

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

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

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| <b>Permit No:</b><br>2013-00557 | <b>Date Applied For:</b><br>03/22/2013 | <b>CBL:</b><br>030 A001001 |
|---------------------------------|--|----------------------------|

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| <b>Location of Construction:</b><br>86 COMMERCIAL ST (6 Custom | <b>Owner Name:</b><br>PROPRIETORS OF CUSTOM HO                | <b>Owner Address:</b><br>5 EASTERN PROMENADE          | <b>Phone:</b>                  |
| <b>Business Name:</b><br>Boone's Fish House & Oyster Room      | <b>Contractor Name:</b><br>Seidman Brothers Inc. /Jack Seidma | <b>Contractor Address:</b><br>25 Sixth Street Chelsea | <b>Phone</b><br>(617) 884-8110 |
| <b>Lessee/Buyer's Name</b><br>Harding Smith                    | <b>Phone:</b><br>2073194368                                   | <b>Permit Type:</b><br>Hood Systems, Commerical       |                                |

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| <b>Proposed Use:</b><br>Commercial - Restaurant - Boone's Fish House & Oyster Room | <b>Proposed Project Description:</b><br>Install 8 Kitchen exhaust hoods and one wood fired oven with 6 exhaust systems & 3 make-up systems - fire suppression systems will be installed by others |
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**Dept:** Zoning      **Status:** Approved      **Reviewer:** Ann Machado      **Approval Date:** 04/08/2013  
**Note:**      **Ok to Issue:**

**Dept:** Building      **Status:** Approved w/Conditions      **Reviewer:** Jon Rioux      **Approval Date:** 04/25/2013  
**Note:**      **Ok to Issue:**

- 1) 3412.6.6 Vertical openings. Evaluate the fire-resistance rating of exit enclosures, hoistways, escalator openings and other shaft enclosures within the building, and openings between two or more floors.
- 2) New café, 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.
- 3) F] 904.2.1 Commercial hood and duct systems. Each required commercial kitchen exhaust hood and duct system required by ( NFPA #1; Fire codes and standards adopted pursuant to Title 25 §§ 2452) and 2465 or (applicable state codes and statutes) to have a Type I hood shall be protected with an approved automatic fire-extinguishing system installed in accordance with this code.

**Dept:** Fire      **Status:** Approved w/Conditions      **Reviewer:** Ben Wallace Jr      **Approval Date:** 05/06/2013  
**Note:**      **Ok to Issue:**

- 1) The duct wrap shall have a 1-hour fire resistance rating and shall be installed in accordance with manufacturer's listing.
- 2) A separate Non-Water Based Suppression System permit is required. This review does not include approval of the suppression system design or installation.
- 3) Hood suppression system shall comply with NFPA 17A, 96, and UL 300. Activation of the suppression system shall activate the fire alarm system if available. A letter of compliance will be required at the time of final inspection stating: the date the system was tested for operation, fuel gas shut off, and fire alarm connection if applicable. The Class K fire extinguisher and proper signage should be located at the suppression system pull station.
- 4) Any cutting and welding done will require a Hot Work Permit from Fire Department.
- 5) Installation shall comply with City Code Chapter 10 and NFPA 96, Standard for ventilation Control and Fire Protection of Commercial Cooking Operations, 2008 edition. A signed letter of certification is required.
- 6) A separate Non-Water Based Fire Suppression Permit is required. This review does not include approval of the suppression system design or installation.
- 7) Through-penetrations and membrane penetrations in fire walls, fire barrier walls, and fire resistance rated horizontal assemblies shall be protected by firestop systems or devices in conformance with NFPA 101:8.3.5 (ASTM E 814 or ANSI/UL 1479). Providing firestop labels at each firestop system or device and an onsite manual containing the detail for each firestop system or device used for the project will streamline final inspection approvals.
- 8) Fire walls, fire barriers, fire partitions, smoke barriers and smoke partitions or any other wall required to have protected openings or penetrations shall be effectively and permanently identified with signs or stenciling in accessible concealed floor, floor-ceiling or attic spaces at intervals not exceeding 30 feet with lettering not less than 0.5 inches in height.