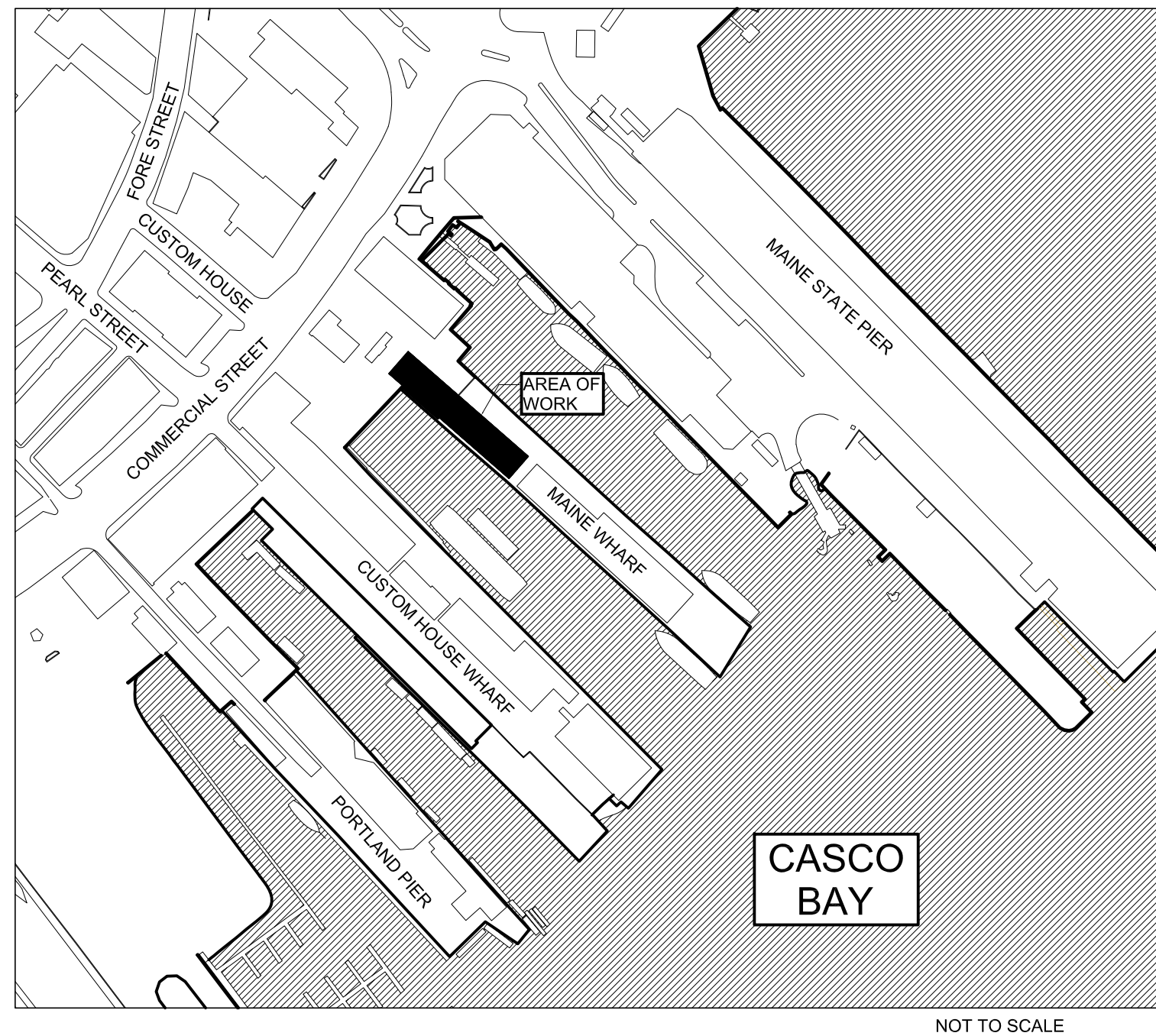


DATE OF ISSUE: April 9, 2014

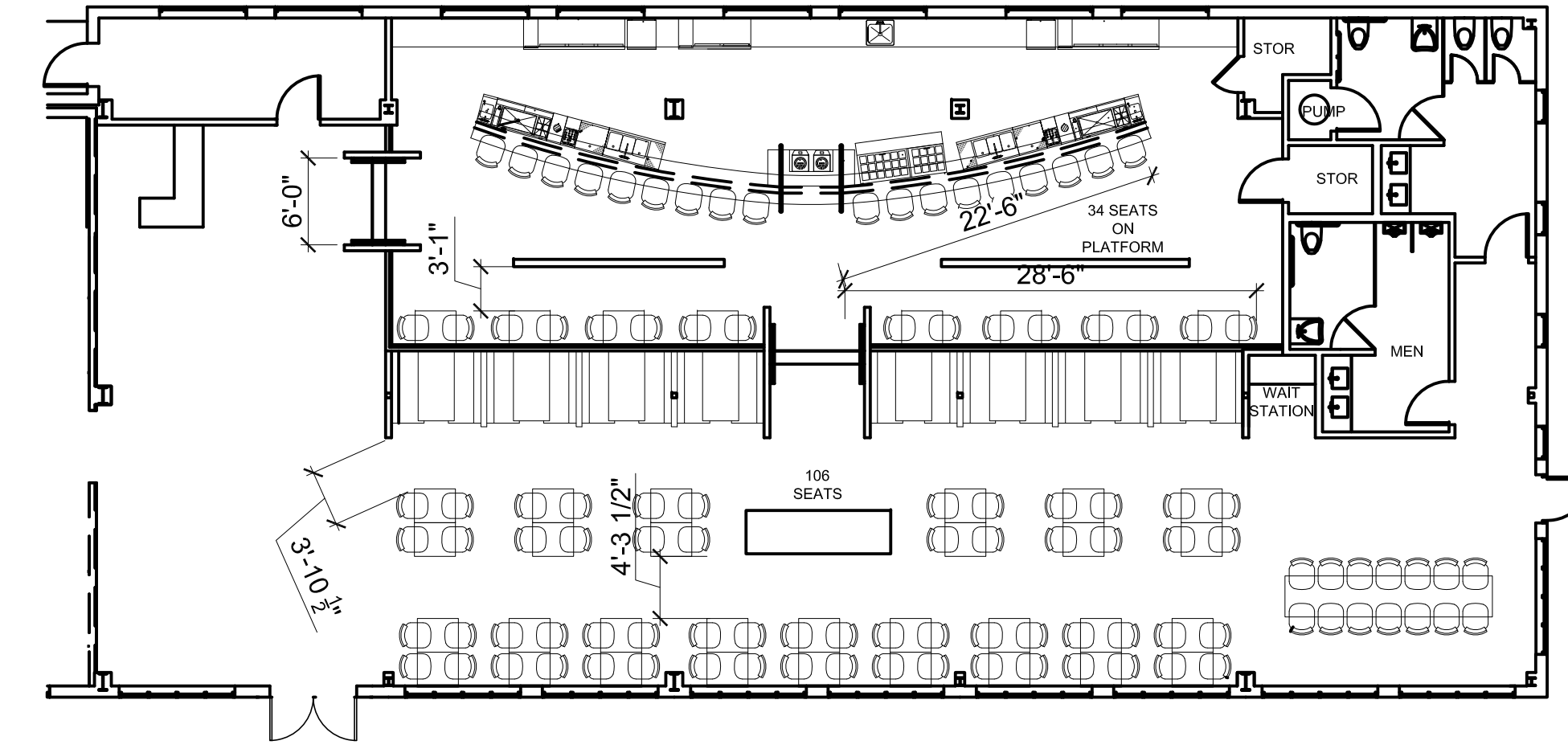
LOCATION MAP



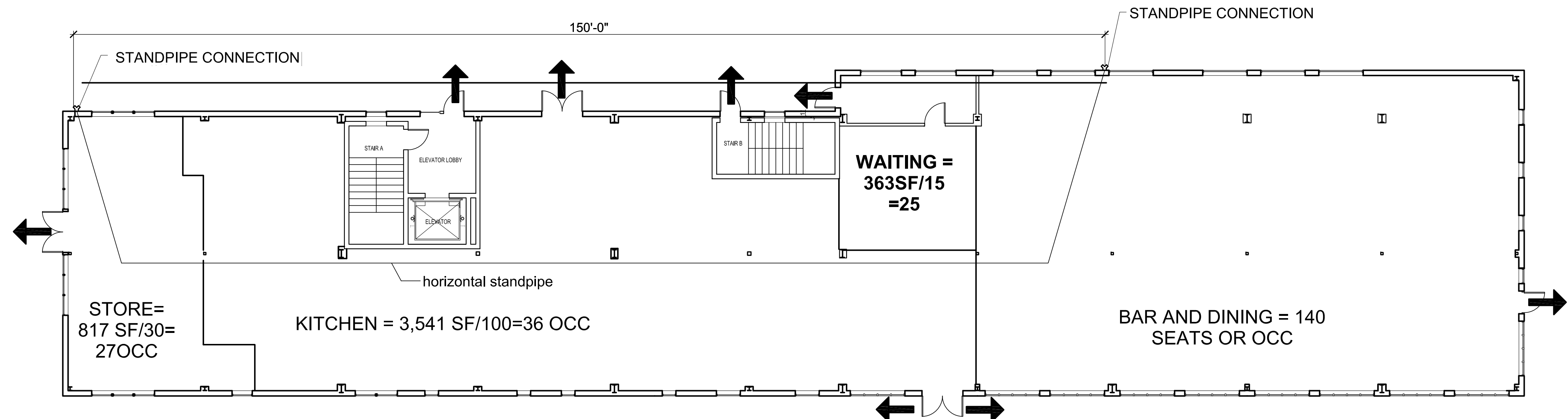
MAINE WHARF

PORTLAND, ME

RESTAURANT AND RETAIL FISH STORE



Aisle width and dead end diagram



total occupant load = 228
Occupant load, exit, and standpipe diagram

CONTACTS

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CODE REVIEW

RELEVANT CODES

INTERNATIONAL BUILDING CODE
CONSTRUCTION TYPE 3B
SPRINKLED W/ NFPA 13

HEIGHT AND AREA ALLOWABLE FOR UNSEPARATED A-2 USE
ALLOWABLE AREA WITH SPRINKLER INCREASE
A-2 = 9500 SF + (9500 x 2) = 19,000 SF
NOTE RESTAURANT AND STORE = 8568 +/- SF
TOTAL 1ST FLOOR = 9200 +/- SF
ALLOWABLE STORIES = 2 + 1 WITH SPRINKLER INCREASE. TOTAL 3
ALLOWABLE HEIGHT = 55 FT, EXISTING = 43 FT +/-

VERTICAL STANDPIPE NOT REQUIRED <30 FT. ABOVE GRADE)

REFERENCE
310
T601

708.4

NFPA 101 - 2006

CONSTRUCTION TYPE III(000)
SPRINKLED W/NFPA 13
COMMON PATH 100'
AREA OF REFUGE NOT REQUIRED WITH SPRINKLER
STAIR AND ELEVATOR = 1 HOUR
STAIR SEPERATION 1/3 DIAGONAL

Required exit capacity = 228 occ. / 2" = 45.6"
Exit capacity provided for store restaurant = 278'
Exit capacity provided for assembly (seating area) = 138"

Aisle width required = 44" > 50 and 36" < 50
See diagram above
Aisle dead ends may exceed 20' where < 24 seats to 2nd aisle
See diagram above

REFERENCE
NFPA 6.1.8
NFPA TABLE A.8.2.1.2
38.2.3.5
38.2.2.12.2
7.1.3.2.1.1
7.5.1.3.3.

12.2.5.8.2
12.2.5.6.2

DRAWING LIST

ARCHITECTURAL DRAWINGS

LS-1 LIFE SAFETY PLAN
A1.00 FLOOR PLAN AND PLATFORM FRAMING PLAN
A2.00 DETAILS, DOOR SCHEDULE AND PARTIAL BUILDING SECTION
A2.01 INTERIOR ELEVATIONS

FOOD SERVICE DRAWINGS

FS-0 FOOD SERVICE EQUIPMENT AND SPECIAL CONDITIONS PLAN
FS-1A FOOD SERVICE EQUIPMENT FLOOR PLAN AND SCHEDULE
FS-1B FOOD SERVICE EQUIPMENT FLOOR PLAN AND SCHEDULE
FS-2 FOOD SERVICE EQUIPMENT MECHANICAL SCHEDULE
FS-3A FOOD SERVICE EQUIPMENT ELECTRICAL CONNECTION PLAN
FS-3B FOOD SERVICE EQUIPMENT ELECTRICAL CONNECTION PLAN
FS-4A FOOD SERVICE EQUIPMENT PLUMBING CONNECTION PLAN
FS-4B FOOD SERVICE EQUIPMENT PLUMBING CONNECTION PLAN
FS-5 FOOD SERVICE EQUIPMENT WALK IN COOLER DETAILS
FS-6 FOOD SERVICE EQUIPMENT WALK IN COOLER DETAILS
FS-7 FOOD SERVICE EQUIPMENT INTERIOR ELEVATIONS AND DETAILS
FS-8 FOOD SERVICE EQUIPMENT INTERIOR ELEVATIONS AND DETAILS

MECHANICAL DRAWINGS

M4 TENANT FIT UP HVAC FIRST AND SECOND FLOOR
M5 TENANT FIT UP HVAC THIRD AND FOURTH FLOOR
M6 TENANT FIT UP MECHANICAL SCHEDULE AND DETAILS

PLUMBING DRAWINGS

P1 TENANT FIT UP PLUMBING FIRST AND SECOND FLOOR
P2 TENANT FIT UP PLUMBING THIRD AND FOURTH FLOOR