

**66S FUSION RESTAURANT**  
**425 FORE STREET, STE #400**  
**PORTLAND, MAINE 04101**  
**IN "FORE STREET GARAGE"**  
**FORMERLY: "TWIST FASHION STORE"**  
**(INTERIOR ALTERATION ONLY)**



**AERIAL VIEW** N.T.S.

**PROJECT DATA:**  
 NAME OF PROJECT: "66S FUSION RESTAURANT"  
 ADDRESS: 425 FORE STREET, STE #400, PORTLAND, MAINE 04101 (IN "FORE STREET GARAGE")

**- SCOPE OF WORK:**  
 INTERIOR RENOVATION, CONVERT FASHION STORE (USE GROUP "M") INTO RESTAURANT.  
**- LEVEL: 3-LEVEL PARKING GARAGE BUILDING.**  
 There are two sections on 1st Floor and an inner corridor in between. 1st Floor front section is for mixed use tenant space. 1st Floor rear section, 2nd Floor, 3rd Floor, and Roof are ramp-access open parking garages, use group "S-2".  
**WORK AREA IS AT 1ST FLOOR FRONT SECTION, MEZZANINE TO REMAIN NO CHANGE.**  
**- USE GROUP:**  
 1st Floor: B, Tenant space provides food & drink consumption, used for assembly purpose with an occupant load of less than 50 persons.  
 Mezzanine: S-2, Low-hazard storage for food products, foods in noncombustible containers, fresh fruits and vegetables in nonplastic trays or containers, frozen foods, and meats.  
**- CONSTRUCTION TYPE: IIIA, AUTOMATIC SPRINKLER SYSTEM PROTECTED SPACE.**  
 EXTERIOR WALL: CMU WALL  
 FRAMING: STRUCTURAL STEEL  
 FLOOR & ROOF DECKING: STEEL JOIST W/ STEEL DECK  
 PARTITION WALL: METAL STUD GYPSUM BOARD WALL  
**- TOTAL FLOOR AREA:**  
 1ST FLOOR: GROSS 1,006 SQ. FT., NET 967 SQ. FT.  
 MEZZANINE: GROSS 429 SQ. FT., NET 407 SQ. FT.  
 TOTAL: 1,435 SQ. FT.  
**- OCCUPANCY LOAD:**  
 Cashier and Waiting Area: 1 cashier, total 1 OCC.  
 Dining Area: provide 9 barstool fixed seats, 24 movable seats, total 33 OCC.  
 Kitchen: 4 OCC.  
 \*\*Total provide 33 dining seats, 5 crews. Grand total: 38 occupants.  
 - Shall provide portable fire extinguisher at each exit  
 - Sprinkler system and fire alarm contractor shall submit shop drawing to Building Department for approval before installation.  
 - Knox box shall be located by the main entrance for Fire Department.  
 - All drawings should comply with any Health Department requirements.

**CODES REFERENCE:**  
 Building Code: International Building Code - 2009.  
 Structural Code: International Building Code - 2009.  
 Plumbing Code: Maine State Internal Plumbing Code, adopted the International Association of Plumbing and Mechanical Officials Uniform Plumbing Code - 2009; Public Law, Chapter 242 Emergency Signed on 2011-06-07 00:00:00.0 - First Regular Session - 125th Maine Legislature.  
 Mechanical Code: ASHRAE 62.1 - 2007 (Ventilation for Acceptable Indoor Air Quality); International Mechanical Code - 2009.  
 Electrical Code: NFPA 70 (National Electrical Code) - 2014.  
 Fire/Life Safety Code: NFPA 101 LIFE SAFETY CODE - 2009.  
 Accessibility Code: ADAAG (Americans with Disabilities Act Accessibility Guidelines) - 2010.  
 Energy Code: ASHRAE 90.1 (Energy Standard for Buildings except Low-Rise Residential Buildings) - 2007; International Energy Conservation Code - 2009.  
 Gas Code: NFPA 54 (National Fuel Gas Code) - 2009.

**Minimum Plumbing Facilities: (2009 IAPMO UPC, Table 4-1) (Public Law, Chapter 242 Emergency Signed on 2011-06-07 00:00:00.0 - First Regular Session - 125th Maine Legislature.)**

**Group B, restaurant with 38 total occupants**  
**Water Closets:**  
 As per "An eating establishment that has a seating capacity of 40 or fewer persons is required to have at least one toilet facility but may not be required to have more than one toilet facility." This space need only one bathroom with one toilet and one lavatory.  
**Drinking Fountains:**  
 As per "A drinking fountain shall not be required in occupancies of 30 or less.", it is no need to provide drinking fountain.  
**Service Sink: 1 per tenant space**  
 Actually provided 1 service sink (mop sink) in Kitchen.

TITLE SHEET	
A-1	PROJECT DATA, DOOR SCHEDULE, FINISH SCHEDULE
A-2	FLOOR PLAN, WALL SECTION, SOFFIT DETAILS, EQUIPMENT SCHEDULE
A-3	ELECTRICAL PLAN, ELECTRICAL PANEL SCHEDULE
A-4	PLUMBING PLAN, PLUMBING / WATER RISER DIAGRAM
A-5	HOOD SECTION, GAS RISER DIAGRAM

**GENERAL NOTES**

- CONSTRUCTION AS NOTED COMPLIES WITH LOCAL CODES.
- CONTRACTOR SHALL CHECK AND VERIFY EXISTING CONDITIONS AND DIMENSIONS BEFORE STARTING WORK, AND REWORK EXIST WALLS AS REQUIRED.
- ALL UNNOTED OR NON VISIBLE EASEMENTS AND SUBSURFACE CONDITIONS ARE THE RESPONSIBILITY OF THE OWNER OR BUILDER.
- ALL HIDDEN STRUCTURAL DISCREPANCIES MUST BE REPORTED TO DESIGNER, SO THAT CORRECTIVE MEASURES CAN BE TAKEN PRIOR TO PROJECT COMPLETION.
- COVED MOLDINGS MUST BE USED ALONG FLOOR/WALL JUNCTION IN FOOD PREPARATION AREAS AND IN BATHROOMS.
- WALLS, FLOORS, AND FOOD PREPARATION SURFACES IN FOOD PREPARATION AREAS AND TOILET ROOMS MUST BE EASILY CLEANABLE, IMPERVIOUS, NON-TOXIC AND LIGHT IN COLOR.
- AUTOMATIC DOOR CLOSERS MUST BE INSTALLED ON THE KITCHEN DOOR AND RESTROOM DOOR SO THAT THE DOORS ARE SELF CLOSING AND TIGHT-FITTING.
- ALL EQUIPMENT SITTING ON FLOOR SHALL BE INSTALLED ON MINIMUM 6" HIGH STAINLESS STEEL LEGS WITH ADJUSTABLE SANITARY FEET.
- ALL ELECTRIC WORK SHALL BE PERFORMED BY LICENSED ELECTRICIANS.
- ALL ELECTRICAL WORK SHALL CONFORM TO ELECTRICAL CODES.
- CONTRACTOR SHALL VERIFY ALL ELECTRICAL LOAD REQUIRED AND PROVIDE SUFFICIENT POWER.
- LANDLORD VERIFIED THE EXISTING ROOF STRUCTURE ABLE TO HOLD ADDITIONAL LOAD IF ANY.
- ARCHITECT OR ENGINEER OF DESIGN HAS NOT BEEN RETAINED FOR ANY JOB SUPERVISION OR ANY OTHER INSPECTIONS.

**DOOR NOTES:**

- Latch side clearances at all doorways shall be in accordance w/ 2010 ADA-ABA 404.2.4 Maneuvering Clearances.
- All exits to be labeled.
- Interior doors to be labeled as to intended use.
- All exit doors shall provided panic hardware.
- The operating device on all doors shall be capable of operation with one hand and shall not require tight grasping, tight pinching or twisting of the wrist to operate.
- All doors to be lever type accessible to handicap with door closers and a threshold, if provided, at doorway shall be max 1/2" in height.
- Handicap doors must be protected from damage or breakage by wheelchairs.
- Vestibule doors to have standard 4 1/2" x 1 3/4" frames with 1/4" clear plate glass, tempered where required per tenant with closures, weatherstripping and thresholds as required.

**DOOR SCHEDULE:**

No.	DOOR	FRAME	SIZE	REMARKS
1.	FRONT ENTRANCE	ALUMINUM	3'-0" x 7'-0"	EXTG, comply with ADAAG.
2.	VESTIBULE	ALUMINUM	3'-0" x 7'-0"	NEW, with panic hardware, comply with ADAAG.
3.	RESTROOM	WOOD	3'-0" x 6'-8"	NEW, self-closed.
4.	STAIR	WOOD	3'-0" x 6'-8"	EXTG
5.	SIDE DOOR	METAL	3'-0" x 7'-0"	EXTG to be locked, with "No Exit" mark.

**EQUIPMENT SCHEDULE**

NO.	ITEM	MODEL NO.	NSF	AGA	UL	MANUFACTURER	LOCATION	ELEC. REQ.	GAS REQ.
1	EXHAUST HOOD (L=14'-0")	WH-200	V			WIN	KITCHEN		
2	DEEP FRYER	SG18	V	V	V	PITCO	KITCHEN		140,000 BTU
3	PASTA COOKER & RINSE	CPG-2/90			ETL	DESCO	KITCHEN		160,000 BTU
4	GRIDDLE / RANGE COMBO (x2)	TSR-G24-2			ETL	TRI-STAR	KITCHEN		150,000 BTU
5	RICE COOKER	RER-55AS	V	V		RINNAI	KITCHEN		35,000 BTU
6	REACH-IN REFRIGERATOR	ER24	V		V	BEVERAGE-AIR	KITCHEN	115/60/1, 5.7 A	
7	ICE CREAM SOFT SERVE FREEZER	527	V	V	V	SANISERV	KITCHEN	208-230/60/3, 3P4W, 25 A	
8	DIRECT DRAW BEER REF.	DD58	V	V	V	BEVERAGE-AIR	KITCHEN	115/60/1, 7.4 A	
9	ESPRESSO MACHINE	Dieci A3	V	V	V	CASADIO	KITCHEN	208-240/60/1, 6.6 kW	
10	ICE MAKER (300 LBS, AIR-COOLED)	ICEU300A	V	V	V	Ice-O-Matic	KITCHEN	115/60/1, 13.1 A	
11	INSULATED SUSHI POT	SEJ74000	V			THUNDER	KITCHEN		
12	PREP SINK	414-16-1	V			EAGLE	KITCHEN		
13	SUSHI DISPLAY CASE	GARASU-7L	V	V	V	YOSHIMASA	KITCHEN	120/60/1, 3.0 A	
14	UNDERCOUNTER REF. (UNDER SUSHI CASE)	TUC-48	V	V	V	TRUE	KITCHEN	115/60/1, 5.0 A	
15	HAND SINK WITH SIDE SPLASHES (x2)	HSA-10-F-LRS	V			EAGLE	KITCHEN		
16	COFFEE BREWER	SH-DUAL-0020	V		V	BUNN	KITCHEN	120/208/60/1, 29.1 A	
17	UNDERCOUNTER DISHWASHER	U34	V	V	V	AUTO-CHLOR	KITCHEN	115/60/1, 20 A	
18	UNDERCOUNTER REF. (UNDER BAR COUNTER)	TUC-60	V	V	V	TRUE	KITCHEN	115/60/1, 5.1 A	
19	ICE BIN	DIC2014	V			EAGLE	KITCHEN		
20	UNDERBAR SINK	BSC-18	V			EAGLE	KITCHEN		
21	FOOD PREP. TABLE	TSSU-60-8-ADA	V	V	V	TRUE	KITCHEN	115/60/1, 7.8 A	
22	PROOFER	NHPL-1836-ECOC	V		ETL	WINHOLT	KITCHEN	120/60/1, 14 A	
23	3-COMP. SINK	412-17.5-3-18 R	V			EAGLE	KITCHEN		
24	WALL SHELVING	VARIES SIZE	V			EAGLE	KITCHEN		
25	WORK TABLE	CUSTOM	V			EAGLE	KITCHEN		
26	MOP SINK	F1916	V			EAGLE	RESTROOM		
27	SODA DISP. (DROP-IN)	DI-2323	V		V	MANITOWOC	DINING AREA	120/60/1, 3.2 A	
28	HOT WATER HEATER	BTR 120		V	V	A.O.SMITH	KITCHEN	120/60/1, 0.7 A	120,000 BTU
29	40-LBS GREASE TRAP (UNDER 3-COMP. SINK)	GT2700-20				ZURN	KITCHEN		
30									



**PROJECT DATA**  
**DOOR SCHEDULE**  
**FINISH SCHEDULE**

**DWG. NO. ME10408R**  
**A-1**  
**1 OF 5**

**DATE: 05/06/2016**

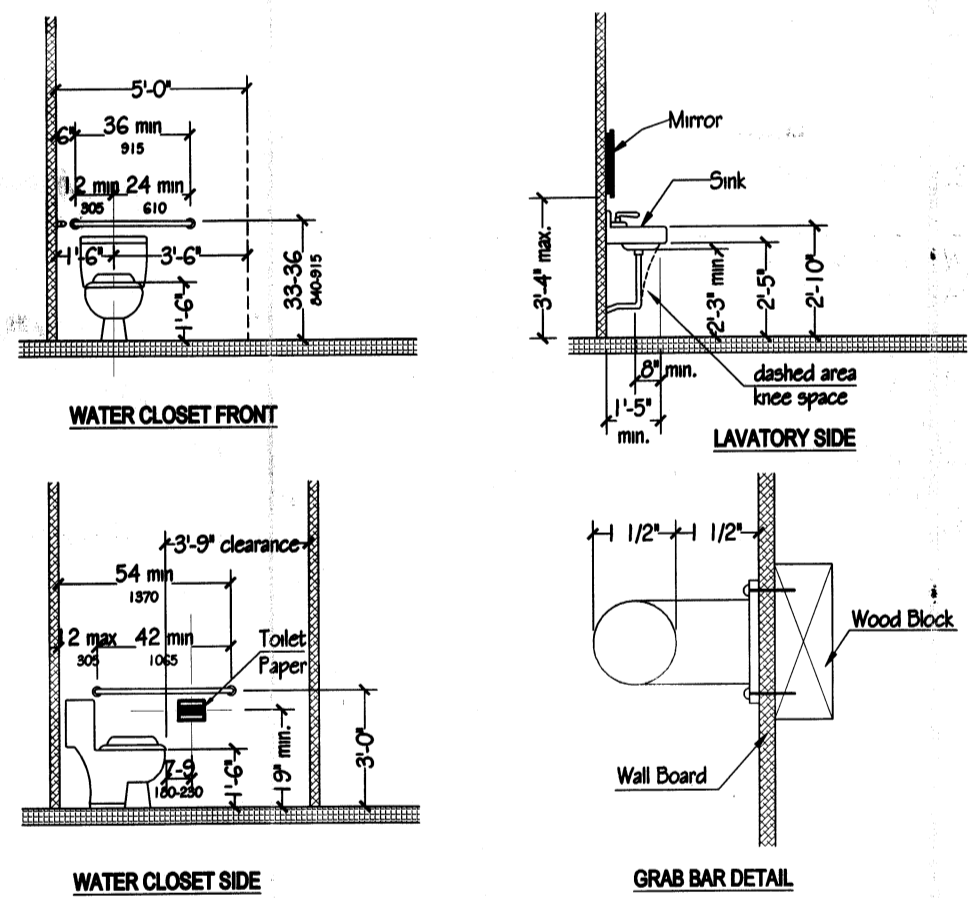
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**ADA REQUIREMENT NOTES**  
 RESTROOM CONDITIONS

Toilet paper dispensers must permit continuous paper flow and mounted 1'-9" center to fin. floor.  
 Hot water and drain pipes under lavatories shall be insulated or otherwise configured to protect against contact.  
 There shall be no sharp or abrasive surfaces under lavatories.  
 If self closing valves are used on faucets, faucets shall remain open for a minimum of ten seconds.  
 All stresses on grab bars and components shall be based on 250 lb.  
 Paper towel dispenser to be located at a height of 44" above finished floor maximum.  
 Provide loop type accessible door hardware on toilet stalls.  
 Provide signage on restroom doors adjacent to latch side of door at 60" above fin. floor. Use non-glare finish grade 2 braille and raised letters (1/32").  
 All doors min. width 2'-8" clear at 90 degrees open.



**ADA DETAILS**

**INTERIOR FINISH SCHEDULE**

ROOM	FLOOR	CEILING	WALL
VESTIBULE	COMMERCIAL GRADE CARPET	GYP BOARD CEILING, PAINTED IN LIGHT COLOR.	1/4" CLEAR TEMPERED GLASS
DINING AREA	QUARRY TILE, COVED TO THE WALLS, COMMERCIAL GRADE	GYP BOARD CEILING, PAINTED IN LIGHT COLOR.	GYPSUM FIRECODE PAINTED W/ 2-COATS OF EPOXY PAINT, SMOOTH SURFACE, WASHABLE, LIGHT-IN COLOR
RESTROOM	CERAMIC TILE, COVED TO THE WALLS, COMMERCIAL GRADE	2"x2" LAY-IN ACOUSTICAL CEILING, COMMERCIAL GRADE	CERAMIC TILE UP TO 5' A.F.F. & GYPSUM PAINTED W/ 2-COATS SEMI-GLOSS ENAMEL, SMOOTH SURFACE, WASHABLE
KITCHEN AREA	QUARRY TILE, COVED TO THE WALLS, COMMERCIAL GRADE	2"x4" LAY-IN ACOUSTICAL CEILING, NON-PERFORATED, NON-FISSURED, SMOOTH, WASHABLE, LIGHT-IN COLOR	BEHIND HOOD AREA: STAINLESS STEEL. OTHER AREA: FIBER GLASS REINFORCED PANEL (FRP).
MEZZANINE	EXISTING TO REMAIN NO CHANGE	EXISTING TO REMAIN NO CHANGE	EXISTING TO REMAIN NO CHANGE

**NOTES:**

- MIN. 5" COVED BASE TO WALL.
- IN SPRINKLERED "B" OCCUPANCY BUILDING, INTERIOR WALL & CEILING FINISH SHALL COMPLY WITH IBC 2009 CHAPTER 8 TABLE 803.9 "INTERIOR WALL AND CEILING FINISH REQUIREMENTS BY OCCUPANCY"  
 - AT EXIT ENCLOSURES AND EXIT PASSAGEWAYS: CLASS B  
 - AT CORRIDORS: CLASS C  
 - AT ROOMS AND ENCLOSED SPACES: CLASS C  
 CLASS A (FLAME SPREAD 0-25; SMOKE-DEVELOPED 0-450) OR CLASS B (FLAME SPREAD 26-75; SMOKE-DEVELOPED 0-450) MATERIALS ARE ACCEPTABLE IN LIEU OF CLASS C (FLAME SPREAD 76-200; SMOKE-DEVELOPED 0-450). THE ABOVE CLASSIFICATION IS IN ACCORDANCE WITH ASTM E 84.
- IN SPRINKLERED "A-2" OCCUPANCY BUILDING, INTERIOR FLOOR FINISH AND INTERIOR FLOOR COVERING MATERIALS SHALL WITHSTAND A MINIMUM CRITICAL RADIANT FLUX AS PER IBC 2009 CHAPTER 8, SECTION 804:  
 - WHERE A BUILDING IS EQUIPPED THROUGHOUT WITH AN AUTOMATIC SPRINKLER SYSTEM IN ACCORDANCE WITH IBC 2009 SECTION 903.3.1.1 OR 903.3.1.2, MATERIALS COMPLY WITH DOC FF-1 "PILL TEST" (CPSC 16 CFR, PART 1630) ARE PERMITTED IN ANY USE GROUP "A" AREA WHERE CLASS II MATERIALS ARE REQUIRED.  
 THE CLASSIFICATION REFERRED TO HEREIN CORRESPONDS TO THE CLASSIFICATIONS DETERMINED BY NFPA 253 AS FOLLOWS: CLASS I, 0.45 WATT/CM<sup>2</sup> OR GREATER; CLASS II, 0.22 WATT/CM<sup>2</sup> OR GREATER.