

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK



CITY OF PORTLAND BUILDING PERMIT



This is to certify that

MARKET MILK PARTNERS LLC

Located at

46 MARKET ST

PERMIT ID: 2016-00499

ISSUE DATE: 05/03/2016

CBL: 032 E010001

has permission to **Alterations, which consist of adding a 16' x 8' wall with a 4 foot barn door to divide the space into take out and dining. Also adding an ice well, double-bowl sink, dishwasher, counter, bar with seating and booths**

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 clsoed-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 procured prior to occupancy.

/s/ Craig Messinger

/s/ Jeanie Bourke

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: B

Type: 3B

Business - Restaurant

Occupant Load = 45

NFPA 13 Sprinkler system

First Floor

MUBEC/IBC 2009

Fire Department

PERMIT ID: 2016-00499

Located at: 46 MARKET ST

CBL: 032 E010001

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

**Check the Status or Schedule an Inspection On-Line 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 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.**
- **Per Section 107.3.1 of the Maine Uniform Building and Energy Code (MUBEC). One set of printed approved stamped construction documents shall be kept at the site of work and shall be open to inspection by building officials.**

REQUIRED INSPECTIONS:

Close-in Plumbing/Framing

Electrical Close-in

Final - Commercial

Final - Electric

Final - Fire

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.

City of Portland, Maine - Building or Use Permit		Permit No: 2016-00499	Date Applied For: 03/03/2016	CBL: 032 E010001
389 Congress Street, 04101 Tel: (207) 874-8703, Fax: (207) 874-8716				
Proposed Use: Same: Restaurant - First Floor ("Portland Patisserie")		Proposed Project Description: Alterations, which consist of adding a 16' x 8' wall with a 4 foot barn door to divide the space into take out and dining. Also adding an ice well, double-bowl sink, dishwasher, counter, bar with seating and booths		
Dept: Historic	Status: Approved w/Conditions	Reviewer: Robert Wiener	Approval Date: 03/29/2016	Ok to Issue: <input checked="" type="checkbox"/>
Note:				
Conditions:				
1) With the exception of lighting and kitchen venting mentioned in other conditions, no other exterior alterations are understood to be associated with this application, nor are any approved.				
2) Alterations to kitchen vent fan and ducting must be reviewed and approved under a separate application.				
3) Alterations to exterior signage or lighting must be reviewed and approved by HP staff prior to installation.				
Dept: Zoning	Status: Approved	Reviewer: Christina Stacey	Approval Date: 03/25/2016	Ok to Issue: <input checked="" type="checkbox"/>
Note:				
Conditions:				
Dept: Building Inspecti	Status: Approved w/Conditions	Reviewer: Jeanie Bourke	Approval Date: 05/02/2016	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) Approval is subject to compliance with City and State Food Codes per the Portland Public Health Dept. It is strongly advised to contact the Health Inspector for approval of the kitchen/bar design compliance prior to commencing work in earnest.				
3) Equipment shall be installed in compliance with the manufacturer's specifications and the UL listing.				
4) 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.				
Dept: Engineering DPS	Status: Approved w/Conditions	Reviewer: Rachel Smith	Approval Date: 03/28/2016	Ok to Issue: <input checked="" type="checkbox"/>
Note:				
Conditions:				
1) Keep records of all monitoring and maintenance activities on-site for a minimum of 3 years.				
2) Applicant will continue with a 90 day cleaning cycle of existing grease trap. Monitor fats, oils, and grease production after second menu is in operation to determine if increased maintenance is required. Follow 25% rule to determine if increased maintenance is required.				
Dept: Fire	Status: Approved w/Conditions	Reviewer: Craig Messinger	Approval Date: 03/28/2016	Ok to Issue: <input checked="" type="checkbox"/>
Note:				
Conditions:				
1) Shall comply with NFPA 101, Chapter 39, Existing Business Occupancies.				
2) Shall meet the requirements of 2009 NFPA 1 Fire Code.				
3) All construction shall comply with City Code Chapter 10.				