

**Report By:**

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



**Report: TAB Report**  
**Function: Test, Adjust, & Balance**  
**Date: 01/29/2026**  
**Completed By: National TAB**

# PROJECT

## 02-23-26 CHIPOTLE #5777 LEVITTOWN, PA

165 LEVITTOWN PKWY

LEVITTOWN, PA 19055

### Client

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

# National TAB

Project: 02-23-26 CHIPOTLE #5777 LEVITTOWN, PA

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# National TAB

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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.

## CheckList List

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



**02-23-26 CHIPOTLE #5777 LEVITTOWN, PA**

**CheckList Information**

**Name :** 01: RTU'S/AHU'S **Status :** Not Completed  
**Assigned Organization :** National TAB **Asset :**  
**Requesting Organization :** National TAB  
**Created Date :** 01/29/2026 - Trinity Dodds - National TAB

**CheckList Item Details**

RTU's/AHU's

Thermostats installed and have power?

Comment:

All diffusers and grilles are installed and match design?

Comment:

Deflector plates are removed from 1x1 diffusers on the serve line (double check that this is specified on the diffuser schedule first)

Comment:

Economizer blank plate is installed below the outside air intake (Trane only) (N/A = not applicable)

Comment:

Economizers are assembled and functional?

Comment:

DCV Max damper opening position is set to minimum?

Comment:

Free cooling enthalpy set point set for lowest setting (Typically "D")

**Comment:**

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**Motors are all operating below the FLA rating?**

**Comment:**

---

**Are belts tight?**

**Comment:**

---

**If direct drive unit is the speed controller working?**

**Comment:**

---

**Is gas piping installed and valves turned on?**

**Comment:**

---

**Unit free of noticeable noise and vibration**

**Comment:**

---

**Final outside air damper position is marked with permanent marker?**

**Comment:**

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02-23-26 CHIPOTLE #5777 LEVITTOWN, PA

CheckList Information

**Name :** 02: EF'S **Status :** Not Completed

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

**Requesting Organization :** National TAB

**Created Date :** 01/29/2026 - Trinity Dodds - National TAB

CheckList Item Details

EF's

Rotation is correct?

Comment:

Belts are tight?

Comment:

Viroguard installed on hood fan(s)?

Comment:

Hinge kit installed installed on hood fan?

Comment:

Lean fan back. Is grease duct installation adequate and is duct ran all the way to the base of the fan?

Comment:

Flex conduit is long enough so that fan can be completely tilted back?

Comment:

There is no major leakage around base of fan?

**Comment:**

---

**Is the motor operating below the motor FLA rating?**

---

**Comment:**

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**For restroom fan(s) is the back draft damper installed and can it fully open?**

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**Comment:**

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**Unit free of noticeable noise and vibration?**

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**Comment:**

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**02-23-26 CHIPOTLE #5777 LEVITTOWN, PA**

**CheckList Information**

**Name :** 03: MUA **Status :** Not Completed

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

**Requesting Organization :** National TAB

**Created Date :** 01/29/2026 - Trinity Dodds - National TAB

**CheckList Item Details**

MUA

Rotation is correct?

Comment:

Gas piping is installed and valves are in on position?

Comment:

Internal motorized damper is fully opening?

Comment:

Motor is operating below the FLA rating?

Comment:

Unit free of noticeable noise and vibration?

Comment:



**02-23-26 CHIPOTLE #5777 LEVITTOWN, PA**

**CheckList Information**

**Name :** 04: HOODS **Status :** Not Completed  
**Assigned Organization :** National TAB **Asset :**  
**Requesting Organization :** National TAB  
**Created Date :** 01/29/2026 - Trinity Dodds - National TAB

**CheckList Item Details**

**HOODS**

**All hood filters installed and accounted for?**

**Comment:**

**Hoods are wired and have power?**

**Comment:**

**Hood is free of alarms?**

**Comment:**

**Hood is free of damage?**

**Comment:**

**Quarter or full vertical end panels are installed if specified?**

**Comment:**



02-23-26 CHIPOTLE #5777 LEVITTOWN, PA

**CheckList Information**

**Name :** 05: FINAL TESTS **Status :** Not Completed  
**Assigned Organization :** National TAB **Asset :**  
**Requesting Organization :** National TAB  
**Created Date :** 01/29/2026 - Trinity Dodds - National TAB

**CheckList Item Details**

**FINAL CHECKS**

Is space free of drafting?

Comment:

Is space comfortable in all areas?

Comment:

Is the space free of ventilation noise?

Comment:

List kitchen equipment turned on for testing

Comment:

List smoke candle type used

Comment:

**HOOD CAPTURE TEST**

Smoke test capture % - Perimeter of hood

Comment:

Smoke test capture % - Top of cooking surface

**Comment:**

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**WITNESS**

---

**Date test was completed**

---

**Comment:**

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**TAB tech name / Firm**

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**Comment:**

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**Site super name / Firm**

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**Comment:**

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

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**Comment:**

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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)**

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**Comment:**

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