

**Report By:**

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



**Report: TAB**

**Function: Test, Adjust, & Balance**

**Date: 02/10/2025**

**Completed By: National TAB**

# **PROJECT**

**02-10-25 CHIPOTLE #5134 CROSS ROADS,  
TX**

11940 US HWY 380

CROSS ROADS, TX 76227

## **Client**

Chipotle Mexican Grill  
610 Newport Center Drive, Suite 1100

Newport Beach, CA 92660

# National TAB

Project: 02-10-25 CHIPOTLE #5134 CROSS ROADS, TX

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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	4000	4161	3500	3656	500	505	12.5%	12.1%						
RTU-2	DINING	4000	4238	3000	3214	1000	1024	25.0%	24.2%						
EF-1	COOK LINE											2550	2581		
EF-2	BATHROOM													150	154
MAU1	HOOD									1300	1328				
<b>TOTALS</b>		8000	8399	6500	6870	1500	1529			1300	1328	2550	2581	150	154

#### NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	2800	2857
TOTAL EXHAUST	2700	2735
<b>NET AIRFLOW</b>	<b>100</b>	<b>122</b>

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H2O)
FRONT	0.01
SIDE	0.02
REAR	0.01
<b>AVERAGE</b>	<b>0.0133</b>

#### FINAL CHECKS

- ACTUAL NET AIRFLOW COINCIDES WITH DESIGN: ✓

---

- MEASURED PRESSURES COINCIDES WITH ACTUAL NET AIRFLOW: ✓

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- 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



02-10-25 CHIPOTLE #5134 CROSS ROADS, TX

CheckList Information

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

**Assigned Organization :** National TAB **Asset :**

**Requesting Organization :** National TAB

**Created Date :** 12/12/2024 - Kyle Henry - National TAB

**Completed Date :** 02/14/2025 - Bayley Morvant - 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:



**02-10-25 CHIPOTLE #5134 CROSS ROADS, TX**

**CheckList Information**

**Name :** 02: EF'S **Status :** Completed  
**Assigned Organization :** National TAB **Asset :**  
**Requesting Organization :** National TAB  
**Created Date :** 12/12/2024 - Kyle Henry - National TAB  
**Completed Date :** 02/14/2025 - Bayley Morvant - 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:**



**02-10-25 CHIPOTLE #5134 CROSS ROADS, TX**

**CheckList Information**

**Name :** 03: MUA **Status :** Completed

**Assigned Organization :** National TAB **Asset :**

**Requesting Organization :** National TAB

**Created Date :** 12/12/2024 - Kyle Henry - National TAB

**Completed Date :** 02/14/2025 - Bayley Morvant - National TAB

**CheckList Item Details**

MUA

<b>Rotation is correct?</b>	Yes
-----------------------------	-----

**Comment:**

<b>Gas piping is installed and valves are in on position?</b>	Yes
---	-----

**Comment:**

<b>Internal motorized damper is fully opening?</b>	Yes
--	-----

**Comment:**

<b>Motor is operating below the FLA rating?</b>	Yes
---	-----

**Comment:**

<b>Unit free of noticeable noise and vibration?</b>	Yes
---	-----

**Comment:**



**02-10-25 CHIPOTLE #5134 CROSS ROADS, TX**

**CheckList Information**

**Name :** 04: HOODS **Status :** Completed  
**Assigned Organization :** National TAB **Asset :**  
**Requesting Organization :** National TAB  
**Created Date :** 12/12/2024 - Kyle Henry - National TAB  
**Completed Date :** 02/14/2025 - Bayley Morvant - National TAB

**CheckList Item Details**

**HOODS**

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**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:**

---



02-10-25 CHIPOTLE #5134 CROSS ROADS, TX

**CheckList Information**

**Name :** 05: FINAL TESTS **Status :** Completed

**Assigned Organization :** National TAB **Asset :**

**Requesting Organization :** National TAB

**Created Date :** 12/12/2024 - Kyle Henry - National TAB

**Completed Date :** 02/14/2025 - Bayley Morvant - 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:**

NO KITCHEN EQUIPMENT WAS ABLE TO BE TURNED ON DURING TESTING.

---

**List smoke candle type used**

**Comment:**

45 SECOND CARTRIDGE

**HOOD CAPTURE TEST**

- [Open](#) CHIPOLTE\_5134\_SMOKE\_TEST\_612828399.mp4  
02/14/2025

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**Smoke test capture % - Perimeter of hood****Comment:**

100%

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**Smoke test capture % - Top of cooking surface****Comment:**

---

**WITNESS****Date test was completed**

02/14/2025

**Comment:**

02/14/2025

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**TAB tech name / Firm****Comment:**

Bayley Morvant / National TAB Intelligence

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**Site super name / Firm****Comment:**

NA / NA

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**Owner representative name / Firm (if Applicable)****Comment:**

NA / NA

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**BUILDING PRESSURE**

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**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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# National TAB

Project: 02-10-25 CHIPOTLE #5134 CROSS ROADS, TX

System/Unit: AHU/RTU



Asset: RTU1

AREA: KITCHEN

Unit Data		
	Design	Actual
MFG	CARRIER	CARRIER
Serial Num	-	0424P62827
Model Num	48FCN12	48FCFN12D3M5A6W4F0
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	36"X20"
Num Final Filter 1	-	4
Final Filter Size 1	-	20"X20"X2"

Motor Data		
	Design	Actual
Motor MFG	-	NA
Frame	-	NA
Horsepower	3	NA
Motor Rpm	-	NA
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	12.6

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

Test Data		
	Design	Actual
SF CFM	4000	4161
SF RPM	-	DIRECT DRIVE
RA CFM	3000	3137
OA CFM	1000	1024
RL Voltage	-	213/212/213
RL Amperage	-	10.5/10.2/10.2
SF Rotation	-	CCW
SF System SetPt	-	SETTING C 100%
RA Damper Position	-	75% OPEN
Min OA Damper Position	-	4.00VOLTS/25% OPEN
Min OA Damper Type	-	OPOSED BLADE
OA Enthalpy Setpt	-	ES5

Performance Data		
	Design	Actual
MA Plenum SP	-	-1.04
Fan Suction SP	-	-1.53
Fan Discharge SP	-	1.04
Total ESP	1.0"	2.08
Fan Total SP	-	2.57

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

Completed By: Bayley Morvant on 02/14/2025

Notes:  
HIGH STATIC PRESSURES. POSSIBLE DUCTWORK RESTRICTIONS.

Written By: Zack Eismin on 02/17/2025

## Unit Data - PHOTO LOG



02/14/2025

# National TAB

Project:02-10-25 CHIPOTLE #5134 CROSS ROADS, TX

## 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	BACK	CD1	10"	350	1	205	436	351	100.3
SGRD2	BACK	CD1	10"	350	1	283	400	353	100.9
SGRD3	BACK	CD1	8"	150	1	277	191	157	104.7
SGRD4	BACK	CD1	8"	200	1	273	248	213	106.5
SGRD5	KITCHEN	CD2	8"	450	1	67	328	481	106.9
SGRD6	KITCHEN	CD2	8"	450	1	246	249	476	105.8
SGRD7	KITCHEN	CD2	8"	450	1	249	277	423	94.0
SGRD8	KITCHEN	CD2	8"	450	1	292	305	467	103.8
SGRD9	KITCHEN	CD1	8"	225	1	373	292	230	102.2
SGRD10	KITCHEN	CD1	8"	225	1	350	283	246	109.3
SGRD11	HOOD	ACPSP	165x6	700	5.36	648	503	764	109.1
Total				4000		3263	3512	4161	104.02%

# National TAB

Project: 02-10-25 CHIPOTLE #5134 CROSS ROADS, TX

System/Unit: AHU/RTU



Asset: RTU2

AREA:DINING

Unit Data		
	Design	Actual
MFG	CARRIER	CARRIER
Serial Num	-	0424P62828
Model Num	48FCN12	48FCFN12D3M5A6W4F0
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	36"X20"
Num Final Filter 1	-	4
Final Filter Size 1	-	20"X20"X2"

Motor Data		
	Design	Actual
Motor MFG	-	NA
Frame	-	NA
Horsepower	3	NA
Motor Rpm	-	NA
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	12.6

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

Test Data		
	Design	Actual
SF CFM	4000	4238
SF RPM	-	DIRECT DRIVE
RA CFM	3500	3733
OA CFM	500	505
RL Voltage	-	212/213/214
RL Amperage	-	5.1/4.8/4.8
SF Rotation	-	CCW
SF System SetPt	-	SETTING C 0%
RA Damper Position	-	88% OPEN
Min OA Damper Position	-	3.00VOLTS/12% OPEN
Min OA Damper Type	-	OPOSED BLADE
OA Enthalpy Setpt	-	ES5

Performance Data		
	Design	Actual
MA Plenum SP	-	-0.76
Fan Suction SP	-	-1.15
Fan Discharge SP	-	0.51
Total ESP	1.0"	1.27
Fan Total SP	-	1.66

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

Completed By: Bayley Morvant on 02/14/2025

## Unit Data - PHOTO LOG



02/14/2025

# National TAB

Project:02-10-25 CHIPOTLE #5134 CROSS ROADS, TX

## 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	DINING	SR2	6"	400	1	769	744	432	108.0
SGRD2	DINING	SR2	6"	400	1	670	708	434	108.5
SGRD3	DINING	SR1	14"	640	1	899	826	684	106.9
SGRD4	DINING	SR1	14"	640	1	961	849	678	105.9
SGRD5	DINING	SR1	14"	640	1	816	724	665	103.9
SGRD6	DINING	SR1	14"	640	1	732	674	651	101.7
SGRD7	DINING	SR1	14"	640	1	315	349	694	108.4
Total				4000		5162	4874	4238	105.95%

# National TAB

Project: 02-10-25 CHIPOTLE #5134 CROSS ROADS, TX

## System/Unit: FAN - Exhaust



Asset: EF1

AREA:KITCHEN

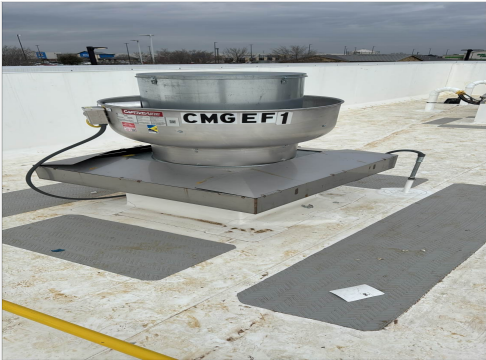
Unit Data		
	Design	Actual
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	DU180HFA	DU180HFA
Serial Num	-	6849702
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	WEG
Frame	-	182
Horsepower	2	2.00
Motor Rpm	-	1170
Phase	3	3
Voltage (rated)	208	230
Amperage (rated)	-	6.44
Service Factor	-	1.25

Test Data		
	Design	Actual
CFM	2550	2581
Fan RPM	-	1184
Fan Rotation	-	CCW
Motor RPM	-	1184
System SetPt	-	53.2Hz
RL Voltage	-	217/216/216
RL Amperage	-	5.1/5.1/5.0
Total ESP	1.45	0.54
Fan Inlet SP	-	-0.54
Fan Discharge SP	-	ATM

Completed By: Bayley Morvant on 02/14/2025

### Unit Data - PHOTO LOG



02/14/2025

# National TAB

Project: 02-10-25 CHIPOTLE #5134 CROSS ROADS, TX

## System/Unit: FAN - Exhaust



Asset: EF2

AREA:RESTROOM

Unit Data		
	Design	Actual
MFG	CAPTIVEAIRE	CAPTIVEAIRE
Model Num	DR12HFA	DR12HFA
Serial Num	-	6849702
Type	DOWNBLAST	DOWNBLAST
Configuration	VERTICAL	VERTICAL

Test Data		
	Design	Actual
CFM	150	154
Fan RPM	-	834
Fan Rotation	-	CCW
Motor RPM	-	834
System SetPt	-	45%
RL Voltage	-	121
RL Amperage	-	0.3
Total ESP	-	0.18
Fan Inlet SP	-	-0.18
Fan Discharge SP	-	ATM

Motor Data		
	Design	Actual
Motor MFG	-	TELCO
Frame	-	NA
Horsepower	.18	0.25
Motor Rpm	-	1800
Phase	1	1
Voltage (rated)	120	115
Amperage (rated)	-	2.9
Service Factor	-	NA

Completed By: Bayley Morvant on 02/14/2025

### Unit Data - PHOTO LOG



02/14/2025

# National TAB

Project:02-10-25 CHIPOTLE #5134 CROSS ROADS, TX

## FAN - Exhaust



### Diffuser Ret/Exh (GRD)

#### EF2/RESTROOM

Asset								
Asset Name	Model Num	MFG	Type	Size	DESIGN CFM	CFM(1)	FINAL CFM	% to design
EF2-EGRD1	NA	NA	ER1	6"X6"	75	115	75	100.0
EF2-EGRD2	NA	NA	ER1	6"X6"	75	111	79	105.3
Total					150	226	154	102.67%

# National TAB

Project: 02-10-25 CHIPOTLE #5134 CROSS ROADS, TX

## 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	-	6849702
Type	MAU	MAU
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	TECO
Frame	-	143T
Horsepower	2	1.00
Motor Rpm	-	1740
Phase	3	3
Voltage (rated)	208	230
Amperage (rated)	-	2.90
Service Factor	-	1.15

Gas Heat		
	Design	Actual
Heater Operates (y/n)	-	YES
Flame Status (pass/fail)	-	PASS
Inlet Air Temp SetPt	-	55
Discharge Air Temp SetPt	-	80
Air Flow Switch SP Actual	-	0.40

Test Data		
	Design	Actual
CFM	1300	1328
SF RPM	-	1777
Motor RPM	-	1777
SF System SetPt	-	57.2Hz
RL Voltage	-	213/214/214
RL Amperage	-	2.9/3.0/3.0
Total ESP	-	0.77
Fan Discharge SP	-	0.77

General	
	Actual
Fan Rotation Correct	YES

Completed By: Bayley Morvant on 02/14/2025

### Unit Data - PHOTO LOG



02/14/2025

# National TAB

Project: 02-10-25 CHIPOTLE #5134 CROSS ROADS, TX

## 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	-	6849702
Type	Type 1 Canopy Hood	TYPE I CANOPY
Hood length	153"	153"
Hood Width	51"	54"
Supply Plenum Type	-	PSP
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	16"X16"
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	-	153
Filter3 FPM	-	158
Filter4 FPM	-	200
Filter5 FPM	-	209
Filter6 FPM	-	195
Filter7 FPM	-	178
Filter8 FPM	-	177
Filter9 FPM	-	176
Filter Ave FPM(corr)	-	177
CFM	2550	2581

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

Test Data Supply		
	Design	Actual
Total Area	10.31	10.31
Kv factor (Vel)	.81	0.81 8.35
Num of Readings	-	14
Reading1 FPM	-	223
Reading2 FPM	-	171
Reading3 FPM	-	160
Reading4 FPM	-	130
Reading5 FPM	-	118
Reading6 FPM	-	122
Reading7 FPM	-	164
Reading8 FPM	-	152
Reading9 FPM	-	143
Reading10 FPM	-	174
Reading11 FPM	-	166
Reading12 FPM	-	131
Reading13 FPM	-	170
Reading14 FPM	-	183
Ave FPM(corr)	-	159
CFM	1300	1328

Completed By: Bayley Morvant on 02/13/2025

## Unit Data - PHOTO LOG



02/14/2025

PLY WITH  
 UNDER THE ROOF  
 WALK-IN COOLER  
 MANUFACTURER'S

ED IN THE  
 IT LINE SET,  
 E CONTROL, SIGHT  
 , AND  
 R  
 S THROUGH ROOF.  
 STALL THE  
 REMOTE  
 PUBLIC VIEW  
 ARCHITECTURAL

N INSTRUCTIONS  
 NG.  
 THE

GUARD SYSTEM  
 TAIL 1/M700.

WITH REMOTE KEY  
 COUNT UNIT 60"

TAIL 6/M700. SEE  
 STALL UV  
 Y RTU ACCESS  
 PENED.

ION AND OUTSIDE  
 COMBUSTION AIR  
 GINGS FOR MORE  
 MINATIONS.  
 VISITE SIDE OF  
 NG ROOM  
 V VIEW. SEE



REVISION 1 - 7/18/24

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CROSS ROADS  
 US HWY 380 & WALMART DR

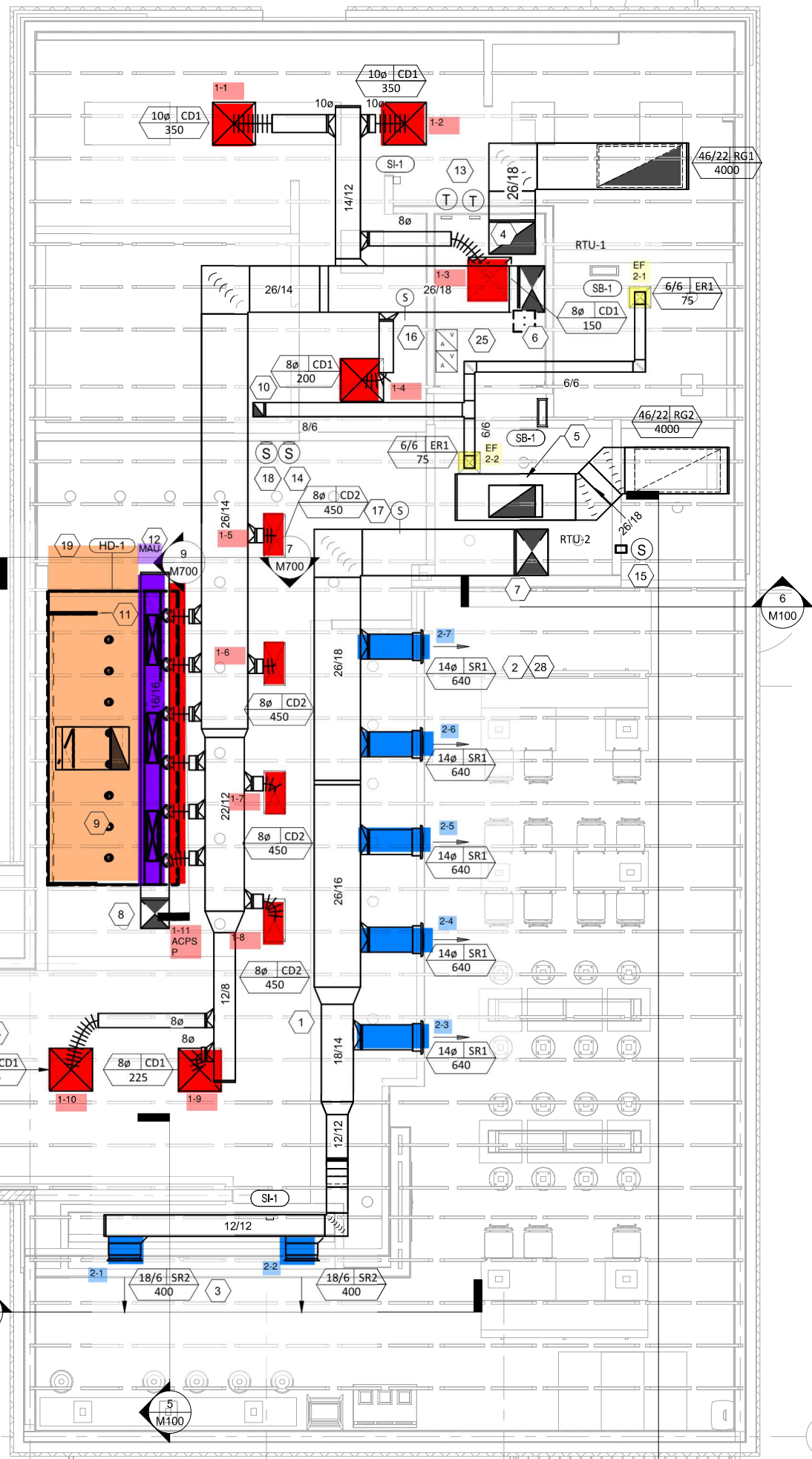
Issue Record:  
 5/30/2024 COMBINE PER

Revisions:  
 1 07/03/24 CITY COMMENT

Drawn: JW Checked: JW

Project No. CMG5134

Contents:



Date: 2/18/2025

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