

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK

CITY OF PORTLAND

DEPARTMENT OF BUILDING INSPECTION

PERMIT

PERMIT ISSUED

Permit Number: 071155
OCT 10 2007

CITY OF PORTLAND

Please Read Application And Notes, If Any, Attached

This is to certify that MACFADYEN LUKE S / Aerosol Heating and Ventilating

has permission to Install a Hood System

AT 90 CONGRESS ST 016 A006001

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 altered or closed-in. 48 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. Greg Case

Health Dept. _____

Appeal Board _____

Other _____

Department Name

Jaime Bouke 10/10/07
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: 07-1155	Issue Date:	CBL: 016 A006001
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Location of Construction: 90 CONGRESS ST	Owner Name: MACFADYEN LUKE S	Owner Address: 90 CONGRESS ST	Phone:
Business Name:	Contractor Name: Aero Heating and Ventilating	Contractor Address: 378 Presumpscot Portland	Phone: 2077612092
Lessee/Buyer's Name	Phone:	Permit Type: Hood Systems, Commerical	Zone: B-1

Past Use: Commercial / Fat Baxters <i>general store / market</i>	Proposed Use: Commercial / Fat Baxters Install a Hood System	Permit Fee:	Cost of Work: \$4,800.00	CEO District: 1
Proposed Project Description: Install a Hood System		FIRE DEPT: <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Denied <i>TO NFPA 96</i>	INSPECTION: Use Group: <i>M</i> Type: <i>TYPE 1 Hood</i>	
		Signature: <i>Greg Cross</i>		Signature: <i>JMB 10/10/07</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: dmartin	Date Applied For: 09/17/2007	Zoning Approval		
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<p>1. This permit application does not preclude the Applicant(s) from meeting applicable State and Federal Rules.</p> <p>2. Building permits do not include plumbing, septic or electrical work.</p> <p>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..</p>	<p>Special Zone or Reviews</p> <p><input type="checkbox"/> Shoreland</p> <p><input type="checkbox"/> Wetland</p> <p><input type="checkbox"/> Flood Zone</p> <p><input type="checkbox"/> Subdivision</p> <p><input type="checkbox"/> Site Plan</p> <p>Maj <input type="checkbox"/> Minor <input type="checkbox"/> MM <input type="checkbox"/></p>	<p>Zoning Appeal</p> <p><input type="checkbox"/> Variance</p> <p><input type="checkbox"/> Miscellaneous</p> <p><input type="checkbox"/> Conditional Use</p> <p><input type="checkbox"/> Interpretation</p> <p><input type="checkbox"/> Approved</p> <p><input type="checkbox"/> Denied</p>	<p>Historic Preservation</p> <p><input checked="" type="checkbox"/> Not in District or Landmark</p> <p><input type="checkbox"/> Does Not Require Review</p> <p><input type="checkbox"/> Requires Review</p> <p><input type="checkbox"/> Approved</p> <p><input type="checkbox"/> Approved w/Conditions</p> <p><input type="checkbox"/> Denied</p>
	<p>PERMIT ISSUED <i>all with the conditions</i></p> <p>OCT 10 2007 <i>9/19/07</i></p> <p>CITY OF PORTLAND</p>	Date: _____	Date: _____

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

BUILDING PERMIT INSPECTION PROCEDURES

Please call 874-8703 or 874-8693 (ONLY)

to schedule your inspections as agreed upon

Permits expire in 6 months, if the project is not started or ceases for 6 months.

The Owner or their designee is required to notify the inspections office for the following inspections and provide adequate notice. Notice must be called in 48-72 hours in advance in order to schedule an inspection:

By initializing at each inspection time, you are agreeing that you understand the inspection procedure and additional fees from a "Stop Work Order" and "Stop Work Order Release" will be incurred if the procedure is not followed as stated below.

A Pre-construction Meeting will take place upon receipt of your building permit.

- Footing/Building Location Inspection: Prior to pouring concrete
- Re-Bar Schedule Inspection: Prior to pouring concrete
- Foundation Inspection: Prior to placing ANY backfill
- Framing/Rough Plumbing/Electrical: Prior to any insulating or drywalling
- Final/Certificate of Occupancy: Prior to any occupancy of the structure or use. NOTE: There is a \$75.00 fee per inspection at this point.

Certificate of Occupancy is not required for certain projects. Your inspector can advise you if your project requires a Certificate of Occupancy. All projects **DO** require a final inspection

If any of the inspections do not occur, the project cannot go on to the next phase, REGARDLESS OF THE NOTICE OR CIRCUMSTANCES.

CERIFICATE OF OCCUPANICES MUST BE ISSUED AND PAID FOR, BEFORE THE SPACE MAY BE OCCUPIED

[Signature]
Signature of Applicant/Designee

Date
10/10/07

[Signature]
Signature of Inspections Official

Date

CBL: 16-A6

Building Permit #: 07-1155

City of Portland, Maine - Building or Use Permit

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

Permit No: 07-1155	Date Applied For: 09/17/2007	CBL: 016 A006001
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Location of Construction: 90 CONGRESS ST	Owner Name: MACFADYEN LUKE S	Owner Address: 90 CONGRESS ST	Phone:
Business Name:	Contractor Name: Aero Heating and Ventilating	Contractor Address: 378 Presumpscot Portland	Phone (207) 761-2092
Lessee/Buyer's Name	Phone:	Permit Type: Hood Systems, Commerical	

Proposed Use: Commercial / Fat Baxters - general store and market Install a Hood System	Proposed Project Description: Install a Hood System
------------------------------------------------------------------------------------------------------	---------------------------------------------------------------

Dept: Zoning **Status:** Approved with Conditions **Reviewer:** Marge Schmuckal **Approval Date:** 09/19/2007

Note: **Ok to Issue:**

- 1) This permit is being approved on the basis of plans submitted. Any deviations shall require a separate approval before starting that work.
- 2) This property shall remain a retail store (Fat Baxter's) and a small restaurant. Any change of use shall require a separate permit application for review and approval.

Dept: Building **Status:** Approved with Conditions **Reviewer:** Jeanine Bourke **Approval Date:** 10/10/2007

Note: **Ok to Issue:**

- 1) The Hood shall be installed per IMC 2003 and NFPA 96
This permit is approved based on the plans submitted and updated for reductions in the cleaances based on the application of a UL approved fire wrap or equivalent assembly per code.
- 2) Separate permits are required for any electrical, plumbing, or HVAC systems.
Separate plans may need to be submitted for approval as a part of this process.

Dept: Fire **Status:** Approved with Conditions **Reviewer:** Capt Greg Cass **Approval Date:** 09/20/2007

Note: **Ok to Issue:**

- 1) The production of grease laden vapors in the cooking process requires the installation of an extinguishing agent.
- 2) Install shall comply with NFPA 96.
A compliance letter is required

Comments:

9/19/2007-mes: Fat Baxter's is a retail general store - the other half of the building gained ZBA approvals for a small restaurant.

10/5/2007-jmb: MJ came in and discissed requirements for the hood types, and for detailed plans on the area of installation, ductwork and exhaust termination. Type 1 hood is required for grease or smoke from ranges, ovens etc.

10/10/2007-jmb: MJ came in with the Aero contractor to revise permit to a type 1 hood system and meet the reduction to combustibles and fire supression system. Ok to issue



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>90</u> <u>88 Congress St.</u>		
Total Square Footage of Proposed Structure <u>16 x 53</u>		Square Footage of Lot
Tax Assessor's Chart, Block & Lot Chart# Block# Lot#	Owner: <u>88 Congress, LLC</u>	Telephone: <u>831-9387</u>
Lessee/Buyer's Name (If Applicable)	Applicant name, address & telephone: <u>Fat Baxter's Market</u> <u>PO Box 7312</u> <u>Portland 04112</u> <u>773-7888</u>	Cost Of Work: \$ <u>4800.-</u> Fee: \$ <u>70.-</u> C of O Fee: \$ _____
Current legal use (i.e. single family) <u>Retail Establishment</u> If vacant, what was the previous use? _____ Proposed Specific use: <u>same</u> Is property part of a subdivision? _____ If yes, please name _____ Project description: <u>Fit-up for retail establishment / Kitchen for take out / off premise</u>		
Contractor's name, address & telephone: <u>Aero H+V / MWR Electric</u> Who should we contact when the permit is ready: <u>MS Reed</u> Mailing address: <u>PO Box 7312</u> <u>Portland 04112</u> Phone: <u>831-9387</u>		

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

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 visit us on-line at www.portlandmaine.gov, stop by the Building Inspections office, room 315 City Hall or call 874-8703.

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 of applicant: <u>[Signature]</u>	Date: <u>9/14/07</u>
--------------------------------------------	----------------------

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



PORTLAND MAINE

Strengthening a Remarkable City, Building a Community for Life • www.portlandmaine.gov

Lee Urban - Director of Planning and Development
Jeanie Bourke - Inspection Division Services Director

Kitchen Exhaust System Checklist and code Provisions

Dear Applicant,

The following is a checklist to assist you in filing for a permit for a Kitchen Exhaust system. The applicable Mechanical Code provisions have also been attached. Please complete this and submit job specific construction documents that demonstrate compliance with the attached information.

Type of System:

Type I X Type II B

Type I systems are systems that vent fryers, grills, broilers, ovens or woks.
Type II systems are systems that vent steamers and other non grease producing appliances.

Type of Materials:

Is the hood Stainless steel or other type of steel? yes If Other, what Type? _____

Is the duct work Stainless steel or other type of steel? _____ If Other, what type? Carbon Steel

Thickness of the steel for the hood _____

Thickness of the duct for the hood 16 GAUGE

Type of Hood and Duct Supports

Type of seams and Joints WELDED

Grease Gutters provided? Yes

Hood Clearance reduction to Combustibles design /specs:
3"

Duct Clearance reduction to Combustibles design /specs:
3M FIRE WRAP / WHERE REQUIRED

Vibration Isolation System:
N/A

Air Velocity within the duct system 1700 FPM

Grease accumulation prevention system:
BUFFLE TYPE GREASE FILTERS

Cleanouts PER NFPA 96 AS REQUIRED

Grease Duct enclosure N/A

Exhaust Termination Roof Wall

Fire Suppression System N/A per NFPA 17

Exhaust fan mounting and clearance from the roof / wall or Combustibles:
Ventilated Curb @ 22" + Fan termination @ 24 3/4"

Exhaust fan distance from other vents or openings 10 FT MIN

Exhaust fan distance from adjacent buildings 25 FT +

Exhaust fan height above adjoining grade 44 3/4"

Hood Specs

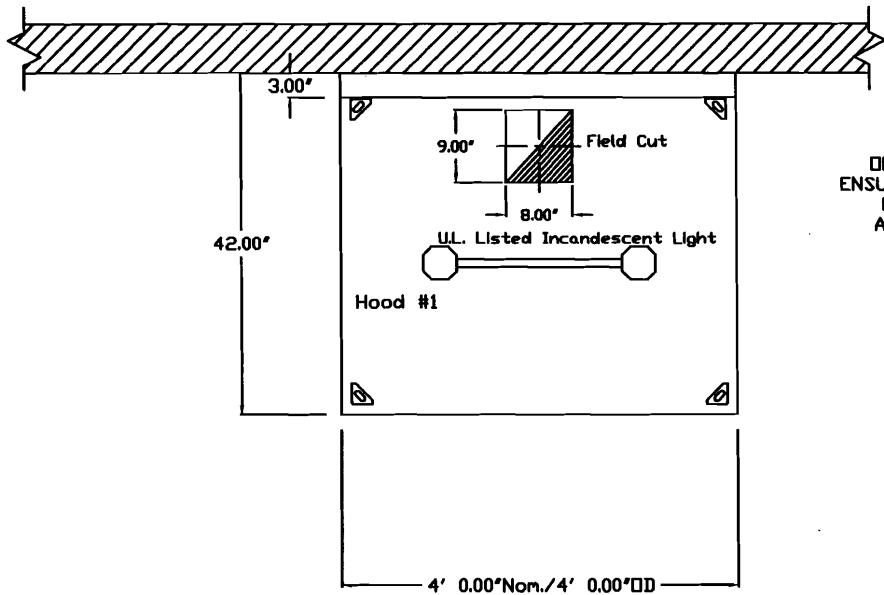
Style of Hood CAPTIVE AIRE

Type of Filter GREASE FILTERS

Height of filter above nearest cooking surface 30" MIN

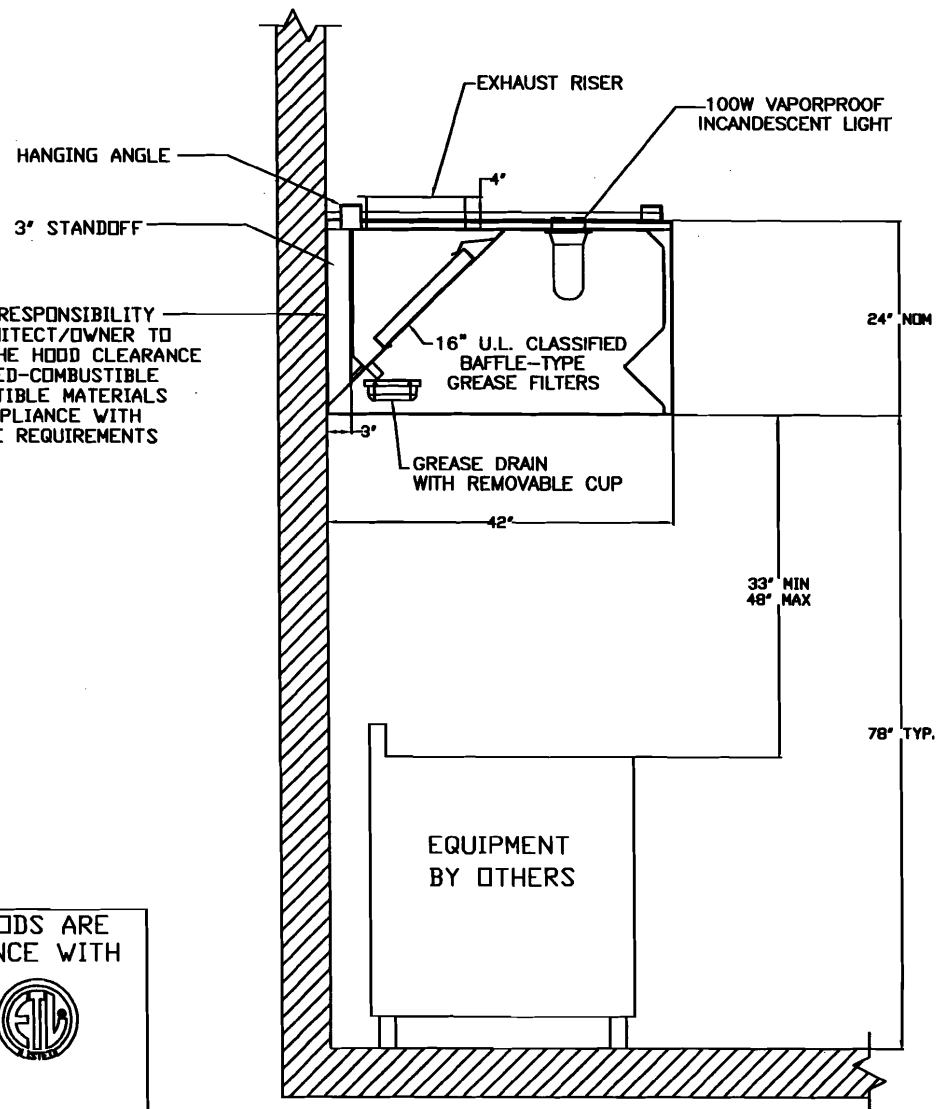
Capacity of hood CFM 800

Make up Air system description and capacity
N/A



PLAN VIEW - Hood #1 - 4' 0.00' LONG 4224ND-2

IT IS THE RESPONSIBILITY OF THE ARCHITECT/OWNER TO ENSURE THAT THE HOOD CLEARANCE FROM LIMITED-COMBUSTIBLE AND COMBUSTIBLE MATERIALS IS IN COMPLIANCE WITH LOCAL CODE REQUIREMENTS



SECTION VIEW - MODEL 4224-ND-2

CAPTIVE-AIRE HOODS ARE BUILT IN COMPLIANCE WITH



NFPA #96
NSF
UL 710 & ULC710 STANDARDS
E.T.L. LISTED 3054804-001

CUSTOMER APPROVAL TO MANUFACTURE:

Approved as Noted

Approved with NO Exception Taken

Revise and Resubmit

SIGNATURE: *[Signature]*

Your Title: *[Signature]* Date: *09-13-07*



JOB Aero Quote - Type I	
LOCATION	
DATE 9/13/2007	JOB # 657378
DWG #	DRAWN BY BFC
REV. 1.00	SCALE 8.5' x 11'

HOOD INFORMATION

HOOD NO.	MODEL	LENGTH	MAX. COOKING TEMP.	EXHAUST PLENUM						SUPPLY PLENUM						HOOD CONSTRUCTION	HOOD CONFIG.	
				TOTAL EXH. CFM	WIDTH	LENG.	DIA.	CFM	S.P.	TOTAL SUP. CFM	WIDTH	LENG.	DIA.	CFM	S.P.		END TO END	ROW
1	4224 ND-2	4' 0.00"Nom. 4' 0.00"DD	450 Deg.	800	9'	8'		800	-0.307"	0						430 SS Where Exposed	ALONE	N/A

HOOD INFORMATION

HOOD NO.	FILTER(S)				LIGHT(S)			UTILITY CABINET(S)						FIRE SYSTEM PIPING	HOOD WEIGHT	
	TYPE	QTY	HEIGHT	LENGTH	QTY	TYPE	WIRE GUARD	LOCATION	FIRE SYSTEM		ELECTRICAL	SWITCHES				
									TYPE	SIZE	MODEL #	QUANTITY	LOCATION			
1	Alum. Baffle w/ Handles	3	16"	16"	2	Incandescent Light	NO								NO	180 LBS.

FAN INFORMATION

FAN UNIT NO.	FAN UNIT MODEL #	EXHAUST FAN										SUPPLY FAN									
		MODEL	TAG	CFM	S.P.	RPM	H.P.	Ø	VOLT	FLA	BLOWER	HOUSING	TAG	CFM	S.P.	RPM	H.P.	Ø	VOLT	FLA	
1	NCA8FA	NCA8FA		800	- 0.500"	1240	0.250	1	115	4.8											

FAN OPTIONS

FAN NO.	OPTION (Qty. - Descr.)
1	1 - Hinge Kit - Ships Loose for Curb Supplied by Others
	1 - Grease Box

CURB ASSEMBLIES

NO.	ON FAN	ITEM	SIZE
1	# 1	Curb	19.500"W x 19.500"L x 22.000"H Vented (FLAT ROOF)

CUSTOMER APPROVAL TO MANUFACTURE:

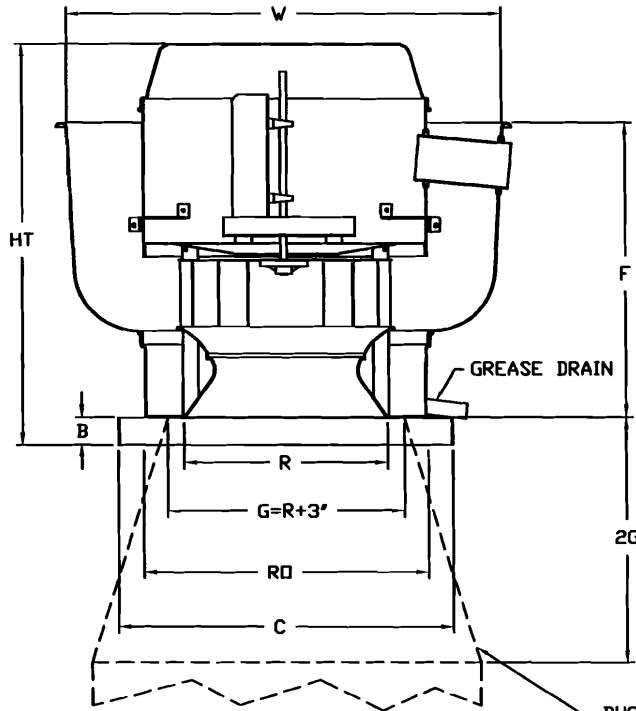
- Approved as Noted
 Approved with NO Exception Taken
 Revise and Resubmit

SIGNATURE *Pete Callard*
 Your Title *GM* Date *09-13-07*



JOB Aero Quote - Type I	
LOCATION	
DATE 9/13/2007	JOB # 657378
DWG #	DRAWN BY BFC
REV. 1.00	SCALE 8.5' x 11'

NCAFA SERIES UPBLAST EXHAUST FANS (UL762)



FEATURES:

- ROOF MOUNTED FANS
- RESTAURANT MODEL
- UL762
- AMCA SOUND AND AIR CERTIFIED
- WIRING FROM MOTOR TO DISCONNECT SWITCH
- WEATHERPROOF DISCONNECT
- HIGH HEAT OPERATION 300°F (149°C)
- GREASE CLASSIFICATION TESTING

NORMAL TEMPERATURE TEST

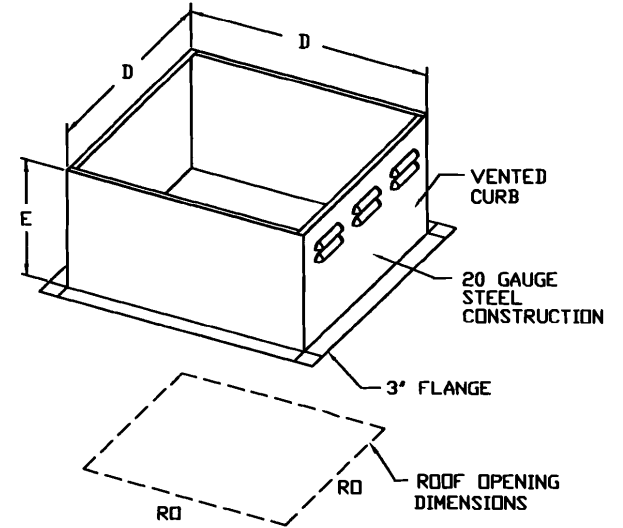
EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING AIR AT 300°F (149°C) UNTIL ALL FAN PARTS HAVE REACHED THERMAL EQUILIBRIUM, AND WITHOUT ANY DETERIORATING EFFECTS TO THE FAN WHICH WOULD CAUSE UNSAFE OPERATION.

ABNORMAL FLARE-UP TEST

EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING BURNING GREASE VAPORS AT 600°F (316°C) FOR A PERIOD OF 15 MINUTES WITHOUT THE FAN BECOMING DAMAGED TO ANY EXTENT THAT COULD CAUSE AN UNSAFE CONDITION.

OPTIONS:

- GREASE BOX
- HINGED FAN



NCAFA BELT DRIVE CENTRIFUGAL UP-BLAST EXHAUST FANS DIMENSIONAL DATA

FAN MODEL	HT	W	B	C	F	R	RD	WEIGHT LB
NCA08FA	24 3/4	25 1/2	1 1/2	21	18 1/2	12 1/8	17 1/2	105

DUCTWORK BETWEEN EXHAUST RISER ON HOOD AND FAN (BY OTHERS)

CURB DIMENSIONAL DATA

FAN MODEL	D	E
NCA08FA	19 1/2	22

CUSTOMER APPROVAL TO MANUFACTURE:

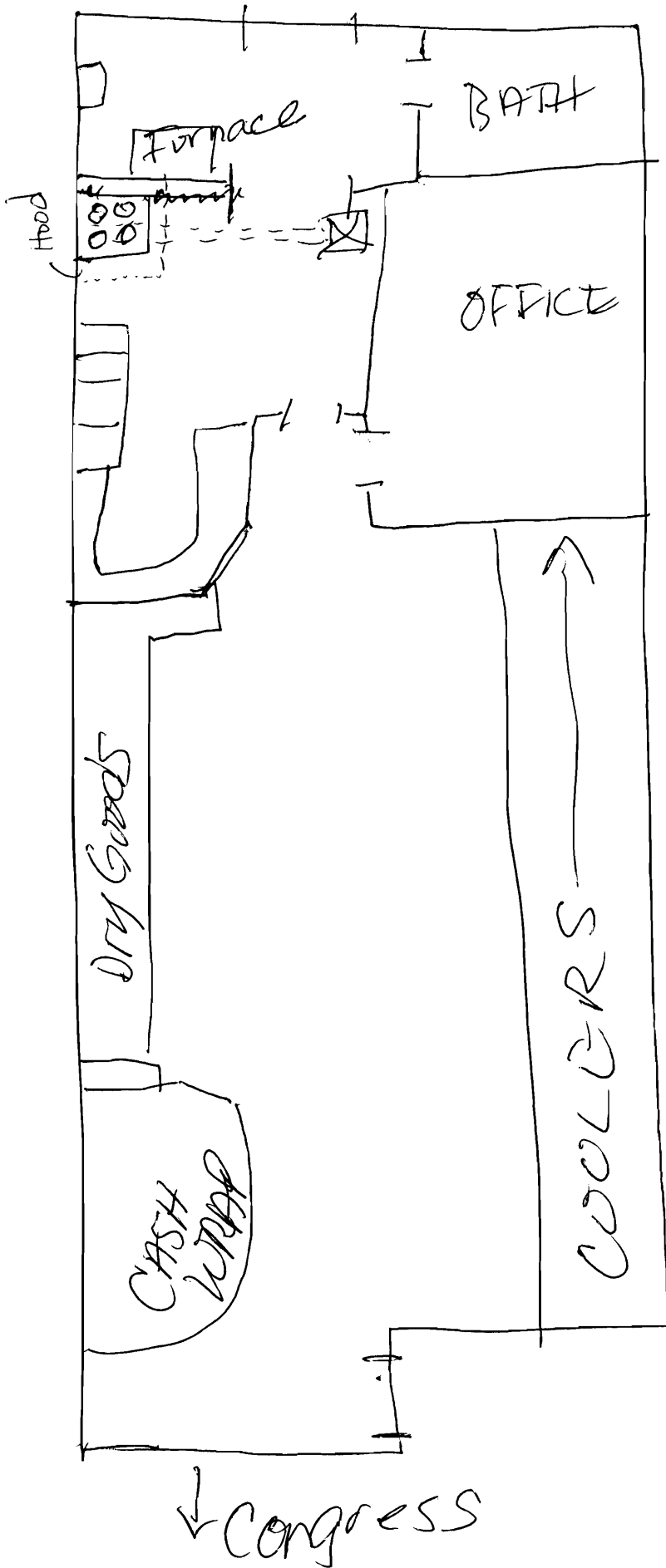
- Approved as Noted
- Approved with NO Exception Taken
- Revise and Resubmit

SIGNATURE: *Luis Bellard*

Your Title: *GM* Date: *09-13-07*



JOB Aero Quote - Type I	
LOCATION	
DATE 9/13/2007	JOB # 657378
DWG #	DRAWN BY BFC
REV. 1.00	SCALE 8.5' x 11'



DEPT. OF BUILDINGS INSPECTION
CITY OF PORTLAND, ME
OCT 10 2007
RECEIVED

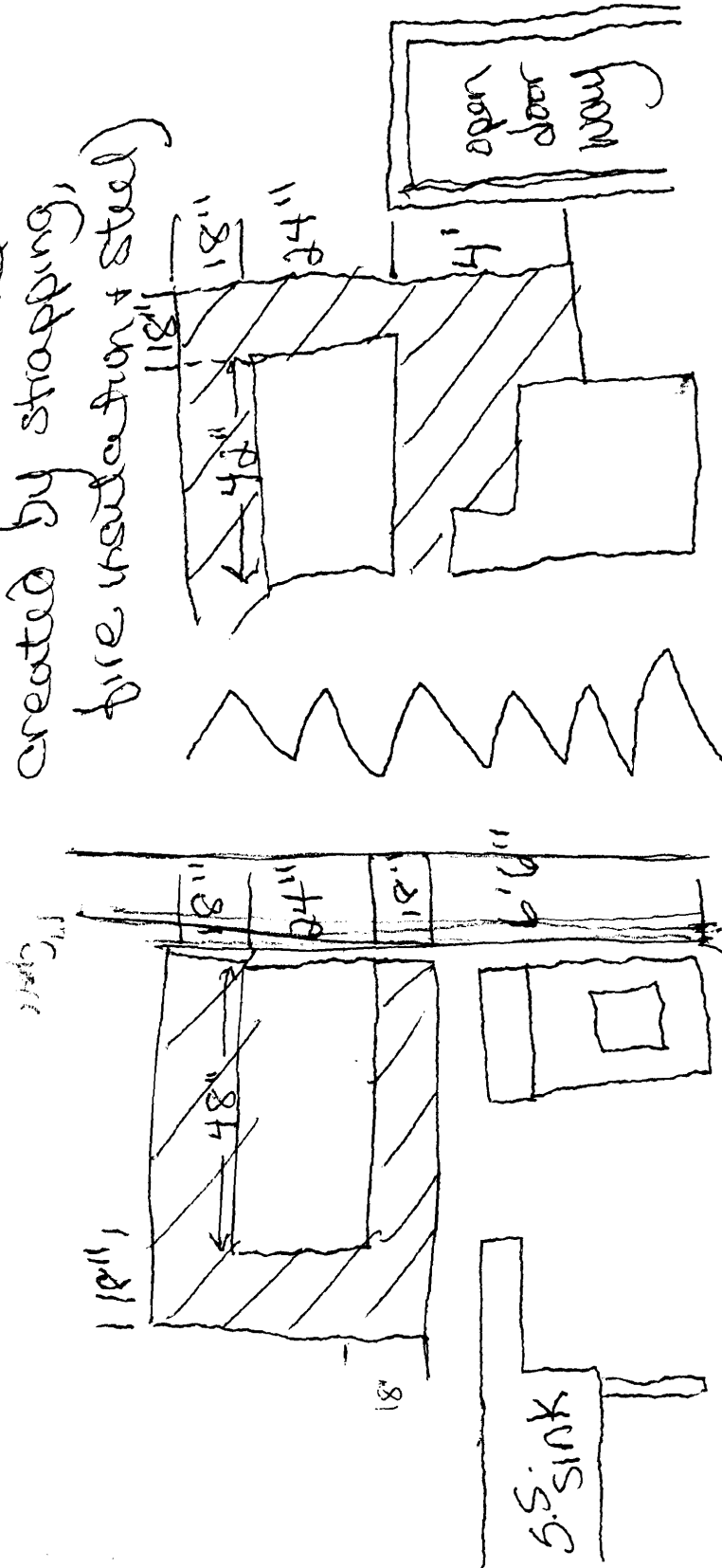


= NON-COMBUSTIBLE

WALL (3" clearance)

created by strapping,

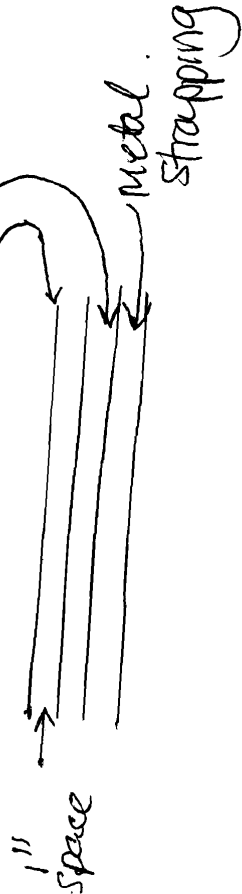
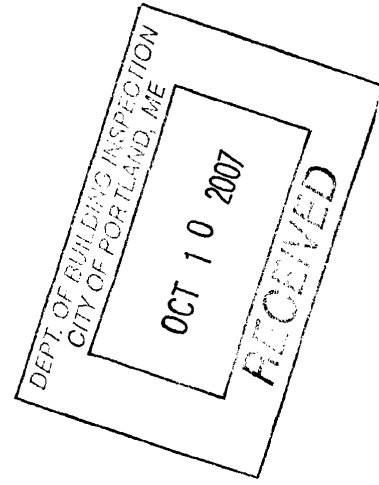
fire insulation + steel



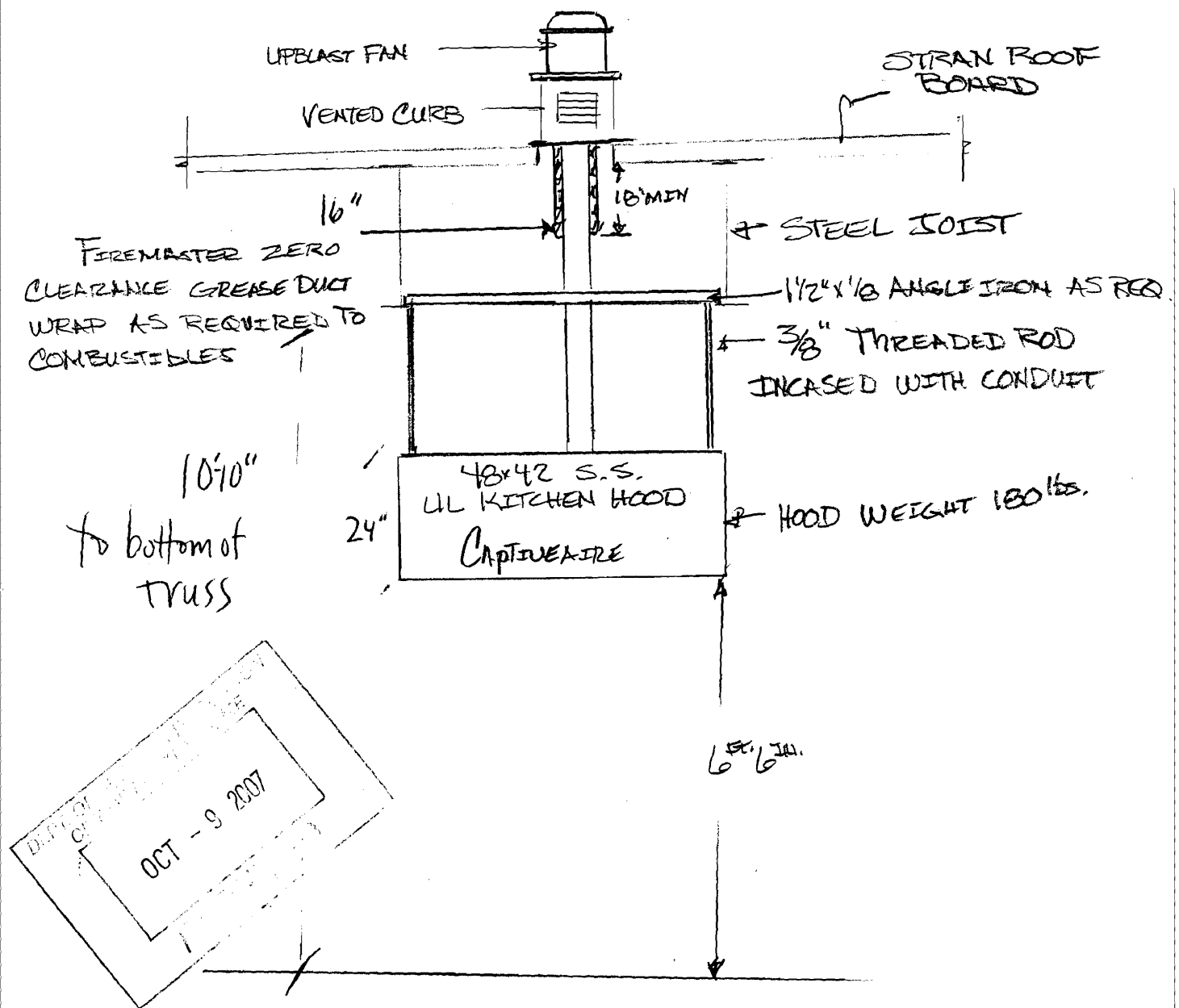
22 gauge steel
1" min wool

FAT BAXTER'S MARKET

88 Congress St.



88 CONGRESS ST.

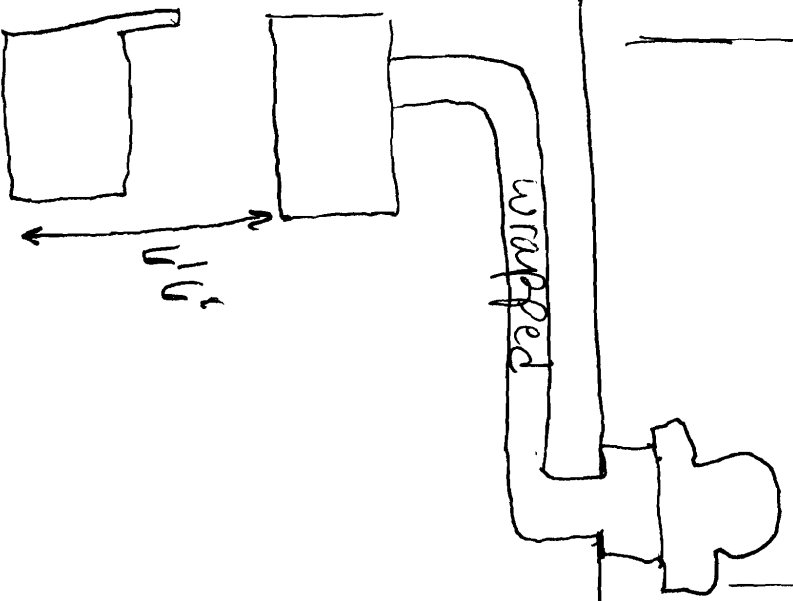


DIVISION OF CONSTRUCTION
OCT - 9 2007

< OVER >

(Side)
Driveway

10' →



PROT

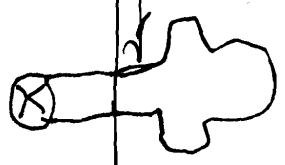
Property
(Rear)

← 6' →

Simone Ginnelli

ROOF

CONGRESS ST.



Breakfast:

Vegetable Frittata

(Rosemary eggs w/ veggies & cheese, oven baked)

Breakfast Wraps

(same as above but inside a flour tortilla)

Lunch:

Soup

Sandwiches:

Peanut butter sandwich w/ honey & oven rstd. apples

Rst. Apples w/ prosciutto & gorgonzola

Sesame baked tofu w/ veggies & carrot ginger hummus

Rstd. Turkey w/ candied walnuts, cranberry chutney, stuffing

Crab w/ asparagus, rstd. corn, & herbed goat cheese

Prosciutto, mozzarella, tomato & basil

Turkey Swiss lettuce tomato pesto mayo

Prosciutto lettuce tomato horseradish mayo

Carrot ginger hummus w/ cucumber red pepper goat cheese

Chicken & cheddar w/ dijon mayo lettuce tomato

Salads:

Garden Salad - veggies

Crab Salad - mixed w/ mayo, w/ veggies

Spinach Salad - w/ prosc. mozz & veggies

Pesto Chicken Salad - w/ feta, olives & veggies

Prosciutto Walnut Salad w/ goat cheese & grapes

Pizzettes: made to order - baked in pizza oven
meats, cheese, sauce, veg