

**Report By:**

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**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)

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# National TAB

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

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

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

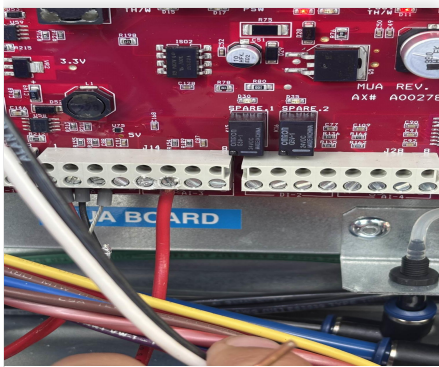


**09-29-25 CAVA SAVANNAH, GA (OGLETHORPE MALL)**

**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

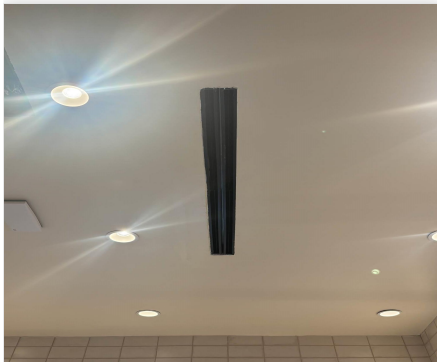


**09-29-25 CAVA SAVANNAH, GA (OGLETHORPE MALL)**

**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 inaccessible. 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

### 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
<b>TOTALS</b>		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
<b>NET AIRFLOW</b>	<b>442</b>	<b>935</b>

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H2O)
FRONT	0.005
SIDE	0.003
REAR	0.015
<b>AVERAGE</b>	<b>0.0077</b>

#### 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:**



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

**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:



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

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**

<b>Restroom duct is routed and sized per plan</b>	Pass
<b>Comment:</b>	
<b>Restroom duct is properly supported</b>	Pass
<b>Comment:</b>	
<b>Duct seams are sealed</b>	Yes
<b>Comment:</b>	
<b>Dampers are accessible to TAB team for balancing</b>	Fail
<b>Comment:</b>	Inaccessible dampers, however, diffusers are in design.
<b>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</b>	N/A
<b>Comment:</b>	
<b>Duct is secured to exhaust register</b>	N/A
<b>Comment:</b>	
<b>Gravity damper is installed, opens and closes freely, and is sealed to prevent air leakage</b>	N/A
<b>Comment:</b>	
<b>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.</b>	Pass
<b>Comment:</b>	
<b>HVAC DUCT</b>	
<b>Kitchen and Dining room duct is routed and sized as per plan</b>	Pass
<b>Comment:</b>	
<b>Ducts are properly supported</b>	Pass
<b>Comment:</b>	
<b>Ductwork is externally insulated</b>	Yes

**Comment:**

---

<b>Duct seams are sealed air tight using proper sealant and application for SMACNA pressure rating of duct systems</b>	Pass
--	------

**Comment:**

---

<b>Ducts are securely insulated as per specificatins and foil taped to prevent air barrier from being breached</b>	Pass
--	------

**Comment:**

---

<b>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</b>	Fail
--	------

**Comment:**

Remote dampers installed above drywall hard ceiling, inaccessible.

---

<b>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</b>	N/A
---	-----

**Comment:**

---

<b>Takeoff to diffuser is installed securely to prevent slippage and air leakage</b>	Pass
--	------

**Comment:**

---

<b>All diffuser neck or opening sizes are installed as planned</b>	Pass
--	------

**Comment:**

---

<b>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.</b>	Pass
--	------

**Comment:**



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

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



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

**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: RTU2

AREA:KITCHEN

Unit Data			Test Data		
	Design	Actual		Design	Actual
MFG	UNKNOWN	TRANE	SF CFM	3000	3157
Serial Num	-	252610923L	RA CFM	2640	2392
Model Num	UNKNOWN	YSK090A3S0L0AG000A1A1000200000	DA CFM	360	765
Type	RTU	RTU	RL Voltage	-	211/212/212
Configuration	VERTICAL	VERTICAL	RL Amperage	-	5.9/6.0/6.0
Num OA Filters 1	-	1	SF Rotation	-	CORRECT
OA Filter Size 1	-	36x17	RA Damper Position	-	80%
Num Final Filter 1	-	3	Min OA Damper Position	-	20%
Final Filter Size 1	-	16x24x2	Min OA Damper Type	-	ECON
Num Final Filter 2	-	2	OA Enthalpy Setpt	-	25 BTU/lb
Final Filter Size 2	-	18x24x2			

Motor Data			Performance Data		
	Design	Actual		Design	Actual
Motor MFG	-	TRANE	MA Plenum SP	-	0.28
Horsepower	-	3.0	Fan Suction SP	-	0.54
Phase	-	3	Fan Discharge SP	-	0.22
Rated Voltage	-	208	Total ESP	0.50"	0.50"
Rated Amperage	-	8.8	Fan Total SP	-	0.76

Drive Data		General	
	Actual		Actual
Motor Sheave SetPt	60Hz	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)

## 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%

### 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)

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: 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 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

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

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

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

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

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)

## 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

