisdiction.
- L. Install full ring enclosures at wall, floor, and ceiling penetrations in exterior, finished locations and within cabinets and millwork. Use deep pattern enclosures where required to conceal protruding pipe fittings.
- M. Install piping connections between plumbing fixtures and piping systems and plumbing equipment. Install insulation on supplies and drains of fixtures for the disabled.
- N. Ground equipment. Tighten electrical connectors and terminals according to UL 486A and UL 486B.

END OF SECTION 15410

SECTION 1555A - FLUES AND VENTS

- PART 1 - GENERAL**
- 1.1 SECTION REQUIREMENTS**
- A. Submittals: None.
- PART 2 - PRODUCTS**
- 2.1 GAS VENTS**
- A. Vent stacks for high efficiency domestic water heater: Follow manufacturer's recommendations for sizing and material.
- B. Accessories: Tees, elbows, reducers, draft hood connectors, metal cap with bird barrier, adjustable roof flashing, storm collar, support assembly, flanges, freestanding supports, and fasteners; fabricated of similar materials and designs as vent pipe straight sections.
- PART 3 - EXECUTION**
- 3.1 INSTALLATION**
- A. Install vents according to stipulated minimum clearances from combustibles.
- B. Seal between sections of positive pressure vents using only sealants recommended by manufacturer.
- C. Support vents at intervals to support the weight of the vent and all accessories, without exceeding loading of appliances.

END OF SECTION 1555A

PLUMBING ABBREVIATIONS

IT	EXISTING	ST	STORM SEWER
ABV	ABOVE	SW	DOMESTIC SOFTENED COLD WATER
ADA	AMERICANS WITH DISABILITIES ACT	TYP	TYPICAL
AFP	AVG FINISHED FLOOR	UGV	UNDERGROUND
ATG	AVG FINISHED GRADE	UNO	UNNOTED OTHERWISE
AHJ	AUTHORITY HAVING JURISDICTION	W	WITH
BFI	BETWEEN FINISHED FLOOR	WVK	WALK-IN COOLER
BOG	BELOW FINISHED GRADE	WC	WATER CLOSET
BOL	BACK OF HOUSE	WCAS	WC COLANDRINO SUPPLIER
CLG	CEILING	GC	GENERAL CONTRACTOR
CTS	CONNECT TO EXISTING	HS	HEAT SENSITIVE SUPPLIER
CON	DOMESTIC COLD WATER	HS	HEAT SENSITIVE SUPPLIER
DN	DOWN	KS	TECHNICAL KITCHEN EQUIPMENT SUPPLIER
EXG	EXISTING	LL	LANDFILL
FCD	FLOOR CLEANOUT	SPS	TECHNICAL SODA POP SUPPLIER
FDR	FLOOR DRAIN	TAB	TECHNICAL TEST AND BALANCE VENDOR
FLR	FLOOR	TCC	TECHNICAL CABLING CONTRACTOR
FPH	FRONT OF HOUSE	TDC	TECHNICAL DUCT CLEANER
FS	FLOOR SLAB	TMS	TECHNICAL ENERGY MANAGEMENT SYSTEM SUPPLIER
GO	GRADE TO EXISTING	TMS	TECHNICAL PANELBOARD SUPPLIER
GGO	GRADE CLEANOUT	TMS	TECHNICAL MENU BOARD SUPPLIER
GRS	GRASS INTERCEPT	TMS	TECHNICAL MILLWORK SUPPLIER
GT	GRASS TRAP	TP	TECHNICAL PHONE SUPPLIER
GW	GREASE WASTE	TPS	TECHNICAL PANELBOARD SUPPLIER
GYP	GYPSPUM BOARD	TRS	TECHNICAL RAILING SUPPLIER
HWS	HOT DOMESTIC HOT WATER	TSV	TECHNICAL SIGN VENDOR
HTS	NOT TO SCALE	TUV	TECHNICAL UV SANITIZER SUPPLIER
OH	OVERHEAD	WKS	TECHNICAL WALK-IN COOLER SUPPLIER
SW	SANITARY WASTE	WWS	TECHNICAL WATER HEATER SUPPLIER

PLUMBING MATERIAL SCHEDULE

APPLICATION	ALLOWABLE MATERIAL
NATURAL GAS PIPE	CONCEALED SCH. 40 STEEL PIPE, MALLEABLE IRON THREADED FITTINGS
	EXPOSED SCH. 40 STEEL PIPE, MALLEABLE IRON THREADED FITTINGS, PAINTED
SANITARY WASTE & VENT PIPE	BRASS WITH CHROME FINISH DRAIN
	ABOVE GROUND PREP SINK AND WARE WASHING SINK DRAINS
	PVC PLASTIC DWV PIPE AND FITTINGS
ABOVE-GROUND, CONCEALED	PVC PLASTIC DWV PIPE AND FITTINGS
BELOW-GROUND	PVC PLASTIC DWV PIPE AND FITTINGS
WATER SUPPLY PIPE	TYPE L COPPER TUBE
ABOVE GRADE	

CALIFORNIA GREEN BUILDING STANDARDS CODE

- 5.303 INDOOR WATER USE**
- 5.303.1 METERS**
- Separate submeters or metering device shall be installed for the uses described in Section 503.1.1 and 503.1.2.
- 5.303.1.1 ADDITIONS TO EXISTING BUILDING IN EXCESS OF 50,000 SF:**
- Separate submeters shall be installed as follows:
- For each individual leased, rented, or other tenant space within the building projected to consume more than 100 gpd/day, including but not limited to, spaces used for laundry or cleaners, restaurant or food service, medical or dental office, laboratory, beauty salon or barber shop.
 - Where separate submeters for individual building tenants are unfeasible, for water supplied to the following systems.
 - Making water for cooling towers where flow through is greater than 500 gpm.
 - Making water for evaporative coolers greater than 6 gpm.
 - Steam and hot water boilers with energy input more than 500,000 Btu/h.
- Plumbing fixtures (water closets and urinals) and fittings (faucets and showerheads) shall comply with the following:
- 5.303.3.1 WATER CLOSETS:**
- The effective flush volume of all closets shall not exceed 1.28 gallons per flush. Tank-type water closets shall be certified to the performance criteria of the U.S. EPA WaterSense Specification for Tank-type toilets.
- 5.303.3.2 URINALS:**
- The effective flush volume of urinal shall not exceed 0.5 gallons per flush.
- 5.303.3.3 SHOWERHEADS:**
- 5.303.3.3.1 SINGLE SHOWERHEAD:**
- Showersheds shall have a maximum flow rate of not more than 2.0 gpm at 80 psi.
- Showersheds shall be certified to the performance criteria of the U.S. EPA WaterSense Specifications for Showerheads.
- 5.303.3.3.2 MULTIPLE SHOWERHEADS SERVING ONE SHOWER:**
- When a shower is served by more than one showerhead, the combined flow rate of all the showerheads and/or other shower outlets controlled by a single valve shall not exceed 2.0 gpm at 80 psi, or the shower shall be designed to allow only one shower outlet to be in operation at one time.
- NOTE:** A handheld shower shall be considered a showerhead.
- 5.303.3.4 LAVATORY FAUCETS:**
- Lavatory faucets shall have a maximum flow rate of not more than 0.5 gpm at 60 psi.
- 5.303.3.4.1 KITCHEN FAUCETS:**
- Kitchen faucets shall have a maximum flow rate of not more than 1.8 gpm at 60 psi. Kitchen faucets may temporarily increase the flow above the maximum rate, but not exceed 2.2 gpm at 60 psi, and must default to a maximum of 1.8 gpm at 60 psi.
- 5.303.3.4.2 WASH FOUNTAINS:**
- Wash fountains shall have a maximum flow rate of not more than 1.8 gpm per 20 (in sq in.) at 60 psi.
- 5.303.3.4.3 METERING FAUCETS:**
- Metering faucets shall not deliver more than 0.2 gallons per cycle.
- 5.303.3.4.5 METERING FAUCETS FOR WASH FOUNTAINS:**
- Metering faucets for wash fountains shall have a maximum flow rate of not more than 0.2 gpm per 20 (in sq in.) at 60 psi.
- NOTE:** This code section does not affect local jurisdiction authority to prohibit or require dispenser installation.
- 5.303.4 COMMERCIAL KITCHEN EQUIPMENT**
- 5.303.4.1 FOOD WASTE DISPOSERS**
- Disposers shall either modulate the use of water to no more than 1 gpm when the disposer is in use in foot actuated grinding food waste/food/ or shall automatically shut-off after not more than 10 minutes of inactivity. Disposers shall use no more than 8 gpm of water.
- 5.303.5 AREAS OF ALTERATION OR ADDITION:**
- For those occupancies within the authority of the California Building Standards Commission as specified in Section 103, the provisions of Section 5.303.3 and 5.303.4 shall apply to new fixtures in additions or areas of alteration to the building.
- 5.303.6 STANDARDS FOR PLUMBING FIXTURES AND FITTINGS:**
- Plumbing fixtures and fittings shall be installed in accordance with the California Plumbing Code, and shall meet the applicable standards referenced in Table 1701.1 of the California Plumbing Code and in Chapter 6 of the California Green Building Standards Code.

PLUMBING GENERAL NOTES

- A. GENERAL NOTES APPLY TO PLUMBING SHEETS.
- B. PLUMBING WORK SHALL BE DONE IN ACCORDANCE WITH THE PLUMBING CODE, LOCAL HEALTH DEPARTMENT STANDARDS, AND THE AUTHORITY HAVING JURISDICTION. SEE ARCHITECTURAL SHEETS FOR THE PREVAILING CODES.
- C. PIPING LAYOUTS ON DRAWINGS ARE SCHEMATIC. EXACT LOCATIONS ARE TO BE COORDINATED WITH THE EXISTING CONDITIONS AND THE WORK OF OTHER TRADES.
- D. CONICAL PIPING UNLESS NOTED OTHERWISE. WATER SUPPLY PIPES SHALL BE INSTALLED LEVEL.
- E. PROVIDE SHUT-OFF VALVES FOR ISOLATION OF FIXTURE GROUPS AS SHOWN ON DRAWINGS IN ADDITION TO STOP VALVES AT EACH FIXTURE.
- F. PROVIDE STOP VALVES AT FIXTURES.
- G. PROVIDE TRAP PRIMERS FOR FLOOR DRAINS AS SHOWN ON SHEET P100.
- H. WHERE THE WATER OR GAS SUPPLY LINE SIZE SHOWN IN THE PLUMBING DRAWINGS DIFFERS FROM THE FIXTURE OR EQUIPMENT CONNECTION SIZE, PROVIDE LINE SIZE PIPE TO WITHIN 6" OF THE FIXTURE OR EQUIPMENT BEFORE TRANSITIONING TO THE CONNECTION SIZE.
- I. BRING IN EXTERIOR WALLS SHALL BE INSTALLED BETWEEN THE INSULATION AND THE INTERIOR WALL FINISHING MATERIAL.
- J. INSULATE THE HOT AND COLD WATER, CONDENSATE DRAINAGE, AND STORM PIPING PER THE SPECIFICATIONS AND DETAIL R100.0.
- K. PROVIDE GAS SHUT-OFF VALVES AT EACH PIECE OF EQUIPMENT. PROVIDE ACCESSIBLE DIRT LEG AT THE BOTTOM OF VERTICAL SECTIONS OF GAS PIPE AND AT THE CONNECTION TO EACH PIECE OF EQUIPMENT.
- L. PLUMBING FIXTURES, ACCESSORIES, AND MATERIALS PROVIDED FOR DOMESTIC WATER SHALL BE LEAD FREE.
- M. PRIOR TO TURNOVER PERFORM A VIDEO INSPECTION OF THE SANITARY AND GREASE LINES FROM THE MAIN LINES WITHIN THE TENANT SPACE TO THE MAIN SEWER TO VERIFY THAT THE SANITARY WASTE SYSTEM IS CONNECTED, CLEAN, AND FREE OF SAGS, BELLETS, BREAKS, AND DEBRIS. DELIVER A REPORT AND COPY OF THE VIDEO TO THE TENANT'S CONSTRUCTION MANAGER PRIOR TO TURNOVER.
- N. THE TERM "TURNISH" MEANS SUPPLY AND DELIVER TO THE PROJECT SITE, READY FOR UNLOADING, UNPACKING, ASSEMBLY, INSTALLATION, AND SIMILAR OPERATIONS. THE TERM "INSTALL" DESCRIBES THE OPERATIONS AT THE PROJECT SITE INCLUDING THE ACTUAL UNLOADING, UNPACKING, ASSEMBLY, ERECTING, PLACING, ANCHORING, APPLYING, WORKING TO DIMENSIONS, FINISHING, CURING, PRETECTING, CLEANING, AND SIMILAR OPERATIONS. THE TERM "PROVIDE" DESCRIBES THE FUNCTION OF THE SUPPLIER. THE TERM "INSTALL" DESCRIBES THE INTENDED USE OF THE PRODUCT TO CONNECTION TO ANY EXISTING SEWER SYSTEM PERFORM A DIRT TEST TO VERIFY THE TYPE OF SYSTEM AND THE DIRECTION OF FLOW. REPORT ANY DEVIATION FROM THE CONSTRUCTION DOCUMENTS TO THE TENANT'S CONSTRUCTION MANAGER.
- P. PROVIDE SANITARY AND GREASE WASTE PIPES AT A MINIMUM SLOPE OF 1/4" PER FOOT UNLESS NOTED OTHERWISE.
- Q. INSTALL SHUT-OFF AND ISOLATION VALVES SHOWN TO BE ABOVE CEILING IN ACCESSIBLE LOCATIONS WITHIN 12" OF LAY COLLINGS.
- R. ALL UNDERGROUND PIPES, CONDUIT, AND LINES SHALL BE PROTECTED WITH CLEANED DIRT, VOID OF ANY ROCKS OR CLEAN SAND, 6" BELOW AND 12" ABOVE SAID PIPE, CONDUIT, OR LINE.
- S. PROVIDE APPROVED BACKFLOW DEVICE AS NECESSARY FOR ALL FIXTURES CONNECTED TO THE WATER SUPPLY PER LOCAL AND REQUIREMENTS.

Consultant:



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TAPO CANYON & ALAMO
2902-A Tapo Canyon Road
Stim Valley, CA 95306

Issue Record

DATE	DESCRIPTION	PERMIT ISSUE
04/10/2025		

Drawn: C/AD
Checked: JAD

Project No.: 251028

Contents:

PLUMBING SPECIFICATIONS

P010

STATE OF CALIFORNIA
Domestic Water Heating System
 CALIFORNIA ENERGY COMMISSION
CERTIFICATE OF COMPLIANCE NRC-PR-24
 This document is used to demonstrate compliance for nonresidential occupancies with requirements in 110.1, 110.3, 130.3, and 140.5, and with requirements in 142.0 for additional unit alterations, for domestic water heating systems using the prescriptive path. For high rise residential and hotel/motel occupancies compliance is demonstrated with requirements in 110.1, 110.3, 130.3 and 170.2(6) and with requirements 130.2 for alterations and 200.2 for occupancies.
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A. GENERAL INFORMATION

01	Project Location (City)	Simi Valley	02	Climate Zone	9
03	Occupancy Types (Select Project) (check all that apply)				
<input type="checkbox"/> Restaurant					

B. PROJECT SCOPE
 This table includes domestic water heating systems that are within the scope of the permit application and are demonstrating compliance using the prescriptive paths outlined in 140.5, 170.2(6) and 141.0(a) / 180.1, or 142.0(b)(2) / 180.2 for alterations or additions. Solar water heating systems are documented on the NRC-SAR compliance document. Combined Domestic water heating systems are documented on the NRC-CAR compliance document.
 01 My project consists of (check all that apply) 02 System Type(s)
 03 New system (DHW) system being installed for the first time 04 Central System (serving nonresidential spaces) 05 Equipment 06 Distribution 07 Controls
 08 System Alteration (equipment, distribution or controls) 09 Equipment 10 Distribution 11 Controls
 FACILITIES: Point of use water heaters, or other non-central systems used to serve nonresidential spaces, are considered individual systems.
 * Dwelling units refers to hotel/motel guest rooms and units in a multifamily residential occupancy.
 † DHW systems serving 2 or more dwelling units are considered "Central Systems" for multifamily occupancies.

C. COMPLIANCE RESULTS
 Make a path indicate if the project data input into the compliance document is compliant with water heating requirements, if DAU table says "DOES NOT COMPLY" or "COMPLIES with Exceptional Conditions" refer to Table D, or the table indicated as not compliant for guidance.
 01 Domestic Hot Water Equipment 02 Distribution Systems 03 Controls 04 Compliance Results
 Table I: Yes Yes Yes Yes
 Table G: Table G Table H
 Yes Yes Yes
 COMPLIES

D. EXCEPTIONAL CONDITIONS
 This table is not to be used unless a comment because of selections made or data entered in tables throughout the form.

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Domestic Water Heating System
 CALIFORNIA ENERGY COMMISSION
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E. ADDITIONAL REMARKS
 This table includes remarks made by the permit applicant to the Authority having jurisdiction.

G. DOMESTIC HOT WATER DISTRIBUTION SYSTEM
 Mandatory Pipe Insulation All Occupancies
 For systems serving dwelling units, pipe insulation must meet the minimum insulation requirements in Table 120.3-A (see below) except:
 • Piping that penetrates framing members, shall not be required to have pipe insulation for the distance of the framing penetration. Piping that penetrates metal framing shall use grommets, plugs, wrapping or other insulating material to assure that no contact is made with the metal framing.
 • Piping installed in interior or exterior walls shall not be required to have pipe insulation if all of the requirements are met for compliance with Quality Insulation Installation (QII) as specified in the Reference Residential Appendix B6.5.5.
 • Piping surrounded with a minimum of 1 inch of wall insulation, 2 inches of crawlspace insulation, or 4 inches of attic insulation, shall not be required to have pipe insulation.
 For systems serving nonresidential spaces, pipe insulation for the following applications is specified to comply with Table 120.3-A (see below) per 120.3:
 • Insulating system piping, including supply and return piping of the water heater.
 • The first 8 ft of hot and cold outlet piping, including between storage tank and heat trap, for a nonrecirculating storage system.
 • Piping that are externally heated.
 Insulation shall be permitted for these ranges, including that due to weight, resistance, equipment maintenance, and where insulation required to service shall be installed with a cover suitable for outdoor service per 120.3(D) / 180.4(F). Pipe insulation below grade must be installed in a water proof and non-chloride casing or sleeve.
 TABLE 120.3-A / 180.4-A PIPE INSULATION THICKNESS

Fluid Temperature Range (°F)	Conductivity Range (lb-ft-in per hour per °F-in ²)	Insulation Mean Rating Temp (°F)	Nominal Pipe Diameter (in)			
			<1	1 to <1.5	1.5 to <4	4 to <8
105-140	0.32 - 0.28	100	1.0 in or R-7.7	1.5 in or R-12.5	1.5 in or R-11	2.0 in or R-16

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H. DOMESTIC HOT WATER CONTROLS
 This table is used to demonstrate compliance with control requirements in 120.3 for all occupancies. For multifamily residential and hotel/motel occupancies, compliance is also demonstrated with requirements in 100.4(d) / 170.3(b).

01	02	03	04	05	06	07	08	09	10	11	12	13	14	15
01	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
02	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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08	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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12	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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Generated Date/Time: Documentation Software: Energy Code Ace
 Report Version: 2023.0.002 Compliance ID: 786786-0415-0264
 Schema Version: rev 20230331 Report Generated: 2025-04-07 10:49:27

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Domestic Water Heating System
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I. DOMESTIC HOT WATER DISTRIBUTION SYSTEM
 This table is used to demonstrate compliance for nonresidential occupancies with distribution requirements in 120.3 and 140.5. For multifamily and hotel/motel occupancies, compliance is demonstrated with requirements 130.2(a), 130.4, 170.2(6), and 170.3(b).

01	02	03	04	05	06	07	08	09	10	11	12	13	14	15
01	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
02	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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05	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
06	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
07	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
08	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
09	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>

Generated Date/Time: Documentation Software: Energy Code Ace
 Report Version: 2023.0.002 Compliance ID: 786786-0415-0264
 Schema Version: rev 20230331 Report Generated: 2025-04-07 10:49:27

STATE OF CALIFORNIA
Domestic Water Heating System
 CALIFORNIA ENERGY COMMISSION
CERTIFICATE OF COMPLIANCE NRC-PR-24
 Project Name: Chipotle - Tapo Canyon Report Page: Page 5 of 6
 Date Prepared: 2025-04-07 10:49:24 AM EDT

J. DOMESTIC HOT WATER CONTROLS
 This table is used to demonstrate compliance with control requirements in 120.3 for all occupancies. For multifamily residential and hotel/motel occupancies, compliance is also demonstrated with requirements in 100.4(d) / 170.3(b).

01	02	03	04	05	06	07	08	09	10	11	12	13	14	15
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06	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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14	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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Generated Date/Time: Documentation Software: Energy Code Ace
 Report Version: 2023.0.002 Compliance ID: 786786-0415-0264
 Schema Version: rev 20230331 Report Generated: 2025-04-07 10:49:27

STATE OF CALIFORNIA
Domestic Water Heating System
 CALIFORNIA ENERGY COMMISSION
CERTIFICATE OF COMPLIANCE NRC-PR-24
 Project Name: Chipotle - Tapo Canyon Report Page: Page 6 of 6
 Date Prepared: 2025-04-07 10:49:24 AM EDT

K. DOMESTIC HOT WATER DISTRIBUTION SYSTEM
 This table is used to demonstrate compliance for nonresidential occupancies with distribution requirements in 120.3 and 140.5. For multifamily and hotel/motel occupancies, compliance is demonstrated with requirements 130.2(a), 130.4, 170.2(6), and 170.3(b).

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06	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>										

STATE OF CALIFORNIA

Domestic Water Heating System

CALIFORNIA ENERGY COMMISSION

CERTIFICATE OF COMPLIANCE		NRCC-PLB-1	
Project Name:	Chipotle - Tapo Canyon	Issue Date:	Issue 7 of 8
Date Prepared:	2025-04-04 10:25:01 (0)	Date Prepared:	2025-04-04 10:25:01 (0)

I. DECLARATION OF REQUIRED CERTIFICATES OF INSTALLATION

Sections have been made based on information provided in this document. If any sections have been changed by permit applicant, an explanation should be included in Table E. Additional Remarks. These documents must be provided to the building inspector during construction and can be found online.

Form/Title

NRCC-PLB-1 - Must be submitted for all buildings.

J. DECLARATION OF REQUIRED CERTIFICATES OF ACCEPTANCE

There are no forms required for this project.

K. DECLARATION OF REQUIRED CERTIFICATES OF VERIFICATION

There are no forms required for this project.

STATE OF CALIFORNIA


Domestic Water Heating System

CALIFORNIA ENERGY COMMISSION

CERTIFICATE OF COMPLIANCE		NRCC-PLB-1	
Project Name:	Chipotle - Tapo Canyon	Issue Date:	Issue 8 of 8
Date Prepared:	2025-04-04 10:25:01 (0)	Date Prepared:	2025-04-04 10:25:01 (0)

DOCUMENTATION AUTHOR'S DECLARATION STATEMENT

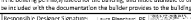
I certify that this Certificate of Compliance documentation is accurate and complete.

Documentation Author Name:	Documentation Author Signature:
Lizzy Overstrom	
Company:	Signature Date:
Blanchard AE Group	04 April 2025
Address: 1156 Wilshire Dr.	Professional Registration Number (if applicable):
City/State/Zip: Lawrenceville, GA 30049	Phone: 770-963-0300

RESPONSIBLE PERSON'S DECLARATION STATEMENT

I certify the following project complies with the laws of the State of California:

- The information provided on this Certificate of Compliance is true and correct.
- I am eligible under Division 3 of the Business and Professions Code to accept responsibility for the building design or system design certified on this Certificate of Compliance (acceptable occupation).
- The design or system design complies with all applicable laws, regulations, codes, and standards, including but not limited to the California Code of Regulations.
- The building design or system design complies with all applicable laws, regulations, codes, and standards, including but not limited to the California Code of Regulations, and all applicable codes, standards, and specifications submitted to the appropriate agency for approval with this building permit application.
- I will ensure that any required copies of this Certificate of Compliance will be made available to the building permit jurisdiction and made available to the enforcement agency for all applicable inspections. I understand that a completed signed copy of this Certificate of Compliance is required to be included in the documentation the builder provides to the building owner at occupancy.

Responsible Person Name: Kara Spawthill, PE	Responsible Person Signature: 
Company: BAE Group	Issue Date: 04 April 2025
Address: 1425 Wilshire Dr.	Issue: M24217
City/State/Zip: Lawrenceville, GA 30049	Phone: 770-963-0300

Generated Date/Time: Documentation Software: Energy Code Ace

CA Building Energy Efficiency Standards - 2022 Nonresidential Compliance

Report Version: 2022.0.000
Schema Version: rev 20220101

Compliance ID: 286296-0425-0004
Report Generated: 2025-04-04 07:49:27

Generated Date/Time: Documentation Software: Energy Code Ace

CA Building Energy Efficiency Standards - 2022 Nonresidential Compliance

Report Version: 2022.0.000
Schema Version: rev 20220101

Compliance ID: 286296-0425-0004
Report Generated: 2025-04-04 07:49:27

Consultant:



Blanchard AE Group

3425 AVANUE DR, STE 9
LAUREL, CA 94008
PH: 707.939.0300
INFO@BLANCHARDAE.GROUP



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DALLAS, TX 75282-0246
TEL: 972.376.1800
INTERNET: WWW.CHIPOTLE.COM

STORE NO.: 5817
TAPO CANYON & ALAMO
2902-A Tapo Canyon Road
Simi Valley, CA 93063

Issue Date:
04/10/2025 PERMIT ISSUE

Revisions:

Drawn: Checked:
UD AJD

Project No:
251028

Contents:
PLUMB. TITLE 24
COMPLIANCE

P021

WATER PLAN NOTES

- SEE CIVIL UTILITY PLAN FOR CONTINUATION OF 1-1/2" DOMESTIC WATER SERVICE.
- PROVIDE 1/2" FILTERED WATER TO THE BAG-IN-BOX SODA CARBONATOR AT 102" AFF. SODA CARBONATOR SHALL HAVE AN INTEGRAL ASSE 1022-RATED CARBONATED BEVERAGE BACKFLOW PREVENTION DEVICE.
- PROVIDE WATER HEATERS DWH-1 AND DWH-2 PER DETAIL 19/7700.
- PROVIDE WATER FILTERS MOUNTED TO WALL PER DETAIL 11/7700. PROVIDE 1/2" SUPPLY PIPES FROM FILTERS TO ICE MAKER AND SODA CARBONATOR AS SHOWN.
- PROVIDE 1/2" FILTERED WATER ROUGH-IN TO THE ICE MAKER AT 56" AFF. PROVIDE 6' LONG STAINLESS STEEL FLEXIBLE BRAIDED WASHING MACHINE WATER CONNECTOR WITH MINIMUM 0.4" ID (BRASSCRAFT 5112-22WA F OR EQUAL) FOR FINAL CONNECTION TO ICE MAKER.
- PROVIDE DOMESTIC WATER ROUGH-INS FOR THE MOP BASIN FAUCET AT 36" AFF. PROVIDE DOMESTIC WATER ROUGH-INS FOR THE CHEMICAL DISPENSER FAUCET (HB-3) AT 64" AFF DIRECTLY ABOVE THE MOP BASIN FAUCET. SEE ARCHITECTURAL ELEVATION FOR ADDITIONAL INFORMATION.
- PROVIDE DOMESTIC WATER ROUGH-INS FOR THE VICTORY WASH DISPENSER FAUCET (HB-2) AT 52" AFF. SEE ARCHITECTURAL ELEVATION FOR ADDITIONAL INFORMATION.
- PROVIDE RESTROOM HAND SINK WALL CARRIER IN WALL PER PLUMBING SCHEDULE. SHEET P600. INSTALL THERMOSTATIC MIXING VALVE FURNISHED WITH HAND SINK FAUCET SECURED TO WALL BELOW HAND SINK. ALL HAND SINK PIPING AND ACCESSORIES SHALL BE FULLY CONTAINED DIRECTLY BELOW HAND SINK.
- CONNECT CHEMICAL DISPENSER TO HB-1. CHEMICAL DISPENSER HAS AN INTEGRAL AIR GAP AS IS SHOWN IN DETAIL 19/7700.
- PROVIDE ASSE 1016/1070 POINT-OF-USE THERMOSTATIC MIXING VALVE, WATTS LUSG-B, ON WATER SUPPLY TO KITCHEN HAND SINKS. PROVIDE ANGLE STOP BELOW SINK, FASTEN MIXING VALVE TO WALL, AND MAKE FINAL CONNECTION FROM ANGLE STOPS TO MIXING VALVE AND FROM MIXING VALVE TO FAUCET USING BRAIDED STAINLESS STEEL HOSE. ADJUST MIXING VALVE FOR A DISCHARGE TEMPERATURE OF APPROXIMATELY 110°F.
- PROVIDE ACCESSIBLE VALVE IN WATER SUPPLY TO FIXTURE AS SHOWN.
- PROVIDE 1/2" FILTERED WATER ROUGH-IN TO THE ICE MAKER AT 24" AFF. PROVIDE 6' LONG STAINLESS STEEL FLEXIBLE BRAIDED WASHING MACHINE WATER CONNECTOR WITH MINIMUM 0.4" ID (BRASSCRAFT 5112-22WA F OR EQUAL) FOR FINAL CONNECTION TO ICE MAKER.
- INSTALL RGF IM58 ICE MAKER SANITIZER FURNISHED BY TUV PER CHIPOTLE'S INSTALLATION INSTRUCTIONS.

WATER PLAN NOTES

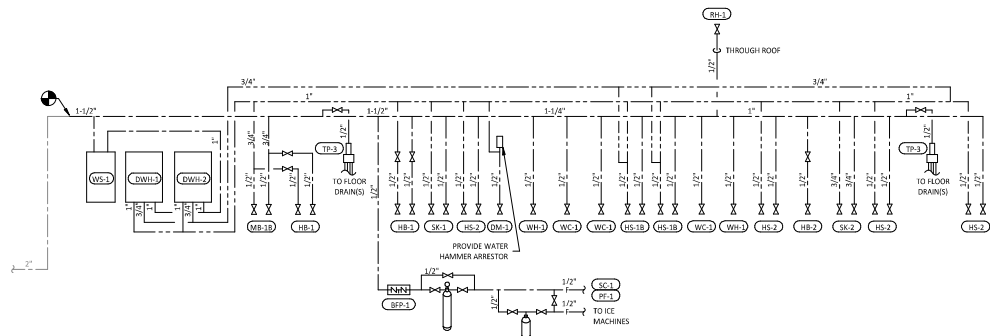
- PROVIDE 3/4" DOMESTIC HOT AND COLD WATER ROUGH-INS FOR THE PREP SINK (SK-3) FAUCET AT 24" AFF TO ALLOW FOR THE VICTORY WASH CHEMICAL DOCK TO BE INSTALLED DIRECTLY BELOW THE PREP SINK BASIN. MAKE FINAL CONNECTION TO PREP SINK FAUCET USING 3/4" BRAIDED STAINLESS STEEL WATER HEATER CONNECTOR HOSE.
- PROVIDE 1/2" HOT WATER TO THE DISH MACHINE AT 66" AFF ABOVE LEFT SIDE OF DISH MACHINE, MAKING FINAL CONNECTION USING HOSE FURNISHED WITH DISH MACHINE. PROVIDE WATER HAMMER ARRESTOR ON HOT WATER LINE.
- PROVIDE ROOF HYDRANT RH-1 WITH BOTTOM OF NOZZLE INSTALLED 24" ABOVE THE BOTTOM OF ROOF DECK. PROVIDE ACCESSIBLE ISOLATION VALVE IN WATER SUPPLY TO ROOF HYDRANT. SUPPORT ROOF HYDRANT PER THE MANUFACTURER'S INSTALLATION INSTRUCTIONS.
- PROVIDE FILTERED DOMESTIC WATER ROUGH-IN FOR THE SPEED FIL POT FILLER FAUCET (PF-1) AT 42" AFF. SEE ARCHITECTURAL ELEVATION FOR DETAIL.
- NOT USED.
- INSTALL RGF IM58 ICE MAKER SANITIZER FURNISHED BY TUV PER CHIPOTLE'S INSTALLATION INSTRUCTIONS. LOCATE RGF BELOW UTENSIL COUNTER IN A LOCATION THAT DOES NOT INTERFERE WITH THE REGULAR BACK BELOW THE UTENSIL COUNTER.
- PENETRATIONS THROUGH SHEAR WALL SHALL BE LIMITED TO 10" DIAMETER (OR A GROUP OF PENETRATIONS ALL CONTAINED WITHIN 10" DIAMETER). IF LARGER PENETRATIONS OR GROUPS OF PENETRATIONS ARE REQUIRED COORDINATE WITH STRUCTURAL ENGINEER FOR APPROPRIATE BRACING. SEE STRUCTURAL DRAWINGS FOR SHEAR WALL LOCATION.
- PROVIDE ACCESSIBLE TRAP PRIMER ABOVE LAY-IN CEILING AS SHOWN. INSTALL PER MANUFACTURER'S INSTALLATION INSTRUCTIONS WITH A SERVICE VALVE AT THE TRAP PRIMER INLET. PROVIDE 1/2" DISTRIBUTION PIPES TO FLOOR DRAIN TRAP PRIMER CONNECTIONS AS SHOWN. HORIZONTAL DISTRIBUTION PIPING SHALL HAVE CONTINUOUS SLOPE TO THE FLOOR DRAINS.
- REFLACE STOCK WATER CLOSET HANDLE WITH UNIVERSAL CABLE-OPERATED HANDLE (FLUSHMATE AP30050 OR AP30054 - FIELD VERIFY COMPATIBILITY WITH FLUSHMATE SYSTEM IN WATER CLOSET).
- PROVIDE WATER SOFTENER W5-1 PER DETAIL 19/7700.

PLUMBING FIXTURE SUPPLY CONNECTIONS

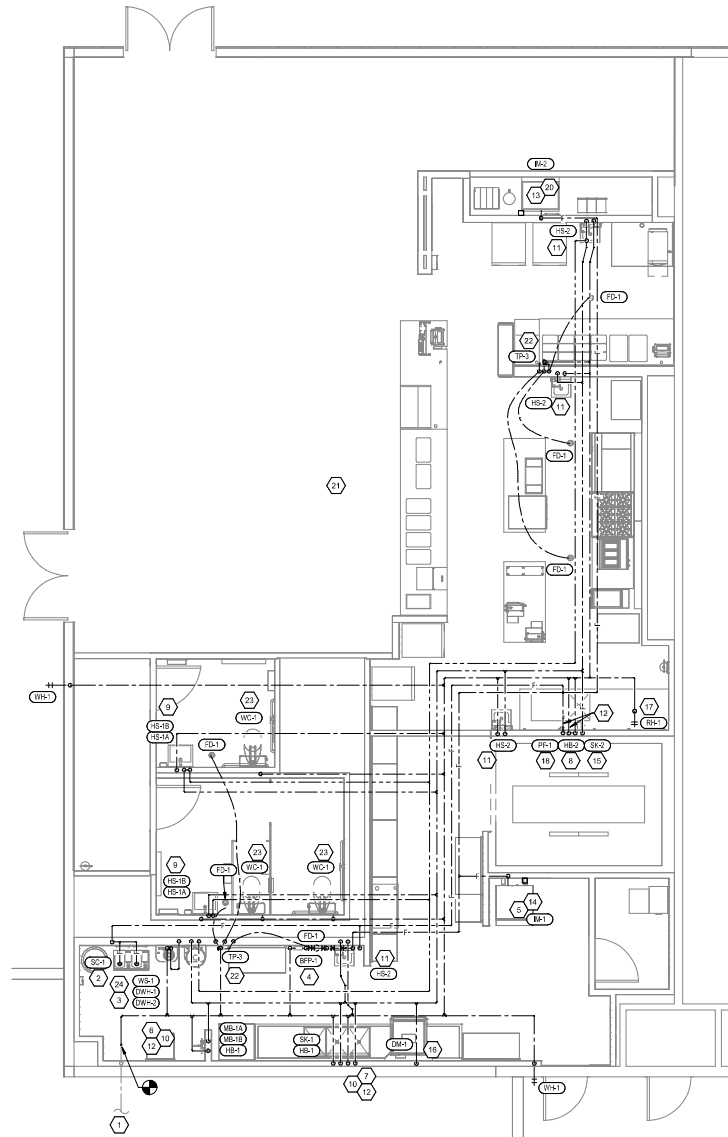
ROUGH-IN TYPE KEY

ANGLE 3/8"	BRASS CRAFT KTR19 OR EQUAL (BRASS/CHROME 1/4 TURN ANGLED BALL STOP WITH 3/8" COMPRESSION CONNECTION)
ANGLE 1/2"	BRASS CRAFT R39X C OR EQUAL (BRASS/CHROME MULTI-TURN ANGLED STOP WITH 1/2" COMPRESSION CONNECTION)
ANGLE 3/4"	EVERFLOW 74342-NL W/ 3/4" SWEAT X MIP ADAPTER OR EQUAL (BRASS ANGLE STOP W/ 3/4" FIP INLET AND OUTLET)
DIRECT	PROVIDE COPPER PIPE IN CONNECTION SIZE SHOWN TO FIXTURE
HOSE 1/2"	ARROWHEAD BRASS VM50F OR EQUAL (BRASS/CHROME WASHING MACHINE VALVE W/ 3/4" MHT OUTLET)
MIP	PROVIDE PIPE WITH MIP THREAD STUBBED OUT OF WALL IN CONNECTION SIZE SHOWN AND LENGTH COMPATIBLE WITH FIXTURE AND WALL MATERIAL FINISHES.

TAG	DESCRIPTION	CONNECTION SIZE		ROUGH-IN TYPE	WSFU			TOTAL COUNT	TOTAL WSFU
		CW	HW		CW	HW	TOTAL		
BFP-1	RR2 BACKFLOW PREVENTER	1/2"	1/2"	DIRECT	0	0	0	1	0
DM-1	DISH SANITIZING MACHINE (PUMPED OUTLET)	0"	1/2"	HOSE 1/2"	0	3	3	1	3
EF-1	EXPANSION TANK	3/4"		DIRECT	0	0	0	1	0
HB-1	CHEMICAL DISPENSER HOSE BIB	1/2"	1/2"	MIP	2.25	2.25	3	2	6
HB-2	VEGETABLE WASH HOSE BIB	1/2"	1/2"	MIP	1.5	1.5	1	1	1.5
HS-1B	RESTROOM HAND SINK FAUCET	1/2"	1/2"	MIP	1.5	1.5	2	2	4
HS-2	KITCHEN HAND SINK	1/2"	1/2"	ANGLE 3/8"	1.5	1.5	2	4	8
IM-1	ICE MAKER - BOH	1/2"	1/2"	HOSE 1/2"	1	1	1	1	1
IM-2	ICE MAKER - SODA	1/2"	1/2"	HOSE 1/2"	1	1	1	1	1
MB-1B	MOP SINK FAUCET	1/2"	1/2"	MIP	2.25	2.25	3	1	3
PF-1	SPEED FIL FAUCET	3/8"		MIP	1.5	1.5	1	1	1.5
RH-1	FREEZE PROOF ROOF HYDRANT	3/4"		DIRECT	1	1	1	1	1
SC-1	BAG-IN-BOX SODA RACK WITH CARBONATORS	1/2"		ANGLE 3/8"	1	1	1	1	1
SK-1	THREE COMPARTMENT SINK	1/2"	1/2"	ANGLE 1/2"	3	3	4	1	4
SK-2	PREP SINK	3/4"	3/4"	ANGLE 3/4"	3	3	4	2	6
TP-3	TRAP PRIMER (THREE-FOUR FLOOR DRAINS)	1/2"		DIRECT	0	0	0	2	0
WC-1	WATER CLOSET	1/2"		ANGLE 3/8"	2	2	3	6	6
WH-1	FREEZE PROOF WALL HYDRANT	3/4"		DIRECT	1	1	2	2	2
W5-1	WATER SOFTENER	1"		DIRECT	0	0	1	0	0
GRAND TOTAL								47	



PLUMBING SUPPLY DIAGRAM
P100 NOT TO SCALE



PLUMBING SUPPLY PLAN
P100 1/4" = 1'-0"

Consultant:



Blanchard AE Group

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DALLAS, TX 75246
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TAPO CANYON & ALAMO
2902-A Tapo Canyon Road
Stim Valley, CA 93063

Issue Record
04/10/2025 PERMIT ISSUE

Drawn:	Checked:
UD	AJD

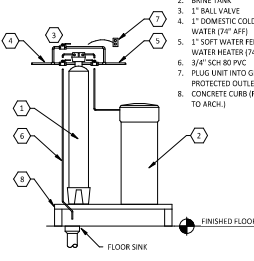
Project No:
251008

Contents:
PLUMBING WATER PLAN

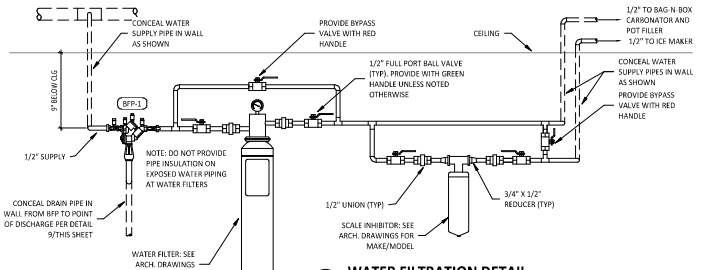
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SOFTENER DETAIL NOTES

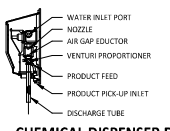
1. RESIN TANK
2. BRINE TANK
3. 1" BALL VALVE
4. 2" DOMESTIC COLD WATER (P.F. AFF)
5. 1" SOFT WATER FEED TO WATER HEATER (P.F. AFF)
6. 3/4" SCH 80 PVC
7. PLUG UNIT INTO GIC PROTECTED OUTLET.
8. CONCRETE CURB (REFER TO ARCH.)



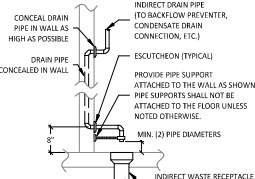
WATER SOFTENER DETAIL
13 P/200 NOT TO SCALE



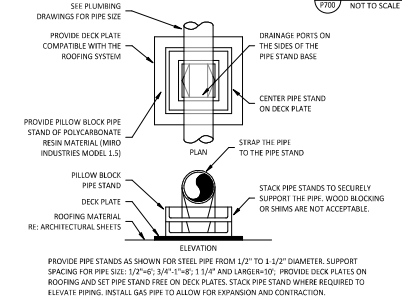
WATER FILTRATION DETAIL
11 P/200 NOT TO SCALE



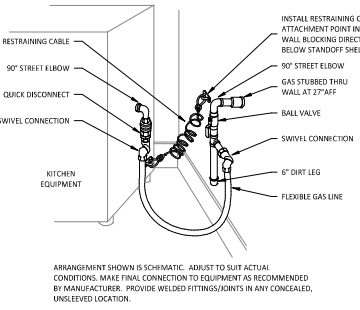
CHEMICAL DISPENSER DETAIL
10 P/200 NOT TO SCALE



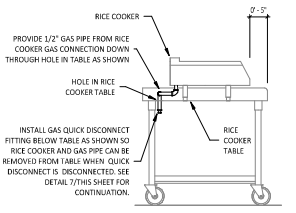
INDIRECT WASTE PIPING DETAIL
9 P/200 NOT TO SCALE



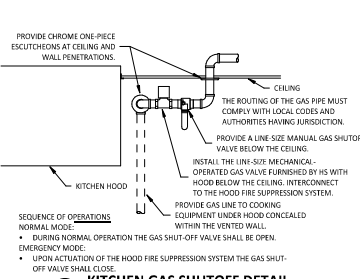
ROOFTOP PIPING SUPPORT
5 P/200 NOT TO SCALE



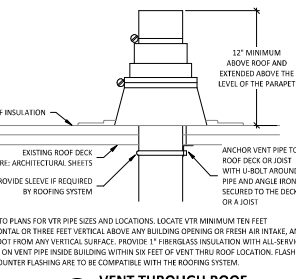
KITCHEN GAS EQUIPMENT DETAIL
7 P/200 NOT TO SCALE



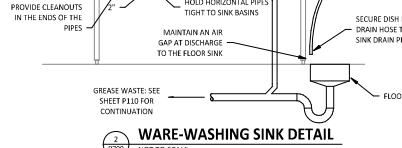
RICE COOKER GAS CONNECTION DETAIL
6 P/200 NOT TO SCALE



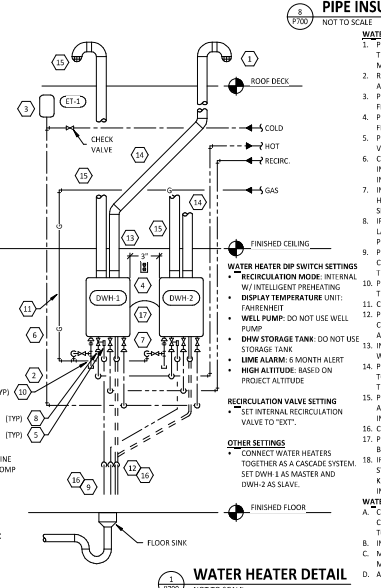
KITCHEN GAS SHUTOFF DETAIL
4 P/200 NOT TO SCALE



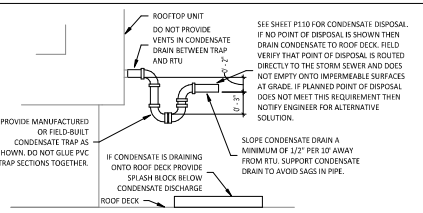
VENT THROUGH ROOF
3 P/200 NOT TO SCALE



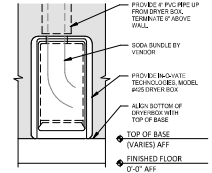
WARE-WASHING SINK DETAIL
2 P/200 NOT TO SCALE



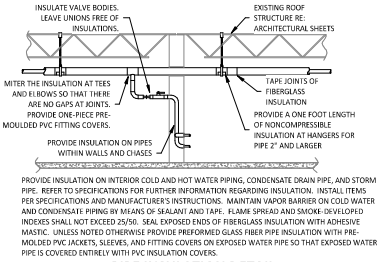
WATER HEATER DETAIL
1 P/200 NOT TO SCALE



RTU CONDENSATE TRAP DETAIL
13 P/200 NOT TO SCALE



SODA TERMINATION DETAIL
12 P/200 NOT TO SCALE



PIPE INSULATION DETAIL
8 P/200 NOT TO SCALE

WATER HEATER DETAIL NOTES

1. PROVIDE TWO 90° ELBOWS AND A SCREEN FOR THE FLUE TERMINATION THROUGH THE ROOF PER THE MANUFACTURER'S INSTALLATION INSTRUCTIONS.
2. ROUGH IN COLD, HOT, AND RECIRC PIPES AT 6" AND GAS PIPE AT 6" BELOW THE FINISHED CEILING.
3. PROVIDE EXPANSION TANK ET-1 AS SHOWN, SUPPORT TANK FROM WALL OR STRUCTURE ABOVE.
4. PROVIDE WATER HEATER RECEPTACLE WITHIN 12" OF THE FINISHED CEILING. FASTEN CORD TIGHT TO THE WALL.
5. PROVIDE PRESSURE RELIEF VALVE. PIPE PRESSURE RELIEF VALVE TO POINT OF DISCHARGE.
6. CONCEAL WATER PIPING WITHIN THE WALL AS SHOWN. INSULATE CONCEALED WATER PIPING. DO NOT PROVIDE INSULATION ON EXPOSED WATER PIPING AT WATER HEATER.
7. INSTALL 1/2" PLUMB EASY VALVE SET EXPOSED AT THE COLD AND HOT WATER CONNECTIONS TO THE WATER HEATER AS SHOWN.
8. IF THE PIPE SIZES AS SHOWN ON THE PLUMBING PLANS IS LARGER THAN THE WATER HEATER CONNECTIONS SIZES, PROVIDE REDUCERS WITHIN 6" OF THE WATER HEATER.
9. PIPE PRESSURE RELIEF VALVE DISCHARGE AND FLUE CONDENSATE DRAIN TO THE POINT OF DISCHARGE. DRAIN THROUGH AN AIR GAP.
10. PROVIDE AN EXPOSED DRIP LEG AND LINE-SIZE GAS VALVE ON THE GAS SERVED TO THE WATER HEATER.
11. CONCEAL GAS PIPING IN THE WALL AS SHOWN.
12. PROVIDE 1/2" PVC PIPE FROM THE FULL CONDENSATE CONNECTION TO THE POINT OF DISCHARGE. DRAIN THROUGH AN AIR GAP.
13. INSTALL THE TANKLESS WATER HEATER WITH THE TOP OF THE WATER HEATER BETWEEN 6" & 12" OF THE FINISHED CEILING. PROVIDE A 2" PVC PIPE FROM THE TANKLESS WATER HEATER TO THE POINT OF DISCHARGE. SLOPE HORIZONTAL SECTION OF THE FLUE 1/4" PER FOOT TOWARD THE WATER HEATER.
14. PROVIDE A SCREENED AIR INTAKE WITH TWO 90° ELBOWS ABOVE THE ROOF PER THE MANUFACTURER'S INSTALLATION INSTRUCTIONS.
15. CONCEAL DRAIN LINES IN WALL PER DETAIL 9/THIS SHEET.
16. PROVIDE COMMUNICATION CABLE CONCEALED IN WALL BETWEEN WATER HEATERS.
17. IF WATER HEATERS ARE INSTALLED WITH COMMON VENT SYSTEM THEN PROVIDE THE HANGING COMMON VENT COLLAR KIT WITH BACK-DRAFT DAMPER PER THE MANUFACTURER'S INSTALLATION MANUAL.
18. PROVIDE WATER HEATER AS SETPOINT OF 120° F.

WATER HEATER GENERAL NOTES

1. CLEAN INLET STRAINERS AFTER CONSTRUCTION HAS BEEN COMPLETED AND PRIOR TO TURNOVER OF THE BUILDING TO THE TENANT.
2. INSTALL PIPING WITH AS FEW ELBOWS AS POSSIBLE.
3. MAINTAIN REQUIRED CLEARANCE TO COMBUSTIBLE MATERIALS.
4. ADJUST WATER HEATER TO A SETPOINT OF 120° F.

Blanchard AE Group
3425 AVAMARCA DR. STE. B
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BID DOCUMENTS
(NOT FOR CONSTRUCTION)
4-10-20

CHIPOTLE MEXICAN GRILL, INC.
2902-A Tapo Canyon Road
Stim Valley, CA 95063

STORE NO.: 5817

DATE: 04/10/2025

PROJECT NO.: 251028

PLUMBING DETAILS

P700

F.P. ABBREVIATIONS

- RF) EXISTING
- ABV ABOVE
- ADA AMERICANS WITH DISABILITIES ACT
- AFF ABOVE FINISHED FLOOR
- AGF ABOVE FINISHED GRADE
- AHJ AUTHORITY HAVING JURISDICTION
- BFF BELOW FINISHED FLOOR
- BFG BELOW FINISHED GRADE
- BHM BACK OF HOUSE
- CLG CEILING
- CCTC CONNECT TO EXISTING
- DN DOWN
- EXG EXISTING
- FAFP FIRE ALARM ANNUNCIATOR PANEL
- FACP FIRE ALARM CONTROL PANEL
- FLR FLOOR
- FHM FRONT OF HOUSE
- GYP GYPSUM BOARD
- NTS NOT TO SCALE
- O/H OVERHEAD
- TYP TYPICAL
- U/G UNDERGROUND
- UNO UNLESS NOTED OTHERWISE
- W/ WITH
- WIC WALK-IN COOLER

- CO2AS TENANT'S CO2 ALARM SUPPLIER
- GC GENERAL CONTRACTOR
- HES TENANT'S HVAC EQUIPMENT SUPPLIER
- HS TENANT'S HOOD SUPPLIER
- KES TENANT'S KITCHEN EQUIPMENT SUPPLIER
- LL LANDLORD
- SPS TENANT'S SODA POP SUPPLIER
- TAB TENANT'S TEST AND BALANCE VENDOR
- TCC TENANT'S CABLING CONTRACTOR
- TDC TENANT'S DUCT CLEANER
- TEMS TENANT'S ENERGY MANAGEMENT SYSTEM SUPPLIER
- TLS TENANT'S LIGHT/LAMP SUPPLIER
- TMB TENANT'S MENU BOARD SUPPLIER
- TMS TENANT'S MILLIONVON SUPPLIER
- TP TENANT'S PHONE SUPPLIER
- TPS TENANT'S PANELBOARD SUPPLIER
- TRS TENANT'S RAILING SUPPLIER
- TSV TENANT'S SIGN VENDOR
- TWV TENANT'S SWITCHER SUPPLIER
- WCS TENANT'S WALK-IN COOLER SUPPLIER
- WHS TENANT'S WATER HEATER SUPPLIER

F.P. MATERIAL SCHEDULE

APPLICATION	ALLOWABLE MATERIAL
SPRINKLER HEAD	
EXPOSED STRUCTURE CEILING	CHROME OR BRASS UPRIGHT
GYPSUM BOARD CEILING	CHROME RECESSED PENDANT W/ CHROME ESCUTCHEON
LAY-IN CEILING	CHROME RECESSED PENDANT W/ CHROME ESCUTCHEON
STONEWOOD	CONCEALED PENDANT WITH BLACK COVER PLATE
WALK-IN COOLER	FREEZE-PROOF PENDANT

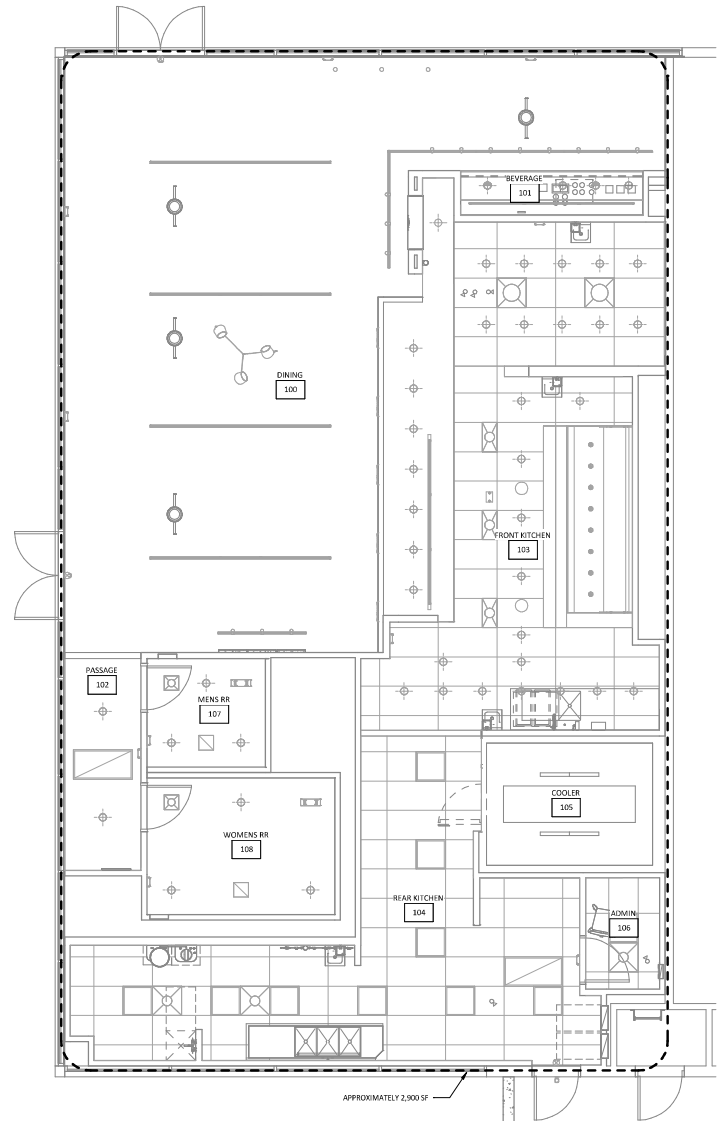
FIRE PROTECTION SCHEDULE

ROOM #	DESCRIPTION	CEILING	HEIGHT	HAZARD
100	DINING	EXPOSED STRUCTURE	VARIABLES	LIGHT
101	BEVERAGE	STONEWOOD	8'-0"	LIGHT
102	PASSAGE	GYP	10'-0"	LIGHT
103	FRONT KITCHEN	LAY-IN	9'-4"	ORD. HAZ. 1
104	REAR KITCHEN	LAY-IN	10'-0"	ORD. HAZ. 1
105	COOLER	INTEGRAL	9'-4"	ORD. HAZ. 1
106	ADMIN	LAY-IN	9'-0"	ORD. HAZ. 1
107	MENS RR	GYP	8'-0"	LIGHT
108	WOMENS RR	GYP	8'-0"	LIGHT

FIRE PROTECTION GENERAL NOTES

- A. FIRE PROTECTION WORK SHALL BE DONE IN ACCORDANCE WITH THE BUILDING CODE, NFPA, LOCAL FIRE DEPARTMENT STANDARDS, AND THE AUTHORITY HAVING JURISDICTION. SEE ARCHITECTURAL SHEETS FOR THE PREVAILING CODES.
- B. CEILING HEIGHTS SHOWN IN THE FIRE PROTECTION SCHEDULE ARE APPROXIMATE. SEE ARCHITECTURAL REFLECTED CEILING PLAN FOR EXACT CEILING HEIGHTS.
- C. EXISTING FIRE PROTECTION SYSTEM: EXISTING WET PIPE SPRINKLER SYSTEM WITH DISTRIBUTION THROUGHOUT SPACE AND HEADS TURNED UP TO DECK.
- D. EXISTING FIRE ALARM SYSTEM: EXISTING ADDRESSABLE FIRE ALARM SYSTEM WITH FACP IN BASE BUILDING RISER ROOM, NOTIFICATION APPLIANCE IN SPACE, AND PULL STATIONS AT EXITS.
- E. FIRE ALARM SCOPE OF WORK: MODIFY THE EXISTING FIRE ALARM SYSTEM IN THE SPACES SHOWN TO SUIT THE NEW FLOOR PLAN. PROVIDE NEW DEVICES AS NECESSARY FOR A COMPLETE SYSTEM.
- F. COORDINATE HEAD AND DEVICE LAYOUT WITH EXPOSED DUCTWORK, LIGHT FIXTURES, HVAC EQUIPMENT, ARCHITECTURAL CEILING ELEMENTS, AND WALL-MOUNTED EQUIPMENT. SEE ARCHITECTURAL, HVAC, PLUMBING, AND ELECTRICAL PLANS FOR LOCATIONS. PROVIDE HEADS AND DEVICES IN LAY-IN CEILINGS AT QUARTER POINTS ALONG LONG AXIS OF CEILING TILES.
- G. FIRE PROTECTION SCOPE OF WORK: MODIFY THE EXISTING HEAD LAYOUT IN THE SPACES SHOWN TO SUIT THE NEW FLOOR PLAN. PROVIDE NEW HEADS AND PIPING AS NECESSARY FOR A COMPLETE SYSTEM. PROVIDE HYDRAULIC CALCULATIONS FOR REVISED FIRE PROTECTION SYSTEM.
- H. OBTAIN PERMITS, APPROVALS, AND INSPECTIONS FOR REVISED FIRE PROTECTION AND ALARM SYSTEMS.
- I. CEILING HEIGHTS AND CEILING FIXTURE PLACEMENTS SHOWN ARE APPROXIMATE. SEE ARCHITECTURAL RCP FOR EXACT CEILING HEIGHTS AND CEILING FIXTURE DIMENSIONS.
- J. SUBMIT FIRE PROTECTION AND FIRE ALARM SHOP DRAWINGS SHOWING HEAD AND DEVICE LAYOUTS TO ARCHITECT PRIOR TO SUBMITTING FOR PERMIT APPROVAL.
- K. THE TERM "FURNISH" MEANS SUPPLY AND DELIVER TO THE PROJECT SITE, READY FOR UNLOADING, UNPACKING, ASSEMBLY, INSTALLATION, AND SIMILAR OPERATIONS. THE TERM "INSTALL" DESCRIBES THE OPERATIONS AT THE PROJECT SITE INCLUDING THE ACTUAL UNLOADING, UNPACKING, ASSEMBLY, ERECTING, PLACING, ANCHORING, APPLYING, WORKING TO DIMENSION, FINISHING, CURING, PROTECTING, CLEANING, AND SIMILAR OPERATIONS. THE TERM "PROVIDE" MEANS TO FURNISH AND INSTALL COMPLETE AND READY FOR THE INTENDED USE.
- L. IF A SLAT CEILING SYSTEM IS INSTALLED IN THE DINING ROOM WHERE IT WILL INTERFERE WITH THE PATTERN DEVELOPMENT OF SPRINKLER HEADS ABOVE THE SLAT CEILING (WITHIN 18" BY SPRINKLER HEADS) THEN PROVIDE INTERMEDIATE LEVEL IN RACK PENDANT SPRINKLER HEADS IN SLAT CEILING SYSTEM PER THE ARCHITECTURAL DETAILS.

**FOR REFERENCE ONLY:
FIRE PROTECTION AND ALARM SYSTEMS
ARE TO BE DESIGNED BY THE GENERAL
CONTRACTOR**



FIRE PROTECTION PLAN
1/100
1/4" = 1'-0"

STATE OF CALIFORNIA
Indoor Lighting
 CALIFORNIA ENERGY COMMISSION
CERTIFICATE OF COMPLIANCE
 Project Name: Chipotle - Tapo Canyon
 Report Page: (Page 4 of 8)
 Date Prepared: 2025-04-04 10:27:30 AM PST

A. GENERAL INFORMATION

01 Project Location (City)	San Valley	04 Total Conditioned Floor Area (SF)	2,306
02 Elevation (Feet)		05 Total Unconditioned Floor Area (SF)	0
03 Occupancy Types Within Project (Select all that apply)	• Restaurant	06 SF of Staircases (Staircases Above Grade)	0

B. PROJECT SCOPE

This table includes any lighting systems that are within the scope of the permit application and are demonstrating compliance using the prescriptive paths outlined in 14016 / 170.26(d) or 14016.02(d) / 170.26(f) for alternatives.

Scope of Work	Conditioned Spaces	Unconditioned Spaces
01	02	03
04 New Lighting System	Calculation Method Area Category Method	05 Calculation Method Area Category Method
06 New Lighting System - Parking Garage	N/A	07 N/A
Total Area of Work (SF)	2306	0

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G. MODULAR LIGHTING SYSTEMS

This table categorizes wattage for modular lighting systems / track lighting fixtures indicated on Table F and transfers wattage to Table F.

Name or Item Tag	Complete Track Description	Calculation Method per 130.03(b)	01	02	03	04	05	06	07	08	09	10	11	12
TCL-0.5	Track Current Limiter	Uninstalled Luminaires vs Default 30 W/ft	01	02	03	04	05	06	07	08	09	10	11	12
TCL-1	Track Current Limiter	Uninstalled Luminaires vs Default 30 W/ft	01	02	03	04	05	06	07	08	09	10	11	12

H. INDOOR LIGHTING CONTROLS (Not including PAFs)

This table includes lighting controls for conditioned and unconditioned spaces.

Building Level Controls	01	02	03
Mandatory Demand Response 110.12(x)	Shut-off controls 130.1(i) / 160.5(d)(4)(C)	Field Inspector	Pass / Fail
NA < 4,000W subject to multilevel	Whole building EMCS		

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STATE OF CALIFORNIA
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C. COMPLIANCE RESULTS

If any cell in this table says "COMPLIES WITH EXCEPTIONAL COMBINATIONS" refer to Table D, for guidance.

Lighting in conditioned and unconditioned spaces must meet the following:	Allowed Lighting Power per 140.0(b) / 170.2(a) (Watts)					Adjusted Lighting Power per 140.0(b) / 170.2(a) (Watts)			Compliance Results
	01	02	03	04	05	06	07	08	
Complete Building 140.0(c)	Area Category 170.2(a)(4)	Area Additional 170.2(a)(4)(b)	Area Subtotal 140.0(c) / 170.2(a)(4)(b) (+)	Total Allowed (Watts)	3	Total Designated (Watts)	PVZ Lighting Control Credit 140.0(d) / 170.2(a)(18) (-)	Total Adjusted (Watts) Includes Adjustments	05 must be = 08 140.0 / 170.2(a)
Conditioned Unconditioned	1,670.05 210			1,880.05 2		1,604	14	1,604	COMPLIES
Controls Compliance (See Table H for Details)									
Rated Power Reduction Compliance (See Table G for Details)									

D. EXCEPTIONAL COMBINATIONS

This table is auto-generated with uneditable comments because of selections made or data entered in tables throughout the form.

Track lighting has been included in this project, details are provided in Table G.

E. ADDITIONAL REMARKS

This table includes remarks made by the permit applicant to the Authority Having Jurisdiction.

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STATE OF CALIFORNIA
Indoor Lighting
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 Report Page: (Page 5 of 8)
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I. LIGHTING POWER ALLOWANCE: COMPLETE BUILDING OR AREA CATEGORY METHODS

Area Description	01	02	03	04	05	06	07	08	09	10	11	12
Complete Building or Area Category Primary Function	Manual Area Controls 130.1(b) / 160.5(d)(4)(A)	Multi-Level Controls 130.1(b) / 160.5(d)(4)(B)	Shut-Off Controls 130.1(c) / 160.5(d)(4)(C)	Primary/Secondary Daylighting 130.1(d) / 160.5(d)(4)(D)	Secondary Daylighting 130.1(e) / 160.5(d)(4)(E)	Unidentified Systems 140.0(a) / 170.2(a)(1)	Field Inspector	Pass	Fail			
Kitchen	Routinely Accessed	Driver	EMCS	NA: Not applicable	NA: Not applicable	NA: Not applicable	No	0	0	0	0	0
Dining Room	Dining - Food/Beverage	Driver	EMCS	NA: Not applicable	NA: Not applicable	NA: Not applicable	No	0	0	0	0	0
Restrooms	Restrooms	Annunciated	NA: Restrooms area < 1000SF	Occupancy Sensor	NA: Not applicable	NA: Not applicable	No	0	0	0	0	0
Office	Office (<=250 square feet)	Annunciated	NA: Restrooms area < 1000SF	Occupancy Sensor	NA: Not applicable	NA: Not applicable	No	0	0	0	0	0

L. LIGHTING POWER ALLOWANCE: COMPLETE BUILDING OR AREA CATEGORY METHODS

06% area complying using the Complete Building or Area Category Methods per 140.0(b) are included in this table. Column 06 indicates if additional lighting power allowances per 140.0(c) or adjustments per 140.0(d) are being used.

Area Description	01	02	03	04	05	06
Kitchens	Kitchen/ Food Preparation	0.95	1.024	0.723		No
Dining Rooms	Dining - Food/Beverage	0.45	1.207	0.413		No

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F. INDOOR LIGHTING FIXTURE SCHEDULE

This table includes all permanent and portable lighting other than dwelling and/or mobile indoor room lighting. Multi-family dwelling unit and hotel/indoor room lighting is documented on Table F-7 using Table F-7 to document lighting in multi-family common use areas providing shared premises for lounge, meeting, smoking or sanitation, these enclosures are not included here.

Designated Wattage, Conditioned Spaces									
01	02	03	04	05	06	07	08	09	10
Name or Item Tag	Complete Luminaire Description	Modular (Track, Recessed)	Mounting Aperture & Color Change*	Watts per Luminaire	How is Wattage determined	Total Number of Luminaires	Exclusion per 140.0(d) / 170.2(a)(18)	Design Watts	Field Inspector
A1	Levit Triflex	NA	NA	30	MFC-Space	7	No	210	Pass / Fail
B1	Recessed Can	No	NA	17	MFC-Space	7	No	119	Pass / Fail
B2	Recessed Can	No	NA	17	MFC-Space	14	No	238	Pass / Fail
B3	Recessed Can	No	NA	17	MFC-Space	4	No	68	Pass / Fail
C0	Low Profile LED - 2FT	No	NA	3	MFC-Space	2	No	6	Pass / Fail
C2	Low Profile LED - 3FT	No	NA	12	MFC-Space	6	No	72	Pass / Fail
C3	Low Profile LED - 4FT	No	NA	25	MFC-Space	8	No	200	Pass / Fail
C4	Low Profile LED - 5FT	No	NA	38	MFC-Space	8	No	304	Pass / Fail
J1	Decorative Pendant	No	NA	5	MFC-Space	2	No	10	Pass / Fail
P5	Pendant	No	NA	3	MFC-Space	3	No	9	Pass / Fail
TEL-0.5	Track Current Limiter	Yes	NA	60	See Other Section	1	No	60	Pass / Fail
TEL-1	Track Current Limiter	Yes	NA	130	See Other Section	1	No	130	Pass / Fail
Total Designated Wattage, Conditioned Spaces 1,604									

*NOTE: Design Watts for smart aperture and color changing luminaires which qualify per 140.0(d)(4) / 170.2(a)(22) is adjusted to be 75% (85% of their rated wattage. Table F-7 automatically makes this adjustment, the permit applicant should enter that rated wattage in column 05.

*Authority having jurisdiction may ask for Luminaires cut sheets to confirm wattage used for compliance per 140.0(d) / 170.2(a)(22). Wattage used must be the maximum rated for the luminaire, not the lamp.

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 Documentation Software: Energy Code Ace
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 Report Version: 2023.0.000
 Schema Version: rev-20230301
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STATE OF CALIFORNIA
Indoor Lighting
 CALIFORNIA ENERGY COMMISSION
CERTIFICATE OF COMPLIANCE
 Project Name: Chipotle - Tapo Canyon
 Report Page: (Page 4 of 8)
 Date Prepared: 2025-04-04 10:27:30 AM PST

L. LIGHTING POWER ALLOWANCE: COMPLETE BUILDING OR AREA CATEGORY METHODS

Restrooms	01	02	03	04	05	06
Office	Office (<=250 square feet)	0.65	48	31.2	No	No
TOTALS		2,469	1,670.05			

M. ADDITIONAL ALLOWANCE: AREA CATEGORY METHOD QUALIFYING LIGHTING SYSTEM

All areas included in Table F are using an additional allowance using the Area Category Method have been included in this table to calculate the additional allowance per Table 140.0 (c) / 170.2 (a).

Conditioned Spaces	01	02	03	04	05	06	07	08	09	10
Area Description	Primary Function Area	Applicable Qualifying Lighting System from Table 140.0 (c)	Allowed Density (W/ft ² or W/m ²) (Per #)	Light Area (SF or m ²) (Per #)	Extra Allowance (Watts)	Luminaire Name or Item Tag	Number of Luminaires	Watts per Luminaire	Total Design Watts	Field Inspector
Dining Room	Dining - Food/Beverage	Decorative/Display	0.25	1207	301.75	TEL-0.5	30	1	30	Pass / Fail
						TEL-1	1	1	130	Pass / Fail
Total Design Watts	Calculated Allowance (Watts)	Total Additional Allowance for this area								
210	301.75	210								
Total Additional Allowance (Watts) Conditioned Spaces	11	110								

K. TAILORED METHOD GENERAL LIGHTING POWER ALLOWANCE

This section does not apply to this project.

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Issue/Revised: 04/10/2025 PERMIT ISSUE

Drawn:	Checked:
UD	AJD
Project No:	251008
Contents:	

ELECTRICAL TITLE 24 COMPLIANCE

E020

LIGHTING CONTROL PANEL SCHEDULE: LCP

RELAY	PANEL	CIRCUIT	AREA SERVED	CONTROL	TIME ON	TIME OFF	DIMMER CONTROL	NOTES
R1	A	32	KITCHEN A	TIMELOCK	10:00:00 AM	12:00:00 AM	N/A	SINGLE POLE (NC)
R2	A	32	KITCHEN B	TIMELOCK	7:00:00 AM	12:00:00 AM	N/A	SINGLE POLE (NC)
R3	A	30	SPARE	TIMELOCK	7:00:00 AM	12:00:00 AM	N/A	SINGLE POLE (NC)
R4	A	30	DINING A	TIMELOCK	7:00:00 AM	12:00:00 AM	N/A	SINGLE POLE (NC)
R5	A	30	DINING B	TIMELOCK	10:00:00 AM	12:00:00 AM	N/A	SINGLE POLE (NC)
R6	A	30	DINING DI	TIMELOCK	7:00:00 AM	12:00:00 AM	N/A	SINGLE POLE (NC)
R7	A	28	RESTROOM EXHAUST FAN	TIMELOCK	7:00:00 AM	12:00:00 AM	N/A	SINGLE POLE (NC)
R8	A	42	EXT. LIGHTING/SIGNALAGE	TIMELOCK	SUNSET - 1 HR	12:00:00 AM	N/A	SINGLE POLE (NC)

LIGHTING CONTROL PANEL SCHEDULE NOTES

A. DUPLICATE PANEL SCHEDULE AND PERMANENTLY INSTALL WITHIN THE LIGHTING CONTROL PANEL.

LIGHTING CONTROL COMPONENTS SCHEDULE

DESCRIPTION	QUANTITY	FURNISHED BY	INSTALLED BY	MANUFACTURER	MODEL	REMARKS
LCP RHLIGHT LIGHTING CONTROL PANEL	1	TLS	GC	ACUITY	APP INTERCOM NLT BECK NAVOLT HLK FM DTC CITYLES	B RELAY PANEL FOR DIMMING CONTROL WITH FLUSH MOUNT ENCLOSURE, AND DIGITAL TIME CLOCK.
C WALL-MOUNTED OVERDRIVE SWITCH	1	TLS	GC	ACUITY	IPDDMA-AP	SEE LIGHTING CONTROL DIAGRAM FOR SWITCH CONFIGURATION.
D WALL MOUNTED DIMMER SWITCH	2	TLS	GC	COOPER	SALOP-W	SLIDE DIMMER COMPATIBLE WITH UP TO 300W LED LIGHTING. SET AT 50%. IF DINING ROOM LIGHTS FLICKER AT THIS DIMMER SETTING THEN GC SHALL PROVIDE LUTRON DUAL-2539 DIMMERS AS REPLACEMENT.
OC WALL-MOUNTED LINE VOLTAGE OCCUPANCY SENSOR	3	TLS	GC	HUBBELL	LHMT-1-4-WH	WHITE DUAL TECHNOLOGY SINGLE RELAY WITH 1 BUTTON AND NEUTRAL WIRING.

LIGHTING FIXTURE SCHEDULE

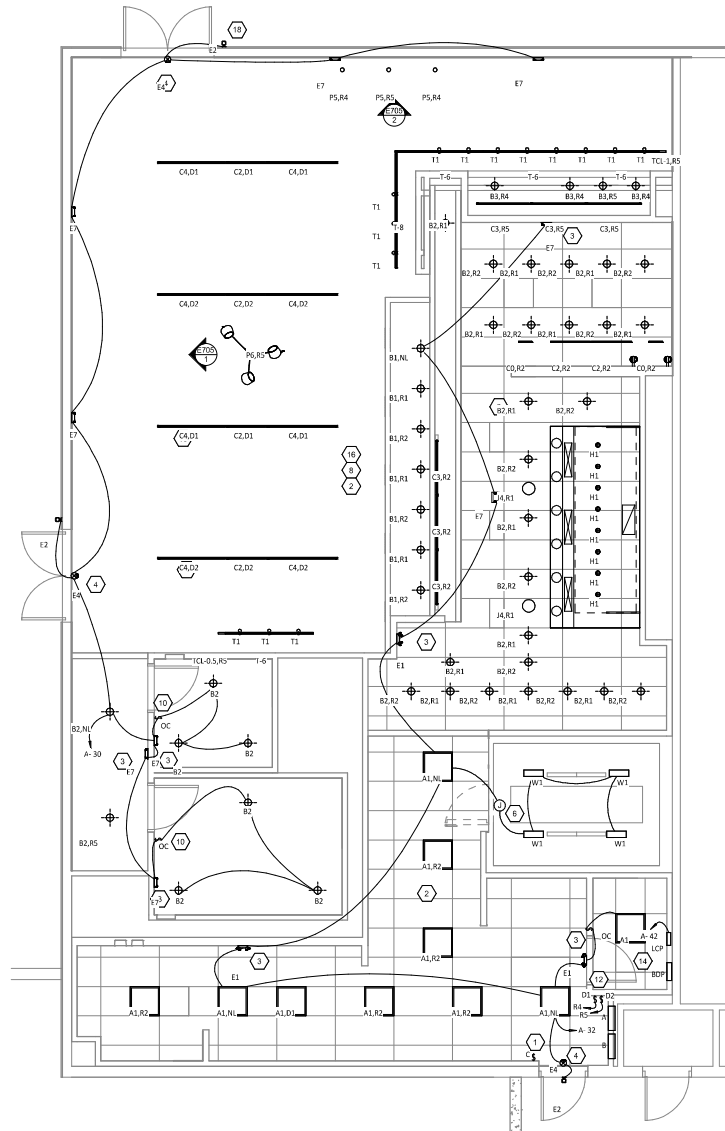
TAG	COUNT	DESCRIPTION	MOUNTING	VOLTAGE	WATTS	FURNISHED BY	INSTALLED BY	MANUFACTURER	MODEL	LAMP	REMARKS
A1	10	2X2 LED LENSED TROFFER	LAY-IN	120 V	30 W	TLS	GC	NORA LIGHTING	NPDBL-E22/534 W	INTEGRAL 3000K LED	COMPATIBLE WITH 0-10V DIMMING. FACTORY LOCKED TO 3000K.
B1	7	RECESSED BIN CAN LIGHT/FIXTURE	CEILING	120 V	17 W	TLS	GC	NORA LIGHTING	NHC-6624ATFL W/NTM-57W/M1 TRIM	I1 17W ECOSYDORY ECO-PAR38C-17-GU24-27 K-250 LED (50°) 3000K W/ GU 24 BASE	
B2	34	RECESSED BIN CAN LIGHT W/ LED TRIM	CEILING	120 V	17 W	TLS	GC	NORA LIGHTING	NHC-6624ATFL WITH NCCBC-65338W/W LED TRIM	INTEGRAL 3000K LED	LED TRIM FURNISHED WITH GU24 SOCKET ADAPTER.
B3	4	RECESSED BIN CAN LIGHT W/ BLACK LED TRIM	CEILING	120 V	12 W	TLS	GC	NORA LIGHTING	NHC-6624ATFL WITH NCCBC-6532788 LED TRIM	INTEGRAL 3000K LED	BLACK LED TRIM FURNISHED WITH GU24 SOCKET ADAPTER.
C0	2	LOW PROFILE LED - 1 FT	SURFACE	120 V	5 W	TLS	GC	HERA LIGHTING	EL/LED/12/W/W	INTEGRAL 3000K LED	FURNISHED WITH COVERS, CONNECTORS, AND ONE HARDWARE BOX OR COORD/PLUG PER SECTION.
C2	6	LOW PROFILE LED - 3 FT	SURFACE	120 V	12 W	TLS	GC	HERA LIGHTING	EL/LED/34/W/W	INTEGRAL 3000K LED	FURNISHED WITH COVERS, CONNECTORS, AND ONE HARDWARE BOX OR COORD/PLUG PER SECTION.
C3	6	LOW PROFILE LED - 4 FT	SURFACE	120 V	15 W	TLS	GC	HERA LIGHTING	EL/LED/46/W/W	INTEGRAL 3000K LED	FURNISHED WITH COVERS, CONNECTORS, AND ONE HARDWARE BOX OR COORD/PLUG PER SECTION.
C4	8	LOW PROFILE LED - 5 FT	SURFACE	120 V	18 W	TLS	GC	HERA LIGHTING	EL/LED/59/W/W	INTEGRAL 3000K LED	FURNISHED WITH COVERS, CONNECTORS, AND ONE HARDWARE BOX OR COORD/PLUG PER SECTION.
E1	3	EMERGENCY LIGHT - DUAL HEAD	VARIOUS	120 V	2 W	TLS	GC	EXTRONIX	LED-90	INTEGRAL LED	90 MINUTE BATTERY BACKUP.
E2	3	EXTERIOR REMOTE EMERGENCY LIGHT	VARIOUS	4 V	1 W	TLS	GC	EXTRONIX	MLED1-8-WP	INTEGRAL LED	LOW VOLTAGE REMOTE EMERGENCY LIGHT POWERED BY REMOTE-CAPABLE EXIT SIGN WITH MOUNTING PLATE.
E4	3	WHITE EXIT SIGN WITH EMERGENCY LIGHT - STANDARD RED LETTERS	VARIOUS	120 V	2 W	TLS	GC	EXTRONIX	CLED-U-WH	INTEGRAL LED	90 MINUTE BATTERY BACKUP WITH INTEGRAL EMERGENCY LIGHT; REMOTE HEAD CAPABLE.
E7	9	EMERGENCY LIGHT	VARIOUS	120 V	2 W	TLS	GC	DUAL LITE	EYZ	INTEGRAL LED	90 MINUTE BATTERY BACKUP.
H1	8	VAPOUR PROOF HOOD LIGHT	SURFACE	120 V	15 W	HTSLS	HS	FURNISHED W/ HOOD	I1 TCP156415N1527K	INTEGRAL LED	INSTALL LAMP FURNISHED SEPARATELY BY LIGHTING SUPPLIER.
J4	2	DECORATIVE PENDANT	PENDANT	120 V	9 W	TLS	GC	BARNLIGHT	BLE-C-8RN-100-ASH-58-F-100-NA-GU24	GREEN CREATIVE BA1910M/927/GU24/R	WITH BLACK LAMP SHADE, BLACK CORD, AND OAK LAMP HOLDER.
P5	3	PENDANT	PENDANT	120 V	5 W	TLS	GC	HI LIFE MFG	H LC 91/CB12 91/20W IRL	TCP PG2504027CCD	ADJUST CORD LENGTH FOR MOUNTING HEIGHT CALLED FOR IN ARCHITECTURAL DIMMING.
PE	1	DECORATIVE DINING ROOM PENDANT	PENDANT	120 V	30 W	TLS	GC	BARNLIGHT	BLE-C-10T-133-3560-3	INTEGRAL LED	HARDWIRED SET OF (3) HEADS WITH UNIVERSAL CANOPY AND STANDARD BLACK CABLES.
T1	14	TRACK HEAD	TRACK	120 V	10 W	TLS	GC	JUNO	860SL 30A 90CRI 90IM WFL BL	INTEGRAL LED	BLACK CYLINDER TRACK HEAD W/ UNIVERSAL 120V TRAC ADAPTER AND WIDE FLOOD BEAM.
T-6	4	TRACK (6 FT)	SURFACE	120 V	0 W	TLS	GC	JUNO	T 6FT BL	N/A	SINGLE CIRCUIT, BLACK FINISH. FURNISH WITH CONNECTORS TO ACHIEVE ARRANGEMENT SHOWN ON PLANS. TRIM AS REQUIRED FOR LENGTHS SHOWN.
T-8	1	TRACK (8 FT)	SURFACE	120 V	0 W	TLS	GC	JUNO	T 8FT BL	N/A	SINGLE CIRCUIT, BLACK FINISH. FURNISH WITH CONNECTORS TO ACHIEVE ARRANGEMENT SHOWN ON PLANS. TRIM AS REQUIRED FOR LENGTHS SHOWN.
TCL-Q5	1	TRACK CURRENT LIMITER (60W)	SURFACE	120 V	0 W	TLS	GC	JUNO	TCFPM11 BL W/ TCLCB 0.5A BLCK	N/A	BLACK CURRENT LIMITING END FEED WITH CIRCUIT BREAKER.
TCL-L	1	TRACK CURRENT LIMITER (120W)	SURFACE	120 V	0 W	TLS	GC	JUNO	TCFPM11 BL W/ TCLCB 1A BLCK	N/A	BLACK CURRENT LIMITING END FEED WITH CIRCUIT BREAKER.
W1	4	WIC LED LIGHT FIXTURE	SURFACE	120 V	29 W	WCS	GC	FURNISHED W/ WIC	FURNISHED W/ WIC	INTEGRAL LED	WET-RATED COOLER FIXTURE.

LIGHTING FIXTURE SCHEDULE NOTES

- SEE THE ARCHITECTURAL REFLECTED CEILING PLAN FOR EXACT LIGHT LOCATIONS.
- SEE THE ARCHITECTURAL LIGHTING DETAILS FOR FIXTURE CONSTRUCTION DETAILS.
- LIGHT BULBS SHALL BE SHIELDED, COATED, OR OTHERWISE SHATTER-RESISTANT IN AREAS WHERE THERE IS EXPOSED FOOD.

ELECTRICAL LIGHTING PLAN NOTES

- INSTALL WALL-MOUNTED LIGHTING OVERRIDE SWITCH AND CONNECT TO LCP AS SHOWN IN DETAIL 6/E710.
- FOR UNCIRCUITED LIGHT FIXTURES, CONNECT TO RELAY CIRCUIT INDICATED NEXT TO THE FIXTURE TAG THROUGH THE LIGHTING CONTROL PANEL (LCP) UNLESS NOTED OTHERWISE.
- WALL MOUNT THE EMERGENCY LIGHT FIXTURE AT 6" BELOW THE CEILING UNLESS NOTED OTHERWISE.
- VERIFY MOUNTING HEIGHT OF EXIT SIGN PRIOR TO ROUGH IN. EXIT SIGN MUST BE VISIBLE FROM AREA SERVED AFTER BUILDING SYSTEMS HAVE BEEN INSTALLED. SEE ARCHITECTURAL ELEVATIONS FOR FURTHER INFORMATION.
- INSTALL LIGHT FIXTURES FURNISHED WITH THE WALK-IN COOLER. PROVIDE UNSHOCKED CONDUCTOR FROM LIGHTING CIRCUIT TO WALK-IN COOLER LIGHTING J-BOX AND FROM J-BOX TO LIGHT FIXTURES AS SHOWN. CONDUIT BETWEEN LIGHT FIXTURES SHALL BE ROUTED ON THE INTERIOR OF THE WALK-IN COOLER. SEAL INTERIOR AND EXTERIOR OF CONDUITS WHERE THEY PASS THROUGH THE WALK-IN COOLER ENVELOPE PER THE NEC.
- PROVIDE UNSTRUT AS SHOWN ON THE ARCHITECTURAL RCP PER THE ARCHITECTURAL LAYOUT IN DETAIL 7/E104.
- INSTALL WALL-MOUNTED OCCUPANCY SENSOR FURNISHED BY LIGHTING SUPPLIER AT 42" AFF. ADJUST OCCUPANCY SENSOR TO PROVIDE AUTOMATIC ON/AUTOMATIC OFF OPERATION WITH A FIXED TIMER OF 30 MINUTES AND WITH BOTH THE PASSIVE INFRARED AND ULTRASONIC SENSORS ENABLED.
- NOT USED.
- INSTALL WALL-MOUNTED DIMMERS ABOVE PANELBOARDS 6" ABOVE LAY-IN CEILING FOR CONTROL OF DINING ROOM OVERHEAD STRIP LED AND PENDANT LIGHTS. CONNECT DIMMERS TO RELAYS SHOWN THROUGH THE LIGHTING CONTROL PANEL. SET DIMMERS AT 50%.
- CONNECT DINING ROOM (RELAY CIRCUITS RA AND RS) OVERHEAD STRIP LED LIGHTS TO THE RELAY INDICATED THROUGH THE CORRESPONDING WALL-MOUNTED DIMMER INSTALLED ABOVE THE PANELBOARDS.
- INSTALL LIGHTING CONTROL SYSTEM PER DETAIL 6/E710.
- NOT USED.
- PENETRATIONS THROUGH SHEAR WALL SHALL BE LIMITED TO 10" DIAMETER (OR A GROUP OF PENETRATIONS ALL CONTAINED WITHIN 10" DIAMETER). IF LARGER PENETRATIONS OR GROUPS OF PENETRATIONS ARE REQUIRED, COORDINATE WITH STRUCTURAL ENGINEER FOR APPROPRIATE BRACING. SEE STRUCTURAL DRAWINGS FOR SHEAR WALL LOCATION.
- INSTALL E2 REMOTE EMERGENCY LIGHT TO BOTTOM OF CANOPY. CONCEAL LOW VOLTAGE WIRING FROM EXIT SIGN TO REMOTE EMERGENCY LIGHT.



LIGHTING FLOOR PLAN
1/8" = 1'-0"

Consultant:



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Issue Profile
04/10/2025 PERMIT ISSUE

Revisions

Drawn: Check: JUD AJD

Project No:
251028

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ELECTRICAL
LIGHTING PLAN

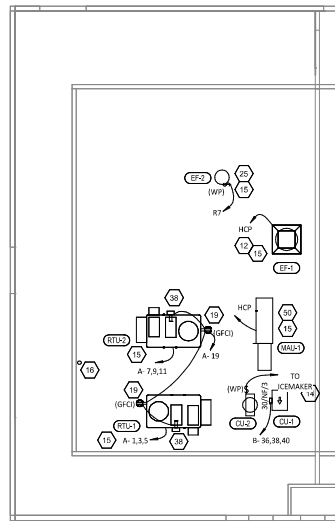
E100

ELECTRICAL POWER PLAN NOTES

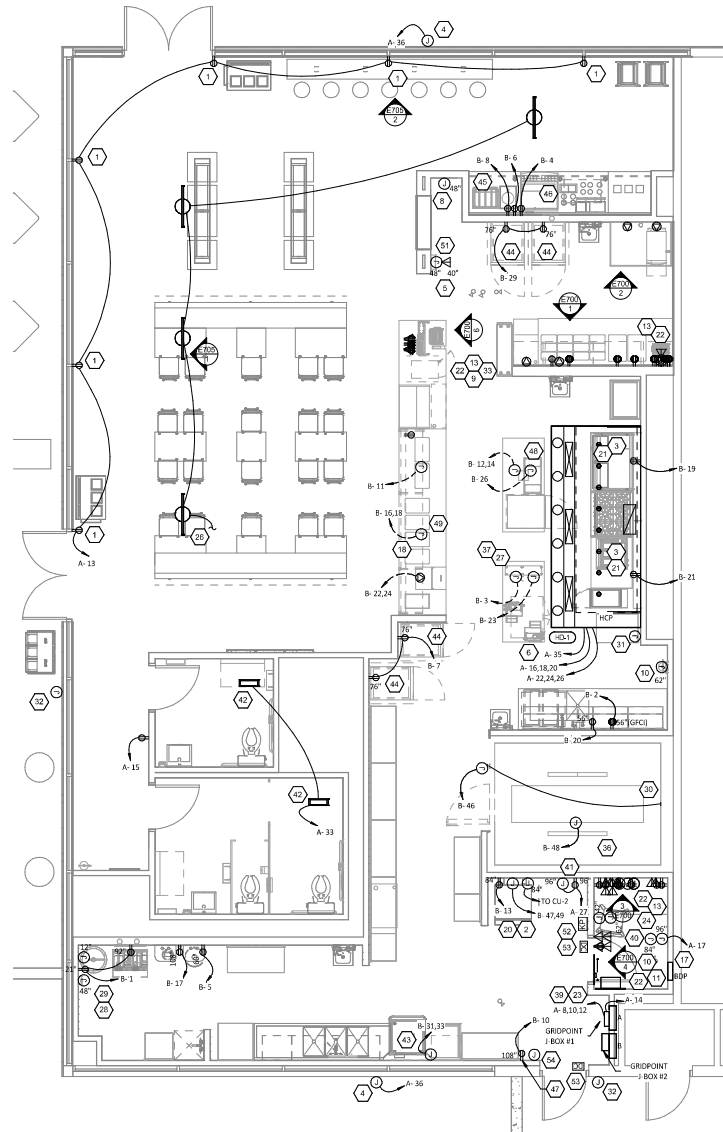
- 1 SHOW ROOM WINDOW RECEPTACLE. COORDINATE EXACT RECEPTACLE MOUNTING HEIGHT IN THE FIELD. LOCATION SHALL BE IN THE DRYWALL IMMEDIATELY ABOVE THE MAIN STORE-FRONT WINDOW AND AS SHOWN IN THE DINING ROOM ELECTRICAL ELEVATIONS ON SHEET E700.
- 2 ICE MACHINE ELECTRICAL TIE-IN. COORDINATE EXACT LOCATION WITH EQUIPMENT INSTALLER PRIOR TO ROUGH-IN.
- 3 CONNECT RECEPTABLES SERVING EQUIPMENT BELOW THE KITCHEN HOOD TO THE CIRCUITS SHOWN THROUGH THE CONTACTOR INTEGRAL TO THE HOOD CONTACT PANEL. INTEGRAL CONTACTOR SHALL BE INTERLOCKED TO HOOD FIRE PROTECTION SYSTEM SO THAT RECEPTABLES ARE DE-ENERGIZED UPON ACTIVATION OF HOOD FIRE PROTECTION SYSTEM.
- 4 JUNCTION BOX FOR EXTERIOR SIGN LIGHTING. COORDINATE EXACT LOCATION WITH CHIPOTLE'S CONSTRUCTION MANAGER AND THE SIGN INSTALLER PRIOR TO ROUGH-IN. CONNECT TO CIRCUIT SHOWN THROUGH THE EXTERIOR LIGHTING CONTACTOR PANEL AS SHOWN IN DETAIL 4/E710.
- 5 PROVIDE A SINGLE GANG VERTICAL JUNCTION BOX FOR THE KITCHEN EXHAUST SUPPRESSION SYSTEM PULL STATION. PROVIDE A 1/2" CONDUIT FROM THE J-BOX TO 6" ABOVE THE CEILING AND TERMINATE WITH A CONDUIT BUSHING. COORDINATE EXACT LOCATION WITH THE KITCHEN EXHAUST SUPPRESSION SYSTEM INSTALLER AND THE FIRE MARSHAL PRIOR TO ROUGH-IN.
- 6 HOOD CONTACT PANEL AND KITCHEN EXHAUST SUPPRESSION SYSTEM CABINET SHALL BE LOCATED WITHIN THE INTEGRAL HOOD UTILITY CABINET. PROVIDE FINAL ELECTRICAL CONNECTIONS PER THE MANUFACTURER'S INSTALLATION INSTRUCTIONS NECESSARY FOR A COMPLETE AND OPERATIONAL SYSTEM.
- 7 NOT USED.
- 8 PROVIDE AN EMPTY SINGLE GANG J-BOX FOR VOLUME CONTROLS. INSTALL 1/2" SPEAKER WIRE FURNISHED BY MSS FROM THE J-BOX TO THE AMPLIFIER IN THE OFFICE WITH 3 FEET OF SLACK AT EACH END.
- 9 COORDINATE DATA/POWER RECEPTACLE MOUNTING REQUIREMENTS WITH THE CASE WORK INSTALLER PRIOR TO ROUGH-IN.
- 10 PROVIDE ROUGH-INS FOR LAUNCHPORT AS NOTED. LAUNCHPORT WILL BE FURNISHED AND INSTALLED BY CHIPOTLE WITH THE WALLSTATION AT 62" AFF. PROVIDE A 4" X 2-1/8" DEEP CRACKING J-BOX WITH 1/2" EXTENSION RING AT 62" AFF FOR THE WALLSTATION INSTALLATION WITH A 1" CONDUIT WITH PULL STRING FROM THE J-BOX TO ABOVE THE OFFICE CEILING.
- 11 PROVIDE (2) EMPTY 2" CONDUITS WITH PULL STRINGS FROM THE BASE BUILDING'S TELEPHONE AND DATA SERVICE ENTRANCE LOCATIONS TO THE SPACE ABOVE THE OFFICE CEILING. TERMINATE WITH CONDUIT BUSHING.
- 12 PROVIDE A SUITABLE LENGTH OF LIQUID-TIGHT CONDUIT TO THE EXHAUST FAN EF1 TO ALLOW THE EXHAUST FAN TO HINGE COMPLETELY OPEN WHEN THE VIBROGUARD SYSTEM IS INSTALLED.
- 13 AFTER THE FAX LINE, POS, AND OFFICE EQUIPMENT IS INSTALLED PROVIDE CHILDPROOF RECEPTACLE COVERS ON UNUSED IG RECEPTABLES AT THE FAX LINE, POS, AND OFFICE.
- 14 PROVIDE ONE PHASE, ONE NEUTRAL, AND ONE GROUND CONDUCTOR FROM THE ICE MAKER TO THE REMOTE CONDENSING UNIT.
- 15 UNIT SHALL HAVE AN INTEGRAL NON-FUSED DISCONNECT SWITCH.
- 16 PROVIDE 3" CONDUIT (EMT, IMC, OR RMC) THROUGH ROOF. TERMINATE WITH WEATHERHEAD EVEN WITH TOP OF PARAPET FOR FUTURE CELL BOOSTER. SECURE CONDUIT TO STRUCTURE TO SUPPORT FUTURE ANTENNA INSTALLATION. PROVIDE 1/4" X 2" X 10" 36-HOLE GROUNDING BUSBAR (BUSHING 88814210A OR EQUAL) MOUNTED TO CONDUIT ABOVE ROOF FOR FUTURE CONNECTION OF LIGHTNING ARRESTORS. PROVIDE #2 CU GROUND FROM BUSBAR TO MAIN ELECTRODE GROUNDING CONDUCTOR.
- 17 INSTALL THE BYPASS DISTRIBUTION PANEL (BDP) CONSISTING OF THE NKT POWER-HUB AND UPS FURNISHED BY THE TENANT ON WALL 17" BELOW CEILING. INSTALL POWER-HUB AND UPS AND CONNECT POWER-HUB TO INPUT AND OUTPUT J-BOXES PER THE MANUFACTURER'S INSTALLATION INSTRUCTIONS.
- 18 ROUGH-INS TO SERVE LINE AND POS EQUIPMENT ARE UNDERGROUND. COORDINATE ROUGH-IN REQUIREMENTS AND LOCATIONS WITH EQUIPMENT MANUFACTURER PRIOR TO ROUGH-IN.
- 19 ROOFTOP UNIT SHALL HAVE AN INTEGRAL UNIT-MOUNTED GFCI RECEPTACLE. PROVIDE CONNECTION TO CIRCUIT SHOWN.
- 20 ICE MAKER RECEPTABLES SHALL BE CONCEALED BEHIND THE ICE MAKER. COORDINATE LOCATION WITH ACTUAL WIDTH OF ICE MAKER.
- 21 PROVIDE VERTICAL METAL DIE CAST WEATHERPROOF WHILE IN USE OUTLET COVER ON RECEPTABLES AT COOK LINE. COVER SHALL BE INTERMATIC WP1010MX0 FOR SINGLE GANG BOXES AND WP1030MX0 FOR DOUBLE GANG BOXES. NO SUBSTITUTIONS SHALL BE ACCEPTED.
- 22 LABEL BATTERY-PROTECTED RECEPTABLES "BATTERY-PROTECTED. DISCONNECT AT PANEL BDP."
- 23 LABEL MAIN DISCONNECT SWITCH AND PANEL A "WARNING: BATTERY-PROTECTED RECEPTABLES IN USE. DISCONNECT AT PANEL BDP."
- 24 PROVIDE TWO J-BOXES ALIGNED VERTICALLY ON WALL AS SHOWN FOR CONNECTION TO NKT POWER-HUB. CONNECT UPPER J-BOX TO CIRCUIT SHOWN FOR CONNECTION TO POWER-HUB. TERMINATE WIRING FOR DEVICES SHOWN TO BE CIRCUITED TO "BYPASS" WITHIN LOWER J-BOX FOR CONNECTION TO POWER-HUB.
- 25 CONNECT RESTROOM EXHAUST FAN TO CIRCUIT SHOWN THROUGH THE LIGHTING CONTROL PANEL (LCP).
- 26 INSTALL 16/2 SPEAKER WIRE FURNISHED BY OWNER. INSTALL SPEAKER WIRE BETWEEN SPEAKERS IN THE DINING ROOM AS SHOWN TO THE VOLUME CONTROL IN THE KITCHEN WITH 3 FEET OF SLACK AT EACH END. SEE ARCHITECTURAL PLANS FOR SPEAKER LOCATIONS. ADJUST EACH SPEAKER 70V TAP SETTING TO BE 15 WATTS.
- 27 PROVIDE POWER CONNECTIONS TO ISLAND PREP TABLE PER DETAIL 2/E710. PROVIDE GFCI DUPLEX RECEPTABLES IN TWO J-BOXES INTEGRAL TO PREP TABLE FOR HOT HOLDING CABINET AND GENERAL RECEPTACLE.
- 28 PROVIDE GFCI RECEPTACLE AND J-BOX AND INSTALL CO2 ALARM FURNISHED BY COZAS AS SHOWN IN DETAIL 4/E710.
- 29 PROVIDE J-BOX AND INSTALL CO2 ALARM REMOTE DISPLAY UNIT FURNISHED BY COZAS AS SHOWN IN DETAIL 4/E710.

ELECTRICAL POWER PLAN NOTES

- 30 INSTALL WALK-IN COOLER EXTERNAL READOUT THERMOMETER REMOTE PROBE ON WALL OPPOSITE FROM DOOR AS SHOWN. ROUTE TEMPERATURE PROBE WIRE ABOVE WALK-IN COOLER CEILING PANELS, SEAL PENETRATIONS THROUGH THE CEILING PANELS, AND SECURE VERTICAL PROBE WIRE TIGHT TO WALLS. NO EXCESS PROBE WIRE SHALL BE WITHIN THE WALK-IN COOLER.
- 31 PROVIDE A J-BOX 6" BELOW THE LAY-IN CEILING WITH A 1/2" CONDUIT ROUTED TO THE HCP. PROVIDE 16 GA 3 CONDUCTOR LOW VOLTAGE WIRE FROM THE HOOD SUPPRESSION SYSTEM GAS VALVE BACK TO THE HCP WITH FINAL CONNECTION IN THE HCP BY THE FS INSTALLER. LOW VOLTAGE WIRING FROM THE J-BOX TO THE GAS VALVE SHALL BE CONCEALED WITHIN FLEXIBLE METAL CONDUIT OR LIQUIDTIGHT FLEXIBLE METAL CONDUIT. COORDINATE J-BOX LOCATION WITH GAS VALVE SO THAT CONDUIT IS 2" OR LESS.
- 32 PROVIDE (4) SQUARE J-BOX ON EXTERIOR WALL FOR MOUNTING OF EXTERIOR CAMERA. SEE ARCHITECTURAL ELEVATION FOR EXACT HEIGHT AND LOCATION. PROVIDE 3/4" CONDUIT WITH PULLSTRING FROM J-BOX TO ABOVE LAY-IN CEILING AREA IN KITCHEN. J-BOX SHALL NOT BE SURFACE MOUNTED. BACK OF CAMERA SHALL BE MOUNTED FLUSH TO EXTERIOR WALL FINISH.
- 33 PROVIDE 1" CONDUITS FROM LOW-VOLTAGE J-BOXES AT POS COUNTER CONCEALED WITHIN THE SERVE LINE WIRING CHASE TO THE WALL THEN CONCEALED WITHIN THE WALL AND ABOVE THE CEILING TO ABOVE THE OFFICE CEILING.
- 36 SEAL INTERIOR AND EXTERIOR OF CONDUITS THAT PASS THROUGH THE WALK-IN COOLER ENVELOPS PER THE NEC.
- 37 PROVIDE ISLAND PREP TABLE FOOD WARMER RECEPTACLE WITH GROUND PIN TOWARDS THE BOTTOM OF THE RECEPTACLE.
- 38 INSTALL TRANSFORMER FURNISHED BY TUV WITH THE REME HALO AIR PURIFIER IN THE JUNCTION BOX ON THE EXTERIOR OF THE RTU PER DETAIL 5/M700. CONNECT LINE SIDE OF THE TRANSFORMER TO THE RTU SERVICE RECEPTACLE CIRCUIT SO THAT REME HALO RUNS CONTINUOUSLY. CONNECT THE LOW VOLTAGE SIDE OF THE TRANSFORMER TO THE REME HALO USING THE INCLUDED BARREL PLUG.
- 39 PROVIDE (2) 10"x10"x4" JUNCTION BOXES (J-BOX #1/J-BOX #2) ON THE WALL ABOVE PANELBOARDS 6" BELOW THE LAY-IN CEILING AND MOUNTED ADJACENT TO EACH. PROVIDE CONDUITS AND WIRING SHOWN IN DETAIL 2/E710. TENS SHALL PROVIDE GRIDPOINT 3 PHASE METER AND TRANSFORMER WITHIN J-BOX #1 AND GRIDPOINT COM/JUNCTION WITH J-BOX #2. SEE GRIDPOINT INSTALLATION SHEET FOR DETAILS.
- 40 PROVIDE HORIZONTAL SINGLE-GANG J-BOX BELOW FUTURE GRIDPOINT CONTROLLER LOCATION. PROVIDE CONDUITS AND WIRING AS SHOWN IN DETAIL 2/E710.
- 41 INSTALL WIRE DOOR BUZZER AT 96" AFF. SEE ARCHITECTURAL DOOR EQUIPMENT FOR EQUIPMENT INFORMATION. CONNECT TO CIRCUIT SHOWN THROUGH THE TRANSFORMER FURNISHED WITH THE DOOR BUZZER. PROVIDE WIRING TO A BUTTON ADJACENT TO THE SERVICE DOOR AND CONNECT PER THE MANUFACTURER'S INSTALLATION INSTRUCTIONS.
- 42 CONNECT BATHROOM SANITIZER TO CIRCUIT SHOWN SO THAT IT IS ENERGIZED AT ALL TIMES.
- 43 PROVIDE POWER AND LOW VOLTAGE CONNECTIONS TO DISH SANITIZING MACHINE PER DETAIL 7/E710. CONNECT THE DETRIMENT UPSHISER TO THE DISH MACHINE USING THE INCLUDED WIRING HARNISSES PER THE MANUFACTURER'S INSTALLATION INSTRUCTIONS.
- 44 PROVIDE RECEPTACLE FOR 2-DOOR AND 1-DOOR REFRIGERATORS WITH GROUND PINS TOWARDS THE BOTTOM OF THE RECEPTACLE.
- 45 PROVIDE CORD AND NEMA 5-30P PLUG FROM UTENSIL COUNTER ICE MAKER, HORIZONTAL UTENSIL COUNTER, TO ICE MAKER RECEPTACLE.
- 46 LABEL UTENSIL COUNTER RECEPTABLES "TRACTOR BEVERAGE", "ICE MAKER/MSS", AND "SODA FOUNTAIN".
- 47 LABEL RECEPTACLE "UV INSECT TRAP".
- 48 PROVIDE POWER CONNECTIONS TO ISLAND PREP TABLE PER DETAIL 2/E710. PROVIDE GFCI DUPLEX RECEPTACLE IN THE J-BOX INTEGRAL TO PREP TABLE FOR UNDERCOUNTER REFRIGERATOR. PROVIDE FINAL CONNECTION TO CARVING STATION HEATER.
- 49 IF NEUTRAL CONDUCTOR IS NOT NEEDED FOR SERVE LINE HOT FOOD SERVER TERMINATE NEUTRAL IN JUNCTION BOX.
- 50 PROVIDE A TWO-CONDUCTOR LOW VOLTAGE WIRE IN 3/4" C, AND #1 #12, #12 N, #12 G, IN 1" C, FROM MAU-1 TO THE HOOD CONTROL PANEL PER THE MANUFACTURER'S INSTALLATION INSTRUCTIONS.
- 51 PROVIDE HORIZONTAL SINGLE-GANG J-BOX FOR DATA JACK AS SHOWN FOR KRONOS TIME CLOCK.
- 52 PROVIDE A RECESSED J-BOX AT 56" AFF FOR THE INSTALLATION OF THE SECURITY SYSTEM KEYPAD WITH A 1/2" CONDUIT TO ABOVE THE LAY-IN CEILING. TERMINATE CONDUIT WITH A CONDUIT BUSHING.
- 53 PROVIDE A RECESSED SINGLE-GANG J-BOX ABOVE DOOR AND 3" IN FROM LATCH SIDE OF DOOR FOR THE INSTALLATION OF THE SECURITY SYSTEM DOOR CONTACT WITH A 1/2" CONDUIT TO ABOVE THE LAY-IN CEILING. TERMINATE CONDUIT WITH A CONDUIT BUSHING.
- 54 PROVIDE POWER FOR BERNER CLOS-1048EX AIR CURTAIN. INSTALL PER MANUFACTURER'S RECOMMENDATIONS WITH WIRING CONCEALED IN WALL. REFER TO ARCHITECTURAL PLANS FOR EXACT LOCATION.



POWER ROOF PLAN
1/8" = 1' 0"



POWER FLOOR PLAN
1/8" = 1' 0"

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Issue Record
04/10/2025 PERMIT ISSUE

Drawn	Checked
UD	AJD

Project No.
251028

Contents:
ELECTRICAL POWER PLAN

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