



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>30 CITY CENTER</u>		
Total Square Footage of Proposed Structure		Square Footage of Lot
Tax Assessor's Chart, Block & Lot Chart# Block# Lot# <u>027 F024/F023</u>	Owner:	Telephone: <u>207-956-3420</u>
Lessee/Buyer's Name (If Applicable) <u>TODD BERNARD</u>	Applicant name, address & telephone: <u>BLUE COLD DISTRIBUTORS</u> <u>10 SNOW CANNING RD</u> <u>SCARBOROUGH, ME</u> <u>04074</u>	Cost Of Work: \$ <u>7,000.00</u> Fee: \$ _____ C of O Fee: \$ _____
Current legal use (i.e. single family) _____ If vacant, what was the previous use? <u>TEA ROOM (SOAKOL664)</u> Proposed Specific use: <u>RESTAURANT</u> Is property part of a subdivision? _____ If yes, please name _____ Project description: <u>INSTALL HOODS W/MUA AND FIRE SUPPRESSION SYSTEM.</u>		
Contractor's name, address & telephone: <u>SHEILEY M. PELLETIER</u> <u>207-885-0107</u> <u>10 SNOW CANNING RD SCARBOROUGH, ME 04074</u> Who should we contact when the permit is ready: <u>SAME</u> Mailing address: _____ Phone: <u>207-885-0107</u>		

Please submit all of the information outlined in the Commercial Application 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 www.portlandmaine.gov, 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.

Signature of applicant: <u>Sheiley M. Pelletier</u>	Date: <u>12-09-15</u>
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This is not a permit; you may not commence ANY work until the permit is issued.



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Lee Urban - Director of Planning and Development
Jeanie Bourke - Inspection Division Services Director

Kitchen Exhaust System Checklist and code Provisions

Dear Applicant,

The following is a checklist to assist you in filing for a permit for a Kitchen Exhaust system. The applicable Mechanical Code provisions have also been attached. Please complete this and submit job specific construction documents that demonstrate compliance with the attached information.

Type of System:

Type I X Type II _____

Type I systems are systems that vent fryers, grills, broilers, ovens or woks.
Type II systems are systems that vent steamers and other non grease producing appliances.

Type of Materials:

Is the hood Stainless steel or other type of steel? Stainless steel If Other, what Type? _____

Is the duct work Stainless steel or other type of steel? _____ If Other, what type? 16ga steel and Galv Steel

Thickness of the steel for the hood 18ga stainless steel

Thickness of the duct for the hood 16ga steel

Type of Hood and Duct Supports

3/8 Thread rod into floor trust Lags to wall 3/8

Type of seams and Joints Solid welded

Grease Gutters provided? N/A

Hood Clearance reduction to Combustibles design /specs:

2" air space with 2" min wool Insulation zero to combustible

Duct Clearance reduction to Combustibles design /specs:

3m 615⁺ where duct within 18" of combustible

Vibration Isolation System:

N/A

Air Velocity within the duct system .

Grease accumulation prevention system:

N/A

Cleanouts High temp doors

Grease Duct enclosure 3m 615⁺

Exhaust Termination Roof X Wall _____

Fire Suppression System Other Fire safe

Exhaust fan mounting and clearance from the roof / wall or Combustibles:

5' from roof, 10' from wall

Exhaust fan distance from property lines on property lines

Exhaust fan distance from other vents or openings 10'

Exhaust fan distance from adjacent buildings 10'

Exhaust fan height above adjoining grade 20' Feet

Hood Specs

Style of Hood Canopy

Type of Filter grease baffle

Height of filter above nearest cooking surface 36"

Capacity of hood CFM 2820 EX / 1839 MUA

Make up Air system description and capacity

Make up air fan on roof and duct into space 24ga galv

Steel