

CHILIS GREENSBURG, PA

**Issue Summary**

Unit	Issue Name	Priority	Description
Hood 2 (Flat Top Grill)	Needs left hood end panel / airflow	High	Left hood end panel needed to ensure 100% smoke capture. Once that is installed airflow could be reduced to help with building pressurization. Airflow is currently 1835 CFM out of 1300 CFM target.
Hood 3 (Oven)	Airflow is excessive	High	Hood airflow is 1835 CFM and only needs to be around 750 CFM. There is only a pastry oven and no other equipment. Blank off filters except those by the pastry oven and then re-evaluate and possibly reduce airflow at the fan.
Overall Building	Negative pressure / DOAS	High	Building pressure is extremely negative (-2103 CFM). Even best case after making changes above, the building will still be -1000 CFM. Recommend removing the RTU in the kitchen and replacing with a 3500 to 4000 CFM 100% OA DOAS to
EF / Hood Not in use	EF / Hood Not in use	Medium	There is a hood and exhaust fan that is no longer in use. Items are being stored under hood and fan is off at the disconnect on the roof. Recommend covering duct opening to ensure it doesn't cause a draft.
Hood VFD's	EF VFD's Bypassed / not powered	Medium	2 of 3 VFD's are bypassed and locked into high speed. Unable to determine which fans they serve. The other VFD is not powered. May prevent speed adjustment of the exhaust fans.
Hood 2 / EF-2	Dirty equipment	Medium	Hood 2 and its associated exhaust fan are both extremely greasy. Grease can be seen dripping from above cooking area and fan on roof is completely covered. Hood is below design.
Kitchen Diffusers / Returns	Rusted diffusers	Low	Various kitchen supply diffusers and returns are rusted and should be replaced.
All RTU's	RTU return compartments dirty	Low	RTU return compartments are very dusty and should be cleaned.

