

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK



CITY OF PORTLAND BUILDING PERMIT



This is to certify that

B & C LIMITED

Located at

31 EXCHANGE ST

PERMIT ID: 2018-00287

ISSUE DATE: 04/19/2018

CBL: 032 E009001

has permission to **Interior renovations of existing sushi dining area. Demo of sushi dining counter, suspended ceiling, finishes, and non load-bearing wall. New partition, finishes, counter, and relocation of equipment.**

provided that the person or persons, firm or corporation accepting this permit shall comply with all of the provisions of the Statutes 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 before this building or part thereof is occupied. If a certificate of occupancy is required, it must be procured prior to occupancy.

/s/ Jason Grant

/s/ Glenn Harmon

Fire Official

Building Official

**THIS CARD MUST BE POSTED ON THE STREET SIDE OF THE PROPERTY
THERE IS A PENALTY FOR REMOVING THIS CARD**

Approved Property Use - Zoning

restaurant

Building Inspections

Use Group: A2

A2 Assembly

Restaurant

Sprinklered

1st floor partial

2009 IBC/MUBEC

Fire Department

Type: IIB

BUILDING PERMIT INSPECTION PROCEDURES
Please call 874-8703
or email: buildinginspections@portlandmaine.gov

**Check the Status of Permit or Schedule an Inspection at
<http://www.portlandmaine.gov/planning/permitstatus.asp>**

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

- **Please read the conditions of approval that are attached to this permit.**
- **Permits expire in 6 months if the project is not started or ceases for 6 months.**
- **If the inspection requirements below are not followed, then additional fees may be incurred due to the issuance of a "Stop Work Order" and subsequent release to continue.**
- **Per Section 107.3.1 of the Maine Uniform Building and Energy Code (MUBEC), one set of printed approved stamped construction documents will be kept at the site of work and open to inspection by building officials.**

REQUIRED INSPECTIONS:

Electrical - Commercial
Final - Commercial
Final - Electric

The project cannot move to the next phase prior to the required inspection and approval to continue.

If the permit requires a certificate of occupancy, it must be paid and issued to the owner or designee before the space may be occupied.

City of Portland, Maine - Building or Use Permit		Permit No: 2018-00287	Date Applied For: 03/05/2018	CBL: 032 E009001
389 Congress Street, 04101 Tel: (207) 874-8703, Fax: (207) 874-8716				
Proposed Use: Same: Restaurant (Fuji)		Proposed Project Description: Interior renovations of existing sushi dining area. Demo of sushi dining counter, suspended ceiling, finishes, and non load-bearing wall. New partition, finishes, counter, and relocation of equipment.		
Dept: Historic	Status: Approved w/Conditions	Reviewer: Deborah Andrews	Approval Date: 04/02/2018	Ok to Issue: <input checked="" type="checkbox"/>
Note:				
Conditions:				
1) Approved with the understanding project is limited to interior work only. Any exterior work associated with the project, including signage replacement, requires separate review and approval under the standards of the historic preservation ordinance.				
Dept: Zoning	Status: Approved w/Conditions	Reviewer: Christina Stacey	Approval Date: 03/23/2018	Ok to Issue: <input checked="" type="checkbox"/>
Note:				
Conditions:				
1) This permit is being approved on the basis of plans and documents submitted. Any deviations shall require a separate approval before starting that work.				
2) This permit is approving interior work only. Any exterior work requires a separate review and approval thru Historic Preservation. This property is located within an Historic District.				
3) Separate permits shall be required for any new signage.				
4) This unit shall remain a restaurant. Any change of use shall require a separate permit application for review and approval.				
Dept: Building Inspecti	Status: Approved w/Conditions	Reviewer: Glenn Harmon	Approval Date: 04/17/2018	Ok to Issue: <input checked="" type="checkbox"/>
Note:				
Conditions:				
1) Separate permits are required for any electrical, plumbing, sprinkler, fire alarm, HVAC systems, heating appliances, including pellet/wood stoves, commercial hood exhaust systems, fire suppression and fuel tanks. Separate plans may need to be submitted for approval as a part of this process.				
2) This permit is approved based upon information provided by the applicant or design professional. Any deviation from the final approved plans requires separate review and approval prior to work.				
3) All existing fire separation partitions, barriers and horizontal assemblies at adjacent occupancies or dwelling units shall be maintain for rating and continuity. Additional materials may need to be added for compliance.				
4) Interior non-bearing partitions shall be braced as needed per best engineering practices or continue to the floor deck above.				
Dept: Engineering DPS	Status: Not Applicable	Reviewer: Benjamin Pearson	Approval Date: 04/09/2018	Ok to Issue: <input checked="" type="checkbox"/>
Note:				
Conditions:				
1) This approval is non-applicable to Engineering DPW as it relates to approval for Grease Control Equipment for the Fats, Oil, and Grease Program. If approval is needed for this project by the Engineering Department of Public Works for any other reason than FOG, please contact 874-8801.				
Dept: Fire	Status: Approved w/Conditions	Reviewer: Jason Grant	Approval Date: 04/05/2018	Ok to Issue: <input checked="" type="checkbox"/>
Note:				
Conditions:				
1) Grease laden vapor producing appliances (fryer, chair broiler) or appliances that can potentially produce grease laden vapor (cook tops) shall have a NFPA 96 complaint exhaust system and a NFPA 17A fire suppression system. A separate City of Portland Commercial Hood / Exhaust and or Non-Water Based Fire Suppression System Permit(s) is required for new and modified systems. This review does not include the installation or modification of exhaust or fire suppression systems.				

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- 2) All construction shall comply with City Code, Chapter 10.
All construction shall comply with 2009 NFPA 101 Life Safety Code, Chapter # 43 and other applicable chapters
All construction shall comply with 2009 NFPA 1, Fire Code.
This review and approval by the AHJ shall not relieve the applicant of the responsibility of compliance with this Code. NFPA 1 (section 1.14.4).
All means of egress to remain accessible at all times.
If applicable, all outstanding code violations shall be corrected prior to final inspection.
- 3) A separate City of Portland Fire Alarm Permit is required for new systems; or for work effecting more than 5 fire alarm devices; or replacement of a fire alarm panel with a different model. This review does not include approval of fire alarm system design or installation.
- 4) A separate City of Portland Water-Based Fire Suppression System Permit is required for all new sprinkler systems, including standpipe systems, and sprinkler work effecting more than 20 heads. This review does not include approval of system design or installation.
- 5) Fire extinguishers are required per NFPA 1 (2009 Edition) Table 13.6.2. The quantity, size, type and location shall be in accordance with NFPA 1, 13.6.8.
A wet chemical class K fire extinguisher is needed within 30' of travel distance for the kitchen hood system.
- 6) The means of egress shall be illuminated and marked in accordance with 2009 NPFA 101, sections 7.8 and 7.10.
- 7) Per the 2010 Americans with Disabilities Act, business must remove architectural barriers in existing building that are readily achievable. Readily achievable means easily accomplishable without much difficulty or expense. This requirement is based on the size and resources of a business. So, business with More resources are expected to remove more barriers than business with fewer resources.