Form # P 04

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK

CITY OF PORTLAND

Please Read Application And Notes, If Any, Attached

BU

Permit Number: 090109 This is to certify that BUCKSTAR LLC /Atlantic Res has permission to _____install new Kitchen Hood System 032 \I021001 -AT 188 MIDDLE ST CB

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buildings and stru

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provided that the person or persons, file of the provisions of the Statutes of Ma the construction, maintenance and use this department.

Apply to Public Works for street line and grade if nature of work requires such information.

Noti tion of spectio nust be nd writte ermissid givei rocured g or pa his buil ereof is befo ed-in. 24 lath or oth HOU NOTICE IS REQUIRED.

A certificate of occupancy must be procured by owner before this building or part thereof is occupied.

ting this permit shall comply with all

res, and of the application on file in

ces of the City of Portland regulating

OTHER REQUIRED APPROVIALS

Fire Dept. CAPT. K. Soutcon Health Dept. Appeal Board _ Other ___

Department Name

PENALTY FOR REMOVING THIS CARD

BUILDING PERMIT INSPECTION PROCEDURES

Please call 874-8703 or 874-8693 (ONLY)

to schedule your inspections as agreed upon Permits expire in 6 months, if the project is not started or ceases for 6 months.

The Owner or their designee is required to notify the inspections office for the following inspections and provide adequate notice. Notice must be called in 48-72 hours in advance in order to schedule an inspection:

By initializing at each inspection time, you are agreeing that you understand the inspection procedure and additional fees from a "Stop Work Order" and "Stop Work Order Release" will be incurred if the procedure is not followed as stated below.

A Pre-construction Meeting will take place upon receipt of your building permit.

X Final inspection required at completion of work.

Certificate of Occupancy is not required for certain projects. Your inspector can advise you if your project requires a Certificate of Occupancy. All projects DO require a final inspection.

If any of the inspections do not occur, the project cannot go on to the next phase, REGARDLESS OF THE NOTICE OR CIRCUMSTANCES.

CERIFICATE OF OCCUPANICES MUST BE ISSUED AND PAID FOR, BEFORE THE SPACE MAY BE OCCUPIED.

Signature of Applicant/Designee Date

Signature of Inspections Official Date

CBL: 032 1021001 **Building Permit #:** 09-0109

City of Portland, N	Iaine - Buil	ding or Use	Permi	t Applicatio	n Permit	No:	Issue Date	:	CBL:	
389 Congress Street, 04101 Tel: (207) 874-8703,							032 1021001			
Location of Construction: Owner N		Owner Name:	wner Name:			ldress:			Phone:	
188 MIDDLE ST BUCKSTA		BUCKSTAR	RLLC		100 SIL	VER ST				
Business Name:		Contractor Name	e:		Contracto	Contractor Address:				
		Atlantic Resta	urant S	ervices	34 Albio	on Road V	Windham		2076530	645
		Phone:		T	Permit Ty	pe:				Zone:
					Hood S	Systems, C	Commerical			1 B-2
Past Use: Proposed Use:				<u>, </u>	Permit Fee: Cost of Work:			·k:	CEO District:	+*/
ļ			Restaurant "Luna \$130.00 \$11,000				1	ŀ		
Rosa" connected w/ permit#090029 Rosa" connected w/			to d/			'	INCDE	CTION:		
			029 - install new		FIRE DEPT: Approved Use		Use G	$roup: \Lambda.7$	Type: 14P	
		Kitchen Hood						Group: A-Z Type: (YP) MC - 2003 + 1000		
					1 * S.	ee Cov	<i>aditions</i>	100	1/ 7/23	Haso
Proposed Project Description		<u></u>			1		_			
install new Kitchen Ho					G:	(jĆE		G:A	ure: MB	2/12/16
ilistali new Kitchen no	ou system				Signature:		VITIES DIST	Signati	D A DA	<u>א טוליון ל-</u>
					LEDESIR	MANACI	IVITIES DIS	i KiiCi (r.A.y.)	, ,
					Action:	Appro	ved 🔲 App	proved w	/Conditions	Denied
					Signature:				Date:	
Permit Taken By:	Data A	oplied For:			<u> </u>			. 		
Ldobson	1 -)/2009				Zoning	Approva	a l		
	<u>_</u>		Spe	cial Zone or Revi	ews	Zoni	ng Appeal	7	Historic Pres	servation /
1. This permit applica			·				1	MUCENT	to 11/5/20	
Applicant(s) from Federal Rules.	meeting applic	able State and	S	noreland	Variance				Not in District or Landman	
									gholds, 17 og	
2. Building permits d		olumbing,	Wetland		Miscellaneous		Does Not Re	quire Review		
septic or electrical	work.		(-7)							
3. Building permits a			L_ FI	ood Zone	Conditional Use			Requires Review		
within six (6) months of the date of issuance. False information may invalidate a building					() v			\		
permit and stop all	•	a building	Si	ıbdivision		Interpre	tation		Approved	
permit and stop an	WUIK		.							
			Si	te Plan		Approve	ed		Approved w/	Conditions (
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•			(CERTIFICATI	ON					
I hereby certify that I an										
I have been authorized b										
jurisdiction. In addition										
shall have the authority such permit.	to enter all are	as covered by si	ucn peri	nit at any reaso	nable nour	r to enforc	e the provi	ision oi	the code(s) ap	pilicable to
ouen periint.										
										
SIGNATURE OF APPLICA	NT	_		ADDRES	S		DATE		PHC	ONE
n non outside a second				·						
RESPONSIBLE PERSON IN	N CHARGE OF W	ORK, TITLE					DATE		PHC	INE

City of Portland, Maine - B	Building or Use Permi	Permit No:	Date Applied For:	CBL:	
389 Congress Street, 04101 Te	el: (207) 874-8703, Fax: ((207) 874-8716	09-0109	02/11/2009	032 1021001
Location of Construction:	Owner Name:	0	wner Address:		Phone:
188 MIDDLE ST	BUCKSTAR LLC	1	00 SILVER ST		
Business Name:	Contractor Name:	C	ontractor Address:		Phone
	Atlantic Restaurant Se	ervices 3	4 Albion Road Wi	indham	(207) 653-0645
Lessee/Buyer's Name	Phone:	1	ermit Type:		_
			Hood Systems, Co	mmerical	
Proposed Use: Commercial - Restaurant "Luna R permit#090029 - install new Kitch		I -	Project Description: ew Kitchen Hood	System	
Dept: Historic Status Note:	: Approved	Reviewer:	Scott Hanson	Approval Da	te: 03/12/2009 Ok to Issue: ✓
Dept: Zoning Status Note: 1) The maximum noise levels shamitigation requirements might			Marge Schmuckal		Ok to Issue: 🗹
ANY exterior work requires a District.	separate review and approv	val thru Historic P	reservation. This p	roperty is located wit	hin an Historic
3) Separate permits shall be requ	ired for any new signage.				
4) This permit is being approved work.	on the basis of plans subm	itted. Any deviation	ons shall require a	separate approval be	fore starting that
Dept: Building Status	: Approved with Condition	ns Reviewer:	Jeanine Bourke	Approval Da	te: 03/13/2009
Note:					Ok to Issue: 🗹
The Hood shall be installed per This permit is approved based approved fire wrap or equivalent.	on the plans submitted and	l updated for reduc	tions in the cleaan	ces based on the app	lication of a UL
2) Permit approved based on the plans.	plans submitted and review	ved w/contractor, v	vith additional info	rmation as agreed on	and as noted on
Dept: Fire Status	: Approved with Condition	ns Reviewer:	Capt Keith Gautre	au Approval Dat	te: 03/12/2009
Note:			1 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2		Ok to Issue:
1) Install shall comply with NFP.	A 96.				

Comments:

A compliance letter is required

2/12/2009-mes: I need information on th noise generated by this hood - We have gotten noise complaints from nearby apartments in the past. This new additional "noise" is also a concern. I left a message for Mark Weimer requesting information on the noise generated by the unit. B-3 Zone states: from 7:00 am to 9:00 pm = 60 dbA max. & from 9:00 pm to 7:00 am = 55 dba maximum.

2/12/2009-mes: Return to Zoning after other reviews. DO NOT ISSUE UNTIL ZONING SIGNS OFF. Passed on for other reviews.

3/3/2009-mes: received noise information from applicant - shows less than the 55 dBAs max right at the unit.

Location of Construction:	Owner Name:	Owner Address:	Phone:	
188 MIDDLE ST	BUCKSTAR LLC	100 SILVER ST		
Business Name:	Contractor Name:	Contractor Address:	Phone	
	Atlantic Restaurant Services	34 Albion Road Windham	(207) 653-0645	
Lessee/Buyer's Name	Phone:	Permit Type:		
		Hood Systems, Commerical		

3/12/2009-gg: received permit from historic on 3/12/09. /gg

General Building Permit Application

If you or the property owner owes real estate or personal property taxes or user charges on any rty within the City, payment arrangements must be made before permits of any kind are accepted

Location/Address of Construction: / 88	MIDDLEST. PORTLAND	ME 04101	
Total Square Footage of Proposed Structure/A	Area Square Footage of Lot		
Tax Assessor's Chart, Block & Lot	Applicant *must be owner, Lessee de Buye		
Chart# Block# Lot#	Name LUNA ROSSA CIC	207 -	
35 I J	Address 186 MIDDLE ST	329-0288	
	City, State & Zip PORTLAW) ME CY	wil	
Lessee/DBA (If Applicable)	Owner (if different from Applicant)	Cost Of	
LUNA ROSSA LLC.	Name Buckstone LCC.	Work: \$ 11,000	
PORTLAND ME OYIUL	Address 100 Silver ST	C of O Fee: \$	
(in (in a) wie oq io	City, State & Zip CONTIND ME	Total Fee: \$ /30	
Is property part of a subdivision? Project description: Contractor's name: Address: City, State & Zip WINDHAL Market Who should we contact when the permit is read Mailing address:	If yes, please name	elephone: <u>373-155</u> elephone: <u>653-06</u> 5	
Please submit all of the information of	outlined on the applicable Checkli automatic denial of your permit.	st. Failure to	
	automatic demai of your permit.		

D I laws of this jurisdiction. In addition, if a permit for work described in this application is issued, I certify that the Code Official's authorized representative shall have the authority to enter all areas covered by this permit at any reasonable hour to enforce the

provisions of the odes applicable to this permit. Signature: Date: This is not a permit; you may not commence ANY work until the permit is issue



Strengthening a Remarkable City, Building a Community for Life . www.portlandmaine.gov

Lee Urban - Director of Planning and Development Jeanie Bourke - Inspection Division Services Director

Kitchen Exhaust System Checklist and code Provisions

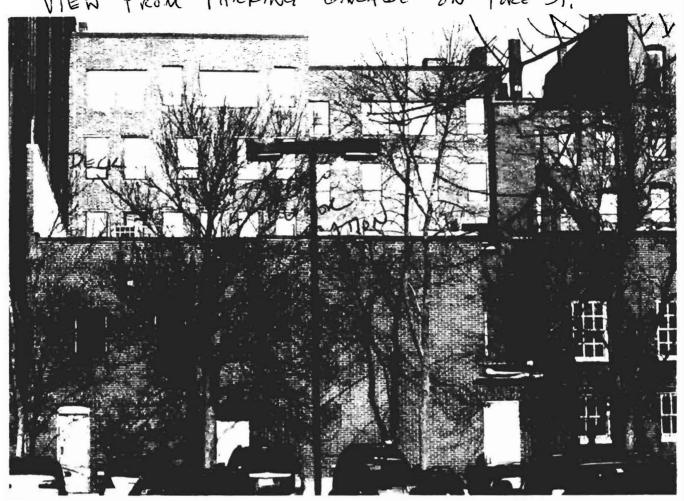
Dear Applicant,

The following is a checklist to assist you in filing for a permit for a Kitchen Exhaust system. The applicable Mechanical Code provisions have also been attached. Please complete this and submit job specific construction documents that demonstrate compliance with the attached information.

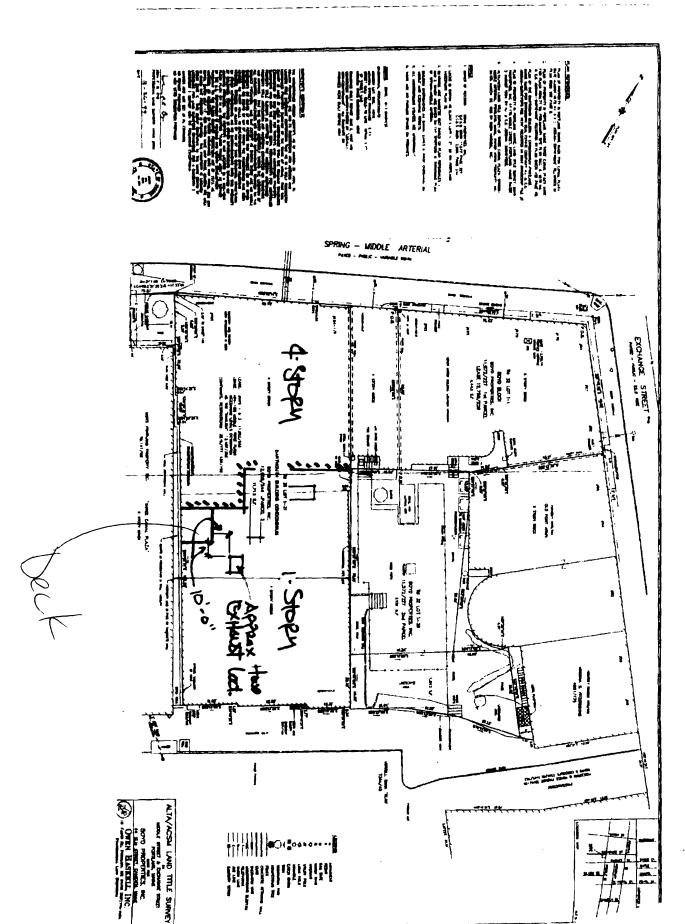
compliance with the attached information.	nonstrate
Type of System:	
Type I Type II	
Type I systems are systems that vent fryers, grills, broilers, ovens or woks. Type II systems are systems that vent steamers and other non grease producing appliances.	
Type of Materials:	
Is the hood Stainless steel or other type of steel? If O	ther, what
Type?	
Is the duct work Stainless steel or other type of steel? what type? Cold lell ED	
Thickness of the steel for the hood	
Thickness of the duct for the hood	
Type of Hood and Duct Supports	
CHAIN ANGLE FRON PLAT SUPPLIET	
Type of seams and Joints ALL WELDED	

	Hood Clearance reduction to Combustibles design /specs:
	Duct Clearance reduction to Combustibles design /specs:
	FLAME GUARD DUT WEST
	Vibration Isolation System:
	Bur N
	Air Velocity within the duct system
	Grease accumulation prevention system:
	CLERN OUT AT 900 TURN
	Cleanouts
	Grease Duct enclosure
	Exhaust Termination Roof Wall
	Fire Suppression System UL USTSO
	Exhaust fan mounting and clearance from the roof / wall or Combustibles:
	Exhaust fan distance from property lines / /
	Exhaust fan distance from other vents or openings
	Exhaust fan distance from adjacent buildings
	Exhaust fan height above adjoining grade
od	Specs
	Style of Hood STAINLESS FOX WIMKE P
	Type of Filter AUMINUM BATTIES V
	Height of filter above nearest cooking surface
	Capacity of hood CFM 5000 EFM
	Make up Air system description and capacity
	FILTONIO SUPELY PANTON TOS

VIEW FROM PARKING GARAGE ON FORE ST.









printed March 3, 2009



Supply Vent,15 1/2 In

Supply Ventilator, Centrifugal Belt Drive, 3760 CFM @ 0.250-In SP, 18.7 Sones @ 0.250-In SP Mounting Location Roof, Housing Height 34 2/5 In. Housing Length 34 2/5 In Housing Width 64 1/2 In. Base Width 32 1/2 In. Base Length 32 1/2 In. Motor Voltage 115/230. 1 Phase. Motor HP 1. Fan RPM 670. Wheel Dia 15 1/2 In. Discharge Length 16 In Discharge Width 18 5/8 In. Bearing Type Sleeve Requires Roof Curb For New Installations Includes Washable Aluminum Filters

Grainger Item #	7D507
Price (ea.)	\$1,445.00
Brand	DAYTON
Mfr. Model #	7D507
Ship Qty.	1
Sell Qty. (Will-Call)	1
Ship Weight (lbs.)	267.0
Usually Ships	Today
Catalog Page No.	3747

Thire shown may not reflect your pince. Log in or register

TBC FULL POWER OMSIZE TO DB GY MINGS MODER LOW MODER

DB C 75% 1/ 52.5 Ds

Additional Info

Centrifugal Belt-Drive Filtered Supply Ventilators

Designed to supply untempered filtered makeup air to commercial and institutional buildings or in commercial kitchen applications.

Heavy-gauge galvanized steel construction. Neoprene isolators minimize vibration and noise Drive frame has lifting lugs. Each includes a weather hood with removable 1" aluminum washable filters. UL and C-UL Listed Nos 4YC82 and 4YC47 can be wall- or roof-mounted Nos. 4YC83, 5AU56, and 5AU57 are roof-mount only. Order ventilator with or without motor/drive package. Motor, belts, and sheaves are packed separately when complete ventilator with drive package is ordered

- Max. inlet air temp. 120 Degreef
- UL 705 Listed for Power Ventilators
- Air handling-quality bearings meet min 1.10-100.000 hrs
- Bearings- 11 1/8 through 18 1/2" wheel dia units, sealed pillow block, 20 1/2" wheel dia units, regreasable pillow block
- Optional NEMA 1 and 4 disconnects available separately

Optional Accessories



Item #: 1H400 Brand: SQUARE D Usually Ships: Today Price (ea): \$45.50

Switch, Manual, 2 Pole

Switch, Manual, 2 Pole



Item #: 1H408 Brand: SQUARE D Usually Ships: Today Price (ea): \$211 00

Tech Specs

Item: Supply Ventilator Type: Centrifugal Belt Drive CFM @ 0.125-In. SP: 4049 CFM @ 0.250-In. SP: 3760 CFM @ 0.375-In. SP: 3456 CFM @ 0.500-In. SP: 2985 CFM @ 0.675-In. SP: 2471 CFM @ 0.750-In. SP: 1591 Sones @ 0.125-In. SP @ 5 Ft.: 21 Sones @ 0.250-In. SP @ 5 Ft.: 18.7 Mounting Location: Roof Housing Height (In.): 34 2/5

Housing Length (In.): 34 2/5 Housing Width (In.): 64 1/2 Base Height (In.): 1 1/2 Base Width (In): 32 1/2