

Report By:

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



Report: TAB Report
Function: Test, Adjust, & Balance
Date: 06/22/2025
Completed By: National TAB

PROJECT
06-23-25 CAVA AZUSA, CA

806 E. ALOSTA AVE

AZUSA, CA 91702

Client

CAVA
702 H ST NW
2nd floor
Washington, DC 20001

National TAB

Project: 06-23-25 CAVA AZUSA, CA

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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

- DIFFUSER 2-1 LOW ON FLOW
- DIFFUSERS 2-3 & 2-14 HIGH ON AIRFLOW
- EF-1 & EF-2 HIGH ON AIRFLOW
- MUA SPEED CONTROLLER NOT FUNCTIONAL
- UNEVEN BUILDING PRESSURE



06-23-25 CAVA AZUSA, CA

Project Issue Information

Issue Name : DIFFUSER 2-1 LOW ON FLOW
Description : Diffuser 2-1 is low on flow. Damper has been open to max position. Unable to increase airflow by closing surrounding dampers. Surrounding dampers are stuck and unable to be further closed.
Created By : National TAB **Assigned To :** National TAB - Will Turnbough
Status : Open
Priority : Low **Asset Tag :**
Originated Date : 06/19/2025 - David Nicolas Sanchez - National TAB



06-23-25 CAVA AZUSA, CA

Project Issue Information

Issue Name : DIFFUSERS 2-3 & 2-14 HIGH ON AIRFLOW
Description : Diffusers 2-3 & 2-14 are high on airflow. Unable to decrease airflow due to stuck damper and inaccessible damper.
Created By : National TAB **Assigned To :** National TAB - Will Turnbough
Status : Open
Priority : Low **Asset Tag :**
Originated Date : 06/19/2025 - David Nicolas Sanchez - National TAB

Project Issue File Details





06-23-25 CAVA AZUSA, CA

Project Issue Information

Issue Name : EF-1 & EF-2 HIGH ON AIRFLOW
Description : Bathroom exhaust fans are high on flow. Unable to lower fan speed. Speed controller not installed. Recommend installing speed controller to adjust fan speed.
Created By : National TAB **Assigned To :** National TAB - Will Turnbough
Status : Open
Priority : Low **Asset Tag :**
Originated Date : 06/23/2025 - David Nicolas Sanchez - National TAB

Project Issue File Details



06/23/2025



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Project Issue Information

Issue Name : MUA SPEED CONTROLLER NOT FUNCTIONAL
Description : MUA speed is unable to be set through HMI settings. Speed has been set manually on VFD after speaking with a Captive Aire support tech. Mechanical has been advised to contact Captive aire support to install correct wires on MUA REV board to solve issue.
Created By : National TAB **Assigned To :** National TAB - Will Turnbough
Status : Open
Priority : Medium **Asset Tag :**
Originated Date : 06/19/2025 - David Nicolas Sanchez - National TAB



06-23-25 CAVA AZUSA, CA

Project Issue Information

Issue Name : UNEVEN BUIDLIING PRESSURE
Description : Uneven building pressure when all units are turned on and all doors to back of house closed. Front door: 0.0067" Side door: 0.0158" Back door: -0.032". Upon opening doors to the back of house, building pressure evens out. Front door: 0.0015" Side door: 0.0044" Back door: -0.0023".
Created By : National TAB **Assigned To :** National TAB - Brianna Biggs
Status : Open
Priority : Medium **Asset Tag :**
Originated Date : 06/19/2025 - David Nicolas Sanchez - National TAB

Project Issue File Details



06/23/2025



06/23/2025



06/23/2025

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	4092	3600	3672	400	420	10.0%	10.3%						
RTU-2	DINING	3100	3037	2500	2427	600	610	19.4%	20.1%						
MUA-1	HOOD MUA									1976	2034				
KEF-1	HOOD FAN											2381	2227		
EF-1	RESTROOM													120	186
EF-2	RESTROOM													120	205
TOTALS		7100	7129	6100	6099	1000	1030			1976	2034	2381	2227	240	391

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	2976	3064
TOTAL EXHAUST	2621	2618
NET AIRFLOW	355	446

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H2O)
FRONT	0.0044
SIDE	0.0015
REAR	-0.0023
AVERAGE	0.0012

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



06-23-25 CAVA AZUSA, CA

CheckList Information

Name : FIV - EF'S **Status :** Completed

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 05/14/2025 - Tara Metcalf - National TAB

Completed Date : 06/18/2025 - 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

Pass

Comment:

Exhaust fans are located 5ft from parapet wall and 10ft from any fresh air intake.

Pass

Comment:



06-23-25 CAVA AZUSA, CA

CheckList Information

Name : FIV - HOODS **Status :** Completed

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 05/14/2025 - Tara Metcalf - National TAB

Completed Date : 06/18/2025 - 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 Pass

Comment:

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:



06-23-25 CAVA AZUSA, CA

CheckList Information

Name : FIV - HVAC DUCTWORK **Status :** Completed
Assigned Organization : National TAB **Asset :**
Requesting Organization : National TAB
Created Date : 05/14/2025 - Tara Metcalf - National TAB
Completed Date : 06/18/2025 - 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	Pass
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	Pass
--	-------------

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:



06-23-25 CAVA AZUSA, CA

CheckList Information

Name : FIV - MUA **Status :** Completed

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 05/14/2025 - Tara Metcalf - National TAB

Completed Date : 06/18/2025 - 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

Pass

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

Pass

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

Pass

Comment:



06-23-25 CAVA AZUSA, CA

CheckList Information

Name : FIV - RTU'S **Status :** Completed

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 05/14/2025 - Tara Metcalf - National TAB

Completed Date : 06/18/2025 - 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
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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:



06-23-25 CAVA AZUSA, CA

CheckList Information

Name : FPT - BUILDING PRESSURE AND HOOD CONTAINMENT **Status :** Completed

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 05/14/2025 - Tara Metcalf - National TAB

Completed Date : 06/23/2025 - 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:

CE0163 45 SECONDS

Smoke test capture - Perimeter of hood (%)

Comment:

100%

Smoke test capture - Top of cooking surface (%)

Comment:

100%

WITNESS

Date test was completed

06/19/2025

Comment:

TAB tech name / Firm

Comment:

David Nicolas Sanchez / National TAB Intelligence

Site super name / Firm

Comment:

Gage / Levica Builders

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 door: 0.0015" Side door: 0.0044" Back door: -0.0023".



06-23-25 CAVA AZUSA, CA

CheckList Information

Name : FPT - KEF'S **Status :** Completed
Assigned Organization : National TAB **Asset :**
Requesting Organization : National TAB
Created Date : 05/14/2025 - Tara Metcalf - National TAB
Completed Date : 06/18/2025 - 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? Pass

Comment:

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

Pass

Comment:



06-23-25 CAVA AZUSA, CA

CheckList Information

Name : FPT - MUA **Status :** Completed

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 05/14/2025 - Tara Metcalf - National TAB

Completed Date : 06/19/2025 - 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? Pass

Comment:

Cooling is tested and is functional? Yes

Comment:



06-23-25 CAVA AZUSA, CA

CheckList Information

Name : FPT - RTU's **Status :** Completed
Assigned Organization : National TAB **Asset :**
Requesting Organization : National TAB
Created Date : 05/14/2025 - Tara Metcalf - National TAB
Completed Date : 06/23/2025 - 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:

48F

RTU Low T Lockout

Comment:

32F

Economizer set to 28 BTU/lb enthalpy setpoint. Pass

Comment:

Temperature tests

Outside air temperature / humidity

Comment:

90.2F/37.4%

Full cooling LAT/H

Comment:

RTU1: 58.8F/59.3%; RTU2:57.2F/58.7%

Full heating LAT/H

Comment:

RTU1: 102.6F/42.1% RTU2: 98F/43.2%

OUTDOOR AIR / RELIEF DAMPER

If power exhaust installed, set point is higher than the OA damper setpoint Pass

Comment:

If power exhaust installed, open the OA damper above the power exhaust setpoint and ensure that the power exhaust turns on

Pass

Comment:

If relief damper is installed, ensure that it is installed properly and can open freely.

Pass

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)

Pass

Comment:

National TAB

Project: 06-23-25 CAVA AZUSA, CA

System/Unit: AHU/RTU



Asset: RTU1

AREA:KITCHEN

Unit Data		
	Design	Actual
MFG	TRANE	TRANE
Serial Num	-	245010063D
Model Num	WHJ150A3	WHJ150A3S0G02K0D0A1B100B
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	18X67
Num Final Filter 1	-	8
Final Filter Size 1	-	20X24X2

Motor Data		
	Design	Actual
Motor MFG	-	NL
Frame	-	NL
Horsepower	2.90	3.0
Motor Rpm	-	NL
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	8.8

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

Test Data		
	Design	Actual
SF CFM	4000	4092
SF RPM	-	DD
RA CFM	3600	3672
OA CFM	400	420
RL Voltage	-	206/208/209
RL Amperage	-	2.81/2.89/2.91
SF Rotation	-	CCW
SF System SetPt	-	46%
RA Damper Position	-	85%
Min OA Damper Position	-	15%
Min OA Damper Type	-	ECONOMIZER
OA Enthalpy Setpt	-	E

Performance Data		
	Design	Actual
MA Plenum SP	-	-0.36"
Fan Suction SP	-	-0.50"
Fan Discharge SP	-	0.33"
Total ESP	1.00"	0.69"
Fan Total SP	-	0.83"

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

Completed By: David Nicolas Sanchez on 06/18/2025

Unit Data - PHOTO LOG



06/22/2025

National TAB

Project:06-23-25 CAVA AZUSA, CA

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	SD5	12"	425	1	574	510	456	107.3
SGRD2	KITCHEN	SD5	12"	425	1	416	349	388	91.3
SGRD3	KITCHEN	SD1	12"	125	1	113	118	119	95.2
SGRD4	KITCHEN	SD1	12"	398	1	613	431	433	108.8
SGRD5	KITCHEN	SD1	12"	375	1	521	506	361	96.3
SGRD6	KITCHEN	SD1	12"	375	1	635	407	397	105.9
SGRD7	KITCHEN	SD1	12"	375	1	517	429	409	109.1
SGRD8	KITCHEN	ACPSP	140X14	802	4.43	574	549	734	91.5
SGRD9	KITCHEN	SD4	8"	175	1	229	178	185	105.7
SGRD10	KITCHEN	SD4	8"	175	1	185	164	189	108.0
SGRD11	KITCHEN	SD4	8"	175	1	249	212	178	101.7
SGRD12	DINING	SD5	8"	175	1	207	177	183	104.6
Total				4000		4833	4030	4032	100.8%

National TAB

Project: 06-23-25 CAVA AZUSA, CA

System/Unit: AHU/RTU



Asset: RTU2

AREA:DINING

Unit Data		
	Design	Actual
MFG	TRANE	TRANE
Serial Num	-	244512209L
Model Num	WHC102H3	WHC102H3RCA2FK7D1A1B600B
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	38X25
Num Final Filter 1	-	4
Final Filter Size 1	-	20X25X2

Motor Data		
	Design	Actual
Motor MFG	-	NL
Frame	-	NL
Horsepower	-	2.75
Motor Rpm	-	NL
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	7.30

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	3100	3037
SF RPM	-	DD
RA CFM	2500	2427
OA CFM	600	610
RL Voltage	-	203/205/207
RL Amperage	-	1.83/1.85/1.90
SF Rotation	-	CCW
SF System SetPt	-	DD
RA Damper Position	-	90%
Min OA Damper Position	-	10%
Min OA Damper Type	-	ECONOMIZER
OA Enthalpy Setpt	-	E

Performance Data		
	Design	Actual
MA Plenum SP	-	-0.31"
Fan Suction SP	-	-0.54"
Fan Discharge SP	-	0.23"
Total ESP	1.00"	0.54"
Fan Total SP	-	0.77

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

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Unit Data - PHOTO LOG



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National TAB

Project:06-23-25 CAVA AZUSA, CA

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	SD5	10"	300	1	243	209	176	58.7
SGRD2	DINING	SD4	10"	220	0.52	247	200	198	90.0
SGRD3	DINING	SD4	10"	290	0.52	268	263	266	91.7
SGRD4	DINING	SD4	10"	220	0.52	372	341	252	114.5
SGRD5	DINING	SD4	10"	290	0.52	205	306	297	102.4
SGRD6	DINING	SD4	10"	220	0.52	217	327	237	107.7
SGRD7	DINING	SD4	10"	290	0.52	240	362	310	106.9
SGRD8	DINING	SD4	10"	220	0.52	223	273	236	107.3
SGRD9	DINING	SD4	10"	290	0.52	211	267	268	92.4
SGRD10	DINING	SD4	10"	220	0.52	187	275	238	108.2
SGRD11	DINING	SD4	10"	290	0.52	339	278	281	96.9
SGRD12	DINING	SD4	6"	100	1	124	106	99	99.0
SGRD13	DINING	SD4	6"	70	1	156	134	67	95.7
SGRD14	DINING	SD2	6"	70	1	140	120	112	160.0
Total				3090		3172	3461	3037	98.28%

National TAB

Project: 06-23-25 CAVA AZUSA, CA

System/Unit: FAN - Exhaust



Asset: EF1

AREA:RESTROOM

Unit Data		
	Design	Actual
MFG	GREENHECK	GREENHECK
Model Num	SP-150	SP-A200-QD
Serial Num	-	26303646
Type	CEILING	CEILING
Configuration	VERTICAL	VERTICAL

Test Data		
	Design	Actual
CFM	120	186
Fan RPM	886	DD
Fan Rotation	-	CW
Motor RPM	-	DD
System SetPt	-	SINGLE SPEED

Motor Data		
	Design	Actual
Motor MFG	-	GREENHECK
Frame	-	NL
Horsepower	-	1/4
Motor Rpm	-	900
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	0.46
Service Factor	-	NL

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Unit Data - PHOTO LOG



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National TAB

Project: 06-23-25 CAVA AZUSA, CA

System/Unit: FAN - Exhaust



Asset: EF2

AREA:RESTROOM

Unit Data		
	Design	Actual
MFG	GREENHECK	GREENHECK
Model Num	SP-150	SP-A200-QD
Serial Num	-	26303660
Type	CEILING	CEILING
Configuration	VERTICAL	VERTICAL

Test Data		
	Design	Actual
CFM	120	205
Fan RPM	886	DD
Fan Rotation	-	CW
Motor RPM	-	DD
System SetPt	-	SINGLE SPEED

Motor Data		
	Design	Actual
Motor MFG	-	GREENHECK
Frame	-	NL
Horsepower	-	1/4
Motor Rpm	-	900
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	0.46
Service Factor	-	NL

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Unit Data - PHOTO LOG



06/22/2025

National TAB

Project: 06-23-25 CAVA AZUSA, CA

System/Unit: FAN - Exhaust



Asset: KEF1

AREA: KITCHEN HOOD FAN

Unit Data		
	Design	Actual
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	DU180HFA	DU180HFA
Serial Num	-	7129051
Type	UPBLAST/CEILING	UPBLAST
Configuration	VERTICAL	VERTICAL

Test Data		
	Design	Actual
CFM	2381	2227
Fan RPM	-	988
Fan Rotation	-	CCW
Motor RPM	-	988
System SetPt	-	50.7HZ
RL Voltage	-	97@VFD
RL Amperage	-	5.1@VFD
Total ESP	1.750"	0.67"
Fan Inlet SP	-	-0.67"
Fan Discharge SP	-	ATMS

Motor Data		
	Design	Actual
Motor MFG	-	NEMA
Frame	-	182/4T
Horsepower	2.000	2.0
Motor Rpm	1297	1170
Phase	3	3
Voltage (rated)	208	230
Amperage (rated)	-	6.44
Service Factor	-	1.25

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Unit Data - PHOTO LOG



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National TAB

Project: 06-23-25 CAVA AZUSA, CA

System/Unit: FAN - Supply



Asset: MUA1

AREA:

Unit Data		
	Design	Actual
MFG	ECON-AIR	ECON-AIR
Model Num	NA	EARTU1-E.152-15-5T-MPU
Serial Num	-	7129051
Type	-	MUA
Configuration	-	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	NEMA
Frame	-	145T
Horsepower	-	2
Motor Rpm	-	1745
Phase	-	3
Voltage (rated)	-	230
Amperage (rated)	-	5.64
Service Factor	-	1.15

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

Test Data		
	Design	Actual
CFM	1976	2034
SF RPM	-	1457
Motor RPM	-	1457
SF System SetPt	-	50.1HZ
RL Voltage	-	169@VFD
RL Amperage	-	4.9@VFD
Total ESP	-	NA
Fan Discharge SP	-	NA

General	
	Actual
Fan Rotation Correct	YES

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Unit Data - PHOTO LOG



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National TAB

Project: 06-23-25 CAVA AZUSA, CA

System/Unit: Kitchen Hood Type I



Asset: HD1

AREA: KITCHEN HOOD

Unit Data		
	Design	Actual
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	6030 ND-2-ACPSP-F	6030 ND-2-ACPSP-F
Job / Serial Num	-	7129051
Type	TYPE I - CANOPY	TYPE I - CANOPY
Hood length	139"	139"
Hood Width	60"	60"
Supply Plenum Type	-	ACPSP
Supply Plenum Width	14"	14"
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	-	143
Filter2 FPM	-	173
Filter3 FPM	-	167
Filter4 FPM	-	150
Filter5 FPM	-	166
Filter6 FPM	-	145
Filter7 FPM	-	133
Filter Ave FPM(corr)	-	153
CFM	2381	2227

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

Test Data Supply		
	Design	Actual
Total Area	13.61	13.61
Kv factor (Vel)	.89"	.89"
Num of Readings	-	8
Reading1 FPM	-	155
Reading2 FPM	-	141
Reading3 FPM	-	115
Reading4 FPM	-	127
Reading5 FPM	-	184
Reading6 FPM	-	227
Reading7 FPM	-	190
Reading8 FPM	-	210
Ave FPM(corr)	-	168
CFM	1976	2034

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Unit Data - PHOTO LOG



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