

Report By:

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



Report: TAB Report
Function: Test, Adjust, & Balance
Date: 01/30/2026
Completed By: National TAB

PROJECT
01-26-26 CHIPOTLE #5381 EASTON, MA

690 DEPOT ST

EASTON, MA 02356

Client

Chipotle Mexican Grill
610 Newport Center Drive, Suite 1100
Newport Beach, CA 92660

National TAB

Project: 01-26-26 CHIPOTLE #5381 EASTON, MA

Table Of Contents

Section	Page #
Summary	3
Remarks	4
Balance Schedule	7
Checklists	8
AHU/RTU	17
FAN - Exhaust	22
FAN - Supply	27
Kitchen Hood Type I	29
GRD Layout	31



National TAB

Project: 01-26-26 CHIPOTLE #5381 EASTON, MA
Function: Test, Adjust, & Balance

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

- CONSTRUCTION FILTERS INSTALLED IN RTU-2
- HOOD EXHUAUST FAN GREASE CUP INSTALLED INCORRECTLY



01-26-26 CHIPOTLE #5381 EASTON, MA

Project Issue Information

Issue Name : CONSTRUCTION FILTERS INSTALLED IN RTU-2
Description : There are construction filters installed in RTU-2. Recommend installing proper final filters prior to store opening.
Created By : National TAB **Assigned To :** National TAB - Dan Hertenstein
Status : Open
Priority : Low **Asset Tag :**
Originated Date : 01/30/2026 - Ryan Ash - National TAB

Project Issue File Details



01/30/2026



01-26-26 CHIPOTLE #5381 EASTON, MA

Project Issue Information

Issue Name : HOOD EXHUAST FAN GREASE CUP INSTALLED INCORRECTLY
Description : The grease cup on the hood exhaust fan has been installed incorrectly. The grease cup is supposed to be installed in the trough, and the elbow is attached at the fan and feeds into the grease cup. Recommend installing per plans and requirements.
Created By : National TAB **Assigned To :** National TAB - Dan Hertenstein
Status : Open
Priority : Low **Asset Tag :**
Originated Date : 01/29/2026 - Ryan Ash - National TAB

Project Issue File Details



01/29/2026



01/29/2026

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	3500	3358	3000	2843	500	515	14.3%	15.3%						
RTU-2	DINING	4000	3937	3000	2928	1000	1009	25.0%	25.6%						
MUA-1	KITCHEN HD									1300	1336				
EF-1	KITCHEN HD											2550	2552		
EF-2	RESTROOM													150	147
TOTALS		7500	7295	6000	5771	1500	1524			1300	1336	2550	2552	150	147

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	2800	2860
TOTAL EXHAUST	2700	2699
NET AIRFLOW	100	161

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H2O)
FRONT	0.0206
SIDE	0.0183
REAR	0.0156
AVERAGE	0.0182

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



01-26-26 CHIPOTLE #5381 EASTON, MA

CheckList Information

Name : 01: RTU'S/AHU'S **Status :** Completed

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 01/14/2026 - Natasha Louw - National TAB

Completed Date : 01/30/2026 - Ryan Ash - 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)	Yes
--	-----

Comment:

Economizer blank plate is installed below the outside 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?	Yes
--	-----

Comment:

Free cooling enthalpy set point set for lowest setting (Typically "D")

Yes

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?

N/A

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:



01-26-26 CHIPOTLE #5381 EASTON, MA

CheckList Information

Name : 02: EF'S **Status :** Not Completed
Assigned Organization : National TAB **Asset :**
Requesting Organization : National TAB
Created Date : 01/14/2026 - Natasha Louw - 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:

Grease cup installed improperly. See Remarks section for further detail.

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:



01-26-26 CHIPOTLE #5381 EASTON, MA

CheckList Information

Name : 03: MUA **Status :** Completed

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 01/14/2026 - Natasha Louw - National TAB

Completed Date : 01/29/2026 - Ryan Ash - 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:



01-26-26 CHIPOTLE #5381 EASTON, MA

CheckList Information

Name : 04: HOODS **Status :** Completed

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 01/14/2026 - Natasha Louw - National TAB

Completed Date : 01/29/2026 - Ryan Ash - 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:



01-26-26 CHIPOTLE #5381 EASTON, MA

CheckList Information

Name : 05: FINAL TESTS **Status :** Completed

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 01/14/2026 - Natasha Louw - National TAB

Completed Date : 01/30/2026 - Ryan Ash - 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 No

Comment:

Not started up at time of visit.

List smoke candle type used

Comment:

CE0163

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

01/29/2026

Comment:

TAB tech name / Firm

Comment:

Ryan Ash / National TAB intelligence

Site super name / Firm

Comment:

Bob Downie / Cornerstone

Owner representative name / Firm (if Applicable)

Comment:

NA

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: 01-26-26 CHIPOTLE #5381 EASTON, MA

System/Unit: AHU/RTU



Asset: RTU1

AREA: KITCHEN

Unit Data		
	Design	Actual
MFG	YORK	YORK
Serial Num	-	N2L5693035
Model Num	KJ120	KJ120N18R2BEEAA2A1
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	29X21
Num Final Filter 1	-	4
Final Filter Size 1	-	20X24X2

Motor Data		
	Design	Actual
Motor MFG	-	BALDOR
Frame	-	56 HZ
Horsepower	-	3
Motor Rpm	-	1750
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	8.3

Drive Data	
	Actual
Motor Sheave Size	1VM50
Motor Bore Size	7/8"
Motor Sheave SetPt	3 TURNS OUT
Fan Sheave Size	AK74
Fan Sheave Bore	1"
Belt CL Distance	19"
Num of Belts	1
Belt Size	A54
Belt Alignment	INLINE

Test Data		
	Design	Actual
SF CFM	3500	3358
SF RPM	-	1403
RA CFM	3000	2843
OA CFM	500	515
RL Voltage	-	211.5/211.1/212.3
RL Amperage	-	6.5/7.9/8.2
SF Rotation	-	CW
SF System SetPt	-	92%
RA Damper Position	-	MECHANICAL LINKAGE
Min OA Damper Position	-	15%
Min OA Damper Type	-	ECONOMIZER
OA Enthalpy Setpt	-	DEFAULT

Performance Data		
	Design	Actual
MA Plenum SP	-	-0.53"
Fan Suction SP	-	-0.68"
Fan Discharge SP	-	0.34"
Total ESP	0.80"	0.87"
Fan Total SP	-	1.02"

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

Completed By: Ryan Ash on 01/30/2026

National TAB

Project:01-26-26 CHIPOTLE #5381 EASTON, MA

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"	425	1	476	524	411	96.7
SGRD2	KITCHEN	CD1	12"	425	1	461	527	409	96.2
SGRD3	KITCHEN	CD2	8"	250	1	173	195	243	97.2
SGRD4	KITCHEN	CD2	8"	250	1	174	205	239	95.6
SGRD5	KITCHEN HD	ACPSP	165X6	696	5.23	931	544	664	95.4
SGRD6	KITCHEN	CD2	8"	250	1	168	193	234	93.6
SGRD7	KITCHEN	CD2	8"	250	1	201	231	268	107.2
SGRD8	OFFICE	CD1	8"	150	1	146	168	157	104.7
SGRD9	BOH	CD1	12"	350	1	350	373	360	102.9
SGRD10	BOH	CD1	12"	350	1	383	424	373	106.6
Total				3396		3463	3384	3358	98.88%

Completed By: Ryan Ash on 01/29/2026

National TAB

Project: 01-26-26 CHIPOTLE #5381 EASTON, MA

System/Unit: AHU/RTU



Asset: RTU2

AREA:DINING

Unit Data		
	Design	Actual
MFG	YORK	YORK
Serial Num	-	N2M5736385
Model Num	KJ120	KJ120N24R2BEEAA2A1
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	29X21
Num Final Filter 1	-	4
Final Filter Size 1	-	20X24X2

Motor Data		
	Design	Actual
Motor MFG	-	BALDOR
Frame	-	56 HZ
Horsepower	-	3
Motor Rpm	-	1750
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	8.3

Drive Data	
	Actual
Motor Sheave Size	1VM50
Motor Bore Size	7/8"
Motor Sheave SetPt	1.5 TURNS OUT
Fan Sheave Size	AK74
Fan Sheave Bore	1"
Belt CL Distance	19"
Num of Belts	1
Belt Size	A54
Belt Alignment	INLINE

Test Data		
	Design	Actual
SF CFM	4000	3884
SF RPM	-	1453
RA CFM	3000	2875
OA CFM	1000	1009
RL Voltage	-	211.2/211.7/208.3
RL Amperage	-	7.2/7.8/8.0
SF Rotation	-	CW
SF System SetPt	-	88%
RA Damper Position	-	MECHANICAL LINKAGE
Min OA Damper Position	-	15%
Min OA Damper Type	-	ECONOMIZER
OA Enthalpy Setpt	-	DEFAULT

Performance Data		
	Design	Actual
MA Plenum SP	-	-0.66"
Fan Suction SP	-	-0.88"
Fan Discharge SP	-	0.24"
Total ESP	0.80"	0.90"
Fan Total SP	-	1.12"

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

Completed By: Ryan Ash on 01/30/2026

National TAB

Project:01-26-26 CHIPOTLE #5381 EASTON, MA

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	SR1	14"	450	1	585	606	455	101.1
SGRD2	DINING	SR1	14"	500	1	738	747	515	103.0
SGRD3	DINING	SR1	14"	600	1	505	546	602	100.3
SGRD4	DINING	SR1	14"	700	1	523	532	655	93.6
SGRD5	DINING	SR1	14"	800	1	588	597	745	93.1
SGRD6	DINING	SR2	18/6	500	0.8	350	370	514	102.8
SGRD7	DINING	SR2	18/6	400	0.8	404	424	398	99.5
SGRD8	RESTROOM	CD3	6"	50	1	0	0	53	106.0
Total				4000		3693	3822	3937	98.42%

Completed By: Ryan Ash on 01/30/2026

National TAB

Project: 01-26-26 CHIPOTLE #5381 EASTON, MA

System/Unit: FAN - Exhaust



Asset: EF1

AREA:KITCHEN HD

Unit Data		
	Design	Actual
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	DU180HFA	DU180HFA
Serial Num	-	7653074
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	NEMA
Frame	-	184T
Horsepower	2.00	2.00
Motor Rpm	-	1165
Phase	3	3
Voltage (rated)	208	230
Amperage (rated)	-	6.56
Service Factor	-	1.15

Test Data		
	Design	Actual
CFM	2550	2552
Fan RPM	1222	1064
Fan Rotation	-	CCW
Motor RPM	-	1064
System SetPt	-	54.8 Hz
RL Voltage	-	118 V VFD
RL Amperage	-	5.9 A VFD
Total ESP	1.450"	0.83"
Fan Inlet SP	-	-0.83"
Fan Discharge SP	-	ATM

Completed By: Ryan Ash on 01/29/2026

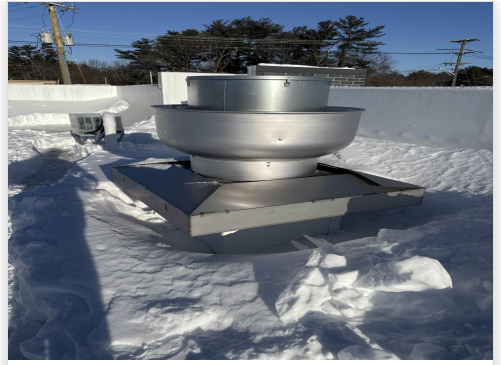
Unit Data - PHOTO LOG



01/29/2026



01/29/2026



01/29/2026

National TAB

Project: 01-26-26 CHIPOTLE #5381 EASTON, MA

System/Unit: FAN - Exhaust



Asset: EF2

AREA:RESTROOM

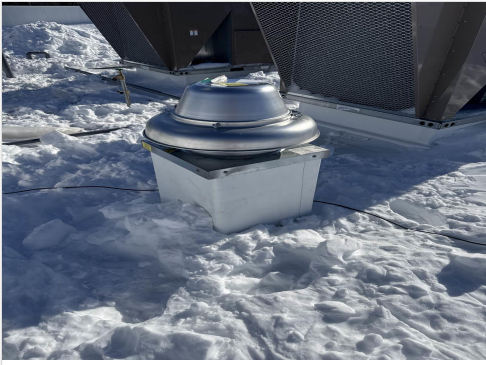
Unit Data		
	Design	Actual
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	DR12HFA	DR12HFA
Serial Num	-	7653074
Type	DOWNBLAST	DOWNBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	NEMA
Frame	-	NL
Horsepower	0.250	0.250
Motor Rpm	-	1800
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	2.9
Service Factor	-	NL

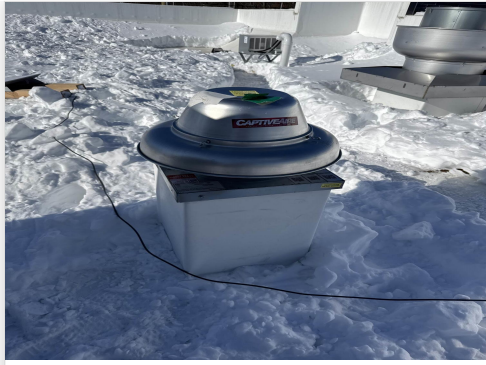
Test Data		
	Design	Actual
CFM	150	147
Fan RPM	1282	1074
Fan Rotation	-	CCW
Motor RPM	-	1074
System SetPt	-	58%
RL Voltage	-	NA
RL Amperage	-	NA
Total ESP	0.60"	0.31"
Fan Inlet SP	-	-0.31"
Fan Discharge SP	-	ATM

Completed By: Ryan Ash on 01/29/2026

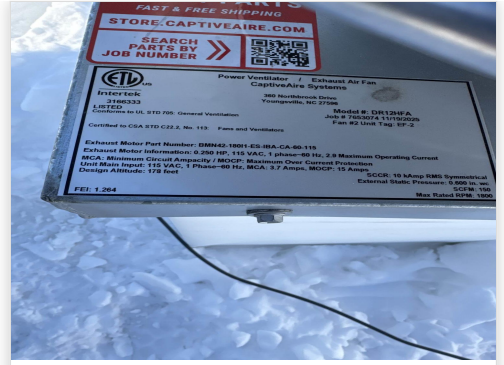
Unit Data - PHOTO LOG



01/29/2026



01/29/2026



01/29/2026

National TAB

Project:01-26-26 CHIPOTLE #5381 EASTON, MA

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	75	95	78	104.0
EGRD2	RESTROOM	ER1	6/6	75	1	50	65	69	92.0
Total				150		125	160	147	98%

Completed By: Ryan Ash on 01/30/2026

National TAB

Project: 01-26-26 CHIPOTLE #5381 EASTON, MA

System/Unit: FAN - Supply



Asset: MAU1

AREA: KITCHEN HD

Unit Data		
	Design	Actual
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	A1-D.250-15D	A1-D.250-15D
Serial Num	-	7653074
Type	MAU	MAU
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	TECO WESTINGHOUSE
Frame	-	143T
Horsepower	1.00	1.00
Motor Rpm	-	1740
Phase	3	3
Voltage (rated)	208	230
Amperage (rated)	-	2.90
Service Factor	-	1.15

Gas Heat		
	Design	Actual
Heater Operates (y/n)	-	y
Flame Status (pass/fail)	-	pass
Inlet Air Temp SetPt	55	55
Discharge Air Temp SetPt	60	60
Air Flow Switch SP Actual	-	0.375"

Test Data		
	Design	Actual
CFM	1300	1336
SF RPM	1548	1279
Motor RPM	-	1279
SF System SetPt	-	44.1 Hz
RL Voltage	-	102 V VFD
RL Amperage	-	2.1 A VFD
Total ESP	-	0.45"
Fan Discharge SP	-	0.45"

General	
	Actual
Fan Rotation Correct	YES

Completed By: Ryan Ash on 01/29/2026

Unit Data - PHOTO LOG



01/29/2026



01/29/2026



01/29/2026

National TAB

Project: 01-26-26 CHIPOTLE #5381 EASTON, MA

System/Unit: Kitchen Hood Type I



Asset: HD1

AREA:KITCHEN

Unit Data		
	Design	Actual
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	5424 ND-2-ACPSP-F	5424 ND-2-ACPSP-F
Job / Serial Num	-	7653074
Type	TYPE 1 CANOPY	TYPE 1 CANOPY
Hood length	153"	153"
Hood Width	54"	54"
Supply Plenum Type	-	ACPSP
Supply Plenum Width	9"	9"
Supply Plenum Length	165"	165"

Test Data Exhaust		
	Design	Actual
Filter Type	CAPTRATE SOLO FILTER	CAPTRATE SOLO FILTER
Filter Size 1	16X16	16X16
Filter Qty 1	9	9
Filter AK factor size 1	1.62	1.62
Filter Total AK Area	14.58	14.58
Filter1 FPM	-	156
Filter2 FPM	-	160
Filter3 FPM	-	173
Filter4 FPM	-	187
Filter5 FPM	-	193
Filter6 FPM	-	191
Filter7 FPM	-	176
Filter8 FPM	-	171
Filter9 FPM	-	173
Filter10 FPM	-	
Filter11 FPM	-	
Filter12 FPM	-	
Filter Ave FPM(corr)	-	175
CFM	2550	2552

Cooking Equipment	
	Actual
Item 1	GRIDDLE
Item 2	6X BURNER RANGE
Item 3	3X RICE COOKER
Item 4	FRYER
Item 5	

Test Data Supply		
	Design	Actual
Total Area	10.31	10.31
Kv factor (Vel)	0.81	0.81
Num of Readings	-	9
Reading1 FPM	-	162
Reading2 FPM	-	169
Reading3 FPM	-	157
Reading4 FPM	-	114
Reading5 FPM	-	171
Reading6 FPM	-	155
Reading7 FPM	-	154
Reading8 FPM	-	189
Reading9 FPM	-	177
Reading10 FPM	-	
Reading11 FPM	-	
Reading12 FPM	-	
Reading13 FPM	-	
Reading14 FPM	-	
Ave FPM(corr)	-	160
CFM	1300	1336

Completed By: Ryan Ash on 01/29/2026

