

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK

CITY OF PORTLAND

BUILDING DEPARTMENT

PERMIT

Please Read Application And Notes, if Any, Attached

PERMIT ISSUED JUN 2 2005 CITY OF PORTLAND

Permit Number: 050619

This is to certify that October Corporation /Simple Grinnell has permission to Add 2 1/2 Gallon Kitchen hood Fire Suppression- at market AT 318 Cumberland Ave 027 A001001

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 given and written permission procured before this building or part thereof is altered or closed-in. HEAVY 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. Jay Kelley, P.F.D. 5-25-05 Health Dept. Appeal Board Other Department Name

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: 05-0619	Issue Date: JUN 2 2005	CEB: 027 A001001
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Location of Construction: 318 Cumberland Ave	Owner Name: October Corporation	Owner Address: 1 Canal Plz
Business Name:	Contractor Name: Simplex / Grinnell	Contractor Address: 20 Thomas Drive Westbrook
Lessee/Buyer's Name	Phone:	Permit Type: Fire Suppression System

Past Use: Commercial / Portland Public Market	Proposed Use: Portland Public Market / Add 2 1/2 Gallon Kitchen hood Fire Suppression- meat market	Permit Fee: \$39.00	Cost of Work: \$1,457.25	CEO District: 1
Proposed Project Description: Add 2 1/2 Gallon Kitchen hood Fire Suppression- meat market		FIRE DEPT: <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Denied	INSPECTION: Use Group: U Type: Hood	
		Signature: <i>Jay Kelley P.D. 5.25.05</i>	Signature: <i>TMC 2005</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: Idobson	Date Applied For: 05/20/2005	Zoning Approval		
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1. 2. 3.	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 <input checked="" type="checkbox"/> Major <input type="checkbox"/> Minor <input type="checkbox"/> MM <input type="checkbox"/>	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	Historic Preservation <input 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:	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

City of Portland, Maine - Building or Use Permit

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

Permit No: 05-0619	Date Applied For: 05/20/2005	CBL: 027 A001001
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Location of Construction: 318 Cumberland Ave	Owner Name: October Corporation	Owner Address: 1 Canal Plz	Phone:
Business Name:	Contractor Name: Simplex / Grinnell	Contractor Address: 20 Thomas Drive Westbrook	Phone: (207) 842-6440
Lessee/Buyer's Name	Phone:	Permit Type: Fire Suppression System	

Portland Public Market / Add 2 112 Gallon Kitchen hood Fire Suppression- meat market	Add 2 112 Gallon Kitchen hood Fire Suppression- meat market
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Dept: Zoning **Status:** Not Applicable **Reviewer:** Tammy Munson **Approval Date:** 06/01/2005
Note: **Ok to Issue:**

Dept: Building **Status:** Approved **Reviewer:** Tammy Munson **Approval Date:** 06/01/2005
Note: **Ok to Issue:**

Dept: Fire **Status:** Approved with Conditions **Reviewer:** Jay Kelley **Approval Date:** 0512512005
Note: **Ok to Issue:**

1) Hood system to installed to manufactures specifications and UL listed

Dept: Fire **Status:** **Reviewer:** **Approval Date:** **Ok to Issue:**



Commercial 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>PORTLAND PUBLIC MARKET, 215 PREBLE ST</u>		
Total Square Footage of Proposed Structure		Square Footage of Lot
Tax Assessor's Chart, Block & Lot Chart# <u>27</u> Block# <u>A</u> Lot# <u>1</u>	Owner: <u>PORTLAND PUBLIC MARKET</u>	Telephone: <u>228-2002</u>
Lessee/Buyer's Name (If Applicable) <u>FARM TO MARKET MAVERICK'S BUTCHER SHOP</u>	Applicant name, address & telephone: <u>Simplex Grinnell (see below)</u>	cost Of Work: \$ <u>1457</u> Fee: \$ <u>39.00</u>
Current Specific use: _____		
Proposed Specific use: <u>Butcher shop/meat market</u>		
Project description: <u>Modifications to existing Range Guard UL300 25 gallon Kitchen hood Fire suppression system per NFPA 17A and 96 incl. alarm system connection.</u>		
Contractor's name, address & telephone: <u>Simplex Grinnell</u>		
Who should we contact when the permit is ready: <u>Tim Higman</u>		
Mailing address: <u>20 Thomas Drive Westbrook, ME 04092</u>		Phone: <u>482-2335</u>

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

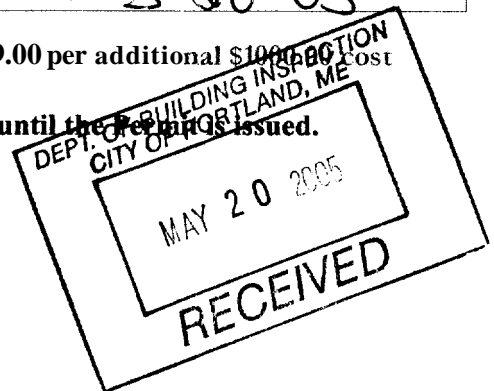
At the discretion of the Planning and Development Department, additional information may be required prior to permit approval. For further information stop by the Building Inspections office, room 315 City Hall or call 874-8703

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>5-20-05</u>
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Permit Fee: \$30.00 for the first \$1000.00 Construction Cost, \$9.00 per additional \$1000.00 Construction Cost

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



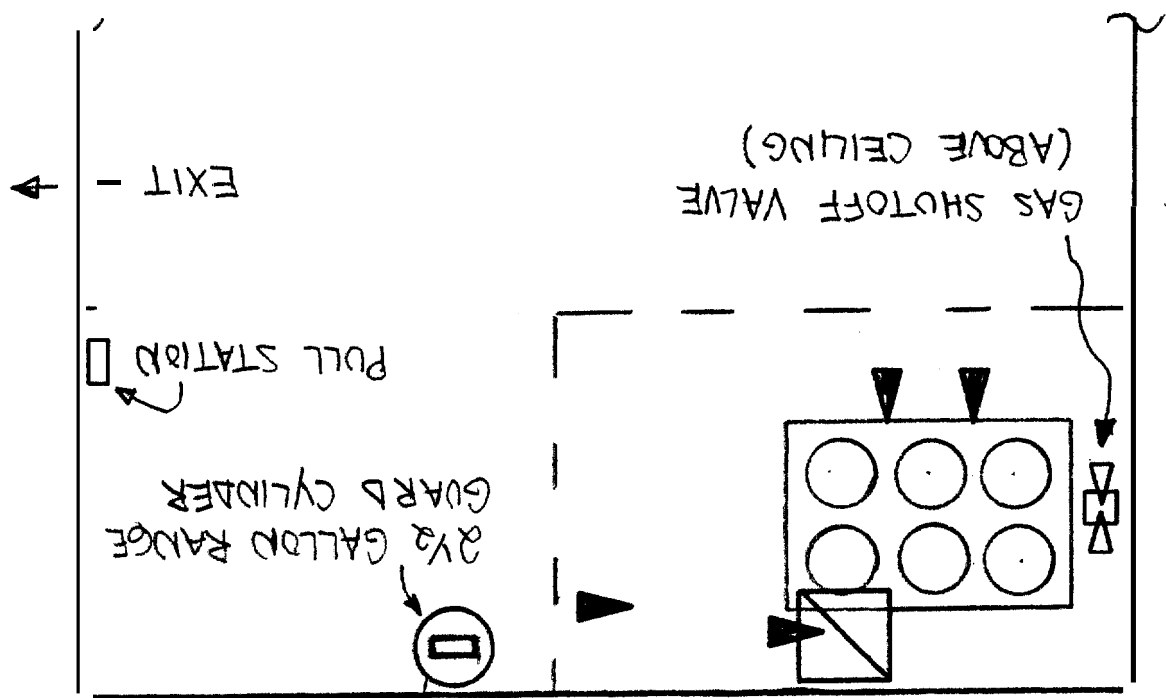
CERTIFICATE OF INSPECTION

Customer	Maverick's Butcher Shop, Portland Public Market
Address	25 Preble St.. Portland, ME 04101
Property inspected	(same)
Hazard location	6' long kitchen hood
System location	Butcher Shop kitchen, right side of hood
System Type	Range Guard, UL300 wet chemical
System size	2-1/2 gallon (1 tank x 2-1/2 gallons)
Remarks	A. System includes: (1) 2-1/2 gallon cylinder, (4) discharge nozzles, (1) fusible link detector, (1) pull station and (1) mechanical gas shutoff valve. B. System includes DPDT switches for connections (by Others) to the main facility fire alarm system. C. (1) ADP nozzle for plenum, (1) ADP nozzle for duct and (2) R nozzles for 6-burner elect. range.
inspection date	pending, May 2005
Next inspection due	Semi-annual: Nov 2005, May 2006 etc.
Inspected by	pending installation by Tom Zielinski

DRAWING NO. 1 OF 1		DATE: MAY 2005		CONTRACT NO.		DRAWING BY: T.H.		CHECKED BY: T.H.		SCALE:	
PROJECT NAME: MAVERICK'S BUTCHER SHOP		ADDRESS: PORTLAND PUBLIC MARKET		CITY: PORTLAND, ME		STATE: ME		ZIP: 04101		CONTRACT NO.:	
OWNER: MAVERICK'S BUTCHER SHOP		DESIGNER: T.H.		DATE: MAY 2005		SCALE:		DRAWING BY: T.H.		CHECKED BY: T.H.	
PROJECT NAME: MAVERICK'S BUTCHER SHOP		ADDRESS: PORTLAND PUBLIC MARKET		CITY: PORTLAND, ME		STATE: ME		ZIP: 04101		CONTRACT NO.:	
OWNER: MAVERICK'S BUTCHER SHOP		DESIGNER: T.H.		DATE: MAY 2005		SCALE:		DRAWING BY: T.H.		CHECKED BY: T.H.	

PLAN VIEW

1/2" SCALE



CONNECTION TO FIRE ALARM PANEL

- (1) ADP
- (1) ADP
- (2) R

6-BURNER RANGE
EXHAUST DUCT
6' PLENUM

▲ NOZZLES:

**SPECIFICATION FOR
RANGE GUARD WET CHEMICAL PRE-ENGINEERED
FIRE SUPPRESSION SYSTEM**

1. GENERAL

- 1.1 A pre-engineered, fixed pipe, automatic wet agent fire suppression system shall be provided and installed for the kitchen exhaust hood(s) and plenum(s), ductwork, and cooking appliances requiring protection.
- 1.2 The system shall be Range Guard Wet Chemical, manufactured by Badger Fire Protection, 4251 Seminole Trail, Charlottesville, Ya. or approved equal. The manufacturer shall be ISO certified.
- 1.3 The system shall conform to and be in accordance with the following:
 - UL 300, Underwriters Laboratories Standard for Fire Extinguishing Systems for Protection of Restaurant Cooking Areas,
 - NFPA 17A Standard on Wet Chemical Extinguishing Systems,
 - NFPA 96, Standard for Vapor Removal from Cooking Equipment,
 - Range Guard Instruction Manual and all applicable addendum, as identified by Underwriters Laboratories File No. UL EX-2458,
 - All applicable local and state codes and standards,
 - All applicable insurance company requirements.

2. AGENT

- 2.1 The system shall use “Karbalyo” wet agent, which is a solution of potassium carbonate in a water solution. The agent will produce a synthetic cellular mass on the surface of hot or burning grease. This foam layer acts to smother a fire, and serves to prevent reflash until the grease cools.

3. CYLINDER AND VALVE ASSEMBLIES

- 3.1 The “Karbalyo” wet agent shall be contained in one or more stored pressure DOT rated steel cylinder and valve assemblies. Cylinders requiring an external source to pressurize the cylinder shall not be acceptable.
- 3.2 The Range Guard cylinder(s) shall be sized according to the Range Guard Instruction Manual and filled with the required amount of “Karbalyo” wet agent.
- 3.3 The cylinder(s) shall have a tin-nickel alloy plated brass valve, with pressure gauge. The pressure gauge shall have a stainless steel Bourdon tube. Cylinders without pressure gauges shall not be acceptable. The valve shall contain a check stem that is operated by the action of the control head. No replacement parts, such as burst discs, shall be necessary to recharge the wet agent cylinder and valve assembly.
- 3.4 The cylinder and valve assemblies shall be pressurized to 175 PSIG at 70°F with nitrogen. The cylinder and valve assemblies shall be capable of being stored and operated at temperatures between 0°F (-17.8°C) and 120°F (49°C).
- 3.5 Sufficient cylinder and valve assemblies shall be provided to protect the entire hazard area. Bracketing shall be provided to mount the cylinder securely to the intended mounting surface.

4. CONTROL EQUIPMENT

- 4.1 The system control equipment shall be capable of all functions associated with automatically and manually discharging the wet agent from all cylinder and valve assemblies. including automatically shutting off the heat source or fuel to all protected cooking appliances upon system discharge.
- 4.2-A The system control equipment shall include a control head for each system cylinder valve. The control heads shall attach with two bolts to the cylinder valve. All mechanical components of the control heads shall be totally enclosed. No exposed levers, except for the local manual actuation handle, will be permitted. Actuation cartridges without gauges shall not be acceptable.
 - 4.2-A.1 Primary control head shall be actuated automatically by mechanical means. The primary control head shall be equipped with micro-switch contacts for audible alarm and/or equipment shutdown. For multiple cylinder systems, tandem control heads, actuated mechanically. from the primary control head, shall be provided for each cylinder other than the primary cylinder. All cylinders protecting one hazard area must be connected for simultaneous discharge by all methods of system actuation.
 - 4.2-A.1.a System mechanical control head shall be activated by fusible link fire detectors. A mechanical fusible link system shall require no outside source of power for operation. Fusible links shall be located over each protected cooking appliance and in the exhaust duct(s). Fusible links shall be chosen with a rating suitable to their expected normal exposure temperature.
 - 4.2-A.2 Primary control head shall be actuated automatically by electric means. The primary control head shall be equipped with micro-switch contacts for audible alarm and/or equipment shutdown. For multiple cylinder systems, tandem control heads, actuated mechanically from the primary control head, shall be provided for each cylinder other than the primary cylinder. All cylinders protecting one hazard area must be connected for simultaneous discharge by all methods of system actuation.
 - 4.2-A.2.a For electric automatic actuation, the system electric control head shall be actuated by rate-compensated thermostat fire detectors. An electric thermostat system shall operate from 110VAC power. Thermostats shall be located in the exhaust duct(s) and spaced every 20 feet in the hood. Thermostats shall be chosen with a rating suitable to their expected normal exposure temperature.
 - 4.2-A.2.b For electric automatic actuation, the system electric control head shall be actuated by rate-compensated thermostat fire detectors. An electric thermostat system shall operate from 24VDC power provided by the Scorpio releasing panel. All detection and releasing circuits shall be supervised and the system shall provide for a 24-hour secondary power supply in the event of primary power loss. Thermostats shall be located in the exhaust duct(s) and spaced every 20 feet in the hood.

tyco

Fire &
Security

SimplexGrinnell

SimplexGrinnell LP

20 Thomas Dr.
Westbrook, ME 04092- U.S.A.
Tel. (207)842-6440
Fax (207)842-8439

PROPOSAL AND CONTRACT

SimplexGrinnell Contract # Quote #P05-36	Salesperson: Tim Hinman	Date: April 5, 2005
Invoice To: Portland Public Market 25 Preble St. Portland, ME 04101	Job Location: Farm To Market Portland Public Market	Customer PO #

TERMS OF THIS AGREEMENT ARE			NET 10 <input type="checkbox"/>	NET 30 <input checked="" type="checkbox"/>	C.O.D. <input type="checkbox"/>
<input type="checkbox"/> Time and Material	<input type="checkbox"/> Price Not to Exceed \$ _____	<input checked="" type="checkbox"/> Fixed Price of \$1,457.25			
DEPOSIT: \$ _____	BALANCEDUE: \$ _____	AMEX <input type="checkbox"/>	MC/Visa <input type="checkbox"/>	Discover <input type="checkbox"/>	
CREDIT CARD # _____	Expiration Date: _____	Name on Credit Card: _____			

Portland Public Market
[Customer name]

By: Cathy A. Rothrock
Name: Cathy A. Rothrock
Title: Assistant Property Manager as Agent for Portland Public Market

SIMPLEXGRINNELI, L.P

By: _____
Name: Tim Hinman
Title: Suppression Sales Rep



Commercial 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.

		215 PREBLE ST	
Total Square Footage of Proposed Structure		Square Footage of Lot	
Tax Assessor's Chart, Block & Lot Chart# Block# Lot#		Owner: PORTLAND PUBLIC MARKET	Telephone: 228-2002
Lessee/Buyer's Name (If Applicable) FARM TO MARKET MAVERICK'S BUTCHER SHOP		Applicant name, address & telephone: Simplex Grinnell (see below)	cost Of Work: \$ 1,457.25 Fee: \$ 39.00
Current Specific use: _____			
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Who should we contact when the permit is ready: <u>Tim Higman</u>			
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Signature of applicant: <u>[Signature]</u>	Date: <u>5-20-05</u>
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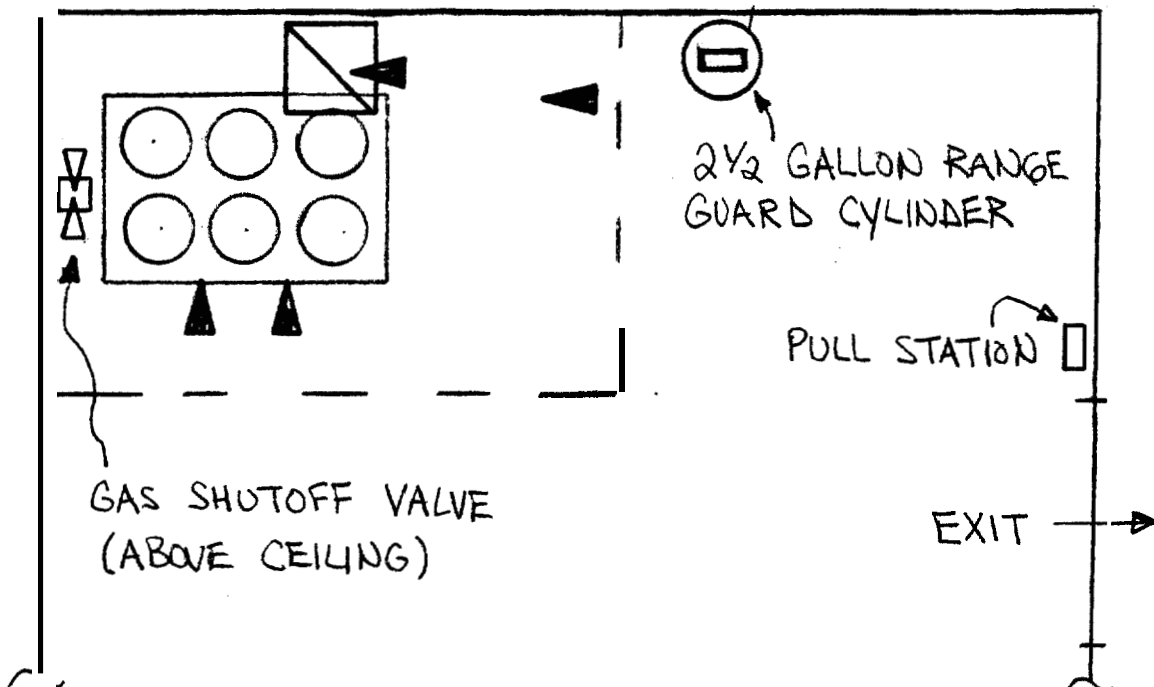
CERTIFICATE OF INSPECTION

Customer	Maverick's Butcher Shop, Portland Public Market
Address	25 Preble St.. Portland, ME 04101
Property inspected	(same)
Hazard location	6' long kitchen hood
System location	Butcher Shop kitchen, right side of hood
System Type	Range Guard, UL300 wet chemical
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Remarks	A. System includes: (1) 2-1/2 gallon cylinder, (4) discharge nozzles, (1) fusible link detector, (1) pull station and (1) mechanical gas shutoff valve. B. System includes DPDT switches for connections (by Others) to the main facility fire alarm system. C. (1) ADP nozzle for plenum, (1) ADP nozzle for duct and (2) R nozzles for 6-burner elect. range.
Inspection date	pending, May 2005
Next inspection due	Semi-annual: Nov 2005, May 2006 etc.
Inspected by	pending installation by Tom Zielinski

▲ NOZZLES:

- 6' PLENUM (1) ADP
- EXHAUST DUCT (1) ADP
- 6-BURNER RANGE (2) R

CONNECTION TO FIRE
/ ALARM PANEL



PLAN VIEW

1/2" SCALE

tyco Fire & Security	Stephenson EXECUTIVE OFFICES - HOUSTON, TEXAS, USA LOCAL OFFICE: WESTBROOK, ME.	SYSTEM INFO <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <th>TYPE</th> <th>REPAIR</th> <th>VALVE</th> <th>SHUT OFF</th> </tr> <tr> <td> </td> <td> </td> <td> </td> <td> </td> </tr> </table>	TYPE	REPAIR	VALVE	SHUT OFF					CONTRACT NO.: MAVERICK'S BUTCHER SHOP PORTLAND PUBLIC MARKET 25 PREBLE ST. PORTLAND, ME. 04101	SCALE: DRAWN BY: T.H. CHECKED BY: T.H.															
	TYPE	REPAIR	VALVE	SHUT OFF																							
APPROVALS <input type="checkbox"/> OUT IN <input type="checkbox"/> OUT IN <input type="checkbox"/> OUT IN	REVISIONS <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <th>NO.</th> <th>DATE</th> <th>BY</th> <th>REVISION DESCRIPTION</th> </tr> <tr> <td> </td> <td> </td> <td> </td> <td> </td> </tr> </table>	NO.	DATE	BY	REVISION DESCRIPTION					CONTRACT WITH DESCRIPTION: HYDRAULIC DESIGN DATA <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <th>PIPE SIZE/IN.</th> <th>MATERIAL CLASSIFICATION</th> <th>TYPE OF JOINT</th> <th>WALL THICKNESS (IN.)</th> <th>NO. OF JOINTS</th> <th>NO. FT. OF PIPE</th> <th>WALL THICKNESS (IN.)</th> <th>NO. OF JOINTS</th> </tr> <tr> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> </tr> </table>	PIPE SIZE/IN.	MATERIAL CLASSIFICATION	TYPE OF JOINT	WALL THICKNESS (IN.)	NO. OF JOINTS	NO. FT. OF PIPE	WALL THICKNESS (IN.)	NO. OF JOINTS									THESE PLANS PREPARED AT: WESTBROOK, ME. ENGINEERING DEPARTMENT CONTRACT NO.: DATE: MAY 2005 DRAWING NO. 1 OF 1
NO.	DATE	BY	REVISION DESCRIPTION																								
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NO. DATE BY REVISION DESCRIPTION		WATER SUPPLY INFORMATION: STATIC PRESSURE PSI INITIAL PRESSURE PSI TEST DATE																									

**SPECIFICATION FOR
RANGE GUARD WET CHEMICAL PRE-ENGINEERED
FIRE SUPPRESSION SYSTEM**

1. GENERAL

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RANGE GUARD



Fire &
Security

SimplexGrinnell

SimplexGrinnellLP

20 Thomas Dr.
Westbrook, ME 04092- U.S.A.
Tel. (207)842-6440
Fax (207)842-6439

PROPOSAL AND CONTRACT

SimplexGrinnell Contract # Quote #P05-36	Salesperson; Tim Hinman	Date: April 5, 2005
Invoice To: Portland Public Market 25 Preble St. Portland, ME 04101	Job Location: Farm To Market Portland Public Market	Customer PO #

_____ alarm _____

<input checked="" type="checkbox"/>

- A. The price for work to be performed under this agreement on a time and material basis shall be based upon the prevailing SimplexGrinnell prices for material, labor, and related items, in effect at the time supplied under this agreement. Further, in the event that this agreement is executed on a "price not to exceed" basis, the price to the customer shall be lessor of: 1. The limit price quoted, OR 2. The actual cumulative billing based on the aforementioned prevailing prices.
- B. SimplexGrinnell does not undertake an obligation to inspect for Code compliance unless stated in the above Scope of Work.
- C. Unless otherwise agreed in writing between the parties, the Customer shall pay SimplexGrinnell within thirty (30) days of the date of this Agreement. If SimplexGrinnell is subsequently requested by the Customer to perform additional work beyond the work set out in the above scope of work, the Customer shall pay SimplexGrinnell within net 10 or not 30 days (as selected above) from the date of the invoice or the date of completion of the work, whichever is earlier. The Customer agrees to pay all taxes, permits, and other charges, including but not limited to state and local sales and excise taxes, however designated, levied or based on the service charges pursuant to this Agreement. Where the Agreement is not executed, payment shall constitute acceptance of the terms and conditions of this Agreement.
- D. Additional work performed for the Customer by SimplexGrinnell (beyond the work set out in the above scope of work section) will be included in subsequent invoices and shall be governed by and subject to all of the terms and conditions of this Agreement.
- E. CUSTOMER AGREES THAT SIMPLEXGRINNELL'S LIABILITY FOR PERSONAL INJURY, DEATH OR PROPERTY DAMAGE, WHETHER ARISING IN CONTRACT, TORT, STRICT LIABILITY OR OTHERWISE, SHALL NOT EXCEED THE AGREEMENT PRICE SET OUT ABOVE (AS INCREASED BY THE PRICE FOR ANY ADDITIONAL WORK) OR, WHERE THE TIME AND MATERIAL TERM IS SELECTED ABOVE, CUSTOMER'S TIME AND MATERIALS PAYMENTS TO SIMPLEXGRINNELL. CUSTOMER FURTHER AGREES THAT SIMPLEXGRINNELL SHALL NOT BE LIABLE FOR ANY SPECIAL, INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES OR ANY ECONOMIC LOSS DAMAGES OF ANY KIND AND THAT THE CUSTOMER SHALL HOLD SIMPLEXGRINNELL HARMLESS FROM ANY AND ALL THIRD PARTY CLAIMS RELATING TO THE CUSTOMER'S FAILURE TO MAINTAIN THE SYSTEMS OR TO KEEP THEM IN OPERATIVE CONDITION OR RELATING TO SIMPLEXGRINNELL'S PERFORMANCE OR FAILURE TO PERFORM UNDER THIS AGREEMENT.
- F. **MIS AGREEMENT** CONSISTS OF THIS AGREEMENT PAGE AND M E TERMS AND CONDITIONS ON THE REVERSE SIDE HEREOF OR ATTACHED HERETO, and is the complete agreement between the parties. Customer acknowledges that he has read this agreement, understands it, and agrees to be bound by its terms and conditions. Neither party shall be bound by any statements or representation not contained in this agreement.

Portland Public Market
[Customer name]

SIMPLEXGRINNELL LP

By: Cathy A. Rothrock
Name: Cathy A. Rothrock
Title: Assistant Property Manager as Agent for Portland Public Market

By: _____
Name: Tim Hinman
Title: Suppression Sales Rep