Report By:

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

Report: TAB Report

Function: Test, Adjust, & Balance

Date: 10/17/2025

Completed By: United Test & Balance, Inc.

PROJECT

10-06-25 CHIPOTLE #5565 PENDLETON, OR

1701 SW COURT AVE

PENDLETON, OR 97801

Client

Chipotle Mexican Grill

610 Newport Center Drive, Suite 1100

Newport Beach, CA 92660

National TAB

Project: 10-06-25 CHIPOTLE #5565 PENDLETON, OR

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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.

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	3400	3307	2900	2537	750	770	22.1%	23.3%						
RTU-2	DINING	4000	4126	3375	3342	750	784	18.8%	19.0%						
EF-1	COOK LINE											2550	2566		
EF-2	RESTROOM													75	78
EF-3	RESTROOM													75	76
MAU-1	HOOD									1300	1324				
TOTALS		7400	7433	6275	5879	1500	1554			1300	1324	2550	2566	150	154

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	2800	2878
TOTAL EXHAUST	2700	2720
NET AIRFLOW	100	158

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H20)
FRONT	-0.003
SIDE	0.005
REAR	-0.002
AVERAGE	**0.0025**

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:

Side door #2 pressure = 0.01"

CheckList List

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

10-06-25 CHIPOTLE #5565 PENDLETON, OR

CheckList Information

Name :	01: RTU'S/AHU'S	**Status :**	Completed
Assigned Organization :	MULTIPLE	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	08/29/2025 - Natasha Louw - National TAB		
Completed Date :	10/17/2025 - Guy Nunez - 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 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?	N/A
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?	N/A
Comment: Set and Saved in Siemens Controller (see TAB Report)	

10-06-25 CHIPOTLE #5565 PENDLETON, OR

CheckList Information

Name :	02: EF'S	**Status :**	Completed
Assigned Organization :	MULTIPLE	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	08/29/2025 - Natasha Louw - National TAB		
Completed Date :	10/17/2025 - Guy Nunez - 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?	N/A
Comment:	
Unit free of noticeable noise and vibration?	Yes
Comment:	

Notes/Comments :

Ceiling Fan

Date :10/17/2025

10-06-25 CHIPOTLE #5565 PENDLETON, OR

CheckList Information

Name :	03: MUA	**Status :**	Completed
Assigned Organization :	MULTIPLE	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	08/29/2025 - Natasha Louw - National TAB		
Completed Date :	10/17/2025 - Guy Nunez - 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:	

10-06-25 CHIPOTLE #5565 PENDLETON, OR

CheckList Information

Name :	04: HOODS	**Status :**	Completed
Assigned Organization :	MULTIPLE	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	08/29/2025 - Natasha Louw - National TAB		
Completed Date :	10/17/2025 - Guy Nunez - 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:	

10-06-25 CHIPOTLE #5565 PENDLETON, OR

CheckList Information

Name :	05: FINAL TESTS	**Status :**	Completed
Assigned Organization :	MULTIPLE	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	08/29/2025 - Natasha Louw - National TAB		
Completed Date :	10/17/2025 - Guy Nunez - 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:	
Slight fan noise from ceiling exhaust fans in restrooms.	
List kitchen equipment turned on for testing	N/A
Comment:	
List smoke candle type used	
Comment:	
90 sec smoke emitter cartridge	

HOOD CAPTURE TEST

Smoke test capture % - Perimeter of hood	

Comment:

100% - see video

Smoke test capture % - Top of cooking surface

Comment:

100% - see video

WITNESS

Date test was completed	10/12/2025

Comment:

Marc, Western Construction

TAB tech name / Firm

Comment:

Guy Nunez, UTAB

Site super name / Firm

Comment:

Justin Douglas, Western Const.

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:

FD = -0.003; SD 1 = 0.005; SD 2 = -0.002; BD = 0.01

National TAB

Project: 10-06-25 CHIPOTLE #5565 PENDLETON, OR

System/Unit: AHU/RTU

Asset: RTU1 AREA:KITCHEN

Unit Data		
	Design	**Actual**
MFG	CARRIER	CARRIER
Serial Num	-	0424P63032
Model Num	48FCFN09	48FCFN09
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	20x30
Num Final Filter 1	-	4
Final Filter Size 1	-	20x20x2
Num Final Filter 2	-	-
Final Filter Size 2	-	-

Motor Data		
	Design	**Actual**
Motor MFG	-	No Motor Tag
Frame	-	-
Horsepower	-	-
Motor Rpm	-	-
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	12.6

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	3400	3307
SF RPM	-	N/A
RA CFM	2650	2553
OA CFM	750	770
RL Voltage	-	212
RL Amperage	-	5.9
SF Rotation	-	cw
Min OA Damper Position	-	21%
Min OA Damper Type	-	OB

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.55
Fan Suction SP	-	-1.02
Fan Discharge SP	-	0.31
Total ESP	0.8"	0.86
Fan Total SP	-	1.33

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

Completed By: Guy Nunez on 10/17/2025

National TAB

Project:10-06-25 CHIPOTLE #5565 PENDLETON, OR

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	CD2	8"	250	1.0	275		238	95.2
SGRD2	KITCHEN	CD2	8"	250	1.0	280		230	92.0
SGRD3	KITCHEN	CD2	8"	250	1.0	187		227	90.8
SGRD4	KITCHEN	CD2	8"	250	1.0	166		236	94.4
SGRD5	KITCHEN	ACPSP	165X6	700	5.7	855		722	103.1
SGRD6	KITCHEN	CD1	8"	200	1.0	151		186	93.0
SGRD7	KITCHEN	CD1	10"	300	1.0	447		319	106.3
SGRD8	KITCHEN	CD1	10"	350	1.0	343		329	94.0
SGRD9	BOH	CD1	10"	300	1.0	205		283	94.3
SGRD10	BOH	CD1	10"	300	1.0	220		296	98.7
SGRD11	BOH	CD1	8"	250	1.0	194		241	96.4
Total				3400		3323	0	3307	97.26%

Completed By: Guy Nunez on 10/16/2025

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Project: 10-06-25 CHIPOTLE #5565 PENDLETON, OR

System/Unit: AHU/RTU

Asset: RTU2 AREA:DINING

Unit Data		
	Design	**Actual**
MFG	CARRIER	CARRIER
Serial Num	-	0424P63011
Model Num	48FCFN12	48FCFN12
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	20x30
Num Final Filter 1	-	4
Final Filter Size 1	-	20X20X2
Num Final Filter 2	-	-
Final Filter Size 2	-	-

Motor Data		
	Design	**Actual**
Motor MFG	-	No Motor Tag
Frame	-	-
Horsepower	-	-
Motor Rpm	-	-
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	12.6

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	4126
SF RPM	-	Not Accessible
RA CFM	3250	3293
OA CFM	750	784
RL Voltage	-	212
RL Amperage	-	5.3
SF Rotation	-	cw
Min OA Damper Position	-	22%
Min OA Damper Type	-	OB

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.50
Fan Suction SP	-	-1.0
Fan Discharge SP	-	0.37
Total ESP	0.8"	0.87
Fan Total SP	-	1.37

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

Completed By: Guy Nunez on 10/17/2025

National TAB

Project:10-06-25 CHIPOTLE #5565 PENDLETON, OR

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	12"	600	1.0	896		642	107.0
SGRD2	DINING	SR1	12"	600	1.0	848		621	103.5
SGRD3	DINING	SR1	12"	600	1.0	792		648	108.0
SGRD4	DINING	SR1	12"	350	1.0	656		370	105.7
SGRD5	DINING	SR2	16/6	300	1.0	481		328	109.3
SGRD6	DINING	SR2	16/6	300	1.0	247		311	103.7
SGRD7	DINING	SR1	12"	500	1.0	251		473	94.6
SGRD8	DINING	SR1	12"	600	1.0	428		585	97.5
SGRD9	RESTROOM	CD3	6"	50	1.0	45		47	94.0
SGRD10	RESTROOM	CD3	6"	50	1.0	65		52	104.0
SGRD11	RESTROOM	CD3	6"	50	1.0	49		49	98.0
Total				4000		4758	0	4126	103.15%

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Project: 10-06-25 CHIPOTLE #5565 PENDLETON, OR

System/Unit: FAN - Exhaust

Asset: EF1 AREA:KITCHEN HD

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	DU180HFA	DU180HFA
Serial Num	-	7307741
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	TECO
Frame	-	184T
Horsepower	2.000	2.0
Motor Rpm	-	1170
Phase	3	3
Voltage (rated)	208	230
Amperage (rated)	-	6.0
Service Factor	-	1.15

Test Data		
	Design	**Actual**
CFM	2550	2566
Fan RPM	1242	Not accessible
Fan Rotation	-	yes
Motor RPM	-	Not accessible
System SetPt	-	52.8 Hz
RL Voltage	-	212
RL Amperage	-	3.3
Total ESP	1.20"	1.17
Fan Inlet SP	-	-1.06
Fan Discharge SP	-	0.11

Completed By: Guy Nunez on 10/12/2025

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Project: 10-06-25 CHIPOTLE #5565 PENDLETON, OR

System/Unit: FAN - Exhaust

Asset: EF2 AREA:RESTROOM (TAB ID #1)

Unit Data		
	Design	**Actual**
MFG	COOK	COOK
Model Num	GC-148	GC-148
Type	CEILING	CEILING

Test Data		
	Design	**Actual**
CFM	75	78

Completed By: Guy Nunez on 10/17/2025

Notes:
EF-2 Not installed due to roof slope. Individual ceiling exhaust fans were installed in each restroom, with speed controllers.

Written By: Guy Nunez on 10/12/2025

National TAB

Project: 10-06-25 CHIPOTLE #5565 PENDLETON, OR

System/Unit: FAN - Exhaust

Asset: EF3 AREA:RESTROOM

Unit Data		
	Design	**Actual**
MFG	NA	COOK
Model Num	NA	GC-148
Configuration	-	CEILING

Test Data		
	Design	**Actual**
CFM	75	76

National TAB

Project: 10-06-25 CHIPOTLE #5565 PENDLETON, OR

System/Unit: FAN - Supply

Asset: MAU1 AREA:KITCHEN HD

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	A1-D.250-15D	A1-D.250-15D
Serial Num	-	7307741
Type	MAU	MAU
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	TECO
Frame	-	143t
Horsepower	1.000	1.0
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)	-	P
Inlet Air Temp SetPt	55	55
Discharge Air Temp SetPt	60	60
Air Flow Switch SP Actual	-	0.23

Test Data		
	Design	**Actual**
CFM	1300	1324
SF RPM	1564	Not Accessible
Motor RPM	-	Not Accessible
SF System SetPt	-	42.6 Hz
RL Voltage	-	211
RL Amperage	-	1.40
Total ESP	-	0.71
Fan Discharge SP	-	0.30

General	
	Actual
Fan Rotation Correct	Y

Completed By: Guy Nunez on 10/12/2025