

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK



# CITY OF PORTLAND BUILDING PERMIT



This is to certify that  
COW PLAZA HOTEL LLC

Located at  
433 FORE ST (443 Fore St)

**PERMIT ID:** 2014-02853      **ISSUE DATE:** 01/26/2015      **CBL:** 032 I042001

has permission to **Change of Use - Fit up separate first floor vacant space for a restaurant with bar.**  
**Work includes adding a mezzanine, bathrooms and stairs**

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 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/ Benjamin Wallace Jr.

**Fire Official**

/s/ Jeanie Bourke

**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:** A-2      **Type:** 1B  
Assembly - Restaurant - Occupant  
Load = 39  
Mezzanine - Occupant load = 22  
NFPA 13 System  
First Floor Left Side  
MUBEC/IBC 2009

**Fire Department**  
**Classification:**  
Assembly  
Restaurant  
NFPA 2009

**PERMIT ID:** 2014-02853

**Located at:** 433 FORE ST (443 Fore St)

**CBL:** 032 I042001

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

Plumbing Rough  
Close-in Plumbing/Framing w/Fire & Draft Stopping  
Electrical Close-in w/Fire & Draftstopping  
Above Ceiling Inspection  
Certificate of Occupancy/Final  
Final - Electric  
Fire - Change of Use Inspection

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.

<b>City of Portland, Maine - Building or Use Permit</b>		<b>Permit No:</b> 2014-02853	<b>Date Applied For:</b> 12/11/2014	<b>CBL:</b> 032 I042001
389 Congress Street, 04101 Tel: (207) 874-8703, Fax: (207) 874-8716				
<b>Proposed Use:</b> 130 room hotel with restaurant & separate tenant restaurant space		<b>Proposed Project Description:</b> Change of Use - Fit up separate first floor vacant space for a restaurant with bar. Work includes adding a mezzanine, bathrooms and stairs		
<b>Dept:</b> Zoning <b>Status:</b> Approved w/Conditions <b>Reviewer:</b> Ann Machado <b>Approval Date:</b> 12/31/2014 <b>Note:</b> <b>Ok to Issue:</b> <input checked="" type="checkbox"/> <b>Conditions:</b> 1) Separate permits shall be required for any new signage. 2) This permit is being approved on the basis of plans submitted. Any deviations shall require a separate approval before starting that work.				
<b>Dept:</b> Building <b>Status:</b> Approved w/Conditions <b>Reviewer:</b> Jeanie Bourke <b>Approval Date:</b> 01/26/2015 <b>Note:</b> <b>Ok to Issue:</b> <input type="checkbox"/> <b>Conditions:</b> 1) Equipment shall be installed in compliance with the manufacturer's specifications and the UL listing. 2) Periodic inspections and/or testing by the Structural Engineer of Record or Testing Agencies are required. At the completion of construction, a stamped letter shall be submitted verifying substantial compliance with the approved structural design and applicable test results. This is required prior to the final inspection, occupancy and a Certificate of Occupancy. 3) 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 kitchen design compliance prior to commencing work in earnest. 4) Approval of City license is subject to health inspections per the Food Code. 5) The guardrail system shall meet the loading requirements of section 1607.7.1 of the IBC 2003 Building Code. 6) Separate permits are required for any electrical, plumbing, sprinkler, fire alarm, HVAC systems, heating appliances, including pellet/wood stoves, commercial hood exhaust systems and fuel tanks. Separate plans may need to be submitted for approval as a part of this process. 7) A State Fire Marshal permit is required for this project. A copy of this and any revised plans shall be submitted to the Inspections Division, buildinginspections@portlandmaine.gov 8) 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.				
<b>Dept:</b> Engineering DPS <b>Status:</b> Approved w/Conditions <b>Reviewer:</b> Benjamin Pearson <b>Approval Date:</b> 01/20/2015 <b>Note:</b> <b>Ok to Issue:</b> <input checked="" type="checkbox"/> <b>Conditions:</b> 1) Met with applicant to discuss Grease Control Equipment. Informed Kitchen Design and Equipment consultant that a GB-250 unit to capture dishwasher, three bay-sink, mop sink, and any other grease control equipment is required, though alternate equipment such as a GB-75 may be require based on space and maintenance considerations.				
<b>Dept:</b> Fire <b>Status:</b> Approved w/Conditions <b>Reviewer:</b> Benjamin Wallace Jr. <b>Approval Date:</b> 01/08/2015 <b>Note:</b> <b>Ok to Issue:</b> <input checked="" type="checkbox"/> <b>Conditions:</b> 1) The approved plans with the Building Department Approved stamp shall be maintained on site for inspection. 2) All means of egress to remain accessible at all times. 3) Application requires State Fire Marshal approval. 4) Street addresses shall be marked on the structure and shall be as approved by the City E-911 Addressing Officer. Contact Michelle Sweeney at 874-8682 for further information.				
<b>PERMIT ID:</b> 2014-02853 <b>Located at:</b> 433 FORE ST (443 Fore St) <b>CBL:</b> 032 I042001				

- 5) A separate 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.
- 6) A separate Suppression System Permit is required for all new suppression systems, including standpipe systems, and sprinkler work effecting more than 20 heads. This review does not include approval of system design or installation.
- 7) Fire extinguishers are required per NFPA 1.
- 8) Emergency lights and exit signs are required. Emergency lights and exit signs are required to be labeled in relation to the panel and circuit and on the same circuit as the lighting for the area they serve.
- 9) Any cutting and welding done will require a Hot Work Permit from Fire Department.
- 10 Fire walls, fire barriers, fire partitions, smoke barriers and smoke partitions or any other wall required to have protected openings or penetrations shall be effectively and permanently identified with signs or stenciling in accessible concealed floor, floor-ceiling or attic spaces at intervals not exceeding 30 feet with lettering not less than 0.5 inches in height.
- 11 Notice: The first scheduled final inspection fee is at no charge. Additional inspections shall be billed at \$75 for each inspector.
- 12 Construction or installation shall comply with City Code Chapter 10.
- 13 \*\*The fire alarm system design shall be evaluated for the renovated areas by an NICET IV certified interior fire alarm designer or a licensed engineer for compliance with the code. A compliance letter is required prior to the final inspection.\*\*  
\*\*A current inspection sticker from an approved fire alarm inspection company is required prior to the final inspection.\*\*
- 14 Separate permits are required for kitchen hoods and hood suppression systems.
- 15 Through-penetrations and membrane penetrations in fire walls, fire barrier walls, and fire resistance rated horizontal assemblies shall be protected by firestop systems or devices in conformance with NFPA 101:8.3.5 (ASTM E 814 or ANSI/UL 1479). Providing firestop labels at each firestop system or device and an onsite manual containing the detail for each firestop system or device used for the project will streamline final inspection approvals.