

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK



CITY OF PORTLAND BUILDING PERMIT



This is to certify that

FLATBUSH VENTURES LLC

Located at

127 CONGRESS ST (1 North Street)

PERMIT ID: 2017-00467

ISSUE DATE: 06/08/2017

CBL: 014 B007001

has permission to **Renovate and fit-up space for use as retail bakery.**

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/ Laurie Leader

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 bakery (9 or fewer customer seats)

Building Inspections

Use Group: M/S-1 **Type:** 5B
Retail - Bakery
Seating occupant load = 9 (per zoning)
Total occupant load = 19 (this includes seating)
Buildng is not sprinkled
FIRST FLOOR
MUBEC/IBC 2009

Fire Department

Classification:
Class C Mercantile
Retail space.
NFPA 101 CH# 36

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:

Close-in Plumbing/Framing w/Fire & Draft Stopping

Above Ceiling Inspection

Electrical Close-in w/Fire & Draftstopping

Final - Fire

Final - Electric

Certificate of Occupancy/Final Inspection

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: 2017-00467	Date Applied For: 04/10/2017	CBL: 014 B007001
389 Congress Street, 04101 Tel: (207) 874-8703, Fax: (207) 874-8716				
Proposed Use: 1st floor - retail bakery (9 or fewer customer seats)		Proposed Project Description: Renovate and fit-up space for use as retail bakery.		
Dept: Zoning		Status: Approved w/Conditions	Reviewer: Christina Stacey	Approval Date: 05/19/2017
Note: B-1 zone Remaining retail, not a change of use for zoning.		Ok to Issue: <input checked="" type="checkbox"/>		
Conditions:				
1) 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 change of use permit for a restaurant use.				
2) This permit is not approving any lot coverage or setback requirements for the existing structure. It is approving interior work only.				
3) Separate permits shall be required for any new signage.				
4) 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: Laurie Leader	Approval Date: 06/08/2017
Note:		Ok to Issue: <input checked="" type="checkbox"/>		
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) Approval of City license is subject to health inspections per the Food Code.				
3) 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.				
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: 04/12/2017
Note:		Ok to Issue: <input checked="" type="checkbox"/>		
Conditions:				
1) 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.				
2) Applicant is required to install an Automatic Grease Removal Unit with a minimum capability of 25 gallons per minute or greater. 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: 06/07/2017
Note:		Ok to Issue: <input checked="" type="checkbox"/>		
Conditions:				
1) 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.				

- 2) 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.
- 3) This project meets the requirements for needing a Maine State Fire Marshal's Office (SFMO) construction and or barrier free permit. The City of Portland must have a copy of this permit on file before a final inspection or certificate of occupancy can be issued. If the SFMO determines that their permit is not needed then correspondence from the SFMO stating that a permit is not required shall be provided. SFMO permits are required (regardless of cost) if the project involves these types of buildings state, municipal, county, educational, health care, residential care, nursing homes, DHHS licensed facilities, public assemblies, hotels, motels, inns, rooming, Lodging, restaurants, business over 3000 square feet or two or more stories, class A & B mercantiles and buildings with multiple occupancies involving new construction or alteration including but not limited to the following:
- 1.reconfiguration of space adding or removing doors walls stairs or ramps that change parts of the means of egress.
 - 2.New additions
 - 3.Change of occupancy type
 - 4.Installation of kitchen suppression systems
 - 5.Fire alarm installations
 - 6.Sprinkler system requiring a permit
- Multiple Occupancies: Buildings of any size or stories with multiple occupancies in it require a SFMO permit.
- 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.