Report By:

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

Report: TAB Report

Function: Test, Adjust, & Balance

Date: 03/25/2026

Completed By: National TAB

PROJECT

03-30-26 Chipotle #5532 Belleville, NJ

11 Franklin Avenue

Belleville, NJ 07109

Client

Chipotle Mexican Grill

610 Newport Center Drive, Suite 1100

Newport Beach, CA 92660

National TAB

Project: 03-30-26 Chipotle #5532 Belleville, NJ

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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

- Alarms present on RTU-1
- Fault on Hood HMI

03-30-26 Chipotle #5532 Belleville, NJ

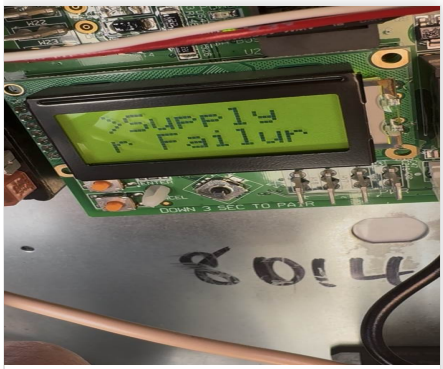
Project Issue Information

Issue Name : Alarms present on RTU-1

Description : There are two alarms present on RTU-1. They consist of, 1) SUPPLY HUMIDITY SENSOR FAILURE and 2) OUTDOOR AIR QUALITY SENSOR FAILURE. These did not affect TAB, but they need to be serviced.

Created By :	National TAB	**Assigned To :**	National TAB - Will Turnbough
Status :	Open		
Priority :	Low	**Asset Tag :**	
Originated Date :	03/31/2026 - Ryan Ash - National TAB		

Project Issue File Details



03/31/2026

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Project Issue Information

Issue Name : Fault on Hood HMI

Description : There is a Fault #99 displayed on the hood HMI. This is most likely due to a communication error between the HMI and the Exhaust VFD. Captive Air was contacted and a regional tech will need to visit site to reprogram the VFD software. The fan was able to be balanced. The exhaust fan was left turned off manually on the VFD.

Created By : National TAB

Assigned To : National TAB - Will Turnbough

Status : Open

Priority : Low

Asset Tag :

Originated Date : 03/31/2026 - Ryan Ash - National TAB

Project Issue File Details

03/31/2026

NATIONAL TAB

AIR BALANCE SCHEDULE

UNIT	AREA SERVED	HVAC SUPPLY		HVAC RETURN		HVAC OUTDOOR		OA %		HOOD MAKE-UP		HOOD EXHAUST		GENERAL EXH.	
		DESIGN	ACTUAL	DESIGN	ACTUAL	DESIGN	ACTUAL	DESIGN	ACTUAL	DESIGN	ACTUAL	DESIGN	ACTUAL	DESIGN	ACTUAL
RTU-1	KITCHEN	3400	3350	2900	2830	500	520	14.7%	15.5%						
RTU-2	DINING	4000	3785	3000	2795	1000	990	25.0%	26.2%						
MUA-1	KITCHEN HD									1300	1286				
EF-1	KITCHEN HD											2550	2508		
EF-2	RESTROOM													150	148
TOTALS		7400	7135	5900	5625	1500	1510			1300	1286	2550	2508	150	148

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	2800	2796
TOTAL EXHAUST	2700	2656
NET AIRFLOW	100	140

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H20)
FRONT	0.0048
SIDE	
REAR	0.005
AVERAGE	**0.0049**

FINAL CHECKS

ACTUAL NET AIRFLOW COINCIDES WITH DESIGN: ✓

MEASURED PRESSURES COINCIDES WITH ACTUAL NET AIRFLOW: ✓

PRESSURE FALLS WITHIN IMC TOLERANCE OF +/-0.02" W.C. ✓

NOTES:

CheckList List

- 01: RTU'S/AHU'S
- 02: EF'S
- 03: MUA
- 04: HOODS
- 05: FINAL TESTS

03-30-26 Chipotle #5532 Belleville, NJ

CheckList Information

Name :	01: RTU'S/AHU'S	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	03/25/2026 - Trinity Dodds - National TAB		
Completed Date :	03/31/2026 - Ryan Ash - National TAB		

CheckList Item Details

RTU's/AHU's

Thermostats installed and have power?	Yes
Comment:	
All diffusers and grilles are installed and match design?	Yes
Comment:	
Deflector plates are removed from 1x1 diffusers on the serve line (double check that this is specified on the diffuser schedule first)	Yes
Comment:	
Economizer blank plate is installed below the ouside air intake (Trane only) (N/A = not applicable)	N/A
Comment:	
Economizers are assembled and functional?	Yes
Comment:	
DCV Max damper opening position is set to minimum?	Yes
Comment:	

Free cooling enthalpy set point set for lowest setting (Typically "D")	Yes
Comment:	
Motors are all operating below the FLA rating?	Yes
Comment:	
Are belts tight?	Yes
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:	

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CheckList Information

Name :	02: EF'S	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	03/25/2026 - Trinity Dodds - National TAB		
Completed Date :	03/31/2026 - Ryan Ash - National TAB		

CheckList Item Details

EF's

Rotation is correct?	Yes
Comment:	
Belts are tight?	N/A
Comment:	
Viroguard installed on hood fan(s)?	Yes
Comment:	
Hinge kit installed installed on hood fan?	Yes
Comment:	
Lean fan back. Is grease duct installation adequate and is duct ran all the way to the base of the fan?	Yes
Comment:	
Flex conduit is long enough so that fan can be completely tilted back?	Yes
Comment:	

There is no major leakage around base of fan?	Yes
Comment:	
Is the motor operating below the motor FLA rating?	Yes
Comment:	
For restroom fan(s) is the back draft damper installed and can it fully open?	Yes
Comment:	
Unit free of noticeable noise and vibration?	Yes
Comment:	

03-30-26 Chipotle #5532 Belleville, NJ

CheckList Information

Name :	03: MUA	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	03/25/2026 - Trinity Dodds - National TAB		
Completed Date :	03/31/2026 - Ryan Ash - National TAB		

CheckList Item Details

MUA

Rotation is correct?	Yes
Comment:	
Gas piping is installed and valves are in on position?	Yes
Comment:	
Internal motorized damper is fully opening?	Yes
Comment:	
Motor is operating below the FLA rating?	Yes
Comment:	
Unit free of noticeable noise and vibration?	Yes
Comment:	

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CheckList Information

Name :	04: HOODS	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	03/25/2026 - Trinity Dodds - National TAB		
Completed Date :	03/31/2026 - Ryan Ash - National TAB		

CheckList Item Details

HOODS

All hood filters installed and accounted for?	Yes
Comment:	
Hoods are wired and have power?	Yes
Comment:	
Hood is free of alarms?	No
Comment:	

There is a FAULT #99 displayed on the HMI. See Remarks section for further detail.

Hood is free of damage?	Yes
Comment:	
Quarter or full vertical end panels are installed if specified?	Yes
Comment:	

03-30-26 Chipotle #5532 Belleville, NJ

CheckList Information

Name :	05: FINAL TESTS	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	03/25/2026 - Trinity Dodds - National TAB		
Completed Date :	03/31/2026 - Ryan Ash - National TAB		

CheckList Item Details

FINAL CHECKS

Is space free of drafting?	Yes
Comment:	
Is space comfortable in all areas?	Yes
Comment:	
Is the space free of ventilation noise?	Yes
Comment:	
List kitchen equipment turned on for testing	Yes
Comment:	
List smoke candle type used	
Comment:	
CE0163	

HOOD CAPTURE TEST

Smoke test capture % - Perimeter of hood

Comment:

100%

Smoke test capture % - Top of cooking surface

Comment:

100%

WITNESS

Date test was completed	03/30/2026

Comment:

TAB tech name / Firm

Comment:

Ryan Ash / National TAB intelligence

Site super name / Firm

Comment:

NA

Owner representative name / Firm (if Applicable)

Comment:

NA

BUILDING PRESSURE

Do actual net building airflow, design net building airflow, and pressure coincide? If not why? (All three should either be positive or negative)	Pass

Comment:

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Project: 03-30-26 Chipotle #5532 Belleville, NJ

System/Unit: AHU/RTU

Asset: RTU-1 AREA:KITCHEN

Unit Data		
	Design	**Actual**
MFG	YORK	YORK
Serial Num	-	N2F5151345
Model Num	ZJ102	ZJ102N18R2BEEAA2A1
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	29X21
Num Final Filter 1	-	4
Final Filter Size 1	-	20X24X2

Motor Data		
	Design	**Actual**
Motor MFG	-	BALDOR
Frame	-	56 HZ
Horsepower	-	3.00
Motor Rpm	-	1750
Phase	3	3
Rated Voltage	208	208-230
Rated Amperage	-	8.3-8.2

Drive Data	
	Actual
Motor Sheave Size	1VM50
Motor Bore Size	7/8”
Motor Sheave SetPt	1 TURN OUT
Fan Sheave Size	AK74
Fan Sheave Bore	1”
Belt CL Distance	18.5”
Num of Belts	1
Belt Size	A54
Belt Alignment	INLINE

Test Data		
	Design	**Actual**
SF CFM	3400	3350
SF RPM	-	896
RA CFM	2900	2830
OA CFM	500	520
RL Voltage	-	214.1/213.9/212.8
RL Amperage	-	6.5 A VFD
SF Rotation	-	CW
SF System SetPt	-	82%
RA Damper Position	-	MECHANICAL LINKAGE
Min OA Damper Position	-	13%
Min OA Damper Type	-	ECONOMIZER
OA Enthalpy Setpt	-	DEFAULT

Performance Data		
	Design	**Actual**
MA Plenum SP	-	0.54”
Fan Suction SP	-	-0.74”
Fan Discharge SP	-	0.65”
Total ESP	0.80"	1.19"
Fan Total SP	-	1.39"

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

Completed By: Ryan Ash on 03/30/2026

Unit Data - PHOTO LOG

03/30/2026

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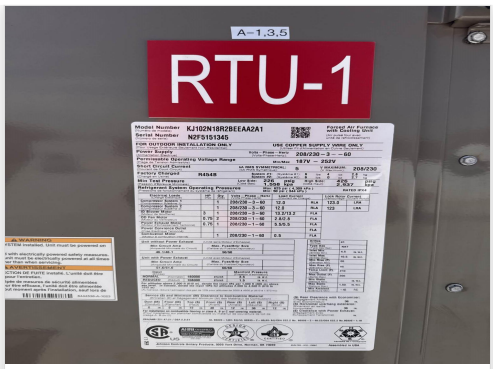

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Project:03-30-26 Chipotle #5532 Belleville, NJ

AHU/RTU

Diffuser Supply (GRD)

RTU-1/KITCHEN

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	KITCHEN	CD1	12"	425	1	304	325	427	100.5
SGRD2	KITCHEN	CD1	12"	425	1	455	501	428	100.7
SGRD3	KITCHEN	CD2	8"	250	1	215	231	258	103.2
SGRD4	KITCHEN	CD2	8'	250	1	167	182	241	96.4
SGRD5	KITCHEN	CD2	8"	250	1	185	190	248	99.2
SGRD6	KITCHEN	CD2	8"	250	1	170	179	243	97.2
SGRD7	KITCHEN HOOD	ACPSP	165X6	696	5.36	740	847	660	94.8
SGRD8	OFFICE	CD1	8"	150	1	157	177	145	96.7
SGRD9	BOH	CD1	12"	350	1	257	272	337	96.3
SGRD10	BOH	CD1	12"	350	1	349	384	363	103.7
Total				3396		2999	3288	3350	98.65%

Completed By: Ryan Ash on 03/30/2026

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Project: 03-30-26 Chipotle #5532 Belleville, NJ

System/Unit: AHU/RTU

Asset: RTU-2 AREA:DINING

Unit Data		
	Design	**Actual**
MFG	YORK	YORK
Serial Num	-	N2K5621607
Model Num	ZJ120	ZJ120N24R2BEEAA2A1
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	29X21
Num Final Filter 1	-	4
Final Filter Size 1	-	20X24X2

Motor Data		
	Design	**Actual**
Motor MFG	-	BALDOR
Frame	-	56 HZ
Horsepower	-	3.00
Motor Rpm	-	1750
Phase	3	3
Rated Voltage	208	208-230
Rated Amperage	-	8.3-8.2

Drive Data	
	Actual
Motor Sheave Size	1VM50
Motor Bore Size	7/8”
Motor Sheave SetPt	0 TURNS OUT
Fan Sheave Size	AK74
Fan Sheave Bore	1”
Belt CL Distance	18.5”
Num of Belts	1
Belt Size	A54
Belt Alignment	INLINE

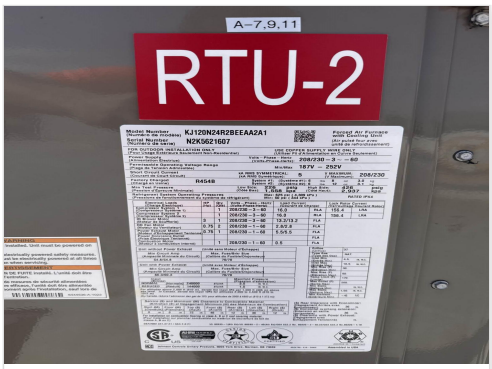
Test Data		
	Design	**Actual**
SF CFM	4000	3785
SF RPM	-	1023
RA CFM	3000	2795
OA CFM	1000	990
RL Voltage	-	214.7/214.6/213.7
RL Amperage	-	7.8 A VFD
SF Rotation	-	CW
SF System SetPt	-	92%
RA Damper Position	-	MECHANICAL LINKAGE
Min OA Damper Position	-	16%
Min OA Damper Type	-	ECONOMIZER
OA Enthalpy Setpt	-	DEFAULT

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.60”
Fan Suction SP	-	-1.01”
Fan Discharge SP	-	0.69”
Total ESP	0.80"	1.29"
Fan Total SP	-	1.70"

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

Completed By: Ryan Ash on 03/30/2026

Unit Data - PHOTO LOG



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National TAB

Project:03-30-26 Chipotle #5532 Belleville, NJ

AHU/RTU

Diffuser Supply (GRD)

RTU-2/DINING

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	WOMEN'S RR	CD3	6"	50	1	51	61	54	108.0
SGRD2	DINING	SR1	14"	450	1	320	351	444	98.7
SGRD3	DINING	SR1	14"	500	1	431	472	467	93.4
SGRD4	DINING	SR1	14"	600	1	479	541	563	93.8
SGRD5	DINING	SR1	14"	700	1	459	515	662	94.6
SGRD6	DINING	SR1	14"	800	1	515	583	748	93.5
SGRD7	ORDER/QUEUE	SR2	18X6	500	1	201	250	469	93.8
SGRD8	ORDER/QUEUE	SR2	18X6	400	1	331	375	378	94.5
Total				4000		2787	3148	3785	94.62%

Completed By: Ryan Ash on 03/30/2026

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Project: 03-30-26 Chipotle #5532 Belleville, NJ

System/Unit: FAN - Exhaust

Asset: EF-1 AREA:KITCHEN HOOD

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	DU180HFA	DU180HFA
Serial Num	-	8317418
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	TECO WESTINGHOUSE
Frame	-	184T
Horsepower	2.00	2.00
Motor Rpm	-	1165
Phase	3	3
Voltage (rated)	208	230
Amperage (rated)	-	6.56
Service Factor	-	1.15

Test Data		
	Design	**Actual**
CFM	2550	2508
Fan RPM	-	967
Fan Rotation	-	CCW
Motor RPM	-	967
System SetPt	-	49.8 Hz
RL Voltage	-	187.0/187.1/187.1
RL Amperage	-	4.3/4.4/4.3
Total ESP	1.45"	0.74”
Fan Inlet SP	-	-0.74”
Fan Discharge SP	-	ATM

Completed By: Ryan Ash on 03/30/2026

Unit Data - PHOTO LOG

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National TAB

Project: 03-30-26 Chipotle #5532 Belleville, NJ

System/Unit: FAN - Exhaust

Asset: EF-2 AREA:RESTROOM

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	DR12HFA	DR12HFA
Serial Num	-	8317418
Type	DOWNBLAST	DOWNBLAST
Configuration	VERTICAL	VERTICAL

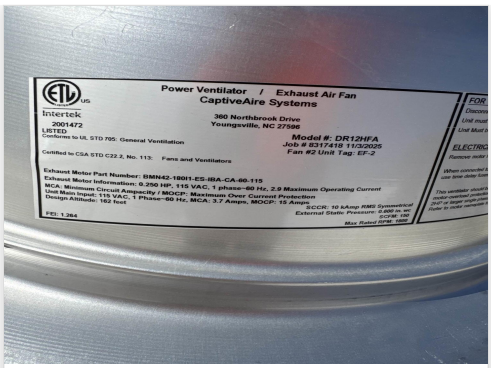
Motor Data		
	Design	**Actual**
Motor MFG	-	TELCO GREEN
Frame	-	NL
Horsepower	0.25	0.25
Motor Rpm	-	1800
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	2.9
Service Factor	-	NL

Test Data		
	Design	**Actual**
CFM	150	148
Fan RPM	-	1371
Fan Rotation	-	CCW
Motor RPM	-	1371
System SetPt	-	74%
RL Voltage	-	NA
RL Amperage	-	NA
Total ESP	0.60"	0.28”
Fan Inlet SP	-	-0.28”
Fan Discharge SP	-	ATM

Completed By: Ryan Ash on 03/30/2026

Unit Data - PHOTO LOG

03/30/2026



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National TAB

Project:03-30-26 Chipotle #5532 Belleville, NJ

FAN - Exhaust

Diffuser Ret/Exh (GRD)

EF-2/RESTROOM

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
EGRD1	WOMEN'S RESTROOM	ER1	6X6	75	1	55	71	71	94.7
EGRD2	MEN'S RESTROOM	ER1	6X6	75	1	71	77	77	102.7
Total				150		126	148	148	98.67%

Completed By: Ryan Ash on 03/30/2026

National TAB

Project: 03-30-26 Chipotle #5532 Belleville, NJ

System/Unit: FAN - Supply

Asset: MAU-1 AREA:KITCHEN

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	A1-D.250-15D	A1-D.250-15D
Serial Num	-	8317418
Type	MAU	MAU
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	TECO WESTINGHOUSE
Frame	-	143T
Horsepower	1.00	1.00
Motor Rpm	-	1740
Phase	3	3
Voltage (rated)	208	230/460
Amperage (rated)	-	2.90/1.45
Service Factor	-	1.15

Gas Heat		
	Design	**Actual**
Heater Operates (y/n)	-	y
Flame Status (pass/fail)	-	pass
Inlet Air Temp SetPt	55	55
Discharge Air Temp SetPt	60	60
Air Flow Switch SP Actual	-	0.31"

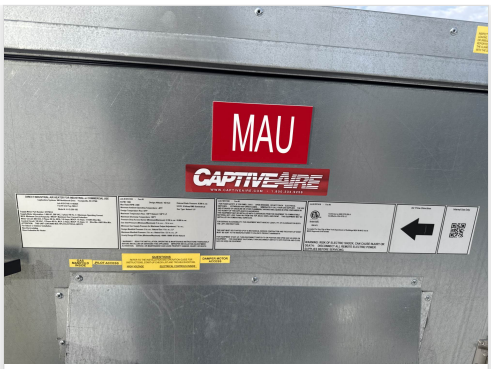
Test Data		
	Design	**Actual**
CFM	1300	1286
SF RPM	-	1279
Motor RPM	-	1279
SF System SetPt	-	44.1 Hz
RL Voltage	-	167.7/168.5/167.8
RL Amperage	-	1.9/2.0/2.0
Total ESP	-	0.42"
Fan Discharge SP	-	0.42"

General	
	Actual
Fan Rotation Correct	YES

Completed By: Ryan Ash on 03/30/2026

Unit Data - PHOTO LOG

03/30/2026



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National TAB

Project: 03-30-26 Chipotle #5532 Belleville, NJ

System/Unit: Kitchen Hood Type I

Asset: HD-1 AREA:KITCHEN HOOD

Unit Data		
	Design	**Actual**
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	5424 ND-2-ACPSP-F	5424 ND-2-ACPSP-F
Job / Serial Num	-	8187116
Type	TYPE I 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”

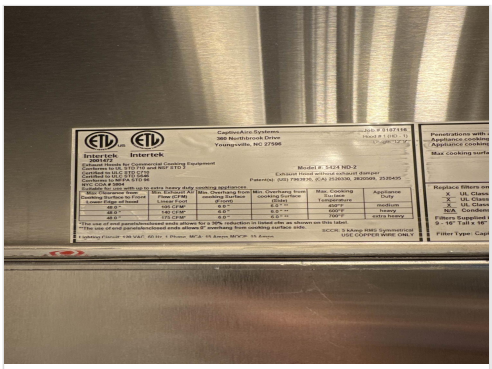
Test Data Exhaust		
	Design	**Actual**
Filter Type	CAPTRATE SOLO FILTER	CAPTRATE SOLO FILTER
Filter Size 1	16X16	16X16
Filter Qty 1	9	9
Filter AK factor size 1	1.62	1.62
Filter Total AK Area	14.58	14.58
Filter1 FPM	-	160
Filter2 FPM	-	165
Filter3 FPM	-	174
Filter4 FPM	-	189
Filter5 FPM	-	191
Filter6 FPM	-	184
Filter7 FPM	-	176
Filter8 FPM	-	160
Filter9 FPM	-	157
Filter Ave FPM(corr)	-	172
CFM	2550	2508

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

Test Data Supply		
	Design	**Actual**
Total Area	10.31	10.31
Kv factor (Vel)	0.81	0.81
Num of Readings	-	9
Reading1 FPM	-	154
Reading2 FPM	-	112
Reading3 FPM	-	130
Reading4 FPM	-	129
Reading5 FPM	-	152
Reading6 FPM	-	150
Reading7 FPM	-	184
Reading8 FPM	-	183
Reading9 FPM	-	197
Ave FPM(corr)	-	154
CFM	1300	1286

Completed By: Ryan Ash on 03/30/2026

Unit Data - PHOTO LOG



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