Report By:

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

Report: TAB Report

Function: Test, Adjust, & Balance

Date: 02/26/2026

Completed By: National TAB

PROJECT

03-02-26 Chipotle #5638 Killingly, CT

1089 Killingly Commons

Killingly, CT 06241

Client

Chipotle Mexican Grill

610 Newport Center Drive, Suite 1100

Newport Beach, CA 92660

National TAB

Project: 03-02-26 Chipotle #5638 Killingly, CT

Table Of Contents

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

- Leak in duct connections
- No damper installed in diffuser 1-8

03-02-26 Chipotle #5638 Killingly, CT

Project Issue Information

Issue Name : Leak in duct connections

Description : At the connections between the main supply duct and various diffuser runouts in the kitchen (RTU-1) there is leakage. There appears to be no mastic or duct sealant around the connections and there are gaps where air is leaking out. This was apparent at multiple locations and must be sealed.

Created By : National TAB

Assigned To : National TAB - Ryan Ash

Status : Open

Priority : High

Asset Tag :

Originated Date : 03/03/2026 - Ryan Ash - National TAB

Project Issue File Details

03/03/2026

03/03/2026

03-02-26 Chipotle #5638 Killingly, CT

Project Issue Information

Issue Name : No damper installed in diffuser 1-8

Description : There is no damper installed in diffuser 1-8. The diffuser is above design and adding a damper would allow the airflow to be lowered to design.

Created By : National TAB

Assigned To : National TAB - Ryan Ash

Status : Open

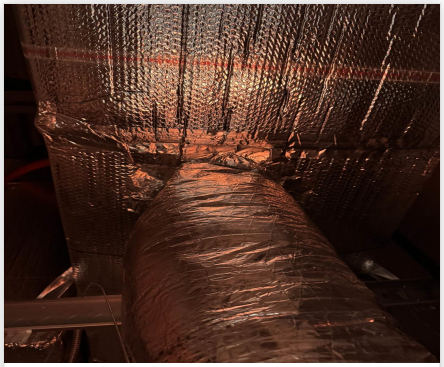
Priority : High

Asset Tag :

Originated Date : 03/03/2026 - Ryan Ash - National TAB

Project Issue File Details

03/03/2026



03/03/2026

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	4000	3923	3500	3419	500	504	12.5%	12.8%						
RTU-2	DINING	4000	4087	3000	3047	1000	1040	25.0%	25.4%						
MUA-1	KITCHEN HD									1300	1236				
EF-1	KITCHEN HD											2550	2405		
EF-2	RESTROOM													150	157
TOTALS		8000	8010	6500	6466	1500	1544			1300	1236	2550	2405	150	157

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	2800	2780
TOTAL EXHAUST	2700	2562
NET AIRFLOW	100	218

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H20)
FRONT	0.005
SIDE	0.0013
REAR	0.0095
AVERAGE	**0.0053**

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

03-02-26 Chipotle #5638 Killingly, CT

CheckList Information

Name :	01: RTU'S/AHU'S	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	02/26/2026 - Trinity Dodds - National TAB		
Completed Date :	03/03/2026 - 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 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?	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?	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?	Yes
Comment:	

03-02-26 Chipotle #5638 Killingly, CT

CheckList Information

Name :	02: EF'S	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	02/26/2026 - Trinity Dodds - National TAB		
Completed Date :	03/03/2026 - Ryan Ash - 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?	Yes
Comment:	
Unit free of noticeable noise and vibration?	Yes
Comment:	

03-02-26 Chipotle #5638 Killingly, CT

CheckList Information

Name :	03: MUA	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	02/26/2026 - Trinity Dodds - National TAB		
Completed Date :	03/03/2026 - 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:	

03-02-26 Chipotle #5638 Killingly, CT

CheckList Information

Name :	04: HOODS	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	02/26/2026 - Trinity Dodds - National TAB		
Completed Date :	03/03/2026 - 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:	

03-02-26 Chipotle #5638 Killingly, CT

CheckList Information

Name :	05: FINAL TESTS	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	02/26/2026 - Trinity Dodds - National TAB		
Completed Date :	03/03/2026 - 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: NO EQUIPMENT TURNED ON FOR TESTING	
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	03/02/2026

Comment:

TAB tech name / Firm

Comment:

Ryan Ash / National TAB intelligence

Site super name / Firm

Comment:

Sean / PALcon

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: 03-02-26 Chipotle #5638 Killingly, CT

System/Unit: AHU/RTU

Asset: RTU-1 AREA:KITCHEN

Unit Data		
	Design	**Actual**
MFG	CARRIER	CARRIER
Serial Num	-	4625P67767
Model Num	48FCFN12	48FCFN12
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	35X19
Num Final Filter 1	-	4
Final Filter Size 1	-	16X20X4

Motor Data		
	Design	**Actual**
Motor MFG	-	NA
Frame	-	NA
Horsepower	-	NA
Motor Rpm	-	NA
Phase	3	3
Rated Voltage	208	208/230
Rated Amperage	-	12.6

Test Data		
	Design	**Actual**
SF CFM	4000	3923
SF RPM	-	2208
RA CFM	3500	3419
OA CFM	500	504
RL Voltage	-	210.4/210.1/211.1
RL Amperage	-	11.0/11.1/10.9
SF Rotation	-	CW
SF System SetPt	-	MARKED ON DIAL
RA Damper Position	-	MECHANICAL LINKAGE
Min OA Damper Position	-	4.0 V
Min OA Damper Type	-	ECONOMIZER
OA Enthalpy Setpt	-	28 BTU/#

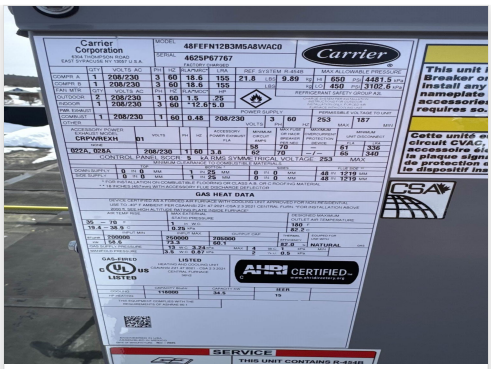
Performance Data		
	Design	**Actual**
MA Plenum SP	-	-1.05”
Fan Suction SP	-	-2.47”
Fan Discharge SP	-	0.75”
Total ESP	1.00"	1.80"
Fan Total SP	-	3.22"

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

Completed By: Ryan Ash on 03/03/2026

Unit Data - PHOTO LOG

03/02/2026



03/02/2026

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National TAB

Project:03-02-26 Chipotle #5638 Killingly, CT

AHU/RTU

Diffuser Supply (GRD)

RTU-1/KITCHEN

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	KITCHEN	CD1	12"	575	1	251	280	523	91.0
SGRD2	KITCHEN	CD1	12"	575	1	496	556	531	92.3
SGRD3	KITCHEN	CD2	8"	250	1	144	157	226	90.4
SGRD4	KITCHEN	CD2	8"	250	1	174	187	233	93.2
SGRD5	KITCHEN	CD2	8"	250	1	162	167	227	90.8
SGRD6	KITCHEN	CD2	8"	250	1	173	201	231	92.4
SGRD7	KITCHEN HOOD	ACPSP	165X6	696	5.23	701	775	745	107.0
SGRD8	OFFICE	CD1	8"	150	1	200	223	247	164.7
SGRD9	BOH	CD1	12"	500	1	441	484	480	96.0
SGRD10	BOH	CD1	12"	500	1	398	440	480	96.0
Total				3996		3140	3470	3923	98.17%

Completed By: Ryan Ash on 03/02/2026

Asset	Notes	Date	Written By
SGRD8	[1] No damper installed in diffuser 1-8 and it is above design airflow.	03/02/2026	Ryan Ash

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Project: 03-02-26 Chipotle #5638 Killingly, CT

System/Unit: AHU/RTU

Asset: RTU-2 AREA:DINING

Unit Data		
	Design	**Actual**
MFG	CARRIER	CARRIER
Serial Num	-	4625P67766
Model Num	48FCFN12	48FCFN12
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	35X19
Num Final Filter 1	-	4
Final Filter Size 1	-	16X20X4

Motor Data		
	Design	**Actual**
Motor MFG	-	NA
Frame	-	NA
Horsepower	-	NA
Motor Rpm	-	NA
Phase	3	3
Rated Voltage	208	208/230
Rated Amperage	-	12.6

Test Data		
	Design	**Actual**
SF CFM	4000	4087
SF RPM	-	2023
RA CFM	3000	3047
OA CFM	1000	1040
RL Voltage	-	210.2/210.9/211.3
RL Amperage	-	8.4/8.6/8.5
SF Rotation	-	CW
SF System SetPt	-	MARKED ON DIAL
RA Damper Position	-	MECHANICAL LINKAGE
Min OA Damper Position	-	5.0 V
Min OA Damper Type	-	EXONOMIZER
OA Enthalpy Setpt	-	28 BTU/#

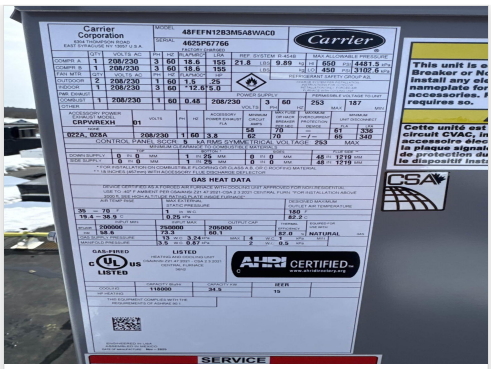
Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.84”
Fan Suction SP	-	-1.72”
Fan Discharge SP	-	0.80”
Total ESP	1.00"	1.64"
Fan Total SP	-	2.52"

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

Completed By: Ryan Ash on 03/03/2026

Unit Data - PHOTO LOG

03/02/2026



03/02/2026

03/02/2026

National TAB

Project:03-02-26 Chipotle #5638 Killingly, CT

AHU/RTU

Diffuser Supply (GRD)

RTU-2/DINING

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	RESTROOM	CD3	6"	50	1	86	83	51	102.0
SGRD2	DINING	SR1	18X6	450	1	366	435	467	103.8
SGRD3	DINING	SR1	18X6	500	1	393	502	531	106.2
SGRD4	DINING	SR1	18X6	500	1	423	495	525	105.0
SGRD5	DINING	SR1	18X6	500	1	353	431	492	98.4
SGRD6	DINING	SR1	18X6	500	1	410	505	517	103.4
SGRD7	DINING	SR1	18X6	500	1	423	480	519	103.8
SGRD8	DINING	SR1	18X6	500	1	365	512	508	101.6
SGRD9	DINING	SR1	18X6	500	1	276	293	477	95.4
Total				4000		3095	3736	4087	102.18%

Completed By: Ryan Ash on 03/02/2026

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Project: 03-02-26 Chipotle #5638 Killingly, CT

System/Unit: FAN - Exhaust

Asset: EF-1 AREA:KITCHEN HOOD

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	DU180HFA	DU180HFA
Serial Num	-	8262030
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	TECO WESTINGHOUSE
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	2405
Fan RPM	-	1089
Fan Rotation	-	CCW
Motor RPM	-	1089
System SetPt	-	56.1 Hz
RL Voltage	-	210.3/211.4/209.7
RL Amperage	-	5.4/5.4/5.5
Total ESP	1.45"	1.05”
Fan Inlet SP	-	-1.05”
Fan Discharge SP	-	ATM

Completed By: Ryan Ash on 03/03/2026

Unit Data - PHOTO LOG

03/02/2026

03/02/2026

03/02/2026

National TAB

Project: 03-02-26 Chipotle #5638 Killingly, CT

System/Unit: FAN - Exhaust

Asset: EF-2 AREA:RESTROOM

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	DR12HFA	DR12HFA
Serial Num	-	8262030
Type	DOWNBLAST	DOWNBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	TELCO GREEN
Frame	-	NL
Horsepower	0.25	0.25
Motor Rpm	-	1800
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	2.9
Service Factor	-	NL

Test Data		
	Design	**Actual**
CFM	150	157
Fan RPM	-	1170
Fan Rotation	-	CCW
Motor RPM	-	1170
System SetPt	-	63%
RL Voltage	-	NA
RL Amperage	-	NA
Total ESP	0.60"	0.27”
Fan Inlet SP	-	-0.27”
Fan Discharge SP	-	ATM

Completed By: Ryan Ash on 03/03/2026

Unit Data - PHOTO LOG

03/02/2026

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03/02/2026

National TAB

Project:03-02-26 Chipotle #5638 Killingly, CT

FAN - Exhaust

Diffuser Ret/Exh (GRD)

EF-2/RESTROOM

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
EGRD1	RESTROOM	ER1	6X6	75	1	57	67	77	102.7
EGRD2	RESTROOM	ER1	6X6	75	1	90	91	80	106.7
Total				150		147	158	157	104.67%

Completed By: Ryan Ash on 03/02/2026

National TAB

Project: 03-02-26 Chipotle #5638 Killingly, CT

System/Unit: FAN - Supply

Asset: MAU-1 AREA:KITCHEN HOOD

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	A1-D.250-15D	A1-D.250-15D
Serial Num	-	8262030
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	-	0.20"

Test Data		
	Design	**Actual**
CFM	1300	1236
SF RPM	-	1699
Motor RPM	-	1699
SF System SetPt	-	58.6 Hz
RL Voltage	-	210.4/210.6/211.0
RL Amperage	-	2.9/2.9/2.9
Total ESP	-	0.57"
Fan Discharge SP	-	0.57"

General	
	Actual
Fan Rotation Correct	YES

Completed By: Ryan Ash on 03/03/2026

Unit Data - PHOTO LOG

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03/02/2026

National TAB

Project: 03-02-26 Chipotle #5638 Killingly, CT

System/Unit: Kitchen Hood Type I

Asset: HD-1 AREA:KITCHEN HOOD

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	5424 ND-2-ACPSP-F	5424 ND-2-ACPSP-F
Job / Serial Num	-	8262030
Type	TYPE I CANOPY	TYPE I CANOPY
Hood length	153"	153”
Hood Width	54"	54”
Supply Plenum Type	-	ACPSP
Supply Plenum Width	165"	165”
Supply Plenum Length	9"	9”

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	-	160
Filter2 FPM	-	159
Filter3 FPM	-	160
Filter4 FPM	-	180
Filter5 FPM	-	175
Filter6 FPM	-	178
Filter7 FPM	-	170
Filter8 FPM	-	150
Filter9 FPM	-	149
Filter Ave FPM(corr)	-	165
CFM	2550	2405

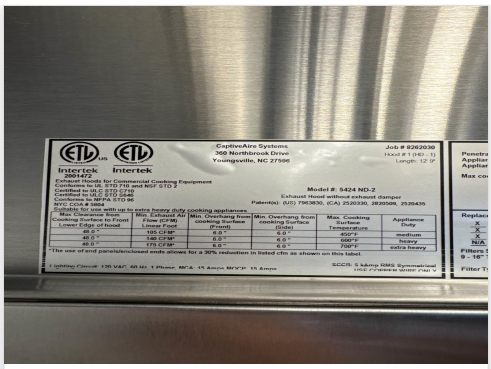
Cooking Equipment	
	Actual
Item 1	DOUBLE SIDED GRIDDLE
Item 2	BURNER RANGE
Item 3	RICE COOKER
Item 4	FRYER

Test Data Supply		
	Design	**Actual**
Total Area	10.31	10.31
Kv factor (Vel)	0.81	0.81
Num of Readings	-	12
Reading1 FPM	-	165
Reading2 FPM	-	152
Reading3 FPM	-	134
Reading4 FPM	-	149
Reading5 FPM	-	143
Reading6 FPM	-	131
Reading7 FPM	-	114
Reading8 FPM	-	153
Reading9 FPM	-	163
Reading10 FPM	-	152
Reading11 FPM	-	154
Reading12 FPM	-	176
Ave FPM(corr)	-	148
CFM	1300	1236

Completed By: Ryan Ash on 03/03/2026

Unit Data - PHOTO LOG

03/02/2026



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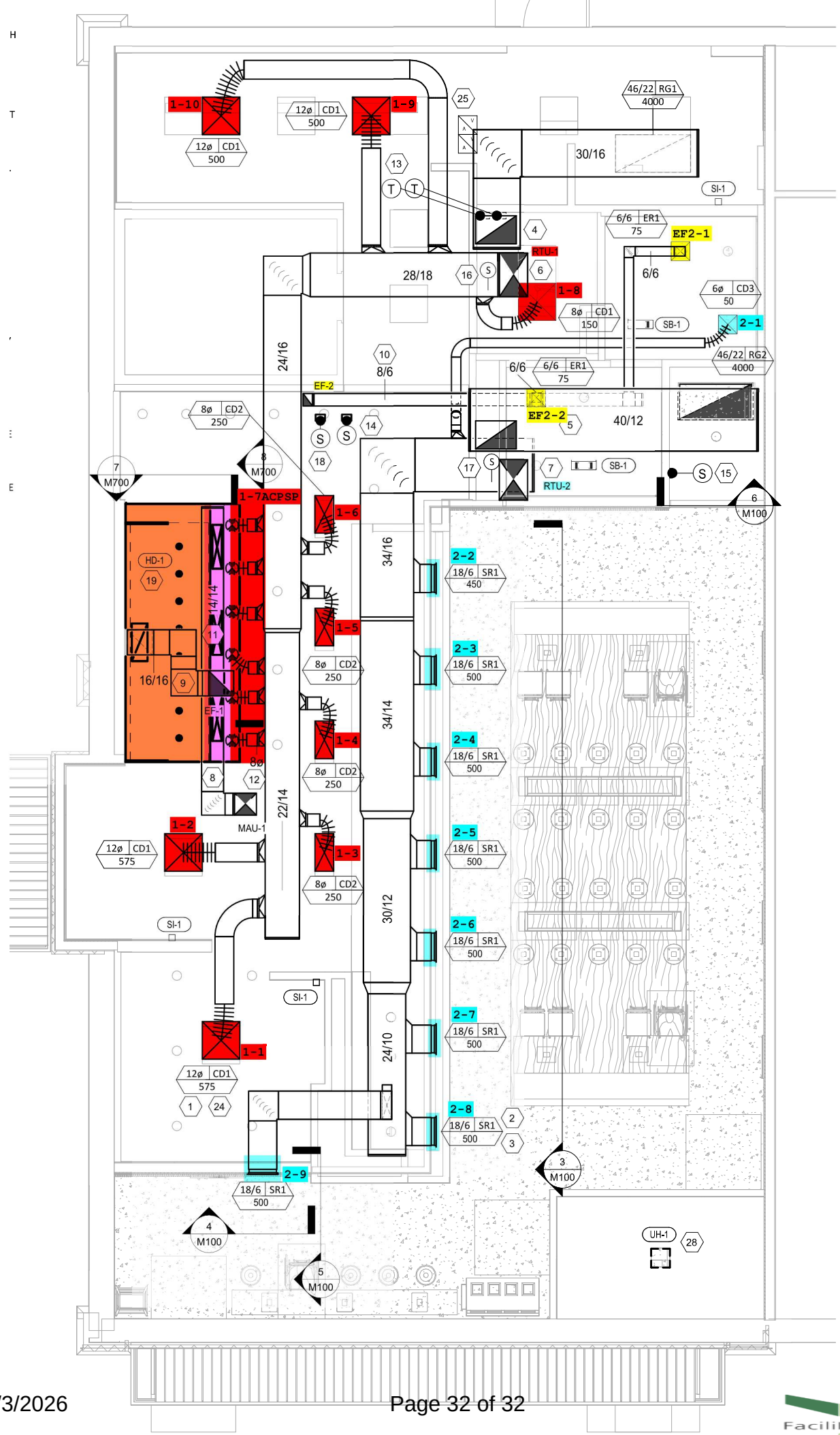

LINGLE DESIGN
158 W. MAIN
LENA, IL 61
815.369.9
1764 BLAKE
DENVER, CO 8
303.974.5
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