Report By:

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

Report: TAB Report

Function: Test, Adjust, & Balance

Date: 11/05/2025

Completed By: National TAB

PROJECT

10-27-25 CHIPOTLE # 5650 Cumberland, MD

218 WILLIAMS ST

CUMBERLAND, MD 21502

Client

Chipotle Mexican Grill

610 Newport Center Drive, Suite 1100

Newport Beach, CA 92660

National TAB

Project: 10-27-25 CHIPOTLE # 5650 Cumberland, MD

Table Of Contents

CheckList List

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

10-27-25 CHIPOTLE # 5650 Cumberland, MD

CheckList Information

Name :	01: RTU'S/AHU'S	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	09/18/2025 - Natasha Louw - National TAB		
Completed Date :	11/05/2025 - John Barresi - National TAB		

CheckList Item Details

RTU's/AHU's

Thermostats installed and have power?	Yes
Comment: Thermostats currently installed directly in units for fan control.	
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:	

10-27-25 CHIPOTLE # 5650 Cumberland, MD

CheckList Information

Name :	02: EF'S	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	09/18/2025 - Natasha Louw - National TAB		
Completed Date :	11/05/2025 - John Barresi - National TAB		

CheckList Item Details

EF's

Rotation is correct?	N/A
Comment: YES / Restroom Fan. Hood exhaust dismantled and shut down due to fixing leaks, unable to test.	
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?	N/A
Comment: Hood exhaust dismantled and shut down due to fixing leaks, unable to test.	
Flex conduit is long enough so that fan can be completely tilted back?	N/A

Comment:

Hood exhaust dismantled and shut down due to fixing leaks, unable to test.

There is no major leakage around base of fan?	Yes

Comment:

Is the motor operating below the motor FLA rating?	N/A

Comment:

Hood exhaust dismantled and shut down due to fixing leaks, unable to test.

For restroom fan(s) is the back draft damper installed and can it fully open?	No

Comment:

No backdraft damper installed.

Unit free of noticeable noise and vibration?	N/A

Comment:

Hood exhaust dismantled and shut down due to fixing leaks, unable to test.

10-27-25 CHIPOTLE # 5650 Cumberland, MD

CheckList Information

Name :	03: MUA	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	09/18/2025 - Natasha Louw - National TAB		
Completed Date :	11/05/2025 - John Barresi - National TAB		

CheckList Item Details

MUA

Rotation is correct?	N/A
Comment: MUA shut down due to fixing leaks in HOOD, unable to test.	
Gas piping is installed and valves are in on position?	Yes
Comment:	
Internal motorized damper is fully opening?	N/A
Comment: MUA shut down due to fixing leaks in HOOD, unable to test.	
Motor is operating below the FLA rating?	N/A
Comment: MUA shut down due to fixing leaks in HOOD, unable to test.	
Unit free of noticeable noise and vibration?	N/A
Comment: MUA shut down due to fixing leaks in HOOD, unable to test.	

10-27-25 CHIPOTLE # 5650 Cumberland, MD

CheckList Information

Name :	04: HOODS	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	09/18/2025 - Natasha Louw - National TAB		
Completed Date :	11/05/2025 - John Barresi - National TAB		

CheckList Item Details

HOODS

All hood filters installed and accounted for?	No
Comment: Not all filters were installed into unit.	
Hoods are wired and have power?	N/A
Comment: HOOD shut down due to fixing leaks, unable to test.	
Hood is free of alarms?	N/A
Comment: HOOD shut down due to fixing leaks, unable to test.	
Hood is free of damage?	Yes
Comment:	
Quarter or full vertical end panels are installed if specified?	Yes
Comment:	

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10-27-25 CHIPOTLE # 5650 Cumberland, MD

CheckList Information

Name :	05: FINAL TESTS	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	09/18/2025 - Natasha Louw - National TAB		
Completed Date :	11/05/2025 - John Barresi - 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: HOOD shut down due to fixing leaks, unable to test.	
List smoke candle type used	
Comment: HOOD shut down due to fixing leaks, unable to test.	

HOOD CAPTURE TEST

Smoke test capture % - Perimeter of hood

Comment:

HOOD shut down due to fixing leaks, unable to test.

Smoke test capture % - Top of cooking surface

Comment:

HOOD shut down due to fixing leaks, unable to test.

WITNESS

Date test was completed	N/A

Comment:

HOOD shut down due to fixing leaks, unable to test.

TAB tech name / Firm

Comment:

John Barresi / NTi

Site super name / Firm

Comment:

N/A

Owner representative name / Firm (if Applicable)

Comment:

N/A

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 0.0060" / SIDE 0.0036" / BACK 0.0029"

National TAB

Project: 10-27-25 CHIPOTLE # 5650 Cumberland, MD

System/Unit: AHU/RTU

Asset: RTU1 AREA:KITCHEN

Unit Data		
	Design	**Actual**
MFG	CARRIER	CARRIER
Serial Num	-	3025P60553
Model Num	48FE_M09	48FE_M09
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	35"X19.3125"
Num Final Filter 1	-	4
Final Filter Size 1	-	16"X20"X4"

Motor Data		
	Design	**Actual**
Motor MFG	-	N/L
Frame	-	N/L
Horsepower	-	2.4
Motor Rpm	-	N/L
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	6.4

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	3400	3419
SF RPM	-	1754
RA CFM	2900	2903
OA CFM	500	516
RL Voltage	-	214.5/213.8/214.3
RL Amperage	-	4.8/5.0/4.8
SF Rotation	-	CCW
SF System SetPt	-	8.3VDC
RA Damper Position	-	MECHANICAL LINKAGE
Min OA Damper Position	-	3.0V
Min OA Damper Type	-	ECONOMIZER
OA Enthalpy Setpt	-	33 BTU/lbm

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.86"
Fan Suction SP	-	-1.24"
Fan Discharge SP	-	0.53"
Total ESP	0.80"	1.39"
Fan Total SP	-	1.77"

General	
	Actual
Fan Rotation Correct	YES
Unit Filters Clean	NO
Condensate Drain Installed	YES

Completed By: John Barresi on 10/28/2025

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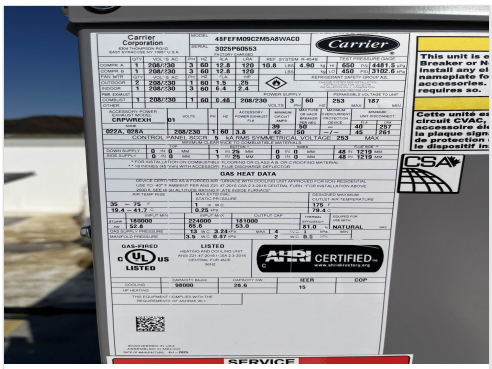
Unit Data - PHOTO LOG



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National TAB

Project:10-27-25 CHIPOTLE # 5650 Cumberland, MD

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	501	461	417	98.1
SGRD2	KITCHEN	CD1	12"	425	1	481	442	441	103.8
SGRD3	KITCHEN	CD2	8"	250	1	366	337	266	106.4
SGRD4	KITCHEN	CD2	8"	250	1	320	294	228	91.2
SGRD5	KITCHEN HD	ACPSP	165X6	700	1	439	404	674	96.3
SGRD6	KITCHEN	CD2	8"	250	1	316	291	250	100.0
SGRD7	KITCHEN	CD2	8"	250	1	277	255	266	106.4
SGRD8	OFFICE	CD1	8"	150	1	239	220	154	102.7
SGRD9	BOH	CD1	12"	350	1	505	465	345	98.6
SGRD10	BOH	CD1	12"	350	1	396	364	378	108.0
Total				3400		3840	3533	3419	100.56%

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Project: 10-27-25 CHIPOTLE # 5650 Cumberland, MD

System/Unit: AHU/RTU

Asset: RTU2 AREA:DINING

Unit Data		
	Design	**Actual**
MFG	CARRIER	CARRIER
Serial Num	-	3025P60552
Model Num	48FE_M12	48FE_M12
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	35"X19.375"
Num Final Filter 1	-	4
Final Filter Size 1	-	16"X20"X4"

Motor Data		
	Design	**Actual**
Motor MFG	-	N/L
Frame	-	N/L
Horsepower	-	2.4
Motor Rpm	-	N/L
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	6.4

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	3500	3446
SF RPM	-	1408
RA CFM	2500	2452
OA CFM	1000	994
RL Voltage	-	214.9/214.3/214.3
RL Amperage	-	2.6/2.6/2.5
SF Rotation	-	CCW
SF System SetPt	-	6.6VDC
RA Damper Position	-	MECHANICAL LINKAGE
Min OA Damper Position	-	5.0V
Min OA Damper Type	-	ECONOMIZER
OA Enthalpy Setpt	-	33 BTU/lbm

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.42"
Fan Suction SP	-	-0.74"
Fan Discharge SP	-	0.29"
Total ESP	0.80"	0.71"
Fan Total SP	-	1.03"

General	
	Actual
Fan Rotation Correct	YES
Unit Filters Clean	NO
Condensate Drain Installed	YES

Completed By: John Barresi on 10/28/2025

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Unit Data - PHOTO LOG

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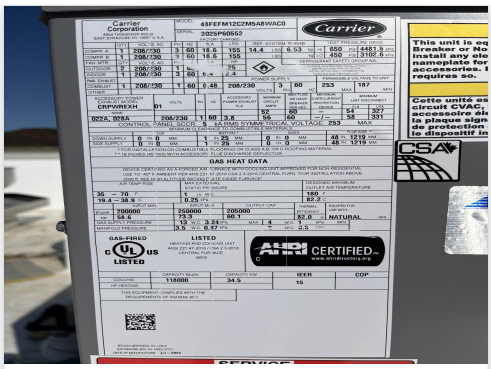

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National TAB

Project:10-27-25 CHIPOTLE # 5650 Cumberland, MD

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	18/6	350	1.12	653	516	347	99.1
SGRD2	DINING	SR2	18/6	450	1.12	495	391	451	100.2
SGRD3	DINING	SR1	14"	700	1	695	552	590	84.3
SGRD4	DINING	SR1	14"	600	1	842	665	664	110.7
SGRD5	DINING	SR1	14"	500	1	686	542	522	104.4
SGRD6	DINING	SR1	14"	450	1	583	461	469	104.2
SGRD7	DINING	SR1	14"	400	1	448	354	355	88.8
SGRD8	RESTROOM	CD3	6"	50	1	48	38	48	96.0
Total				3500		4450	3519	3446	98.46%

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Project: 10-27-25 CHIPOTLE # 5650 Cumberland, MD

System/Unit: FAN - Exhaust

Asset: EF1 AREA:KITCHEN HD

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

Motor Data		
	Design	**Actual**
Motor MFG	-	N/L
Frame	-	N/L
Horsepower	2	
Motor Rpm	-	N/L
Phase	3	
Voltage (rated)	208	
Amperage (rated)	-	
Service Factor	-	

Test Data		
	Design	**Actual**
CFM	2550	
Fan RPM	-	
Fan Rotation	-	
Motor RPM	-	
System SetPt	-	
RL Voltage	-	
RL Amperage	-	
Total ESP	1.20"	
Fan Inlet SP	-	
Fan Discharge SP	-	

Unit Data - PHOTO LOG

10/28/2025

10/28/2025

10/28/2025

National TAB

Project: 10-27-25 CHIPOTLE # 5650 Cumberland, MD

System/Unit: FAN - Exhaust

Asset: EF2 AREA:RESTROOM

Unit Data		
	Design	**Actual**
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	DR12HFA	DR12HFA
Serial Num	-	7492018
Type	DOWNBLAST	DOWNBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	TELCO-GREEN
Frame	-	N/L
Horsepower	0.18	0.25
Motor Rpm	-	1800
Phase	1	1
Voltage (rated)	120	115
Amperage (rated)	-	2.9
Service Factor	-	N/L

Test Data		
	Design	**Actual**
CFM	150	243
Fan RPM	-	1034
Fan Rotation	-	CCW
Motor RPM	-	1034
System SetPt	-	55%
RL Voltage	-	N/A
RL Amperage	-	N/A
Total ESP	0.60"	0.15"
Fan Inlet SP	-	0.15"
Fan Discharge SP	-	ATM

Completed By: John Barresi on 10/28/2025

Unit Data - PHOTO LOG

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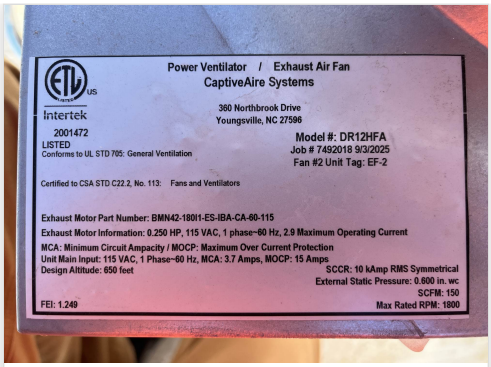

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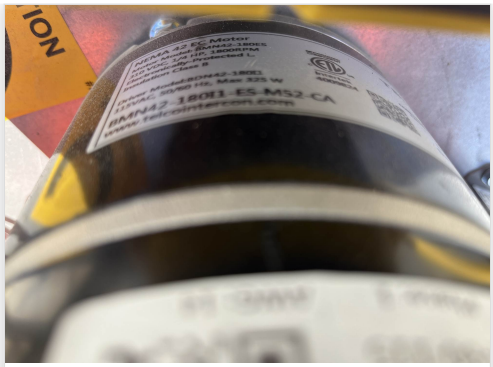

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National TAB

Project:10-27-25 CHIPOTLE # 5650 Cumberland, MD

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	120	1	171	101	111	92.5
EGRD2	RESTROOM	ER1	6/6	120	1	144	126	132	110.0
Total				240		315	227	243	101.25%

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National TAB

Project: 10-27-25 CHIPOTLE # 5650 Cumberland, MD

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	-	7492018
Type	MAU	MAU
Configuration	VERTICAL	VERTICAL

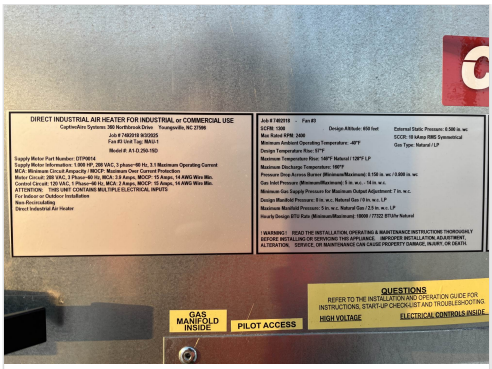
Motor Data		
	Design	**Actual**
Motor MFG	-	TECO
Frame	-	143T
Horsepower	1.0	1.0
Motor Rpm	-	1740
Phase	3	3
Voltage (rated)	208	230
Amperage (rated)	-	2.90
Service Factor	-	1.15

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

Test Data		
	Design	**Actual**
CFM	1300	
SF RPM	-	
Motor RPM	-	
SF System SetPt	-	
RL Voltage	-	
RL Amperage	-	
Total ESP	-	
Fan Discharge SP	-	

General	
	Actual
Fan Rotation Correct	

Unit Data - PHOTO LOG



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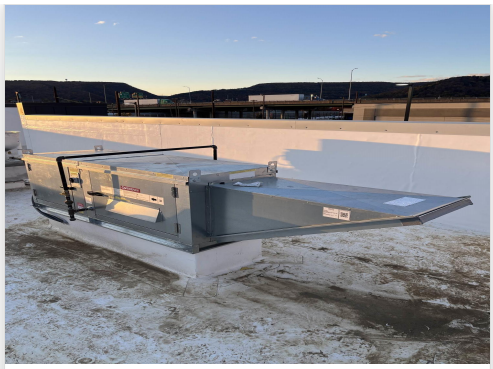

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National TAB

Project: 10-27-25 CHIPOTLE # 5650 Cumberland, MD

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	-	7492018
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	-	
Filter Size 1	-	
Filter Size 2	-	
Filter Qty 1	-	
Filter Qty 2	-	
Filter AK factor size 1	-	
Filters AK factor size 2	-	
Filter Total AK Area	-	
Filter1 FPM	-	
Filter2 FPM	-	
Filter3 FPM	-	
Filter4 FPM	-	
Filter5 FPM	-	
Filter6 FPM	-	
Filter7 FPM	-	
Filter8 FPM	-	
Filter9 FPM	-	
Filter10 FPM	-	
Filter11 FPM	-	
Filter12 FPM	-	
Filter Ave FPM(corr)	-	
CFM	2550	

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

Test Data Supply		
	Design	**Actual**
Total Area	10.31	
Kv factor (Vel)	0.81	
Num of Readings	-	
Reading1 FPM	-	
Reading2 FPM	-	
Reading3 FPM	-	
Reading4 FPM	-	
Reading5 FPM	-	
Reading6 FPM	-	
Reading7 FPM	-	
Reading8 FPM	-	
Reading9 FPM	-	
Reading10 FPM	-	
Reading11 FPM	-	
Reading12 FPM	-	
Reading13 FPM	-	
Reading14 FPM	-	
Ave FPM(corr)	-	
CFM	1300	

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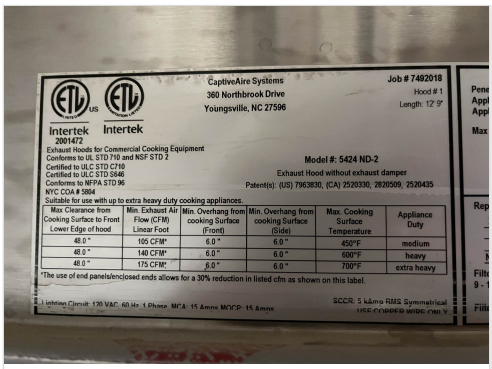
Unit Data - PHOTO LOG



10/28/2025

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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.

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