

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK CITY OF PORTLAND

Please Read Application And Notes, If Any, Attached

BUILDING DEPARTMENT

PERMIT

Permit Number: 030527

This is to certify that Iovino David B /Dan Bourgin
has permission to Change of Use to Sandwich Shop; install hood, fan and fire suppression
AT 89 Congress St 014 D012001

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 leased or occupied. CLOSED-IN. **HEAR 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. [Signature]
Health Dept. _____
Appeal Board _____
Other _____
Department Name _____

[Signature] 8/10/03
Director - Building & Inspection Services

PENALTY FOR REMOVING THIS CARD

City of Portland, Maine - Building or Use Permit Application
 389 Congress Street, 04101 Tel: (207) 874-8703, Fax: (207) 874-8716

Permit No: 03-0527	Issue Date:	CBL: 014 D012001
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Location of Construction: 89 Congress St	Owner Name: Iovino David B	Owner Address: 32 Hampshire St	Phone:
Business Name:	Contractor Name: Dan Bourgin	Contractor Address: Portland	Phone:
Lessee/Buyer's Name	Phone:	Permit Type: Change of Use - Commercial	Zone: B1

Past Use: Vacant	Proposed Use: Change of Use to Sandwich Shop; install hood, fan, and fire suppression	Permit Fee: \$58.00	Cost of Work: \$4,250.00	CEO District: 1
Proposed Project Description: Change of Use to Sandwich Shop; install hood, fan, and fire suppression <i>Restaurant Use Approved under permit # 03-0413</i>		FIRE DEPT: <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Denied	INSPECTION: Use Group <i>A3</i> Type <i>SB</i> 8/11/03 Signature: <i>[Signature]</i>	
		PEDESTRIAN ACTIVITIES DISTRICT (P.A.D.) Action: <input type="checkbox"/> Approved <input type="checkbox"/> Approved w/Conditions <input type="checkbox"/> Denied Signature: _____ Date: _____		

Permit Taken By: kwd	Date Applied For: 05/15/2003	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"/> Date: <i>7/25/03</i>	Zoning Appeal <input type="checkbox"/> Variance <i>EBA</i> <input checked="" type="checkbox"/> Miscellaneous <i>perm</i> <input checked="" type="checkbox"/> Conditional Use <i>use</i> <input type="checkbox"/> Interpretation <input checked="" type="checkbox"/> Approved <i>7/17/03</i> <input type="checkbox"/> Denied Date: <i>[Signature]</i>	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>[Signature]</i>
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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

03-0527

All Purpose Building Permit Application

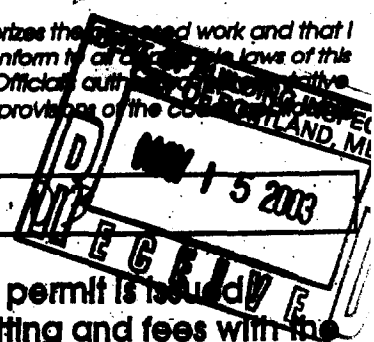
If you or the property owner owes real estate or personal property taxes or user charges on any property within the City, payment arrangements must be made before permits of any kind are accepted.

Location/Address of Construction: <u>89 CONGRESS ST. zone B1</u>		
Total Square Footage of Proposed Structure <u>no new structure</u>	Square Footage of Lot <u>3050</u>	
Tax Assessor's Chart, Block & Lot Chart# <u>014</u> Block# <u>D</u> Lot# <u>012</u>	Owner: <u>DAVID JONINO</u>	Telephone: <u>207.772.7719</u>
Lessee/Buyer's Name (if Applicable)	Applicant name, address & telephone: <u>DAVID JONINO</u> <u>32 Hampshire St - 2</u> <u>Portland Me 04101</u>	Cost Of Work: \$ 4000 / <u>4250</u> Fee: \$ <u>58.00</u>
Current use: <u>Vacant</u>		
If the location is currently vacant, what was prior use: <u>Tom's sandwich shop</u>		
Approximately how long has it been vacant: <u>5 months</u>		
Proposed use: <u>25 seat cafe</u>		
Project description: <u>hood fan fire suppression installation</u>		
Contractor's name, address & telephone: <u>Dan Bourgin 353-4188</u>		
Who should we contact when the permit is ready: <u>David Jonino</u>		
Mailing address: <u>32 Hampshire St - 2</u> <u>Portland, Me 04101</u> <u>tx call</u>		
We will contact you by phone when the permit is ready. You must come in and pick up the permit and review the requirements before starting any work, with a Plan Reviewer. A stop work order will be issued and a \$100.00 fee if any work starts before the permit is picked up. PHONE: <u>772-7719 tx</u>		

IF THE REQUIRED INFORMATION IS NOT INCLUDED IN THE SUBMISSIONS THE PERMIT WILL BE AUTOMATICALLY DENIED AT THE DISCRETION OF THE BUILDING/PLANNING DEPARTMENT, WE MAY REQUIRE ADDITIONAL INFORMATION IN ORDER TO APPROVE THIS PERMIT.

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 authorized by the City shall have the authority to enter all areas covered by this permit at any reasonable hour to enforce the provisions of the Code of the City of Portland, ME to this permit.

Signature of applicant: <u>[Signature]</u>	Date: <u>5.7.2003</u>
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This is NOT a permit, you may not commence ANY work until the permit is issued. If you are in a Historic District you may be subject to additional permitting and fees with the Planning Department on the 4th floor of City Hall

Blue Spoon

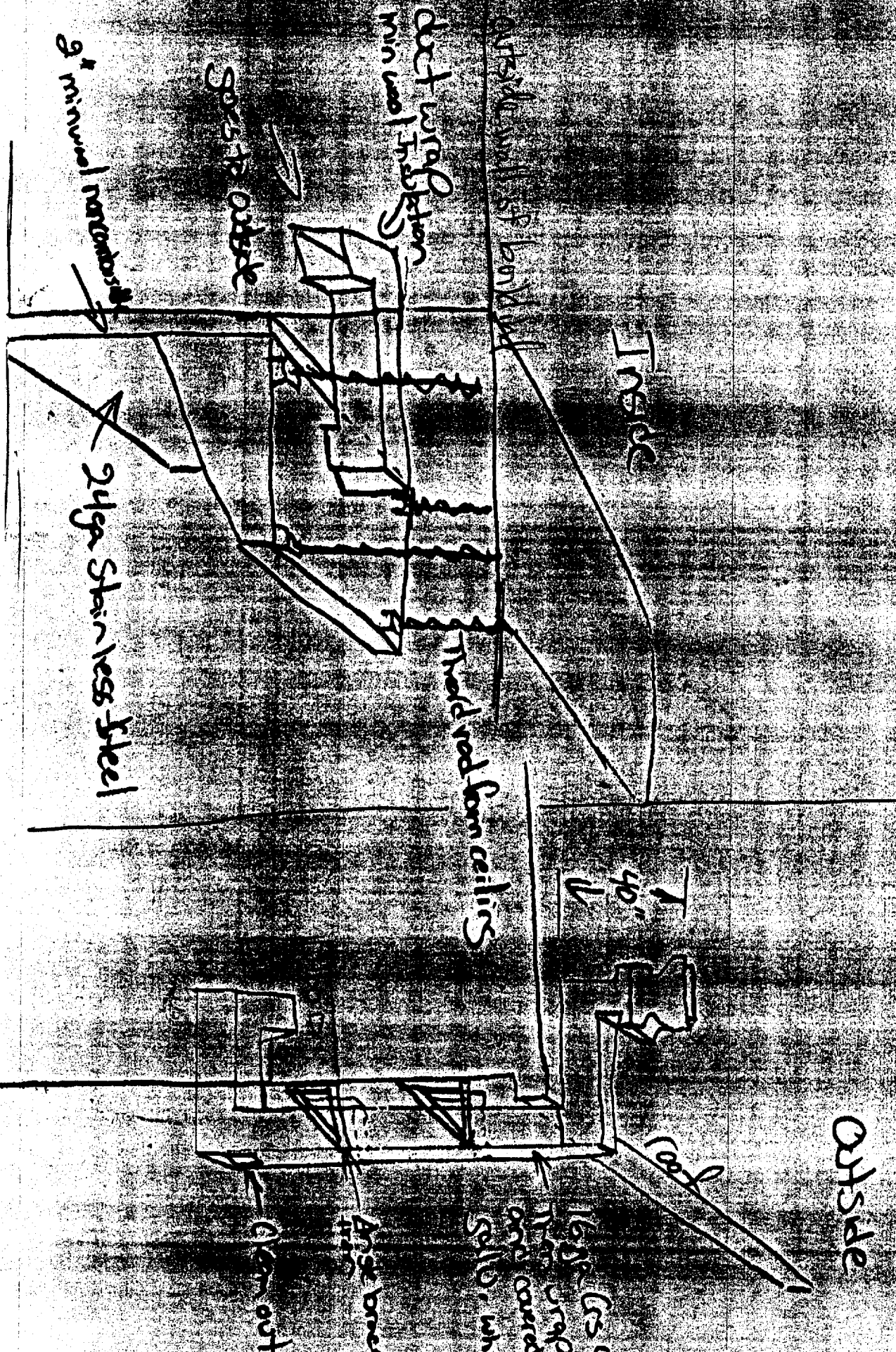
Hood, duct, fan and fire suppression installation application

89 Congress St.

Portland, Me 04101

I am submitting an application to install, and comply with fire code a hood, fire suppression system, duct work, fan and fire insulation, at Blue Spoon. The work will be done by Dan Bourgain of Bourgain and Sons, 1.207.353.4188. The hood placement is shown in the floor plan with further detail of ductwork exit of building and fan placement attached. Also attached are the specs for the hood and fan and the fire suppression system. The gas line will be connected to fire suppression system for shut off and the fire insulation around the cooking area will be 24 gauge stainless with no perforations. Further gas and electrical permits will be filed separately. Any questions can be submitted to myself, David lovino 1.207.772.7719, or to Bourgain and Sons.

ATTN: Don L Portland me.





[Faint, illegible text, possibly bleed-through from the reverse side of the page]

ECONOMY

[Handwritten scribble or signature]

American Hood Systems, Inc.

177 Beaver Court, P.O. Box 187

Elyria, Ohio 44026-1877

1-800-354-326

AMERICAN HOOD SYSTEMS, INC.
 177 BEAVER COURT, P.O. BOX 187
 ELYRIA, OHIO 44026-1877
 1-800-354-326

Year	1985		1986		1987		1988		1989		1990		1991	
	Revenue	Profit	Revenue	Profit	Revenue	Profit	Revenue	Profit	Revenue	Profit	Revenue	Profit	Revenue	Profit
1985	2225	2010	2565	2351	2953	2793	2830	2457	2291	2132	1957	1772		
1986	13.28	6.22	19.83	17.54	18.88	18.58	17.93	16.83	16.41	16.17	14.77	13.55		
2055	25	.58	21	.63	23	.67	22	.71	21	.75	19.5	.79	18.9	.82
													18.3	.83
													18.3	.83

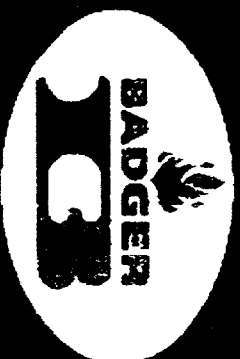
Fire Suppression System for Commercial Cooking Application



Guarding Against...

- property damage
- business interruption
- potential injury
- high installation costs
- high maintenance costs

UL 300 Listed



RANGE GUARD



WET CHEMICAL SYSTEM

Each Range Guard[®] system comes with:

Over 37 Years of Proven Performance

- Range Guard was the first UL listed wet chemical fire suppression system

Built-In Cost Savings

Range Guard's pre-engineered design gives you:

- optimal versatility, safety and effectiveness
- inexpensive hardware and system installation
- fast and cost effective system maintenance & upgrades

World Class Service

Badger Fire Protection backs all its products with the best customer service and technical support.

Range Guard comes with Badger's assurance of the highest quality workmanship and service.



fact: *The greatest single cause of fires in eating*

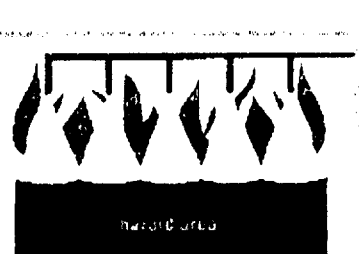
First with the Best!

- Range Guard[®], Badger Fire Protection's Wet Chemical Fire Suppression System, uses KARBALLOY, the superior wet chemical agent first developed over 37 years ago. Range Guard was the **FIRST**, and remains the **BEST!**
- Range Guard systems guard against
 - facility damage
 - potential injury of personnel and patrons
 - lost profits due to business interruption
- Range Guard systems assure
 - quick fire detection and suppression
 - 24-hour, continual fire protection
 - superior wet chemical coverage that quickly suppresses fires and prevents reflash
 - quick clean up
- Range Guard exceeds UL 300 standards

Fast, Reliable Fire Suppression

...could mean everything to the success of your business!
Rely on Range Guard for:

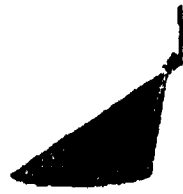
- **rapid fire detection** with state-of-the-art heat detectors
- **removal of heat source** as Range Guard system automatically turns off appliances
- **immediate fire suppression** as wet chemical agent is sprayed on hazard area with special nozzles designed to give optimal coverage; wet agent provides superior saponification, which quickly snuffs flames and prevents reflash
- **quick, easy clean up** once appliances have cooled, the agent can be easily wiped away from equipment



creasing establishments is the over-heating of cooking oils and fats.

Easy and Affordable to Install & Maintain

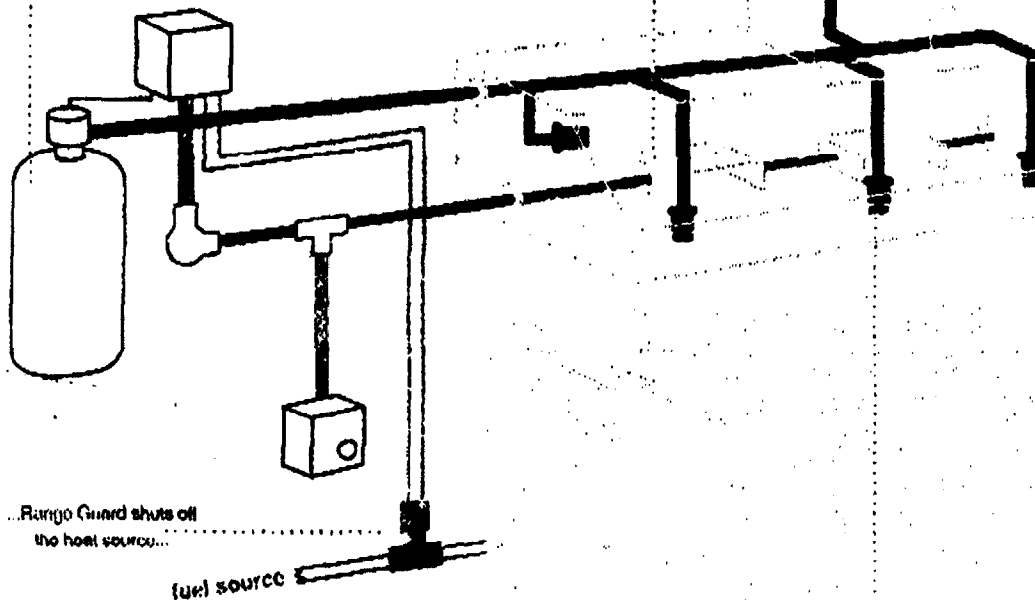
- Range Guard systems offer maximum protection with minimum maintenance
- Range Guard's pre-engineered systems are more cost effective because flexible, versatile system components save on hardware and installation costs
- Range Guard system recharging is fast and economical; great for keeping maintenance costs low
- Range Guard's nozzles can be placed outside the appliance perimeter for ease of installation



More Choice

- **Range Guard gives you optimal control; lots of choices**
 - fire suppression using automatic and/or manual operation modes
- **Custom fit**
 - Range Guard systems are designed to easily fit in any kitchen layout
- **System updates use existing hardware**
 - Range Guard strives to utilize existing system components to implement updates and improvements, making innovations and upgrades more cost effective

HOW IT WORKS: Range Guard's heat detectors sense fire, and activate the wet chemical cylinder...



Range Guard provides...

- total hazard coverage
- automatic fuel shutdown

Listed & Approved

- Listed by Underwriters Laboratories, Inc., tested to UL 300
- Listed by Underwriters Laboratories of Canada, tested to ULC/ORD-1254C.6
- Conforms to NFPA standards 17A and 96
- New York City MEA approval
- DOT rated steel cylinders

Certified Quality

Badger's Range Guard Wet Chemical Fire Suppression System is made in America in accordance with ISO 9001 certified quality standards.



Features of the System

- Designed to address the total fire hazard
- Flexible piping configurations
- Choice of black, chrome plated and stainless steel piping or stainless steel and brass tubing
- Operating and storage temperature 0°F (-18°C) to 120°F (49°C)
- Factory filled stored pressure cylinders with chrome plated valves
- Valves incorporate pressure gauges for at a glance readiness status
- Cylinders can be piped together to minimize installation cost
- Six temperature heat detectors available for precise hazard specification
- Easily identifiable smaller nozzles with integral strainers and foil bursting discs to protect against blockage during discharge
- Swivel adaptors available for nozzles
- Optional stainless steel enclosure



All Range Guard systems are designed, installed and serviced by a national network of manufacturer-trained authorized distributors.

Your local contact is...

Badger Fire Protection
4251 Seminole Trail
Charlottesville, VA 22911
Telephone 1-800-446-3857
<http://www.badgerfire.com>