

# DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK CITY OF PORTLAND

## BUILDING INSPECTION

### PERMIT

Permit Number: 091136

### PERMIT ISSUED

Please Read Application And Notes, If Any, Attached

This is to certify that DODGE ROBERT H & MARIANNE M DODGE ITS/P & B Re  
has permission to Change of use from Vacant Space and Floor to "Pie in the Sky Pizza" retail pizza shop w/ tenant fit-up  
AT 27 MONUMENT SQ 2nd floor CBI 027 F002004 **NOV - 6 2009**

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 lathed or otherwise altered-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. Capt. R. Louten  
Health Dept. \_\_\_\_\_  
Appeal Board \_\_\_\_\_  
Other \_\_\_\_\_  
Department Name

*[Handwritten Signature]*  
Director - Building & Inspection Services

**PENALTY FOR REMOVING THIS CARD**



CITY OF PORTLAND, MAINE  
Department of Building Inspection

# Certificate of Occupancy

LOCATION 27 Monument Sq CBL 027 F002003

Issued to 28 Monument Square Llc/P & B Remodeling / Ezra Berry Date of Issue 01/06/2010

**This is to certify** that the building, premises, or part thereof, at the above location, built — altered — changed as to use under Building Permit No. 09-1136, has had final inspection, has been found to conform substantially to requirements of Zoning Ordinance and Building Code of the City, and is hereby approved for occupancy or use, limited or otherwise, as indicated below.

PORTION OF BUILDING OR PREMISES

Public Market 2nd Floor - Pie In The Sky

APPROVED OCCUPANCY

Mercantile - Retail w/Public seating  
Use Group M/A-2  
Type 3B  
IBC 2003

Limiting Conditions:

This certificate supersedes  
certificate issued

Approved:

2/5/10 *James Benke*  
(Date) Inspector

per Mike M.

*Penny Tuttle*  
Inspector of Buildings

*Ezra Berry* (Signature)

Notice: This certificate identifies lawful use of building or premises, and ought to be transferred from owner to owner when property changes hands. Copy will be furnished to owner or lessee for one dollar.

**City of Portland, Maine - Building or Use Permit Application**

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

Permit No: 09-1136	Issue Date:	CBL: 027 F002004
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Location of Construction: 27 Monument Sq <i>2nd floor</i>	Owner Name: DODGE ROBERT H & MARIANN	Owner Address: 27 MONUMENT SQ # 2	Phone:
Business Name:	Contractor Name: P & B Remodeling / Ezra Berry	Contractor Address: 14 George Street Gorham	Phone: 2077768344
Lessee/Buyer's Name	Phone:	Permit Type: Change of Use - Commercial	Zone: <i>B-3</i>

Past Use: Commercial - Mixed Use - Vacant Space 2nd Floor	Proposed Use: Commercial - Mixed Use - "Pie in the Sky Pizza" Change of use from Vacant Space 2nd Floor to "Pie in the Sky Pizza" retail pizza shop w/ tenant fit-up	Permit Fee: \$165.00	Cost of Work: \$7,000.00	CEO District: 1
		FIRE DEPT: <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Denied <i>* See Conditions</i>	INSPECTION: Use Group: <i>M</i> Type: <i>3B</i> <i>IBC 2003</i>	

Proposed Project Description: Change of use from Vacant Space 2nd Floor to "Pie in the Sky Pizza" retail pizza shop w/ tenant fit-up	Signature: <i>(KG)</i>	Signature: <i>[Signature]</i>
PEDESTRIAN ACTIVITIES DISTRICT (P.A.D.)		
Action: <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Approved w/Conditions <input type="checkbox"/> Denied		
Signature: <i>[Signature]</i> of retail food service Date: <i>10/13/09</i>		

Permit Taken By: L.dobson	Date Applied For: 10/13/2009	<b>Zoning Approval</b>
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<ol style="list-style-type: none"> <li>This permit application does not preclude the Applicant(s) from meeting applicable State and Federal Rules.</li> <li>Building permits do not include plumbing, septic or electrical work.</li> <li>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..</li> </ol>	<b>Special Zone or Reviews</b> <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>10/13/09</i>	<b>Zoning Appeal</b> <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: <i>10/13/09</i>	<b>Historic Preservation</b> <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: <i>Requires SA</i>
	<p style="text-align: right;"><i>Any exterior work i. Approval</i></p>		

**PERMIT ISSUED**

NOV - 6 2009

City of Portland

**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

12-4-09 OK - rough in elev/plum(AT)  $\frac{m}{E} W$

1-6-10 OK - Final: issue C/O  $\frac{m}{E} W$



# General Building Permit Application

Location/Address of Construction: <u>Public Market House 26 Monument Square - 2nd floor</u>		
Total Square Footage of Proposed Structure/Area <u>150 sq. ft.</u>		Square Footage of Lot
Tax Assessor's Chart, Block & Lot Chart#      Block#      Lot# <u>27            F            2 #4</u>	Applicant * <b>must be owner, Lessee or Buyer</b> * Name <u>Martha Elkus</u> Address <u>32 Clifton St.</u> City, State & Zip <u>Portland, ME 04101</u>	Telephone: <u>831-9846 cell</u> <u>761-5623 work</u>
Lessee/DBA (If Applicable) <u>Miller Baker &amp; Cooper Company</u> <u>dba Big Sky Bread Company</u>	Owner (if different from Applicant) Name <u>Alan Mooney</u> Address <u>Criterion-Mooney</u> <u>Engineers 22 Monument Sq</u> City, State & Zip <u>Portland, ME 04101</u>	Cost Of Work: \$ <u>7000.</u> C of O Fee: \$ <u>70</u> <u>75</u> Total Fee: \$ <u>165.</u>
Current legal use (i.e. single family) <u>commercial</u> If vacant, what was the previous use? <u>army-navy surplus store</u> Proposed Specific use: <u>retail space for pizza and salads</u> Is property part of a subdivision? <u>no</u> If yes, please name _____ Project description: <u>tenant fit-up from vacant space to retail pizza shop</u>		
Contractor's name: <u>P &amp; B Remodeling LLC - Ezra Berry</u> Address: <u>14 George Street</u> City, State & Zip <u>Gorham, ME 04038</u> Telephone: <u>776-8344</u> Who should we contact when the permit is ready: <u>Martha Elkus</u> Telephone: <u>831-9844</u> Mailing address: <u>Big Sky Bread Company 536 Deering Ave, Portland ME 04103</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.**

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 \_\_\_\_\_, or stop by the Inspections Division 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.

**RECEIVED**

Signature: martha j elkus Date: 10/9/09

OCT 13 2009

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

Dept. of Building Inspections  
City of Portland Maine

TO: Tammy Munson  
Inspection Services Division

FROM: Martha Elkus  
Big Sky Bread Company

DATE: October 13, 2009

RE: General Building Permit Application  
Pie in the Sky Pizza - 2<sup>nd</sup> floor Public Market House

Attached is a general building permit application to create a 150 square food space on the second floor of the Public Market House for use as a retail pizza shop. The shop is a new venture for Big Sky Bread Company. As experts in the dough business, pizza is a logical extension of Big Sky's product line. The project involves minimal build-out:

- construction of 2 walls on either side of the space
- construction of a counter along the front of the space
- electrical outlets for: conveyor oven, pizza prep unit, 2 door refrigerator and cash registers
- installation of track lighting along ceiling above brick wall
- plumbing for a hand sink

A plan for the lay-out of the space is attached as well as a drawing of the entire second floor of the Market House. Information on electrical service required for the equipment is also attached.

### **Production/Transportation Process**

Our pizza crusts will be prepared and fully baked at Big Sky Bakery on Deering Avenue. The pre-baked crusts will be delivered daily to the Market House by our delivery driver on his regular trip to deliver bread and sweets to our Market House bakery location. The crusts will be placed in plastic bread bags and transported in bread racks.

All food prep work will take place in the Big Sky kitchen on the lower level of the Market House. All pizza topping and salad ingredients will be delivered directly to this location by suppliers (produce, cheese, etc.) The pizzas will be assembled in the Pie in the Sky space on the second floor of the Market House. Each pizza will be made to order and baked for approximately 4 minutes in an electric conveyor oven to warm the ingredients and melt the cheese. Utensils will be washed in the 3 bay sink located in the Big Sky kitchen on the lower level of the Market House.

## **Menu**

The menu is simple, featuring individual-sized Tuscan crust pizzas topped with various vegetables, cheeses and pre-cooked meats. Some examples of the pizza offerings are:

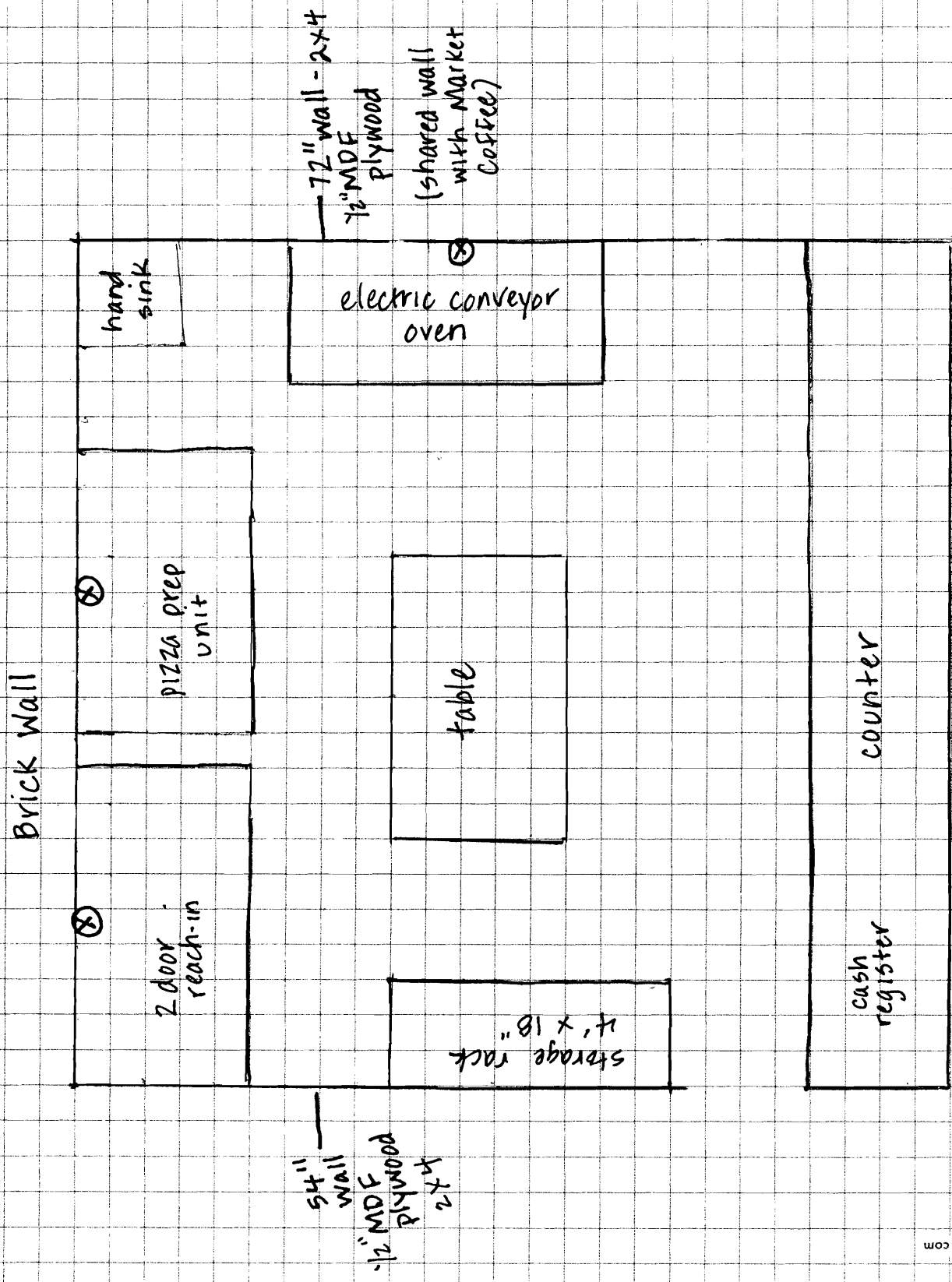
- Fresh Italian with pesto
- Greek with feta, kalamata olives and rosemary
- Barbecue Chicken with Monterey jack cheese
- 

Initially only a limited number of ingredient combinations will be offered. In addition, entrée salads, such as Asian Chicken, Chef Salad and Spinach Salad will be available served with bread sticks prepared at the bakery on Deering Avenue. A limited selection of sweets from the bakery such as cookies and granola will be sold, along with bottled juices, sodas and water.

Please contact me with any questions at 831-9846.

# Big Sky Bread Co. - Pie in the Sky

□ = 1 sq. ft.





**Big Sky Bread Company**  
Pie in the Sky Pizza  
2<sup>nd</sup> floor - Public Market House

Notes:

**Electrical**

- Holman electric conveyer oven: 208/240 32 amp plug single phase
- Beverage-Air cutting top sandwich unit: 115/60/1
- True 2 door reach-in refrigerator: 115/60/1
- Sharp cash register
- track lights along ceiling in front of brick wall

**Plumbing**

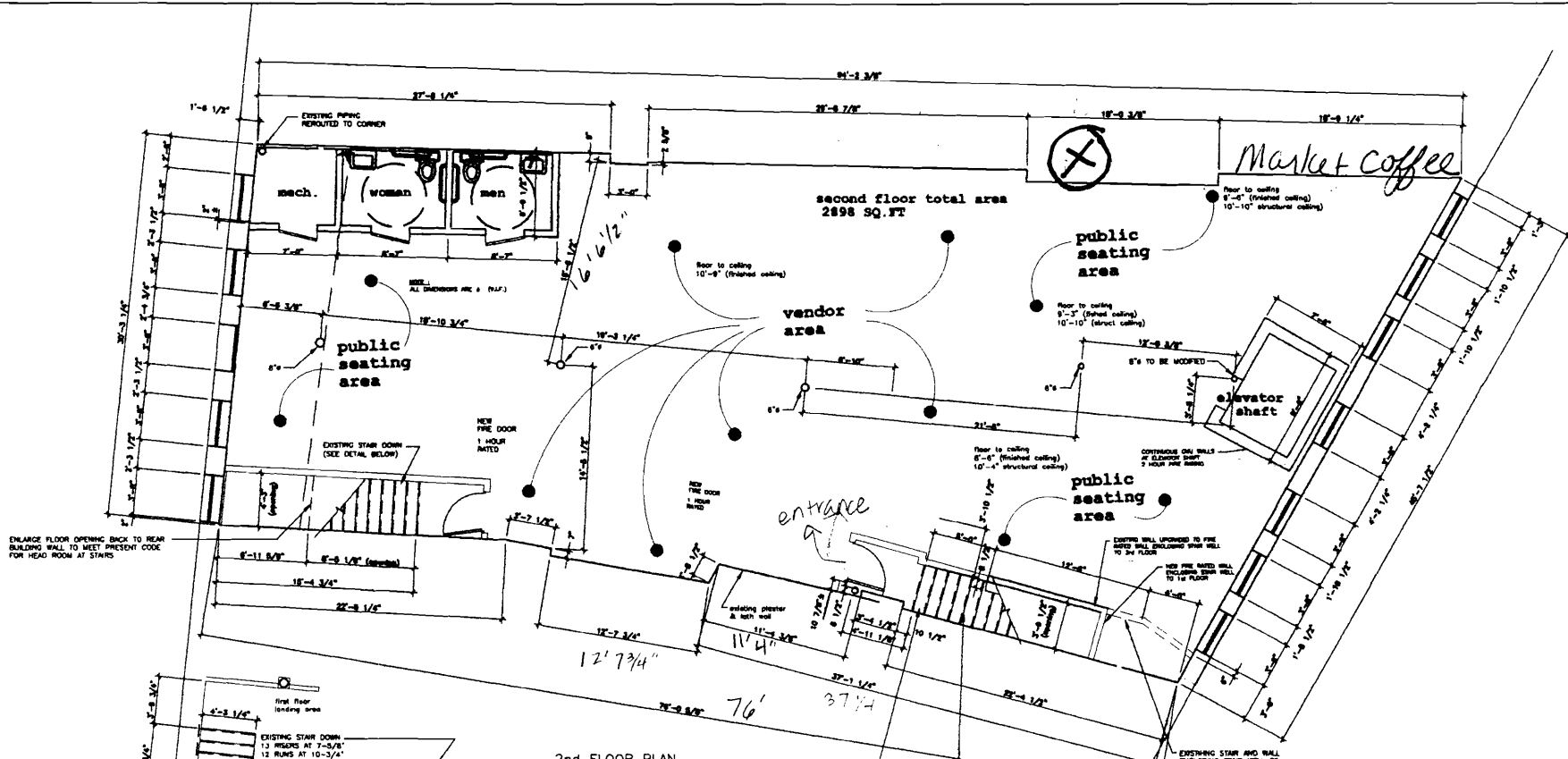
- hand sink

note: all prep work and utensil clean-up will be done in the Big Sky kitchen on the lower level of the Public Market House

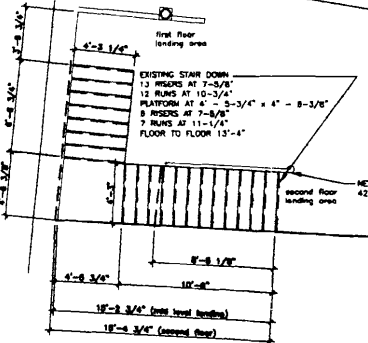
**Front Counter:** 1½ inch maple butcher block with support legs. The front of the counter will be MDF plywood faced with beaded paneling.

**Side Walls:** constructed of 2x4 and covered with ½" MDF plywood. Wall abutting Market Coffee will be 72 inches tall and the opposing wall will be 54 inches in height.

**Storage Rack:** stainless steel, open shelving



ENLARGE FLOOR OPENING BACK TO REAR BUILDING WALL TO MEET PRESENT CODE FOR HEAD ROOM AT STAIRS



2nd FLOOR PLAN  
SCALE: 1/4" = 1'-0"

- General notes:
- a. Second floor work to include
    - i. extend fire alarm systems to include second floor
    - ii. add two public accessible bathrooms
    - iii. install fire extinguishers for basement, first and second floors
    - iv. upgrade slabs to serve basement, and second floors
    - v. install elevator to serve basement, and second floors
    - vi. finishes to be:
      - 1. approved brick walls, clean and seal
      - 2. floors wood and/or tile, depending on vendor or seating area
      - 3. ceiling resters routed where possible
  - b. Fire rated walls to be 1 hour, 2283, wood stud with 5/8 rotol gypsum board, both sides

AUTOMATIC, SUPERVISED SPRINKLER THROUGHOUT FLOORS 1, 2, & BASEMENT

X = location of Pie in the Sky

CURRENT ISSUE STATUS:		Emerson Clapp Building	CRITERIUM 22 MONUMENT SQUARE TEL 207-775-1800 SUITE 300 800-822-1000 PORTLAND, ME 04101 FAX 207-775-6418	SHEET TITLE:	SCALE: AS NOTED	DATE: 01-08-09
ISSUED FOR REVIEW 03-25-09		28 Monument Square Portland, Maine Phase I Renovation		SECOND FLOOR PLAN	PROJECT MANAGER: NAM	SHEET No.
				ENGINEER OF RECORD: NAM	A-3	
				PROJECT No. -		

**QUALITY CONVEYOR  
COOKING EQUIPMENT  
BY:**



**FOODSERVICE EQUIPMENT SPECIALISTS**

**9 Simple To Use    9 Durable    9 Versatile    9 Energy Efficient  
9 Safety    9 Productive    9 Customer Focused**



MODEL JB2-H  
SHOWN

- Extended Conveyor Front and Rear For Pass through Convenience
- Great for Breakfast, Lunch and Dinner Menu Items
- Forced Convection Finishing/Baking
- Independent Top/Bottom Heat Controls



MODEL JB3-H  
SHOWN

- Inexpensive To Operate
- Energy Efficient Quartz Heaters
- 75% Power Saving Feature
- 24 Hrs/Day, 7 Days/Week Service
- Quality Sandwich Toasting
- Made in Maine, USA

**JB2-H - 10½" Wide Conveyor**  
1½" to 3" Product Clearance  
120, 208, 220 and 240 Volts  
Pizza Capacity-Par Baked:  
30 - 6" or 26-9" pizzas/hr  
45 - 6" or 31-9" pizzas/hr

*Sub Sandwiches (melted cheese and toasted bread) in 45 seconds*

**JB3-H - 14½" Wide Conveyor**  
1½" to 3" Product Clearance  
208, 220 and 240 Volts  
Pizza Capacity-Par Baked:  
31 - 9" or 14 - 12" pizzas/hr

### Toasting/Baking

- Pizza (Par-Baked or Tortilla)
- Sub-Sandwiches
- Meatball Subs
- English Muffins
- Garlic Bread

### Why BELLECO, Inc.?

- Basic, Simple Operation
- Durable, Rugged Construction
- Forced Convection
- Inexpensive To Operate
- 75% Power Saving Feature
- 24 Hrs/Day, 7 Days/Week Service

FOR SALES ASSISTANCE IN THE U.S.A. AND CANADA, CALL TOLL FREE 1-877-854-8006 OR FAX 207-854-8009  
E-Mail: [info@bellecocooking.com](mailto:info@bellecocooking.com) • OR VISIT OUR WEB SITE: <http://www.bellecocooking.com>

Refer to Installation on Reverse

**QUALITY CONVEYOR  
COOKING EQUIPMENT  
BY:**

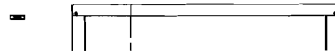


**FOODSERVICE EQUIPMENT SPECIALISTS**

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**Model JB2-H & Model JB3-H**

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**CONTROLS:** Separate, Top and Bottom, Variable Heat Controls; Variable Conveyor Speed Control; Power Saver Switch; and High Temperature Limit Switch; Automatic Cool-Down Feature.

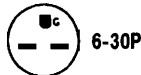
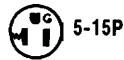
**CONSTRUCTION:** Chassis 18ga. Stainless Steel, Interior 20ga. Stainless Steel and 18ga. Aluminized steel. Units are easy to disassemble for cleaning and service.

**SHIPPING DATA:** JB2 & 3-H: 34W x 23D x 16H 75lb.

**WARRANTY:** Two Years on Parts (Excluding Heater Tubes), One Year on Factory-Authorized labor & Heater Tubes.

**ELECTRICAL DATA:**

MODEL	VOLTS	Hz	AMPS	Kw	PLUG
JB2-H	120	60/1	14.2	1.7	5-15P
JB2-H	208	60/1	13.5	2.8	6-20P
JB2-H	220	60/1	12.7	2.8	6-20P
JB2-H	240	60/1	11.7	2.8	6-20P
JB3-H	208	60/1	17.3	3.6	6-30P
JB3-H	220	50 or 60/1	16.4	3.6	6-30P
JB3-H	240	50 or 60/1	15.0	3.6	6-30P



**INSTALLATION:** Counter model; furnished with 1" adjustable legs and 4 foot cord. Units should be located so that the air around the fan motor intake under the toaster, does not contain grease or steam and does not exceed 100°F.

**FORCED CONVECTION:** Fractional h.p. motor with fan, located in the control box area. Dual-purpose fan forces air around controls and motors. Air is forced between inside and outside chassis sides and cools the exterior panels. Heated air is then forced across the Quartz heaters and conveyor surface. This results in increase efficiency and safe operation.

FOR TECHNICAL ASSISTANCE IN THE U.S.A.

AND CANADA, CALL TOLL FREE:

1-877-854-8006, 24 HRS/DAY

E-mail: [info@bellecocooking.com](mailto:info@bellecocooking.com)

OR VISIT OUR WEB SITE:

<http://www.bellecocooking.com>



**FOODSERVICE EQUIPMENT SPECIALISTS**

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877-854-8006 □ FAX (207) 854-8009