

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK CITY OF PORTLAND

BUILDING INSPECTION PERMIT

Permit Number: 101254

Please Read Application And Notes, If Any, Attached

This is to certify that Maje In Maine Llc /Mike Keon PERMIT ISSUED

has permission to Converting music venue into full service restaurant.

AT 223 Congress St NOV - 1 2010
CBL 013 G010001

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 buildings and structures, and of the application on file in this department.

Apply to Public Works for street line and grade if nature of work requires such information.

Notification of inspection must be given and written permission procured before this building or part thereof is lathed or otherwise closed-in. 24 HOUR NOTICE IS REQUIRED.

A certificate of occupancy must be procured by owner before this building or part thereof is occupied.

OTHER REQUIRED APPROVALS

Fire Dept. CAPT. D. Leighton

Health Dept. _____

Appeal Board _____

Other _____
Department Name

James M. Bank
Director - Building & Inspection Services

11/1/10

PENALTY FOR REMOVING THIS CARD

*ok to close
MJB*

City of Portland, Maine - Building or Use Permit Application

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

Permit No: 10-1254	Issue Date:	CBL: 013 G010001
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Location of Construction: 223 Congress St	Owner Name: Maje In Maine Llc	Owner Address: 223 Congress St # 1	Phone:
Business Name: Ottos Restaurant	Contractor Name: Mike Keon	Contractor Address: 486 Congress St. Portland	Phone: 9788868178
Lessee/Buyer's Name	Phone:	Permit Type: Alterations - Commercial	Zone: B-26

Past Use: Commercial / Ottos Restaurant <i>North Star Cafe "restaurants"</i>	Proposed Use: Commercial / Ottos Restaurant; Converting music venue into full service restaurant.	Permit Fee: \$470.00	Cost of Work: \$45,000.00	CEO District: 1	<i>Left Right</i>
		FIRE DEPT: <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Denied <i>* See Conditions</i>	INSPECTION: Use Group: <i>A-2</i> Type: <i>3B</i> <i>IBC-2003</i>		

Proposed Project Description:
Converting music venue into full service restaurant.

Signature: *(KG)* Signature: *JMB 11/1/10*
PEDESTRIAN ACTIVITIES DISTRICT (P.A.D.)
 Action: Approved Approved w/Conditions Denied
 Signature: Date:

Permit Taken By: gg	Date Applied For: 10/05/2010	Zoning Approval		
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1. This permit application does not preclude the Applicant(s) from meeting applicable State and Federal Rules. 2. Building permits do not include plumbing, septic or electrical work. 3. 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"/> <i>OK w/ conditions</i> Date: <i>10/13/10 ABM</i>	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: <i>ABM</i>
	PERMIT ISSUED NOV - 1 2010 City of Portland		

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

12-15-10 DWM, SMH, Ben W. Plumbers not to code.

City of Portland, Maine - Building or Use Permit

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

Permit No: 10-1254	Date Applied For: 10/05/2010	CBL: 013 G010001
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Location of Construction: 223 Congress St	Owner Name: Maje In Maine Llc	Owner Address: 223 Congress St # 1	Phone:
Business Name: Ottos Restaurant	Contractor Name: Mike Keon	Contractor Address: 486 Congres St. Portland	Phone (978) 886-8178
Lessee/Buyer's Name	Phone:	Permit Type: Alterations - Commercial	

Proposed Use: Commercial / Ottos Restaurant; Converting music venue into full service restaurant.	Proposed Project Description: Converting music venue into full service restaurant.
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Dept: Zoning **Status:** Approved with Conditions **Reviewer:** Ann Machado **Approval Date:** 10/13/2010**Note:** The legal use of the North Star cafe was restaurant. They did have music but it was part fo the restuarant use, **Ok to Issue:**
so this is not a change of use.

- 1) Separate permits shall be required for any new signage.
- 2) This permit is being approved on the basis of plans submitted. Any deviations shall require a separate approval before starting that work.

Dept: Building **Status:** Approved with Conditions **Reviewer:** Jeanine Bourke **Approval Date:** 11/01/2010**Note:** **Ok to Issue:**

- 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) Permit approved based on the plans submitted and reviewed w/owner/contractor, with additional information as agreed on and as noted on plans.
- 3) All penetratios through rated assemblies must be protected by an approved firestop system installed in accordance with ASTM 814 or UL 1479, per IBC 2003 Section 712.
- 4) New cafe, restaurant, lounge, bar or retail establishment where food or drink is sold and/or prepared shall meet the requirements of the City and State Food Codes
- 5) Approval of City license is subject to health inspections per the Food Code.
- 6) The basement is for storage only, no occupancy allowed.
- 7) The front egress door is required to swing in the direction of travel, but cannot obstruct the sidewalk (ROW) in the open position.
- 8) Application approval based upon information provided by applicant. Any deviation from approved plans requires separate review and approval prior to work.

PERMIT ISSUED

Dept: Fire **Status:** Approved with Conditions **Reviewer:** Capt Keith Gautreau **Approval Date:** 10/26/2010**Note:** **Ok to Issue:**

- 1) 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.
- 2) Fire Alarm system shall be maintained.
If system is to be off line over 4 hours a fire watch shall be in place.
Dispatch notification required 874-8576.
- 3) This permit is being approved on the basis of the plans submitted. Any deviation from the plans would require ammendments and approval.
- 4) All construction shall comply with City Code Chapter 10.
- 5) The Fire alarm and Sprinkler systems shall be reviewed by a licensed contractor[s] for code compliance.
Compliance letters are required.

Location of Construction: 223 Congress St	Owner Name: Maje In Maine Llc	Owner Address: 223 Congress St # 1	Phone:
Business Name: Ottos Restaurant	Contractor Name: Mike Keon	Contractor Address: 486 Congres St. Portland	Phone (978) 886-8178
Lessee/Buyer's Name	Phone:	Permit Type: Alterations - Commercial	

- 6) Occupancies with an occupant load of 100 persons or more require panic hardware on all doors serving as a means of egress.
- 7) Emergency lights and exit signs are required. Emergency lights and exit signs are required to be labeled in relation to the panel and circuit.
- 8) All means of egress to remain accessible at all times
- 9) Fire extinguishers required. Installation per NFPA 10
- 10) Emergency lights are required to be tested at the electrical panel on the same circuit as the lighting for the area they serve.
- 11) Sprinkler protection shall be maintained.
Where the system is to be shut down for maintenance or repair, the system shall be checked at the end of each day to insure the system has been placed back in service.
- 12) Hood suppression system shall comply with NFPA 17A, 96, and UL 300. Activation of the suppression system shall activate the fire alarm system if available. A puff test is required. The Class K fire extinguisher and proper signage should be located at the suppression system pull station.

Comments:

- 10/14/2010-gautreaux: Spoke to Mike K. And he will be bringing in more details for the floor plan. Permit is on hold.
- 10/15/2010-gg: Mike brought in more detailed plans as of 10-15-10. /gg gave to Keith
- 11/1/2010-jmb: Mike K. Submitted revised plans, ok to issue
- 10/29/2010-jmb: Spoke to Mike K., table and chair footprint is by area of floor occupied, he will correct the floor plan to reflect a larger kitchen, relocate the new pizza oven/hood, and less seating, more like 80.

BUILDING PERMIT INSPECTION PROCEDURES

Please call 874-8703 or 874-8693 (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 Inspection 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 with construction.

Framing/Rough Plumbing/Electrical: Prior to Any Insulating or drywalling

Final inspection required at completion of work, including health inspection

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



10 1254

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>225 CONGRESS ST.</u>		
Total Square Footage of Proposed Structure/Area <u>2200 SQ FT</u>	Square Footage of Lot	Number of Stories
Tax Assessor's Chart, Block & Lot Chart# Block# Lot# <u>013 G 010</u>	Applicant * must be owner, Lessee or Buyer* Name <u>MIKE KEON</u> Address <u>486 CONGRESS ST</u> City, State & Zip <u>PORTLAND ME 04101</u>	Telephone: <u>978-886-8178</u>
Lessee/DBA (If Applicable) <u>OTTOS Restaurant</u>	Owner (if different from Applicant) Name <u>MAJE IN PORTLAND LLC</u> Address <u>225 CONGRESS ST</u> City, State & Zip <u>PORTLAND ME 04101</u>	Cost Of Work: \$ <u>45,000.00</u> C of O Fee: \$ <u>450. + 30.00</u> Total Fee: \$ <u>480.00</u> <u>470.00</u>
Current legal use (i.e. single family) <u>RETAIL</u> Number of Residential Units _____ If vacant, what was the previous use? <u>RESTAURANT</u> Proposed Specific use: <u>RESTAURANT</u> Is property part of a subdivision? _____ If yes, please name _____ Project description: <u>CONVERTING MUSIC VENUE (NORTH STAR CARE) INTO FULL SERVICE RESTAURANT</u>		
Contractor's name: <u>MIKE KEON</u>		
Address: <u>486 CONGRESS ST.</u>		
City, State & Zip <u>PORTLAND ME 04101</u>		Telephone: <u>978-886-8178</u>
Who should we contact when the permit is ready: <u>MIKE KEON</u>		Telephone: <u>978-886-8178</u>
Mailing address: <u>486 CONGRESS ST.</u>		

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

RECEIVED

OCT - 5 2010

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.

Dept. of Building Inspections
City of Portland Maine

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: [Signature]

Date: 10-5-2010

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

Oscar Pizza, LLC
576 Congress Street
Portland, ME 04101

Letter of Intent

To: MAJE, Inc
223 Congress Street
Portland, ME 04101

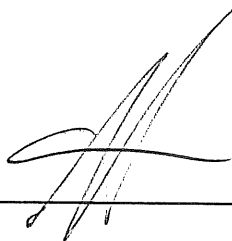
Date: October 4, 2010

From: Oscar Pizza, LLC

**Re: Offer to Lease premises at 225-227 Congress St,
Portland**

We agree to the terms and conditions and have agreed to lease the premises at 225-227 Congress St, Portland. We intend to operate a 100 seat restaurant with a wine and beer license. The beginning rent is agreed to as \$2,500.00 per month and Oscar Pizza, LLC understands that we'll have access to the premises as early as October 5TH, 2010 to begin renovations.

X



Mike Keon, Member, Oscar Pizza, LLC

OCT. 4, 2010

DATE

X




MAJE Inc 223 Congress Street, Portland, ME Date

OCT 4, 2010

10-5-2010

LETTER OF INTENT

WE (MIKE KEON AND ANTHONY ALLEN OF OSCAR PIZZA LLL- DBA: OTTO) PLAN TO OPERATE A RESTAURANT WITH 100 SEATS WITH BEER AND WINE IN THE SPACE AT 225 CONGRESS STREET, FORMALLY THE NORTH STAR MUSIC VENUE. WE WILL BE ADDING TWO PIZZA OVENS WITH THEIR OWN SEPERATE VENTING THROUGH THE ROOF OF THE ONE STORY BLDG. SOME KNEE WALLS WILL BE ADDED TO PARTITION SEATING AREAS. MOST OF THE SEATING WILL BE TABLES AND CHAIR AND SOME BOOTHS. SOME LIGHTING WILL CHANGE AND FOR SIGNAGE WE PLAN TO USE EXISTING HARDWARE AND FRAME WORK.


MIKE KEON
978-886-8178



MODEL 1048 Deck Oven



OPTIONS AND ACCESSORIES (AT ADDITIONAL CHARGE)

- Flexible gas hose with quick disconnect and restraining device:
 - 36" (914 mm)
 - 48" (1219mm)
- Stainless steel stacking crown angle leg frame assembly
- Casters
- Stainless steel crown angle trim
- Flue connector
- Vent kit

OPTIONS AND ACCESSORIES (AT NO ADDITIONAL CHARGE)

- Centigrade dial, 150°C to 340°C
- No. 12 gauge (3.02mm) press-formed, reinforced and flanged aluminized steel deck (1048-S)

Project _____
 Item No. _____
 Quantity _____

Ovens consist of basic sections and are a complete and separate unit capable of operating alone or in combination. All data is shown per oven section, unless otherwise indicated. Refer to operator manual specification chart for listed model name.

EXTERIOR CONSTRUCTION

- Full angle iron frame
- Stainless steel front, top, sides and back
- Spring assist door with concealed hinges
- Heavy chrome plated tubular steel door handle
- 32" (794mm) stainless steel legs (for single unit)
- 12" (273mm) stainless steel legs (for double unit)
- Burner door opens easily for ignition, cleaning or adjustment, without removal of any fastenings
- Vitreous fiber insulation at top, back, sides, bottom and doors

INTERIOR CONSTRUCTION

- 47-1/4" x 36" x 10" (1200mm x 914mm x 254mm) oven compartment interior
- Aluminized steel baking compartment liner
- Aluminized steel combustion chamber
- Ultra Rokite deck supported by an angle iron frame

OPERATION

- Two free-floating, easily removable duplex-tube burners
- Removable fixed orifices on main and pilot burners
- Main gas valve, temperature control valve and safety pilot valve fully within section body and are accessible through a covered and ventilated compartment in front
- Air mixers with adjustable air shutters and locking device
- Snap throttle thermostat with temperature control range of 300°F (149°C) to 650°F (343°C)

STANDARD FEATURES

- Fahrenheit dial 300°F to 650°F
- Ultra Rokite deck
- Two year oven parts and one year labor warranty*
- Five year limited oven door warranty*

* For all international markets, contact your local distributor

1048 - Single/Double



BLODGETT OVEN COMPANY

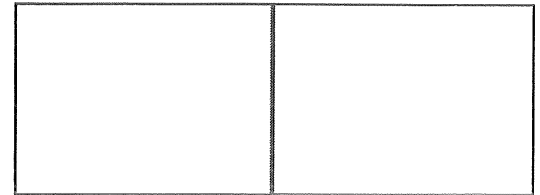
www.blodgett.com

44 Lakeside Avenue, Burlington, VT 05401

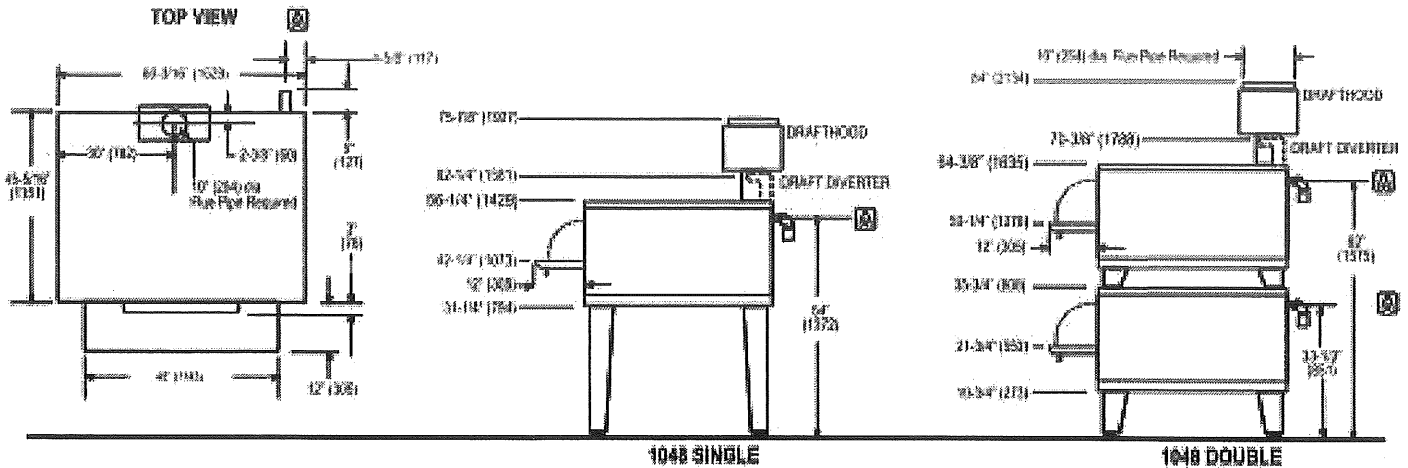
Toll Free: (800) 331-5842 • Phone: (802) 860-3700 • Fax: (802) 864-0183



MODEL 1048



APPROVAL/STAMP



SHORT FORM SPECIFICATIONS

Provide Blodgett (single/double) deck oven, model 1048. Construction shall be stainless steel on front, top, back and sides, and shall be fully insulated on all sides. Oven shall be supported by formed adjustable legs. Door(s) shall be spring assisted with concealed hinges and chrome plated tubular steel handles. Separate burner door provided for ignition, cleaning and adjustment. Each baking compartment shall be 47-1/4" W x 10" H x 36" D and shall be lined with aluminized steel. Deck shall be ultra rockite. Unit shall be gas heated by two (2) free-floating, easily removable, duplex-type burners controlled by a snap throttle thermostat with range of 300°F to 650°F. Each compartment provided with flue vent. Provide with two year limited parts and one year labor warranty. Provide with options and accessories as indicated.

DIMENSIONS:

	Single	Double
Number of sections:	1	2
Number of controls:	1	2
Number of compartments:	1	2
Size of compartment:	47-1/4" (1200mm) W x 10" (254mm) H x 36" (914mm) D	
Area of each compartment:	12.16 sq. ft. (1.1m ²)	12.16 sq. ft. (1.1m ²)
Total area of oven:	24.32 sq. ft. (2.2m ²)	24.32 sq. ft. (2.2m ²)
Clearance below oven:	31-1/4" (794mm)	10-3/4" (273mm)
Floor space:	60-3/16" (1528mm) W x 46-1/2" (1181mm) D	
Product clearance:	6" from combustible and non-combustible construction	

MINIMUM ENTRY CLEARANCE:

Uncrated	26" (660mm)
Crated	31" (787mm)

SHIPPING INFORMATION:

Approx. Weight:	
Single:	950 lbs. (431kg)
Double:	1850 lbs. (839kg)
Crate sizes:	
66" (1676mm) x 54" (1372mm) x 31" (787mm)	

NOTE: The company reserves the right to make substitutions of components without prior notice

MAXIMUM INPUT:

1048B single	85,000 BTU/hr
1048B double	170,000 BTU/hr

GAS SUPPLY:

3/4" IPS connection at rear of oven

Manifold Pressure:

- Natural - 3.5" W.C. min.
- Propane - 10.0" W.C. min.

Inlet Pressure:

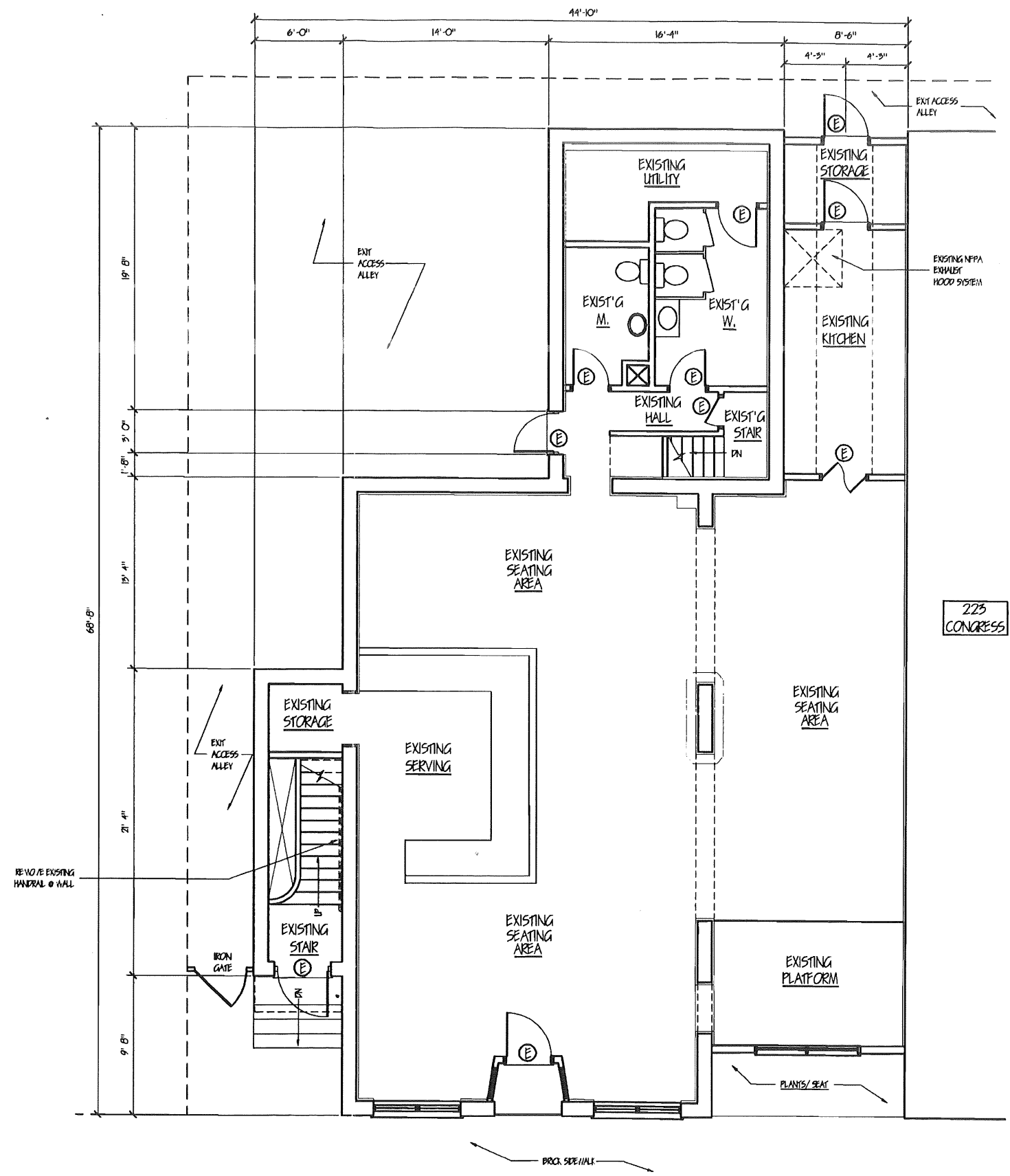
- Natural - 7.0" W.C. min. - 10.5" W.C. max.
- Propane - 11.0" W.C. min. - 13.0" W.C. max.

BLODGETT OVEN COMPANY

www.blodgett.com

44 Lakeside Avenue, Burlington, VT 05401

Toll Free: (800) 331-5842 • Phone: (802) 860-3700 • Fax: (802) 864-0183



EXISTING FIRST FLOOR PLAN
SCALE: 1/4" = 1'-0"

From permit # 07-1359

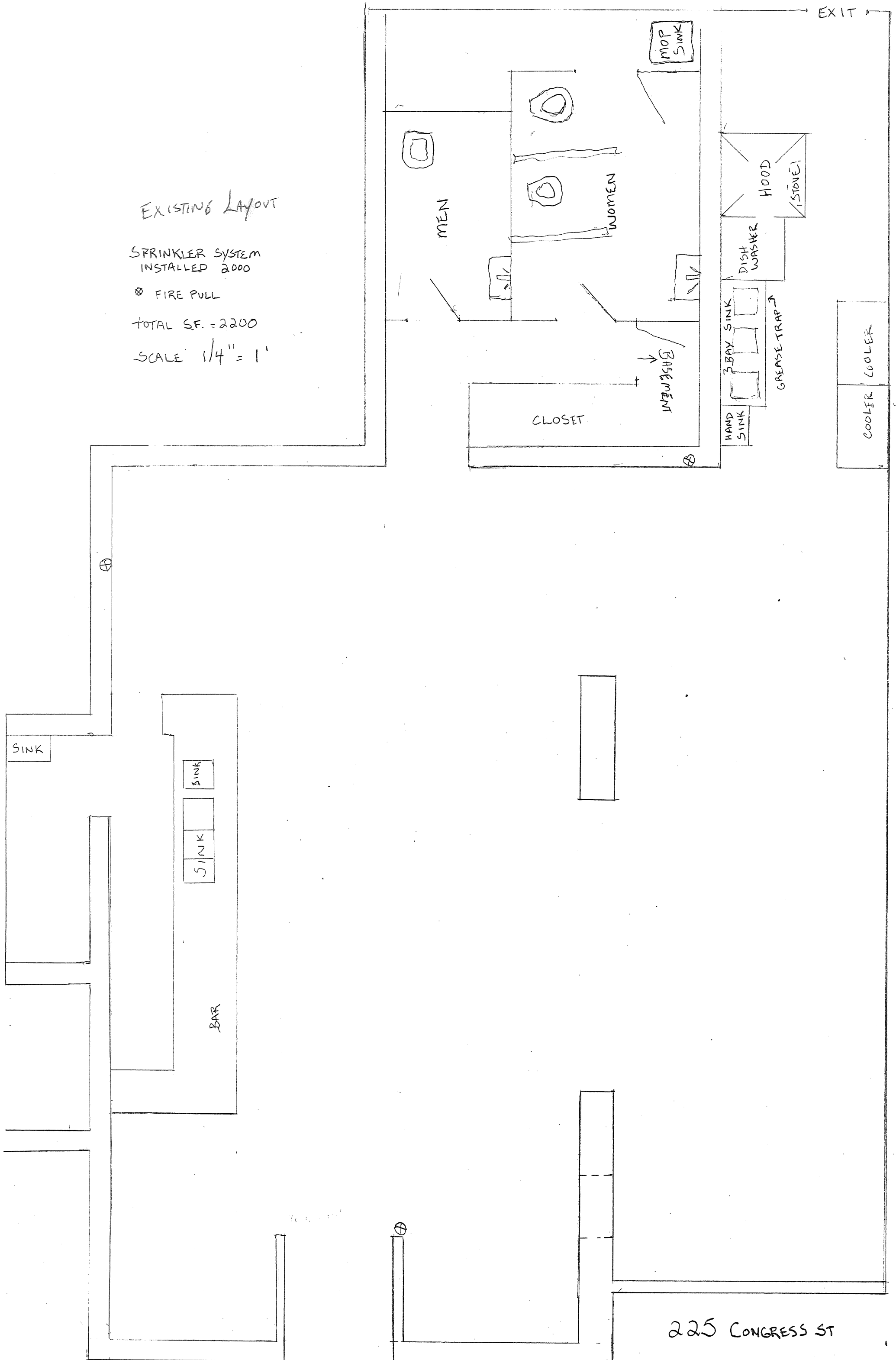
EXISTING LAYOUT

SPRINKLER SYSTEM
INSTALLED 2000

⊕ FIRE PULL






TOTAL SF. = 2200

SCALE 1/4" = 1'



Revised

225 CONGRESS

-  FIRE EXTINGUISHER
-  EXIT SIGNS-ILLUMINATED
-  EMERGENCY HORN/STROBE
-  EMERGENCY LIGHT
-  FIRE PULL

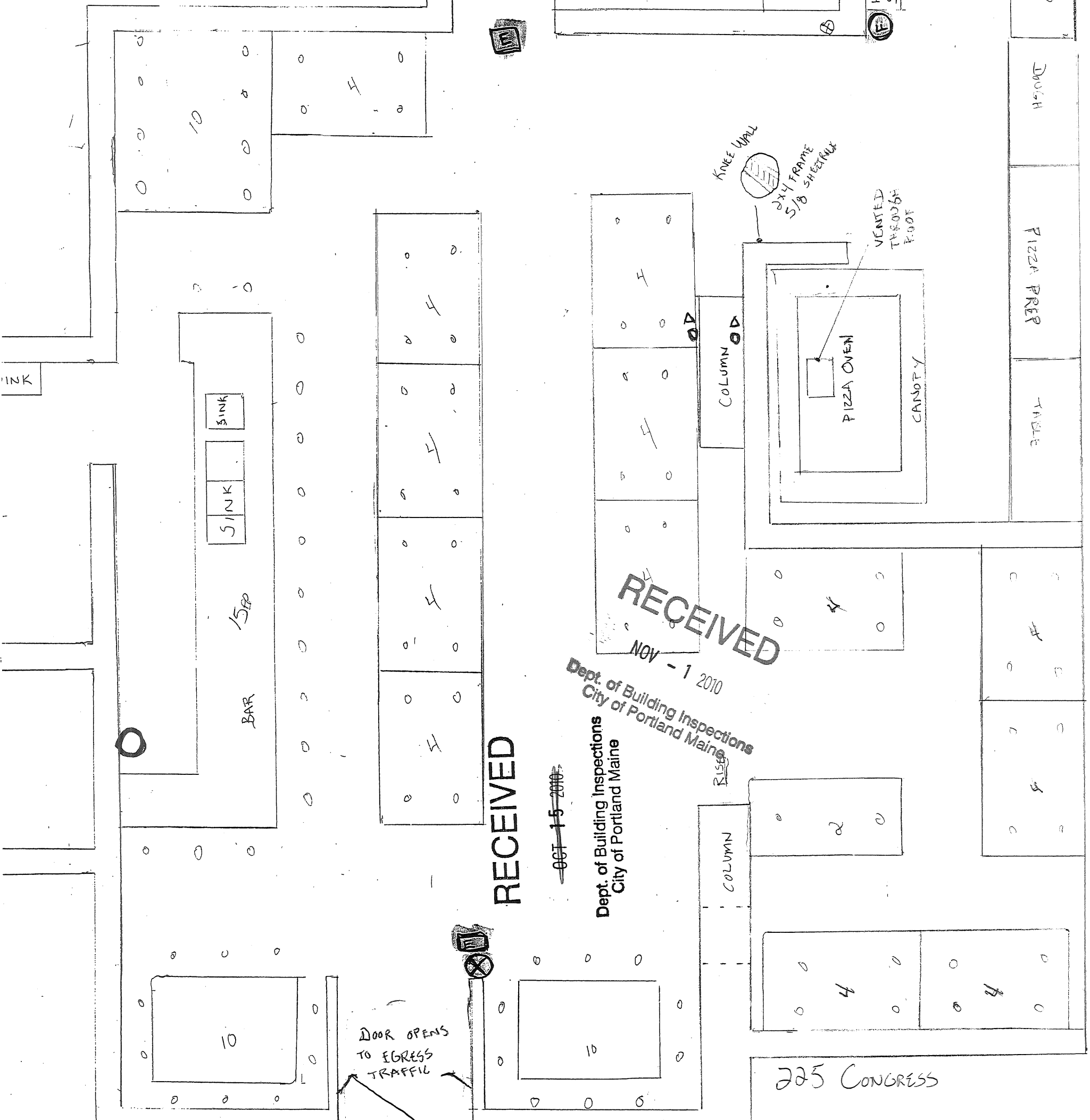
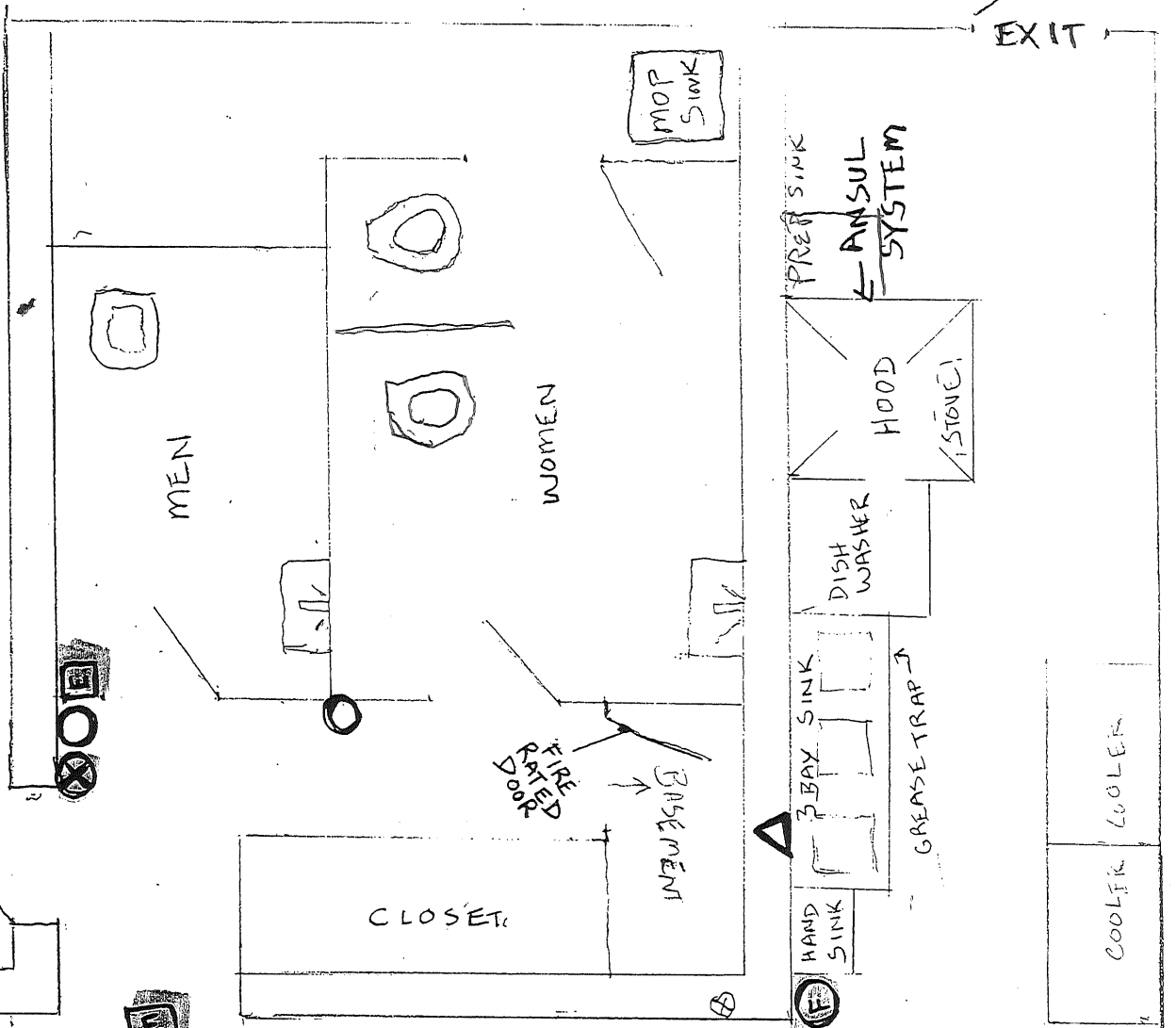
SPRINKLER SYSTEM
INSTALLED 2000

TOTAL SF. = 2200

SCALE 1/4" = 1'

PREPARED BY:
MIKE KEON 10/4/2010
978-886-8178

EXIT DOOR W/PUSH BAR



- (F) FIRE EXTINGUISHER
- (E) EXIT SIGNS-ILLUMINATED
- △ EMERGENCY HORN/STROBE
- EMERGENCY LIGHT
- ⊗ FIRE PULL

SPRINKLER SYSTEM
INSTALLED 2000

TOTAL SF. = 2200

SCALE 1/4" = 1'

PREPARED BY:
MIKE KEON 10/4/2010
978-886-8178

EXIT

EXIT DOOR W/PUSHBAR

MEN

WOMEN

CLOSET

BASEMENT
DOOR
LATER
FIRE

PREP SINK
ANSUL SYSTEM

HOOD

DISH WASHER

3 BAY SINK
HAND SINK

GREASE TRAP

COOLING COOLER

SINK

SINK

SINK

15ft

BAR

COLUMN

COLUMN

PIZZA PREP

TABLE

HAND SINK

KNEE WALL

2x4 FRAME
5/8 SHEET
ROCK

VENTED THROUGH ROOF

CANOPY

PIZZA OVEN

DOUGH TABLE

TABLE

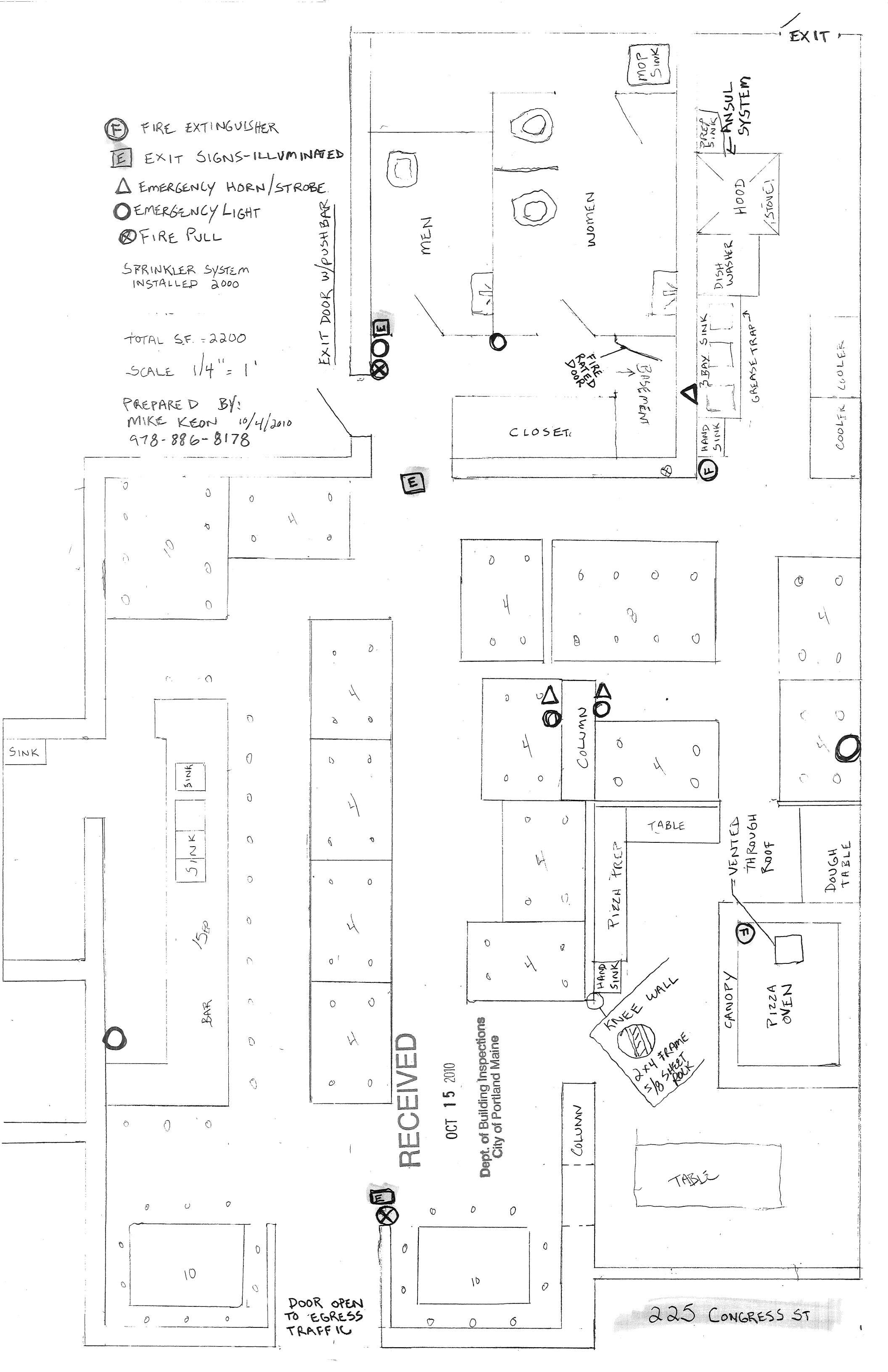
RECEIVED

OCT 15 2010

Dept. of Building Inspections
City of Portland Maine

DOOR OPEN TO EGRESS TRAFFIC

225 CONGRESS ST



PROPOSED LAYOUT

Former North Star Cafe

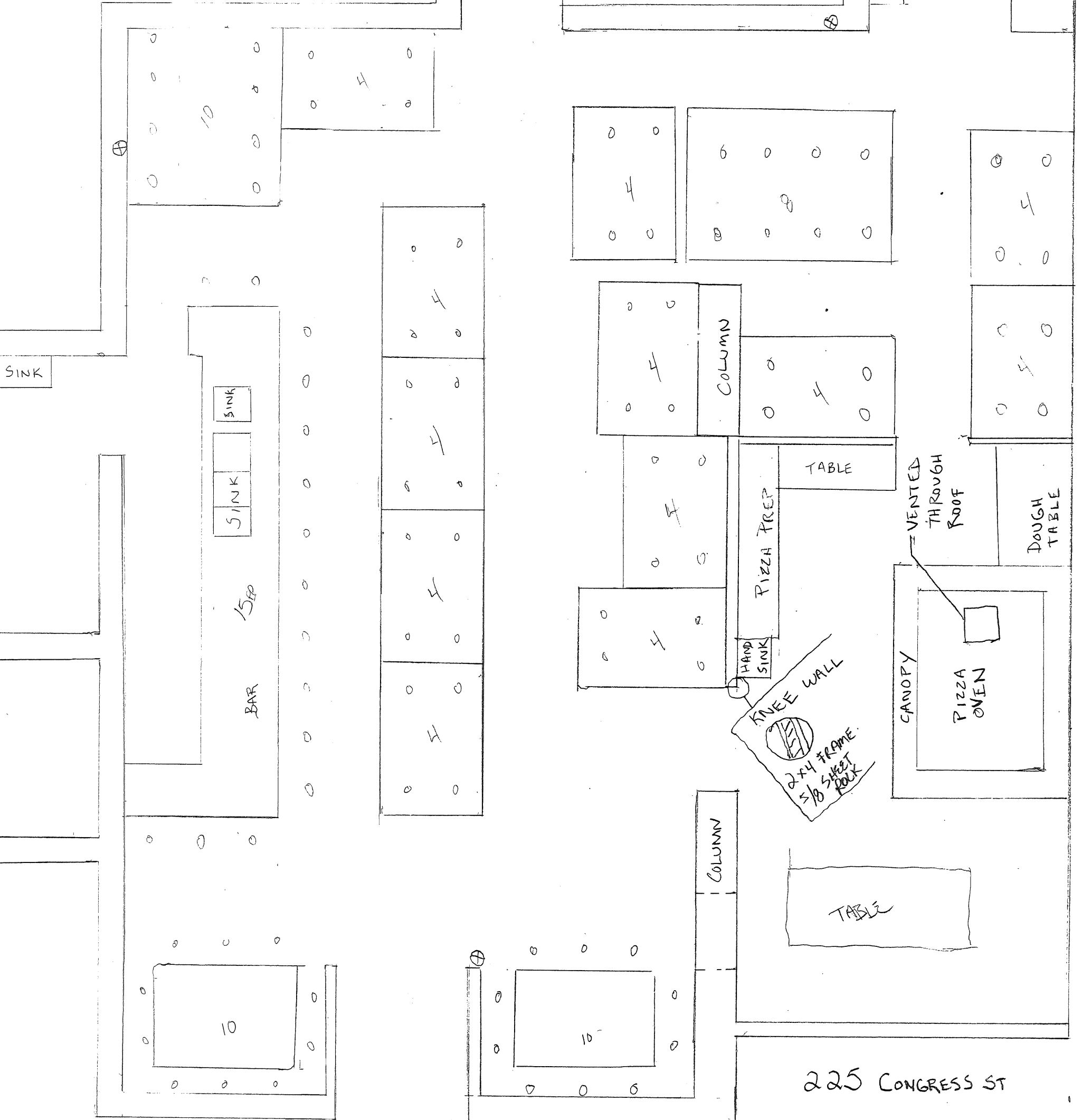
SPRINKLER SYSTEM
INSTALLED 2000

⊗ FIRE PULL

TOTAL SF. = 2200 (OL-100)

SCALE 1/4" = 1'

PREPARED BY:
MIKE KEON 10/4/2010
978-886-8178



225 CONGRESS ST