

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK



# CITY OF PORTLAND BUILDING PERMIT

This is to certify that WITT-T LLC

Located At 37 SILVER ST

Job ID: 2012-10-5237-CH OF USE

CBL: 029-B-001-001

has permission to Change the use: Beauty Salon to Restaurant/Bar, interior fit up, new bathroom, bar, banquets, cold kitchen, walk in cooler in the basement, & exterior facade cover for the AC units 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 by owner before this building or part thereof is occupied. If a certificate of occupancy is required, it must be

Fire Prevention Officer

*Jeanne Bonke*  
Code Enforcement Officer / Plan Reviewer

THIS CARD MUST BE POSTED ON THE STREET SIDE OF THE PROPERTY  
PENALTY FOR REMOVING THIS CARD

## BUILDING PERMIT INSPECTION PROCEDURES

Please call 874-8703 or 874-8693 (ONLY)

or email: [buildinginspections@portlandmaine.gov](mailto:buildinginspections@portlandmaine.gov)

With the issuance of this permit, the owner, builder or their designee is required to provide adequate notice to the city of Portland Inspections Services for the following inspections. Appointments must be requested 48 to 72 hours in advance of the required inspection. The inspection date will need to be confirmed by this office.

- **Please read the conditions of approval that is attached to this permit!! Contact this office if you have any questions.**
- **Permits expire in 6 months. If the project is not started or ceases for 6 months.**
- **If the inspection requirements are not followed as stated below additional fees may be incurred due to the issuance of a "Stop Work Order" and subsequent release to continue.**

Close In Elec/Plmb/Frame prior to insulate or gyp

Certificate of Occupancy Inspection

The project cannot move to the next phase prior to the required inspection and approval to continue, REGARDLESS OF THE NOTICE OF CIRCUMSTANCES.

IF THE PERMIT REQUIRES A CERTIFICATE OF OCCUPANCY, IT MUST BE PAID FOR AND ISSUED TO THE OWNER OR DESIGNEE BEFORE THE SPACE MAY BE OCCUPIED.

4. New cafe, restaurant, lounge, bar or retail establishment where food or drink is sold and/or prepared shall meet the requirements of the City and State Food Codes.
5. Approval of City license is subject to health inspections per the Food Code.
6. Separate permits are required for any electrical, plumbing, sprinkler, fire alarm, HVAC systems, heating appliances, including pellet/wood stoves, commercial hood exhaust systems and fuel tanks. Separate plans may need to be submitted for approval as a part of this process.

## Fire

**Read all conditions carefully. Certificate of occupancy shall NOT be issued prior to compliance with these conditions.**

1. All construction shall comply with City Code Chapter 10. The occupancy and its egress shall comply with City Code Chapter 10 upon inspection.
2. Live entertainment will require installation of a supervised, automatic sprinkler system.
3. An opening between the bar and the kitchen wall with a minimum 32 inch clear width shall be provided.
4. All outstanding code violations shall be corrected prior to final inspection. See attached list.
5. Rear exit requirements:
  - a. All four doors at the top and bottom of the basement stair shall be verified 1-hour fire resistance rated at the final inspection and be self-closing.
  - b. The rear exit enclosure shall be completely empty and all holes and penetrations into it repaired. The laundry equipment, dryer duct, and dryer outlet shall be removed.
  - c. Normal lighting shall be maintained at all times the building is occupied. Emergency lights and exit signs shall be installed.
  - d. Rear exit doors from the first floor tenant space shall have panic hardware on them per the building code.
6. An emergency light and EXIT sign shall be installed at the front and rear exit from within the tenant space.
7. Locking arrangements on the basement and front egress doors shall comply with NFPA 101:7.2.1.5. Single releasing operation not more than 48 inches above the finish floor.
8. A supervised fire alarm system is required throughout the building and shall pass city acceptance testing before the certificate of occupancy is issued. A separate Fire Alarm Permit is required. This review does not include approval of fire alarm system design or installation. The fire alarm system shall comply with the City of Portland Fire Department Rules and Regulations. All fire alarm installation and servicing companies shall have a Certificate of Fitness from the Fire Department.
9. Fire Alarm system shall be maintained. If system is to be off line over 4 hours a fire watch shall be in place. Dispatch notification required 874-8576.
10. System acceptance and commissioning must be coordinated with master fire alarm company and the Fire Department. Call 874-8703 to schedule.
11. A Knox Box is required.
12. Fire extinguishers at the front and rear exit per NFPA 1. Each fire extinguisher shall have a current inspection tag on it.
13. Emergency lights and exit signs are required to be labeled in relation to the panel and circuit and on the same circuit as the lighting for the area they serve.
14. Walls in structure are to be labeled according to fire resistance rating. IE; 1 hr. / 2 hr. / smoke proof.
15. A single source supplier should be used for all through penetrations.
16. Commercial cooking operations shall comply with NFPA 96, *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations*, 2008 edition. Installation of Type I hood and exhaust systems and/or hood suppression systems require separate permits.

17. Street addresses shall be marked on the structure and shall be as approved by the City E-911 Addressing Officer. Contact Michelle Sweeney at 874-8682 for further information.

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

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

Job No: 2012-10-5237-CH OF USE	Date Applied: 10/19/2012	CBL: 029- B-001-001	
Location of Construction: <del>28</del> (37) SILVER ST	Owner Name: WITT-T LLC	Owner Address: 378 LAKESIDE DR  BOOTHBAY HARBOR, ME 04538	Phone:
Business Name: The North Point	Contractor Name: Noah Talmatch	Contractor Address: 35 Silver St., Portland, ME 04101	Phone:  646-701-1011
Lessee/Buyer's Name: Noah Talmatch	Phone:	Permit Type: BLDG - Building	Zone:  B-3
Past Use:  Hair Salon	Proposed Use:  Restaurant & Bar – change of use – tenant fit up – build banquet seating, back & front bars, new ADA bathroom, cold kitchen, walk in cooler in basement & exterior façade cover over AC units	Cost of Work: 25000.00  Fire Dept: <input checked="" type="checkbox"/> Approved w/ conditions <input type="checkbox"/> Denied <input type="checkbox"/> N/A  Signature: <i>By Andrew</i> - (58)	CEO District:   Inspection: Use Group: A-2/ Type: 3B BAR MUBEL'09 Signature: <i>JMB</i> 11/13/12
Proposed Project Description: change of use: Beauty Salon to Restaurant/Bar		Pedestrian Activities District (P.A.D.)	

Permit Taken By: GAyle	<b>Zoning Approval</b>		
<p>1. This permit application does not preclude the Applicant(s) from meeting applicable State and Federal Rules.</p> <p>2. Building Permits do not include plumbing, septic or electrical work.</p> <p>3. Building permits are void if work is not started within six (6) months of the date of issuance. False informatin may invalidate a building permit and stop all work.</p>	<b>Special Zone or Reviews</b> <input type="checkbox"/> Shoreland <input type="checkbox"/> Wetlands <input type="checkbox"/> Flood Zone <input type="checkbox"/> Subdivision <input type="checkbox"/> Site Plan  <input type="checkbox"/> Maj <input type="checkbox"/> Min <input type="checkbox"/> MM Date: <i>OK w/ conditions</i> <i>10/22/12 ABU</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:	<b>Historic Preservation</b> <input type="checkbox"/> Not in Dist or Landmark <input type="checkbox"/> Does not Require Review <input type="checkbox"/> Requires Review <input type="checkbox"/> Approved <input checked="" type="checkbox"/> Approved w/Conditions <input type="checkbox"/> Denied Date: <i>11-21-12</i> <i>RSW</i>
	<b>CERTIFICATION</b>		

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 appication 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

B-3  
hibbz

2012 10 5037

66



# 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.

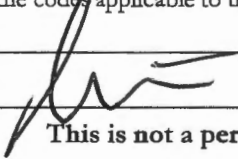
(375 Silver)

Location/Address of Construction: <b>35 SILVER ST. PORTLAND 04101</b>		
Total Square Footage of Proposed Structure/Area <b>1200 SF</b>		Square Footage of Lot
Tax Assessor's Chart, Block & Lot Chart#      Block#      Lot# <b>29          B          001</b>	Applicant * <u>must</u> be owner, Lessee or Buyer* Name <b>AAA THE NORTH POINT LLC</b> Address <b>35 SILVER ST.</b> City, State & Zip <b>PORTLAND ME 04101</b>	Telephone: <b>646-701-1011</b> <del>646-701-1011</del> <del>646-701-1011</del>
Lessee/DBA (If Applicable) <b>"THE NORTH POINT" RECEIVED OCT 19 2012</b>	Owner (if different from Applicant) Name <b>TOM WITT WIT.TLLC</b> Address <b>378 LAKESIDE DR.</b> City, State & Zip <b>BOWDOIN HARBOR ME 04538</b>	Cost Of Work: <b>\$4500 70.00</b> <del>100.00</del> C of O Fee: \$ <b>75.00</b> Hist. <b>50.00</b> Total Fee: \$ <b>195.00</b>
Current legal use (i.e. single family) <b>COMMERCIAL SPACE / GRAND FLOOR / SALON</b> If vacant, what was the previous use? <b>SALON</b> Proposed Specific use: <b>RESTAURANT + BAR</b> Is property part of a subdivision? _____ If yes, please name _____ Project description: <b>TO BUILD BANQUET SEATING ALONG ONE WALL AND A BACK + FRONT BAR STRUCTURE.</b>		
Contractor's name: <b>SELF</b> Address: <b>35 SILVER ST.</b> City, State & Zip: <b>PORTLAND ME. 04101</b> Telephone: _____ Who should we contact when the permit is ready: <b>NOAH TALMATH 646-701-1011</b> Telephone: _____ Mailing address: <b>35 SILVER ST. PORTLAND ME 04101</b>		

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 [www.portlandmaine.gov](http://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:  Date: **10/18/12**

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

Program: FP322L  
FIRE PREVENTION

Property address		Property name	Property number		
Inspection type	Date	Inspector	Reference	Target date	Actual date
Seq.	Violation class	Violation type			
	Location(s)				
0035 SILVER ST, PORTLAND ME 04101			66884-000-000		
ROUTINE INSPECTION		2/24/03	JOHN BROOKS, Munjoy Hill Station, Platoon 3		
1	Electric Wiring 2nd floor office ceiling	Open electrical junction box	NFPA70	4/29/03	0/00/00
2	Electric Wiring 2nd floor office closet	Exposed live electrical wires		4/29/03	0/00/00
3	Electric Wiring 2nd floor hall outlet	Defective electrical switch	NFPA70	4/29/03	0/00/00
4	Fire Extinguishers throughout the entire building	Fire extinguishers needs annual ser	NFPA1	4/29/03	0/00/00
5	Assembly 2nd floor landing	Emergency lights not working	101-7.9.2.	4/29/03	0/00/00
6	Life Safety Requirements 3rd floor front stairwell landing	Access to exit obstructed	5-1.9.1	4/29/03	0/00/00
7	Life Safety Requirements 3rd floor hall leading to apartment	Access to exit obstructed	5-1.9.1	4/29/03	0/00/00
8	Electric Wiring 5 open junction boxes in basement of	Open electrical junction box	NFPA70	4/29/03	0/00/00
9	Electric Wiring basement of hair salon storage room	Exposed live electrical wires		4/29/03	0/00/00
10	Life Safety Requirements basement salon area	Exit direction sign not provided	5-10.1.1	4/29/03	0/00/00
11	Assembly basement salon area	Additional emergency lights req'd	101-7.9.1	4/29/03	0/00/00
12	Electric Wiring basement landing lamp	Ext. cord used for permanent wire	NFPA70	4/29/03	0/00/00
13	Assembly salon basement stairwell	Emergency lights not working	101-7.9.2.	4/29/03	0/00/00
14	Assembly exit sign salon stairwell not working	Exit signs illuminated	101-7.10.5	4/29/03	0/00/00
15	Fire Protection Equipment 3 detectors in salon	Smoke detector needs repair	NFPA18-1.3	4/29/03	0/00/00
16	Heating Equipment basement of salon	boiler protection required		4/29/03	0/00/00
17	Electric Wiring ceiling in coffee shop	Open electrical junction box	NFPA70	4/29/03	0/00/00
18	Life Safety Requirements 2nd floor rear exit	Access to exit obstructed	5-1.9.1	4/29/03	0/00/00

Violation Summary:

Open	Closed	Total
18	0	18

Program: FP322L  
FIRE PREVENTION

```

=====
Property address          Property name          Property number
  Inspection type        Date      Inspector
    Seq. Violation class Violation type        Reference   Target   Actual
      Location(s)                                date       date
=====

```

```

0037 SILVER ST, PORTLAND ME 04101          66884-000-001
ROUTINE INSPECTION          12/07/09 JOHN BROOKS, Munjoy Hill Station, Platoon 3
  1 BLECTRIC WIRING          EXT. CORD USED FOR PERMENANT WIRING          1/08/10   0/00/00
    3RD FLOOR CORRIDOR FROM APT TO REF.
  2 FIRE DOORS              FIRE DOOR(S) BLOCKED OPEN          1/08/10   0/00/00
    THIRD FLOOR APT TO CORRIDOR
  3 LIFE SAFETY REQUIREMENTS OBSTRUCTED EGRESS          1/08/10   0/00/00
    3RD FLOOR CORRIDOR

```

Violation Summary:

Open	Closed	Total
3	0	3



SILVER ST.

DOOR

DOOR

44'

16' 7"

37  
SILVER  
ST.  
UPSTAIRS

8 MILK ST.

DOOR

MILK ST.

55'

35 SILVER  
ST.  
1200'SF

55'

8 MILK ST.

DOOR

6 MILK  
ST.  
UPSTAIRS

DOOR

44'

**THE  
NORTH  
POINT**  
35 Silver St.  
Portland Maine

RECEIVED  
NOV 13 2012  
Dept. of Building Inspections  
City of Portland Maine

**To Whom It May Concern:**

The North Point Bar & Restaurant will be a small, intimate place where the general public can gather together for delicious food, authentic, old fashioned cocktails, local beer & a wide selection of fine wines. The setting will be warm, inviting, with rustic wood & metal accents like a modern take on old farmhouse, country style.

The menu will be primarily select cuts of fine, aged cheese and meats, unique, cold & hot pressed sandwiches made with the finest ingredients, salads, pates and house made chocolate truffles.

The seating capacity will be approximately 57 ●  
The operating hours will be from 12noon to 1am seven days a week.

Formally a hair salon, there will be construction of six new structures.

1. A Front Bar and counter top
2. A Back Bar and counter top with a built in 1'x 2' shelving unit attached to one side wall.
3. A main "U" shaped Banquet attached to one side wall and floor.
4. A "L" shaped Banquet attached to another side wall and floor
5. Two new, non structural/non - weight bearing walls to enclose the cold kitchen area measuring 8'x 15' 7" and 8' x 77.5"
6. Two new non structural/non- weight bearing walls measuring 8' x 8' and 8' x 6' and a top enclosing, non weight bearing ceiling measuring 6' x 8' for the a second, new bathroom which will be handicap accessible.

We will also have a contracted plumber install a new sink, toilet and safety bars including two new, electric hand dryers in both bathrooms.

Because it was formally a hair salon, the primary plumbing and electric are already in place, for the cold kitchen and bar area including:

1. 5 existing drains with venting
2. 5 hot and cold water hook ups which our contracted plumber will use to hook up our dishwashers and sinks. He also install "Island venting" for any sinks under the front bar area in addition to any new venting and drainage for the Ice machine, dishwasher and sinks in the cold kitchen area as legally required by building code.
3. Existing ceiling lighting fixtures, wall switches & 18 fully functional electrical outlets already in place throughout the entire space.

We intend on incorporating these existing fixtures in our Bar & Restaurant.

**The list of equipment that we intend on hooking up to the existing plumbing and plugging into the existing electrical is as follows:**

- 1. 2 Ice Bins**
- 2. 1 triple well under bar sink**
- 3. 1 three door under bar refrigerator**
- 4. 1 low heat chemical treatment sanitizing dishwasher for glassware**
- 5. 1 high heat sanitizing dishwasher for plates and utensils**
- 6. 1 250lbs Ice Machine**
- 7. Single door beer glass refrigerator.**
- 8. 2 Small hand wash sinks (one in bar, one in cold kitchen)**
- 9. Cold prep refrigerator for meat, cheese, salad and pate storage and all/any other food that requires refrigeration.**
- 10. 1 Electric Panini Press**
- 11. 1 1500watt microwave oven**
- 12. 1 Toaster**
- 13. One 8'x 6' x 6' 7" Walk-in refrigerator for beer keg storage, installed in basement area directly under upstairs back bar area.**
- 14. Electric meat & cheese slicer**
- 15. One metal prep table**
- 16. 3 Steel shelves and 1 metal storage unit**
- 17. One bar sink glass pre-dishwasher cleaner**
- 18. One food processor**
- 19. One juicer**
- 20. One pre rinse unit for kitchen sink**

**The Bar structures will be made with pine framing, finished plywood, finished ash wood planking and antiqued lag bolts for aesthetics finishing and design. All framing for both the front and back bar will be mounted directly into the walls and floor with lag bolts & "L" brackets.**

**The front bar top/counter will be made of poured, dyed and polished concrete. There will be a wooden mold built into the top of the bar with a wire mesh grid attached by mounted brackets inside to accommodate the concrete which will insure structure integrity and sturdiness.**

**All the Banquets will be constructed from pine framing, finished plywood and ash wood planking with antiqued lag bolts for aesthetic finishing. The Banquets shall be installed as permanent fixtures by mounting all framing directly into the walls and floors with "L" brackets and lag bolts.**

**The outside Awning, will be constructed with ½" finished plywood and pine molding. It will be mounted directly to the existing AC metal support shelf by drilling 6 ¼ inch holes along the bottom lip and using ¼ inch lag bolts with nuts to secure the inside front bottom framing to it.**

**The Awning will also be secured directly into the top rear granite face of the building by first bolting a metal brace along the top with 4 ½ inch lag bolts. Then we intend on attaching 4½ inch lag bolts and nuts to the inner, top rear awning framing.**

**There will be a Rusted metal sign with laser cut out letters that read "The North Point" attached along the front face of the awning.**

**The metal sign will be constructed from 1/4 inch metal and will be 33" H x 42" W. It will be attached to the awning by using 4 1/2 inch welded lag bolts on each corner of the back of the sign. There will be 4 1/2 inch matching holes drilled into the front of the wooden awning and it will be secured by nuts from behind.**

**The existing ceramic tile floor will be repaired, restored, sanded, stained and polished.**

**We will also be installing three emergency push bars on all rear, fire rated, emergency doors in the back area of space along with emergency exit signs with lights and strobes. All three doors will be fitted with self closing fixtures.**

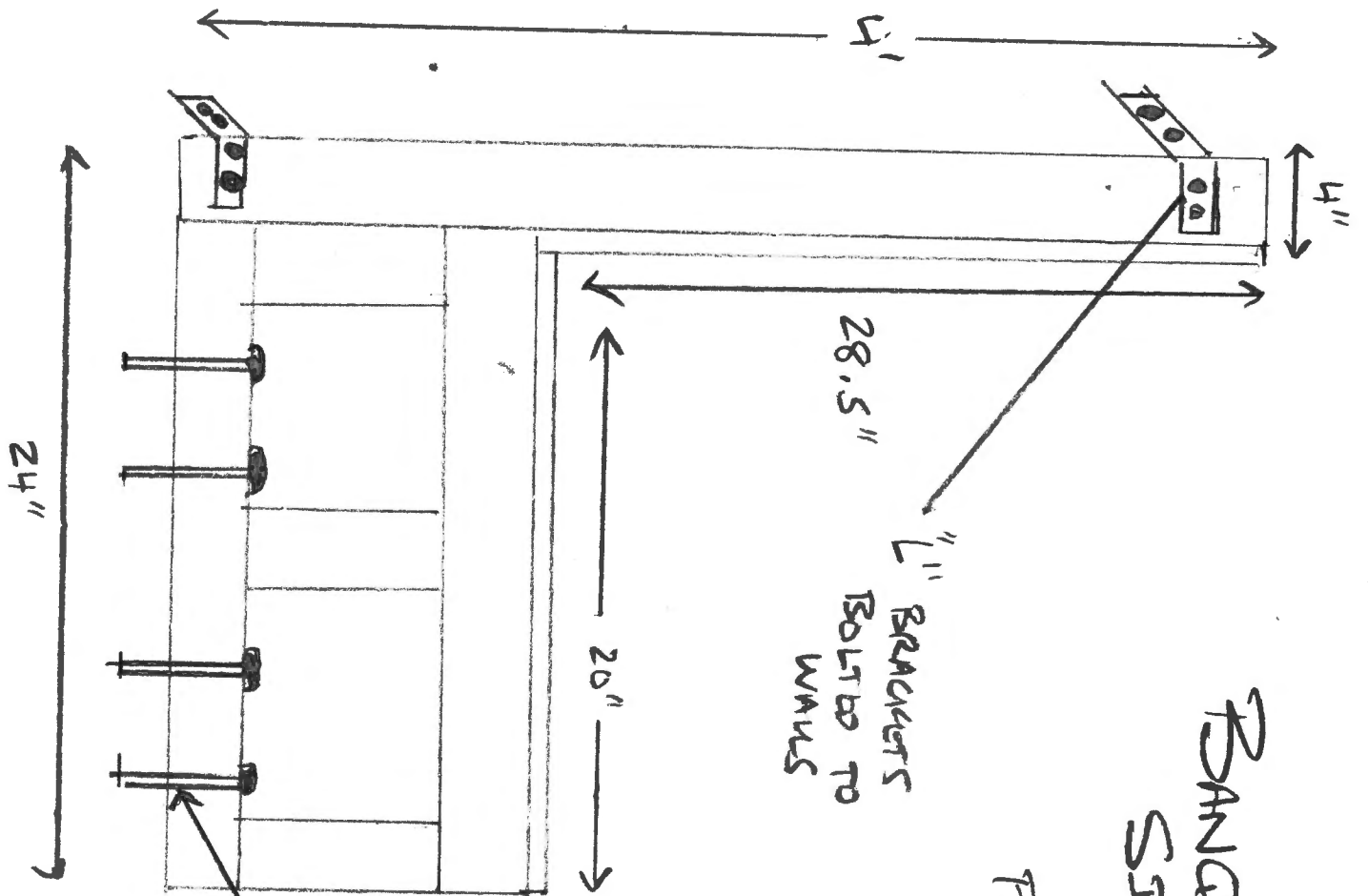
**The rear emergency exit walls and flooring shall be repaired and restored and any and all encumbrances removed from the path of egress.**

**Within the rear basement area, the existing fire wall shall be repaired with fire rated sheetrock and extended up to the floor boards.**

**An exposed 7" of plumbing line located at the base of the basement stairs will be boxed out with 2" x 4" framing and covered with sheetrock.**

**And any other holes or cracks within floors, walls or ceiling shall be filled and repaired throughout the entire space.**

**The basement door that leads out to Silver St. will have the lock and door handle moved down to 40" as required by building code.**

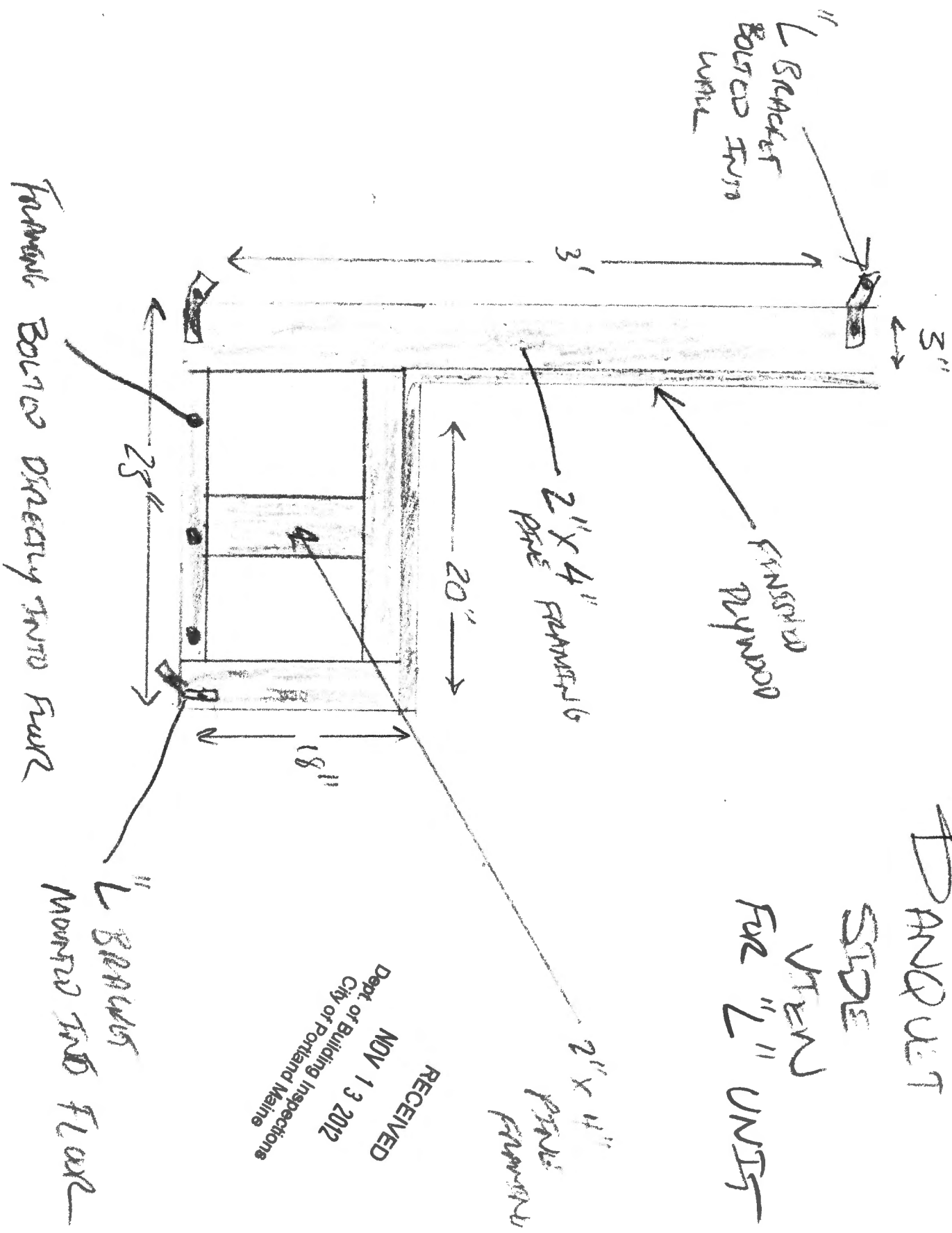


BANQUET  
SIDE  
VIEW  
FOR "U" UNIT

28.5" L BRACKETS  
BOLTED TO  
WALLS

2x4" FRAMING  
BOLTED  
TO FLOOR BOARDS

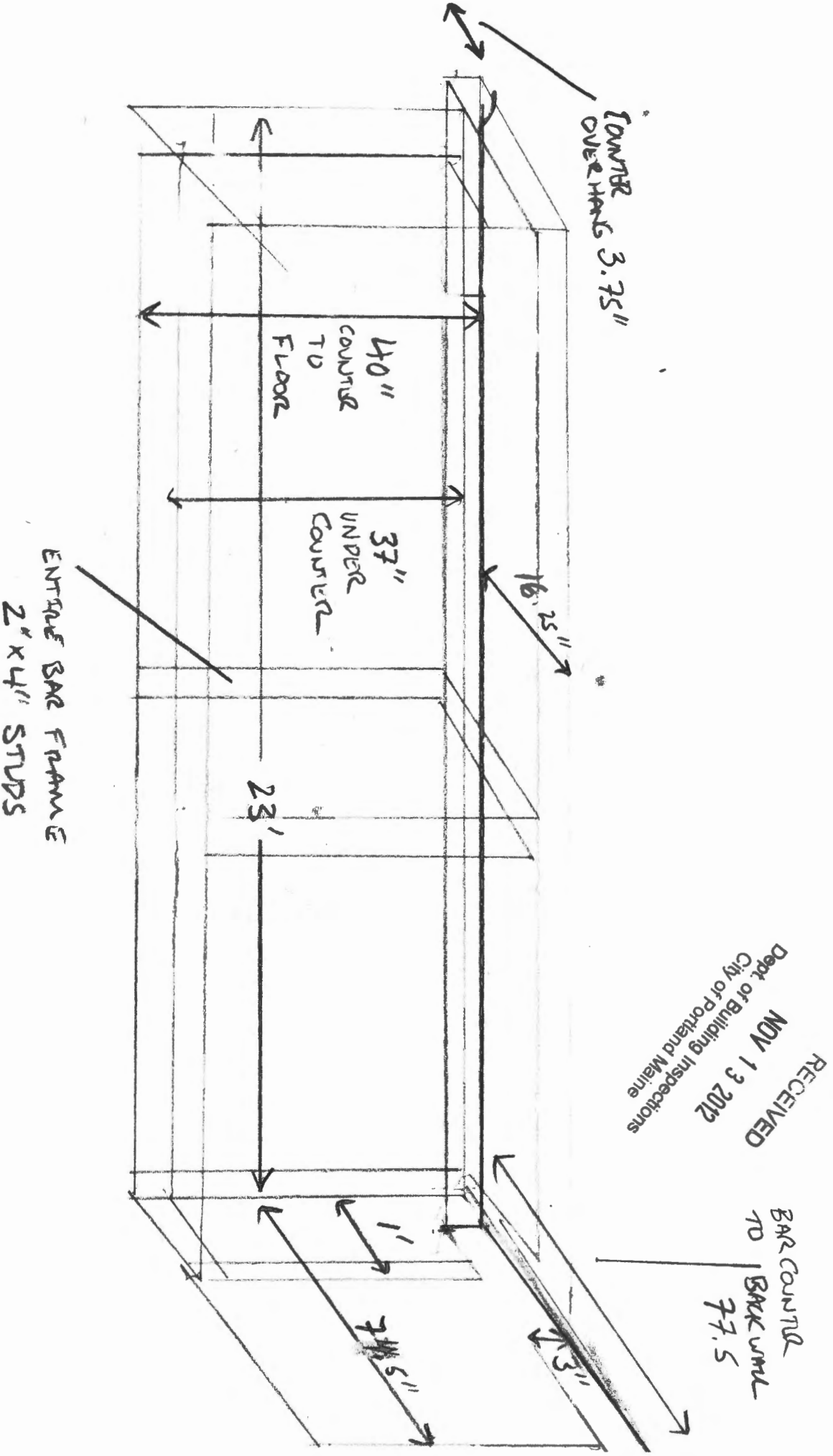
RECEIVED  
NOV 13 2012  
Dept of Building Inspections  
City of Portland Maine



BANDJET  
 SIDE VIEW  
 FOR "L" UNITS

RECEIVED  
 NOV 13 2012  
 Dept. of Building Inspections  
 City of Portland Maine

FRONT BAR



COUNT OVERHANG 3.75"

40" COUNT TO FLOOR

37" UNDER COUNT

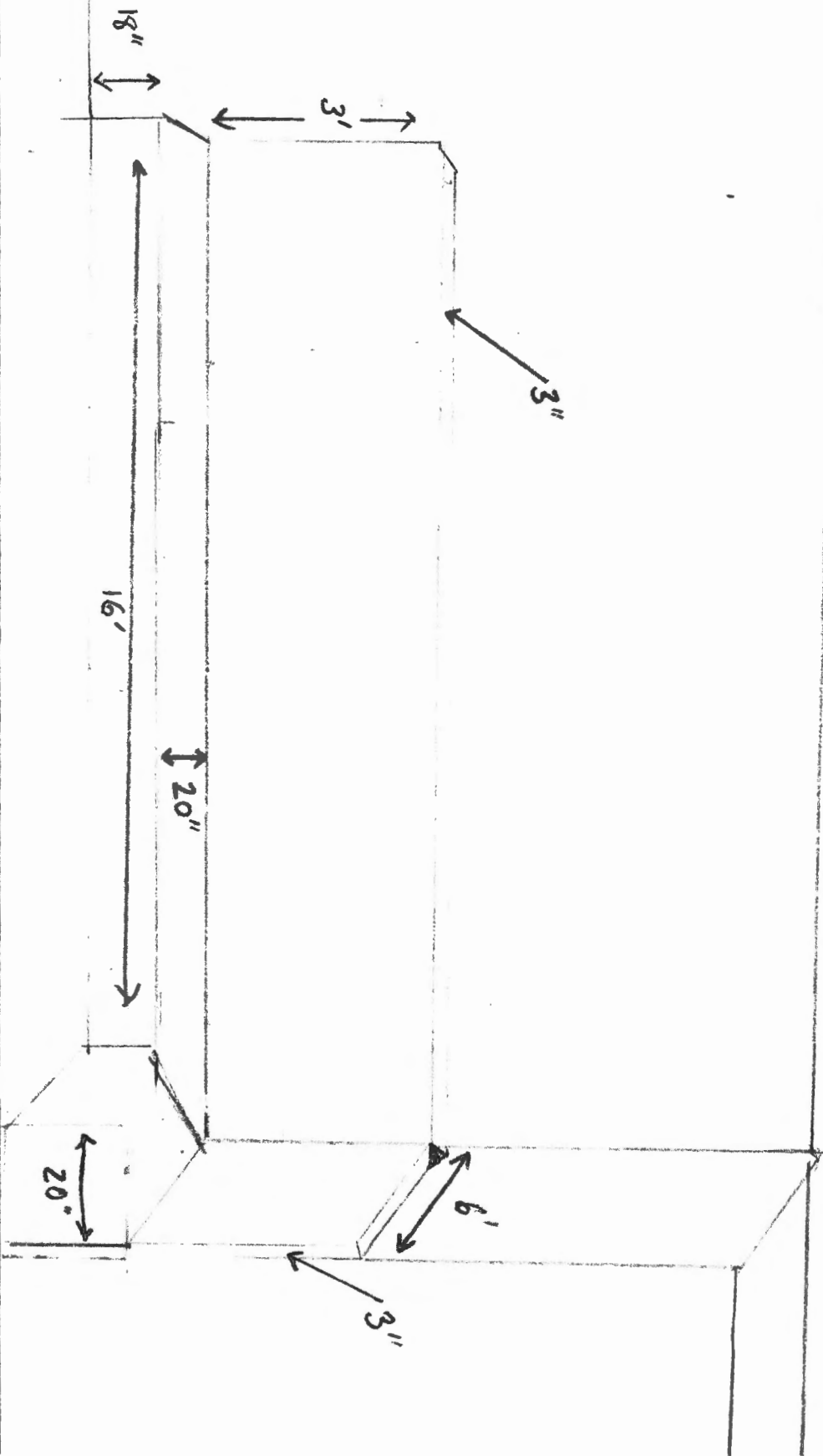
ENTIRE BAR FRAME  
2" x 4" STUDS

RECEIVED  
NOV 13 2012  
Dept of Building Inspections  
City of Portland Maine

BAR COUNT TO BAR COUNT  
77.5

11" L BENCH ON NORTH WALL

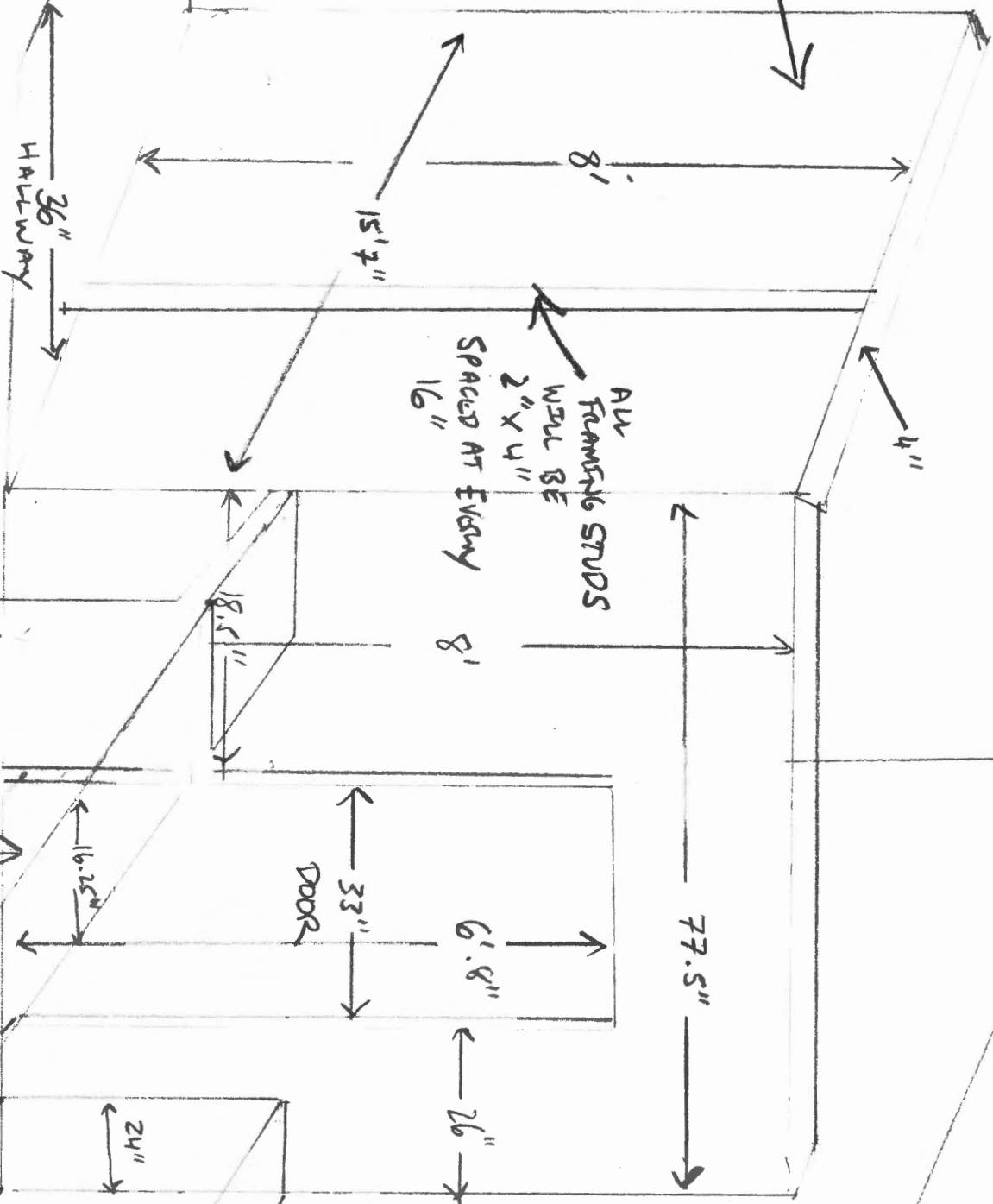
RECEIVED  
NOV 13 2012  
Dept. of Building Inspections  
City of Portland Maine





NEW KITCHEN WALLS BACK, EAST CORNER SOUTH

SHEET ROCK  
FACE  
IN & OUT



RECEIVED  
NOV 13 2019  
Dept. of Building Inspections  
City of Portland, Maine

FRONT  
BAR

REAR  
BAR

36"  
HALLWAY

15' 2"

8'

ALL  
FRAMING STUDS  
WILL BE  
2" X 4"  
SPACED AT EVERY  
16"

8'

77.5"

DOOR

6' 8"

26"

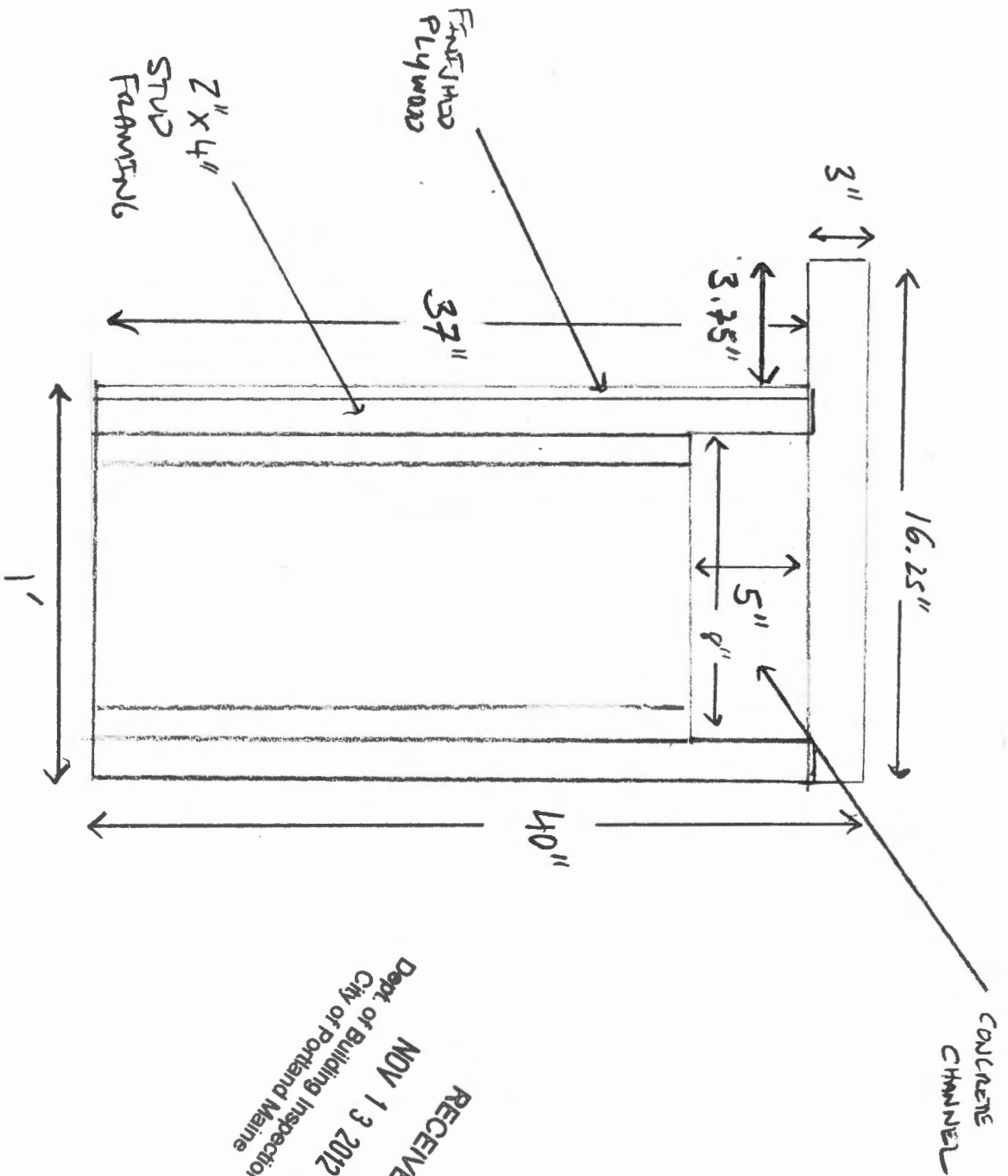
16.25"

24"

40"

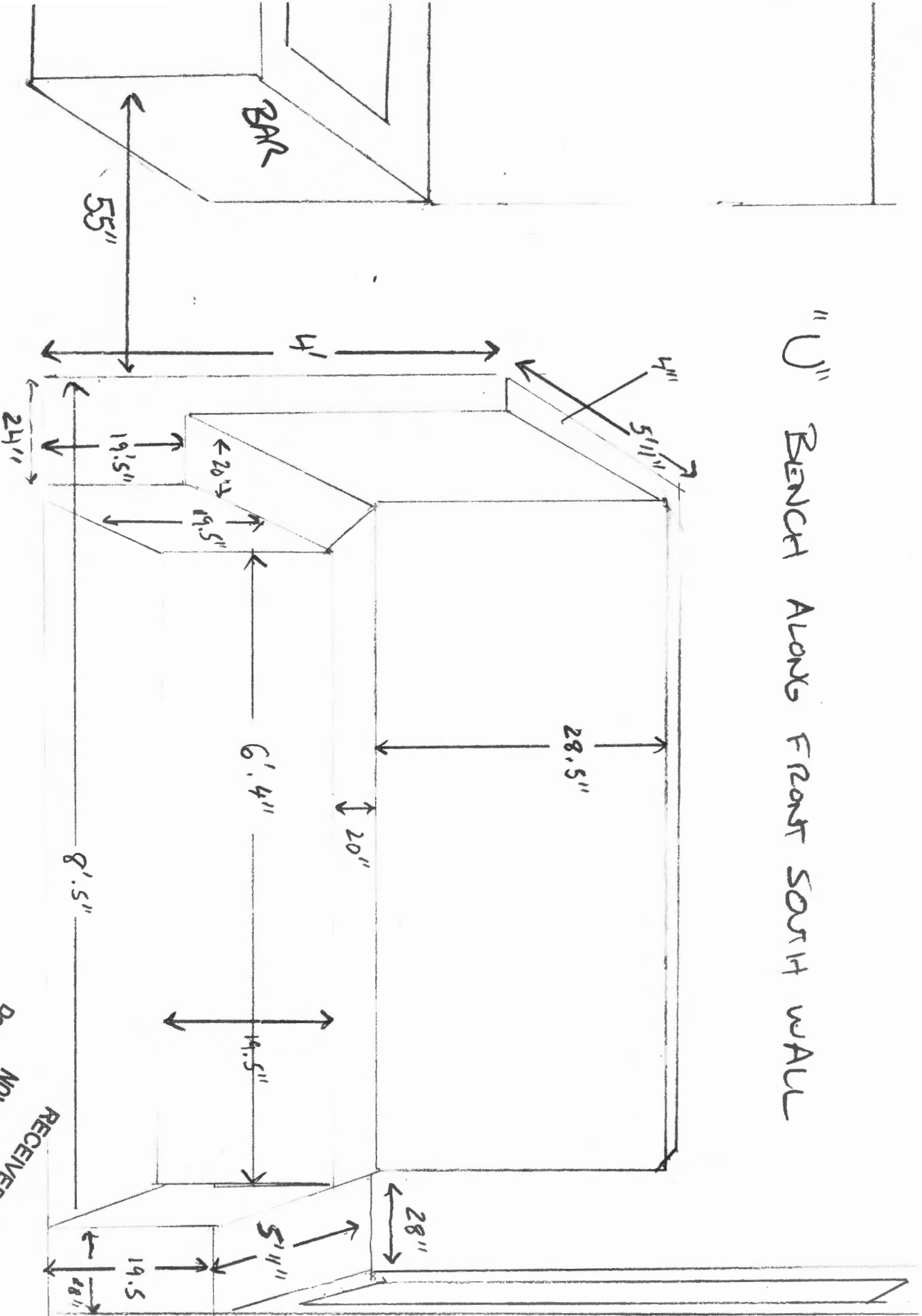
4"

BAR SIDE VIEW CROSSCUT



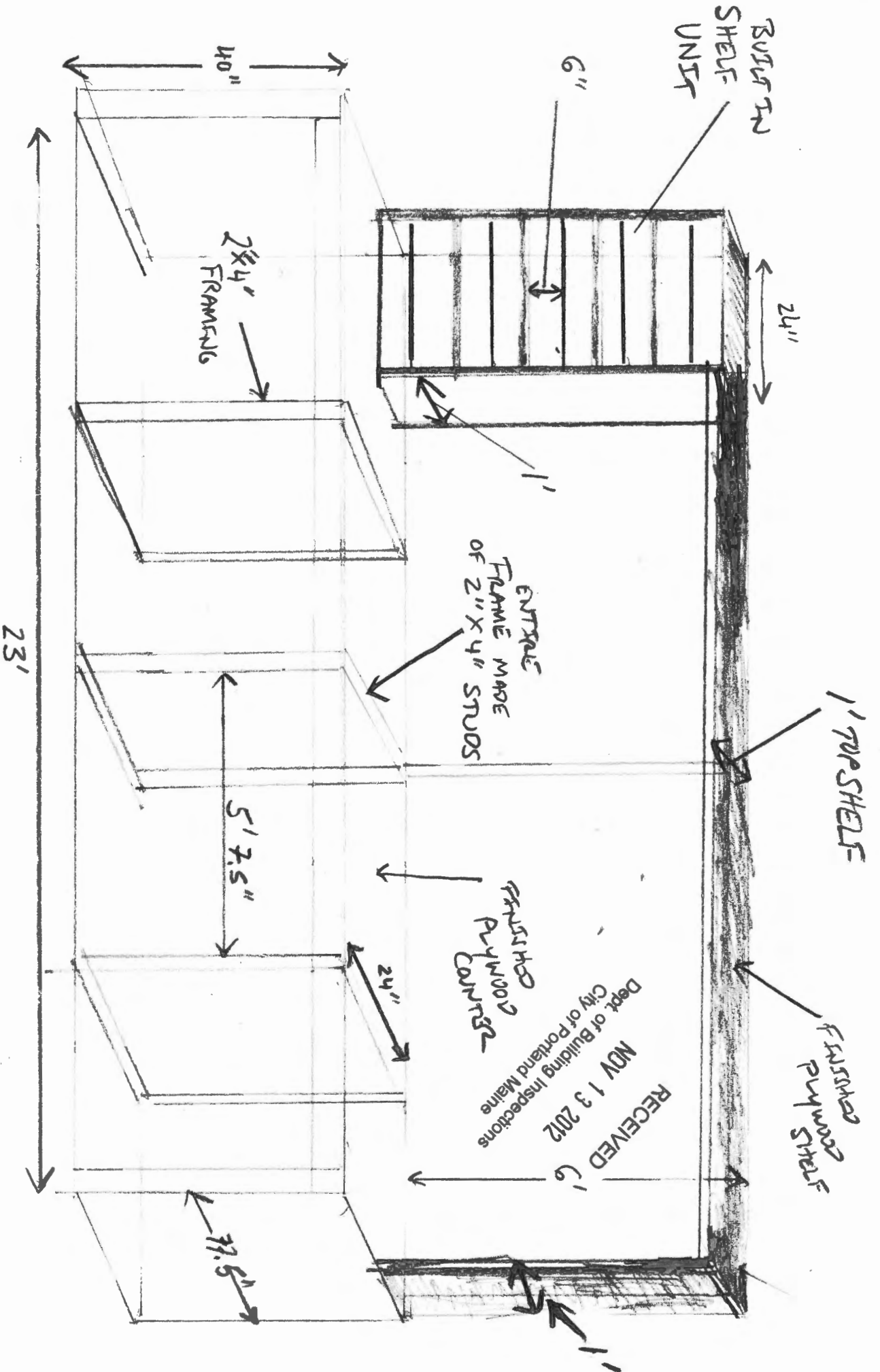
RECEIVED  
NOV 13 2012  
Dept. of Building Inspections  
City of Portland Maine

U" BENCH ALONG FRONT SOUTH WALL



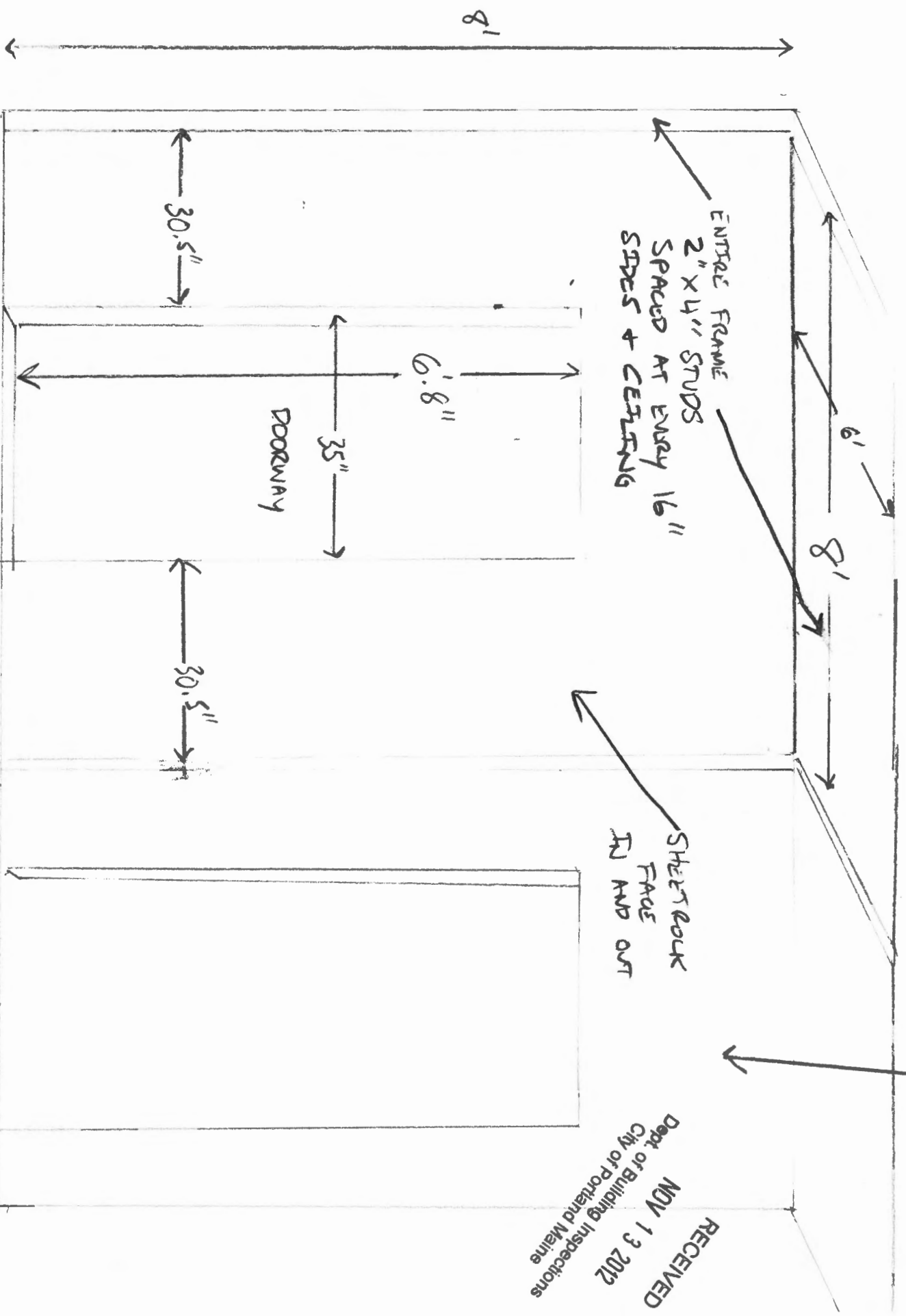
RECEIVED  
NOV 13 2012  
Dept of Building Inspections  
City of Portland Maine

# BACK BAR ALONG SOUTH WALL



NEW BATHROOM WALLS

EXISTING BATHROOM



ENTIRE FRAME  
 2" X 4" STUDS  
 SPACED AT EVERY 16"  
 SIDES + CEILING

SHEET ROCK  
 FACE  
 IN AND OUT

DOORWAY

RECEIVED  
 NOV 13 2012  
 Dept. of Building Inspections  
 City of Portland Maine

# Quote



*Independent Restaurant Supply*  
 Equipment • China • Furniture • Smallwares  
 www.independent-restaurantssupply.com


**RECEIVED**  
**NOV 13 2012**  
 Dept. of Building Inspections  
 City of Portland Maine

10/26/2012

**To:**  
 North Point  
 Noa

**Project:**  
 Noa Walk In

**From:**  
 Independent Restaurant Supply  
 Dan Bornstein  
 736 Riverside St  
 Portland, ME 04803  
 Phone: (207) 221-8900

Item	Qty	Description	Sell Each	Sell Total
1	1	ea <b>WALK IN, MODULAR, BOX ONLY</b> Nor-Lake Model No. 7X8X6-7 Fast-Trak™ Indoor Walk-In, 7' x 8' x 6'-7" H, with out floor with NSF vinyl sealers, 26 gauge embossed coated steel interior & exterior finish, self-closing door, locking deadbolt handle, stocked for 5-day shipment	5,315.30	5,315.30
				
	1	ea Fifteen year original equipment panel warranty		
	1	ea NAWD75RL4-Q Fast-Trak™ Indoor Remote Refrigeration System, 35° F, 3/4 hp welded hermetic condensing unit, low profile ceiling mounted coil, R-404A refrigerant, quick-connect fittings, 115-208-230v/60/1, 10 day shipment	2,396.60	2,396.60
	1	ea 18 Month Labor/Service and original equipment parts warranty		
	1	ea 5 Yr compressor warranty (net)	97.75	<optional>
	1	ea Pre-charged line set, 15' add Q-15 to model number (R-404A)	319.30	<optional>
	1	ea 18 Month Labor/Service and original parts warranty		
	1	ea Door hinged on right, specify door location with sketch		
	1	ea Door size 30" x 78"		
	1	ea 123111 Exterior Kick Plate, 30" wide x 30" high, stainless steel, installed, for Fast-Trak™ walk-in	106.60	106.60
	1	ea 123112 Interior Kick Plate, 30" wide x 30" high, stainless steel, installed, for Fast-Trak™ walk-in	124.20	124.20
		Freight:	443.97	443.97
		<b>Extended Total for Item No. 1:</b>	<b>\$8,386.67</b>	
2	1	ea <b>LABOR</b> Custom Model No. ASSEMBLY Assembly of walk-in. Does NOT include installation.	500.00	500.00
		<b>Extended Total for Item No. 2:</b>	<b>\$500.00</b>	

Merchandise	8,886.67
Sales Tax (5%)	444.33
<b>Total</b>	<b>9,331.00</b>

---

Acceptance: \_\_\_\_\_ Date: \_\_\_\_\_

Printed Name: \_\_\_\_\_

# Quote



*Independent Restaurant Supply*

Equipment • China • Furniture • Smallwares

www.independent-restaurantssupply.com




RECEIVED  
NOV 13 2012  
Dept. of Building Inspections  
City of Portland Maine

11/9/2012


**To:**  
AAA The North Point LLC  
Noah  
35 Spring St  
Portland, ME 04101


**Project:**  
North Point

**From:**  
Independent Restaurant Supply  
Dan Bornstein  
736 Riverside St  
Portland, ME 04803  
Phone: (207) 221-8900

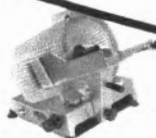
Item	Qty	Description	Sell Each	Sell Total
1	1	ea <b>DISHWASHER, UNDERCOUNTER</b>  CMA Dishmachines Model No. UC50E Packed: each Dishwasher, undercounter, high temp. sanitizing with built-in booster heater, 30 racks/hour, 13-3/4 door" door opening, pumped drain, removable upper & lower wash & rinse arms for easy cleaning, triple filtering protection system, stainless steel construction, ETL, 1 ea 220v-240v + 6% tolerance tested, std.		
<b>Extended Total for Item No. 1:</b>				
2	1	ea <b>DISHWASHER, UNDERCOUNTER</b>  CMA Dishmachines Model No. UC50E Packed: each Dishwasher, undercounter, high temp. sanitizing with built-in booster heater, 30 racks/hour, 13-3/4 door" door opening, pumped drain, removable upper & lower wash & rinse arms for easy cleaning, triple filtering protection system, stainless steel construction, ETL, 1 ea 220v-240v + 6% tolerance tested, std.		
<b>Extended Total for Item No. 2:</b>				
3	1	ea <b>ICE MAKER WITH BIN, CUBE-STYLE</b>  Hoshizaki Model No. KM-201BAH Packed: each Ice Maker With Bin, Cube-Style, air-cooled, self-contained condenser, approximately 201-lb capacity/24-hours, built-in 80 lbs. ice storage, crescent style cube, front opening bin, stainless steel exterior, ice bin opening is ADA compliant, 115v/60/1-ph, 6.1 amps, ENERGY STAR® qualified 1 ea 3-Year parts & labor on entire machine 1 ea 5-Year parts & labor on evaporator		
<b>Extended Total for Item No. 3:</b>				




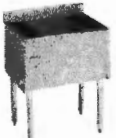
4	1	ea	<b>UNDERBAR SINK UNITS</b>  John Boos Model No. EUB3S60-2D-X Packed: each Underbar Sink, 21" W x 60" L, (3) 10" wide x 14" front to back x 10" deep compartments, (2) raised ribbed drainboards, raised marine edge on front and sides, includes: PBF-4-D-10 and PB-OVF-BS, 18/300 stainless steel, galvanized legs and feet, front to back adjustable bracing, NSF ** Weights are subject to additional packaging	[REDACTED]	[REDACTED]
	1	ea	Standard flyer accessories only, NO modifications to flyer items allowed or their accessories		
			<b>Extended Total for Item No. 4:</b>	[REDACTED]	[REDACTED]

5	1	ea	<b>GLASS WASHER, BRUSH TYPE</b>  Bar Maid/Glass Pro Model No. AA Glass Washer, upright, electric, (4) 7" brushes & (1) 8" center brush, bronze bearings, s/s construction, 1/3 HP, 115v/60/1-ph, UL-CSA listed	[REDACTED]	[REDACTED]
			<b>Extended Total for Item No. 5:</b>	[REDACTED]	[REDACTED]

6	1	ea	<b>BACKBAR CABINET, REFRIGERATED</b>  Turbo Air Model No. TBB-4SB Packed: each Back Bar Cooler, three-section, 90.39" wide, 37" high, self-contained, (8) PE coated adjustable shelves, stainless steel countertop & black laminated exterior, s/s door liners & interior floor, galvanized steel interior top & inside walls, (3) doors w/locks, 4" swivel casters (standard), 1/3 HP, ETL-Sanitation, ETL, cETL	[REDACTED]	[REDACTED]
	1	ea	Self-contained refrigeration, standard		
	1	ea	1 years parts/labor & 5 yrs compressor warranty, standard		
	1	ea	115v/60/1, 7.5 amps, cord w/NEMA 5-15P, standard		
			<b>Extended Total for Item No. 6:</b>	[REDACTED]	[REDACTED]

7	1	ea	<del> <b>FOOD SLICER, ELECTRIC</b>                       Univex Model No. 4512 Packed: each                      PrepSaver™ Slicer, compact, light to medium duty, manual gravity feed, 12" diameter knife, anodized aluminum finish, belt-driven blade assembly, built-in sharpener, 1/3 HP motor, ETL, NSF                 </del>	[REDACTED]	[REDACTED]
		ea	115v/60/1ph		
			<b>Extended Total for Item No. 7:</b>	[REDACTED]	[REDACTED]

8	1	ea	<b>FOOD SLICER, ELECTRIC</b>  Hobart Model No. 2612-1 USED Slicer, manual, angle feed, 12" s/s CleanCut™ knife, Poly-V-belt drive, permanent ring guard, removable s/s carriage & knife cover, top mounted sharpener, aluminum base, tilting, 120/60/1, 1/2 hp	[REDACTED]	<alternate>
			Freight:	[REDACTED]	<alternate>

9	2	ea	<b>UNDERBAR ICE BIN COCKTAIL STATION</b>  Krowne Metal Model No. 18-24-7 Packed: each Standard 1800 Series, Ice Bin, 24" x 18-1/2" OA, 4" backsplash, 12" deep, insulated chest, 80-lbs. ice capacity, 7-circuit cold plate, 1/2" drain, (2) 3-pak removable bottle racks, stainless steel top & front	[REDACTED]	[REDACTED]
			<b>Extended Total for Item No. 9:</b>	[REDACTED]	[REDACTED]

1 ea Standard flyer accessories only, NO modifications to flyer items allowed or their accessories

**Extended Total for Item No. 27:**



28 1 ea **FAUCET, SERVICE SINK**  
 Krowne Metal Model No. 16-127 Packed: each  
 Krowne Royal Series Service Faucet, Splash-Mounted, 8" Centers, 6-1/2" Long Heavy Cast Spout w/Bail Hook and Hose Thread, Bracket Can Mount Above Or Below, Vacuum Breaker, Rough Brass, NSF, CSA (Best)

1 ea 1 year parts & labor warranty, std.

**Extended Total for Item No. 28:**

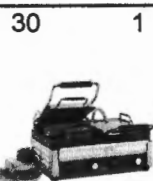


29 1 ea **BACKBAR COOLER, FRONT BREATHING**  
 Continental Refrigerator Model No. BBC24-GD  
 Backbar Cooler, 24" wide, 38-1/2" high, stainless steel top, (1) glass doors with locks, black vinyl exterior, galvanized interior with reinforced stainless steel floor, epoxy coated steel shelves, condensate evaporator, self-contained refrigeration, 1/5 hp, 5.8 amps

1 ea 115v/60/1, 10' cord & plug, standard

1 ea Standard warranty: 1 year parts and labor; 5 year compressor

**Extended Total for Item No. 29:**



30 1 ea **SANDWICH GRILL TOASTER**  
 Waring Model No. WFG300 Packed: each  
 Tostato Ottimo™ Dual Toasting Grill, electric, double, 17" x 9-1/4" cooking surface, hinged auto-balancing top plate w/heat resistant handles, flat cast iron plates, adjustable thermostats 570°F (300°C), indicator lights, brushed s/s body & removable drip tray, 240V, 13amps, UL, NSF

1 ea Standard 1-year limited warranty

**Extended Total for Item No. 30:**



31 2 ea **SANDWICH GRILL TOASTER**  
~~Vollrath Model No. 40791 Packed: each  
 Cayenne® Sandwich Press, electric, single, 13" x 14" fixed cast aluminum flat lower grill, adjustable hinged upper grill with flat plate, thermostatic control, stainless steel housing, 1.8 kw, 110v/60/1-ph, ETL, NSF, model# TSA7009~~

Freight:

<alternate>



32 1 ea **FOOD PROCESSOR, ELECTRIC**  
~~Robot Coupe Model No. R2N  
 Commercial Food Processor, 3 qt. gray ABS bowl w/handle, kidney-shaped opening, vegetable prep attachment with external ejection, "S" blade, 27577 5/8" (2mm) grating disc and 27566 5/32" (4mm) slicing disc, continuous feed, bowl attachment designed for vertical cutting and mixing, on/off & pulse switch, single speed, 1725 RPM, 120v/60/1-hp, 7 amps, IHP, ETL electrical and sanitation, cETL~~

1 ea 1-Year parts & labor warranty

**Extended Total for Item No. 32:**



33 1 ea **FOOD PROCESSOR, ELECTRIC**  
 Waring Model No. WFP11S Packed: each  
 Food Processor, 2.5 qt., vertical chute feed design, LiquiLock™ Seal System, holds liquids in the bowl and locks S blade in the bowl while pouring, sealed LiquiLock™ polycarbonate batch bowl, includes: WFP11S1 serrated sealed S-Blade, WFP118 5/32" slicing disc, WFP115 5/32" shredding disc, WFP113 5/64" grating disc, WFP11S7 detachable disc stem, 3/4 HP motor, 120V/60/1-ph, 6 amps, UL

<alternate>

10 1 ea **CITRUS JUICER, ELECTRIC**



Waring Model No. JC4000 Packed: each  
 Juicer, electric, citrus reamer, universal reamer, heavy duty direct drive motor with polycarbonate housing, stainless steel juice collector with large spout, detachable dome, 1800 RPM, 120V, 60Hz, UL

1 ea Standard 1-year limited warranty

**Extended Total for Item No. 10:**

11 1 ea **CITRUS JUICER, ELECTRIC**



Waring Model No. BJ120C Packed: each  
 Bar Juicer, electric, citrus, compact, with die-cast base, w/lift-off bowl/reamer and 1 liter serving container, UL listed

1 ea Standard 1-year limited warranty

1 ea 120v, 60Hz, std.

<alternate>

<alternate>

<alternate>

Freight:

<alternate>

12 Spare No.

Spare

13 Spare No.

Spare

14 Spare No.

Spare

15 Spare No.

Spare

16 1 ea **WORK TABLE, 72", STAINLESS STEEL TOP**

Johnson-Rose Model No. 83072 Packed: each  
 Work Table, 72"W x 30"D, galvanized undershelf, legs and leg socket, 18 gauge top, plastic adjustable bullet feet, #430 stainless steel (#4 finish), NSF



**Extended Total for Item No. 16:**

**\$160.60**

17 1 ea **SHELVING UNIT, WIRE**



Johnson-Rose Model No. 224607 Packed: each  
 Shelving Unit, (4) 24" x 60" shelves, (4) 72" posts, Jade epoxy finish, NSF

**Extended Total for Item No. 17:**

18 Spare No.

Spare

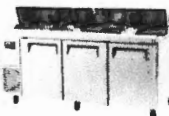
19 Spare No.

Spare

20 Spare No.

Spare

21 1 ea **REFRIGERATED COUNTER, SANDWICH TOP**



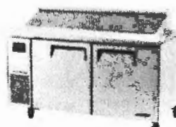
Turbo Air Model No. JST-72 Packed: each  
 J Series Sandwich/Salad Unit-side mount, three section, 18 cu. ft., (3) s/s swing door w/recessed handle, s/s top, front & sides, s/s interior floor w/AL side panels & door liner, (3) PE coated wire shelf, (18) 1/6 size pan capacity (4" deep condiment pans included), cutting board side rail, 9-1/2" deep- 1/2" thick cutting board included, cold air compartment, 4" dia. swivel casters, front breathing, self-contained, 1/4 HP, 4.8 amps, ETL, cETL, ETL-Sanitation, NEMA 5-15P

1 ea 1 year parts/labor & 5 yrs compressor warranty, standard

1 ea 115v/60/1, standard

**Extended Total for Item No. 21:**

22 1 ea **REFRIGERATED COUNTER, SANDWICH TOP** [REDACTED] <alternate>  
 Turbo Air Model No. JST-60 Packed: each  
 J Series Sandwich/Salad Unit-side mount, two section, 15 cu. ft., (2) s/s swing doors w/recessed handles, s/s top, front & sides, s/s interior floor w/ AL side panels & door liner, (2) PE coated wire shelf, (14) 1/6 size pan capacity (4" deep compartment pans included), cutting board side rail, 9-1/2" deep- 1/2" thick cutting board included, cold air compartment, 4" dia. swivel casters, front breathing, self-contained, 1/4 HP, 4.8 amps, ETL, cETL, ETL-Sanitation, NEMA 5-15P  
 1 ea 1 year parts/labor & 5 yrs compressor warranty, standard <alternate>  
 1 ea 115v/60/1, standard <alternate>  
 Freight: <alternate>



23 2 ea **HAND SINK** [REDACTED] [REDACTED]  
 Royal Industries Model No. ROY HS 12 SP Packed: each  
 Hand Sink, 9" x 9" x 5" deep bowl, with side splash



**Extended Total for Item No. 23:** [REDACTED]

24 1 ea **SINK, (3) THREE COMPARTMENT** [REDACTED] [REDACTED]  
 John Boos Model No. E3S8-18-12L18-X Packed: each  
 Sink, (3) 18" wide x 18" front-to-back x 12" deep compartments, (1) 18" left drainboard, 10" high boxed backsplash with 2" return to wall at 45° & 1" tile edge, corners coved at 3/4" radius, bottom of bowl drain to 3-1/2" dia. die stamped opening, (1) set faucet holes, 18/300 s/s, 1-5/8" OD galvanized legs and gussets, adjustable plastic bullet feet, NSF  
 1 ea Standard flyer accessories only, NO modifications to flyer items allowed or their accessories



**Extended Total for Item No. 24:** [REDACTED]

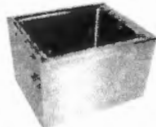
25 1 ea **SINK, (2) TWO COMPARTMENT** [REDACTED] <alternate>  
 John Boos Model No. E2S8-18-12L18-X Packed: each  
 Sink, (2) 18" wide x 18" front-to-back x 12" deep compartments, (1) 18" left drainboard, 10" high boxed backsplash with 2" return at 45° & 1" tile edge, corners coved at 3/4" radius, bottom of bowls drain to 3-1/2" dia. die stamped opening, (1) set faucet holes, 18/300 s/s, 1-5/8" OD galvanized legs and gussets, adjustable plastic bullet feet, NSF  
 1 ea Standard flyer accessories only, NO modifications to flyer items allowed or their accessories <alternate>  
 Freight: <alternate>

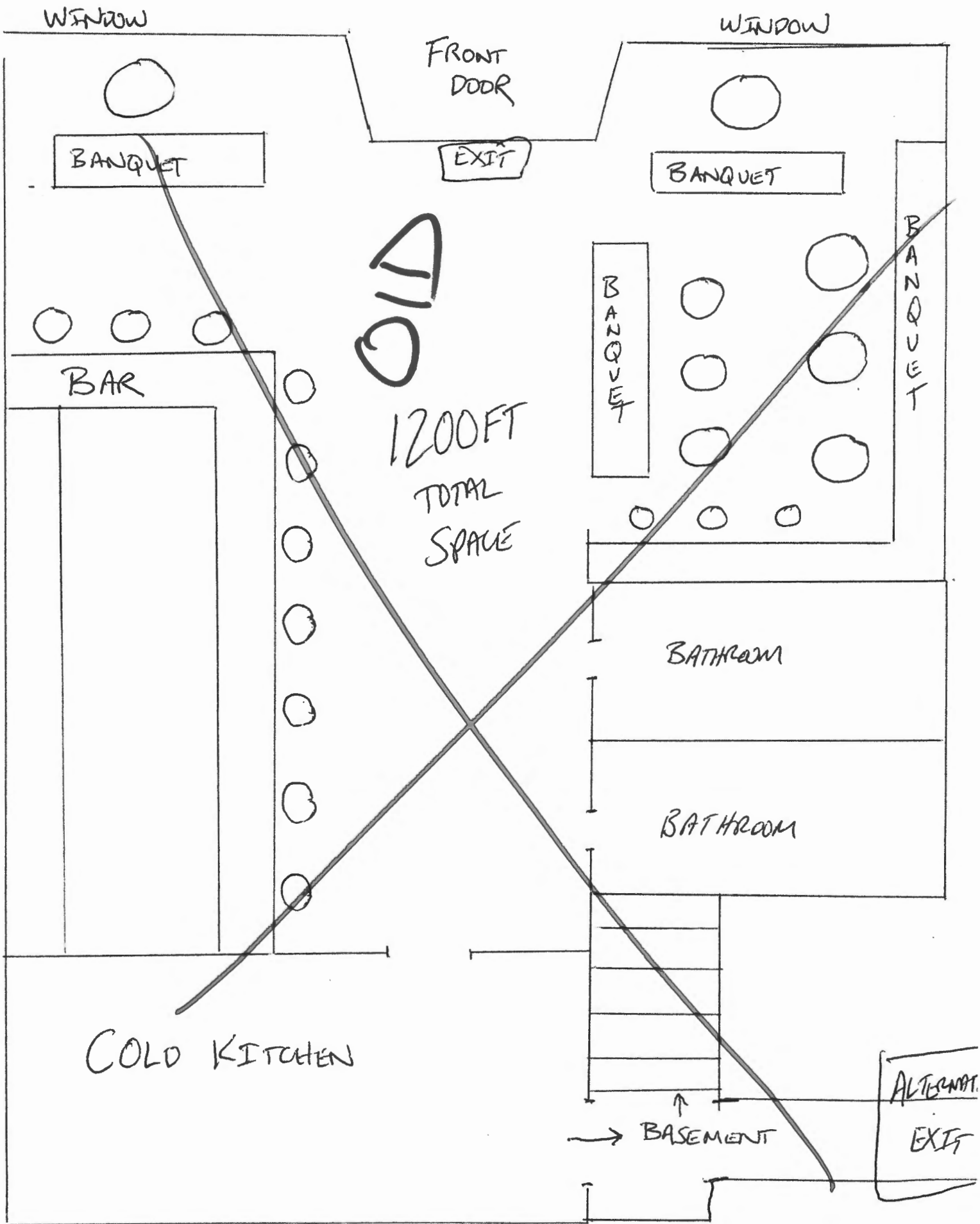


26 1 ea **PRE-RINSE UNIT** [REDACTED] [REDACTED]  
 Krowne Metal Model No. 17-109W Packed: each  
 Krowne Royal Series Pre-Rinse Assembly w/Wall Bracket, Wall-Mounted, 8" Centers, Add-On Faucet w/12" Spout  
 1 ea 1 year parts & labor warranty, std.  
**Extended Total for Item No. 26:** [REDACTED]



27 1 ea **MOP SINK** [REDACTED] [REDACTED]  
 John Boos Model No. EMS-2016-12-X Packed: each  
 Mop Sink, floor mounted, 24-5/8" L-R, 19-1/8" F-B, 12" high water level, 2" heavy duty free flow drain, stainless steel construction





**MAINE COMMERCIAL ASSOCIATION OF REALTORS®  
COMMERCIAL LEASE (GROSS/MODIFIED GROSS)**

1. PARTIES            **WITT-T, LLC**, a Maine limited liability company with a mailing address of 378 Lakeside Drive, Boothbay Harbor, ME 04538 ("LANDLORD"), hereby leases to **The AAA The North Point LLC**, a Maine limited liability company with a mailing address of 35 Silver Street, Portland, ME 04101, ("TENANT"), and the TENANT hereby leases from LANDLORD the following described premises:
2. PREMISES            The premises are deemed to contain 1,200+/- square feet of first floor space, plus 1,200+/- sf of basement space, plus an additional 80 square feet of basement space located directly beneath a portion of the first floor space for which TENANT will install a walk-in refrigerator and keg system related to its restaurant/bar business (collectively the "Premises"). The Premises are located at 35 Silver Street, Portland, ME 04101, and include the right to use, in common with others, the entrances, doorways, hallways, stairways and elevators necessary for access to said Premises and lavatories nearest thereto. The Premises are accepted in "as is" condition except if specifically set forth to the contrary in this lease.
3. TERM                The term of this lease shall be for twenty (20) years, unless sooner terminated as herein provided, commencing the sooner of January 1, 2013 or upon the opening (to the general public) of Tenant's business (the "Commencement Date"), and ending on December 31, 2032. Notwithstanding the Commencement Date, TENANT shall have possession of the Premises upon the execution of this lease by LANDLORD and TENANT.

4. RENT                The TENANT shall pay to the LANDLORD the following base rent:

<u>Lease Year(s)</u>	<u>Annual Base Rent</u>	<u>Monthly Rent</u>
<u>1</u>	<u>\$27,600.00</u>	<u>\$2,300.00</u>
<u>2</u>	<u>\$28,152.00</u>	<u>\$2,346.00</u>
<u>3</u>	<u>\$28,715.04</u>	<u>\$2,392.92</u>
<u>4</u>	<u>\$29,289.24</u>	<u>\$2,440.77</u>
<u>5</u>	<u>\$29,874.96</u>	<u>\$2,489.58</u>
<u>6</u>	<u>\$30,472.44</u>	<u>\$2,539.37</u>
<u>7</u>	<u>\$31,081.80</u>	<u>\$2,590.15</u>
<u>8</u>	<u>\$31,703.40</u>	<u>\$2,641.85</u>
<u>9</u>	<u>\$32,337.36</u>	<u>\$2,694.78</u>
<u>10</u>	<u>\$32,984.04</u>	<u>\$2,748.67</u>
<u>11</u>	<u>\$33,643.68</u>	<u>\$2,803.64</u>
<u>12</u>	<u>\$34,316.52</u>	<u>\$2,859.71</u>
<u>13</u>	<u>\$35,002.80</u>	<u>\$2,916.90</u>
<u>14</u>	<u>\$35,702.76</u>	<u>\$2,975.23</u>
<u>15</u>	<u>\$36,416.76</u>	<u>\$3,034.73</u>
<u>16</u>	<u>\$37,145.04</u>	<u>\$3,095.42</u>
<u>17</u>	<u>\$37,887.84</u>	<u>\$3,157.32</u>
<u>18</u>	<u>\$38,645.52</u>	<u>\$3,220.46</u>
<u>19</u>	<u>\$39,418.32</u>	<u>\$3,284.86</u>
<u>20</u>	<u>\$40,206.60</u>	<u>\$3,350.55</u>

The base rent is payable in advance in equal monthly installments on the first day of each month during the term, with rent to be prorated for portions of a calendar month at the beginning or end of said term. All payments of rent or additional rent (as defined below) are to be made to LANDLORD or to such agent and at such place as LANDLORD shall from time to time in writing designate, with the following being now so designated: 378 Lakeside Drive, Boothbay Harbor, ME 04538. If TENANT does not pay base rent, supplemental and additional rents, or other fees and charges when due, pursuant to the terms of this Lease, then LANDLORD, in its sole discretion, may charge, in addition to any other remedies it may have, a late charge for each month or part thereof that TENANT fails to pay the amount due after the due date. The late charge shall be equal to four percent (4%) of the delinquent amount due LANDLORD each month in addition to the rent then due.

6. SECURITY DEPOSIT            Upon the execution of this lease, the TENANT shall pay to the LANDLORD the amount of Four Thousand Six Hundred Dollars (\$4,600.00), which shall be held by LANDLORD as security for the TENANT'S performance as herein provided and refunded to the TENANT, without interest, at the end of the term of this lease, subject to the TENANT'S satisfactory compliance with the conditions hereof.
7. RENT ADJUSTMENT            If in any tax year, commencing with the fiscal year 2013, the real estate taxes on the land and building of LANDLORD (as described in a deed recorded in the Cumberland County Registry of Deeds in Book 14416, Page 288), of which the Premises are a part, are in excess of the amount of the real estate taxes thereon for the fiscal year



LANDLORD from rent thereafter due and accruing, but shall look solely to the LANDLORD for satisfaction of such claim.


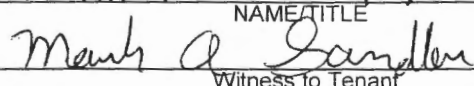
- 25. WAIVER OF RIGHTS  
No consent or waiver, express or implied, by either party to or of any breach of any covenant, condition, or duty of the other, shall be construed as a consent or waiver to or of any other breach of the same or other covenant, condition or duty.
- 26. SUCCESSORS AND ASSIGNS  
The covenants and agreements of LANDLORD and TENANT shall run with the land and be binding upon and inure to the benefit of them and their respective heirs, executors, administrators, successors and assigns, but no covenant or agreement of LANDLORD, express or implied, shall be binding upon any person except for defaults occurring during such person's period of ownership nor binding individually upon any fiduciary, any shareholder or any beneficiary under any trust.
- 27. HOLDOVER  
If TENANT fails to vacate the Premises at the termination of this lease, then the terms of this lease shall be applicable during said holdover period; but this provision shall not be interpreted as consent or permission by the LANDLORD for TENANT to holdover at the termination of this lease and terms of this holdover provision shall not preclude LANDLORD from recovering any other damages which it incurs as a result of TENANT's failure to vacate the Premises at the termination of this lease.
- 28. MISCELLANEOUS  
Unless repugnant to the context. "LANDLORD" and "TENANT" mean the person or persons, natural or corporate, named above as LANDLORD and TENANT respectively, and their respective heirs, executors, administrators, successors and assigns. LANDLORD and TENANT agree that this lease shall not be recordable but each party hereto agrees, on request of the other, to execute a Memorandum of Lease in recordable form and mutually satisfactory to the parties. If any provision of this lease or its application to any person or circumstances shall to any extent be invalid or unenforceable, the remainder of this lease or the application of such provision to persons or circumstances other than those as to which it is invalid or unenforceable, shall not be affected thereby and each provision of this lease shall be valid and enforceable to the fullest extent permitted by law. The submission of this lease or a summary of some or all of its provisions for examination by TENANT does not constitute a reservation of or option for the premises or an offer to lease the Premises, and this document shall become effective and binding only upon the execution and delivery hereof by both LANDLORD and TENANT. Employees or agents of LANDLORD have no authority to make or agree to make a lease or any other agreement or undertaking in connection herewith. All negotiations, considerations, representations and understandings between LANDLORD and TENANT are incorporated herein and no prior agreements or understandings, written or oral, shall be effective for any purpose. No provision of this lease may be modified or altered except by agreement in writing between LANDLORD and TENANT, and no act or omission of any employee or agent of LANDLORD shall alter, change, or modify any of the provisions hereof. This lease shall be governed exclusively by the provisions hereof and by the laws of the State of Maine. The headings herein contained are for convenience only, and shall not be considered a part of this lease.
- 29. BROKERAGE  
TENANT warrants and represents to LANDLORD that it has not dealt with any broker, finder or similar person concerning the leasing of the Premises, other than CBRE | The Boulos Company ("BROKER") or NAI The Dunham Group ("BROKER"), and in the event of any brokerage claims against LANDLORD predicated upon dealings with TENANT other than by the BROKER, TENANT agrees to defend the same and indemnify LANDLORD against any such claim. LANDLORD agrees to pay the BROKERS their respective commissions upon execution of this lease.
- 30. OTHER PROVISIONS  
It is also understood and agreed that: N/A


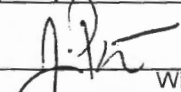
**DISCLAIMER: THIS IS A LEGAL DOCUMENT. IF NOT FULLY UNDERSTOOD, CONSULT AN ATTORNEY.**

IN WITNESS WHEREOF, the said parties hereunto set their hands and seals this 4 day of OCTOBER, 2012

TENANT: The AAA The North Point LLC

LANDLORD: WITT-T LLC

  
 \_\_\_\_\_  
 Signature  
NOAH TALMACH / PRESIDENT  
 NAME/TITLE  
  
 \_\_\_\_\_  
 Witness to Tenant

  
 \_\_\_\_\_  
 Signature  
OWNER  
 NAME/TITLE  
  
 \_\_\_\_\_  
 Witness to Landlord





# PORTLAND MAINE

*Strengthening a Remarkable City, Building a Community for Life • [www.portlandmaine.gov](http://www.portlandmaine.gov)*

## Receipts Details:

**Tender Information:** Check , BusinessName: Noah Talmatch, Check Number: 140\$200.00

**Tender Amount:** 200.00

## Receipt Header:

**Cashier Id:** Ldobson

**Receipt Date:** 11/7/2012

**Receipt Number:** 50064

## Receipt Details:

Referance ID:	8462	Fee Type:	BP-Constr
Receipt Number:	0	Payment Date:	
Transaction Amount:	200.00	Charge Amount:	200.00
Job ID: Job ID: 2012-10-5237-CH OF USE - change of use: Beauty Salon to Restaurant/Bar			
Additional Comments: Silver St.			

Thank You for your Payment!





# PORTLAND MAINE

*Strengthening a Remarkable City, Building a Community for Life • [www.portlandmaine.gov](http://www.portlandmaine.gov)*

## Receipts Details:

**Tender Information:** Check , BusinessName: Noah Talmatch, Check Number: 193  
**Tender Amount:** 195.00

## Receipt Header:

**Cashier Id:** gguertin  
**Receipt Date:** 10/19/2012  
**Receipt Number:** 49467

## Receipt Details:

Referance ID:	8460	Fee Type:	BP-C of O
Receipt Number:	0	Payment Date:	
Transaction Amount:	75.00	Charge Amount:	75.00
Job ID: Job ID: 2012-10-5237-CH OF USE - change of use: Beauty Salon to Restaurant/Bar			
Additional Comments: Noah Talmatch, 35 Silver St.			

Referance ID:	8462	Fee Type:	BP-Constr
Receipt Number:	0	Payment Date:	
Transaction Amount:	70.00	Charge Amount:	70.00
Job ID: Job ID: 2012-10-5237-CH OF USE - change of use: Beauty Salon to Restaurant/Bar			

35 SILVER ST.

NOAH TALMARCH 646-701-1011

---

\* ALL EQUIPMENT IS NSF CERTIFIED. 120V. (ENCLOSURE)

\* BANQUET + BAR MATERIAL IS WOOD PLANKING,

2X4' WOODEN FRAMEWORK - SECURED TO WALL

+ FLOOR WITH STEEL "L" BRACKETS.

\* FINISHED WOOD PLYBOARD.

\* ANTIQUED BOLTS FOR FRONT FACE

\* ALL DRAINAGES, HOT + COLD WATER EXISTING

RECEIVED

NOV 01 2012

RECEIVED

Dept of Building Inspections  
City of Portland Maine

NOV 01 2012

Dept. of Building Inspections  
City of Portland Maine

**THE  
NORTH  
POINT**

35 Silver St.  
Portland Maine

RECEIVED  
NOV 05 2012  
Dept. of Building Inspections  
City of Portland Maine

To Whom It May Concern:

The North Point Bar & Restaurant will be a small, intimate place where the general public can gather together for delicious food, authentic, old fashioned cocktails, local beer & a wide selection of fine wines. The setting will be warm, inviting, with rustic wood & metal accents like a modern take on old farmhouse, country style.

The menu will be primarily select cuts of fine, aged cheese and meats, unique, cold & hot pressed sandwiches made with the finest ingredients, salads, pates and house made chocolate truffles.

The seating capacity will be approximately 46  
The operating hours will be from 12noon to 1am seven days a week.

Formally a hair salon, there will be light construction of four structures.

1. A Front Bar and counter
2. A Back Bar and counter top with shelving.
3. A main "U" shaped Banquet along one wall with double seating on one end.
4. A free standing smaller banquet adjacent to the end of the bar side front.

Because it was formally a hair salon, the primary plumbing and electric are already in place, including:

1. 5 existing drains with venting
2. 5 hot and cold water hook ups
3. Existing lighting fixtures, wall switches & 18 fully functional electrical outlets already in place throughout the entire space.

We intend on incorporating these existing fixtures in our Bar & Restaurant.  
The list of equipment that we intend on hooking up to the existing plumbing and plugging into the existing electrical is as follows:

1. 2 Ice Bins
2. 1 triple well under bar sink
3. 1 three door under bar refrigerator
4. 1 low heat chemical treatment sanitizing dishwasher for glassware
5. 1 high heat sanitizing dishwasher for plates and utensils
6. 1 250lbs Ice Machine
7. Single door beer glass refrigerator.
8. 2 Small hand wash sinks (one in bar, one in cold kitchen)

9. Cold prep refrigerator for meat, cheese, salad and pate storage and all/ any other food that requires refrigeration.
10. 1 Electric Panini Press
11. 1 1500watt microwave oven
12. 1 Toaster
13. One 8'x 6' x 6' 7" Walk-in refrigerator for beer keg storage, installed in basement area directly under upstairs back bar area.

The Bar structures will be made with pine framing, finished plywood, finished ash wood planking and antiqued lag bolts for aesthetics finishing and design. All framing for both the front and back bar will be mounted directly into the walls and floor with lag bolts & "L" brackets.

The front bar top/counter will be made of poured, dyed and polished concrete. There will be a wooden mold built into the top of the bar with a wire mesh grid attached by mounted brackets inside to accommodate the concrete which will insure structure integrity and sturdiness.

All the Banquets will be constructed from pine framing, finished plywood and ash wood planking with antiqued lag bolts for aesthetic finishing. The Banquets shall be installed as permanent fixtures by mounting all framing directly into the walls and floors with "L" brackets and lag bolts.

The outside Awning, will be constructed with 1/2" finished plywood and pine molding. It will be mounted directly to the existing AC metal support shelf by drilling 6 1/4 inch holes along the bottom lip and using 1/4 inch lag bolts with nuts to secure the inside front bottom framing to it.

The Awning will also be secured directly into the top rear granite face of the building by first bolting a metal brace along the top with 4 1/2 inch lag bolts. Then we intend on attaching 4 1/2 inch lag bolts and nuts to the inner, top rear awning framing.

There will be a Rusted metal sign with laser cut out letters that read "The North Point" attached along the front face of the awning.

The metal sign will be constructed from 1/4 inch metal and will be 33" H x 42" W. It will be attached to the awning by using 4 1/2 inch welded lag bolts on each corner of the back of the sign. There will be 4 1/2 inch matching holes drilled into the front of the wooden awning and it will be secured by nuts from behind.

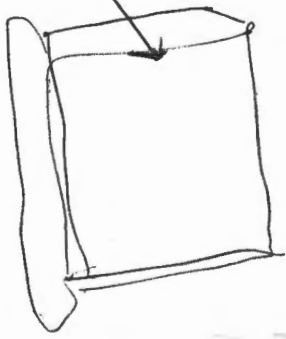


RECEIVED  
NOV 05 2012  
Dept. of Building Inspections  
City of Portland Maine

(MOVABLES)

WOOD - METAL & BOLTS.

STOOLS 20" x 20"



ALL

BANQUETS

APPROXIMATELY 16' x 18" x 18"

**DID**

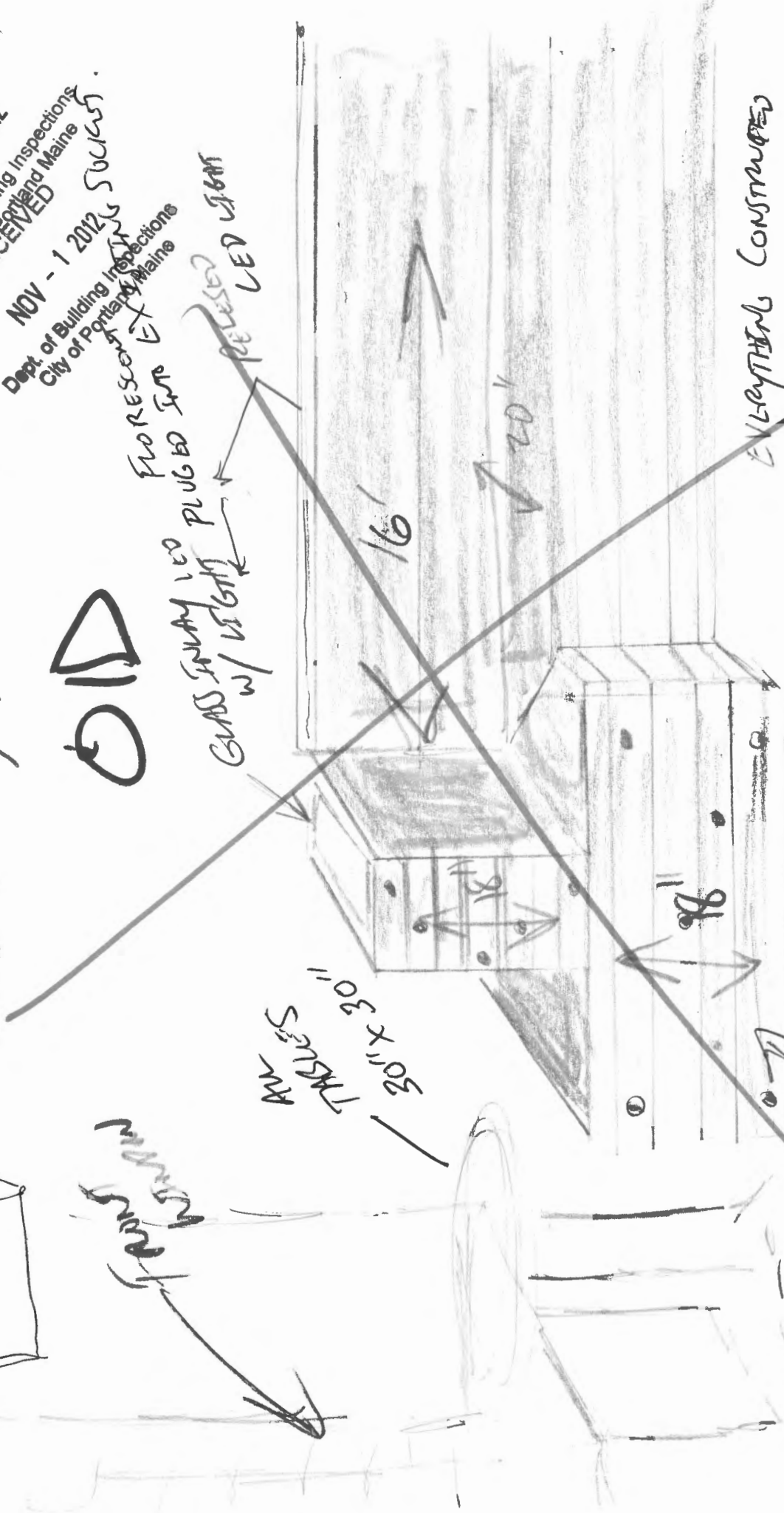
FRONT BANQUET

ALL TABLES 30" x 30"

GRASS SPRAY 100 PLUGGED INTO PRO RESERVE EX LED LIGHT GUARD W/ LIGHTS

RECEIVED  
NOV - 1 2012  
Dept. of Building Inspections  
City of Portland Maine

RECEIVED  
NOV - 1 2012  
Dept. of Building Inspections  
City of Portland Maine



EVERYTHING CONSTRUCTED WITH 2'x4' WOOD FINISHED PLYWOOD. 1" L BRACKET TO FRONT AND WASH & PAINTED.

NON MOVABLES FRONT BANQUET.

|||||

FRONT & BACK BAR

APPROX DIMENSION 33.5' X 40"

33.5'

40"

RECEIVED DIMENSION  
WOOD CORNER

C BAR  
CORNER

FRONT BACK  
WOOD BOLTS

POLISHED  
WOOD  
BAR  
TOP

FRONT  
PUMPER  
PIPE

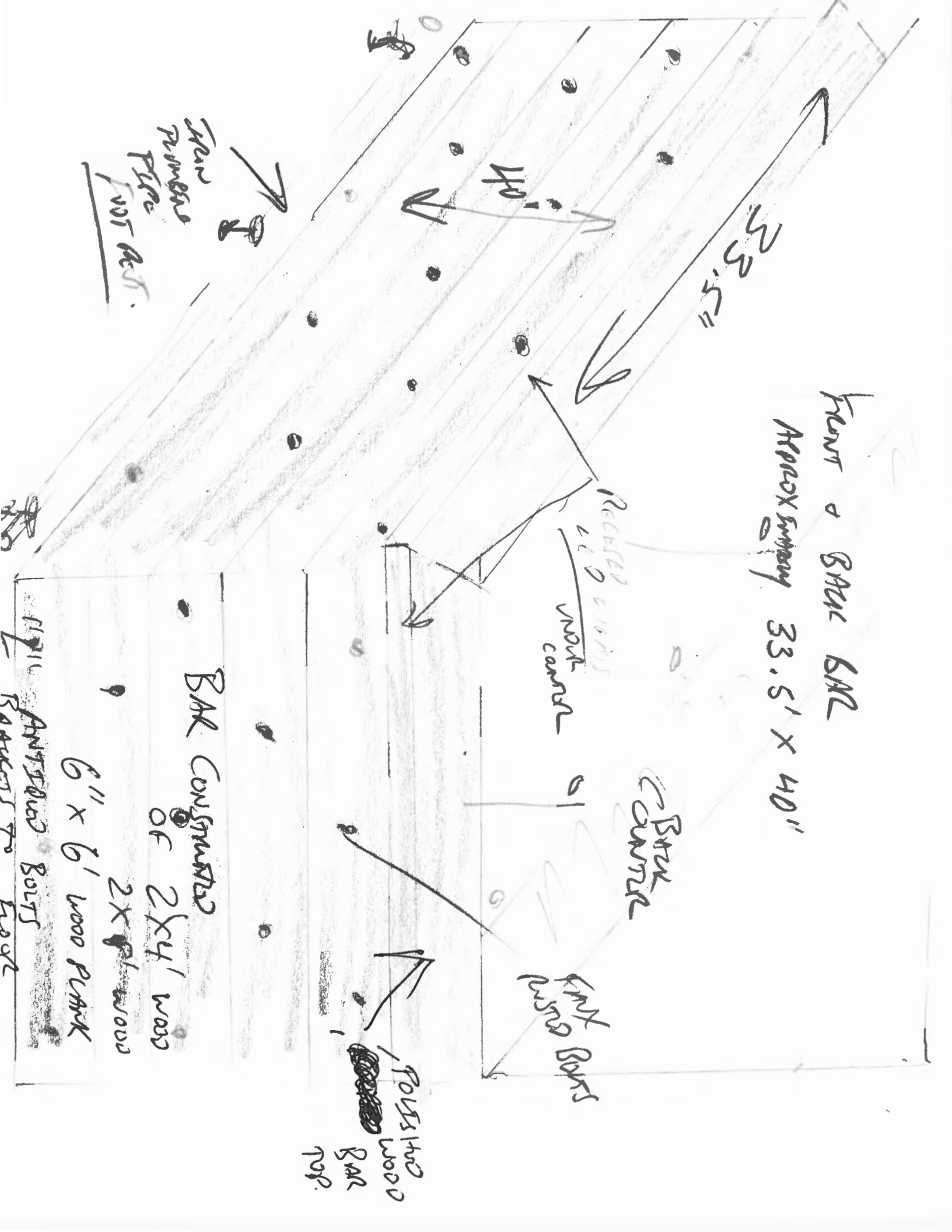
FOOT REST

BAR CONSTRUCTED  
OF 2X4' WOOD  
2X 6' WOOD

6" X 6' WOOD PLANK

ANTI-RATTLE BOLTS

FRONT BACK



# FRONT BAR

WOODEN PLANKING OF FACE  
2" x 8' x 1/2"

BOULTS

POLISHED  
CONCRETE  
BAR-TOP CENTER

3" W

10" W

37" H

40" H

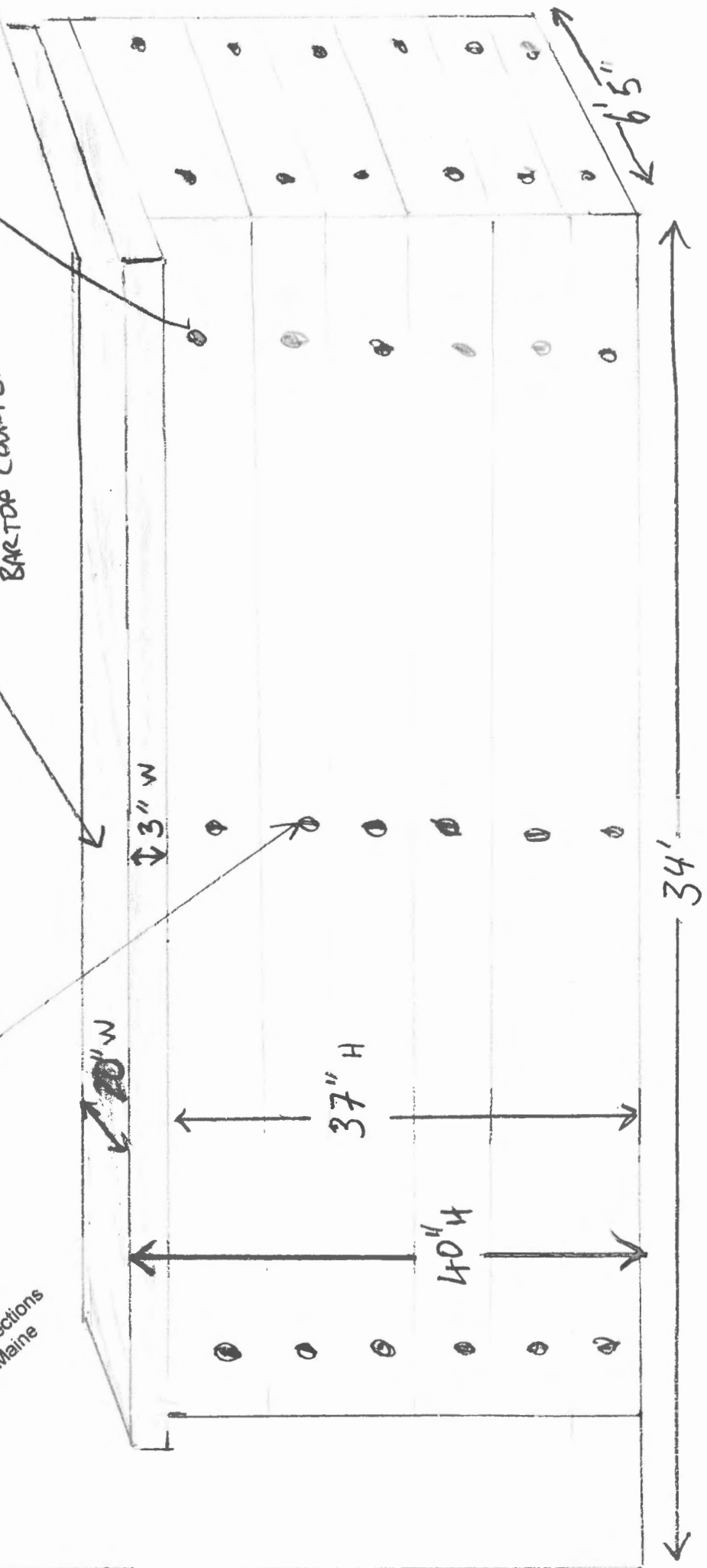
6'5"

34'

RECEIVED

NOV 05 2012

Dept. of Building Inspections  
City of Portland Maine



RECEIVED  
NOV 05 2012  
Dept. of Building Inspections  
City of Portland Maine

**BAR FRAMING**

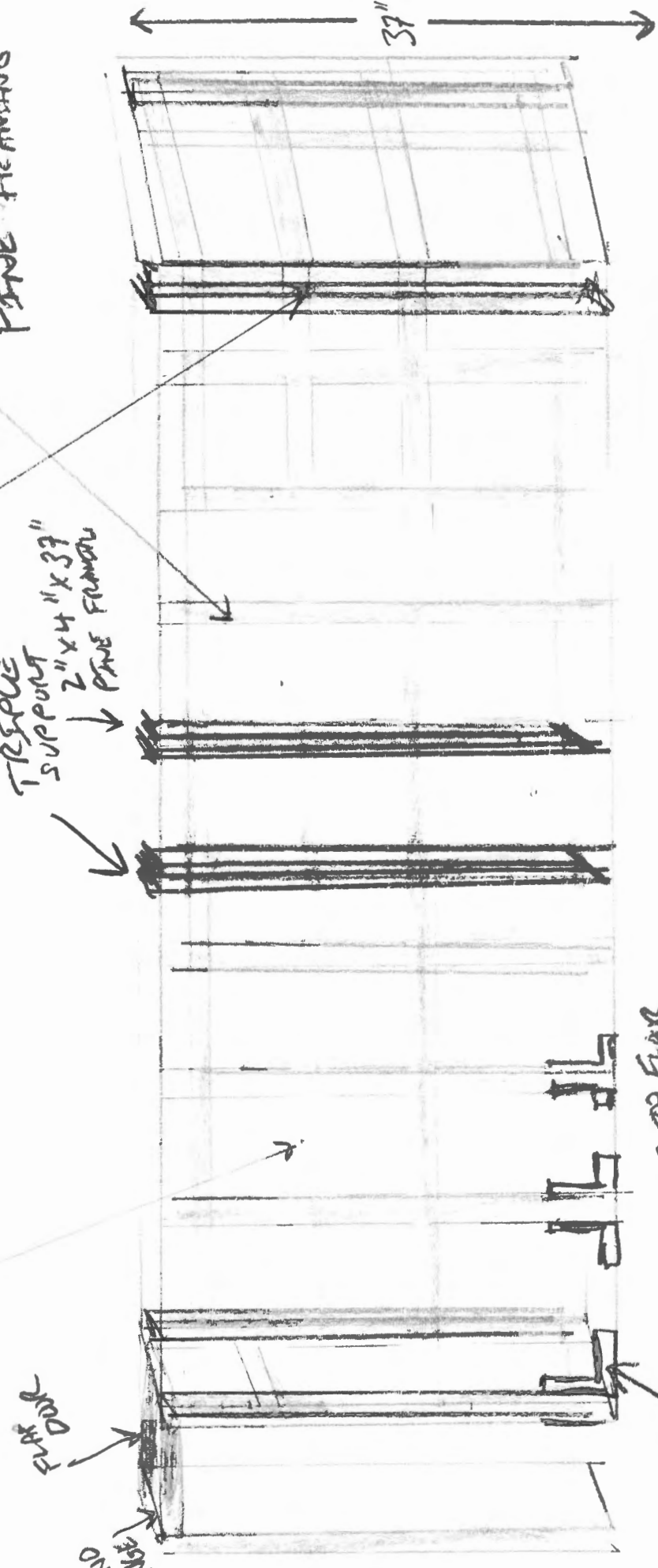
TRIPLE SUPPORT  
ON ALL CORNERS  
2" X 4" X 37"  
PINE FRAMING

12" SPACED  
2" X 4' X 37"  
PINE FRAMING

MIDDLE  
TRIPLE  
SUPPORT  
2" X 4" X 37"  
PINE FRAMING

2" X 4" X 12"  
SUPPORT PINE  
FRAMING

FROND  
BRIDGE  
FLAP  
DOOR



1" L BRACKETS MOUNTED TO FLOOR  
AND ON ALL PINE FRAMING

34'



RECEIVED  
NOV 05 2012  
Dept. of Building Inspections  
City of Portland Maine

WIRE MESH

WOODEN BOX CHANNEL FOR CONCRETE

FRONT

3"

4"

20"

5"

12"

16"

40"

BACK

OD

SIDE

VIEW

FRONT

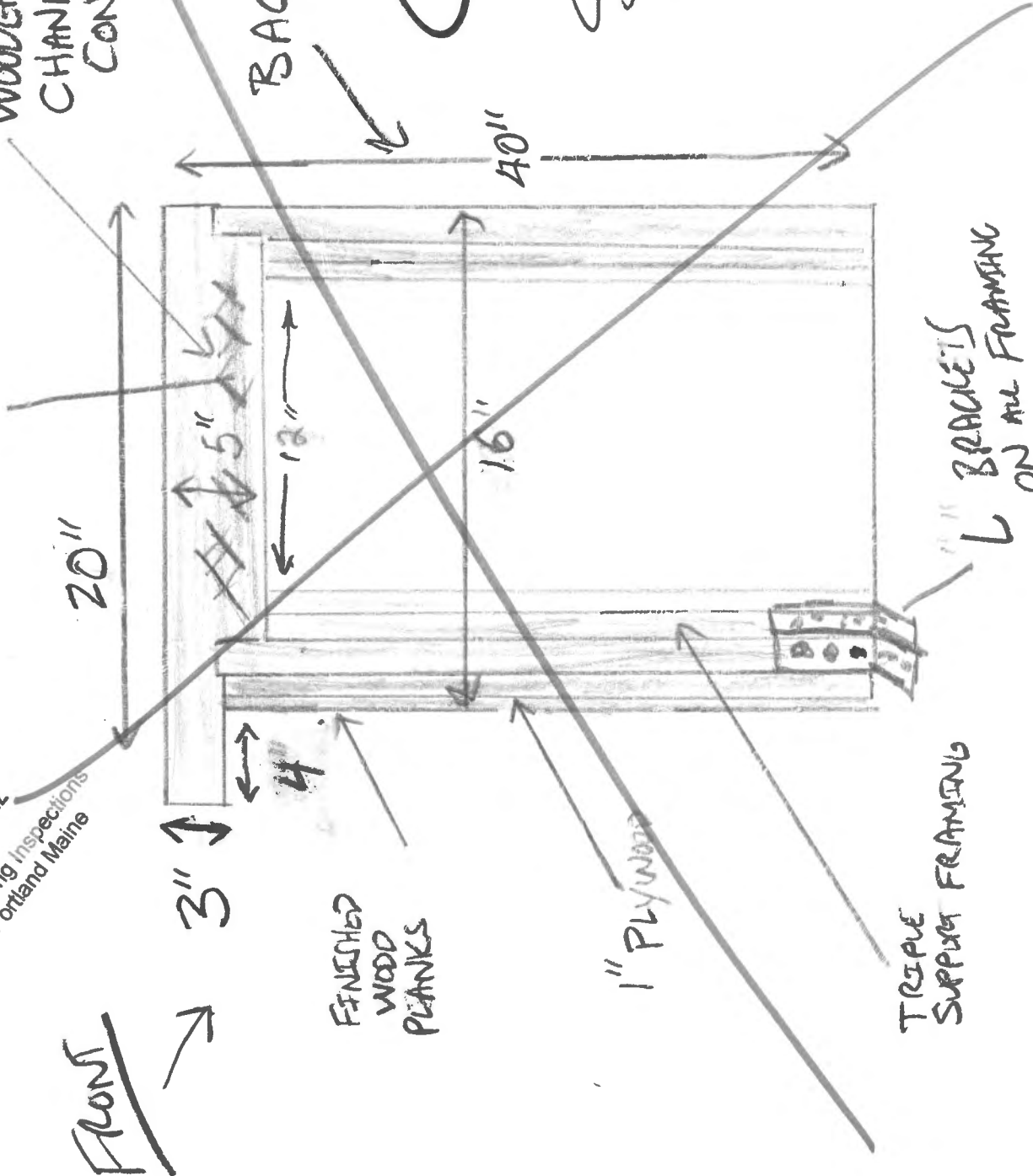
BAR

FINISHED WOOD PLANKS

1" PLYWOOD

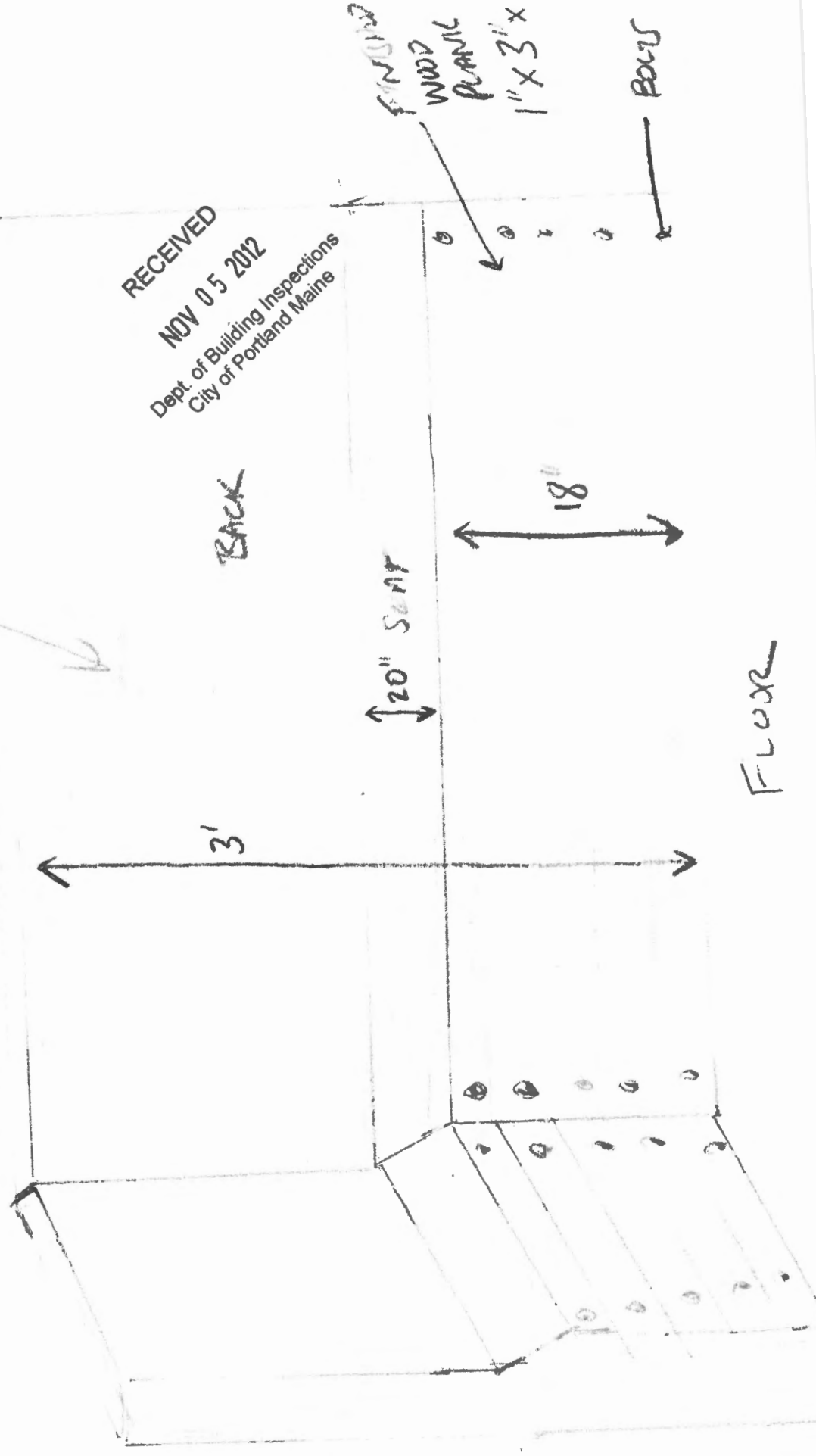
TRIPLE SUPPORT FRAMING

L BRACKETS ON ALL FRAMING



# BANDQUEIS

Attached to  
2x4 FRAMING  
MOUNTED PERMANENTLY  
TO WALLS + FLOOR WITH  
FINISHED PLY WOOD  
"L" BRACKETS + MASONRY BOLTS



RECEIVED  
NOV 05 2012  
Dept. of Building Inspections  
City of Portland Maine

FINISHED  
WOOD  
PLYWOOD  
1/2" x 3" x 6"  
BOLTS

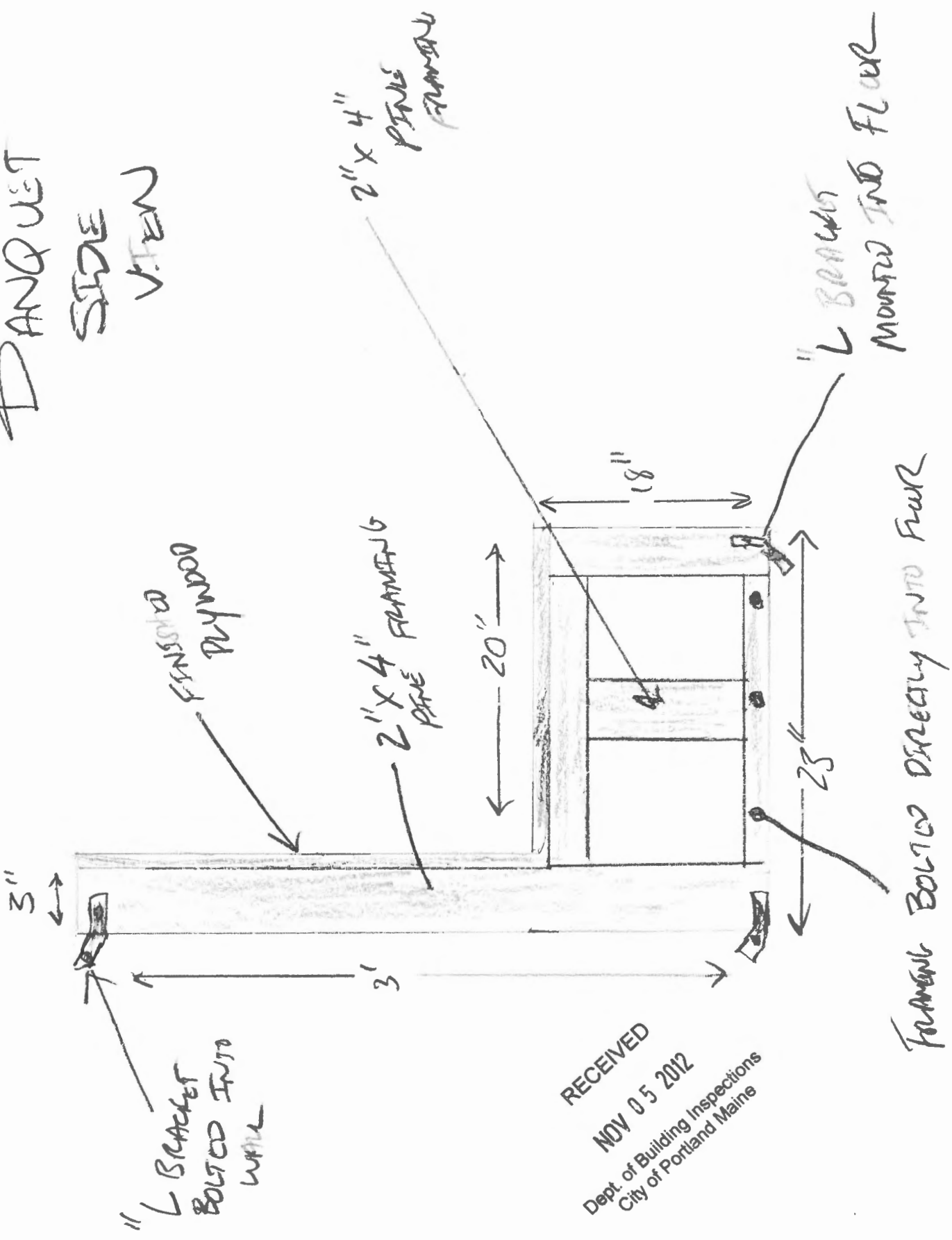
BACK

20" DEPT

18"

FLOOR

BANQUET  
SIDE  
VIEW

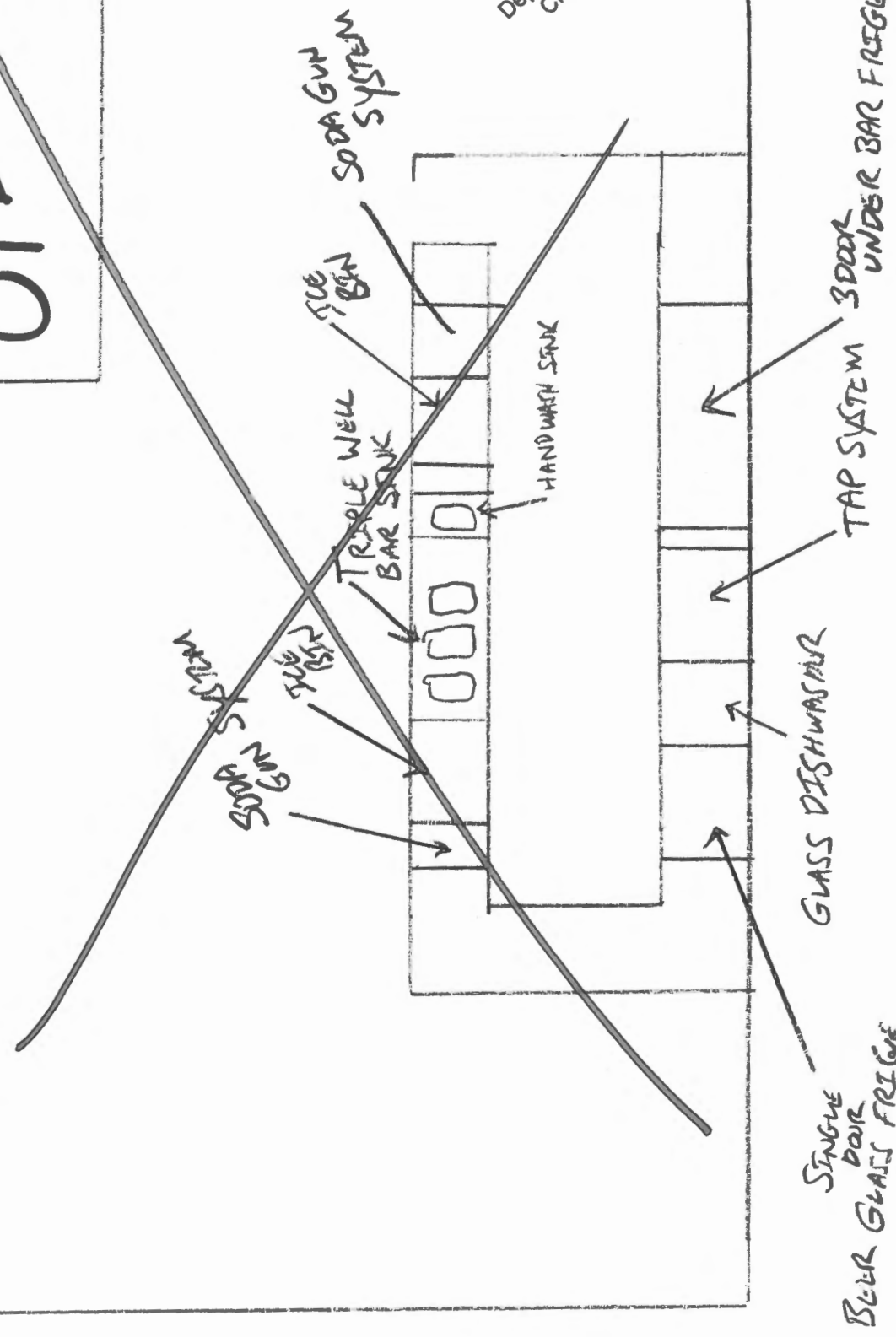


RECEIVED  
NOV 05 2012  
Dept. of Building Inspections  
City of Portland Maine

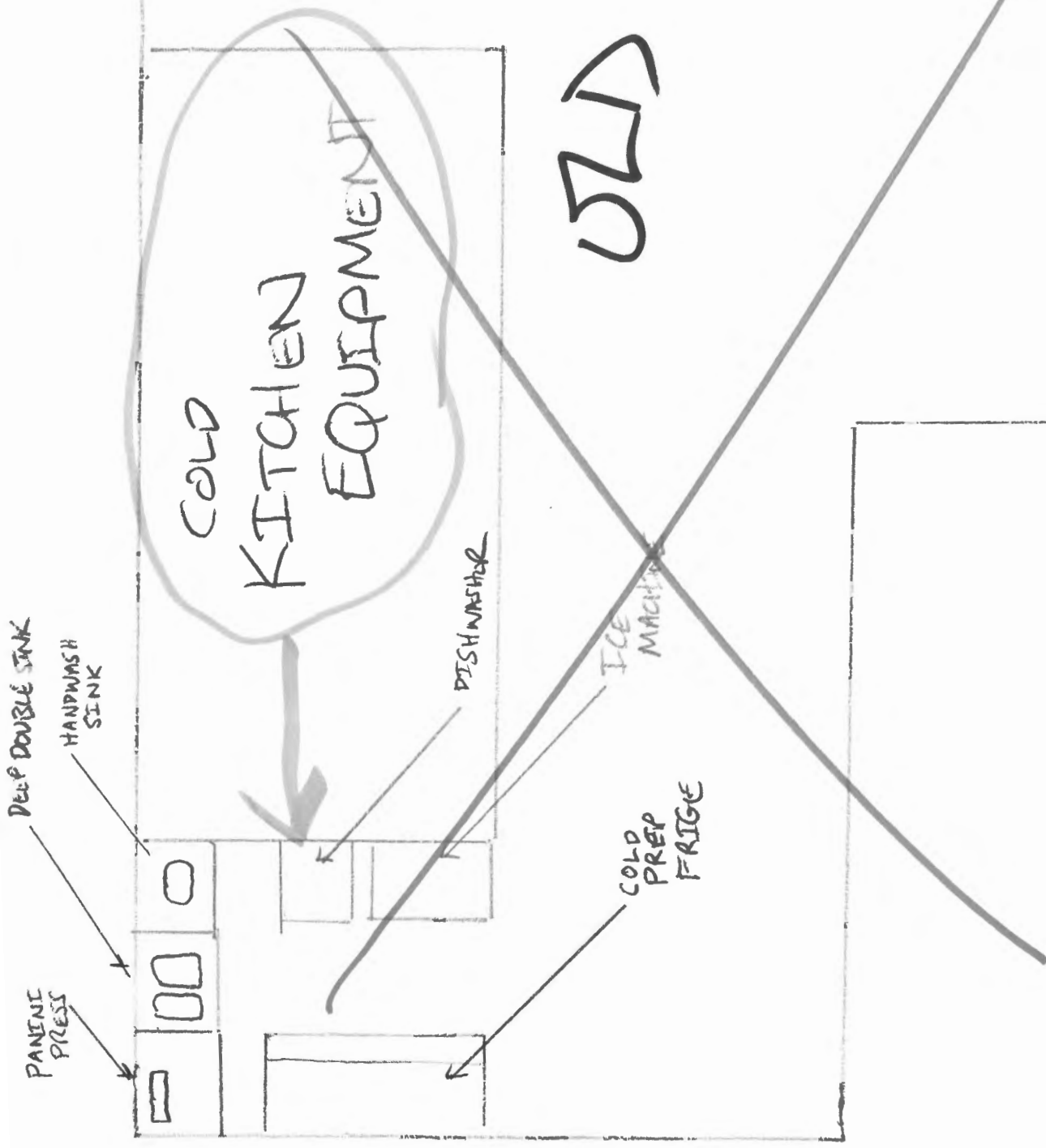
BAR  
EQUIPMENT

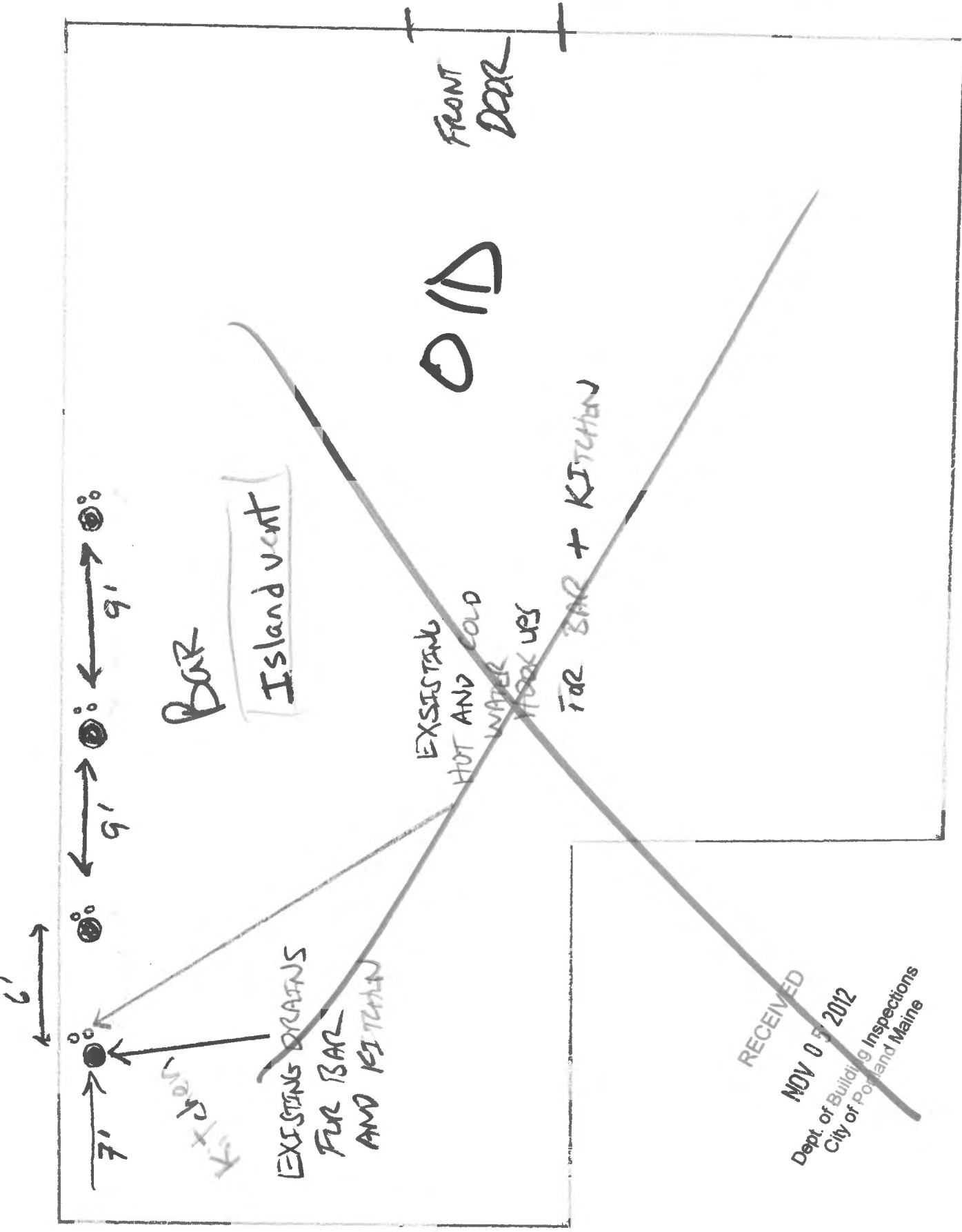
OLD

RECEIVED  
NOV 05 2012  
Dept. of Building Inspections  
City of Portland Maine



RECEIVED  
NOV 05 2012  
Dept. of Building Inspections  
City of Portland Maine





RECEIVED  
 NOV 05 2012  
 Dept of Building Inspections  
 City of Portland Maine

RECEIVED  
NOV - 1 2012  
Dept of Building Inspections  
City of Portland Maine

~~BASEMENT  
of 35 STAIR~~

SEWER LINE  
SYSTEM

WARM HEATING  
EXISTENCE

CONDENSATE  
FOR WARM HEATING

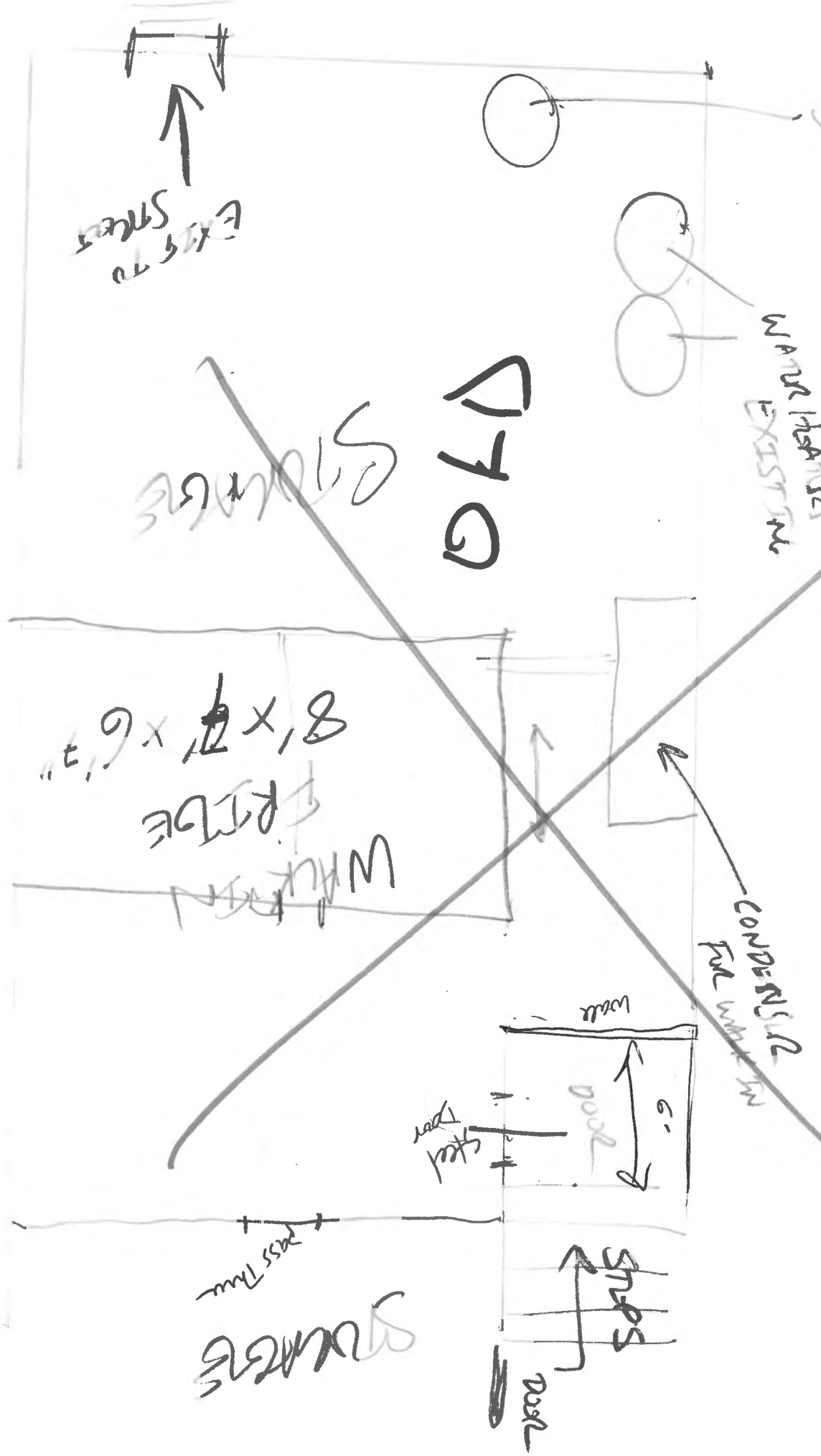
DTG

STAIRS

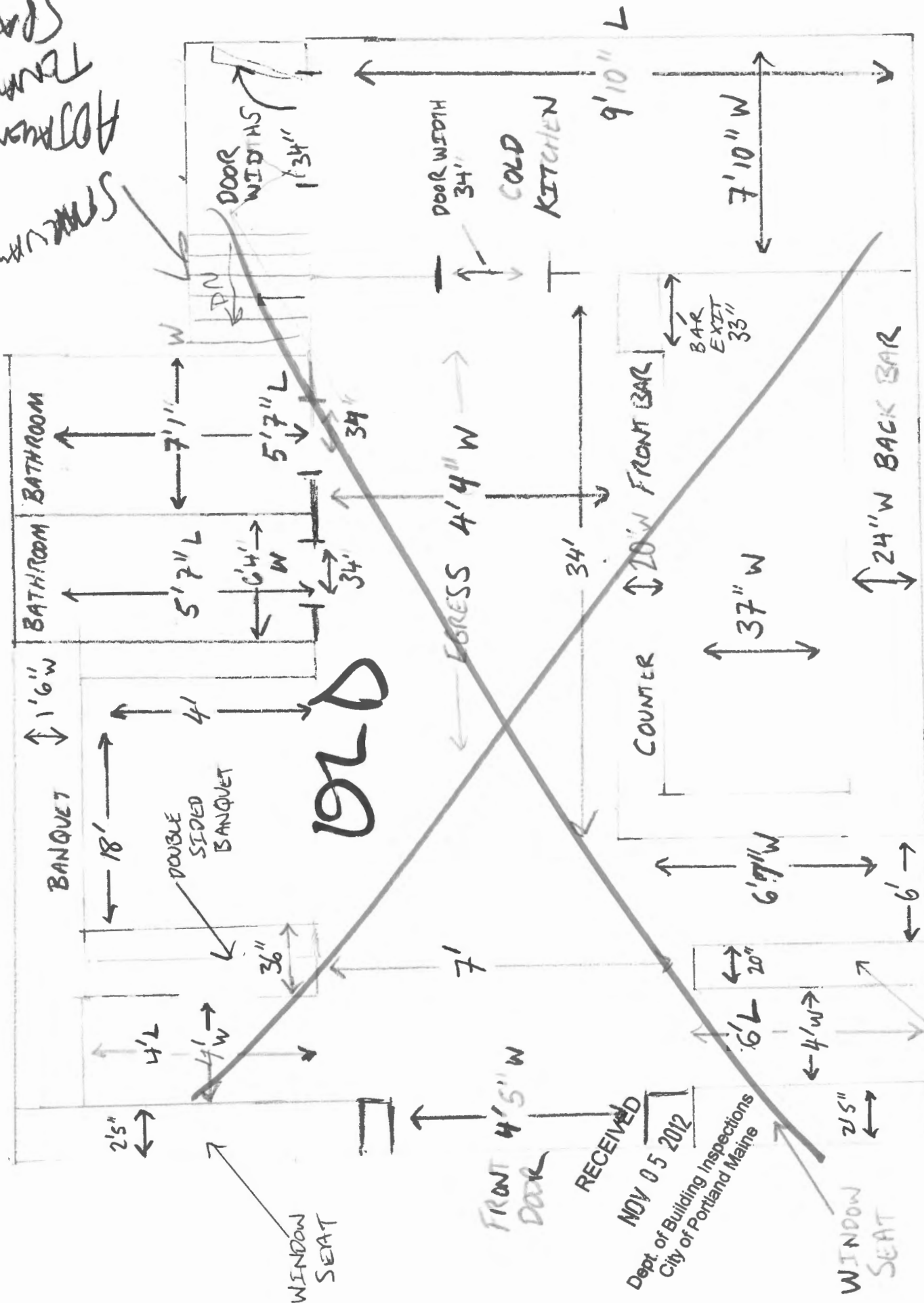
EXITS TO  
STAIRS

WALKWAY  
8' x 7' x 6' 3"

STAIRS



ADDITIONAL  
TURNING  
SPACE

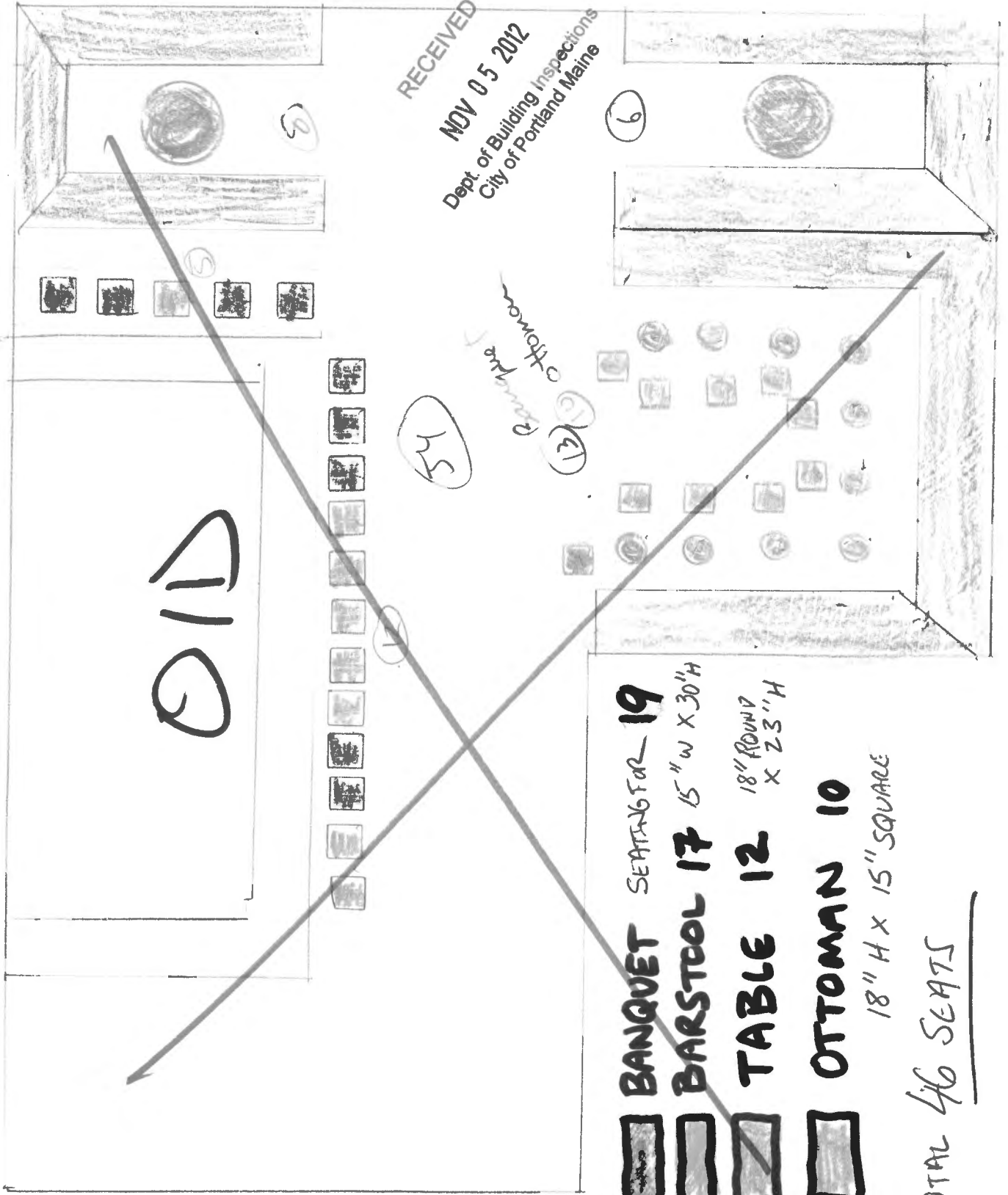


OLD

35 SILVER ST  
TOP VIEW FLOOR PLAN + MEASUREMENTS  
BAR STRUCTURE, BANQUETS, DOORS, KITCHEN, BATHROOMS







SEATING CHART  
+ TABLES FOR 35 SERVER ST

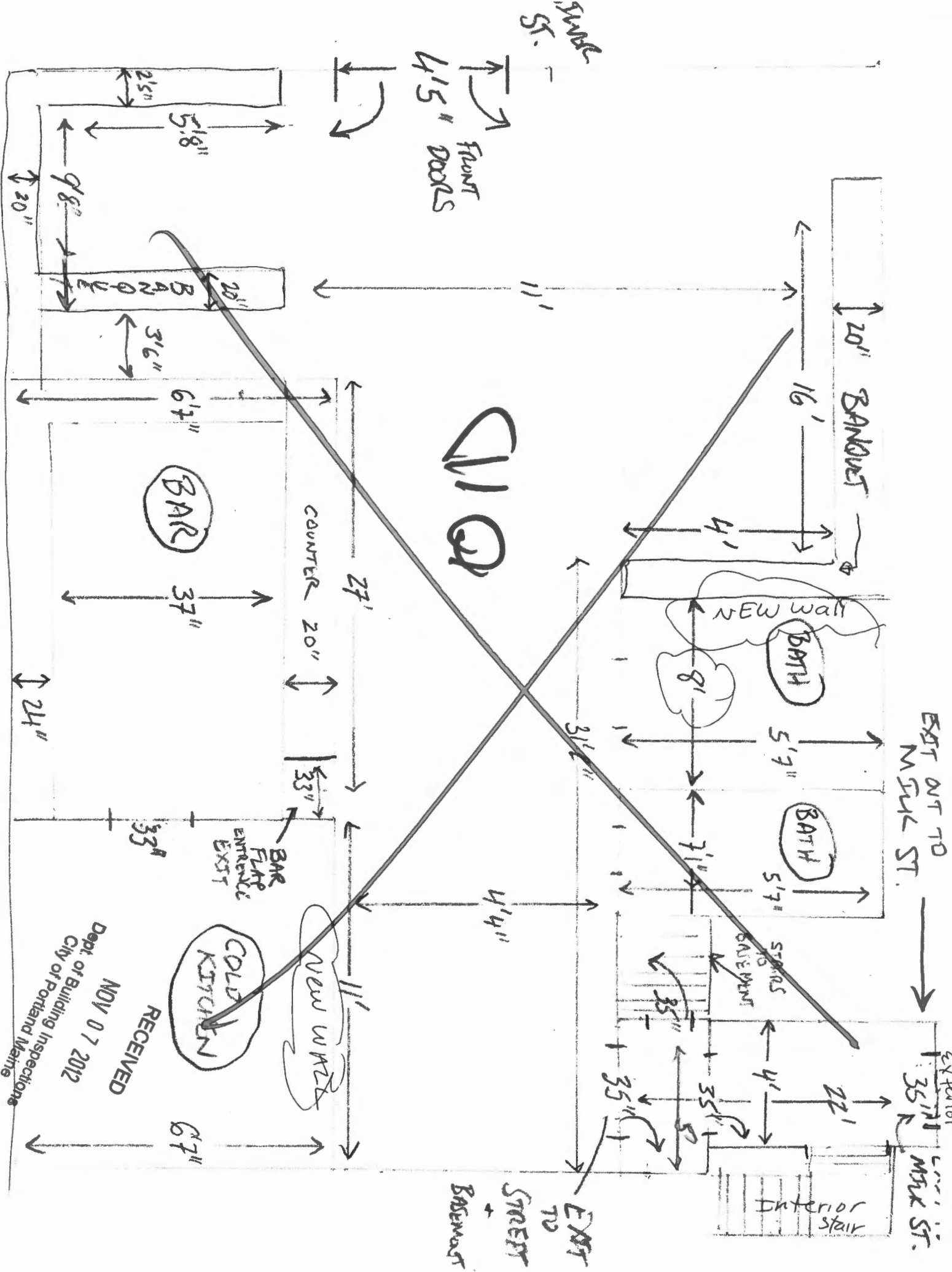


RECEIVED  
NOV 05 2012  
Dept. of Building Inspections  
City of Portland Maine

Barstool  
ottoman

-  BANQUET SEATING FOR 19
-  BARSTOOL 17 15" W X 30" H
-  TABLE 12 18" ROUND X 23" H
-  OTTOMAN 10 18" H X 15" SQUARE

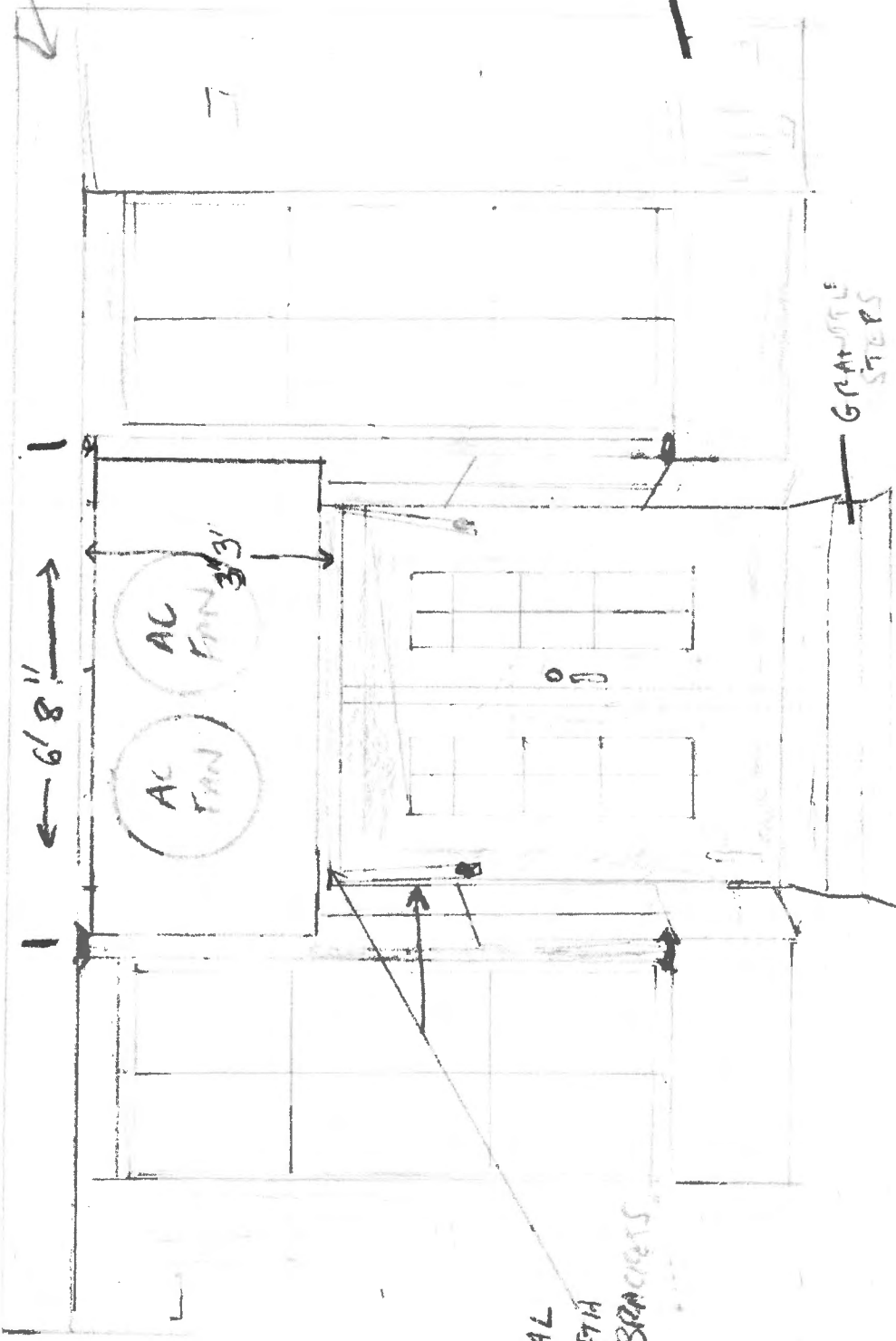
TOTAL 46 SEATS



RECEIVED  
 NOV 07 2012  
 Dept. of Building Inspections  
 City of Portland Maine

GRANITE  
LANDINGS

BACK



GRANITE  
STEPS

METAL  
SHELF WITH  
& SUPPORT BRACKETS

35 SILVER ST

FRONT

RECEIVED  
NOV 05 2012  
Dept. of Building Inspections  
City of Portland Maine

REAR METAL BRACE MOUNTED DIRECTLY INTO GRANITE FACE

LAG BOLTS

FINISHING TO MOLDING TO MATCH WINDOWS



FINISHED PLYWOOD 1/2"

FRONT METAL BRACE 1" X 2"

SCREEN VENTS

AC FAN

AC FAN

LAG BOLTS

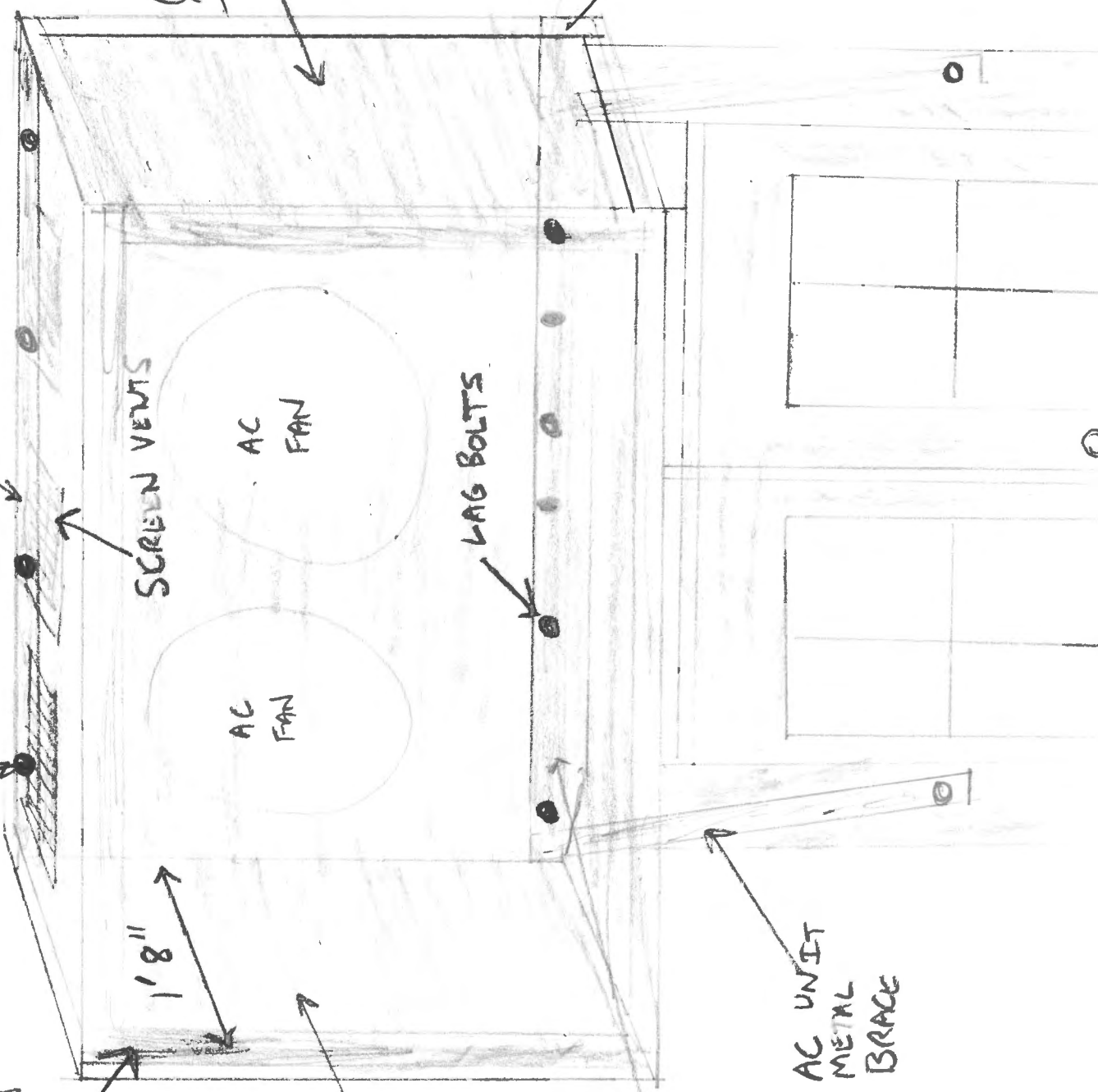
1'8"

FINISHED PLYWOOD FACE AND SIDES

AC UNIT METAL BRACE

FRONT METAL BRACE

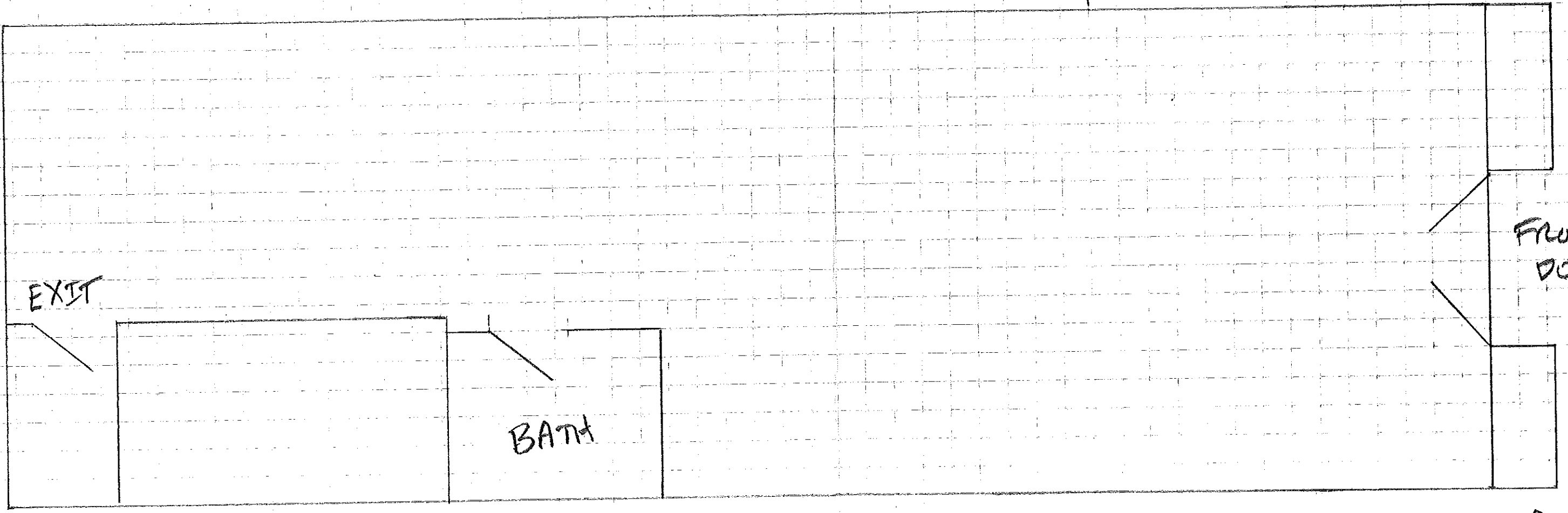
RECEIVED  
NOV 05 2012  
Dept. of Building Inspections  
City of Portland Maine





■ = 1' SF

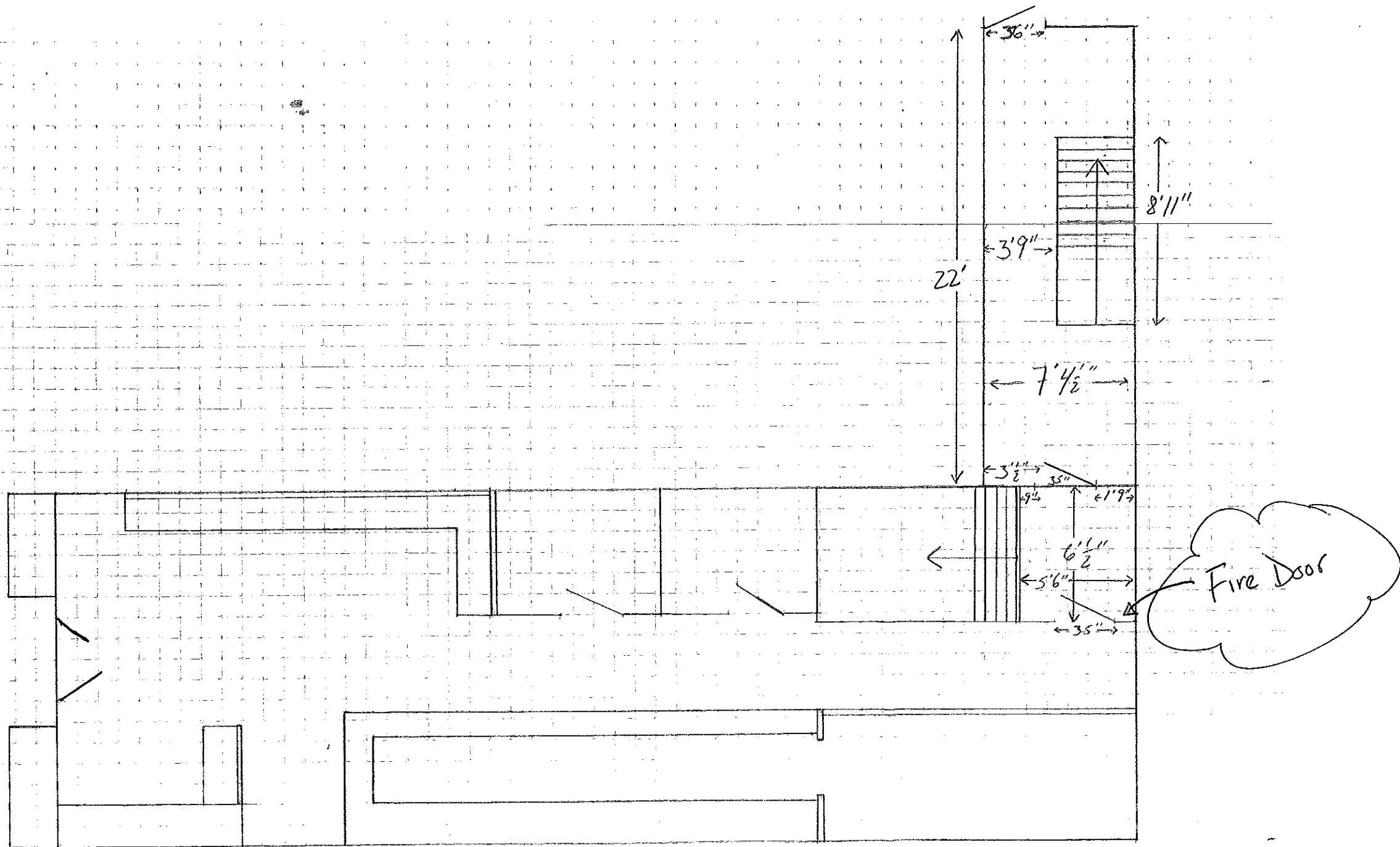
# EXISTING SPACE AT PRESENT PRE-CONSTRUCTION



RECEIVED  
NOV 13 2012  
Dept. of Building Inspections  
City of Portland Maine

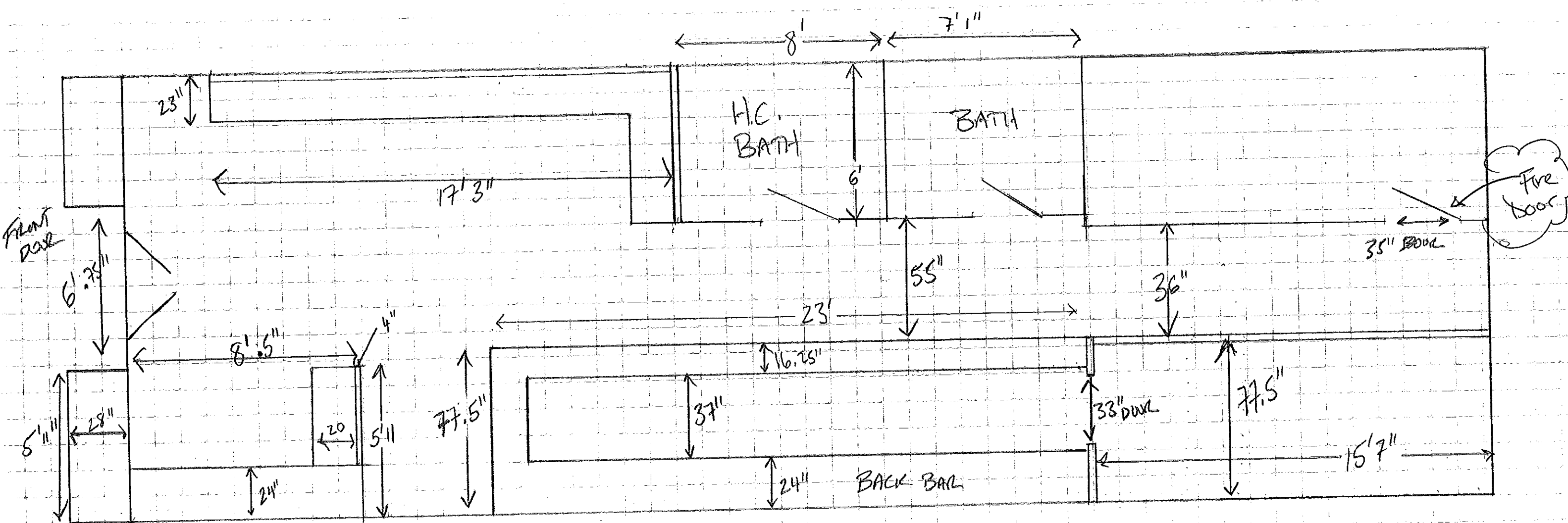
EMERGENCY EXIT TO  
MILK ST.

SILVER ST.



RECEIVED  
NOV 13 2012  
Dept. of Building Inspections  
City of Portland Maine





1st FLOOR PLAN  
MEASUREMENTS

■ = 1 SF

RECEIVED  
NOV 13 2012  
Dept. of Building Inspections  
City of Portland Maine



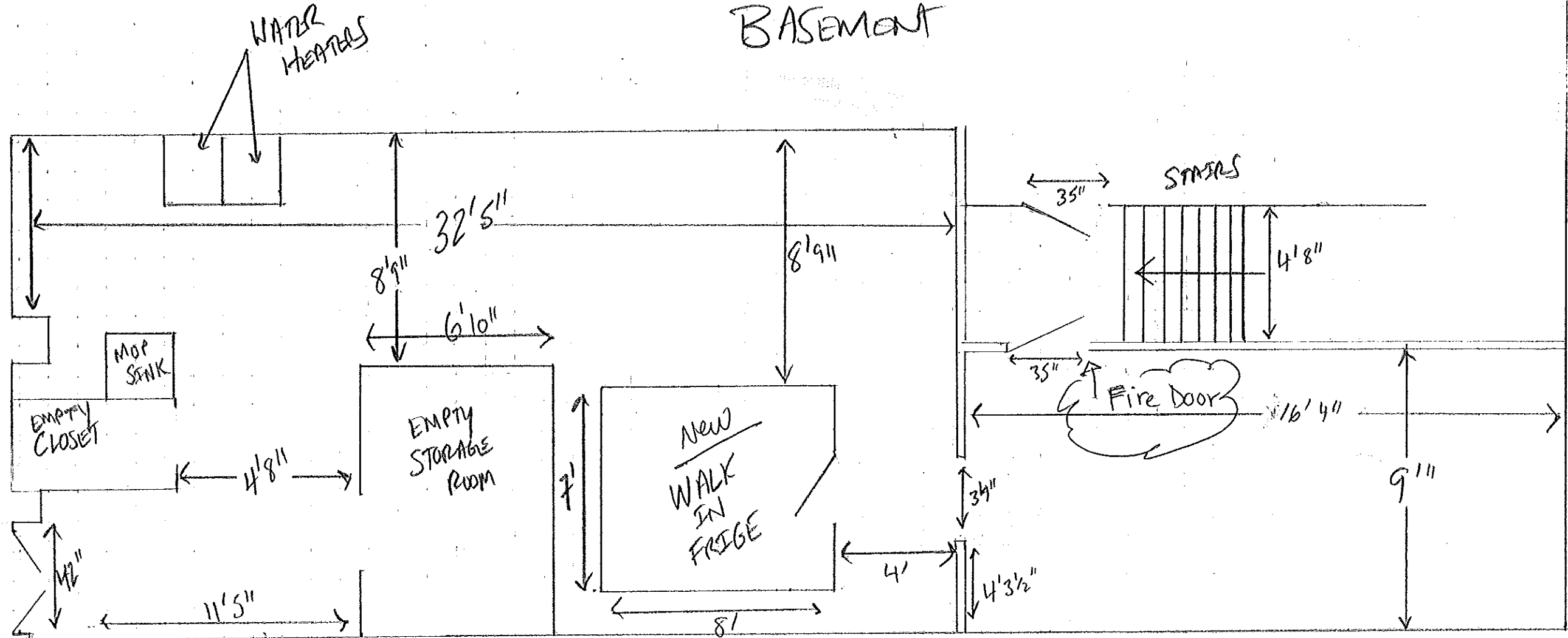
← MILK ST →

# 35 SILVER ST BASEMENT

SILVER ST

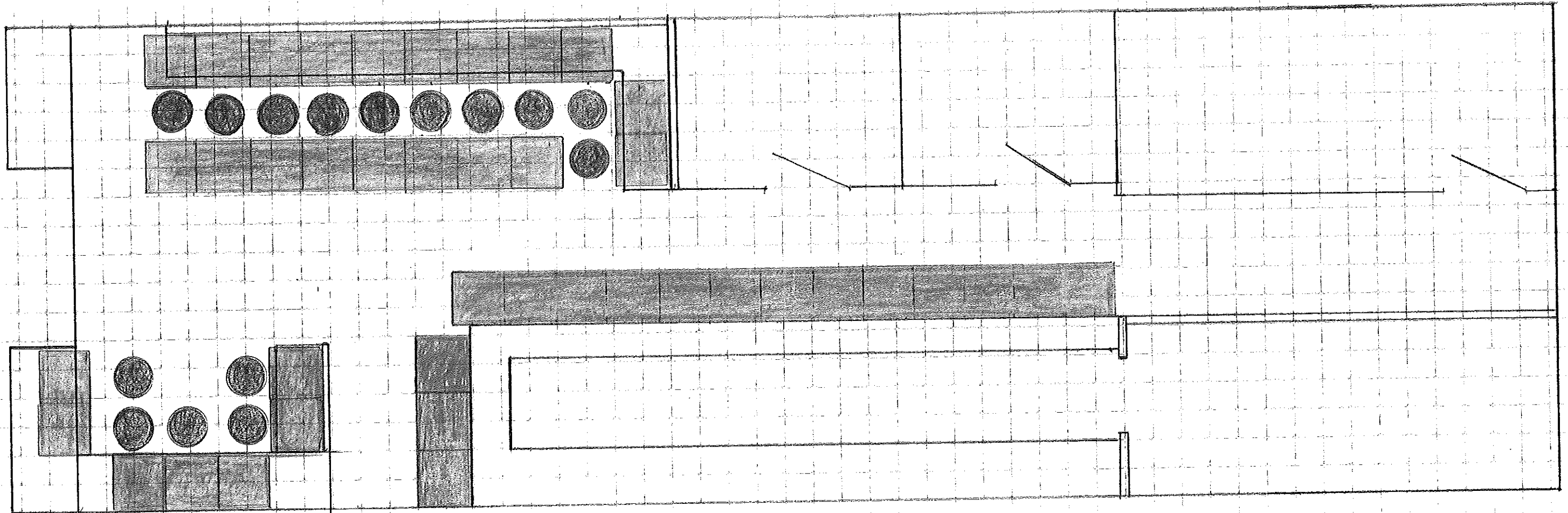
↑

↓

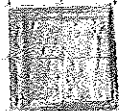


RECEIVED  
NOV 13 2012  
Dept. of Building Inspections  
City of Portland Maine

# SEATING CHART



16



BAR SEATING

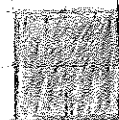
15

15



TABLES

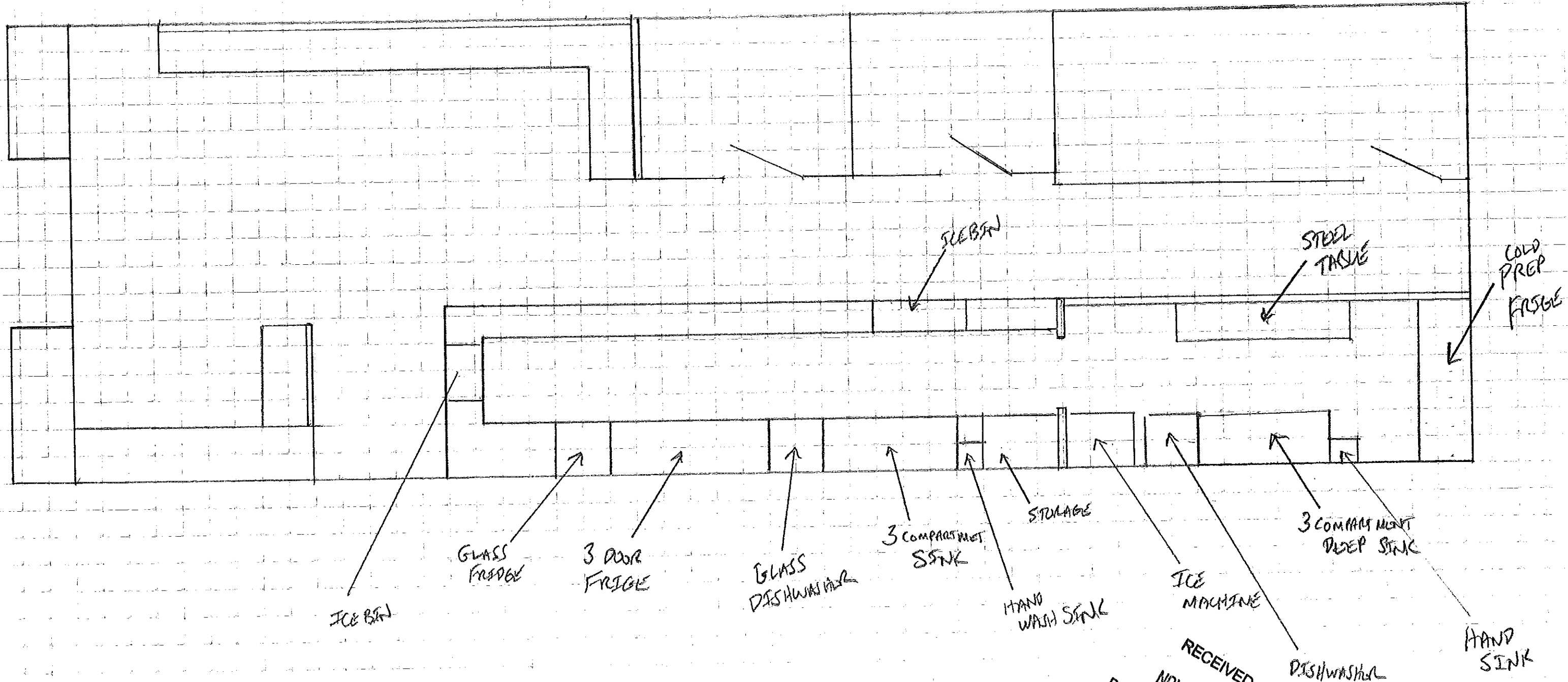
26



BANQUET SEATING

RECEIVED  
NOV 13 2012  
Dept. of Building Inspections  
City of Portland Maine

# COLD KITCHEN + BAR EQUIPMENT



RECEIVED  
NOV 13 2012  
Dept. of Building Inspections  
City of Portland Maine