

Report By:

National TAB
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SUITE 4210
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Report: TAB Report
Function: Test, Adjust, & Balance
Date: 11/17/2025
Completed By: National TAB

PROJECT

**11-10-25 CHIPOTLE #5584 GEORGETOWN,
KY**

98 OSBORNE WAY

GEORGETOWN, KY 40324

Client

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

National TAB

Project: 11-10-25 CHIPOTLE #5584 GEORGETOWN, KY

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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.

AIR BALANCE SCHEDULE

UNIT	AREA SERVED	HVAC SUPPLY		HVAC RETURN		HVAC OUTDOOR		OA %		HOOD MAKE-UP		HOOD EXHAUST		GENERAL EXH.	
		DESIGN	ACTUAL	DESIGN	ACTUAL	DESIGN	ACTUAL	DESIGN	ACTUAL	DESIGN	ACTUAL	DESIGN	ACTUAL	DESIGN	ACTUAL
RTU-1	KITCHEN	3500	3572	3000	3105	500	467	14.3%	13.1%						
RTU-2	DINING	4000	4047	3000	3094	1000	953	25.0%	23.5%						
MUA-1	KITCHEN HD									1300	1336				
EF-1	KITCHEN HD											2550	2478		
EF-2	RESTROOM													150	162
TOTALS		7500	7619	6000	6199	1500	1420			1300	1336	2550	2478	150	162

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	2800	2756
TOTAL EXHAUST	2700	2640
NET AIRFLOW	100	116

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H2O)
FRONT	0.01
SIDE	0.01
REAR	-0.02
AVERAGE	0.

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:MAU
- 04:Hoods
- 05: Final Tests



11-10-25 CHIPOTLE #5584 GEORGETOWN, KY

CheckList Information

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

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 07/21/2025 - Kyle Henry - National TAB

Completed Date : 01/07/2026 - Jordan Best - National TAB

CheckList Item Details

RTU's/AHU's

Thermostats installed and have power?	Yes
---------------------------------------	-----

Comment:

All diffusers and grilles are installed and match design?	Yes
---	-----

Comment:

Deflector plates are removed from 1x1 diffusers on the serve line (double check that this is specified on the diffuser schedule first)	Yes
--	-----

Comment:

Economizer blank plate is installed below the outside air intake (Trane only) (N/A = not applicable)	N/A
--	-----

Comment:

Economizers are assembled and functional?	Yes
---	-----

Comment:

DCV Max damper opening position is set to minimum?	Yes
--	-----

Comment:

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

Yes

Comment:

Motors are all operating below the FLA rating?

Yes

Comment:

Are belts tight?

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:

Notes/Comments :

See issue / remark regarding RTU-1.

Date :01/07/2026



11-10-25 CHIPOTLE #5584 GEORGETOWN, KY

CheckList Information

Name : 02: EF'S **Status :** Completed

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 07/21/2025 - Kyle Henry - National TAB

Completed Date : 01/07/2026 - Jordan Best - 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:



11-10-25 CHIPOTLE #5584 GEORGETOWN, KY

CheckList Information

Name : 03:MAU **Status :** Completed

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 07/21/2025 - Kyle Henry - National TAB

Completed Date : 01/07/2026 - Jordan Best - 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:



11-10-25 CHIPOTLE #5584 GEORGETOWN, KY

CheckList Information

Name : 04:Hoods **Status :** Completed

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 07/21/2025 - Kyle Henry - National TAB

Completed Date : 01/07/2026 - Jordan Best - 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:



11-10-25 CHIPOTLE #5584 GEORGETOWN, KY

CheckList Information

Name : 05: Final Tests **Status :** Completed

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 07/21/2025 - Kyle Henry - National TAB

Completed Date : 01/07/2026 - Jordan Best - National TAB

CheckList Item Details

FINAL CHECKS

Is space free of drafting? Yes

Comment:

Is space comfortable in all areas? No

Comment:

Is the space free of ventilation noise? Yes

Comment:

List kitchen equipment turned on for testing N/A

Comment:

List smoke candle type used

Comment:

S-102 45 Second

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

12/05/2025

Comment:

TAB tech name / Firm

Comment:

Jordan Best / NTi

Site super name / Firm

Comment:

N/A

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:

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Project: 11-10-25 CHIPOTLE #5584 GEORGETOWN, KY

System/Unit: AHU/RTU



Asset: RTU1

AREA: KITCHEN

Unit Data		
	Design	Actual
MFG	CARRIER	CARRIER
Serial Num	-	2223P62120
Model Num	48FC_M11	48FC_M11
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	35"x19"
Num Final Filter 1	-	4
Final Filter Size 1	-	20"x20"x2"

Motor Data		
	Design	Actual
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	12.6

Test Data		
	Design	Actual
SF CFM	3500	3572
RA CFM	3000	3105
OA CFM	500	467
RL Voltage	-	214/212/212
RL Amperage	-	3.2
SF Rotation	-	CORRECT
SF System SetPt	-	7.4 VDC
RA Damper Position	-	MECHANICALLY LINKED
Min OA Damper Position	-	3.85 VDC
Min OA Damper Type	-	ECONOMIZER
OA Enthalpy Setpt	-	ES5

Performance Data		
	Design	Actual
MA Plenum SP	-	-0.66"
Fan Suction SP	-	-1.03"
Fan Discharge SP	-	0.53"
Total ESP	0.8"	1.19"
Fan Total SP	-	1.56"

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

Completed By: Jordan Best on 01/07/2026

Unit Data - PHOTO LOG



11/10/2025

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Project:11-10-25 CHIPOTLE #5584 GEORGETOWN, KY

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	HOOD	ACPSP	165X6	700	5.23		910	761	108.7
SGRD2	KITCHEN	CD1	12"	450	1	531	384	447	99.3
SGRD3	KITCHEN	CD1	12"	450	1	462	485	460	102.2
SGRD4	SERVELINE	CD2	8"	250	1	158	161	225	90.0
SGRD5	SERVELINE	CD2	8"	250	1	220	220	247	98.8
SGRD6	SERVELINE	CD2	8"	250	1	212	218	248	99.2
SGRD7	SERVELINE	CD2	8"	250	1	172	157	233	93.2
SGRD8	BOH	CD1	12"	375	1	520	505	387	103.2
SGRD9	BOH	CD1	12"	375	1	417	401	401	106.9
SGRD10	OFFICE	CD1	8"	150	1	333	344	163	108.7
Total				3500		3025	3785	3572	102.06%

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Project: 11-10-25 CHIPOTLE #5584 GEORGETOWN, KY

System/Unit: AHU/RTU



Asset: RTU2

AREA:DINING

Unit Data		
	Design	Actual
MFG	CARRIER	CARRIER
Serial Num	-	2023P60542
Model Num	48FC_M11	48FC_M11
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	35"x19"
Num Final Filter 1	-	4
Final Filter Size 1	-	20"x20"x2"

Motor Data		
	Design	Actual
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	6.4

Test Data		
	Design	Actual
SF CFM	4000	4047
RA CFM	3000	3094
OA CFM	1000	953
RL Voltage	-	213/211/212
RL Amperage	-	3.3
SF Rotation	-	CORRECT
SF System SetPt	-	7.3 VDC
RA Damper Position	-	MECHANICALLY LINKED
Min OA Damper Position	-	5.6 VDC
Min OA Damper Type	-	ECONOMIZER
OA Enthalpy Setpt	-	ES5

Performance Data		
	Design	Actual
MA Plenum SP	-	-0.51
Fan Suction SP	-	-0.83
Fan Discharge SP	-	0.35"
Total ESP	0.8"	0.86"
Fan Total SP	-	1.18"

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

Completed By: Jordan Best on 01/07/2026

Unit Data - PHOTO LOG



11/10/2025

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Project: 11-10-25 CHIPOTLE #5584 GEORGETOWN, KY

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	BEVERAGE	SR2	18/6	400	0.63	343	406	387	96.8
SGRD2	BEVERAGE	SR2	18/6	500	0.63	447	523	509	101.8
SGRD3	ORDERLINE	SR1	14"	800	1.07	615	784	810	101.3
SGRD4	ORDERLINE	SR1	14"	700	1.07	566	709	678	96.9
SGRD5	ORDERLINE	SR1	14"	600	1.07	472	568	647	107.8
SGRD6	ORDERLINE	SR1	14"	500	1.07	522	638	532	106.4
SGRD7	ORDERLINE	SR1	14"	450	1.07	515	618	429	95.3
SGRD8	RESTROOM	CD3	6"	50	1	66	81	55	110.0
Total				4000		3546	4327	4047	101.18%

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Project: 11-10-25 CHIPOTLE #5584 GEORGETOWN, KY

System/Unit: FAN - Exhaust



Asset: EF1

AREA:KITCHEN

Unit Data		
	Design	Actual
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	DU180HFA	DU180HFA
Serial Num	-	7501877
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	TECO WESTINGHOUSE
Frame	-	184T
Horsepower	2	2
Motor Rpm	-	1165
Phase	3	3
Voltage (rated)	208	230
Amperage (rated)	-	6.56
Service Factor	-	1.15

Test Data		
	Design	Actual
CFM	2550	2478
Fan RPM	1232	1013
Fan Rotation	-	CCW
Motor RPM	-	1013
System SetPt	-	52.3 HZ
RL Voltage	-	109 VFD
RL Amperage	-	5.2 VFD
Total ESP	1.450"	1.16"
Fan Inlet SP	-	-1.16"
Fan Discharge SP	-	ATM

Completed By: Jordan Best on 12/05/2025

Unit Data - PHOTO LOG



11/10/2025

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Project: 11-10-25 CHIPOTLE #5584 GEORGETOWN, KY

System/Unit: FAN - Exhaust



Asset: EF2

AREA:RESTROOM

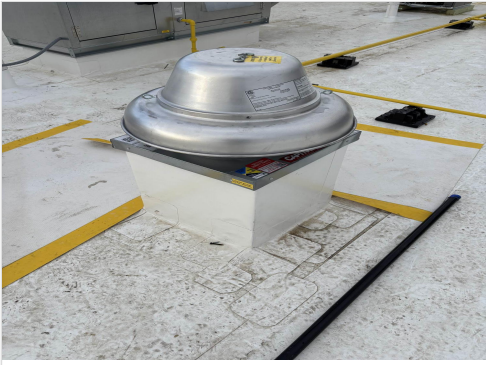
Unit Data		
	Design	Actual
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	DR12HFA	DR12HFA
Serial Num	-	7501877
Type	DOWNBLAST	DOWNBLAST
Configuration	VERTICAL	VERTICAL

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

Test Data		
	Design	Actual
CFM	150	162
Fan RPM	1304	1082
Fan Rotation	-	CORRECT
Motor RPM	-	1082
System SetPt	-	56
RL Voltage	-	112.3
RL Amperage	-	1.2
Total ESP	0.600"	0.18"
Fan Inlet SP	-	-0.18"
Fan Discharge SP	-	ATM

Completed By: Jordan Best on 12/05/2025

Unit Data - PHOTO LOG



11/10/2025

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Project:11-10-25 CHIPOTLE #5584 GEORGETOWN, KY

FAN - Exhaust



Diffuser Ret/Exh (GRD)

EF2/RESTROOM

Asset												
Asset Name	Model Num	MFG	Type	Size	DESIGN CFM	AK	VEL(1)	CFM(1)	VEL(2)	CFM(2)	FINAL CFM	% to design
EF2-1	NA	NA	ER1	6/6	75	1		75		105	79	105.3
EF2-2	NA	NA	ER1	6/6	75	1		56		75	83	110.7
Total					150			131		180	162	108%

Completed By: Jordan Best on 12/05/2025

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Project: 11-10-25 CHIPOTLE #5584 GEORGETOWN, KY

System/Unit: FAN - Supply



Asset: MAU1

AREA:HOOD

Unit Data		
	Design	Actual
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	A1-D.250-15D	A1-D.250-15D
Serial Num	-	7501877
Type	MAU	MAU
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	TECO WESTINGHOUSE
Frame	-	143T
Horsepower	1.000	1
Motor Rpm	-	1740
Phase	3	3
Voltage (rated)	208	208
Amperage (rated)	-	2.9
Service Factor	-	1.15

Gas Heat		
	Design	Actual
Heater Operates (y/n)	-	YES
Flame Status (pass/fail)	-	PASS
Inlet Air Temp SetPt	55	55
Discharge Air Temp SetPt	60	60
Air Flow Switch SP Actual	-	0.27"

Test Data		
	Design	Actual
CFM	1300	1336
SF RPM	1574	1079
Motor RPM	-	1079
SF System SetPt	-	37 HZ
RL Voltage	-	214/212/211
RL Amperage	-	1.8 VFD

General	
	Actual
Fan Rotation Correct	YES

Completed By: Jordan Best on 12/05/2025

Unit Data - PHOTO LOG



11/10/2025

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Project: 11-10-25 CHIPOTLE #5584 GEORGETOWN, KY

System/Unit: Kitchen Hood Type I



Asset: HD1

AREA: COOK LINE

Unit Data		
	Design	Actual
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	5424 ND-2-ACPSP-F	5424 ND-2-ACPSP-F
Job / Serial Num	-	7501877
Type	TYPE 1 CANOPY	TYPE I CANOPY
Hood length	153"	153"
Hood Width	54"	54"
Supply Plenum Type	-	ACPSP
Supply Plenum Width	9"	9"
Supply Plenum Length	165"	165"

Test Data Exhaust		
	Design	Actual
Filter Type	CAPTIVEAIRE SOLO FILTER	CAPTIVEAIRE 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	-	152
Filter2 FPM	-	160
Filter3 FPM	-	181
Filter4 FPM	-	187
Filter5 FPM	-	183
Filter6 FPM	-	188
Filter7 FPM	-	159
Filter8 FPM	-	173
Filter9 FPM	-	149
Filter Ave FPM(corr)	-	170
CFM	2550	2478

Cooking Equipment	
	Actual
Item 1	GRILL PRESS
Item 2	STOVE TOP
Item 3	FRYER
Item 4	RICE COOKER

Test Data Supply		
	Design	Actual
Total Area	10.312	10.312
Kv factor (Vel)	.81	.81
Num of Readings	-	12
Reading1 FPM	-	203
Reading2 FPM	-	191
Reading3 FPM	-	172
Reading4 FPM	-	178
Reading5 FPM	-	166
Reading6 FPM	-	156
Reading7 FPM	-	151
Reading8 FPM	-	154
Reading9 FPM	-	131
Reading10 FPM	-	146
Reading11 FPM	-	132
Reading12 FPM	-	151
Ave FPM(corr)	-	160
CFM	1300	1336

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ER. IF REFRIGERANT PIPING TO
SS STEEL SHROUD AS SHOWN

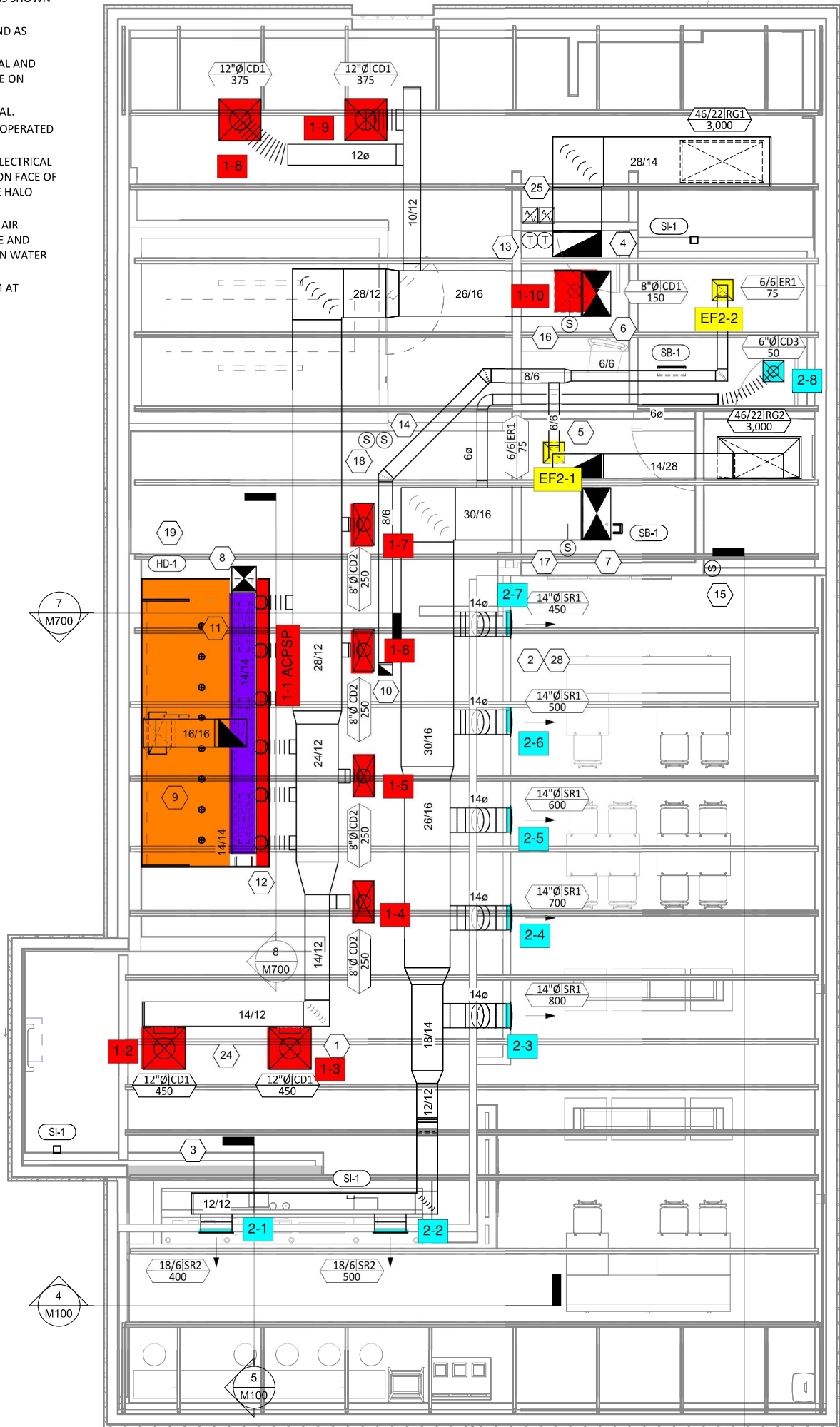
INSTRUCTIONS AND AS

THE ARCHITECTURAL AND
FINISHED BY CHIPOTLE ON

TAIL 1/M700. TYPICAL.
WITH REMOTE KEY OPERATED
60" AFF. TYPICAL.
TAIL 6/M700. SEE ELECTRICAL
WARNING STICKERS ON FACE OF
1 WHICH THE REME HALO

ITION AND OUTSIDE AIR
EXHAUSTION AIR INTAKE AND
SEE INFORMATION ON WATER

SITE SIDE OF ROOM AT



TAKE