

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK



CITY OF PORTLAND BUILDING PERMIT



This is to certify that
REDFERN BAYSIDE LLC

Located at
89 ANDERSON ST (91 or Unit #1)

PERMIT ID: 2016-02351 **ISSUE DATE:** 10/27/2016 **CBL:** 012 I001001

has permission to **Change of Use from vacant space to a restaurant. Fit-up for new restaurant (1300 SF).**

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 closed-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.

/s/ Michael White

/s/ Jeanie Bourke

Fire Official

Building Official

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

Approved Property Use - Zoning
restaurant

Building Inspections
Use Group: B **Type:** 1A/5B
Business - Restaurant occupancy less than 50
Occupant Load = 45
NFPA 13 Sprinkler System
Unit 1- First Floor
MUBEC/IBC 2009

Fire Department

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

**Check the Status or Schedule an Inspection On-Line at
<http://www.portlandmaine.gov/planning/permitstatus.asp>**

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 are 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 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:

Plumbing Under Slab
Close-in Plumbing/Framing
Electrical Close-in
Certificate of Occupancy/Final
Above Ceiling Inspection
Final - Electric
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		Permit No: 2016-02351	Date Applied For: 09/02/2016	CBL: 012 I001001
389 Congress Street, 04101 Tel: (207) 874-8703, Fax: (207) 874-8716				
Proposed Use: Restaurant		Proposed Project Description: Change of Use from vacant space to a restaurant. Fit-up for new restaurant (1300 SF).		
<p>Dept: Zoning Status: Approved w/Conditions Reviewer: Christina Stacey Approval Date: 10/05/2016</p> <p>Note: B-1b zone Ok to Issue: <input checked="" type="checkbox"/></p> <p>Restaurants allowed per §14-162(a)(2)(h) provided: Max public floor area is 2,000 sf, proposed approx 887 sf - OK Hours of operation limited to 6 AM to 11 PM daily Food service & consumption are the primary function of the restaurant.</p> <p>1 off-street parking space/150 sq ft public floor area = 6 spaces needed, submitted lease for 8 spaces at 105 Washington St.</p> <p>Conditions:</p> <ol style="list-style-type: none"> 1) Separate permits shall be required for any new signage. 2) Per Section 14-162(a)(2)(h), the operating hours of the restaurant shall be limited to 6 AM to 11 PM daily and food service and consumption shall be the primary function of the restaurant. 3) This unit shall remain a restaurant. Any change of use shall require a separate permit application for review and approval. 4) This permit is being approved on the basis of plans submitted. Any deviations shall require a separate approval before starting that work. 				
<p>Dept: Building Inspecti Status: Approved w/Conditions Reviewer: Jeanie Bourke Approval Date: 10/27/2016</p> <p>Note: Ok to Issue: <input checked="" type="checkbox"/></p> <p>Conditions:</p> <ol style="list-style-type: none"> 1) Separate permits are required for any electrical, plumbing, sprinkler, fire alarm, HVAC systems, heating appliances, including pellet/wood stoves, commercial hood exhaust systems, fire suppression and fuel tanks. Separate plans may need to be submitted for approval as a part of this process. 2) This permit is approved based upon information provided by the applicant or design professional. Any deviation from the final approved plans requires separate review and approval prior to work. 3) Equipment shall be installed in compliance with the manufacturer's specifications and the UL listing. 4) Approval is subject to compliance with City and State Food Codes per the Portland Public Health Dept. It is strongly advised to contact the Health Inspector for approval of the kitchen/bar design compliance prior to commencing work in earnest. 5) Approval of City license is subject to health inspections per the Food Code. As discussed per email, this includes a plan for protection from insects at the overhead doors when open. 				
<p>Dept: Engineering DPS Status: Approved w/Conditions Reviewer: Rachel Smith Approval Date: 09/20/2016</p> <p>Note: Ok to Issue: <input checked="" type="checkbox"/></p> <p>Conditions:</p> <ol style="list-style-type: none"> 1) Applicant to ensure all grease laden kitchen process waste is discharged through the grease control equipment. This includes any three bay sinks, dishwashing pre-rinse sinks or other areas where fats, oils and greases (kitchen process water) will be discharged into the sewer system. 2) Grease control equipment to be maintained on a, at minimum, quarterly basis by a third party cleaning contractor. This contract must be provided to the City as proof that a cleaning schedule will be maintained before any business license is issued. For questions contact 874-8801 or submit cleaning contract to FOG@portlandmaine.gov. 				

Dept: Fire **Status:** Approved w/Conditions **Reviewer:** Michael White **Approval Date:** 10/18/2016

Note: **Ok to Issue:**

Conditions:

- 1) All construction shall comply with 2009 NFPA 1, Fire Code. Review and approval by the AHJ shall not relieve the applicant of the responsibility of compliance with this Code (Chapter 1.14.4).
- 2) Means of egress shall be illuminated in accordance with 2009 NFPA 101, Chapter 7.8.
- 3) All construction shall comply with 2009 NFPA 101, Chapter 36 New Mercantile Occupancies.
- 4) All means of egress to remain accessible at all times.
- 5) The property owner or occupant shall not make changes in the occupancy, the use or process, or the materials used or stored in the building without evaluation of the fire protection systems for their capability to protect the new occupancy, use, or materials. (2009 NFPA 1, Chapter 13.3.4.1.5)
- 6) A Knox Box is required.
- 7) A separate Fire Alarm Permit is required for new systems; or for work effecting more than 5 fire alarm devices; or replacement of a fire alarm panel with a different model. This review does not include approval of fire alarm system design or installation.
- 8) The Fire Alarm installation shall comply with the following: City of Portland Chapter 10, Fire Prevention and Protection; NFPA 1, Fire Code (2009 edition), as amended by City Code; NFPA 101, Life Safety Code (2009 edition), as amended by City Code; City of Portland Fire Department Rules and Regulations; NFPA 72, National Fire Alarm and Signaling Code (2010 edition), as amended by Fire Department Rules and Regulations; and NFPA 70, National Electrical Code (2011 edition) as amended by the State of Maine.
- 9) All smoke alarms shall be photoelectric.
- 10) Portable fire extinguishers shall be installed, inspected and maintained in accordance with NFPA 10, Standard for Portable Fire Extinguishers. (2009 NFPA 101, Chapter 9.7.4.1).
- 11) All construction shall comply with 2009 NFPA 101, Chapter 9, Building Service and Fire Protection Equipment.
- 12) A separate Fire Suppression System Permit is required for all new suppression systems, including standpipe systems, and sprinkler work effecting more than 20 heads. This review does not include approval of system design or installation.
- 13) A separate Fire Suppression System Permit is required for all new fire suppression systems. This review does not include approval of system design or installation. All installations shall comply with 2009 NFPA 101, Chapter 9, Building Service and Fire Protection Equipment, NFPA 17A, NFPA 96, UL 300, as well as in accordance with the terms of appliance listings and manufacture instructions. Activation of the suppression system shall activate the fire alarm system if available. A letter of compliance will be required at the time of final inspection stating: the date the system was tested for operation, fuel gas shut off, and fire alarm connection if applicable. The Class K fire extinguisher and proper signage should be located at the suppression system pull station.
- 14) All construction shall comply with City Code, Chapter 10.