

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK CITY OF PORTLAND

BUILDING INSPECTION

PERMIT

Permit Number: 081169

Please Read Application And Notes, If Any, Attached

This is to certify that JACKRABBIT LIMITED LIABILITY COMPANY/Jack We

has permission to Arabica Coffee Warehouse/Arabica Coffee Roaster Exhaust

AT 144 FORE ST 019 A008001

provided that the person or persons, firm or corporation accepting this permit shall comply with all of the provisions of the Statutes of the State 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 when permission procured before this building or part thereof is altered or closed-in. 24 HOUR NOTICE IS REQUIRED.

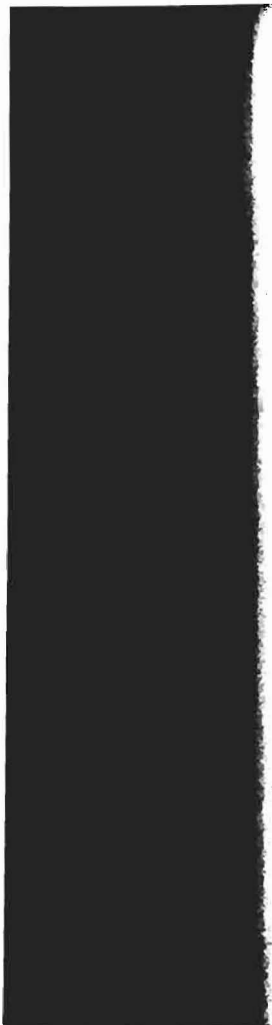
A certificate of occupancy must be procured by owner before this building or part thereof is occupied.

OTHER REQUIRED APPROVALS

Fire Dept. Carey Cross
Health Dept. _____
Appeal Board _____
Other _____
Department Name

Thomas M. Mackley 9/22/08
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: 08-1169	Issue Date:	CBL: 019 A008001
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Location of Construction: 144 FORE ST	Owner Name: JACKRABBIT LIMITED LIABLI	Owner Address: 44 OAK ST	Phone: 207-653-6237
Business Name:	Contractor Name: Jack Welsh	Contractor Address: 10 Orchard Road Cape Elizabeth	Phone 2077678038
Lessee/Buyer's Name	Phone:	Permit Type: Alterations - Commercial	Zone: B-6

Past Use: Commercial <i>armor coatings for Truck Bed liners</i>	Proposed Use: Commercial - Arabica Coffee Warehouse/Install Coffee Roaster & Exhaust Vent <i>Coffee Roaster</i>	Permit Fee: \$40.00	Cost of Work: \$1,600.00	CEO District: 1
Proposed Project Description: <i>change of use</i> Arabica Coffee Warehouse/Install Coffee Roaster & Exhaust Vent		FIRE DEPT: <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Denied <i>see conditions</i>	INSPECTION: Use Group: <i>F</i> Type: <i>3A</i> <i>IBC 2003</i>	
		Signature: <i>Caro C. Cross</i>	Signature: <i>Jm 9/22/08</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: lmd	Date Applied For: 09/16/2008	Zoning Approval		
<ol style="list-style-type: none"> This permit application does not preclude the Applicant(s) from meeting applicable State and Federal Rules. Building permits do not include plumbing, septic or electrical work. 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>9/17/08</i>	Zoning Appeal <input type="checkbox"/> Variance <input type="checkbox"/> Miscellaneous <input type="checkbox"/> Conditional Use <input type="checkbox"/> Interpretation <input type="checkbox"/> Approved <input type="checkbox"/> Denied Date: _____	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: _____

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

City of Portland, Maine - Building or Use Permit

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

Permit No: 08-1169	Date Applied For: 09/16/2008	CBL: 019 A008001
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Location of Construction: 144 FORE ST	Owner Name: JACKRABBIT LIMITED LIABILI	Owner Address: 44 OAK ST	Phone: 207-653-6237
Business Name:	Contractor Name: Jack Welsh	Contractor Address: 10 Orchard Road Cape Elizabeth	Phone: (207) 767-8038
Lessee/Buyer's Name	Phone:	Permit Type: Change of Use - Commercial	

Proposed Use: Commercial - Coffee Roasting -Arabica Coffee Warehouse/Install Coffee Roaster & Exhaust Vent	Proposed Project Description: Arabica Coffee Warehouse/Install Coffee Roaster & Exhaust Vent
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Dept: Zoning **Status:** Approved with Conditions **Reviewer:** Marge Schmuckal **Approval Date:** 09/17/2008
Note: **Ok to Issue:**

- 1) The Ordor regulations shall be enforced regarding ordor nuidances concerning the roasting activities on site.
- 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 **Status:** Approved with Conditions **Reviewer:** Tom Markley **Approval Date:** 09/22/2008
Note: **Ok to Issue:**

- 1) 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.
- 2) Application approval based upon information provided by applicant. Any deviation from approved plans requires separate review and approrval prior to work.

Dept: Fire **Status:** Approved with Conditions **Reviewer:** Capt Greg Cass **Approval Date:** 09/19/2008
Note: **Ok to Issue:**

- 1) Fire extinguishers required. Installation per NFPA 10
- 2) All means of egress to remain accessible at all times. Travel distance to an exit cannot exceed 100 feet.
- 3) Emergancy lights and exit signs are required

Comments:

9/17/2008-mes: This is for a new use which is not reflected in the permit application - needs to either add a change of use to this permit or take out another permit for the use prior to this one being issued - I will call. I put a note on the permit that change of use and certificated of occupancy fees SHALL BE PAID PRIOR TO ISSUING PERMIT.

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.

X Framing/Rough Plumbing/Electrical: Prior to Any Insulating or drywalling

X

X 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.

X Peter Walsh
Signature of Applicant/Designee

9-22-08
Date

Thomas M. Markley
Signature of Inspections Official

22 Sep 08
Date



Commercial Interior & Change of Use Permit Application Checklist

All of the following information is required and must be submitted. Checking off each item as you prepare your application package will ensure your package is complete and will help to expedite the permitting process.

Pics - at spot
Print - Roaster
draw Pic

One (1) complete set of construction drawings must include:

Note: Construction documents for costs in excess of \$50,000.00 must be prepared by a Design Professional and bear their seal.

- Cross sections w/framing details *none*
- Detail of any new walls or permanent partitions *none*
- Floor plans and elevations
- Window and door schedules
- Complete electrical and plumbing layout.
- Mechanical drawings for any specialized equipment such as furnaces, chimneys, gas equipment, HVAC equipment or other types of work that may require special review
- Insulation R-factors of walls, ceilings, floors & U-factors of windows as per the IEEC 2003 *no*
- Proof of ownership is required if it is inconsistent with the assessors records. *no*
- Reduced plans or electronic files in PDF format are required if originals are larger than 11" x 17". *no*
- Per State Fire Marshall, all new bathrooms must be ADA compliant.

SEP 16 2008

copy specs for Roaster

Separate permits are required for internal and external plumbing, HVAC & electrical installations.

For additions less than 500 sq. ft. or that does not affect parking or traffic, a site plan exemption should be filed including:

- The shape and dimension of the lot, footprint of the existing and proposed structure and the distance from the actual property lines.
- Location and dimensions of parking areas and driveways, street spaces and building frontage.
- Dimensional floor plan of existing space and dimensional floor plan of proposed space.

Print what we have → draw Rest → Pics.

A Minor Site Plan Review is required for any change of use between 5,000 and 10,000 sq. ft. (cumulatively within a 3-year period)

Fire Department requirements.

The following shall be submitted on a separate sheet:

- Name, address and phone number of applicant **and** the project architect.
- Proposed use of structure (NFPA and IBC classification)
- Square footage of proposed structure (total and per story)
- Existing and proposed fire protection of structure.
- Separate plans shall be submitted for
 - a) Suppression system
 - b) Detection System (separate permit is required)
- A separate Life Safety Plan must include:
 - a) Fire resistance ratings of all means of egress
 - b) Travel distance from most remote point to exit discharge
 - c) Location of any required fire extinguishers
 - d) Location of emergency lighting
 - e) Location of exit signs
 - f) NFPA 101 code summary
- Elevators shall be sized to fit an 80" x 24" stretcher.

For questions on Fire Department requirements call the Fire Prevention Officer at (207) 874-8405.

Please submit all of the information outlined in this application checklist. If the application is incomplete, the application may be refused.

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 or to download copies of this form and other applications visit the Inspections Division on-line at www.portlandmaine.gov, or stop by the Inspections Division office, room 315 City Hall or call 874-8703.

Permit Fee: \$30.00 for the first \$1000.00 construction cost, \$10.00 per additional \$1000.00 cost

This is not a Permit; you may not commence any work until the Permit is issued.



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>144 D Forest Portland Me</u>		
Total Square Footage of Proposed Structure/Area <u>1600 SqFT</u>	Square Footage of Lot	Number of Stories <u>1</u>
Tax Assessor's Chart, Block & Lot Chart# Block# Lot# <u>19A 00 8</u>	Applicant * <u>must be owner, Lessee or Buyer*</u> Name <u>John Walsh</u> <u>Arabica Coffee Co.</u> Address <u>10 Orchard Rd</u> City, State & Zip <u>Cape Elizabeth Me</u> <u>04107</u>	Telephone: <u>767-8038</u> <u>653-6237</u>
Lessee/DBA (If Applicable)	Owner (if different from Applicant) Name <u>Diane Rollins</u> <u>Jack Rabbit, Marino, Inc.</u> Address <u>44 Oak St.</u> City, State & Zip <u>Portland Me.</u> <u>04101</u>	Cost Of Work: \$ <u>1,600</u> C of O Fee: \$ _____ Total Fee: \$ <u>40-</u>
Current legal use (i.e. single family) <u>Business</u> Number of Residential Units <u>0</u> If vacant, what was the previous use? <u>Armor Loadings for Truck Beds - Spray on Liner</u> Proposed Specific use: <u>Coffee Roasting</u> Is property part of a subdivision? _____ If yes, please name _____ Project description: <u>Coffee Roaster installed - involves putting in Exhaust vent outside. No other work to be done.</u>		
Contractor's name: <u>John Walsh</u> Address: <u>10 Orchard Rd Cape Elizabeth Me 04101</u> City, State & Zip <u>Cape Elizabeth</u> Telephone: <u>767-8038</u> Who should we contact when the permit is ready: <u>John Walsh</u> Telephone: <u>653-6237</u> Mailing address: <u>10 Orchard Rd Cape Elizabeth Me 04101</u>		

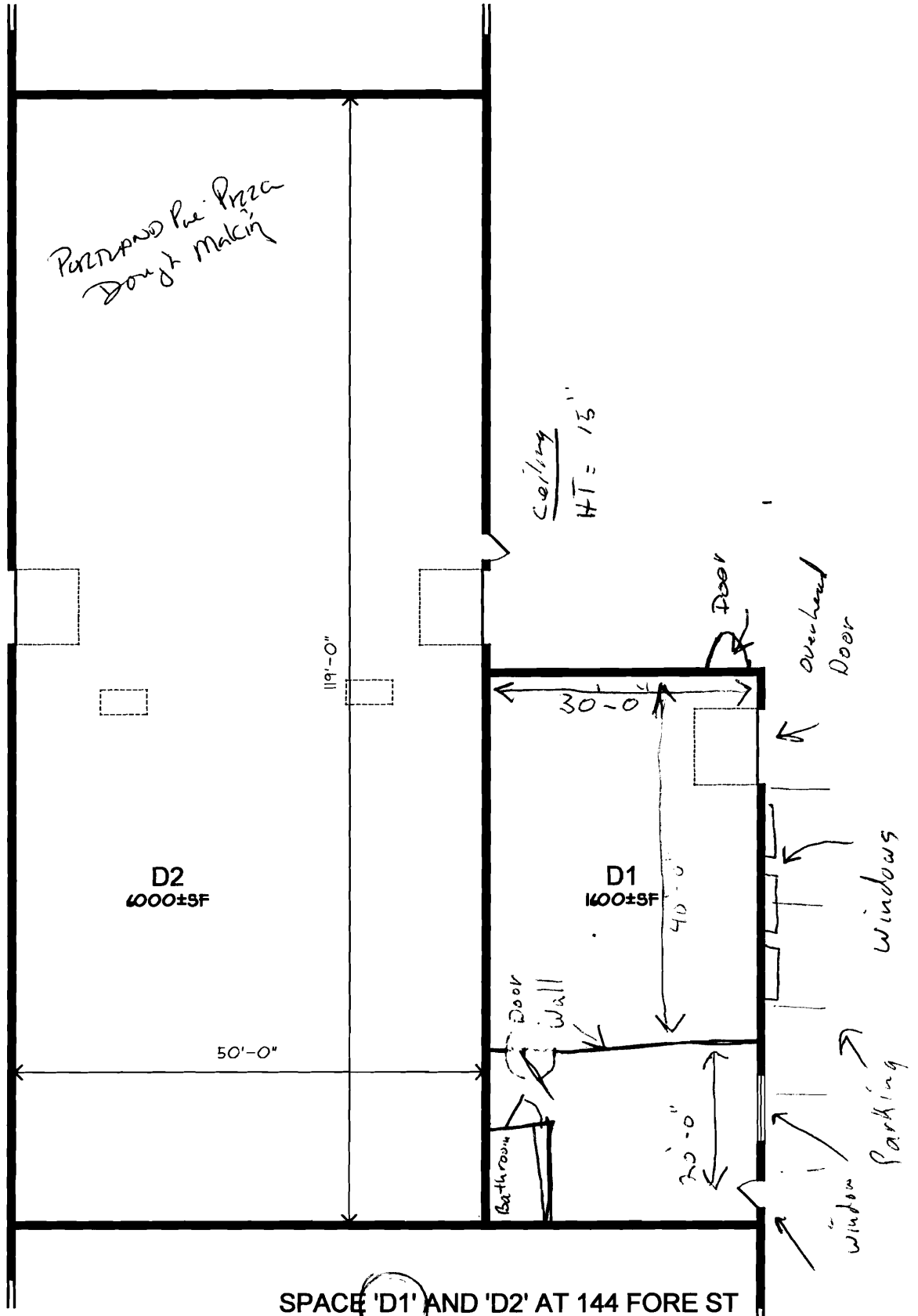
Please submit all of the information outlined on the applicable Checklist. Failure to do so will result in the automatic denial of your permit.

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Signature: John Walsh Date: 9-16-08

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



$30 \times 60 = 1800 \#$

12 Kilo Shop Roaster

US Millennium 25 pounds per batch

Features

- Auto-CAD designed quality steel body
- Stainless steel drum
- Separate chaff collector
- All precision machined parts
- Delivered ready to run
- Produces four full roasts per hour
- Heavy duty motor control center includes industrial duty components
- UL listed industrial duty electrical system
- Approved gas control
- Swing arm control panel or optional console
- Four separate US made motors for long lasting durability
- Complete with two fans to allow the professional total control over air flow and fast cooling times
- Optional standard or custom control
- Different heating methods are available
- 100% made in the USA
- Speed controlled exhaust fan and optional drum speed control
- Roasts from 4 ounces to a full load

Specifications

Specs	12 Kilo
Weight	1000 lbs
Height to top of load hopper	5'10"
Width	32"
Depth	5'8"
BTU's	approx. 30-100,000 adjustable or 22,000-150,000 w/power burner

Cyclone is for 6" pipe for venting
Fireplace type from first perforation of ceiling to 3 foot above Roofline.
Voltages, 10 amps 208-230 or 18 amps 110-120 60 cycle. Others on request.

Specifications may change. Please contact us for current offerings.

choose the MODEL

Manually Operated

Simple operation with analog air, digital bean temperature and manual gas valve.

Standard Control System

Dual staging gas/heat control system with info sense thermocouple.

Ratio Controlled Burner

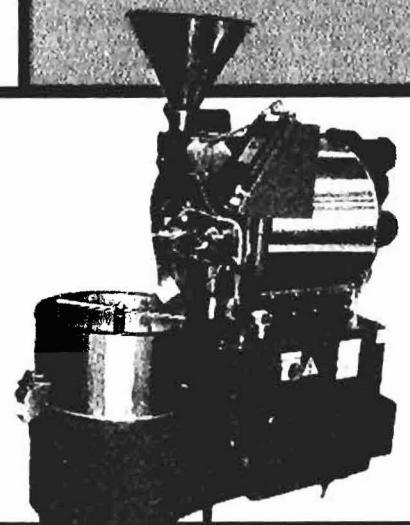
Coupled to a speed controlled fan with fingertip control.

Roasting System

Graphic touch screen roaster. The easiest and one of the most proven models on the market. From simple manual operation to automation linked to the web.

Automated Roaster

From the complete plant to just starting the cooling and opening



US Roaster Corp

1530 West Main Street | Oklahoma City, OK 73106 | www.usroastercorp.com
phone 405.232.1223 | fax 405.232.1255 | info@roastersexchange.com

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choose the MODEL

- Manually Operated**
Simple operation with analog air, digital heat temperature and manual gas valve.
- Standard Control System**
Dual staging gas/heat control system with infinite thermocouple.
- Ratio Controlled Burner**
Coupled to a speed controlled fan with fingertip control.
- Touching System**
Graphic touch screen roaster. The easiest and one of the most proven models on the market. From simple manual operation to automation linked to the web.
- Automated Roasting**
From the complete plans to just starting the cooling and opening.



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