

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK



# CITY OF PORTLAND BUILDING PERMIT



**This is to certify that**

I-95 PORTLAND PORTFOLIO I LLC

**Located at**

229 CONGRESS ST

**PERMIT ID:** 2015-03046

**ISSUE DATE:** 02/08/2016

**CBL:** 013 G008001

has permission to **Retail/Business for café with a maximum of 9 seats for espresso-based drinks, tea, and crepes for the "Sip of Europe". Minor fit up of plumbing and electrical.**

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.

*/s/ Craig Messinger*

**Fire Official**

*/s/ Jeanie Bourke*

**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***

Café

***Building Inspections***

**Use Group:** B

**Type:** 5B

Business - Café with less than 50 occupants

Occupant Load - Per Zoning = 9 (IBC calculation is 29)

NFPA 13 System

Congress St. Right Side

MUBEC/IBC 2009

***Fire Department***

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BUILDING PERMIT INSPECTION PROCEDURES  
Please call 874-8703 (ONLY)  
or email: [buildinginspections@portlandmaine.gov](mailto: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 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.**
- **Per Section 107.3.1 of the Maine Uniform Building and Energy Code (MUBEC). One set of printed approved stamped construction documents shall be kept at the site of work and shall be open to inspection by building officials.**

## **REQUIRED INSPECTIONS:**

Plumbing Rough

Electrical - Commercial

Final Inspection

Final - Electric

Final - Commercial

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.

<b>City of Portland, Maine - Building or Use Permit</b>		<b>Permit No:</b> 2015-03046	<b>Date Applied For:</b> 12/17/2015	<b>CBL:</b> 013 G008001
389 Congress Street, 04101 Tel: (207) 874-8703, Fax: (207) 874-8716				
<b>Proposed Use:</b> Café	<b>Proposed Project Description:</b> Retail/Business for café with a maximum of 9 seats for expresso-based drinks, tea, and crepes for the "Sip of Europe". Minor fit up of plumbing and electrical.			
<b>Dept:</b> Zoning <b>Status:</b> Approved w/Conditions <b>Reviewer:</b> Christina Stacey <b>Approval Date:</b> 01/15/2016 <b>Note:</b> IS-FBC zone <b>Ok to Issue:</b> <input checked="" type="checkbox"/> Will have fewer than 9 seats to avoid zoning change of use until amendments to parking requirements are voted on by city council. Retail <2,000 sf does not require parking <b>Conditions:</b> 1) Separate permits shall be required for any new signage. 2) This classification for a retail use is based upon NOT MORE than nine (9) seats shown on your plans. If you are to increase the number of seats to ten (10) or more, YOU SHALL BE REQUIRED to apply for a zoning change of use permit for a restaurant use.				
<b>Dept:</b> Building Inspecti <b>Status:</b> Approved w/Conditions <b>Reviewer:</b> Jeanie Bourke <b>Approval Date:</b> 02/08/2016 <b>Note:</b> <b>Ok to Issue:</b> <input checked="" type="checkbox"/> <b>Conditions:</b> 1) Penetrations in or through fire resistance rated assemblies shall be protected by an approved penetration firestop system installed as tested in accordance with ASTM E814 or UL 1479. Design specification cut sheets shall be submitted in electronic format for review and approval for each penetrating item. 2) 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. 3) Approval of City license is subject to health inspections per the Food Code. 4) Equipment shall be installed in compliance with the manufacturer's specifications and the UL listing. 5) 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.				
<b>Dept:</b> Engineering DPS <b>Status:</b> Approved w/Conditions <b>Reviewer:</b> Rachel Smith <b>Approval Date:</b> 02/02/2016 <b>Note:</b> <b>Ok to Issue:</b> <input checked="" type="checkbox"/> <b>Conditions:</b> 1) Approval for business license application requires inspection of required grease control equipment. After installation, please contact Rachel Smith at 207-874-8833 or rms@portlandmaine.gov to schedule an inspection. 2) Applicant is required to install grease control equipment with a minimum capability of 25 gallons per minute or greater. The Endura 25 was agreed upon. Equipment will capture grease laden waste from any fixtures that may contain kitchen process water containing fats, oils and greases. This includes 3 bay sinks, any dishwashing pre-rinse sinks and other sources of fats, oils and greases.				
<b>Dept:</b> Fire <b>Status:</b> Approved w/Conditions <b>Reviewer:</b> Craig Messinger <b>Approval Date:</b> 02/01/2016 <b>Note:</b> <b>Ok to Issue:</b> <input checked="" type="checkbox"/> <b>Conditions:</b> 1) Shall comply with NFPA 101, Chapter 38, New Business Occupancies. 2) Emergency lights and exit signs are required. Emergency lights and exit signs are required to be labeled in relation to the panel and circuit and on the same circuit as the lighting for the area they serve. 3) Shall meet the requirements of 2009 NFPA 1 Fire Code				