



ZONING ANALYSIS & REFERENCES

Project Address: 88-90 Congress Street, Unit #2, Portland Maine
Chart/ Block/ Lot: 016 A006002, Book & Page: 27718/112
Zoning: B-1 Neighborhood Business, Land Use Type: Commercial Condos
Historic District: NA,
Shoreland Zoning: NA

Existing Building SF: (Interior SF at Unit #2 is noted): Ground floor: 869 SF (approx./existing)
 (this is a single story building, no basement)

Dept. of Health & Human Services License: Existing restaurant license #19991.

CODE ANALYSIS & REFERENCES

2009 INTERNATIONAL BUILDING CODE

Occupancy Type: Group B (restaurant, less than 50 occupants)

Construction Type: assumed to be Type 3A or 3B (CMU exter. walls / gyp. & wd. stud inter.walls / steel open web bar joists at roof with Tectum panels). Not Sprinklered. No Basement.

Description of Work: Interior modifications to existing restaurant, no change of use. New rooftop HVAC equipment.

Description of Egress: Two exits to grade, one at each end of space. Overall space length: 53'-1" + .

Maximum travel distance from public seating to front exit: 35'-8".

Aisle distance between fixed bar and tables: 6'-2"

2009 INTERNATIONAL ENERGY CONSERVATION CODE

Existing one-story building, located in Zone 6. No change to building envelope.
 Per Section 101.4.1 and 101.4.3, no change to envelope is required.

NFPA 101

Occupancy Classification: Business (existing) per Section 6.1.11, ref. Chapter 39.

Number of occupants: Public seating = 28 seats. Staff = maximum 8. Total occupancy = max. 36.

Means of Egress: Two exits to grade (see code analysis above). Distance between exits: 57'+.

Commercial Cooking Equipment: All commercial cooking equipment shall be in accordance with NFPA 96. Existing CaptiveAire Model #NCA8FA hood with ansul system over existing gas range. Prop. new hood over new wood-fired grill: CaptiveAire Model #6030ND-2 hood with 4 gallon ansul system. (see drawings of masonry grill area and CaptiveAire spec issued with project documents)

Interior Finishes: Wall and Ceiling: Class A, B or C as per Section 39.3.3.2.2. Floor Finish: No requirement as per 39.3.3.3.

Fire extinguishers: Provided in accordance with Section 9.7.4.1 & NFPA 10, Chapters 5 & 6. Install Class K and Class A fire extinguishers where noted on Proposed Plan, Drawing A-4. Class K extinguisher located with manual activator for hood suppression system and have placard in accordance with NFPA 1, Section 50.4.4.2.

Exit Signage: Not required per 7.10.1.2.1 as exit door is also main exterior door and none required as per 7.10.1.4 existing building with no occupancy change.

GENERAL NOTES:

1. This project involves minor renovations to an existing restaurant. No change to occupancy or use. No change to building envelope other than new rooftop equip. & revised signage.
2. Permits must be obtained for all aspects of the work, including but not limited to: General Building/Plumbing/HVAC/Electrical.
3. All work must conform to local, State &/or Federal codes as applicable & as having jurisdiction.
4. This renovation does not involve sitework. Existing utility connections to remain.
5. All work must be done in good workmanlike manner.
6. Protect all areas not called to receive new work &/or to remain. Damage to any existing portion of the building or property that is called to remain is to be repaired to be equal or superior condition.
7. Protect building interior from weather at all times.
8. Contractor to verify all dimensions & existing conditions & alert Architect of any conditions which conflict with proposed work.
9. Remove any items not specifically called to be removed which conflict with new work.
10. Monitor all areas of demolition to ensure no loss of structural integrity. Identify to architect any items which appear to be in conflict with new work that present a problem in removing.
11. Where new materials meet existing, tie materials together for minimal joints and seamless appearance. Where existing sections of base, trim or similar materials are too small to be stable, replace entire section(s).
12. All interior lighting fixtures shall be new.
13. Coordinate all plumbing and electrical & other requirements with new equipment. All new electrical outlets at wet areas to be GFI.



Drawing List

- A-1 Cover Sheet
- A-2 Survey
- A-3 Existing Plan w/ Demo
- A-4 Proposed Plan
- A-5 Equipment Plan
- A-6 Grill & Hood Plan/Details
- A-7 Interior Elevations
- A-8 Interior Sections
- A-9 Millwork Details
- A-10 Reflected Ceiling Plan
- A-11 Electrical Plan
- S-1 Roof Equip. & Framing Plan
- S-2 RTU Support /Framing Det.

90 CONGRESS STREET RESTAURANT / Cover Sheet

90 Congress Street, Portland, Maine 04101

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