

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK



CITY OF PORTLAND BUILDING PERMIT



This is to certify that

HALEY CONNIE B & DANIEL T HALEY JR TRUSTEES

Located at

166 CUMBERLAND AVE

PERMIT ID: 2017-01156

ISSUE DATE: 09/07/2017

CBL: 021 E002001

has permission to **Change of use to restaurant. Renovations to add kitchen, back of house, bar and full service dining area. Upgrade all electrical and plumbing. Adding ADA restroom.**

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/ Jeanie Bourke

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

restaurant

Building Inspections

Use Group: B

Type: 5B

Business - restaurant with under 50 occupants

Storage - basement

Occupant Load = 35

First Floor/Basement

MUBEC/IBC 2009

Fire Department

Classification:

Class C Mercantile

ENTIRE

NFPA 101 CG# 37

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

Electrical Close-in w/Fire & Draftstopping

Certificate of Occupancy/Final Inspection

Final - Electric

Final - Fire

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: 2017-01156	Date Applied For: 07/19/2017	CBL: 021 E002001
389 Congress Street, 04101 Tel: (207) 874-8703, Fax: (207) 874-8716				
Proposed Use: 1st floor: Restaurant	Proposed Project Description: Change of use to restaurant. Renovations to add kitchen, back of house, bar and full service dining area. Upgrade all electrical and plumbing. Adding ADA restroom.			
Dept: Zoning Status: Approved w/Conditions Reviewer: Christina Stacey Approval Date: 07/31/2017 Note: B-1b zone Ok to Issue: <input checked="" type="checkbox"/> Restaurant allowed use per §14-162(h) provided that: - max floor area 2,000 sf - proposed 598 sf - OK - may only operate 6 AM to 11 PM daily - food service and consumption are primary function Off-street parking - 1 space/150 sf = 4 spaces required, 5 provided - OK Conditions: 1) Separate permits shall be required for any new signage. 2) The use of the unit shall remain a restaurant. Any change of use shall require a separate permit application for review and approval. 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 Inspecti Status: Approved w/Conditions Reviewer: Jeanie Bourke Approval Date: 09/06/2017 Note: Ok to Issue: <input checked="" type="checkbox"/> Conditions: 1) The hood, duct and exhaust shall be installed per NFPA 96, separate permits are required. Clearances to combustibile construction are required for the hood and duct and have not been reviewed on this permit. Please refer to this code for reduction methods.. 2) 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. 3) Equipment installation shall comply with the Manufacturers' Listing, and MUBEC codes and standards. 4) All existing fire separation partitions, barriers and horizontal assemblies at adjacent occupancies or dwelling units shall be maintain for rating and continuity. Additional materials may need to be added for compliance. A 2 hour separation is required from the dwelling units. 5) All penetrations shall maintain the fire resistance rating of walls and ceilings with approved firestop materials, including electrical fixtures and exhaust vents per IBC Sec. 713 and IRC Sec. R302.4 6) Approval of City license is subject to health inspections per the Food Code. 7) 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. 8) Ventilation of this space is required per ASHRAE 62.2 or 62.1, 2007 edition. 9) This project includes alterations that Maine state law requires for compliance with the 2010 ADA Standards for Accessible Design. The existing front door, floor elevations and City right of way may be technically infeasible to correct. As an alternative, a portable ramp is recommended to accommodate access into the business. 10) 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.				
Dept: Engineering DPS Status: Approved w/Conditions Reviewer: Rachel Smith Approval Date: 07/21/2017 Note: Ok to Issue: <input checked="" type="checkbox"/> Conditions: 1) Applicant to maintain grease control equipment monthly. At minimum, a third party cleaner will be contracted for full pump outs and cleaning of unit.				

PERMIT ID: 2017-01156

Located at: 166 CUMBERLAND AVE

CBL: 021 E002001

