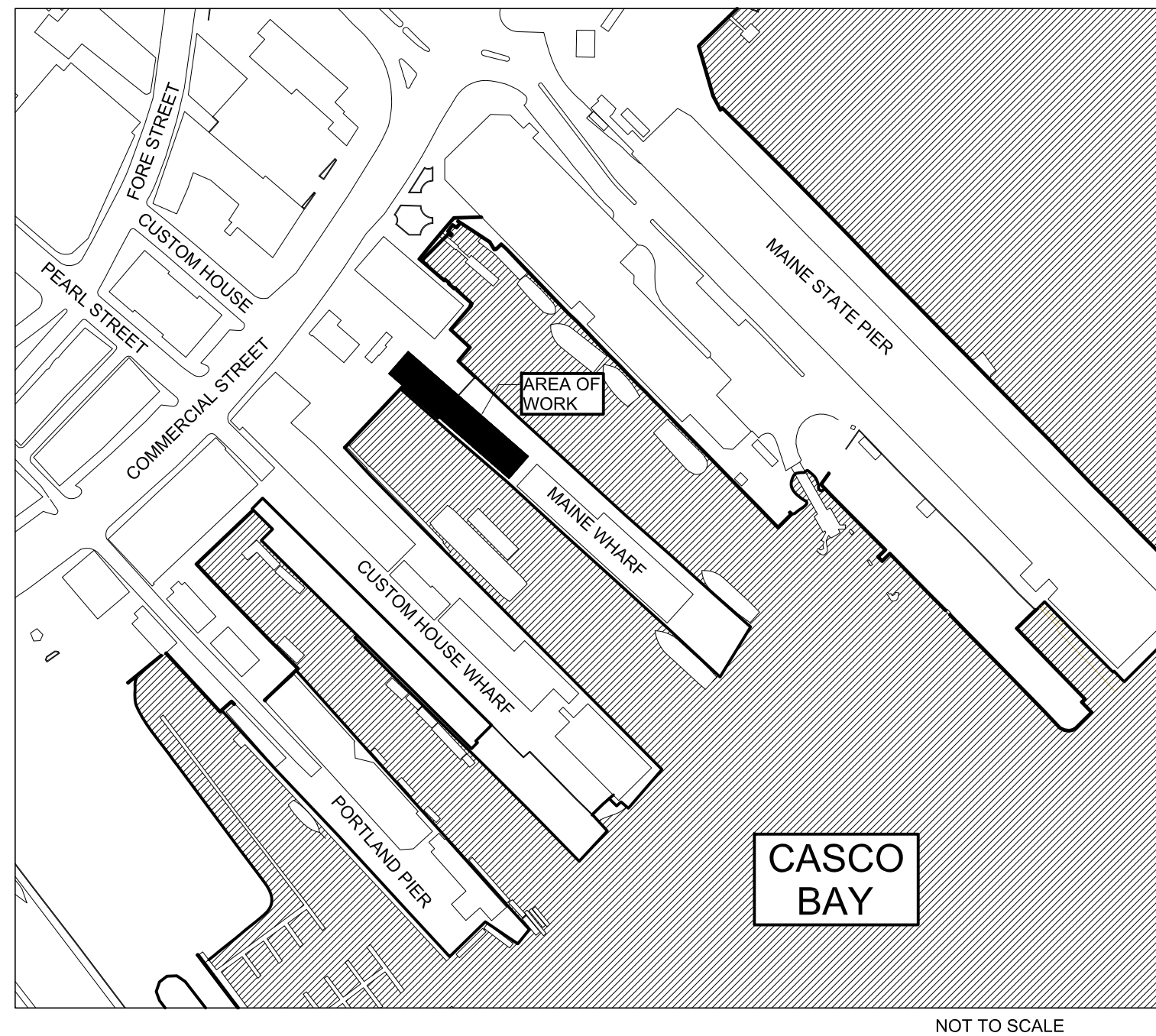


DATE OF ISSUE: April 9, 2014

LOCATION MAP



# MAINE WHARF

## PORTLAND, ME

### RESTAURANT AND RETAIL FISH STORE

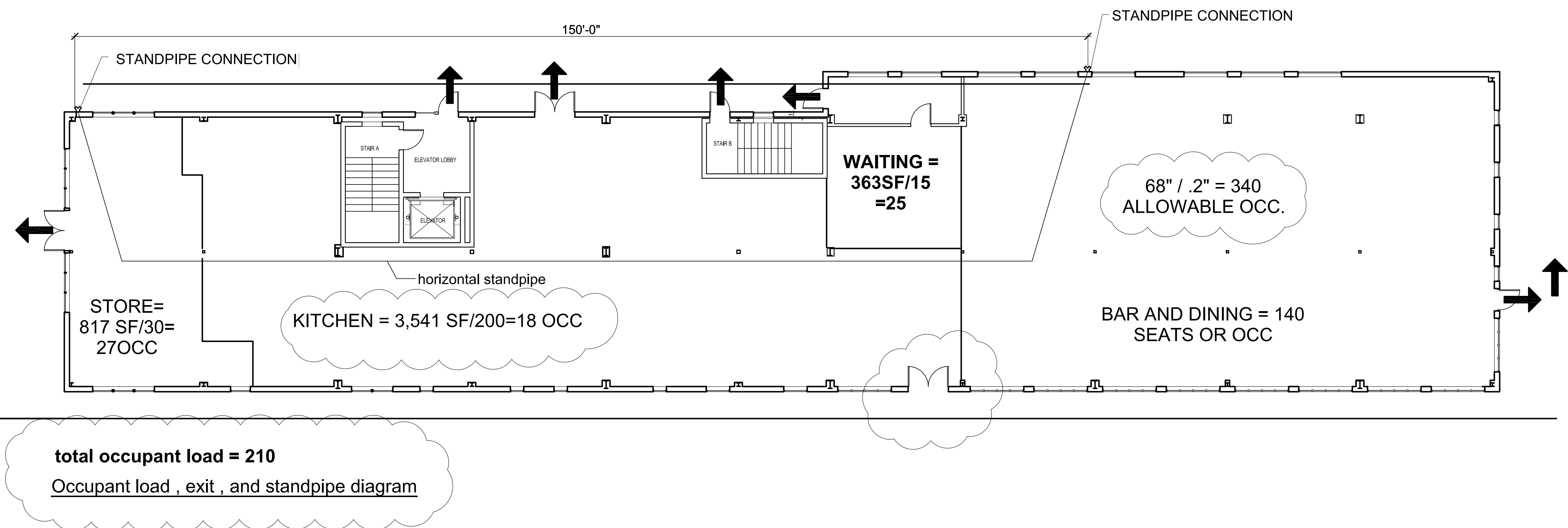
CONTACTS

Architect:  
Archetype Architects  
48 Union Wharf  
Portland, ME 04101  
(207) 772 6022

FOOD SERVICE CONSULTANT:  
TJM Consulting inc.  
273 Main Street Suite 5  
Yarmouth, ME 04096  
(207) 215-4736

Structural Engineer:  
Structural Design Consulting, Inc.  
22 Oakmont Drive  
Old Orchard Beach, ME 04064  
(207) 934-8038

MECHANICAL AND PLUMBING ENGINEERS:  
Bennett Engineering  
PO Box 297 Freeport, ME 04032  
(207) 865-9475



CODE REVIEW

RELEVANT CODES

INTERNATIONAL BUILDING CODE

CONSTRUCTION TYPE 3B  
SPRINKLED W/ NFPA 13  
TRAVEL DISTANCE 200'  
250' WHERE SPRINKLERED  
COMMON PATH = 30'  
EX. 75' WHERE < 50 OCCUPANTS

REFERENCE  
310  
T601

10 28.7  
10 28.8

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 +/-

708.4

VERTICAL STANDPIPE NOT REQUIRED <30 FT. ABOVE GRADE)

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

Aisle dead ends may exceed 20' where < 24 seats to 2nd aisle

Alarm per 9.6.1 & 112.3.4 NA where < 300 occupants  
Corridor & lobby protection NA when sprinklered

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

12.3.4.1  
12.3.6

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