Report By:

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

Report: TAB REPORT

Function: Test, Adjust, & Balance

Date: 12/23/2025

Completed By: National TAB

PROJECT

Chipotle #5692

520 E CLOUD AVE

ANDOVER, KS 67002

Client

Chipotle Mexican Grill

610 Newport Center Drive, Suite 1100

Newport Beach, CA 92660

National TAB

Project: Chipotle #5692

Table Of Contents

Project Summary

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

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

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

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

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

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

Issue List

- RTU1: Missing Damper
- RTUs: High Static Pressure

Chipotle #5692

Project Issue Information

Issue Name :	RTU1: Missing Damper		
Description :	There is not a damper for diffuser 1-11. Unable to adjust airflow. The design airflow is supposed to be 50 CFM. The airflow measured is 85 CFM. Reporting airflow as is.		
Created By :	National TAB	**Assigned To :**	National TAB - Kalen Kemp
Status :	Open		
Priority :	Urgent	**Asset Tag :**	
Originated Date :	12/23/2025 - Kalen Kemp - National TAB		

Chipotle #5692

Project Issue Information

Issue Name :	RTUs: High Static Pressure		
Description :	The static pressure readings for the RTUs are high. This is likely because the pressure is measured at the discharge panel at the unit where there is lots of turbulence. Noting for clarity on the report.		
Created By :	National TAB	**Assigned To :**	National TAB - Kalen Kemp
Status :	Open		
Priority :	InfoOnly	**Asset Tag :**	
Originated Date :	12/23/2025 - Kalen Kemp - National TAB		

NATIONAL TAB

AIR BALANCE SCHEDULE

UNIT	AREA SERVED	HVAC SUPPLY		HVAC RETURN		HVAC OUTDOOR		OA %		HOOD MAKE-UP		HOOD EXHAUST		GENERAL EXH.	
		DESIGN	ACTUAL	DESIGN	ACTUAL	DESIGN	ACTUAL	DESIGN	ACTUAL	DESIGN	ACTUAL	DESIGN	ACTUAL	DESIGN	ACTUAL
RTU-1	KITCHEN	4000	3946	3250	3136	750	810	18.8%	20.5%						
RTU-2	DINING	4000	4090	3250	3290	750	800	18.8%	19.6%						
MUA-1	KITCHEN HD									1300	1328				
EF-1	KITCHEN HD											2550	2567		
EF-2	RESTROOM													150	146
TOTALS		8000	8036	6500	6426	1500	1610			1300	1328	2550	2567	150	146

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	2800	2938
TOTAL EXHAUST	2700	2713
NET AIRFLOW	100	225

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H20)
FRONT	0.0061
SIDE	0.005
REAR	0.0058
AVERAGE	**0.0056**

FINAL CHECKS

ACTUAL NET AIRFLOW COINCIDES WITH DESIGN: ✔

MEASURED PRESSURES COINCIDES WITH ACTUAL NET AIRFLOW: ✔

PRESSURE FALLS WITHIN IMC TOLERANCE OF +/-0.02" W.C. ✔

NOTES:

CheckList List

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

Chipotle #5692

CheckList Information

Name :	01: RTU'S/AHU'S	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	10/09/2025 - Natasha Louw - National TAB		
Completed Date :	12/23/2025 - Kalen Kemp - National TAB		

CheckList Item Details

RTU's/AHU's

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

Free cooling enthalpy set point set for lowest setting (Typically "D")	N/A
Comment:	
Motors are all operating below the FLA rating?	Yes
Comment:	
Are belts tight?	Yes
Comment:	
If direct drive unit is the speed controller working?	Yes
Comment:	
Is gas piping installed and valves turned on?	Yes
Comment:	
Unit free of noticeable noise and vibration	Yes
Comment:	
Final outside air damper position is marked with permanent marker?	Yes
Comment:	

Chipotle #5692

CheckList Information

Name :	02: EF'S	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	10/09/2025 - Natasha Louw - National TAB		
Completed Date :	12/23/2025 - Kalen Kemp - National TAB		

CheckList Item Details

EF's

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

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

Chipotle #5692

CheckList Information

Name :	03: MUA	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	10/09/2025 - Natasha Louw - National TAB		
Completed Date :	12/23/2025 - Kalen Kemp - National TAB		

CheckList Item Details

MUA

Rotation is correct?	Yes
Comment:	
Gas piping is installed and valves are in on position?	Yes
Comment:	
Internal motorized damper is fully opening?	Yes
Comment:	
Motor is operating below the FLA rating?	Yes
Comment:	
Unit free of noticeable noise and vibration?	Yes
Comment:	

Chipotle #5692

CheckList Information

Name :	04: HOODS	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	10/09/2025 - Natasha Louw - National TAB		
Completed Date :	12/23/2025 - Kalen Kemp - National TAB		

CheckList Item Details

HOODS

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

Chipotle #5692

CheckList Information

Name :	05: FINAL TESTS	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	10/09/2025 - Natasha Louw - National TAB		
Completed Date :	12/23/2025 - Kalen Kemp - National TAB		

CheckList Item Details

FINAL CHECKS

Is space free of drafting?	Yes
Comment:	
Is space comfortable in all areas?	Yes
Comment:	
Is the space free of ventilation noise?	Yes
Comment:	
List kitchen equipment turned on for testing	
Comment: GRIDDLE, RANGE, RICE COOKER, FRYER	
List smoke candle type used	
Comment: OBSERVED COOKING	

HOOD CAPTURE TEST

Smoke test capture % - Perimeter of hood	

Comment:

100%

Smoke test capture % - Top of cooking surface

Comment:

100%

WITNESS

Date test was completed	12/23/2025

Comment:

TAB tech name / Firm

Comment:

KALEN KEMP / NATIONAL TAB

Site super name / Firm

Comment:

Owner representative name / Firm (if Applicable)

Comment:

BUILDING PRESSURE

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

Comment:

National TAB

Project: Chipotle #5692

System/Unit: AHU/RTU

Asset: RTU1 AREA:KITCHEN

Unit Data		
	Design	**Actual**
MFG	CARRIER	CARRIER
Serial Num	-	1123P75317
Model Num	48FDCM12	48FDCM12A3M5A6W4C0
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	36X20
Num Final Filter 1	-	4
Final Filter Size 1	-	20X20X2

Motor Data		
	Design	**Actual**
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	12.6

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

Test Data		
	Design	**Actual**
SF CFM	4000	3946
RA CFM	3250	3136
OA CFM	750	810
RL Voltage	208	210/211/212
RL Amperage	12.6	5.9/5.9/6.1
SF Rotation	-	CCW
SF System SetPt	-	SWITCH C DIAL 30
RA Damper Position	-	83%
Min OA Damper Position	-	3.65 VOLTS
Min OA Damper Type	-	OPPOSED BLADE
OA Enthalpy Setpt	-	ESP5

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-1.06
Fan Suction SP	-	-1.36
Fan Discharge SP	-	0.69
Total ESP	0.8"	1.75
Fan Total SP	-	2.05

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

Completed By: Yoni Guevara on 11/19/2025

Unit Data - PHOTO LOG

11/17/2025

National TAB

Project:Chipotle #5692

AHU/RTU

Diffuser Supply (GRD)

RTU1/KITCHEN

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	KITCHEN	CD1	12"	500	1.0	544	505	505	101.0
SGRD2	KITCHEN	CD1	12"	500	1.0	532	493	493	98.6
SGRD3	KITCHEN	CD1	10"	350	1.0	402	338	338	96.6
SGRD4	KITCHEN	CD1	10"	350	1.0	383	351	351	100.3
SGRD5	KITCHEN HD	ACPSP	165x6	700	5.36	402	680	680	97.1
SGRD6	KITCHEN	CD1	10"	350	1.0	310	316	316	90.3
SGRD7	KITCHEN	CD1	10"	350	1.0	318	320	320	91.4
SGRD8	OFFICE	CD1	8"	150	1.0	138	136	136	90.7
SGRD9	BOH	CD1	10"	350	1.0	402	383	383	109.4
SGRD10	BOH	CD1	10"	350	1.0	370	339	339	96.9
SGRD11	RESTROOM	CD3	6"	50	1.0	108	85	85	170.0
Total				4000		3909	3946	3946	98.65%

Completed By: Kalen Kemp on 12/23/2025

Asset	Notes	Date	Written By
SGRD11	-NO DAMPER INATALLED. UNABLE TO ADJUST AIRFLOW.	12/23/2025	Kalen Kemp

National TAB

Project: Chipotle #5692

System/Unit: AHU/RTU

Asset: RTU2 AREA:DINING

Unit Data		
	Design	**Actual**
MFG	CARRIER	CARRIER
Serial Num	-	3123P66706
Model Num	48FDCM12	48FDCM12A3M5A6W4C0
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	36X20
Num Final Filter 1	-	4
Final Filter Size 1	-	20X20X2

Motor Data		
	Design	**Actual**
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	12.6

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

Test Data		
	Design	**Actual**
SF CFM	4000	4090
SF RPM	-	DIRECT DRIVE
RA CFM	3250	3290
OA CFM	750	800
RL Voltage	208	211/211/212
RL Amperage	12.6	6.0/5.9/5.8
SF Rotation	-	CCW
SF System SetPt	-	SWITCH C DIAL 40
RA Damper Position	-	80%
Min OA Damper Position	-	3.50 VOLTS
Min OA Damper Type	-	OPPOSED BLADE
OA Enthalpy Setpt	-	ESP5

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-1.03
Fan Suction SP	-	-1.40
Fan Discharge SP	-	0.60
Total ESP	0.8"	1.63
Fan Total SP	-	2.00

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

Completed By: Yoni Guevara on 11/19/2025

Unit Data - PHOTO LOG

11/17/2025

National TAB

Project:Chipotle #5692

AHU/RTU

Diffuser Supply (GRD)

RTU2/DINING

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	DINING	SR2	14"	600	1.0	530	418	575	95.8
SGRD2	DINING	SR2	14"	600	1.0	457	432	650	108.3
SGRD3	DINING	SR1	14"	600	1.0	844	816	593	98.8
SGRD4	DINING	SR1	14"	700	1.0	968	940	769	109.9
SGRD5	DINING	SR1	14"	700	1.0	906	820	663	94.7
SGRD6	DINING	SR1	18/6	400	1.0	316	506	418	104.5
SGRD7	DINING	SR1	18/6	400	1.0	421	320	422	105.5
Total				4000		4442	4252	4090	102.25%

Completed By: Kalen Kemp on 12/23/2025

National TAB

Project: Chipotle #5692

System/Unit: FAN - Exhaust

Asset: EF1 AREA:KITCHEN HD

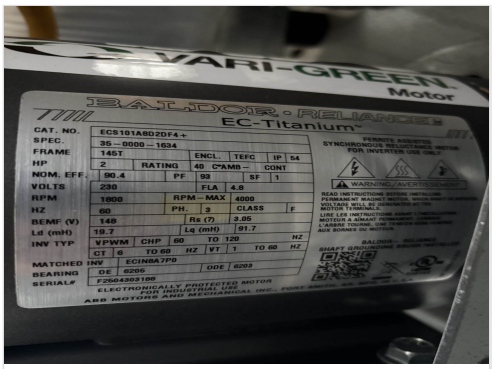
Unit Data		
	Design	**Actual**
MFG	ACCUREX	ACCUREX
Model Num	XCUE-160-VG	XCUE-160-VG
Serial Num	-	27425901 25G
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	BALDOR RELIANCE
Frame	-	145T
Horsepower	2.0	2.00
Motor Rpm	-	1800
Phase	1	3
Voltage (rated)	208	230
Amperage (rated)	-	4.8
Service Factor	-	1

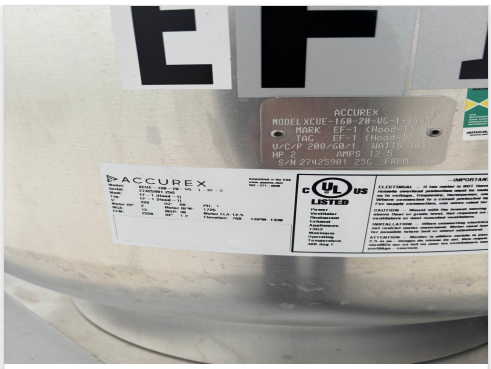
Test Data		
	Design	**Actual**
CFM	2550	2567
Fan RPM	1330	NA
Fan Rotation	-	CW
Motor RPM	-	NA
System SetPt	-	7.2 VDC
RL Voltage	-	210
RL Amperage	-	3.83
Total ESP	1.2"	0.56”
Fan Inlet SP	-	-0.56”
Fan Discharge SP	-	ATM

Completed By: Kalen Kemp on 12/23/2025

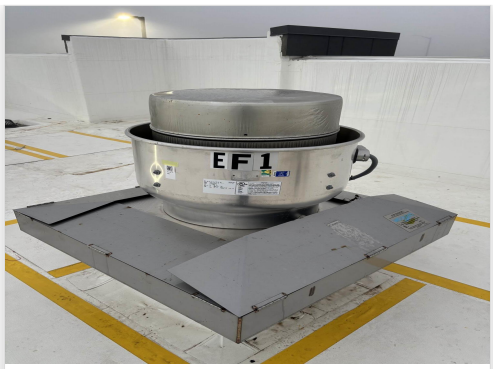
Unit Data - PHOTO LOG



12/23/2025



12/23/2025



12/23/2025

National TAB

Project: Chipotle #5692

System/Unit: FAN - Exhaust

Asset: EF2 AREA:RESTROOM

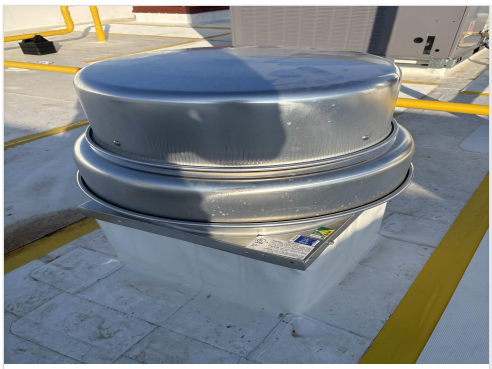
Unit Data		
	Design	**Actual**
MFG	ACCUREX	ACCUREX
Model Num	XRED-097-VG	XRED-097-VG
Serial Num	-	27415743
Type	DOWNBLAST	DOWNBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	VARI-GREEN
Horsepower	0.25	0.25
Motor Rpm	-	1750
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	1.5
Service Factor	-	1.25

Test Data		
	Design	**Actual**
CFM	150	146
Fan RPM	1330	NA
Fan Rotation	-	CW
Motor RPM	-	NA
System SetPt	-	5
RL Voltage	-	110
RL Amperage	-	0.9
Total ESP	0.6"	0.08
Fan Inlet SP	-	-0.08
Fan Discharge SP	-	ATM

Completed By: Yoni Guevara on 11/18/2025

Unit Data - PHOTO LOG



11/17/2025

National TAB

Project:Chipotle #5692

FAN - Exhaust

Diffuser Ret/Exh (GRD)

EF2/RESTROOM

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
EGRD1	RESTROOM	ER1	6/6	75	1.0	95	70	70	93.3
EGRD2	RESTROOM	ER1	6/6	75	1.0	95	76	76	101.3
Total				150		190	146	146	97.33%

Completed By: Kalen Kemp on 12/23/2025

National TAB

Project: Chipotle #5692

System/Unit: Kitchen Hood Type I

Asset: HD1 AREA:KITCHEN

Unit Data		
	Design	**Actual**
MFG	ACCUREX	ACCUREX
Model Num	XXEW-153-S	XXEW-153-S
Job / Serial Num	-	27427179
Type	TYPE 1 CANOPY	TYPE 1 CANOPY
Hood length	153"	153"
Hood Width	54"	54"
Supply Plenum Type	-	PSP
Supply Plenum Width	14"	14"
Supply Plenum Length	82.5"	165"

Test Data Exhaust		
	Design	**Actual**
Filter Type	X-TRACTOR	X-TRACTOR
Filter Size 1	16X20	16X20
Filter Size 2	20X20	20X20
Filter Qty 1	2	2
Filter Qty 2	6	6
Filter AK factor size 1	2.26	2.26
Filters AK factor size 2	3.0	3.0
Filter Total AK Area	22.52	22.52
Filter1 FPM	-	99
Filter2 FPM	-	106
Filter3 FPM	-	123
Filter4 FPM	-	132
Filter5 FPM	-	133
Filter6 FPM	-	116
Filter7 FPM	-	108
Filter8 FPM	-	95
Filter Ave FPM(corr)	-	114
CFM	2550	2567

Cooking Equipment	
	Actual
Item 1	FRYER
Item 2	RICE COOKER
Item 3	GAS STOVE
Item 4	FLAT TOP GRILL

Test Data Supply		
	Design	**Actual**
Total Area	8.02	16.04
Kv factor (Vel)	0.89	0.89
Num of Readings	-	14
Reading1 FPM	-	67
Reading2 FPM	-	81
Reading3 FPM	-	68
Reading4 FPM	-	81
Reading5 FPM	-	83
Reading6 FPM	-	85
Reading7 FPM	-	66
Reading8 FPM	-	85
Reading9 FPM	-	71
Reading10 FPM	-	87
Reading11 FPM	-	88
Reading12 FPM	-	155
Reading13 FPM	-	156
Reading14 FPM	-	123
Ave FPM(corr)	-	93
CFM	1300	1328

Completed By: Kalen Kemp on 12/23/2025

Unit Data - PHOTO LOG

12/23/2025

National TAB

Project: Chipotle #5692

System/Unit: FAN - Supply

Asset: MAU1 AREA:KITCHEN HD

Unit Data		
	Design	**Actual**
MFG	ACCUREX	ACCUREX
Model Num	XDGX-P115-H05-VG	XDGX-P115-H05-VG
Serial Num	-	27419000
Type	MAU	MAU
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	VARI-GREEN
Frame	-	NL
Horsepower	1.0	1.0
Motor Rpm	1725	1750
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	11.5
Service Factor	-	NL

Gas Heat		
	Design	**Actual**
Heater Operates (y/n)	-	YES
Flame Status (pass/fail)	-	PASS
Inlet Air Temp SetPt	55	55
Discharge Air Temp SetPt	60	60
Air Flow Switch SP Actual	-	0.40"

Test Data		
	Design	**Actual**
CFM	1300	1328
SF RPM	-	NA
Motor RPM	-	DIRECT DRIVE
SF System SetPt	-	6.5 VDC
RL Voltage	-	122
RL Amperage	-	5.56
Total ESP	-	O.25"
Fan Discharge SP	-	0.25"

General	
	Actual
Fan Rotation Correct	YES

Completed By: Kalen Kemp on 12/23/2025

Notes:
-FAN SPEED SET USING SPEED DIAL INSIDE UNIT.

Written By: Kalen Kemp on 12/23/2025

Unit Data - PHOTO LOG

11/17/2025

LINES PER
:.
ERANT LINE
NT PIPING TO
AS SHOWN

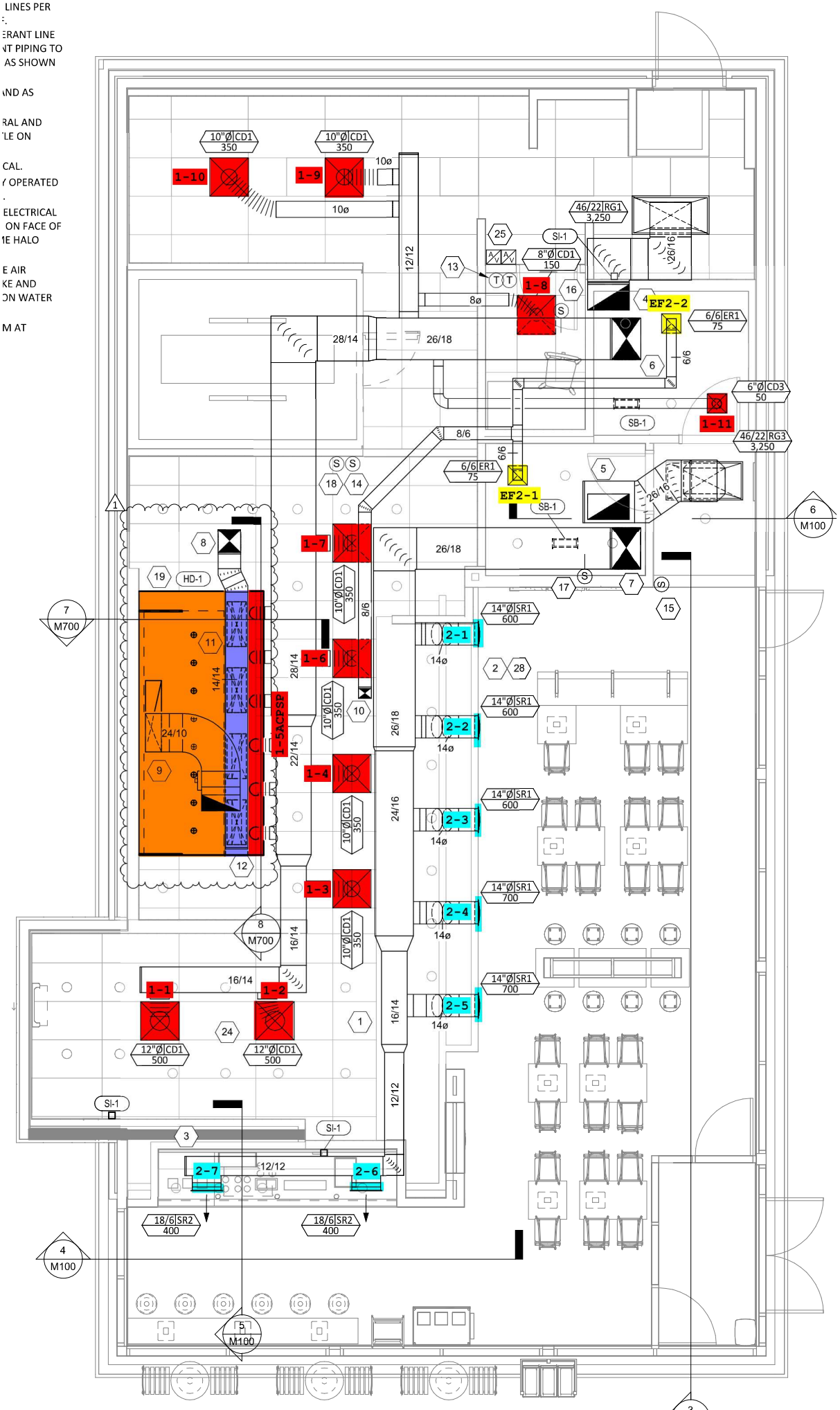
ND AS

RAL AND
LE ON

CAL.
OPERATED
.
ELECTRICAL
ON FACE OF
IE HALO

E AIR
KE AND
ON WATER

M AT



HVAC FLOOR PLAN

1/4" = 1'-0"