

Report By:

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



Report: TAB Report
Function: Test, Adjust, & Balance
Date: 11/18/2025
Completed By: National TAB

PROJECT

11-17-25 CHIPOTLE # 5643 Winona, MN

1537 GILMORE AVE

WINONA, MN 55987

Client

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

National TAB

Project: 11-17-25 CHIPOTLE # 5643 Winona, MN

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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	3400	3382	2800	2754	600	628	17.6%	18.6%						
RTU-2	DINING	3600	3593	2700	2610	900	983	25.0%	27.4%						
MUA-1	KITCHEN HD									1300	1253				
EF-1	KITCHEN HD											2550	2595		
EF-2	RESTROOM													150	158
TOTALS		7000	6975	5500	5364	1500	1611			1300	1253	2550	2595	150	158

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	2800	2864
TOTAL EXHAUST	2700	2753
NET AIRFLOW	100	111

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H2O)
FRONT	0.001
SIDE	0.
REAR	
AVERAGE	0.0005

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:



National TAB

Project: 11-17-25 CHIPOTLE # 5643 Winona, MN
Function: Test, Adjust, & Balance

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

- INFO ONLY: Building Pressure Measurement



11-17-25 CHIPOTLE # 5643 Winona, MN

Project Issue Information

Issue Name : INFO ONLY: Building Pressure Measurement
Description : Dining room window installation is incomplete. Gaps in window frame, building is not sealed. As a result, a reliable building pressure measurement could not be taken. Net airflow measured positive, anticipate positively pressurized space once building is sealed.
Created By : National TAB **Assigned To :** National TAB - Michael McDonnell
Status : Open
Priority : Urgent **Asset Tag :**
Originated Date : 11/18/2025 - Michael McDonnell - National TAB

Project Issue File Details



11/18/2025



11/18/2025

CheckList List

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



11-17-25 CHIPOTLE # 5643 Winona, MN

CheckList Information

Name : 01: RTU'S/AHU'S **Status :** Completed
Assigned Organization : National TAB **Asset :**
Requesting Organization : National TAB
Created Date : 11/05/2025 - Natasha Louw - National TAB
Completed Date : 11/18/2025 - Michael McDonnell - 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? N/A

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:



11-17-25 CHIPOTLE # 5643 Winona, MN

CheckList Information

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

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 11/05/2025 - Natasha Louw - National TAB

Completed Date : 11/18/2025 - Michael McDonnell - 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:



11-17-25 CHIPOTLE # 5643 Winona, MN

CheckList Information

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

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 11/05/2025 - Natasha Louw - National TAB

Completed Date : 11/18/2025 - Michael McDonnell - 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:



11-17-25 CHIPOTLE # 5643 Winona, MN

CheckList Information

Name : 04: HOODS **Status :** Completed

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 11/05/2025 - Natasha Louw - National TAB

Completed Date : 11/18/2025 - Michael McDonnell - 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:



11-17-25 CHIPOTLE # 5643 Winona, MN

CheckList Information

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

Assigned Organization : National TAB **Asset :**

Requesting Organization : National TAB

Created Date : 11/05/2025 - Natasha Louw - National TAB

Completed Date : 11/18/2025 - Michael McDonnell - 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 No

Comment:

List smoke candle type used

Comment:

45 SECOND SMOKE EMITTER

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

11/18/2025

Comment:

TAB tech name / Firm

Comment:

Michael McDonnell / NTi

Site super name / Firm

Comment:

Mike Rentz / Strack Co

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: 11-17-25 CHIPOTLE # 5643 Winona, MN

System/Unit: AHU/RTU



Asset: RTU1

AREA: KITCHEN

Unit Data		
	Design	Actual
MFG	CARRIER	CARRIER
Serial Num	-	0524P63363
Model Num	48FCFN09D3M5	48FCFN09D3M5
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	-	NL
Horsepower	-	NL
Motor Rpm	-	NL
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	7.5

Test Data		
	Design	Actual
SF CFM	3400	3382
SF RPM	-	1647
RA CFM	2800	2754
OA CFM	600	628
RL Voltage	-	211/211/211
RL Amperage	-	4.0/3.9/3.9
SF Rotation	-	CORRECT
SF System SetPt	-	7.13 VDC
RA Damper Position	-	MECHANICALLY LINKED
Min OA Damper Position	-	3.9 VDC (23%)
Min OA Damper Type	-	ECONOMIZER
OA Enthalpy Setpt	-	ES5

Performance Data		
	Design	Actual
MA Plenum SP	-	-0.62"
Fan Suction SP	-	-0.99"
Fan Discharge SP	-	0.65"
Total ESP	0.75"	1.27"
Fan Total SP	-	1.64"

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

Completed By: Michael McDonnell on 11/18/2025

Notes:
[1] CONSTRUCTION FILTERS INSTALLED.

Written By: Michael McDonnell on 11/18/2025

Unit Data - PHOTO LOG



11/17/2025



11/17/2025

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Project: 11-17-25 CHIPOTLE # 5643 Winona, MN

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"	425	1.0	537	476	423	99.5
SGRD2	KITCHEN	CD1	12"	425	1.0	575	522	442	104.0
SGRD3	KITCHEN	CD2	8"	250	1.0	143	120	230	92.0
SGRD4	KITCHEN	CD2	8"	250	1.0	150	129	243	97.2
SGRD5	KITCHEN HD	ACPSP	165X6	700	5.36	209	954	648	92.6
SGRD6	KITCHEN	CD2	8"	250	1.0	209	184	235	94.0
SGRD7	KITCHEN	CD2	8"	200	1.0	179	163	204	102.0
SGRD8	HALLWAY	CD1	8"	200	1.0	245	207	215	107.5
SGRD9	HALLWAY	CD1	8"	200	1.0	215	184	199	99.5
SGRD10	OFFICE	CD1	6"	100	1.0		125	104	104.0
SGRD11	BOH	CD1	8"	200	1.0		235	220	110.0
SGRD12	BOH	CD1	8"	200	1.0		240	219	109.5
Total				3400		2462	3539	3382	99.47%

Completed By: Michael McDonnell on 11/17/2025

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Project: 11-17-25 CHIPOTLE # 5643 Winona, MN

System/Unit: AHU/RTU



Asset: RTU2

AREA:DINING

Unit Data		
	Design	Actual
MFG	CARRIER	CARRIER
Serial Num	-	2925P60289
Model Num	48FCFN12D3M5	48FEFN12D3
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	-	16X20X4

Motor Data		
	Design	Actual
Motor MFG	-	NL
Horsepower	-	5.0
Motor Rpm	-	NL
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	12..6

Test Data		
	Design	Actual
SF CFM	3600	3593
SF RPM	-	1757
RA CFM	2700	2610
OA CFM	900	983
RL Voltage	-	211/211/210
RL Amperage	-	5.0/5.0/5.1
SF Rotation	-	CORRECT
SF System SetPt	-	7.58 VDC
RA Damper Position	-	MECHANICALLY LINKED
Min OA Damper Position	-	4.8V (32%)
Min OA Damper Type	-	ECONOMIZER
OA Enthalpy Setpt	-	20.0 BTU/LB

Performance Data		
	Design	Actual
MA Plenum SP	-	-0.71
Fan Suction SP	-	-1.38" [1]
Fan Discharge SP	-	0.35"
Total ESP	0.75"	1.06"
Fan Total SP	-	1.73"

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

Completed By: Michael McDonnell on 11/18/2025

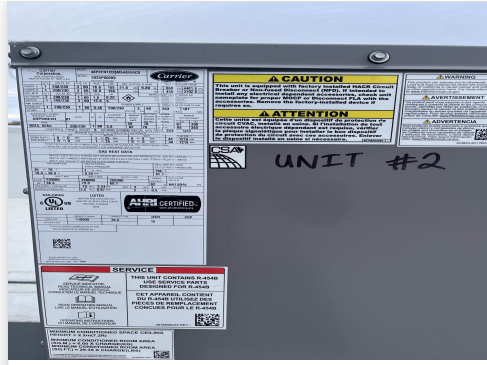
Notes:
[1] UNIT HAS 4" THICK FINAL FILTERS.

Written By: Michael McDonnell on 11/18/2025

Unit Data - PHOTO LOG



11/17/2025



11/17/2025

National TAB

Project: 11-17-25 CHIPOTLE # 5643 Winona, MN

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"	450	1.0	406	467	451	100.2
SGRD2	DINING	SR1	14"	500	1.0	541	616	542	108.4
SGRD3	DINING	SR1	14"	550	1.0	548	660	512	93.1
SGRD4	DINING	SR1	14"	600	1.0	635	690	614	102.3
SGRD5	DINING	SR1	14"	650	1.0	631	718	646	99.4
SGRD6	DINING	SR2	18X6	400	0.478	300	335	385	96.3
SGRD7	DINING	SR2	18X6	400	0.478	302	340	393	98.3
SGRD8	RESTROOM	CD3	6"	50	1.0	46	44	50	100.0
Total				3600		3409	3870	3593	99.81%

Completed By: Michael McDonnell on 11/18/2025

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Project: 11-17-25 CHIPOTLE # 5643 Winona, MN

System/Unit: FAN - Exhaust



Asset: EF1

AREA: KITCHEN HD

Unit Data		
	Design	Actual
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	DU180HFA	DU180HFA
Serial Num	-	7425364
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	2595
Fan RPM	1232	1015
Fan Rotation	-	CCW, CORRECT
Motor RPM	-	1015
System SetPt	-	52.3
RL Voltage	-	105 @VFD
RL Amperage	-	5.1 @ VFD
Total ESP	1.450"	1.13"
Fan Inlet SP	-	-1.13"
Fan Discharge SP	-	ATM

Completed By: Michael McDonnell on 11/18/2025

Unit Data - PHOTO LOG



11/17/2025



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National TAB

Project: 11-17-25 CHIPOTLE # 5643 Winona, MN

System/Unit: FAN - Exhaust



Asset: EF2

AREA:RESTROOM

Unit Data		
	Design	Actual
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	DR12HFA	DR12HFA
Serial Num	-	7425364
Type	DOWNBLAST	DOWNBLAST
Configuration	VERTICAL	VERTICAL

Test Data		
	Design	Actual
CFM	150	158
Fan RPM	1304	1117
Fan Rotation	-	CCW, CORRECT
Motor RPM	-	1117
System SetPt	-	58%
RL Voltage	-	121
RL Amperage	-	1.1
Total ESP	0.600"	0.33"
Fan Inlet SP	-	-0.33"
Fan Discharge SP	-	ATM

Motor Data		
	Design	Actual
Motor MFG	-	TELCO GREEN
Horsepower	0.250	0.25
Motor Rpm	-	1800
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	2.9

Completed By: Michael McDonnell on 11/18/2025

Unit Data - PHOTO LOG



11/17/2025



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Project: 11-17-25 CHIPOTLE # 5643 Winona, MN

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	12X12	75	1.0	82	82	82	109.3
EGRD2	RESTROOM	ER1	12X12	75	1.0	76	76	76	101.3
Total				150		158	158	158	105.33%

Completed By: Michael McDonnell on 11/18/2025

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Project: 11-17-25 CHIPOTLE # 5643 Winona, MN

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	-	7425364
Type	MAU	MAU
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	Actual
Motor MFG	-	TECO WESTINGHOUSE
Frame	-	143T
Horsepower	1.00	1.0
Motor Rpm	-	1740
Phase	3	3
Voltage (rated)	208	230
Amperage (rated)	-	2.9
Service Factor	-	1.15

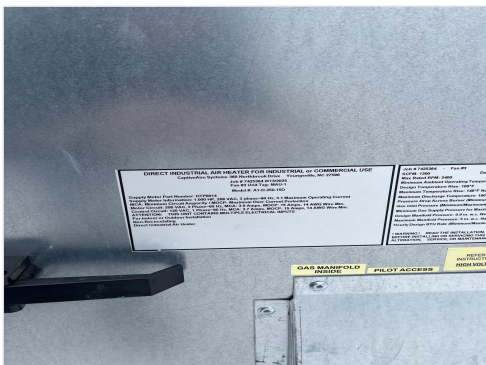
Gas Heat		
	Design	Actual
Heater Operates (y/n)	-	YES
Flame Status (pass/fail)	-	PASS
Inlet Air Temp SetPt	55	55
Discharge Air Temp SetPt	60	60
Air Flow Switch SP Actual	-	0.315"

Test Data		
	Design	Actual
CFM	1300	1253
SF RPM	1553	1253
Motor RPM	-	1253
SF System SetPt	-	43.2 HZ
RL Voltage	-	96 @ VFD
RL Amperage	-	2.1 @ VFD
Total ESP	-	0.19"
Fan Discharge SP	-	0.19"

General	
	Actual
Fan Rotation Correct	YES

Completed By: Michael McDonnell on 11/18/2025

Unit Data - PHOTO LOG



11/17/2025



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National TAB

Project: 11-17-25 CHIPOTLE # 5643 Winona, MN

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	-	7425364
Type	TYPE 1 CANOPY	TYPE 1
Hood length	153"	153"
Hood Width	54"	54"
Supply Plenum Type	-	ACPSP
Supply Plenum Width	9"	9"
Supply Plenum Length	165"	165"

Test Data Supply		
	Design	Actual
Total Area	10.31	10.31
Kv factor (Vel)	0.81	0.81
Num of Readings	-	9
Reading1 FPM	-	153
Reading2 FPM	-	145
Reading3 FPM	-	143
Reading4 FPM	-	125
Reading5 FPM	-	133
Reading6 FPM	-	147
Reading7 FPM	-	140
Reading8 FPM	-	185
Reading9 FPM	-	183
Ave FPM(corr)	-	121.5
CFM	1300	1253

Test Data Exhaust		
	Design	Actual
Filter Type	CAPTRATE SOLO FILTER	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	-	165
Filter2 FPM	-	176
Filter3 FPM	-	180
Filter4 FPM	-	189
Filter5 FPM	-	182
Filter6 FPM	-	200
Filter7 FPM	-	179
Filter8 FPM	-	165
Filter9 FPM	-	166
Filter Ave FPM(corr)	-	178
CFM	2550	2595

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

Completed By: Michael McDonnell on 11/18/2025

Unit Data - PHOTO LOG



11/17/2025

