

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK



CITY OF PORTLAND BUILDING PERMIT



This is to certify that

FOX STREET LLC

Located at

135 WASHINGTON AVE

PERMIT ID: 2018-00266

ISSUE DATE: 03/28/2018

CBL: 012 P001001

has permission to **Change of use from private club to manufacturing of Kombucha tea . Creating tasting area and areas for storage/distribution at existing overhead door.**

provided that the person or persons, firm or corporation accepting this permit shall comply with all of the provisions of the Statutes 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 before this building or part thereof is occupied. If a certificate of occupancy is required, it must be procured prior to occupancy.
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/s/ Jason Grant

/s/ Glenn Harmon

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

manufacturing of kombucha tea with a retail/tasting room

Building Inspections

Use Group: A2/F2 **Type:** IIIB
Specialty beverage making and tasting room
ENTIRE
2009 IBC/MUBEC

Fire Department

Classification:
Mixed use industrial & assembly 53 Ppl Occ load
ENTIRE
NFPA 101

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

**Check the Status of Permit or Schedule an Inspection 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 Division for the inspections listed below. Appointments must be requested 48 to 72 hours in advance. The inspection date will need to be confirmed by this office.

- **Please read the conditions of approval that are attached to this permit.**
- **Permits expire in 6 months if the project is not started or ceases for 6 months.**
- **If the inspection requirements below are not followed, then additional fees may be incurred due to the issuance of a "Stop Work Order" and subsequent release to continue.**
- **Per Section 107.3.1 of the Maine Uniform Building and Energy Code (MUBEC), one set of printed approved stamped construction documents will be kept at the site of work and open to inspection by building officials.**

REQUIRED INSPECTIONS:

Certificate of Occupancy/Final Inspection

Final - Electric

Final - Plumbing

The project cannot move to the next phase prior to the required inspection and approval to continue.

If the permit requires a certificate of occupancy, it must be paid and issued to the owner or designee before the space may be occupied.

City of Portland, Maine - Building or Use Permit		Permit No: 2018-00266	Date Applied For: 02/28/2018	CBL: 012 P001001
389 Congress Street, 04101 Tel: (207) 874-8703, Fax: (207) 874-8716				
Proposed Use: Manufacturing/Tasting Room for kombucha tea		Proposed Project Description: Change of use from private club to manufacturing of Kombucha tea . Creating tasting area and areas for storage/distribution at existing overhead door.		
Dept: Zoning	Status: Approved w/Conditions	Reviewer: Ann Machado	Approval Date: 03/20/2018	
Note: B2b zone Section 14-182 allows a similar use to a brewery or a distillery - retail component required - per email purchase flights in tasting room, fill up growlers & purchase packaged product - OK -total floor area < 10,000 sf - area is 42' x 62' = 2604 sf + 11.5' x 42' = 483 sf - total - 3087 sf - OK Parking - change of use under 10,000 sf in B-2b - need not provide parking but must maintain existing parking spaces			Ok to Issue: <input checked="" type="checkbox"/>	
Conditions:				
1) This permit is not approving any lot coverage or setback requirements for the existing structure. It is approving interior work only.				
2) Separate permits shall be required for any new signage.				
3) With the issuance of this permit and the certificate occupancy the use of this property shall remain as manufacturing of Kombucha tea with a retail/tasting room. 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 and documents submitted. Any deviations shall require a separate approval before starting that work.				
Dept: Building Inspecti	Status: Approved w/Conditions	Reviewer: Glenn Harmon	Approval Date: 03/23/2018	
Note:			Ok to Issue: <input checked="" type="checkbox"/>	
Conditions:				
1) Seating layout of tables and chairs shall allow for the required aisle width and spacing for Exit Access per IBC Sec. 1017.				
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) Interior non-bearing partitions shall be braced as needed per best engineering practices or continue to the floor deck above.				
4) Equipment installation shall comply with the Manufacturers' Listing, and MUBEC codes and standards.				
5) Approval of City license is subject to health inspections per the Food Code.				
6) Interior finishes shall be classified in accordance with ASTM E 84 for flame spread and smoke-developed indexes as specified per occupancy group in IBC 2009 Chapter 8.				
7) 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.				
8) Construction shall be in compliance with the requirements of the IBC 2009, MUBEC and ADA standards.				
Dept: Engineering DPS	Status: Not Applicable	Reviewer: Benjamin Pearson	Approval Date: 03/28/2018	
Note:			Ok to Issue: <input checked="" type="checkbox"/>	
Conditions:				
1) This approval is non-applicable to Engineering DPW as it relates to approval for Grease Control Equipment for the Fats, Oil, and Grease Program. If approval is needed for this project by the Engineering Department of Public Works for any other reason than FOG, please contact 874-8801.				

PERMIT ID: 2018-00266

Located at: 135 WASHINGTON AVE

CBL: 012 P001001

Dept: Fire

Status: Approved w/Conditions

Reviewer: Jason Grant

Approval Date: 03/26/2018

Note:

Ok to Issue:

Conditions:

- 1) Per 2009 NFPA 101 section 12.7.9.3 and 13.7.9.3 every room constituting an assembly occupancy (50+ people) and not having fixed seating shall have the occupancy load of the room posted on a sign in a conspicuous place by the main entrance to the space. Your maximum occupancy load is 53 people in the whole building
- 2) All construction shall comply with City Code, Chapter 10.
All construction shall comply with 2009 NFPA 101 Life Safety Code, Chapter # 43 and other applicable chapters
All construction shall comply with 2009 NFPA 1, Fire Code.
This review and approval by the AHJ shall not relieve the applicant of the responsibility of compliance with this Code. NFPA 1 (section 1.14.4).
All means of egress to remain accessible at all times.
If applicable, all outstanding code violations shall be corrected prior to final inspection.
- 3) Fire extinguishers are required per NFPA 1 (2009 Edition) Table 13.6.2. The quantity, size, type and location shall be in accordance with NFPA 1, 13.6.8.
- 4) The means of egress shall be illuminated and marked in accordance with 2009 NPFA 101, sections 7.8 and 7.10.
- 5) Per the 2010 Americans with Disabilities Act, business must remove architectural barriers in existing building that are readily achievable. Readily achievable means easily accomplishable without much difficulty or expense. This requirement is based on the size and resources of a business. So, business with More resources are expected to remove more barriers than business with fewer resources.