

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK



CITY OF PORTLAND BUILDING PERMIT



This is to certify that

WOJCIK JOSEPH B JR /Bourgoin & Sons

Located at

184 ANDERSON ST- called "200"

PERMIT ID: 2013-00403

CBL: 010 E001001

has permission to **Installing Direct Vent convection ovens for the bakery located in Bay #1 at 200 Anderson Street**

provided that the person or persons, firm or corporation accepting this permit shall comply with all of the provisions of the Statues of Maine and of the Ordinances of the City of Portland regulating the construction, maintenance and use of the buildings and structures, and of the application on file in the department.

Notification of inspection and written permission procured before this building or part thereof is lathed or otherwise cloed-in. 48 HOUR NOTICE IS REQUIRED.

A final inspection must be completed by owner before this building or part thereof is occupied. If a certificate of occupancy is required, it must be procured prior to occupancy.

Fire Prevention Officer

Code Enforcement Officer / Plan Reviewer

A handwritten signature in black ink, appearing to read 'Jamie Bonke', written over a horizontal line.

**THIS CARD MUST BE POSTED ON THE STREET SIDE OF THE PROPERTY
THERE IS A PENALTY FOR REMOVING THIS CARD**

PERMIT ID: 2013-00403

Located at: 184 ANDERSON ST- called "200"

CBL: 010 E001001

BUILDING PERMIT INSPECTION PROCEDURES
Please call 874-8703 (ONLY)
or email: buildinginspections@portlandmaine.gov

With the issuance of this permit, the owner, builder or their designee is required to provide adequate notice to the city of Portland Inspections Services for the following inspections. Appointments must be requested 48 to 72 hours in advance of the required inspection. The inspection date will need to be confirmed by this office.

- **Please read the conditions of approval that is attached to this permit!! Contact this office if you have any questions.**
- **Permits expire in 6 months. If the project is not started or ceases for 6 months.**
- **If the inspection requirements are not followed as stated below additional fees may be incurred due to the issuance of a "Stop Work Order" and subsequent release to continue.**

REQUIRED INSPECTIONS:

Final - Commercial

Final - Fire

The project cannot move to the next phase prior to the required inspection and approval to continue, REGARDLESS OF THE NOTICE OF CIRCUMSTANCES.

IF THE PERMIT REQUIRES A CERTIFICATE OF OCCUPANCY, IT MUST BE PAID FOR AND ISSUED TO THE OWNER OR DESIGNEE BEFORE THE SPACE MAY BE OCCUPIED.

City of Portland, Maine - Building or Use Permit

389 Congress Street, 04101 Tel: (207) 874-8703, Fax: (207) 874-8716

Permit No: 2013-00403	Date Applied For: 02/28/2013	CBL: 010 E001001
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Location of Construction: 184 ANDERSON ST- called "200"	Owner Name: WOJCIK JOSEPH B JR	Owner Address: 211 FALMOUTH RD	Phone:
Business Name:	Contractor Name: Bourgoin & Sons	Contractor Address: 123 Davis Road Durham	Phone (207) 749-1878
Lessee/Buyer's Name Urban Farm Fermenting - Eli Cayer	Phone:	Permit Type: HVAC	

Proposed Use: Same: Light Industrial Uses such as winery, creamery and bakery	Proposed Project Description: Installing Direct Vent convection ovens for the bakery located in Bay #1 at 200 Anderson Street
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Dept: Zoning	Status: Approved w/Conditions	Reviewer: Marge Schmuckal	Approval Date: 03/01/2013
Note:	Ok to Issue: <input checked="" type="checkbox"/>		
1) All conditions on the original use approval are still in force.			
Dept: Building	Status: Approved w/Conditions	Reviewer: Jeanie Bourke	Approval Date: 03/27/2013
Note:	Ok to Issue: <input checked="" type="checkbox"/>		
1) Separate permits are required for any electrical, plumbing, sprinkler, fire alarm, HVAC systems, heating appliances, including pellet/wood stoves, commercial hood exhaust systems and fuel tanks. Separate plans may need to be submitted for approval as a part of this process.			
2) The appliance and venting shall be installed in accordance with the UL listing, manufacturer's specifications, IRC or IBC 2009 and NFPA 211			
3) The installation must comply with the State of Maine Gas Regulations.			
4) Permit approved based upon information provided by the applicant or design professional. Any deviation from approved plans requires separate review and approval prior to work.			
Dept: Fire	Status: Approved w/Conditions	Reviewer: Ben Wallace Jr	Approval Date: 04/02/2013
Note:	Ok to Issue: <input checked="" type="checkbox"/>		
1) Installation shall comply with manufacturer's installation instructions.			

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City of Portland, Maine - Building or Use Permit Application

389 Congress Street, 04101 Tel: (207) 874-8703, Fax: (207) 874-8716

Permit No: 2013-00403	Issue Date:	CBL: 010 E001001
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Location of Construction: 184 ANDERSON ST- called "200"	Owner Name: WOJCIK JOSEPH B JR	Owner Address: 211 FALMOUTH RD FALMOUTH, ME 04105	Phone:
Business Name:	Contractor Name: Bourgoin & Sons	Contractor Address: 123 Davis Road Durham ME 04222	Phone (207) 749-1878
Lessee/Buyer's Name: Urban Farm Fermenting - Eli Cayer	Phone:	Permit Type: Commercial HVAC	Zone: ILb
Past Use: Light Industrial Uses such as winery, creamery and bakery	Proposed Use: Same: Light Industrial Uses such as winery, creamery and bakery	Permit Fee: \$40.00	Cost of Work: \$2,000.00
Proposed Project Description: Installing Direct Vent convection ovens for the bakery located in Bay #1 at 200 Anderson Street		FIRE DEPT: 4/2/13 <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Denied <input type="checkbox"/> N/A	INSPECTION: Use Group: F-1 Type: HVAC MUBEC 2009 IBC Signature: JMB 3/27/13
		PEDESTRIAN ACTIVITIES DISTRICT (P.A.D.) Action: <input type="checkbox"/> Approved <input type="checkbox"/> Approved w/Conditions <input type="checkbox"/> Denied Signature: Date:	

Permit Taken By: bjs	Date Applied For: 02/28/2013	Zoning Approval		
<ol style="list-style-type: none"> This permit application does not preclude the Applicant(s) from meeting applicable State and Federal Rules. Building permits do not include plumbing, septic or electrical work. Building permits are void if work is not started within six (6) months of the date of issuance. False information may invalidate a building permit and stop all work.. 		Special Zone or Reviews <input type="checkbox"/> Shoreland <input type="checkbox"/> Wetland <input type="checkbox"/> Flood Zone <input type="checkbox"/> Subdivision <input type="checkbox"/> Site Plan Maj <input type="checkbox"/> Minor <input type="checkbox"/> MM <input type="checkbox"/> Date: 5-3/11/13	Zoning Appeal <input type="checkbox"/> Variance <input type="checkbox"/> Miscellaneous <input type="checkbox"/> Conditional Use <input type="checkbox"/> Interpretation <input type="checkbox"/> Approved <input type="checkbox"/> Denied Date:	Historic Preservation <input checked="" type="checkbox"/> Not in District or Landmark <input type="checkbox"/> Does Not Require Review <input type="checkbox"/> Requires Review <input type="checkbox"/> Approved <input type="checkbox"/> Approved w/Conditions <input type="checkbox"/> Denied Date:

CERTIFICATION

I hereby certify that I am the owner of record of the named property, or that the proposed work is authorized by the owner of record and that I have been authorized by the owner to make this application as his authorized agent and I agree to conform to all applicable laws of this jurisdiction. In addition, if a permit for work described in the application is issued, I certify that the code official's authorized representative shall have the authority to enter all areas covered by such permit at any reasonable hour to enforce the provision of the code(s) applicable to such permit.

SIGNATURE OF APPLICANT	ADDRESS	DATE	PHONE
RESPONSIBLE PERSON IN CHARGE OF WORK, TITLE		DATE	PHONE



General Building Permit Application

If you or the property owner owes real estate or personal property taxes or user charges on any property within the City, payment arrangements must be made before permits of any kind are accepted.

Location/Address of Construction: <u>184</u> 200 <u>ANDERSON ST.</u>		
Total Square Footage of Proposed Structure		Square Footage of Lot
Tax Assessor's Chart, Block & Lot Chart# Block# Lot# <u>10-E-1</u>	Owner: <u>JOE WOJICK</u>	Telephone: <u>207-712-7889</u>
Lessee/Buyer's Name (If Applicable) <u>DENNIS</u>	Applicant name, address & telephone: <u>SHELLEY PELETIER</u> <u>10 SNOW CANNING RD</u> <u>SCARBOROUGH, ME 04074</u>	Cost Of <u>2000.00</u> Work: \$ <u>750.00</u> Fee: \$ <u> </u> C of O Fee: \$ <u>40</u>
Current legal use (i.e. single family) <u>COMMERCIAL</u> If vacant, what was the previous use? _____ Proposed Specific use: _____ Is property part of a subdivision? _____ If yes, please name _____ Project description: <u>DIRECT VENT (2) CONNECTION OVENS</u>		
Contractor's name, address & telephone: <u>BOURGON & SONS 207-749-1873</u> <u>DAVIS RD. DURHAM ME</u> Who should we contact when the permit is ready: <u>207-885-0107 SHELLEY M. PELETIER</u> Mailing address: _____ Phone: _____		

RECEIVED
FEB 28 2013

Dept. of Building Inspections
City of Portland Maine

Please submit all of the information outlined in the Commercial Application Checklist. Failure to do so will result in the automatic denial of your permit.

In order to be sure the City fully understands the full scope of the project, the Planning and Development Department may request additional information prior to the issuance of a permit. For further information or to download copies of this form and other applications visit the Inspections Division on-line at www.portlandmaine.gov, or stop by the Inspections Division office, room 315 City Hall or call 874-8703.

I hereby certify that I am the Owner of record of the named property, or that the owner of record authorizes the proposed work and that I have been authorized by the owner to make this application as his/her authorized agent. I agree to conform to all applicable laws of this jurisdiction. In addition, if a permit for work described in this application is issued, I certify that the Code Official's authorized representative shall have the authority to enter all areas covered by this permit at any reasonable hour to enforce the provisions of the codes applicable to this permit.

Signature of applicant: SHELLEY PELETIER Date: 02-26-13

This is not a permit; you may not commence ANY work until the permit is issued.



PORTLAND MAINE

Strengthening a Remarkable City, Building a Community for Life • www.portlandmaine.gov

Lee Urban - Director of Planning and Development
Jeanie Bourke - Inspection Division Services Director

Kitchen Exhaust System Checklist and code Provisions

Dear Applicant,

The following is a checklist to assist you in filing for a permit for a Kitchen Exhaust system. The applicable Mechanical Code provisions have also been attached. Please complete this and submit job specific construction documents that demonstrate compliance with the attached information.

Type of System:

Type I _____ Type II _____

Type I systems are systems that vent fryers, grills, broilers, ovens or woks.

Type II systems are systems that vent steamers and other non grease producing appliances.

Type of Materials:

Is the hood Stainless steel or other type of steel? _____ If Other, what Type? _____

Is the duct work Stainless steel or other type of steel? _____ If Other, what type? B-VENT

Thickness of the steel for the hood _____

Thickness of the duct for the hood _____

Type of Hood and Duct Supports

_____ METAL STRAP HANGERS

Type of seams and Joints _____ SLIP CONNECTION

Grease Gutters provided? _____

Hood Clearance reduction to Combustibles design /specs:

Duct Clearance reduction to Combustibles design /specs:
_____ 1"

Vibration Isolation System:

Air Velocity within the duct system #1 NATURAL

Grease accumulation prevention system: #2 - 600CFM

Cleanouts _____

Grease Duct enclosure _____

Exhaust Termination Roof _____ Wall SIDE

Fire Suppression System _____

Exhaust fan mounting and clearance from the roof / wall or Combustibles:

Exhaust fan distance from property lines _____

Exhaust fan distance from other vents or openings _____

Exhaust fan distance from adjacent buildings _____

Exhaust fan height above adjoining grade _____

Hood Specs

Style of Hood _____

Type of Filter _____

Height of filter above nearest cooking surface _____

Capacity of hood CFM _____

Make up Air system description and capacity

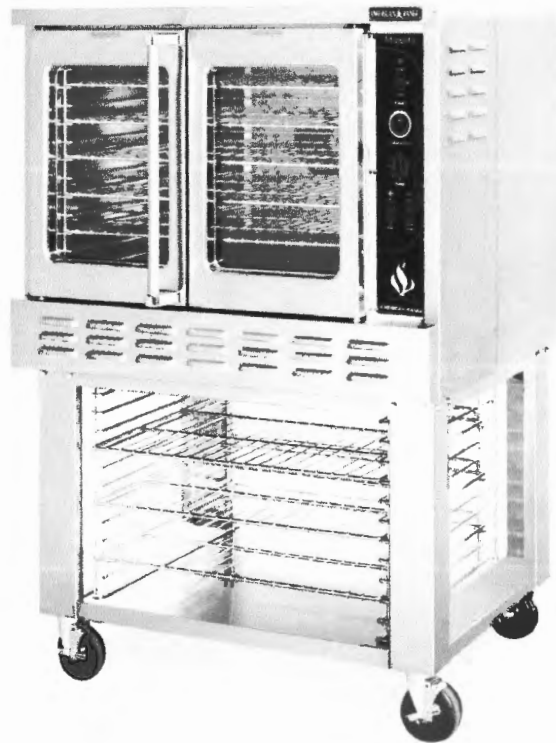
www.americanrange.com

AMERICAN RANGE

Quality Commercial Cooking Equipment

Majestic HEAVY DUTY OVENS

American Range presents a new series of heavy duty majestic convection ovens. All stainless steel exterior construction for robust durability. Unique oven cavity baffle system provides maximum efficiency. Large size oven cavity is designed to accommodate full size sheet pans front to back or side to side. 5 racks with 12 positions allow for maximum capacity along with enhanced flexibility. Stainless steel burners w/75,000 & 90,000 BTU/hr. provide rapid heat and recovery. Two 40 watt oven lights provide improved visibility of the interior. Designed and built to provide superior performance and durability.



Shown with optional glass door
& computerized control



STANDARD FEATURES

- 3/4" gas connection.
- All stainless steel front, sides and top.
- 50/50 double door, swings open 135°.
- Stainless steel, air-tight, door gaskets.
- 75,000 & 90,000 BTU/hr. total heat output per oven
- Cavity width and depth will accommodate full size sheet pan, front to back or side to side.
- 5 chrome racks with 12 position chrome rack guides.
- Pull-out control panel for easy access to control system.

OPTIONS

- Draft hood.
- Stacking kit for double oven.
- Cook-N-Hold computer control.
- Single or double door glass window.
- Heavy duty swivel 5" casters.
- 208/240 V motor and/or transformer.