Report By:

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

Report: TAB Report

Function: Test, Adjust, & Balance

Date: 02/02/2026

Completed By: United Test & Balance, Inc.

PROJECT

01-26-26 CHIPOTLE #5890 LYNDEN, WA

8083 GUIDE MERIDIAN ROAD

LYNDEN, WA 98264

Client

Chipotle Mexican Grill

610 Newport Center Drive, Suite 1100

Newport Beach, CA 92660

National TAB

Project: 01-26-26 CHIPOTLE #5890 LYNDEN, WA

Table Of Contents

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

01-26-26 CHIPOTLE #5890 LYNDEN, WA

CheckList Information

Name :	01: RTU'S/AHU'S	**Status :**	Completed
Assigned Organization :	MULTIPLE	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	12/23/2025 - Natasha Louw - National TAB		
Completed Date :	02/01/2026 - Guy Nunez - 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?	N/A
Comment:	

Free cooling enthalpy set point set for lowest setting (Typically "D")	N/A
Comment:	
Motors are all operating below the FLA rating?	Yes
Comment:	
Are belts tight?	Yes
Comment:	
If direct drive unit is the speed controller working?	N/A
Comment:	
Is gas piping installed and valves turned on?	N/A
Comment:	
Unit free of noticeable noise and vibration	Yes
Comment:	
Final outside air damper position is marked with permanent marker?	N/A
Comment: Set point recorded in unit controller	

01-26-26 CHIPOTLE #5890 LYNDEN, WA

CheckList Information

Name :	02: EF'S	**Status :**	Completed
Assigned Organization :	MULTIPLE	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	12/23/2025 - Natasha Louw - National TAB		
Completed Date :	02/01/2026 - Guy Nunez - National TAB		

CheckList Item Details

EF's

Rotation is correct?	Yes
Comment:	
Belts are tight?	Yes
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:	

Notes/Comments :

Bathroom (identified on TAB I.D. drawings as #1 has the wrong grill and no damper installed in the face of the GRD per design.

Date :02/01/2026

01-26-26 CHIPOTLE #5890 LYNDEN, WA

CheckList Information

Name :	03: MUA	**Status :**	Completed
Assigned Organization :	MULTIPLE	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	12/23/2025 - Natasha Louw - National TAB		
Completed Date :	02/01/2026 - Guy Nunez - National TAB		

CheckList Item Details

MUA

Rotation is correct?	Yes
Comment:	
Gas piping is installed and valves are in on position?	N/A
Comment:	Electric Heating Coil
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:	

01-26-26 CHIPOTLE #5890 LYNDEN, WA

CheckList Information

Name :	04: HOODS	**Status :**	Completed
Assigned Organization :	MULTIPLE	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	12/23/2025 - Natasha Louw - National TAB		
Completed Date :	02/01/2026 - Guy Nunez - 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:	

01-26-26 CHIPOTLE #5890 LYNDEN, WA

CheckList Information

Name :	05: FINAL TESTS	**Status :**	Completed
Assigned Organization :	MULTIPLE	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	12/23/2025 - Natasha Louw - National TAB		
Completed Date :	02/01/2026 - Guy Nunez - 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: Fryer, 3 pan rice cooker, gas top stove, flat top grill	
List smoke candle type used	
Comment: 90 sec smoke emitter	

HOOD CAPTURE TEST

Smoke test capture % - Perimeter of hood	

Comment:

YES

Smoke test capture % - Top of cooking surface

Comment:

YES

WITNESS

Date test was completed

Comment:

01/28/2026

TAB tech name / Firm

Comment:

G. Nunez / UTAB

Site super name / Firm

Comment:

T. Cramer / Western Construction

Owner representative name / Firm (if Applicable)

Comment:

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: 01-26-26 CHIPOTLE #5890 LYNDEN, WA

System/Unit: AHU/RTU

Asset: RTU1 AREA:KITCHEN

Unit Data		
	Design	**Actual**
MFG	YORK	YORK
Serial Num	-	N2K5603073
Model Num	KJ120	KJ120
Type	RTU	RTU
Configuration	VERTICAL	VERT
Num OA Filters 1	-	1
OA Filter Size 1	-	28X20
Num Final Filter 1	-	4
Final Filter Size 1	-	20X24X2
Num Final Filter 2	-	-
Final Filter Size 2	-	-

Motor Data		
	Design	**Actual**
Motor MFG	-	Baldor
Frame	-	56HZ
Horsepower	-	3
Motor Rpm	-	1750
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	8.3

Drive Data	
	Actual
Motor Sheave Size	1VM50
Motor Bore Size	7/8
Motor Sheave SetPt	Mid range
Fan Sheave Size	7 3/4 "
Fan Sheave Bore	1"
Belt CL Distance	19
Num of Belts	1
Belt Size	A54
Belt Alignment	

Test Data		
	Design	**Actual**
SF CFM	3500	3373
SF RPM	-	Not Accessible
RA CFM	2900	2785
OA CFM	600	588
RL Voltage	-	212
RL Amperage	-	5.7
SF Rotation	-	CW
SF System SetPt	-	-
RA Damper Position	-	-
Min OA Damper Position	-	16 / 25
Min OA Damper Type	-	
OA Enthalpy Setpt	-	

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-.30
Fan Suction SP	-	-0.55
Fan Discharge SP	-	0.27
Total ESP	0.80"	0.82
Fan Total SP	-	

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

Completed By: Guy Nunez on 01/31/2026

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Project:01-26-26 CHIPOTLE #5890 LYNDEN, WA

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		537		414	97.4
SGRD2	KITCHEN	CD1	12"	425		531		423	99.5
SGRD3	KITCHEN	CD2	8"	250		139		229	91.6
SGRD4	KITCHEN	CD2	8"	250		131		233	93.2
SGRD5	KITCHEN	CD2	8"	250		151		245	98.0
SGRD6	KITCHEN	CD2	8"	250		45		227	90.8
SGRD7	KITCHEN HD	ACPSP	165X6	700		644		662	94.6
SGRD8	OFFICE	CD1	8"	150		168		145	96.7
SGRD9	BOH	CD1	12"	400		521		389	97.3
SGRD10	BOH	CD1	12"	400		537		406	101.5
Total				3500		3404	0	3373	96.37%

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Project: 01-26-26 CHIPOTLE #5890 LYNDEN, WA

System/Unit: AHU/RTU

Asset: RTU2 AREA:DINING

Unit Data		
	Design	**Actual**
MFG	YORK	YORK
Serial Num	-	N2K5603072
Model Num	KJ120	KJ120
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	28X20
Num Final Filter 1	-	4
Final Filter Size 1	-	20X24X2
Num Final Filter 2	-	-
Final Filter Size 2	-	-

Motor Data		
	Design	**Actual**
Motor MFG	-	Baldor
Frame	-	56Hz
Horsepower	-	3
Motor Rpm	-	1750
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	8.3

Drive Data	
	Actual
Motor Sheave Size	1VM50
Motor Bore Size	7/8
Motor Sheave SetPt	Mid range
Fan Sheave Size	7 3/4"
Fan Sheave Bore	1"
Belt CL Distance	19
Num of Belts	1
Belt Size	A54
Belt Alignment	

Test Data		
	Design	**Actual**
SF CFM	3500	3333
SF RPM	-	Not Accessible
RA CFM	2600	2417
OA CFM	900	916
RL Voltage	-	212
RL Amperage	-	5.9
SF Rotation	-	CW
SF System SetPt	-	
RA Damper Position	-	-
Min OA Damper Position	-	24% / 35%
Min OA Damper Type	-	
OA Enthalpy Setpt	-	

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.36
Fan Suction SP	-	-0.53
Fan Discharge SP	-	0.30
Total ESP	0.80"	0.83
Fan Total SP	-	

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

Completed By: Guy Nunez on 01/31/2026

National TAB

Project:01-26-26 CHIPOTLE #5890 LYNDEN, WA

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	18/8	400		603		412	103.0
SGRD2	DINING	SR1	18/8	500		571		502	100.4
SGRD3	DINING	SR1	18/8	600		615		615	102.5
SGRD4	DINING	SR1	18/8	700		581		606	86.6
SGRD5	DINING	SR1	18/8	650		249		583	89.7
SGRD6	DINING	SR1	18/8	600		612		562	93.7
SGRD7	RESTROOM	CD3	6"	50		131		53	106.0
Total				3500		3362	0	3333	95.23%

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Project: 01-26-26 CHIPOTLE #5890 LYNDEN, WA

System/Unit: FAN - Exhaust

Asset: EF1 AREA:KITCHEN HD

Unit Data		
	Design	**Actual**
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	DU180HFA	DU180HFA
Serial Num	-	7552739
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	230
Amperage (rated)	-	6.56
Service Factor	-	1.15

Test Data		
	Design	**Actual**
CFM	2550	2472
Fan RPM	1220	Not Accessible
Fan Rotation	-	CCW
Motor RPM	-	Not Measurable
System SetPt	-	53.9 Hz
RL Voltage	-	219
RL Amperage	-	4.4
Total ESP	1.450"	1.34
Fan Inlet SP	-	-1.16
Fan Discharge SP	-	0.18

Completed By: Guy Nunez on 01/28/2026

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Project: 01-26-26 CHIPOTLE #5890 LYNDEN, WA

System/Unit: FAN - Exhaust

Asset: EF2 AREA:RESTROOM

Unit Data		
	Design	**Actual**
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	DR12HFA	DR12HFA
Serial Num	-	7552739
Type	DOWNBLAST	DOWNBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	TELCO
Frame	-	NOT LISTED
Horsepower	0.250	.25
Motor Rpm	-	1800
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	2.9
Service Factor	-	NOT LISTED

Test Data		
	Design	**Actual**
CFM	150	155
Fan RPM	1282	Not Accesible
Fan Rotation	-	
Motor RPM	-	886
System SetPt	-	47%
RL Voltage	-	118
RL Amperage	-	1.1
Total ESP	0.60"	.37
Fan Inlet SP	-	-0.30
Fan Discharge SP	-	0.07

Completed By: Guy Nunez on 01/28/2026

National TAB

Project:01-26-26 CHIPOTLE #5890 LYNDEN, WA

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		186		81	108.0
EGRD2	RESTROOM	ER1	6/6	75		151		74	98.7
Total				150		337	0	155	103.33%

National TAB

Project: 01-26-26 CHIPOTLE #5890 LYNDEN, WA

System/Unit: FAN - Supply

Asset: MAU1 AREA:KITCHEN HD

Unit Data		
	Design	**Actual**
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	A1-E.362-15D	A1-E.362-15D
Serial Num	-	7552739
Type	MAU	MAU
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	WEG
Frame	-	56
Horsepower	0.750	0.75
Motor Rpm	-	1760
Phase	3	3
Voltage (rated)	208	208
Amperage (rated)	-	2.30
Service Factor	-	1.25

Gas Heat		
	Design	**Actual**
Heater Operates (y/n)	-	Y
Flame Status (pass/fail)	-	N/A (electric heat coil)
Inlet Air Temp SetPt	55	
Discharge Air Temp SetPt	60	
Air Flow Switch SP Actual	-	No ports to measure

Test Data		
	Design	**Actual**
CFM	1300	1294
SF RPM	1444	Not Accessible
Motor RPM	-	Not Accessible
SF System SetPt	-	53.9 Hz
RL Voltage	-	212
RL Amperage	-	1.7
Total ESP	-	0.67
Fan Discharge SP	-	0.28

General	
	Actual
Fan Rotation Correct	YES

Completed By: Guy Nunez on 01/31/2026

National TAB

Project: 01-26-26 CHIPOTLE #5890 LYNDEN, WA

System/Unit: Kitchen Hood Type I

Asset: HD1 AREA:KITCHEN

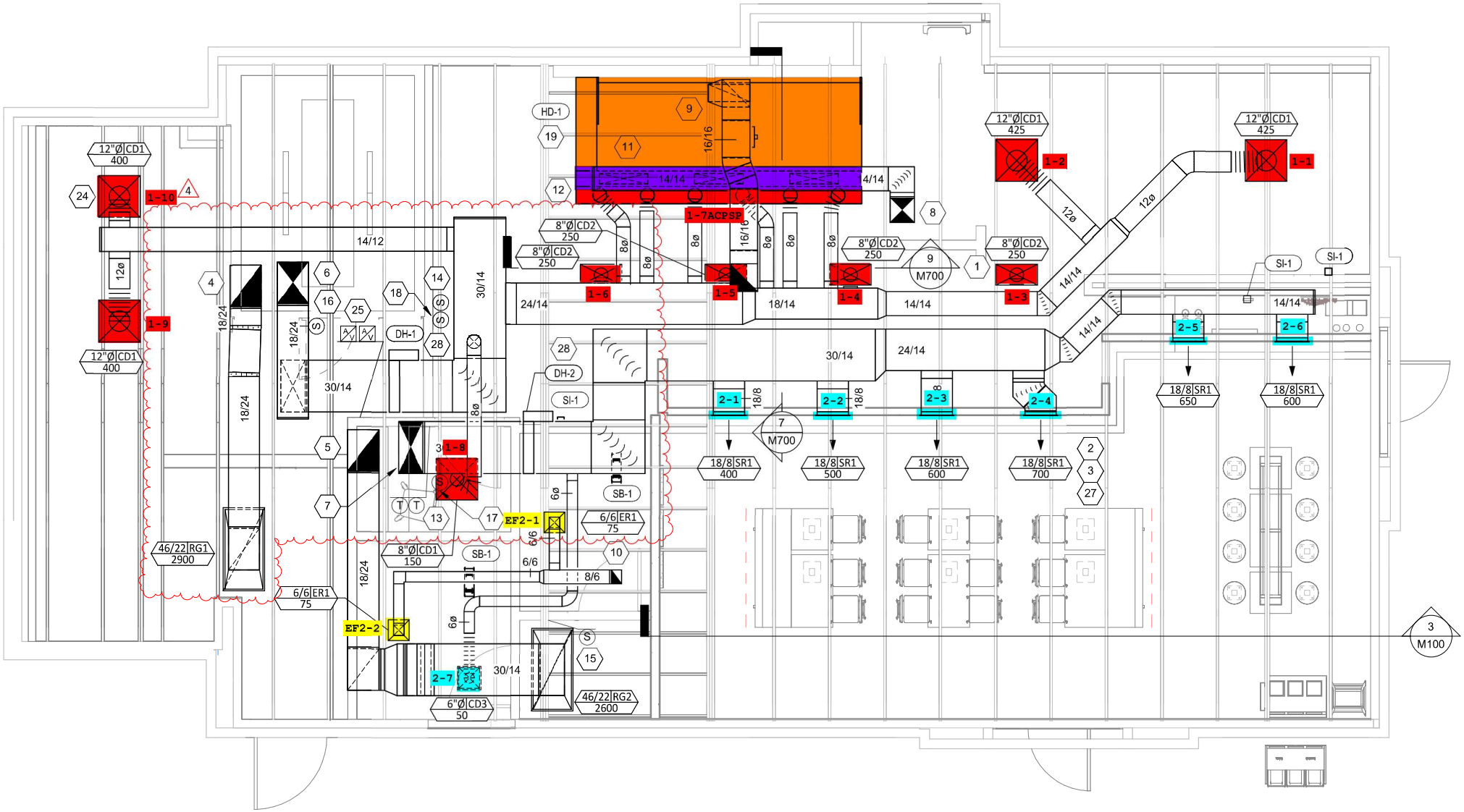
Unit Data		
	Design	**Actual**
MFG	CAPTIVE-AIRE	CAPTIVE-AIRE
Model Num	5424 ND-2-ACPSP-F	5424 ND-2-ACPSP-F
Job / Serial Num	-	7552739
Type	TYPE 1 CANOPY	TYPE 1
Hood length	153"	153"
Hood Width	54"	54"
Supply Plenum Type	-	PSP
Supply Plenum Width	9"	9"
Supply Plenum Length	165"	165"

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	-	168
Filter2 FPM	-	159
Filter3 FPM	-	162
Filter4 FPM	-	178
Filter5 FPM	-	170
Filter6 FPM	-	188
Filter7 FPM	-	171
Filter8 FPM	-	177
Filter9 FPM	-	154
Filter10 FPM	-	
Filter11 FPM	-	
Filter12 FPM	-	
Filter Ave FPM(corr)	-	
CFM	2550	2472

Cooking Equipment	
	Actual
Item 1	deep fryer
Item 2	rice cooker
Item 3	gas range
Item 4	flat top grill
Item 5	

Test Data Supply		
	Design	**Actual**
Total Area	10.31	10.31
Kv factor (Vel)	0.81	0.81
Num of Readings	-	12
Reading1 FPM	-	172
Reading2 FPM	-	154
Reading3 FPM	-	160
Reading4 FPM	-	156
Reading5 FPM	-	139
Reading6 FPM	-	155
Reading7 FPM	-	167
Reading8 FPM	-	142
Reading9 FPM	-	160
Reading10 FPM	-	147
Reading11 FPM	-	161
Reading12 FPM	-	148
Reading13 FPM	-	
Reading14 FPM	-	
Ave FPM(corr)	-	
CFM	1300	1294

Completed By: Guy Nunez on 01/31/2026



1 M100 **HVAC FLOOR PLAN**

1/4" = 1'-0"