Report By:

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

Report: TAB Report

Function: Test, Adjust, & Balance

Date: 03/19/2025

Completed By: National TAB

PROJECT

03-17-25 CAVA TEMECULA, CA (REDHAWK)

31709 TEMECULA PKWY

TEMECULA, CA 92592

Client

CAVA

702 H ST NW

2nd floor

Washington, DC 20001

National TAB

Project: 03-17-25 CAVA TEMECULA, CA (REDHAWK)

Table Of Contents

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

- HOOD SIDE PANELS NOT INSTALLED
- KEF GREASE CUP

03-17-25 CAVA TEMECULA, CA (REDHAWK)

Project Issue Information

Issue Name : HOOD SIDE PANELS NOT INSTALLED

Description : Hood left vertical side panels have not been installed. Recommend installing panels as shown in the MSET.

Created By : National TAB

Assigned To : National TAB - Dan Hertenstein

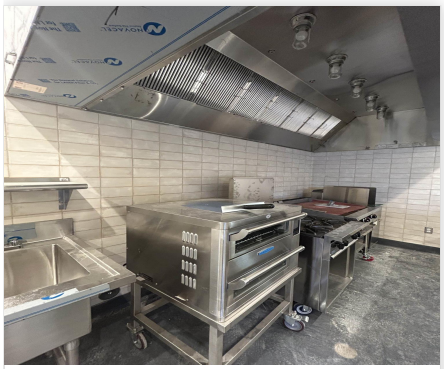
Status : Open

Priority : Medium

Asset Tag :

Originated Date : 03/19/2025 - David Nicolas Sanchez - National TAB

Project Issue File Details



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03-17-25 CAVA TEMECULA, CA (REDHAWK)

Project Issue Information

Issue Name : KEF GREASE CUP

Description : KEF grease cup is not installed. Recommend installing grease cup to prevent grease from dripping on the roof.

Created By : National TAB

Assigned To : National TAB - Dan Hertenstein

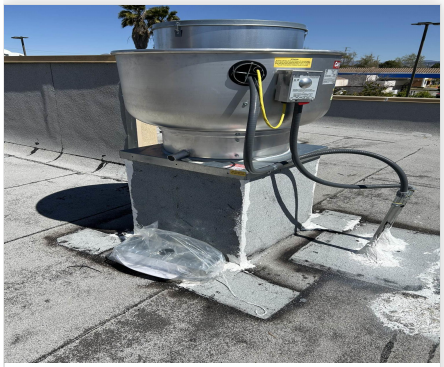
Status : Open

Priority : Low

Asset Tag :

Originated Date : 03/19/2025 - David Nicolas Sanchez - National TAB

Project Issue File Details



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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	2400	2432	2050	2060	350	372	14.6%	15.3%						
RTU-2	DINING	2400	2380	2050	2007	350	373	14.6%	15.7%						
MUA-1	KITCHEN									1699	1687				
KEF-1	HOOD											2117	2157		
EF-2	RESTROOM													120	122
EF-3	RESTROOM													120	127
TOTALS		4800	4812	4100	4067	700	745			1699	1687	2117	2157	240	249

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	2399	2432
TOTAL EXHAUST	2357	2406
NET AIRFLOW	42	26

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H20)
FRONT	0.0025
SIDE	0.0012
REAR	
AVERAGE	**0.0019**

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

- FIV - EF'S
- FIV - HVAC DUCTWORK
- FIV - RTU'S
- FIV – HOODS
- FIV – MUA
- FPT - BUILDING PRESSURE AND HOOD CONTAINMENT
- FPT - KEF'S
- FPT - RTU's
- FPT – MUA

03-17-25 CAVA TEMECULA, CA (REDHAWK)

CheckList Information

Name :	FIV - EF'S	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	02/26/2025 - Nicole Seever - National TAB		
Completed Date :	03/19/2025 - David Nicolas Sanchez - National TAB		

CheckList Item Details

Unit Tag matches the design and submittal MFG and Model	Pass
Comment:	
Each exhaust fan is proper tagged for proper identification with tags sized and placed on the fan for visual ease	Pass
Comment:	
Fans are installed in the correct location and orientation	Pass
Comment:	
All packing, material and debris has been removed from the blower/wheel housing and the motor compartment	Pass
Comment:	
Fan wheels turn easily by hand (turn power off prior to testing)	Pass
Comment:	
Fans grease duct curb top plate is properly transitioned to the fan inlet and flush on top of the curb, sealed to the fan base to prevent leakage	Pass
Comment:	

Exhaust fans have external disconnects and are connected to allow full hinging of each exhaust fan	Pass
Comment:	
Fan is properly hinged and supported when hinged fully back for grease duct access (for Halton fans, ensure the base mounted disconnect is not hitting the fan base/curb when fully hinged back)	Pass
Comment:	
Grease cups are properly installed and connected to the fan base grease drain to prevent spilling outside of the grease cup	Fail
Comment:	
Exhaust fans are located 5ft from parapet wall and 10ft from any fresh air intake.	Pass
Comment:	

03-17-25 CAVA TEMECULA, CA (REDHAWK)

CheckList Information

Name :	FIV - HVAC DUCTWORK	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	02/26/2025 - Nicole Seever - National TAB		
Completed Date :	03/19/2025 - David Nicolas Sanchez - National TAB		

CheckList Item Details

KVS - GREASE DUCT (HOOD SYSTEM)

Grease duct is sized and routed per plan	Pass
Comment:	
Grease duct is properly supported	Pass
Comment:	
Grease duct has code required negative pitch from fan inlet back to the hood riser connection	Pass
Comment:	
Grease duct has required clean-out doors installed, labeled, and accessible for removal/cleaning. Doors are located as required by code	Pass
Comment:	
Grease duct clean-out doors are secured using tool less fasteners and seal fully when hand tightened	Pass
Comment:	
Grease duct is centered in the curb and transitions as required to ensure the fan inlet is fully covered by the grease duct opening. Duct top plate flanges to the edges of the curb and is secured and flat so that the fan sits flush and square.	Pass

Comment:	
Grease duct is wrapped if welded duct, or is double wall round duct?	Pass
Comment:	
KVS - MUA DUCT (HOOD SYSTEM)	
MUA duct is routed and sized as per plan	Pass
Comment:	
MUA duct is properly supported	Pass
Comment:	
MUA duct seams are sealed air tight using proper sealant and application for SMACNA pressure rating of duct systems	Yes
Comment:	
MUA duct is externally insulated and taped to prevent vapor barrier from being breached	Pass
Comment:	
MUA duct drop box and transitions are done to encourage laminar flow and avoid restrictions	Pass
Comment:	
Branch take-off's have accessible dampers exposed for the TAB team to adjust each line as necessary	Pass
Comment:	
Flex duct (if used) is supported and straight with no more than one (1) hard 90 degree elbow and less than 5ft in total length	Pass
Comment:	
Connection to the hood MUA plenum is secured and foil taped to prevent air leakage	Pass
Comment:	
RESTROOM DUCT	

Restroom duct is routed and sized per plan	Pass
Comment:	
Restroom duct is properly supported	Pass
Comment:	
Duct seams are sealed	Yes
Comment:	
Dampers are accessible to TAB team for balancing	N/A
Comment:	
Flex duct (if used) is supported and straight with no more than one (1) hard 90 degree elbow and less than 5ft in total length	N/A
Comment:	
Duct is secured to exhaust register	N/A
Comment:	
Gravity damper is installed, opens and closes freely, and is sealed to prevent air leakage	N/A
Comment:	
Duct to curb transition is centered and sized to ensure it covers the entire fan inlet. Curb top plate is flush and secured to the ends of the curb.	N/A
Comment:	
HVAC DUCT	
Kitchen and Dining room duct is routed and sized as per plan	Pass
Comment:	
Ducts are properly supported	Pass
Comment:	
Ductwork is externally insulated	Yes

Comment:	
Duct seams are sealed air tight using proper sealant and application for SMACNA pressure rating of duct systems	
Comment:	
Ducts are securely insulated as per specificatins and foil taped to prevent air barrier from being breached	Pass
Comment:	
Takeoffs are installed to serve required terminal diffusers and are equipped with accessible dampers for TAB team access and can be opened or closed fully with no impingements	Pass
Comment:	
Flex duct (if used) is supported and straight with no more than one (1) hard 90 degree elbow and less than 5ft in total length	Pass
Comment:	
Takeoff to diffuser is installed securely to prevent slippage and air leakage	Pass
Comment:	
All diffuser neck or opening sizes are installed as planned	Pass
Comment:	
Supply and Return duct transitions to top of RTU curb, sized to full width and length of opening and is flashed fully to the sides of the curb.	Pass
Comment:	

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CheckList Information

Name :	FIV - RTU'S	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	02/26/2025 - Nicole Seever - National TAB		
Completed Date :	03/19/2025 - David Nicolas Sanchez - National TAB		

CheckList Item Details

RTU IDENTIFICATION, ORIENTATION & LOCATION	
Each RTU is tagged for proper identification with tags sized and placed on the fan for visual ease	Pass
Comment:	
Identify and ensure the RTU label information and size is correct	Pass
Comment:	
Ensure proper location of unit	Pass
Comment:	
Ensure orientation of curb & RTU is per plan	Pass
Comment:	
Ensure Packing in the blower compartment has been removed	Pass
Comment:	
RTU - INSTALLATION DETAILS	
With disconnect switch "off" spin the indoor and outdoor fan wheel's by hand and ensure they spin freely	Pass

Comment:	
Ensure Roof Curb is fully flashed by roofing material and secured and curb is level	Pass
Comment:	
Inspect the interior of the supply heat exchange compartment and return air compartment - validate that the duct is flashed and sealed to the top of the curb to prevent leakage or short cycling	Pass
Comment:	
Hail guards installed on outdoor condenser coils	Pass
Comment:	
RTU - ACCESSORIES	
Power connected & disconnect installed	Pass
Comment:	
Gas line connected per specification (size, painting, supports, shut-off valves, traps)	Pass
Comment:	
OA hood & filters installed	Pass
Comment:	
Economizer wired to control board	Pass
Comment:	
Evaporator coil filters are properly installed with specified MERV rating	Pass
Comment:	
Economizer damper is installed properly	Pass
Comment:	
Economizer OA temperature / enthalpy sensors installed and wired	Pass
Comment:	

Thermostat and humidity (if applicable) control wires wired to RTU terminals	Pass
Comment:	
Condensate drain installed per specification	Pass
Comment:	
Condensate line drains away from unit to a approved roof drain	Pass
Comment:	
Belts are tight?	N/A
Comment:	
Pulleys aligned?	N/A
Comment:	
MERV rated filters are installed and are clean?	Pass
Comment:	

03-17-25 CAVA TEMECULA, CA (REDHAWK)

CheckList Information

Name :	FIV – HOODS	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	02/26/2025 - Nicole Seever - National TAB		
Completed Date :	03/19/2025 - David Nicolas Sanchez - National TAB		

CheckList Item Details

HOOD INSTALLATION DETAILS

Kitchen hoods tags match design and submitted information	Pass
Comment:	
Kitchen hoods are hung Level using 1/2" threaded rod	Pass
Comment:	
Kitchen hoods are supported using beam clamps and/or Unistrut per required structural and local AHJ requirements	Pass
Comment:	
Kitchen hoods are hung level front to back and side to side	Pass
Comment:	
Kitchen hoods are hung at 80" AFF	Pass
Comment:	
Kitchen Hoods are flush against the wall along the bottom and each of it's side walls.	Pass
Comment:	

Caulk is applied (less than 1/8" thick) from the hood against all wall surfaces or between connecting side to side hoods to prevent grease accumulation inside any crevice.	Pass
Comment:	
There are no penetrations into the hood canopy other than fire system nozzles	Pass
Comment:	
The hood is in "As New" condition with no visible damage, rust, pitting, or other blemishes	Pass
Comment:	
All protective film has been peeled away from the wall or other areas of impingement to assure it can be easily and fully removed prior to cleaning.	Pass
Comment:	
HOOD ACCESSORIES	
End panels are installed	Fail
Comment: In the process of getting installed.	
Hood filters are installed	Pass
Comment:	
Grease cups are installed	Pass
Comment:	
Ceiling Wrappers are installed and the ceiling grid is fixed to the top of the ceiling wrappers	Pass
Comment:	
Hood control panel has been identified and is located as per plan, is accessible, and contains all components and temperature sensors to meet local interlock (normal and abnormal conditions) and heat auto on/off functionality.	Pass
Comment:	

03-17-25 CAVA TEMECULA, CA (REDHAWK)

CheckList Information

Name :	FIV – MUA	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	02/26/2025 - Nicole Seever - National TAB		
Completed Date :	03/17/2025 - David Nicolas Sanchez - National TAB		

CheckList Item Details

MUA Tag information matches design and submittal criteria	Pass
Comment:	
MUA Fan has a permanent tag for identification located on the unit located and sized for visual ease	Pass
Comment:	
MUA is installed in the proper location and orientation	Pass
Comment:	
MUA intake is a minimum 10ft from any exhaust, roof vent or dirty air source	Pass
Comment:	
Blower compartment and internal heater area is free of packing material, debris, and dirt	Pass
Comment:	
Blower wheel turns freely by hand (turn power off prior to testing)	Pass
Comment:	
All MUA compartment and control doors are fully accessible, minimum 36" clearance for service allowing the doors to fully open without restriction	Pass

Comment:	
MUA Electrical disconnect is external to the unit and properly wired	Pass
Comment:	
Outdoor air awning is installed and fitted with proper OA mesh filters	Pass
Comment:	
Condensate drain is installed (for cooling MUA's) with proper traps, clean-outs, and drain away from the unit to an acceptable roof drain	Pass
Comment:	
Refrigeration line sets are installed and connected properly with adequate supports per specifications	Pass
Comment:	
Condenser is installed away from any grease producing exhaust fans and located as per roof plan	N/A
Comment:	
Condenser's electrical disconnect is external to the unit and properly wired (if applicable)	N/A
Comment:	
Condenser hail guards are installed (if applicable)	N/A
Comment:	
All Condenser compartment and control doors are fully accessible, minimum 36" clearance for service allowing the doors to fully open without restriction (if applicable)	N/A
Comment:	
Gas line is installed per specification and properly supported	N/A
Comment:	
Gas line is installed per specification and properly supported and contains maintenance shut-off valve, trap, and regulator (if line pressure requires it). MUA is equipped with inlet gas pressure gauge to validate incoming gas pressure is suitable	N/A

Comment:

03-17-25 CAVA TEMECULA, CA (REDHAWK)

CheckList Information

Name :	FPT - BUILDING PRESSURE AND HOOD CONTAINMENT	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	02/26/2025 - Nicole Seever - National TAB		
Completed Date :	03/19/2025 - David Nicolas Sanchez - National TAB		

CheckList Item Details

FINAL TESTS

HOOD CAPTURE TEST

List equipment turned on for testing

Comment:

None

List smoke candle type used

Comment:

45 Seconds CE0163

Smoke test capture - Perimeter of hood (%)

Comment:

100%

Smoke test capture - Top of cooking surface (%)

Comment:

100%

WITNESS

Date test was completed	03/19/2025

Comment:

TAB tech name / Firm

Comment:

David Nicolas Sanchez / National TAB Intelligence

Site super name / Firm

Comment:

Ric Ragan / Gray West Construction

Owner representative name / Firm (if Applicable)

Comment:

N/A

BUILDING PRESSURE

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

Comment:

Front: 0.0025 Back: 0.0012

03-17-25 CAVA TEMECULA, CA (REDHAWK)

CheckList Information

Name :	FPT - KEF'S	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	02/26/2025 - Nicole Seever - National TAB		
Completed Date :	03/17/2025 - David Nicolas Sanchez - National TAB		

CheckList Item Details

Exhaust fans wheel rotation is correct	Pass
Comment:	
TAB firm has balanced the exhaust fans to proper design levels	Pass
Comment:	
All motor and electrical readings are below the full load rating of each fan	Pass
Comment:	
Exhaust Fans do not have any unusual noise or vibration while operating	Pass
Comment:	
Smoke and Grease from exhaust fans appear to properly elevate above the parapet wall and off the roof.	Pass
Comment:	
Hoods have been started up by the manufacturers rep?	Pass
Comment:	
Hoods free of alarms?	

Comment:

Exhaust fans modulate to high speed when kitchen equipment is on and at cooking temperatures? If not, adjust modulation/offset down.	Pass

Comment:

03-17-25 CAVA TEMECULA, CA (REDHAWK)

CheckList Information

Name : FPT - RTU's **Status :** Completed

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 02/26/2025 - Nicole Seever - National TAB

Completed Date : 03/19/2025 - David Nicolas Sanchez - National TAB

CheckList Item Details

THERMOSTAT PROGRAMMING AND CALIBRATION

Time is correct on the thermostats	Pass
Comment:	
Occupied Time = 7:30 AM	Pass
Comment:	
Occupied Heat setpoint = 68	Pass
Comment:	
Occupied Cooling setpoint = 72	Pass
Comment:	
Dehumidification Setpoint = 55%	Pass
Comment:	
Occupied Fan = On	Pass
Comment:	
Unoccupied Time = 12:00AM	Pass

Comment:	
Unoccupied Heat setpoint = 60	Pass
Comment:	
Occupied Cooling setpoint = 80	Pass
Comment:	
Unoccupied Fan = Auto	Pass
Comment:	
Actual measured temperature is within +/-1 degree of temperature displayed on thermostat. If not calibrate the sensor	Pass
Comment:	
Actual measured RH is within +/-3 % of displayed RH at RTU or thermostat. If not calibrate the sensor	Pass
Comment:	
CONTROL WIRING VALIDATION	
Economizer Dry Bulb sensor wired	Pass
Comment:	
Economizer Dry Bulb sensor operational	Pass
Comment:	
OCP/OCC terminal wired correctly	Pass
Comment:	
Thermostat Wired correctly (R,C,Y1,Y2,W1,W2)	Pass
Comment:	
Humidity Sensor Wired correctly	Pass
Comment:	

CALIBRATION & PROGRAMMING

RTU OA DB StPt, Reading Accuracy (+/- 2 degrees / 10 minute time to calibrate to actual reading)	Pass
Comment:	

RTU MAT StPt, Reading Accuracy (+/- 2 degrees / 10 minute time to calibrate to actual reading)	Pass
Comment:	

RTU MAT Low StPt

Comment:

RTU Low T Lockout

Comment:

32F

Economizer set to 28 BTU/lb enthalpy setpoint.	Pass
Comment:	

Temperature tests

Outside air temperature / humidity

Comment:

72.5F/21.7%

Full cooling LAT/H

Comment:

RTU-1: 49.2F/35.2% RTU-1: 36.0F/51.1%

Full heating LAT/H

Comment:

RTU-1: 92.2F/14.5% RTU-1: 90.1F/15.6%

OUTDOOR AIR / RELIEF DAMPER

If power exhaust installed, set point is higher than the OA damper setpoint	N/A
Comment:	

If power exhaust installed, open the OA damper above the power exhaust setpoint and ensure that the power exhaust turns on	N/A
Comment:	
If relief damper is installed, ensure that it is installed properly and can open freely.	N/A
Comment:	
OCCUPANCY VALIDATION	
Place the thermostat in "unoccupied" - Does the OA damper close fully	Pass
Comment:	
Stage cooling and Heating in "unoccupied" - Does the unit properly stage and does the OA damper remain closed	Pass
Comment:	
Place the thermostat in "Occupied" - Does the OA damper open to the TAB preset minimum position in High speed	Pass
Comment:	
Place the thermostat in "Occupied" - Does the OA damper open to the TAB preset minimum position in Low speed (if applicable)	N/A
Comment:	

03-17-25 CAVA TEMECULA, CA (REDHAWK)

CheckList Information

Name : FPT – MUA **Status :** Completed

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 02/26/2025 - Nicole Seever - National TAB

Completed Date : 03/17/2025 - David Nicolas Sanchez - National TAB

CheckList Item Details

TAB firm has balanced the MUA to within proper design limits	Pass
Comment:	
Blower wheel rotation is correct	Pass
Comment:	
MUA does not have any unusual noise or vibration while operating	Pass
Comment:	
Motor and electrical measurements are below the full load rating	Pass
Comment:	
Startup has been completed by the manufacturers rep?	Pass
Comment:	
Heater tested and is functional?	N/A
Comment:	
Cooling is tested and is functional?	Yes

Comment:

National TAB

Project: 03-17-25 CAVA TEMECULA, CA (REDHAWK)

System/Unit: AHU/RTU

Asset: RTU1 AREA:KITCHEN

Unit Data		
	Design	**Actual**
MFG	CARRIER	CARRIER
Serial Num	-	0424C07483
Model Num	50FCQM07	50FCQM07A2A5B
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	29.5X15
Num Final Filter 1	-	4
Final Filter Size 1	-	16X16X2

Motor Data		
	Design	**Actual**
Motor MFG	-	NL
Frame	-	NL
Horsepower	1.76	NL
Motor Rpm	-	NL
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	5.5

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

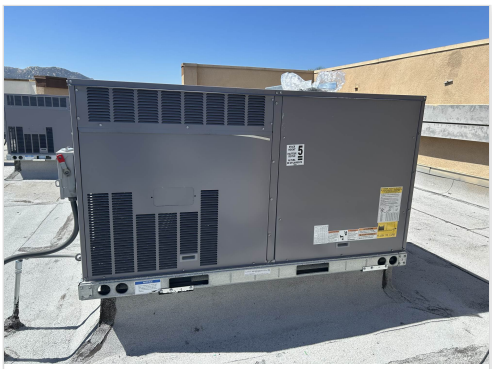
Test Data		
	Design	**Actual**
SF CFM	2400	2432
SF RPM	-	2427
RA CFM	2050	2060
OA CFM	350	372
RL Voltage	-	213/213/214
RL Amperage	-	3.77/3.46/3.65
SF Rotation	-	CCW
SF System SetPt	-	C
RA Damper Position	-	6.0V
Min OA Damper Position	-	4.0V
Min OA Damper Type	-	ECONOMIZER
OA Enthalpy Setpt	-	28/BTU

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.66”
Fan Suction SP	-	-1.03”
Fan Discharge SP	-	0.50”
Total ESP	1"	1.16”
Fan Total SP	-	1.53”

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

Completed By: David Nicolas Sanchez on 03/19/2025

Unit Data - PHOTO LOG



03/19/2025

National TAB

Project:03-17-25 CAVA TEMECULA, CA (REDHAWK)

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	SD3	8"	165	1	193	238	178	107.9
SGRD2	KITCHEN	SD3	8"	165	1	189	233	166	100.6
SGRD3	KITCHEN	SD3	12"	165	1	188	232	178	107.9
SGRD4	KITCHEN	SD6	10"	304	1	221	273	310	102.0
SGRD5	KITCHEN	SD1	8"	200	1	144	178	204	102.0
SGRD6	KITCHEN	SD1	8"	150	1	96	114	145	96.7
SGRD7	KITCHEN	SD1	10"	250	1	193	230	251	100.4
SGRD8	KITCHEN	SD1	8"	125	1	141	177	135	108.0
SGRD9	KITCHEN	SD1	6"	70	1	71	90	77	110.0
SGRD10	PSP	AC	8X24"	806	4.33	563	695	788	97.8
Total				2400		1999	2460	2432	101.33%

National TAB

Project: 03-17-25 CAVA TEMECULA, CA (REDHAWK)

System/Unit: AHU/RTU

Asset: RTU2 AREA:DINING

Unit Data		
	Design	**Actual**
MFG	CARRIER	CARRIER
Serial Num	-	0424C07503
Model Num	50FCQM07	50FCQM07A2A5B
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	29.5X15
Num Final Filter 1	-	4
Final Filter Size 1	-	16X16X2

Motor Data		
	Design	**Actual**
Motor MFG	-	NL
Frame	-	NL
Horsepower	1.76	NL
Motor Rpm	-	NL
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	5.5

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

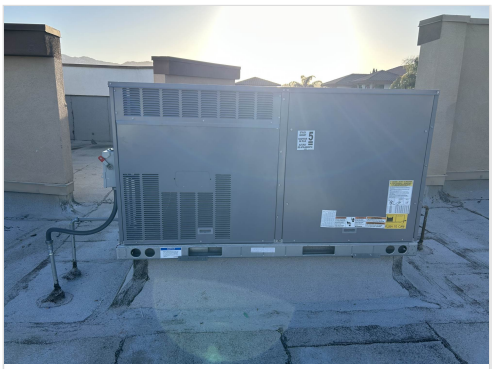
Test Data		
	Design	**Actual**
SF CFM	2400	2380
SF RPM	-	2310
RA CFM	2050	2007
OA CFM	350	373
RL Voltage	-	215/215/215
RL Amperage	-	3.21/3.07/3.02
SF Rotation	-	CCW
SF System SetPt	-	C
RA Damper Position	-	5.2V
Min OA Damper Position	-	4.8V
Min OA Damper Type	-	ECONOMIZER
OA Enthalpy Setpt	-	28/BTU

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.57"
Fan Suction SP	-	-1.08”
Fan Discharge SP	-	0.73”
Total ESP	1"	1.30”
Fan Total SP	-	1.81”

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

Completed By: David Nicolas Sanchez on 03/19/2025

Unit Data - PHOTO LOG



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National TAB

Project:03-17-25 CAVA TEMECULA, CA (REDHAWK)

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	SD4	12"	450	1	525	418	418	92.9
SGRD2	DINING	SD5	12"	100	1	82	105	105	105.0
SGRD3	DINING	SD5	18"	100	1	48	94	94	94.0
SGRD4	DINING	SD6	12"	400	1	579	440	440	110.0
SGRD5	DINING	SD5	12"	100	1	51	98	98	98.0
SGRD6	DINING	SD6	12"	400	1	316	364	364	91.0
SGRD7	DINING	SD5	14"	100	1	73	98	98	98.0
SGRD8	DINING	SD6	8"	225	1	194	225	225	100.0
SGRD9	DINING	SD5	12"	100	1	113	106	106	106.0
SGRD10	DINING	SD6	8"	225	1	196	221	221	98.2
SGRD11	DINING	SD5	8"	100	1	79	109	109	109.0
SGRD12	RESTROOM	SD2	6"	50	1	169	53	53	106.0
SGRD13	RESTROOM	SD2	6"	50	1	354	49	49	98.0
Total				2400		2779	2380	2380	99.17%

National TAB

Project: 03-17-25 CAVA TEMECULA, CA (REDHAWK)

System/Unit: FAN - Exhaust

Asset: EF1 AREA:RESTROOM

Unit Data		
	Design	**Actual**
MFG	GREENHECK	GREENHECK
Model Num	SP-150	SP-B150-QD
Serial Num	-	184389281
Type	CEILING	CEILING
Configuration	VERTICAL	VERTICAL

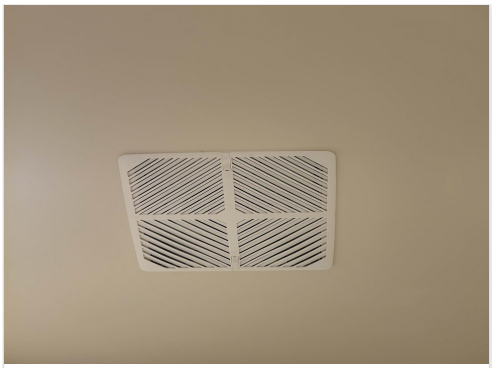
Motor Data		
	Design	**Actual**
Motor MFG	-	GREENHECK
Frame	-	NL
Horsepower	-	NL
Motor Rpm	-	1050
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	1.8
Service Factor	-	NL

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

Test Data		
	Design	**Actual**
CFM	120	122
Fan RPM	-	NA
Fan Rotation	-	CW
Motor RPM	-	NA
RL Voltage	-	NA
RL Amperage	-	NA
Suction ESP	-	-0.38"
Discharge ESP	-	ATMS
Total ESP	0.5"	0.35

Completed By: David Nicolas Sanchez on 03/19/2025

Unit Data - PHOTO LOG



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National TAB

Project: 03-17-25 CAVA TEMECULA, CA (REDHAWK)

System/Unit: FAN - Exhaust

Asset: EF2 AREA:RESTROOM

Unit Data		
	Design	**Actual**
MFG	GREENHECK	GREENHECK
Model Num	SP-150	SP-B150-QD
Serial Num	-	18438281
Type	CEILING	CEILING
Configuration	VERTICAL	VERTICAL

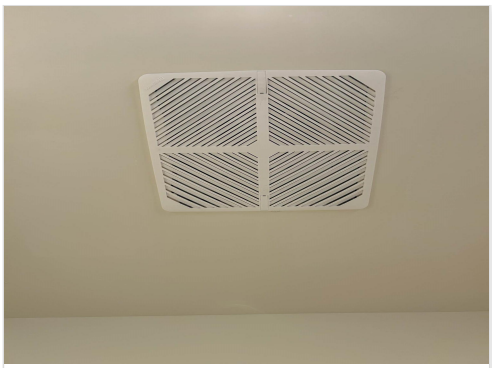
Motor Data		
	Design	**Actual**
Motor MFG	-	GREENHECK
Frame	-	NL
Horsepower	-	NL
Motor Rpm	-	1050
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	1.8
Service Factor	-	NL

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

Test Data		
	Design	**Actual**
CFM	120	127
Fan RPM	-	NA
Fan Rotation	-	CW
Motor RPM	-	NA
RL Voltage	-	NA
RL Amperage	-	NA
Suction ESP	-	-0.42"
Discharge ESP	-	ATMS
Total ESP	0.5"	0.42

Completed By: David Nicolas Sanchez on 03/19/2025

Unit Data - PHOTO LOG



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National TAB

Project: 03-17-25 CAVA TEMECULA, CA (REDHAWK)

System/Unit: FAN - Exhaust

Asset: KEF1 AREA:HOOD

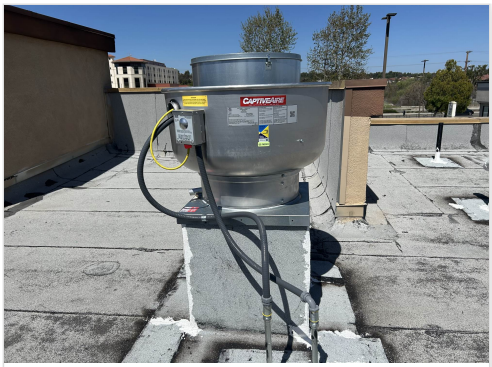
Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	DU85HFA	DU85HFA
Serial Num	-	7144251
Type	UPBLAST/CEILING	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	NEMA
Frame	-	NL
Horsepower	1	1
Motor Rpm	-	1800
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	11.6
Service Factor	-	NL

Test Data		
	Design	**Actual**
CFM	2117	2154
Fan RPM	-	1458
Fan Rotation	-	CCW
Motor RPM	-	1458
System SetPt	-	81%
RL Voltage	-	123
RL Amperage	-	11.10
Total ESP	0.9"	0.73”
Fan Inlet SP	-	-0.73”
Fan Discharge SP	-	ATMS

Completed By: David Nicolas Sanchez on 03/17/2025

Unit Data - PHOTO LOG



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National TAB

Project: 03-17-25 CAVA TEMECULA, CA (REDHAWK)

System/Unit: FAN - Supply

Asset: MAU1 AREA:HOOD

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	A1-15D	A1-15D
Serial Num	-	7144251
Type	MAU	MAU
Configuration	VERTICAL	VERTICAL

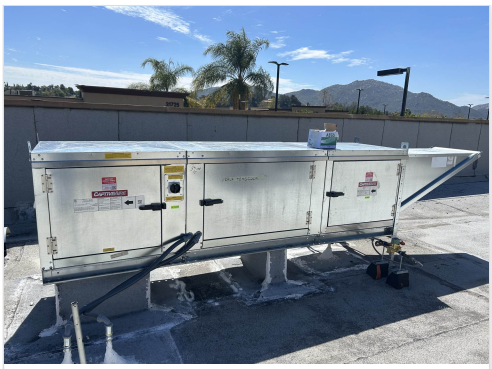
Motor Data		
	Design	**Actual**
Motor MFG	-	NEMA
Frame	-	145T
Horsepower	2	2
Motor Rpm	-	1745
Phase	3	3
Voltage (rated)	208	208
Amperage (rated)	-	5.64
Service Factor	-	1.15

Test Data		
	Design	**Actual**
CFM	1699	1687
SF RPM	-	1295
Motor RPM	-	1295
SF System SetPt	-	55.7
RL Voltage	-	93@VFD
RL Amperage	-	4.4@VFD
Total ESP	-	N/A
Fan Discharge SP	-	N/A

General	
	Actual
Fan Rotation Correct	YES

Completed By: David Nicolas Sanchez on 03/17/2025

Unit Data - PHOTO LOG



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National TAB

Project: 03-17-25 CAVA TEMECULA, CA (REDHAWK)

System/Unit: Kitchen Hood Type I

Asset: HD1 AREA:KITCHEN

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	6030 ND-2-ACPSP-F	6030 ND-2
Job / Serial Num	-	7144251
Type	CANOPY	CANOPY
Hood length	127"	127"
Hood Width	60"	60"
Supply Plenum Type	-	ACPSP
Supply Plenum Width	12"	12"
Supply Plenum Length	140"	140"

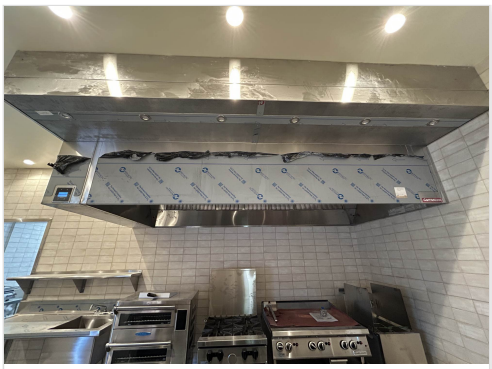
Test Data Exhaust		
	Design	**Actual**
Filter Type	CAPTRATE SOLO FILTER	CAPTRATE SOLO FILTER
Filter Size 1	20X16"	20X16"
Filter Qty 1	7	7
Filter AK factor size 1	2.08	2.08
Filter Total AK Area	14.56	14.56
Filter1 FPM	-	149
Filter2 FPM	-	149
Filter3 FPM	-	152
Filter4 FPM	-	159
Filter5 FPM	-	153
Filter6 FPM	-	131
Filter7 FPM	-	143
Filter Ave FPM(corr)	-	148
CFM	2117	2154

Cooking Equipment	
	Actual
Item 1	FRYER
Item 2	STOVE
Item 3	GRIDDLE
Item 4	FRYER

Test Data Supply		
	Design	**Actual**
Total Area	11.97	11.97
Kv factor (Vel)	0.87"	0.87"
Num of Readings	-	10
Reading1 FPM	-	250
Reading2 FPM	-	200
Reading3 FPM	-	200
Reading4 FPM	-	223
Reading5 FPM	-	202
Reading6 FPM	-	117
Reading7 FPM	-	86
Reading8 FPM	-	102
Reading9 FPM	-	107
Reading10 FPM	-	142
Ave FPM(corr)	-	162
CFM	1699	1687

Completed By: David Nicolas Sanchez on 03/17/2025

Unit Data - PHOTO LOG



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