

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK



# CITY OF PORTLAND BUILDING PERMIT



This is to certify that  
ENGELMILDRED LLC

Located at  
109 CUMBERLAND AVE

PERMIT ID: 2018-00026    ISSUE DATE: 02/14/2018    CBL: 013 F004001

has permission to **Alterations to existing restaurant. Reconstruct three exterior walls with increased height and new windows. Exterior concrete ramp to access rear addition. Relocate restroom.**

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.

/s/ Jason Grant

/s/ Brian Stephens

**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:** A-2

**Type:** Existing  
Unknow  
n

***Fire Department***

Assembly - Restaurant (Bob's Clam Hut)  
Occupant Load = Inside: 31, Outside:  
48, Total: 79  
Non-Sprinkled  
First Floor  
MUBEC/IBC-2009

BUILDING PERMIT INSPECTION PROCEDURES  
Please call 874-8703  
or email: [buildinginspections@portlandmaine.gov](mailto: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:**

Close-in Plumbing/Framing

Electrical Close-in

Final - Electric

Final - Fire

Final Inspection

Grease Trap

Plumbing Under Slab

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.

<b>City of Portland, Maine - Building or Use Permit</b> 389 Congress Street, 04101 Tel: (207) 874-8703, Fax: (207) 874-8716	<b>Permit No:</b> 2018-00026	<b>Date Applied For:</b> 01/05/2018	<b>CBL:</b> 013 F004001
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<b>Proposed Use:</b> Same: Restaurant	<b>Proposed Project Description:</b> Alterations to existing restaurant. Reconstruct three exterior walls with increased height and new windows. Exterior concrete ramp to access rear addition. Relocate restroom.
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**Dept:** Zoning      **Status:** Approved w/Conditions      **Reviewer:** Christina Stacey      **Approval Date:** 01/29/2018

**Note:** B-2b zone      **Ok to Issue:**

Since Washington Ave façade will now have entrance, I am treating that as the "front"  
New ramp structure:  
Front setback (Washington Ave) - no min required  
Rear setback 10' min - ramp 35' scaled  
Side and side street (Cumberland Ave) setbacks - no min required  
No change in impervious surface

**Conditions:**

- 1) Separate permits shall be required for any new signage.
- 2) This property shall remain a restaurant. Any change of use shall require a separate permit application for review and approval.
- 3) 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:** Brian Stephens      **Approval Date:** 02/14/2018

**Note:**      **Ok to Issue:**

**Conditions:**

- 1) Approval is subject to compliance with City and State Food Codes. It is strongly advised to contact the Health Inspector for approval of the kitchen/bar design compliance prior to commencing work in earnest.
- 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) Construction shall be in compliance with the requirements of the IBC 2009, MUBEC and 2010 ADA Standards for Accessible Design.
- 4) The issuance of this permit shall not be construed to be a permit for, or approval of, any violations of any of the provisions of the building code or of any other ordinance of this jurisdiction.
- 5) Equipment installation shall comply with the Manufacturers' Listing, and MUBEC codes and standards.
- 6) Per IBC Sec. 3401.3 for existing buildings and dwelling units, compliance with smoke, carbon monoxide, fire protection and safety systems and devices shall be per City Ordinance Chapter 10 and NFPA 101
- 7) Approval of City license is subject to health inspections per the Food Code.
- 8) 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.
- 9) All structural design requirements, changes or upgrades found during the alterations shall be submitted to this office for approval prior to commencement of the work.
- 10) Tempered safety glazing is required at all hazardous locations per IRC 2009 Sec. R308.4 and IBC 2009 Sec. 2406.4
- 11) The outdoor seating may not be used until the permit is issued and posted on site.
- 12) Roof mounted structures shall be flashed and sealed to protect the structure in accordance with IRC 2009 Chapter 9. The installer is responsible for assessing that the roof structure is capable of handling the additional dead load. Any modifications shall be submitted to this office.
- 13) Seating layout of tables and chairs shall allow for the required aisle width and spacing for Exit Access per IBC Sec. 1017.

**Dept:** Engineering DPS **Status:** Approved w/Conditions **Reviewer:** Benjamin Pearson **Approval Date:** 01/18/2018

**Note:** **Ok to Issue:**

**Conditions:**

- 1) Approval for a business license application requires inspection of required grease control equipment. After installation, please call the Department of Public Services Water Resources Division at 207-874-8846 to set up an inspection.
- 2) Application includes a specific area for grease control equipment. At the time of approval, a specific unit was not chosen but will be determined upon additional review.
- 3) Collected fats, oils, and greases from an Automatic Grease Removal Unit must be properly stored and disposed of off-site by a disposal company. Automatic Grease Removal Unit should be maintained daily, inspected weekly, and fully pumped out and cleaned on a quarterly basis. Record of fats, oils, and greases disposal must be kept for a minimum of three years.
- 4) Applicant is required to install an Automatic Grease Removal Unit with a minimum capability of 25 gallons per minute or greater, based on expected flow rate. Equipment will capture grease laden waste from any fixtures which may contain kitchen process water containing fats, oils, and greases. This includes any three bay sinks, any dishwasher pre-rinse sinks, and any other sources of fats, oils and greases. It does not include dishwashers, vegetable wash sinks, or hand wash sinks.

**Dept:** Fire **Status:** Approved w/Conditions **Reviewer:** Jason Grant **Approval Date:** 02/14/2018

**Note:** **Ok to Issue:**

**Conditions:**

- 1) This review has determined that your project requires a kitchen hood exhaust system. A separate City of Portland Commercial Hood / Exhaust Permit is required for new kitchen exhaust systems. This review does not include the installation of the kitchen hood and exhaust system.  
This review has determined that your project requires a kitchen hood fire suppression system. A separate City of Portland Non-Water Based Fire Suppression System Permit is required for new kitchen fire suppression systems. This review does not include the installation of the kitchen hood fire suppression system.
- 2) 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.
- 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.  
For light or ordinary hazard buildings, a 2-A rated extinguisher (5lb. Dry Chemical Ext.) is required no more than 75 feet of travel distance from anywhere in the building and at least 1 extinguisher per story.  
A wet chemical class K fire extinguisher is needed within 30' of travel distance for the kitchen hood system.
- 4) 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.
- 5) 2 remotely located means of egress shall be provided from the outdoor dining space as per the outdoor dining license.
- 6) The means of egress shall be illuminated and marked in accordance with 2009 NPFA 101, sections 7.8 and 7.10.