



CONSIGLI

Est. 1905

September 06, 2016

City of Portland
389 Congress St Suite 208
Portland, ME 04101

RE: Asylum Sports Bar – Business & Construction Interaction

It is Consigli Construction's intention to turn over the sports bar, kitchen and basement bathrooms (hence forth know an Phase 1A) to Asylum to open for business on Thursday 9/8/16. All required life safety and food service requirements will have been met and a final inspection scheduled.

Upon completion of Phase 1A, Consigli will still be required to install other materials with long lead times or construction durations that were not able to be completed in Phase 1A that will continue until the end of this year. These items will be installed/completed during off hours on Mondays and Tuesdays as well as mornings Wednesday through Friday. These items include:

1. New doors and hardware for openings 156, 102, and 102A
2. New windows (R) looking into Stair 155 with new solid surface backsplash
3. New bar/lobby glass door with sidelights 101A
4. New entry canopy's over entrances 101 and 105
5. Walk-in cooler addition (103, 104 and 104A)
6. Lower kitchen storage area finishes and existing cooler demolition in room 039
7. Fitout of basement office room 029 adjacent the bathrooms
8. Access control, CCTV and intrusion alarms
9. New gas fired hot water heaters in the basement
10. Gas service upgrade
11. New lighting inverter
12. Replacement RFU 1 for the sports bar

The construction of the cooler area outside the kitchen is ongoing and, as a result, the existing opening 103 going into the cooler vestibule has been closed off with plywood until its completion later this year. Asylum kitchen staff will continue to use the existing cooler in basement kitchen storage 039. Upon completion of the new cooler/freezer the old one will be demolished off hours and new finishes (flooring and wall FRP) will be installed in 039.

The new steel canopies over entrances 101 and 105 will be constructed one at a time so there will be one primary entrance/exit at all times. The sports Bar entrance will be completed first allowing public access to the sports bar through entrance 105. The Sports bar door will only be used for emergency egress.

Upon completion of the sports bar entrance 101, we will begin the canopy at the lobby entrance 105. This door will only be used as an emergency exit as will the rear lobby door going out to the back alley.

Completely separated from the occupied sports bar and kitchen is the renovation of the dance floors in the basement and the first floor as well as the new addition henceforth known as Phase 3. This work will be

ongoing Monday through Friday until April 2017. The addition construction will be accessed from outside the existing building and will not interact directly with the occupied space. However, there will be required utility outages for swapovers and tie-ins.

The existing building renovation between the sports bar and the new addition is currently ongoing in the basement and the first floor. This construction will also be ongoing Monday through Friday and will be completed with the Phase 3 addition with the exception of the basement dance floor which is listed as Phase 2 and will be completed by the end of this year. These areas will be isolated from the occupied areas via temporary partitions and construction doors that will be locked after 5:00 when construction ends for the day. Consigli will access these spaces via the lobby entrance to access the 1st and second floor.

Throughout all construction in all phases, the existing fire suppression and fire alarm system will be active. The main panel will be temporarily relocated within the construction space until the new permanent walls are constructed in Phase 3. All fire hydrants will be fully accessible from outside the fence lines.

Please see the attached plan for the logistics of the construction operation.

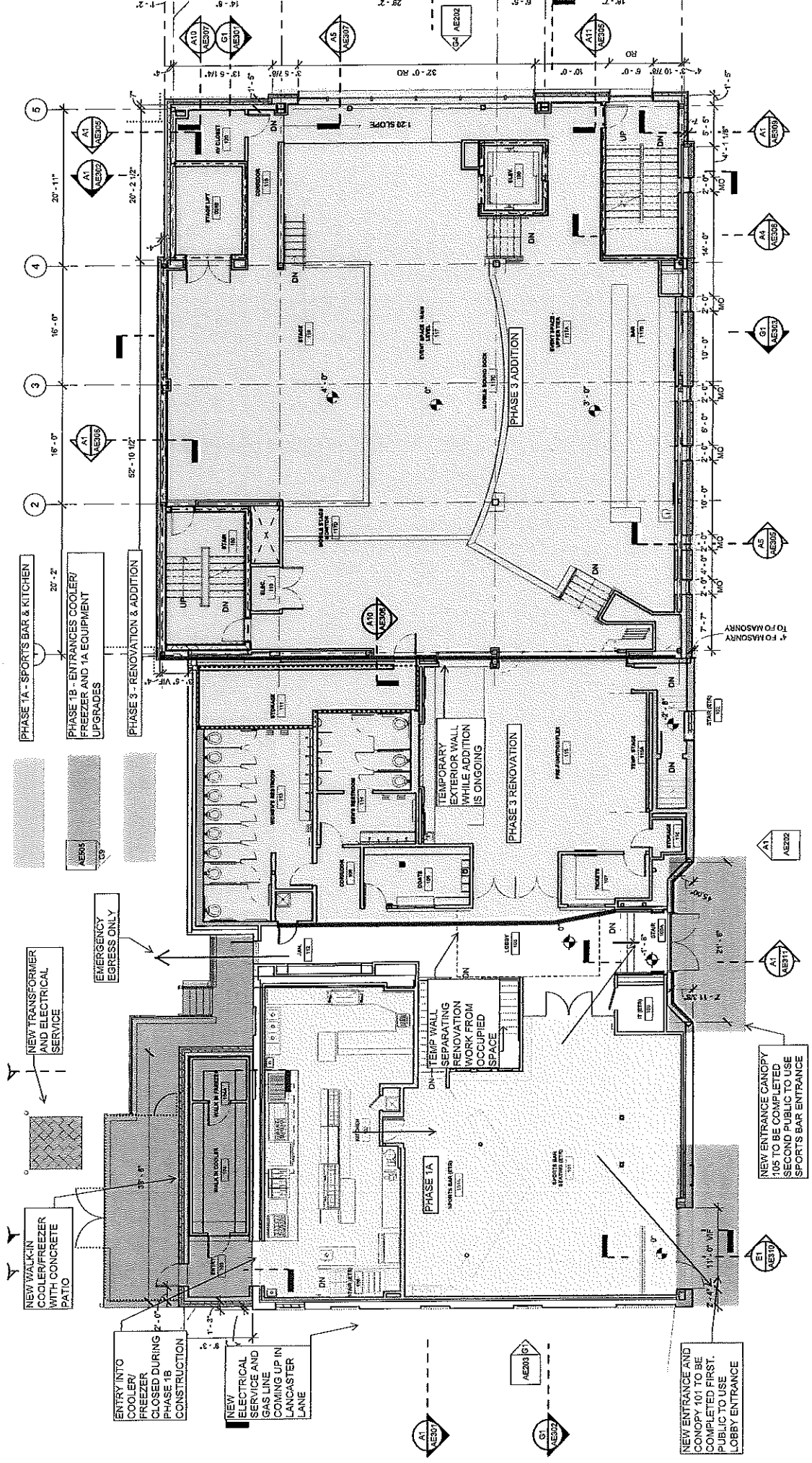
Regards,
Consigli Construction Co., Inc.



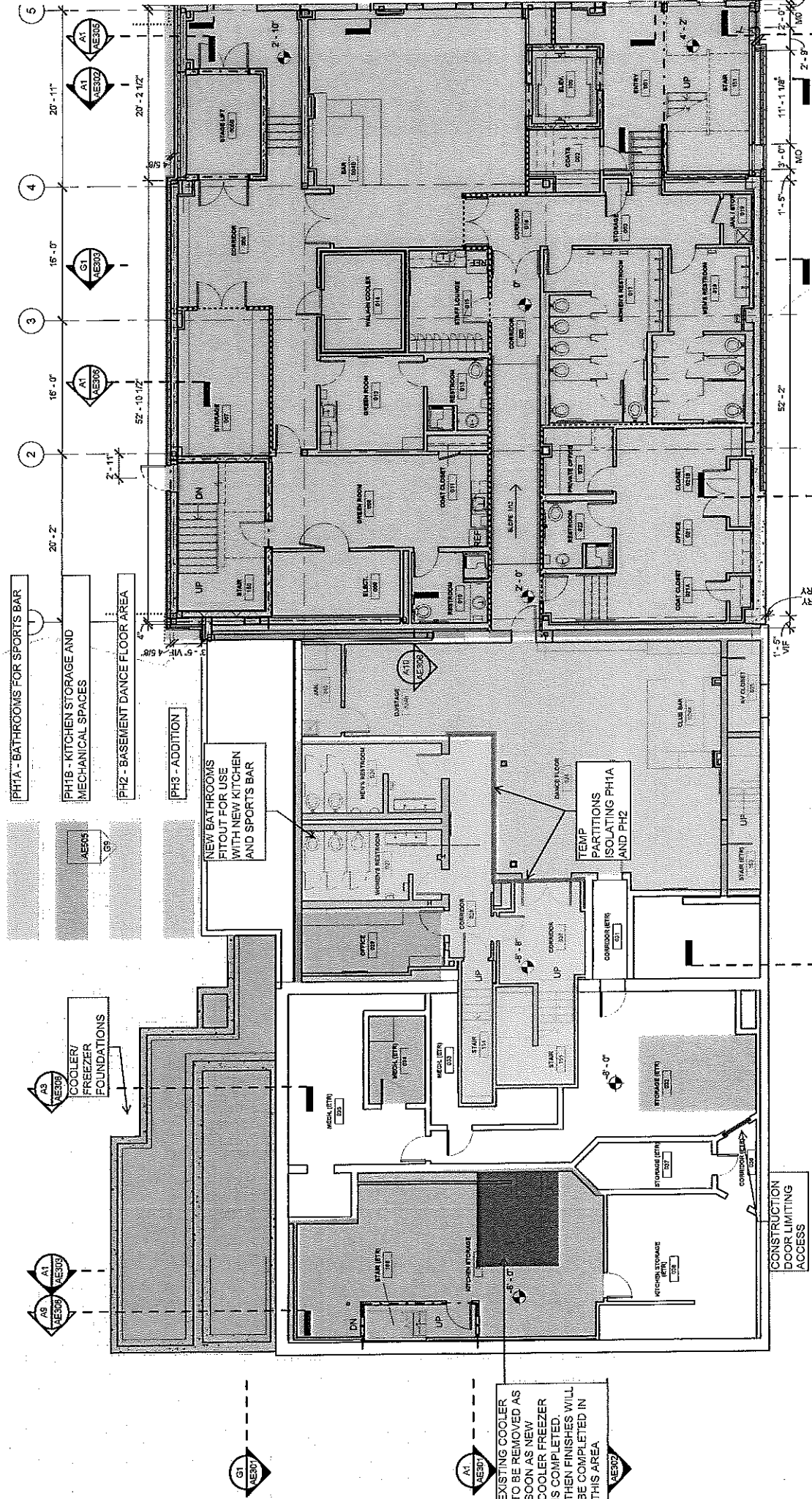
Chris Brown
Senior Project Manager

cc: Rob Frank – WBRC,
Dave Thomas – Consigli
Tedlum Associates

1st Floor



BASEMENT



- PH1A - BATHROOMS FOR SPORTS BAR
- PH1B - KITCHEN STORAGE AND MECHANICAL SPACES
- PH2 - BASEMENT DANCE FLOOR AREA
- PH3 - ADDITION
- PH4 - NEW BATHROOMS FITOUT FOR USE WITH NEW KITCHEN AND SPORTS BAR
- PH5 - TEMP PARTITIONS ISOLATING PH1A AND PH2
- PH6 - COOLER/FREEZER FOUNDATIONS
- PH7 - MECHANICAL STORAGE
- PH8 - STORAGE
- PH9 - STORAGE
- PH10 - STORAGE
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- PH99 - STORAGE
- PH100 - STORAGE

COOLER/FREEZER FOUNDATIONS

NEW BATHROOMS FITOUT FOR USE WITH NEW KITCHEN AND SPORTS BAR

TEMP PARTITIONS ISOLATING PH1A AND PH2

EXISTING COOLER TO BE REMOVED AS SOON AS NEW COOLER FREEZER IS COMPLETED. THEN FINISHES WILL BE COMPLETED IN THIS AREA

CONSTRUCTION DOOR LIMITING ACCESS



September 2, 2016

Attn: Consigli Contractors
C/o Asylum
121 Center Street
Portland, ME 04101

Dear Consigli Contractors,

This letter is to inform you that on September 2, 2016, we completed **partial** installation, programming and testing of the new fire alarm devices added in the Asylum Building located at 121 Center Street Portland, Maine. Partial is defined as Phase 1A, which included the sports bar, sports bar kitchen (Ansul & Hood), basement bathrooms, main entry hall and the full building sprinkler system (flow, pressure & tamper). These new fire alarm devices were tied into the new fire alarm control panel. These new devices were installed, programmed and tested to NFPA 72 & NFPA 2009 standards with signals sent to and received at our central monitoring station. All these devices were found to be fully functional at that time.

Should you have any questions or comments regarding this matter, please feel free to contact me at (207) 846-3350.

Sincerely,

Steven L Hayden
General Manager

cc: Acct. File

Affordable Fire Protection
 277 Spears Corner Road
 West Gardiner, Me. 04234
 207-512-4464



- *Portable Fire Extinguishers Service
- *Restaurant Suppression Systems
- *Fuel Island Suppression Systems
- *Emergency & Exit Lighting
- *24 Hour Emergency Service

Date: 8/31/16
 Tech: 10/1/16

Kitchen Range Hood Report

Customer Name: Springfield High School
 Site Address: 211 Spruce St
West Gardiner, ME 04234

- System installed in accordance w/mfg ul listing? Yes (No (if not UL 300, see Other))
- Manufacturer quantity & size of each cylinder bottle? 1-20# 12.5in x 27-in
- Manufacturer date / Hydrostatic test date? 2015 2016 (mfg/hydro)
- Location of each cylinder bottle? Under Hood
- Any visible rust or physical damage on each bottle? Yes/No (If Yes, see other)
- Cylinder & bracket securely mounted & cleaned? (Yes/No)
- Pressure gauge on cylinder bottle in proper operating range? (Yes/No / N/A)
- Amsul cartridge weight? Amerex cartridge in operating range? (N/A)
- If P/C, R/G A+, Kidde KRS or XV; date Co2 actuator cartridge replaced? 2016 / N/A
- Type of Auto Shut Down? Gas/ Electric / Both
- If gas appliances, is there an automatic gas shut-off valve? Type? Yes/ No / Manual / Electric
- If electric appliances, is there an automatic electrical shut off? Yes/ No / N/A
- Is system hooked up to building fire alarm system? Yes/ No
- Does system have a manual pull station? Yes/ No (If No, See Other)
- Pull station tested, sealed, tagged? (Yes/ No / N/A)
- Total length of excess cable at manual pull release? 3" N/A
- EMT conduit and link free of grease build up? Yes/ No (If No, See Other)
- Are all corner pulley caps in place on all EMT (O/V, P/S & U/L)? Yes/ No
- Piping and Nozzles free of grease build up +/- removed & cleaned? (Yes/ No)
- All nozzles checked, and cleaned and have proper o-rings / seals? (Yes/ No)
- All piping, EMT & nozzles properly bracketed, secure & tight? (Yes/ No)
- Does hood, duct & plenum have proper type & quantity of nozzles? (Yes/ No (If No, See Other))
- Total number of nozzles? Duct=2 Plenum=2 Appliances=1
- Total number of fusible links changed? 300 K/A / M, 150 R / A / M, 500 K - A - M
- Fan Warning Sign on Hood? (Yes/ No)
- System reset for proper operation & safety removed? (Yes/ No)
- System bottle properly tagged & punched? (Yes/ No)
- Does site have a Class K fire extinguisher for each hood? (Yes/ No (If No, See Other))
- Customer shown how to manually operate system? (Yes/ No)
- Exhaust fan in working order? (Yes/ No)

Cooking appliance locations: List to Right & Nozzle position



Comments / Recommendations:

- Has system been Red Tagged / out of Compliance/Why
- AFP recommends upgrading non compliant system to UL 300 Standards
- Appliances shown above need additional nozzles to be properly protected & up to Code
- Other

[Signature]
 Reviewed & Received By