Report By:

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

Report: TAB REPORT

Function: Test, Adjust, & Balance

Date: 10/02/2025

Completed By: National TAB

PROJECT

07-28-25 CHIPOTLE #5501 DYERSBURG, TN

2455 LAKE RD

DYERSBURG, TN 38024

Client

Chipotle Mexican Grill

610 Newport Center Drive, Suite 1100

Newport Beach, CA 92660

National TAB

Project: 07-28-25 CHIPOTLE #5501 DYERSBURG, TN

Table Of Contents

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.

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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	3736	3250	2954	750	782	18.8%	20.9%						
RTU-2	DINING	4000	3933	3250	3217	750	716	18.8%	18.2%						
EF-1	COOK LINE											2550	2566		
EF-2	BATHROOM													150	140
MAU-1	HOOD									1300	1328				
TOTALS		8000	7669	6500	6171	1500	1498			1300	1328	2550	2566	150	140

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	2800	2826
TOTAL EXHAUST	2700	2706
NET AIRFLOW	100	120

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H20)
FRONT	0.0038
SIDE	
REAR	0.0029
AVERAGE	**0.0034**

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

07-28-25 CHIPOTLE #5501 DYERSBURG, TN

CheckList Information

Name :	01: RTU'S/AHU'S	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	06/26/2025 - Kyle Henry - National TAB		
Completed Date :	07/30/2025 - Sagar Patel - 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)	Yes
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:	

07-28-25 CHIPOTLE #5501 DYERSBURG, TN

CheckList Information

Name :	02: EF’S	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	06/26/2025 - Kyle Henry - National TAB		
Completed Date :	07/30/2025 - Sagar Patel - 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:	

07-28-25 CHIPOTLE #5501 DYERSBURG, TN

CheckList Information

Name :	03:MAU	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	06/26/2025 - Kyle Henry - National TAB		
Completed Date :	10/02/2025 - Dylan Crisman - 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:	

07-28-25 CHIPOTLE #5501 DYERSBURG, TN

CheckList Information

Name :	04:Hoods	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	06/26/2025 - Kyle Henry - National TAB		
Completed Date :	10/02/2025 - Dylan Crisman - 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:	

07-28-25 CHIPOTLE #5501 DYERSBURG, TN

CheckList Information

Name :	05:Final Tests	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	06/26/2025 - Kyle Henry - National TAB		
Completed Date :	10/02/2025 - Dylan Crisman - 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	N/A
Comment:	
List smoke candle type used	
Comment:	

Observed cooking during open store hours.

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	10/02/2025

Comment:

TAB tech name / Firm

Comment:

Dylan Crisman / NTi

Site super name / Firm

Comment:

DAN GOODSON /

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: 07-28-25 CHIPOTLE #5501 DYERSBURG, TN

System/Unit: AHU/RTU

Asset: RTU1 AREA:KITCHEN

Unit Data		
	Design	**Actual**
MFG	CARRIER	CARRIER
Serial Num	-	0424P62838
Model Num	48FCN12	48FCN12
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	-	20X20X2”

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

Drive Data	
	Actual
Motor Sheave Size	DD
Motor Bore Size	DD
Motor Sheave SetPt	DD
Fan Sheave Size	DD
Fan Sheave Bore	DD
Belt CL Distance	DD
Num of Belts	DD
Belt Size	DD
Belt Alignment	DD

Test Data		
	Design	**Actual**
SF CFM	4000	3736
SF RPM	-	1733
RA CFM	3250	2954
OA CFM	750	782
RL Voltage	-	210 / 211 /211
RL Amperage	-	3.8 / 3.8 / 3.9
SF Rotation	-	CCW
SF System SetPt	-	8.5 VDC
RA Damper Position	-	6.3
Min OA Damper Position	-	4.60V
Min OA Damper Type	-	ECONOMIZER
OA Enthalpy Setpt	-	ES5

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.71”
Fan Suction SP	-	-1.22”
Fan Discharge SP	-	0.54”
Total ESP	.8"	1.25"
Fan Total SP	-	1.76"

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

Completed By: Dylan Crisman on 10/02/2025

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Project:07-28-25 CHIPOTLE #5501 DYERSBURG, TN

AHU/RTU

Diffuser Supply (GRD)

RTU1/KITCHEN

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
RTU1-SGRD1	BACK	CD1	12"	400	1	110	85	428	107.0
RTU1-SGRD2	BACK	CD1	12"	400	1	604	451	367	91.8
RTU1-SGRD3	BACK	CD1	8"	150	1	238	185	146	97.3
RTU1-SGRD4	RESTROOM	CD3	6"	150	1	119	97	53	35.3
RTU1-SGRD5	KITCHEN	CD1	10"	350	1	343	292	322	92.0
RTU1-SGRD6	KITCHEN	CD1	10"	350	1	365	318	348	99.4
RTU1-SGRD7	KITCHEN	CD1	10"	350	1	346	314	328	93.7
RTU1-SGRD8	KITCHEN	CD1	10"	350	1	356	356	325	92.9
RTU1-SGRD9	KITCHEN	CD1	12"	400	1	507	413	407	101.8
RTU1-SGRD10	KITCHEN	CD1	12"	400	1	511	452	372	93.0
RTU1-SGRD11	HOOD	ACPSP	165x6	700	6.88	991	880	640	91.4
Total				4000		4490	3843	3736	93.4%

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Project: 07-28-25 CHIPOTLE #5501 DYERSBURG, TN

System/Unit: AHU/RTU

Asset: RTU2 AREA:DINING

Unit Data		
	Design	**Actual**
MFG	CARRIER	CARRIER
Serial Num	-	0424P62896
Model Num	48FCN12	48FCN12
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	-	20X20X2”

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

Drive Data	
	Actual
Motor Sheave Size	DD
Motor Bore Size	DD
Motor Sheave SetPt	DD
Fan Sheave Size	DD
Fan Sheave Bore	DD
Belt CL Distance	DD
Num of Belts	DD
Belt Size	DD
Belt Alignment	DD

Test Data		
	Design	**Actual**
SF CFM	4000	3933
SF RPM	-	1450
RA CFM	3250	3217
OA CFM	750	716
RL Voltage	-	211 / 211 / 212
RL Amperage	-	2.4 / 2.4 / 2.5
SF Rotation	-	CCW
SF System SetPt	-	6.2 VDC
RA Damper Position	-	5.6
Min OA Damper Position	-	4.70V
Min OA Damper Type	-	ECONOMIZER
OA Enthalpy Setpt	-	ES5

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.41
Fan Suction SP	-	-0.76”
Fan Discharge SP	-	0.37”
Total ESP	.8"	0.78"
Fan Total SP	-	1.13"

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

Completed By: Dylan Crisman on 10/02/2025

National TAB

Project:07-28-25 CHIPOTLE #5501 DYERSBURG, TN

AHU/RTU

Diffuser Supply (GRD)

RTU2/DINING

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
RTU2-SGRD1	DINING	SR2	18/6	500	0.63	390	386	464	92.8
RTU2-SGRD2	DINING	SR2	18/6	500	0.63	699	627	456	91.2
RTU2-SGRD3	DINING	SR1	12"	600	1	868	792	635	105.8
RTU2-SGRD4	DINING	SR1	12"	600	1	844	770	583	97.2
RTU2-SGRD5	DINING	SR1	12"	600	1	863	748	608	101.3
RTU2-SGRD6	DINING	SR1	12"	600	1	732	679	578	96.3
RTU2-SGRD7	DINING	SR1	12"	600	1	684	613	609	101.5
Total				4000		5080	4615	3933	98.32%

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Project: 07-28-25 CHIPOTLE #5501 DYERSBURG, TN

System/Unit: FAN - Exhaust

Asset: EF1 AREA:KITCHEN

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	DU180HFA	DU180HFA
Serial Num	-	7188559
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	TECO
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	2566
Fan RPM	-	1008
Fan Rotation	-	CCW
Motor RPM	-	1008
System SetPt	-	51.9 Hz
RL Voltage	-	109 V VFD
RL Amperage	-	5.3 A VFD
Total ESP	1.2"	-0.71”
Fan Inlet SP	-	-0.71”
Fan Discharge SP	-	1 ATM

Completed By: Sagar Patel on 07/30/2025

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Project: 07-28-25 CHIPOTLE #5501 DYERSBURG, TN

System/Unit: FAN - Exhaust

Asset: EF2 AREA:RESTROOMS

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	DR12HFA	DR12HFA
Serial Num	-	7188559
Type	DOWNBLAST	DOWNBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	TELCO GREEN
Frame	-	N/A
Horsepower	.18	0.25
Motor Rpm	-	1800
Phase	1	1
Voltage (rated)	120	310
Amperage (rated)	-	N/A
Service Factor	-	N/A

Test Data		
	Design	**Actual**
CFM	150	140
Fan RPM	-	1831
Fan Rotation	-	CCW
Motor RPM	-	1831
System SetPt	-	91 P
RL Voltage	-	N/A
RL Amperage	-	N/A
Total ESP	.6"	0.69”
Fan Inlet SP	-	-0.69”
Fan Discharge SP	-	1 ATM

Completed By: Sagar Patel on 07/29/2025

Notes:
UNABLE TO READ VOLTS AND AMPS SAFELY.

Written By: Sagar Patel on 07/29/2025

National TAB

Project:07-28-25 CHIPOTLE #5501 DYERSBURG, TN

FAN - Exhaust

Diffuser Ret/Exh (GRD)

EF2/RESTROOMS

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		6/6	75	1		100	93	72	72	96.0
EF2-2	NA	NA		6/6	75	1		99	87	68	68	90.7
Total					150			199		140	140	93.33%

National TAB

Project: 07-28-25 CHIPOTLE #5501 DYERSBURG, TN

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	-	7188559
Type	MAU	MAU
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	TECO
Frame	-	184
Horsepower	1	1
Motor Rpm	-	1740
Phase	3	3
Voltage (rated)	208	230
Amperage (rated)	-	2.9
Service Factor	-	1.15

Gas Heat		
	Design	**Actual**
Heater Operates (y/n)	-	Y
Flame Status (pass/fail)	-	PASS
Inlet Air Temp SetPt	-	55
Discharge Air Temp SetPt	-	60
Air Flow Switch SP Actual	-	0.36”

Test Data		
	Design	**Actual**
CFM	1300	1328
SF RPM	-	1540
Motor RPM	-	1540
SF System SetPt	-	53.1
RL Voltage	-	145@VFD
RL Amperage	-	2.5@VFD

General	
	Actual
Fan Rotation Correct	YES

Completed By: Dylan Crisman on 10/02/2025

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Project: 07-28-25 CHIPOTLE #5501 DYERSBURG, TN

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	-	7188559
Type	TYPE 1 CANOPY	TYPE 1 CANOPY
Hood length	153"	153"
Hood Width	51"	51"
Supply Plenum Type	-	MAU
Supply Plenum Width	9"	9"
Supply Plenum Length	165"	165"

Test Data Exhaust		
	Design	**Actual**
Filter Type	CAPTRATE SOLO	CAPTRATE SOLO
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	-	148
Filter2 FPM	-	158
Filter3 FPM	-	162
Filter4 FPM	-	187
Filter5 FPM	-	193
Filter6 FPM	-	209
Filter7 FPM	-	186
Filter8 FPM	-	185
Filter9 FPM	-	157
Filter Ave FPM(corr)	-	176
CFM	2550	2566

Cooking Equipment	
	Actual
Item 1	GRIDDLE
Item 2	STOVE
Item 3	
Item 4	RICE COOKER
Item 5	FRYER

Test Data Supply		
	Design	**Actual**
Total Area	10.31	10.31
Kv factor (Vel)	0.81	0.81
Num of Readings	-	14
Reading1 FPM	-	222
Reading2 FPM	-	145
Reading3 FPM	-	139
Reading4 FPM	-	176
Reading5 FPM	-	181
Reading6 FPM	-	151
Reading7 FPM	-	147
Reading8 FPM	-	107
Reading9 FPM	-	138
Reading10 FPM	-	175
Reading11 FPM	-	169
Reading12 FPM	-	158
Reading13 FPM	-	150
Reading14 FPM	-	174
Ave FPM(corr)	-	159
CFM	1300	1328

Completed By: Dylan Crisman on 10/02/2025

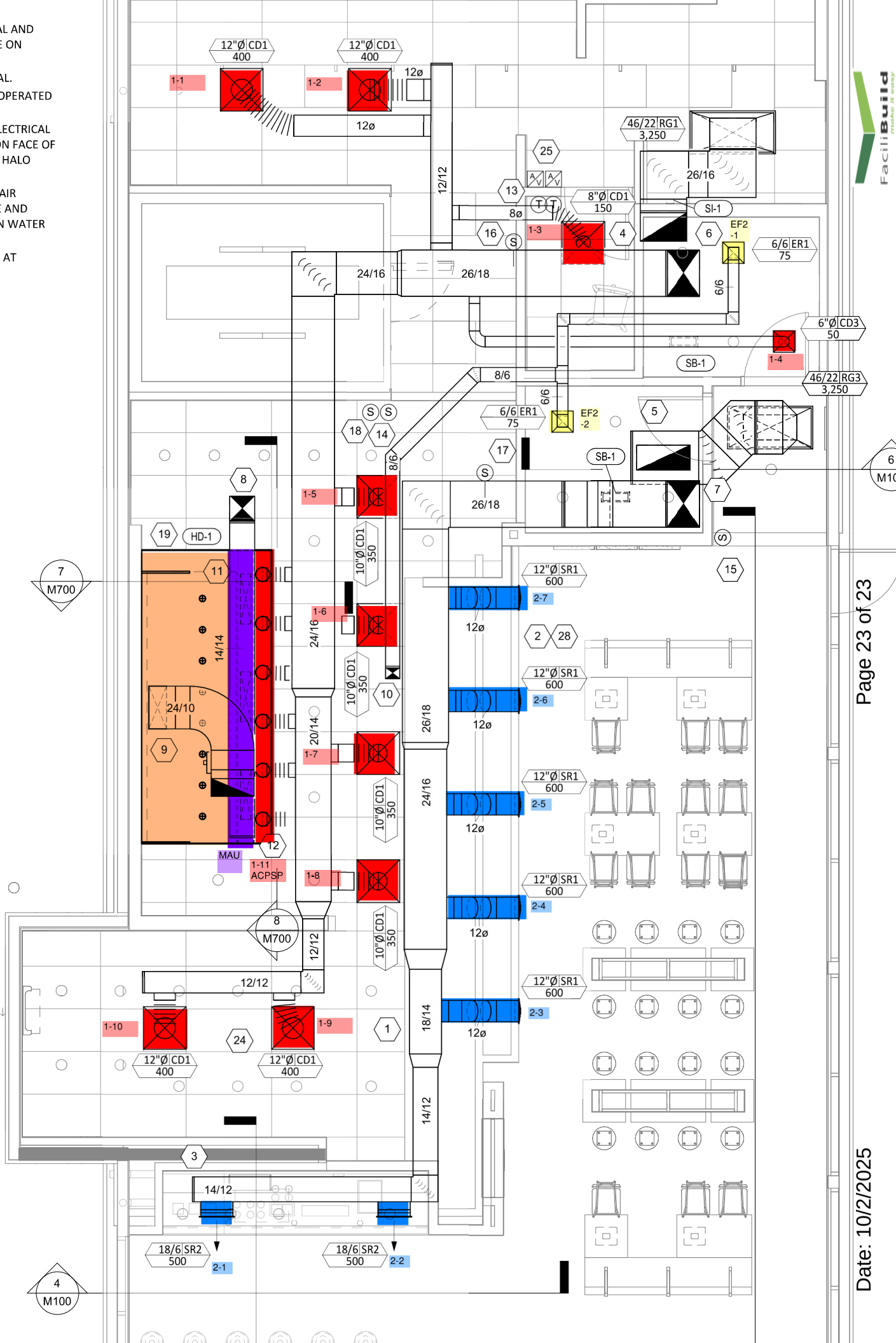
IGS.
AILED IN THE ARCHITECTURAL AND
EM FURNISHED BY CHIPOTLE ON

PER DETAIL 1/M700. TYPICAL.
CIATOR WITH REMOTE KEY OPERATED
NT UNIT 60" AFF. TYPICAL.
PER DETAIL 6/M700. SEE ELECTRICAL
LL UV WARNING STICKERS ON FACE OF
HROUGH WHICH THE REME HALO

ERMINATION AND OUTSIDE AIR
R COMBUSTION AIR INTAKE AND
OR MORE INFORMATION ON WATER

N OPPOSITE SIDE OF ROOM AT
G ROOM.

TER
ON AIR INTAKE



Date: 10/2/2025