Report By:

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

Report: REPORT

Function: Test, Adjust, & Balance

Date: 12/03/2025

Completed By: National TAB

PROJECT

12-01-25 CHIPOTLE #4809 BELMONT, NC

6404 W WILKINSON BLVD

BELMONT, NC 28012

Client

Chipotle Mexican Grill

610 Newport Center Drive, Suite 1100

Newport Beach, CA 92660

National TAB

Project: 12-01-25 CHIPOTLE #4809 BELMONT, NC

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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

- Back draft damper missing
- RTU 1 heat exhaust attached to unit

12-01-25 CHIPOTLE #4809 BELMONT, NC

Project Issue Information

Issue Name : Back draft damper missing
Description : EF2 missing back draft damper

Created By :	National TAB	**Assigned To :**	National TAB - Dan Hertenstein
Status :	Open		
Priority :	High	**Asset Tag :**	EF2
Originated Date :	12/02/2025 - Jearod Ferrette - National TAB		

Project Issue File Details

12/02/2025

12-01-25 CHIPOTLE #4809 BELMONT, NC

Project Issue Information

Issue Name : RTU 1 heat exhaust attached to unit

Description : RTU 1 heater exhaust attached to control panel. Unable to open 100% without possibility damage ductwork.

Created By :	National TAB	**Assigned To :**	National TAB - Dan Hertenstein
Status :	Open		
Priority :	InfoOnly	**Asset Tag :**	RTU1
Originated Date :	12/02/2025 - Jearod Ferrette - National TAB		

Project Issue File Details

12/02/2025

12/02/2025

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	3896	3714	3396	3217	500	497	12.8%	13.4%						
RTU-2	DINING	4400	4305	3400	3267	1000	1038	22.7%	24.1%						
MUA-1	KITCHEN HD									1300	1277				
EF-1	KITCHEN HD											2550	2406		
EF-2	RESTROOM													150	147
TOTALS		8296	8019	6796	6484	1500	1535			1300	1277	2550	2406	150	147

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	2800	2812
TOTAL EXHAUST	2700	2553
NET AIRFLOW	100	259

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H20)
FRONT	0.018
SIDE	0.009
REAR	0.015
AVERAGE	**0.014**

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

12-01-25 CHIPOTLE #4809 BELMONT, NC

CheckList Information

Name :	01: RTU'S/AHU'S	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	11/19/2025 - Natasha Louw - National TAB		
Completed Date :	12/03/2025 - Jearod Ferrette - 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?	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:	

12-01-25 CHIPOTLE #4809 BELMONT, NC

CheckList Information

Name :	02: EF'S	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	11/19/2025 - Natasha Louw - National TAB		
Completed Date :	12/02/2025 - Jearod Ferrette - 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?	No
Comment:	
Unit free of noticeable noise and vibration?	Yes
Comment:	

12-01-25 CHIPOTLE #4809 BELMONT, NC

CheckList Information

Name :	03: MUA	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	11/19/2025 - Natasha Louw - National TAB		
Completed Date :	12/02/2025 - Jearod Ferrette - 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:	

12-01-25 CHIPOTLE #4809 BELMONT, NC

CheckList Information

Name :	04: HOODS	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	11/19/2025 - Natasha Louw - National TAB		
Completed Date :	12/02/2025 - Jearod Ferrette - 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:	

12-01-25 CHIPOTLE #4809 BELMONT, NC

CheckList Information

Name :	05: FINAL TESTS	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	11/19/2025 - Natasha Louw - National TAB		
Completed Date :	12/03/2025 - Jearod Ferrette - 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: GRILL, STOVE, RICE COOKER	
List smoke candle type used	
Comment: SMOKE CANDLE	

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	12/03/2025

Comment:

TAB tech name / Firm

Comment:

JEAROD FERRETTE & Alex Bauer/ NTAB

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:

FRONT 0.018", SIDE 0.009", REAR 0.015"

National TAB

Project: 12-01-25 CHIPOTLE #4809 BELMONT, NC

System/Unit: AHU/RTU

Asset: RTU1 AREA:KITCHEN

Unit Data		
	Design	**Actual**
MFG	CARRIER	CARRIER
Serial Num	-	3425P62460
Model Num	48FE_M12	48FE_M12
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	35X19.5
Num Final Filter 1	-	4
Final Filter Size 1	-	20X20X2

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

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	3896	3714
SF RPM	-	1756
RA CFM	3500	3217
OA CFM	500	497
RL Voltage	-	213/214/213
RL Amperage	-	5.62/5.63/5.62
SF Rotation	-	CCW
SF System SetPt	-	OPT. C 15%
RA Damper Position	-	6.4
Min OA Damper Position	-	3.6
Min OA Damper Type	-	ECON
OA Enthalpy Setpt	-	S5

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.81”
Fan Suction SP	-	-1.18”
Fan Discharge SP	-	0.83”
Total ESP	0.80"	1.99”
Fan Total SP	-	2.02”

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

Completed By: Alex Bauer on 12/03/2025

Unit Data - PHOTO LOG

11/29/2025

National TAB

Project:12-01-25 CHIPOTLE #4809 BELMONT, NC

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	KITCHEN	CD1	12"	500	1	396	451	477	95.4
SGRD2	KITCHEN	CD1	12"	500	1	379	434	467	93.4
SGRD3	KITCHEN	CD2	8"	250	1	250	239	233	93.2
SGRD4	KITCHEN	CD2	8"	250	1	209	250	267	106.8
SGRD5	KITCHEN HD	ACPSP	165X6	696	5.36	890	653	653	93.8
SGRD6	KITCHEN	CD2	8"	250	1	225	226	257	102.8
SGRD7	KITCHEN	CD2	8"	250	1	189	202	234	93.6
SGRD8	OFFICE	CD1	8"	150	1	179	141	144	96.0
SGRD9	BOH	CD1	12"	350	1	433	362	340	97.1
SGRD10	BOH	CD1	12"	350	1	414	365	323	92.3
SGRD11	BOH	CD1	12"	350	1	434	353	319	91.1
Total				3896		3998	3676	3714	95.33%

National TAB

Project: 12-01-25 CHIPOTLE #4809 BELMONT, NC

System/Unit: AHU/RTU

Asset: RTU2 AREA:DINING

Unit Data		
	Design	**Actual**
MFG	CARRIER	CARRIER
Serial Num	-	3325P62309
Model Num	48FE_M14	48FE_M14
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	35X19.5
Num Final Filter 1	-	4
Final Filter Size 1	-	20X20X2

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

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	4400	4305
SF RPM	-	1755
RA CFM	3400	3267
OA CFM	1000	1038
RL Voltage	-	213/214/213
RL Amperage	-	6.25/ 6.24/6. 25
SF Rotation	-	CCW
SF System SetPt	-	OPT. B 50%
RA Damper Position	-	5.6
Min OA Damper Position	-	4.4
Min OA Damper Type	-	ECON
OA Enthalpy Setpt	-	S5

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.88"
Fan Suction SP	-	-1.18"
Fan Discharge SP	-	0.75"
Total ESP	0.80"	1.63"
Fan Total SP	-	1.93"

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

Completed By: Jearod Ferrette on 12/02/2025

Unit Data - PHOTO LOG

11/29/2025

National TAB

Project:12-01-25 CHIPOTLE #4809 BELMONT, NC

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	SR1	14"	550	1	450	500	530	96.4
SGRD2	DINING	SR1	14"	600	1	726	656	598	99.7
SGRD3	DINING	SR1	14"	650	1	711	650	610	93.8
SGRD4	DINING	SR1	14"	750	1	785	732	700	93.3
SGRD5	DINING	SR1	14"	800	1	843	801	791	98.9
SGRD6	DINING	SR2	18/6	500	0.61	355	467	497	99.4
SGRD7	DINING	SR2	18/6	500	0.61	326	430	526	105.2
SGRD8	RESTROOM	CD3	6"	50	1	86	60	53	106.0
Total				4400		4282	4296	4305	97.84%

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Project: 12-01-25 CHIPOTLE #4809 BELMONT, NC

System/Unit: FAN - Exhaust

Asset: EF1 AREA:KITCHEN HD

Unit Data		
	Design	**Actual**
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	DU180HFA	DU180HFA
Serial Num	-	7626669
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	TECO
Frame	-	184T
Horsepower	2.00	2
Motor Rpm	-	1165
Phase	3	3
Voltage (rated)	208	208
Amperage (rated)	-	6.56
Service Factor	-	1.15

Test Data		
	Design	**Actual**
CFM	2550	2406
Fan RPM	1230	DD/54.2 Hz
Fan Rotation	-	CCW
Motor RPM	-	DD/54.2 Hz
System SetPt	-	54.2 Hz
RL Voltage	-	112 VFD
RL Amperage	-	5.1 VFD
Total ESP	1.450"	0.60"
Fan Inlet SP	-	-0.60"
Fan Discharge SP	-	ATMO

Completed By: Jearod Ferrette on 12/02/2025

Unit Data - PHOTO LOG

11/29/2025

National TAB

Project: 12-01-25 CHIPOTLE #4809 BELMONT, NC

System/Unit: FAN - Exhaust

Asset: EF2 AREA:RESTROOM

Unit Data		
	Design	**Actual**
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	DR12HFA	DR12HFA
Serial Num	-	7626669
Type	DOWNBLAST	DOWNBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	TELCO GREEN
Frame	-	NA
Horsepower	0.250	0.250
Motor Rpm	-	1800
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	NA
Service Factor	-	1

Test Data		
	Design	**Actual**
CFM	150	147
Fan RPM	-	925
Fan Rotation	-	CCW
Motor RPM	-	925
System SetPt	-	50P
RL Voltage	-	115
RL Amperage	-	0.80
Total ESP	0.60"	0.186"
Fan Inlet SP	-	-0.186"
Fan Discharge SP	-	ATMO

Completed By: Jearod Ferrette on 12/02/2025

Unit Data - PHOTO LOG

11/29/2025

National TAB

Project:12-01-25 CHIPOTLE #4809 BELMONT, NC

FAN - Exhaust

Diffuser Ret/Exh (GRD)

EF2/RESTROOM

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
EGRD1	RESTROOM	ER1	6/6	75	1	127	91	79	105.3
EGRD2	RESTROOM	ER1	6/6	75	1	91	88	68	90.7
Total				150		218	179	147	98%

National TAB

Project: 12-01-25 CHIPOTLE #4809 BELMONT, NC

System/Unit: FAN - Supply

Asset: MAU1 AREA:KITCHEN HD

Unit Data		
	Design	**Actual**
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	A1-D.250-15D	A1-D.250-15D
Serial Num	-	7626669
Type	MAU	MAU
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	TECO
Frame	-	143T
Horsepower	0.250	0.250
Motor Rpm	-	1740
Phase	3	3
Voltage (rated)	208	208
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	55
Discharge Air Temp SetPt	60	60
Air Flow Switch SP Actual	-	

Test Data		
	Design	**Actual**
CFM	1300	1277
SF RPM	1555	DD/48.3 Hz
Motor RPM	-	DD/48.3 Hz
SF System SetPt	-	48.3 Hz
RL Voltage	-	128 VFD
RL Amperage	-	2.4 VFD
Total ESP	-	-0.339"
Fan Discharge SP	-	ATMO

General	
	Actual
Fan Rotation Correct	YES

Completed By: Jearod Ferrette on 12/02/2025

Unit Data - PHOTO LOG

11/29/2025

National TAB

Project: 12-01-25 CHIPOTLE #4809 BELMONT, NC

System/Unit: Kitchen Hood Type I

Asset: HD1 AREA:KITCHEN

Unit Data		
	Design	**Actual**
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	5424 ND-2-ACPSP-F	5424 ND-2-ACPSP-F
Job / Serial Num	-	7626669
Type	TYPE 1 CANOPY	TYPE 1 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	-	147
Filter2 FPM	-	153
Filter3 FPM	-	158
Filter4 FPM	-	196
Filter5 FPM	-	184
Filter6 FPM	-	185
Filter7 FPM	-	168
Filter8 FPM	-	154
Filter9 FPM	-	142
Filter Ave FPM(corr)	-	165
CFM	2550	2406

Cooking Equipment	
	Actual
Item 1	GRILL
Item 2	RICE COOKER
Item 3	STOVE
Item 4	OVEN

Test Data Supply		
	Design	**Actual**
Total Area	10.31	10.31
Kv factor (Vel)	0.81	0.81
Num of Readings	-	9
Reading1 FPM	-	169
Reading2 FPM	-	161
Reading3 FPM	-	120
Reading4 FPM	-	153
Reading5 FPM	-	140
Reading6 FPM	-	147
Reading7 FPM	-	141
Reading8 FPM	-	176
Reading9 FPM	-	176
Ave FPM(corr)	-	153
CFM	1300	1277

Completed By: Alex Bauer on 12/02/2025

Unit Data - PHOTO LOG

11/29/2025

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REFRIGERANT LINE
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HROUD AS SHOWN

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