

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK



CITY OF PORTLAND BUILDING PERMIT



This is to certify that
BARTLETT ISLAND LLC

Located at
43 WASHINGTON AVE (Unit 1B)

PERMIT ID: 2017-00366 **ISSUE DATE:** 05/18/2017 **CBL:** 013 I020001

has permission to **Change of use to retail food takeout with ancillary catering kitchen. Renovations to include interior demolition of non-load bearing walls and kitchen fit up**

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 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/ 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

retail food takeout with ancillary catering kitchen

Building Inspections

Use Group: M **Type:** 5B
Mercantile
Occupant Load = 10
Nonsprinkled
First Floor-right side
MUBEC/IBC 2009

Fire Department

Classification:
Class C Mercantile
ENTIRE
NFPA 101 CH# 37

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:

Plumbing Under Slab
Close-in Plumbing/Framing
Electrical Close-in
Certificate of Occupancy/Final Inspection
Final - Electric
Final - Fire

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: 2017-00366	Date Applied For: 03/22/2017	CBL: 013 I020001
389 Congress Street, 04101 Tel: (207) 874-8703, Fax: (207) 874-8716				
Proposed Use: Retail w/ ancillary use as catering kitchen, Unit 1B, right side to the rear	Proposed Project Description: Change of use to retail food takeout with ancillary catering kitchen. Renovations to include interior demolition of non-load bearing wall and kitchen fit up			
Dept: Zoning Status: Approved w/Conditions Reviewer: Christina Stacey Approval Date: 03/24/2017 Note: B-4 zone Ok to Issue: <input checked="" type="checkbox"/> Retail use OK per §14-229.11(a)(4); ancillary/accessory use OK per §14-229.11(c)(10) Retail floor area 995 sf, no off-street parking req'd since below 2,000 sf Conditions: 1) This use of this unit must remain retail with an ancillary catering kitchen. Any change of use, or addition or subtraction of uses, shall require a separate permit application for review and approval. 2) Separate permits shall be required for any new signage. 3) This permit is being approved on the basis of plans submitted. Any deviations shall require a separate approval before starting that work.				
Dept: Building Inspecti Status: Approved w/Conditions Reviewer: Jeanie Bourke Approval Date: 05/18/2017 Note: Ok to Issue: <input checked="" type="checkbox"/> Conditions: 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) 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. 3) Approval of City license is subject to health inspections per the Food Code. 4) 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.				
Dept: Engineering DPS Status: Approved w/Conditions Reviewer: Rachel Smith Approval Date: 03/30/2017 Note: Ok to Issue: <input checked="" type="checkbox"/> Conditions: 1) Applicant is responsible for maintaining grease control equipment on a regular business in a responsible way. This could be as regularly as weekly (depending on size of unit) but can be no less than quarterly unless approved otherwise. Record of fats, oils, and grease maintenance must be kept on site for a minimum of three years. 2) Approval for business license application requires inspection of the installed equipment. 3) Applicant will install grease control equipment adequate for the production of the facility but in no case can be less than 25GPM or 50lbs capacity. Determine by working with Rachel Smith, Senior Water Resources Technician at rms@portlandmaine.gov or 874-8833. Equipment will capture grease laden waste from any fixtures that may contain kitchen process water containing fats, oils, and greases. This includes any 3-bay sinks, any dishwashing pre-rinse sinks and other fixtures. It does not include the dishwashers (unless unit is rated for this application), vegetable wash sinks or hand wash sinks.				
Dept: Fire Status: Approved w/Conditions Reviewer: Jason Grant Approval Date: 05/18/2017 Note: Ok to Issue: <input checked="" type="checkbox"/> Conditions: 1) 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) 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.
- 3) The means of egress shall be illuminated and marked in accordance with 2009 NPFA 101, sections 7.8 and 7.10.
7.8.1.3 The minimum illumination of the egress path for stairs shall be at least 10 ft-candle and the minimum illumination of the egress path of floors and other walking surfaces other than stairs shall be at least 1 ft-candle.
- 4) 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.
- 5) All construction shall comply with City Code, Chapter 10.
All construction shall comply with 2009 NFPA 101 Life Safety Code, Chapter # 43
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.