Report By:

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

Report: Cody Mauro

Function: Test, Adjust, & Balance

Date: 10/03/2025

Completed By: National TAB

PROJECT

09-29-25 CAVA SAVANNAH, GA (OGLETHORPE MALL)

203 Mall Way

SAVANNAH, GA 31406

Client

CAVA

702 H ST NW

2nd floor

Washington, DC 20001

National TAB

Project: 09-29-25 CAVA SAVANNAH, GA (OGLETHORPE MALL)

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

- MAU FAN CONTROL
- RTU2 REMOTE DAMPERS
- SGRD1-13 & 1-14 (RESTROOMS)
- SGRD1-4 & SGRD1-6

09-29-25 CAVA SAVANNAH, GA (OGLETHORPE MALL)

Project Issue Information

Issue Name : MAU FAN CONTROL

Description : Fan speed not programmed into hood HMI. Control system not wired into MAU board on the roof. Manually changed speed on VFD from 48Hz to 52Hz.

Created By : National TAB

Assigned To : National TAB - Cody Mauro

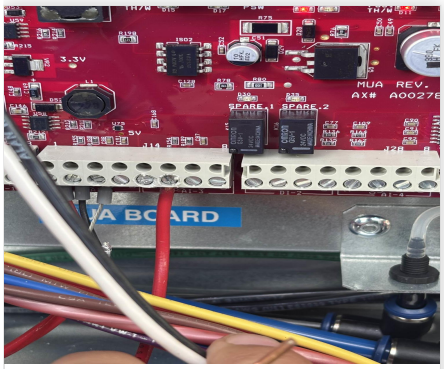
Status : Open

Priority : Urgent

Asset Tag :

Originated Date : 10/01/2025 - Cody Mauro - National TAB

Project Issue File Details



10/01/2025

09-29-25 CAVA SAVANNAH, GA (OGLETHORPE MALL)

Project Issue Information

Issue Name : RTU2 REMOTE DAMPERS

Description : Dampers for diffusers 2-1 through 2-8 are inaccessible. They all sit above dry wall ceiling. SGRD2-8 not pictured, but duct line runs close to hood, which sits above drywall ceiling.

Created By :	National TAB	**Assigned To :**	National TAB - Cody Mauro
Status :	Open		
Priority :	High	**Asset Tag :**	
Originated Date :	09/30/2025 - Cody Mauro - National TAB		

Project Issue File Details

09/30/2025

09/30/2025

09/30/2025

09-29-25 CAVA SAVANNAH, GA (OGLETHORPE MALL)

Project Issue Information

Issue Name : SGRD1-13 & 1-14 (RESTROOMS)

Description : Dampers for these diffusers are inaccessable. They sit above dry wall ceiling.

Created By : National TAB

Assigned To : National TAB - Cody Mauro

Status : Open

Priority : High

Asset Tag :

Originated Date : 09/30/2025 - Cody Mauro - National TAB

Project Issue File Details

09/30/2025

09/30/2025

09-29-25 CAVA SAVANNAH, GA (OGLETHORPE MALL)

Project Issue Information

Issue Name : SGRD1-4 & SGRD1-6

Description : Cannot access dampers or read airflow on these diffusers. Every other diffuser on this line is balanced. Can assume these diffusers are close to, if not already within design

Created By : National TAB

Assigned To : National TAB - Cody Mauro

Status : Open

Priority : Low

Asset Tag :

Originated Date : 09/30/2025 - Cody Mauro - National TAB

Project Issue File Details

09/30/2025

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	DINING	3400	3515	2715	2792	685	723	20.1%	20.6%						
RTU-2	KITCHEN	3000	3157	2640	2392	360	765	12.0%	24.2%						
MUA-1	KITCHEN HD									1854	1942				
KEF-1	KITCHEN HD											2317	2346		
EF-A	RESTROOM													140	149
TOTALS		6400	6672	5355	5184	1045	1488			1854	1942	2317	2346	140	149

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	2899	3430
TOTAL EXHAUST	2457	2495
NET AIRFLOW	442	935

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H20)
FRONT	0.005
SIDE	0.003
REAR	0.015
AVERAGE	**0.0077**

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:

NET BUILDING TOTAL OA is high due to RTU2 economizer dampers not communicating with board. Dampers are cracked open a bit too far, unable to close more. Remote dampers for RTU2 inaccessible, totals in design. Hood interface cannot control MA fan supply speed, control system not wired on MAU unit board.

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

09-29-25 CAVA SAVANNAH, GA (OGLETHORPE MALL)

CheckList Information

Name :	FIV - EF'S	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	09/18/2025 - Natasha Louw - National TAB		
Completed Date :	10/01/2025 - Cody Mauro - 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)	N/A
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	N/A
Comment:	
Exhaust fans are located 5ft from parapet wall and 10ft from any fresh air intake.	Pass
Comment:	

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CheckList Information

Name :	FIV - HOODS	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	09/18/2025 - Natasha Louw - National TAB		
Completed Date :	10/01/2025 - Cody Mauro - 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	N/A
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:	

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CheckList Information

Name :	FIV - HVAC DUCTWORK	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	09/18/2025 - Natasha Louw - National TAB		
Completed Date :	10/01/2025 - Cody Mauro - 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	Fail
Comment: Inaccessible dampers, however, diffusers are in design.	
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	N/A
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.	Pass
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	Fail

Comment:

Remote dampers installed above drywall hard ceiling, inaccessible.

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:

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:

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CheckList Information

Name :	FIV - MUA	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	09/18/2025 - Natasha Louw - National TAB		
Completed Date :	10/01/2025 - Cody Mauro - 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)	N/A
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)	
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:

Notes/Comments :

Supply fan control system not wired to board. Cannot access motor speed from the hood interface.

Date :10/01/2025

09-29-25 CAVA SAVANNAH, GA (OGLETHORPE MALL)

CheckList Information

Name :	FIV - RTU'S	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	09/18/2025 - Natasha Louw - National TAB		
Completed Date :	10/01/2025 - Cody Mauro - 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	N/A
Comment: Unit info placed on outside of unit, fan not visible	
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	Fail
Comment: RTU2 Economizer dampers able to be changed, no change happens. There is a disconnect somewhere between the board and Economizer	

10/01/2025

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: DD UNITS	
Pulleys aligned?	N/A
Comment:	

MERV rated filters are installed and are clean?	Pass
Comment:	

Notes/Comments :

Fix Economizer for RTU2, set OA damper positions to around 11-12%.

Date :10/01/2025

09-29-25 CAVA SAVANNAH, GA (OGLETHORPE MALL)

CheckList Information

Name :	FPT - BUILDING PRESSURE AND HOOD CONTAINMENT	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	09/18/2025 - Natasha Louw - National TAB		
Completed Date :	10/01/2025 - Cody Mauro - National TAB		

CheckList Item Details

FINAL TESTS

HOOD CAPTURE TEST

List equipment turned on for testing

Comment:

NA

List smoke candle type used

Comment:

NA

Smoke test capture - Perimeter of hood (%)

Comment:

NA

Smoke test capture - Top of cooking surface (%)

Comment:

NA

WITNESS

Date test was completed

Comment:

NA

TAB tech name / Firm

Comment:

Cody Mauro

Site super name / Firm

Comment:

Donald Mitchell

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)

Comment:

Yes

09-29-25 CAVA SAVANNAH, GA (OGLETHORPE MALL)

CheckList Information

Name :	FPT - KEF'S	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	09/18/2025 - Natasha Louw - National TAB		
Completed Date :	10/01/2025 - Cody Mauro - 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:

Notes/Comments :

No motor control for MUA supply on hood interface.

Date :10/01/2025

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CheckList Information

Name :	FPT - MUA	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	09/18/2025 - Natasha Louw - National TAB		
Completed Date :	10/01/2025 - Cody Mauro - 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:

Notes/Comments :

MUA HMI set at max 48Hz. Manually set the VFD to 52Hz to balance, HMI needs to include supply fan control up to a max of 60.5Hz.

Date :10/01/2025

09-29-25 CAVA SAVANNAH, GA (OGLETHORPE MALL)

CheckList Information

Name :	FPT - RTU's	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	09/18/2025 - Natasha Louw - National TAB		
Completed Date :	10/01/2025 - Cody Mauro - 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)	N/A
Comment:	

RTU MAT StPt, Reading Accuracy (+/- 2 degrees / 10 minute time to calibrate to actual reading)	N/A
Comment:	

RTU MAT Low StPt

Comment:

NA

RTU Low T Lockout

Comment:

NA

Economizer set to 28 BTU/lb enthalpy setpoint.	Pass
Comment:	

Temperature tests

Outside air temperature / humidity

Comment:

RTU1 - 56.3% RTU2 - 55.4%

Full cooling LAT/H

Comment:

RTU1 - 55F RTU2 - 54.7F

Full heating LAT/H

Comment:

RTU1 - 86F RTU2 - 85.7F

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	Fail
Comment: OA damper for RTU2 not functional	
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	N/A
Comment:	
Place the thermostat in "Occupied" - Does the OA damper open to the TAB preset minimum position in Low speed (if applicable)	N/A
Comment:	

National TAB

Project: 09-29-25 CAVA SAVANNAH, GA (OGLETHORPE MALL)

System/Unit: AHU/RTU

Asset: RTU1 AREA:DINING

Unit Data				Test Data		
	Design	**Actual**			**Design**	**Actual**
MFG	UNKNOWN	TRANE	**SF CFM**		3400	3515
Serial Num	-	252610946L	**RA CFM**		2715	2792
Model Num	UNKNOWN	YSK102A3S0L0AG000A1A10002000000A0CFM00B0	**OA CFM**		685	723
Type	RTU	RTU	**RL Voltage**		-	212/213/213
Configuration	VERTICAL	VERTICAL	**RL Amperage**		-	6.6/6.6/6.7
Num OA Filters 1	-	1	**SF Rotation**		-	CORRECT
OA Filter Size 1	-	36x17	**SF System SetPt**		-	54%
Num Final Filter 1	-	3	**RA Damper Position**		-	76%
Final Filter Size 1	-	16x24x2	**Min OA Damper Position**		-	24%
Num Final Filter 2	-	2	**Min OA Damper Type**		-	ECON
Final Filter Size 2	-	18x24x2	**OA Enthalpy Setpt**		-	25 BTU/lb

Motor Data		
	Design	**Actual**
Motor MFG	-	TRANE
Horsepower	-	3
Phase	-	3
Rated Voltage	-	208
Rated Amperage	-	8.8

Performance Data		
	Design	**Actual**
MA Plenum SP	-	0.25
Fan Suction SP	-	0.51
Fan Discharge SP	-	0.32
Total ESP	0.50"	0.57”
Fan Total SP	-	0.83

Drive Data	
	Actual
Motor Sheave SetPt	60Hz

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

Completed By: Cody Mauro on 10/01/2025

Notes:
Cannot Access Restroom Diffuser Dampers (SGRD 13 & 14)
Dry wall ceiling, no access point around walls

Written By: Cody Mauro on 10/01/2025

National TAB

Project:09-29-25 CAVA SAVANNAH, GA (OGLETHORPE MALL)

AHU/RTU

Diffuser Supply (GRD)

RTU1/DINING

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	DINING	SSD1804	18x3"	270	0.74	253	303	290	107.4
SGRD2	DINING	SSD1804	18x3"	270	0.74	363	314	288	106.7
SGRD3	DINING	SSD1804	18x3"	295	0.74	411	406	297	100.7
SGRD4	DINING	SSD1804	18x3"	295	0.74	390	290	290	98.3
SGRD5	DINING	SSD1804	18x3"	295	0.74	389	278	298	101.0
SGRD6	DINING	SSD1804	18x3"	295	0.74	390	290	299	101.4
SGRD7	DINING	SSD1804	18x3"	295	0.74	420	278	287	97.3
SGRD8	DINING	SSD1804	18x3"	295	0.74	370	330	295	100.0
SGRD9	DINING	SSD1804	18x3"	295	0.74	350	259	299	101.4
SGRD10	DINING	SSD1804	18x3"	295	0.74	351	283	288	97.6
SGRD11	DINING	SSD1804	18x3"	295	0.74	371	312	312	105.8
SGRD12	HALLWAY	SCP06	8"	95		80	101	101	106.3
SGRD13	RESTROOM	SCP06	8"	55		80	97	90	163.6
SGRD14	RESTROOM	SCP06	6"	55		72	81	81	147.3
Total				3400		4290	3622	3515	103.38%

Completed By: Cody Mauro on 10/01/2025

National TAB

Project: 09-29-25 CAVA SAVANNAH, GA (OGLETHORPE MALL)

System/Unit: AHU/RTU

Asset: RTU2 AREA:KITCHEN

Unit Data		
	Design	**Actual**
MFG	UNKNOWN	TRANE
Serial Num	-	252610923L
Model Num	UNKNOWN	YSK090A3S0L0AG000A1A10002000000A00FM00B0
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	36x17
Num Final Filter 1	-	3
Final Filter Size 1	-	16x24x2
Num Final Filter 2	-	2
Final Filter Size 2	-	18x24x2

Test Data		
	Design	**Actual**
SF CFM	3000	3157
RA CFM	2640	2392
OA CFM	360	765
RL Voltage	-	211/212/212
RL Amperage	-	5.9/6.0/6.0
SF Rotation	-	CORRECT
RA Damper Position	-	80%
Min OA Damper Position	-	20%
Min OA Damper Type	-	ECON
OA Enthalpy Setpt	-	25 BTU/lb

Motor Data		
	Design	**Actual**
Motor MFG	-	TRANE
Horsepower	-	3.0
Phase	-	3
Rated Voltage	-	208
Rated Amperage	-	8.8

Performance Data		
	Design	**Actual**
MA Plenum SP	-	0.28
Fan Suction SP	-	0.54
Fan Discharge SP	-	0.22
Total ESP	0.50"	0.50”
Fan Total SP	-	0.76

Drive Data	
	Actual
Motor Sheave SetPt	60Hz

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

Completed By: Cody Mauro on 10/01/2025

Notes:
SGRD1-5, SGRD1-7, SGRD1-8 all high due to inaccessible remote dampers. Total within design after dampers can be hit. ECONOMIZER does not function as intended, needs to be re wired. Remote dampers are installed above hard dry wall ceiling, cannot be accessed.

Written By: Cody Mauro on 10/01/2025

National TAB

Project:09-29-25 CAVA SAVANNAH, GA (OGLETHORPE MALL)

AHU/RTU

Diffuser Supply (GRD)

RTU2/KITCHEN

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	KITCHEN			265		354	284	284	107.2
SGRD2	KITCHEN			265		423	307	307	115.8
SGRD3	KITCHEN			265		311	251	251	94.7
SGRD4	KITCHEN			230		353	249	249	108.3
SGRD5	KITCHEN			230		551	432	432	187.8
SGRD6	KITCHEN			265		300	225	225	84.9
SGRD7	KITCHEN			270		435	435	435	161.1
SGRD8	BOH	SCEC2424	8"	130		368	360	360	276.9
SGRD9	BOH	SCEC2424	12"	540		512	512	512	94.8
SGRD10	BOH	SCEC2424		540		102	102	102	18.9
Total				3000		3709	3157	3157	105.23%

Completed By: Cody Mauro on 10/01/2025

National TAB

Project: 09-29-25 CAVA SAVANNAH, GA (OGLETHORPE MALL)

System/Unit: FAN - Exhaust

Asset: EF1 AREA:RESTROOM

Unit Data		
	Design	**Actual**
MFG	GREENHECK	GREENHECK
Model Num	SP	S33G302BB-01
Serial Num	-	25673211
Type	CEILING	CEILING
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	GREENCHECK
Horsepower	100 WATTS	100W
Motor Rpm	-	950
Phase	-	1
Voltage (rated)	-	115
Amperage (rated)	-	1.15

Test Data		
	Design	**Actual**
CFM	140	149
Fan Rotation	-	CORRECT
System SetPt	-	60Hz
Total ESP	0.5"	0.31”
Fan Inlet SP	-	0.31
Fan Discharge SP	-	ATM

Completed By: Cody Mauro on 10/01/2025

Notes:
Dampers inaccessible

Written By: Cody Mauro on 10/01/2025

National TAB

Project:09-29-25 CAVA SAVANNAH, GA (OGLETHORPE MALL)

FAN - Exhaust

Diffuser Ret/Exh (GRD)

EF1/RESTROOM

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
EGRD1	RESTROOM			70		75	75	75	107.1
EGRD2	RESTROOM			70		74	74	74	105.7
Total				140		149	149	149	106.43%

National TAB

Project: 09-29-25 CAVA SAVANNAH, GA (OGLETHORPE MALL)

System/Unit: FAN - Exhaust

Asset: KEF1 AREA:KITCHEN HD

Unit Data		
	Design	**Actual**
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	DU85HFA	DU85HFA
Serial Num	-	7510344
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	TELCOGREEN
Horsepower	1.00	1
Motor Rpm	-	1800
Phase	1	1
Voltage (rated)	208	208

Test Data		
	Design	**Actual**
CFM	2317	2346
Fan Rotation	-	CORRECT
System SetPt	-	78%
Total ESP	1.200"	0.61”
Fan Inlet SP	-	0.61
Fan Discharge SP	-	ATM

Completed By: Cody Mauro on 10/01/2025

National TAB

Project: 09-29-25 CAVA SAVANNAH, GA (OGLETHORPE MALL)

System/Unit: FAN - Supply

Asset: MAU1 AREA:KITCHEN HD

Unit Data		
	Design	**Actual**
MFG	ECON-AIR	CAPTIVE-AIRE
Model Num	EARTU1-I.150-15-5T-MPU	cas-hvac1-1:150-15-5T-MPU
Serial Num	-	7510344
Type	MAU	MAU
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	NEMAPREMIUM
Frame	-	145T
Horsepower	2.00	2
Motor Rpm	-	1775
Phase	3	3
Voltage (rated)	208	230
Amperage (rated)	-	5.64
Service Factor	-	1.15

Gas Heat		
	Design	**Actual**
Heater Operates (y/n)	-	Y
Flame Status (pass/fail)	-	PASS
Inlet Air Temp SetPt	55	56
Discharge Air Temp SetPt	60	60
Air Flow Switch SP Actual	-	0.40

Test Data		
	Design	**Actual**
CFM	1854	1942
SF System SetPt	-	52Hz
RL Voltage	-	157
RL Amperage	-	4.6

General	
	Actual
Fan Rotation Correct	YES

Completed By: Cody Mauro on 10/01/2025

National TAB

Project: 09-29-25 CAVA SAVANNAH, GA (OGLETHORPE MALL)

System/Unit: Kitchen Hood Type I

Asset: HD1 AREA:KITCHEN HD

Unit Data		
	Design	**Actual**
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	6030 ND-2-PSP-F	6030 ND-2
Job / Serial Num	-	7510344
Type	TYPE 1 CANOPY	TYPE I CANOPY
Hood length	139"	139”
Hood Width	60"	60”
Supply Plenum Type	-	MAU
Supply Plenum Width	16"	12"
Supply Plenum Length	152"	144”

Test Data Exhaust		
	Design	**Actual**
Filter Type	CAPTRATE SOLO FILTER	CAPTIVE-AIRE
Filter Size 1	16X20	16X20
Filter Qty 1	8	8
Filter AK factor size 1	2.08	2.08
Filter Total AK Area	16.64	16.64
Filter1 FPM	-	120
Filter2 FPM	-	128
Filter3 FPM	-	145
Filter4 FPM	-	162
Filter5 FPM	-	151
Filter6 FPM	-	150
Filter7 FPM	-	137
Filter8 FPM	-	135
Filter Ave FPM(corr)	-	141
CFM	2317	2346

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

Test Data Supply		
	Design	**Actual**
Total Area	16.89	12
Kv factor (Vel)	0.92	0.87
Num of Readings	-	6
Reading1 FPM	-	200
Reading2 FPM	-	210
Reading3 FPM	-	175
Reading4 FPM	-	191
Reading5 FPM	-	171
Reading6 FPM	-	173
Ave FPM(corr)	-	186
CFM	1854	1942

Completed By: Cody Mauro on 10/01/2025