Form # P 04 DISPLAY THIS C	ARD ON PRINCIPAL FROM	NTAGE OF WORK
Please Read Application And Notes, If Any, Attached	TY OF PORTLAP PERMIN	PERMIT ISSUED Permit Number: 080628 JUL - 7 2008
This is to certify thatOLD PORT RETAIL F		
has permission toloe's New York Pizza -	Inte Alterat and must Fit-up	Floor CITYOF PORTLAND
AT 432 FORE ST	L-03	2 R003001
the construction, maintenance and this department.	nd use of buildings and the other	es, and of the application on file in
Apply to Public Works for street line and grade if nature of work requires such information.	I ification of insperson musice on and vien permision process bre this ilding or sint there is led or source to tosed-in 4 UR NOTICE TO REQUIRED.	A certificate of occupancy must be procured by owner before this build- ing or part thereof is occupied.
OTHER REQUIRED APPROVALS		L
Health Dept		$-\Omega$
Appeal Board		pana Konda 7/2/08
Other Department Name	—	Director - Bullding & Inspection Services

PENALTY FOR REMOVING THIS CARD

City of Portland, Maine - Buil	ding or Use l	Permit Applicatio	n Per	rmit No:	Issue Date:	CBL:
389 Congress Street, 04101 Tel: (2	207) 874-8703	, Fax: (207) 874-871	6	08-0628		032 R003001
Location of Construction:	Owner Name:		1	r Address:		Phone:
132 FORE ST CALLE AZZ OLD PORT RETAIL HOLDINGS		101 RICHARDSON ST				
Business Name:	Contractor Name	:		actor Address:		Phone
	Joe Kelley		888 Lafayette Road Hamton		2076088415	
Lessee/Buyer's Name	Phone:	one:		Permit Type: Zone:		
			Alte	erations - Cor	nmercial	152
Past Use: Proposed Use:					CEO District:	
Commercial - Restaurant/Granny's				\$70.00	\$5,000.00	
Burritos				DEPT:		SPECTION:
	and Tenant Fit				Denied	e Group: AZ Type: 5
	[ [ ] ]	1.5	50	· ( ···	dition	TBC-2003
					Creary	Tire 2005
Proposed Project Description:		- Fit		1-10-	(Las)	AMR 7/1/100
Joe's New York Pizza - Interior Altera	ations and Tenar	it Fit-up	Signature: Crea Crazs Signature: AMB 7/7/02			
1St EI		1	PEDESTRIAN ACTIVITIES DISTRICT (P.A.D.)			
1St FL	OOY ON	19	Action: Approved Approved w/C		d w/Conditions Denied	
		/	Signa	ture:		Date:
	plied For: 2008			Zoning	Approval	
1. This permit application does not	preclude the	Special Zone or Revi	ews	Zoni	ng Appeal	Historic Preservation
Applicant(s) from meeting applic Federal Rules.		Shoreland		🗌 Varianc	e	Not in District or Landmark
2. Building permits do not include plumbing, septic or electrical work.		Wetland		Miscella	aneous	Does Not Require Review
<ol> <li>Building permits are void if work is not started within six (6) months of the date of issuance. False information may invalidate a building permit and stop all work</li> </ol>		Flood Zone		Conditio	onal Use	Requires Review
		Subdivision	×		tation	Approved
		Site Plan			ed	Approved w/Conditions
PERMIT IS	SUED	Maj Minor MM	<sup>□-</sup> (	Denied		Denied Denied
		ofwithcondy	pu <	P.		Any exprise
JUL - 7	2003	Date: 9 6 6	08	Date:		Teview 2 Approval
CITY OF POF	RTLAND					

#### CERTIFICATION

I hereby certify that I am the owner of record of the named property, or that the proposed work is authorized by the owner of record and that I have been authorized by the owner to make this application as his authorized agent and I agree to conform to all applicable laws of this jurisdiction. In addition, if a permit for work described in the application is issued, I certify that the code official's authorized representative shall have the authority to enter all areas covered by such permit at any reasonable hour to enforce the provision of the code(s) applicable to such permit.

SIGNATURE OF APPLICANT	ADDRESS	DATE	PHONE
RESPONSIBLE PERSON IN CHARGE OF WORK, TITLE		DATE	PHONE

### **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.

Framing/Rough Plumbing/Electrical: Prior to Any Insulating or drywalling X

X Final/Certificate of Occupancy: Prior to any occupancy of the structure or use. NOTE: There is a \$75.00 fee per inspection at this point.

FSE Inspection

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

 $\frac{7/7/38}{\text{Date}}$ 

Signature of Inspections Official

•	- Building or Use Permi		Permit No: 08-0628	Date Applied For: 06/04/2008	CBL:
	Tel: (207) 874-8703, Fax: (	(207) 874-871	6	00/04/2008	032 R003001
ocation of Construction:	Owner Name:		Owner Address:		Phone:
432 Fore St	OLD PORT RETAIL	HOLDINGS	101 RICHARDSO	N ST	
Business Name:	Contractor Name:		Contractor Address:	1 77	Phone (207) (00, 0.415
Lessee/Buyer's Name	Joe Kelley	r.— —	888 Lafayette Roa Permit Type:	d Hamton	(207) 608-8415
Lessee/Buyer's Name	raone:		Alterations - Com	mercial	
Proposed Use:		 	ed Project Description:		
-	New York Pizza - Interior Alt	erations Joe's	New York Pizza - Ir	nterior Alterations a	nd Tenant Fit-up
Dept: Zoning Sta	tus: Approved with Condition	ns <b>Reviewe</b>	: Marge Schmucka	al Approval I	
Note:					Ok to Issue: 🗹
<ol> <li>ANY exterior work require District.</li> </ol>	es a separate review and approv	val thru Historic	Preservation. This	property is located v	within an Historic
2) Separate permits shall be r	equired for any new signage.				
· · · · · ·	ved on the basis of plans subm	itted. Any devi	ations shall require a	separate approval	before starting that
work.					
	<u> </u>				
4) Please check with the City	Clerk's office and the Statev for	or all required li	censes.		
· · · · · · · · · · · · · · · · · · ·	Clerk's office and the Statev for itus: Approved with Condition		censes. : Jeanine Bourke	Approval I	Date: 07/07/2008
· · · · · · · · · · · · · · · · · · ·				Approval I	Date: 07/07/2008 Ok to Issue: ☑
Dept: Building Sta Note:		ns <b>Reviewe</b> r		Approval I	
Dept:BuildingStaNote:1)Approval of license is subj2)This permit approves occu	tus: Approved with Condition	ns <b>Reviewer</b> e Food Code.	: Jeanine Bourke		Ok to Issue: 🗹
Dept:BuildingStateNote:1)Approval of license is subj2)This permit approves occur limited to 24 seats.	tus: Approved with Condition	ns <b>Reviewer</b> e Food Code. certificate of oc	: Jeanine Bourke cupancy shall be issu		Ok to Issue: 🗹
Dept:BuildingStallNote:1)Approval of license is subj2)This permit approves occur limited to 24 seats.3)New restaurant, lounge or4)Separate permits are required	tus: Approved with Condition ect to health inspections per th pancy of the first floor only, a	ns <b>Reviewer</b> e Food Code. certificate of oc s of the City and g, or HVAC syst	: Jeanine Bourke cupancy shall be issu I State Food Codes tems.		Ok to Issue: 🗹
Dept:BuildingStallNote:1)Approval of license is subj2)This permit approves occur limited to 24 seats.3)New restaurant, lounge or4)Separate permits are requir Separate plans may need to	<b>itus:</b> Approved with Condition fect to health inspections per th pancy of the first floor only, a f bar must meet the requirements red for any electrical, plumbing	ns <b>Reviewer</b> e Food Code. certificate of oc s of the City and g, or HVAC syst a part of this pro	: Jeanine Bourke cupancy shall be issu I State Food Codes tems. pocess.	ued at the final insp	Ok to Issue: 🗹
Dept:BuildingStateNote:1)Approval of license is subj2)This permit approves occur limited to 24 seats.3)New restaurant, lounge or4)Separate permits are require Separate plans may need to5)Permit approved based on noted on plans.	itus: Approved with Condition ject to health inspections per th pancy of the first floor only, a d bar must meet the requirements red for any electrical, plumbing to be submitted for approval as a the plans submitted and review	ns <b>Reviewer</b> e Food Code. certificate of oc s of the City and g, or HVAC syst a part of this pro	: Jeanine Bourke cupancy shall be issu I State Food Codes tems. pocess.	ued at the final insp	Ok to Issue: 🗹
<ul> <li>Dept: Building State</li> <li>Note:</li> <li>1) Approval of license is subj</li> <li>2) This permit approves occur limited to 24 seats.</li> <li>3) New restaurant, lounge or</li> <li>4) Separate permits are required Separate plans may need to</li> <li>5) Permit approved based on noted on plans.</li> <li>6) Separate permit required for</li> </ul>	itus: Approved with Condition ject to health inspections per th pancy of the first floor only, a d bar must meet the requirements red for any electrical, plumbing to be submitted for approval as a the plans submitted and review	ns <b>Reviewer</b> the Food Code. certificate of oc s of the City and g, or HVAC syst a part of this pro- ved w/owner/con	: Jeanine Bourke cupancy shall be issu I State Food Codes tems. ocess. htractor, with additic	ued at the final insp	Ok to Issue: 🗹
<ul> <li>Dept: Building Station</li> <li>Note:</li> <li>1) Approval of license is subj</li> <li>2) This permit approves occur limited to 24 seats.</li> <li>3) New restaurant, lounge or</li> <li>4) Separate permits are required separate plans may need to</li> <li>5) Permit approved based on noted on plans.</li> <li>6) Separate permit required for</li> <li>7) No alcohol may be served</li> </ul>	<b>itus:</b> Approved with Condition fect to health inspections per the pancy of the first floor only, a set bar must meet the requirements red for any electrical, plumbing to be submitted for approval as a the plans submitted and review for hood installation	ns <b>Reviewer</b> the Food Code. certificate of oc s of the City and g, or HVAC syst a part of this pro- yed w/owner/con-	: Jeanine Bourke cupancy shall be issu I State Food Codes tems. ocess. htractor, with additic	ued at the final insp	Ok to Issue:
Dept:BuildingStateNote:1)Approval of license is subj2)This permit approves occur limited to 24 seats.3)New restaurant, lounge or4)Separate permits are require Separate plans may need to5)Permit approved based on noted on plans.6)Separate permit required for 7)7)No alcohol may be servedDept:FireState	itus: Approved with Condition ject to health inspections per th pancy of the first floor only, a bar must meet the requirements red for any electrical, plumbing to be submitted for approval as the plans submitted and review or hood installation due to non-compliance with the <b>tus:</b> Approved with Condition	ns <b>Reviewer</b> the Food Code. certificate of oc s of the City and g, or HVAC syst a part of this pro- yed w/owner/con- the food and liquo ns <b>Reviewer</b>	: Jeanine Bourke cupancy shall be issu I State Food Codes tems. ocess. ntractor, with additic or codes. : Capt Greg Cass	ued at the final inspondent of the final information as a second	Ok to Issue: ection and is agreed on and as Date: 06/06/2008 Ok to Issue:
Dept:BuildingStateNote:1)Approval of license is subj2)This permit approves occur limited to 24 seats.3)New restaurant, lounge or4)Separate permits are require Separate plans may need to5)Permit approved based on noted on plans.6)Separate permit required for 7)7)No alcohol may be servedDept:FireState Note:1)This is a mixed use occupate approves occupancy of the	<b>itus:</b> Approved with Condition fect to health inspections per the pancy of the first floor only, a de bar must meet the requirements red for any electrical, plumbing to be submitted for approval as a the plans submitted and review for hood installation due to non-compliance with the <b>itus:</b> Approved with Condition ancy and the egresses from the s first floor only.	ns <b>Reviewer</b> the Food Code. certificate of oc s of the City and g, or HVAC syst a part of this pro- yed w/owner/con- the food and liquo ns <b>Reviewer</b>	: Jeanine Bourke cupancy shall be issu I State Food Codes tems. ocess. ntractor, with additic or codes. : Capt Greg Cass	ued at the final inspondent of the final information as a second	Ok to Issue: ection and is agreed on and as Date: 06/06/2008 Ok to Issue:
Dept:BuildingStateNote:1)Approval of license is subj2)This permit approves occur limited to 24 seats.3)New restaurant, lounge or4)Separate permits are require Separate plans may need to5)Permit approved based on noted on plans.6)Separate permit required for 7)7)No alcohol may be servedDept:FireState Note:1)This is a mixed use occupa approves occupancy of the 2)2)Fire extinguishers required	<b>itus:</b> Approved with Condition fect to health inspections per the pancy of the first floor only, a de bar must meet the requirements red for any electrical, plumbing to be submitted for approval as a the plans submitted and review for hood installation due to non-compliance with the <b>tus:</b> Approved with Condition ancy and the egresses from the star first floor only.	ns <b>Reviewer</b> the Food Code. certificate of oc s of the City and g, or HVAC syst a part of this pro- yed w/owner/con- the food and liquo ns <b>Reviewer</b>	: Jeanine Bourke cupancy shall be issu I State Food Codes tems. ocess. ntractor, with additic or codes. : Capt Greg Cass	ued at the final inspondent of the final information as a second	Ok to Issue: ection and is agreed on and as Date: 06/06/2008 Ok to Issue:
Dept:BuildingStateNote:1)Approval of license is subj2)This permit approves occur limited to 24 seats.3)New restaurant, lounge or4)Separate permits are required Separate plans may need to5)Permit approved based on noted on plans.6)Separate permit required for 7)7)No alcohol may be servedDept:FireState Note:1)This is a mixed use occupa approves occupancy of the2)Fire extinguishers required 3)3)All means of egress to rem	atus: Approved with Condition ject to health inspections per the pancy of the first floor only, a set bar must meet the requirements red for any electrical, plumbing to be submitted for approval as a the plans submitted and review for hood installation due to non-compliance with the tus: Approved with Condition ancy and the egresses from the se first floor only.	ns <b>Reviewer</b> the Food Code. certificate of oc s of the City and g, or HVAC syst a part of this pro- yed w/owner/con- the food and liquo ns <b>Reviewer</b>	: Jeanine Bourke cupancy shall be issu I State Food Codes tems. ocess. ntractor, with additic or codes. : Capt Greg Cass	ued at the final inspondent of the final information as a second	Ok to Issue: ection and is agreed on and as Date: 06/06/2008 Ok to Issue:
Dept:BuildingStateNote:1)Approval of license is subj2)This permit approves occur limited to 24 seats.3)New restaurant, lounge or4)Separate permits are require Separate plans may need to5)Permit approved based on noted on plans.6)Separate permit required for 7)7)No alcohol may be servedDept:FireState Note:1)This is a mixed use occupate approves occupancy of the 2)2)Fire extinguishers required	atus: Approved with Condition fect to health inspections per the pancy of the first floor only, a de- bar must meet the requirements red for any electrical, plumbing to be submitted for approval as a the plans submitted and review for hood installation due to non-compliance with the tus: Approved with Condition ancy and the egresses from the se first floor only.	ns <b>Reviewer</b> the Food Code. certificate of oc s of the City and g, or HVAC syst a part of this pro- yed w/owner/con- the food and liquo ns <b>Reviewer</b>	: Jeanine Bourke cupancy shall be issu I State Food Codes tems. ocess. ntractor, with additic or codes. : Capt Greg Cass	ued at the final inspondent of the final information as a second	Ok to Issue: ection and is agreed on and as Date: 06/06/2008 Ok to Issue:

Location of Construction:	Owner Name:		Owner Address:	Phone:
432 Fore St	OLD PORT RETAIL	L HOLDINGS	101 RICHARDSON ST	
Business Name:	Contractor Name:		Contractor Address:	Phone
	Joe Kelley		888 Lafayette Road Hamton	(207) 608-8415
Lessee/Buyer's Name	Phone:		Permit Type:	
			Alterations - Commercial	

#### Comments:

7/1/2008-jmb: Spoke to Joe K. About bathroom fixture count for the occupant load, need 2 each. Has existing grease trap, but discussed the 2nd fl bar fixtures all going to an indirect recptacle....there are limitations on this. Need a detail on the closing in of the 2nd to 3rd floor stair with fire separation, and a 3rd floor plan as he plans a storage area, with separation details. Discussed separate hood permit, and recalculation on the cost of work.

7/2/2008-jmb: Joe K. Came in with details, will need to have fire review also

7/3/2008-jmb: Greg did an on site inspection and confirmed this is a mixed use and the egresses from the 2nd floor do not meet code. Only the first floor can be occupied until plans are submitted by a design professional.

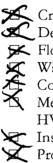


## **Commercial Interior & Change of Use Permit Application Checklist**

All of the following information is required and must be submitted. Checking off each item as you prepare your application package will ensure your package is complete and will help to expedite the permitting process.

#### One (1) complete set of construction drawings must include:

Note: Construction documents for costs in excess of \$50,000.00 must be prepared by a Design Professional and bear their seal.



- Cross sections w/framing details NO Franing / No New Walls Detail of any new walls or permanent partitions none
- **F**loor plans and elevations
- Window and door schedules Complete electrical and plumbing layout. will be submitted by seperate contractors Mechanical drawings for any specialized equipment such as furnaces, chimneys, gas equipment,
  - HVAC equipment or other types of work that may require special review
- Insulation R-factors of walls, ceilings, floors & U-factors of windows as per the IEEC 2003 ENITA
- Proof of ownership is required if it is inconsistent with the assessors records. Lease
- Keduced plans or electronic files in PDF format are required if originals are larger than 11" x 17".
- Per State Fire Marshall, all new bathrooms must be ADA compliant.

Separate permits are required for internal and external plumbing, HVAC & electrical installations.

#### For additions less than 500 sq. ft. or that does not affect parking or traffic, a site plan exemption should be filed including:

- The shape and dimension of the lot, footprint of the existing and proposed structure and the distance from the actual property lines.
- Location and dimensions of parking areas and driveways, street spaces and building frontage.
- Dimensional floor plan of existing space and dimensional floor plan of proposed space.

#### A Minor Site Plan Review is required for any change of use between 5,000 and 10,000 sq. ft. (cumulatively within a 3-year period)

2

#### Fire Department requirements.

The following shall be submitted on a separate sheet:

- Name, address and phone number of applicant **and** the project architect.
- Proposed use of structure (NFPA and IBC classification)
- □ Square footage of proposed structure (total and per story)
- Existing and proposed fire protection of structure.
- □ Separate plans shall be submitted for
  - a) Suppression system
  - b) Detection System (separate permit is required)
- □ A separate Life Safety Plan must include:
  - a) Fire resistance ratings of all means of egress
  - b) Travel distance from most remote point to exit discharge
  - c) Location of any required fire extinguishers
  - d) Location of emergency lighting
  - e) Location of exit signs
  - f) NFPA 101 code summary
- $\Box$  Elevators shall be sized to fit an 80" x 24" stretcher.

For questions on Fire Department requirements call the Fire Prevention Officer at (207) 874-8405.

# Please submit all of the information outlined in this application checklist. If the application is incomplete, the application may be refused.

In order to be sure the City fully understands the full scope of the project, the Planning and Development Department may request additional information prior to the issuance of a permit. For further information or to download copies of this form and other applications visit the Inspections Division on-line at <u>www.portlandmaine.gov</u>, or stop by the Inspections Division office, room 315 City Hall or call 874-8703.

Permit Fee: \$30.00 for the first \$1000.00 construction cost, \$10.00 per additional \$1000.00 cost

This is not a Permit; you may not commence any work until the Permit is issued.



## **General Building Permit Application**

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

Location/Address of Construction: 420	) Fore St (Formerly Gran	nys Burnitos)				
Total Square Footage of Proposed Structure/Area Square Footage of Lot						
Tax Assessor's Chart, Block & Lot Chart# Block# Lot# 032 R 003	Applicant * <u>must</u> be owner, <u>Tessee</u> dr Buye Name JOE Kelley Address 888 Lafuyette rd City, State & Zip Hampton NH03	6036088415				
Lessee/DBA (If Applicable) Joe's New York PIZZA	Owner (if different from Applicant) Name Address	Cost Of Work: <b>\$ 5000</b> C of O Fee: <b>\$</b>				
	City, State & Zip	Total Fee: \$ 70				
Current legal use (i.e. single family) If vacant, what was the previous use? Proposed Specific use: Is property part of a subdivision? Project description: V P12Zaria v/ Salads + 3.455 cm 157 Floor with a JUN age on the 2 <sup>nd</sup> Floor						
Contractor's name:       JOE Kelley         Address:       388 Lufayetter         Address:       388 Lufayetter         City, State & Zip       Hanpton, NH 03842         Who should we contact when the permit is ready:       JOE Kelley         Mailing address:       Same						
Please submit all of the information outlined on the applicable Checklist. Failure to do so will result in the automatic denial of your permit.						

650-340 In order to be sure the City fully understands the full scope of the project, the Planning and Development Department may request additional information prior to the issuance of a permit. For further information or to download copies of this form and other applications visit the Inspections Division on-line at www.portlandmaine.gov, or stop by the Inspections Division office, room 315 City Hall or call 874-8703.

I hereby certify that I am the Owner of record of the named property, or that the owner of record authorizes the proposed work and that I have been authorized by the owner to make this application as his/her authorized agent. I agree to conform to all applicable 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 codes applicable to this permit.

29108 Signature: 000 Date:

This is not a permit; you may not commence ANY work until the permit is issue

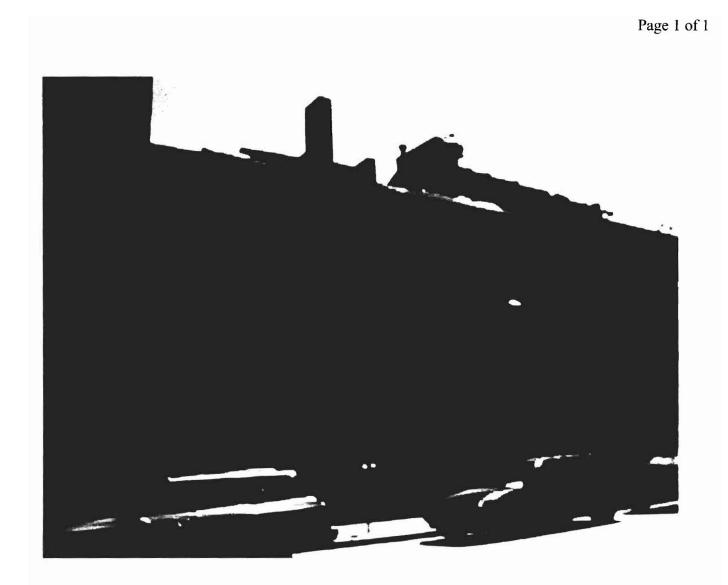
01

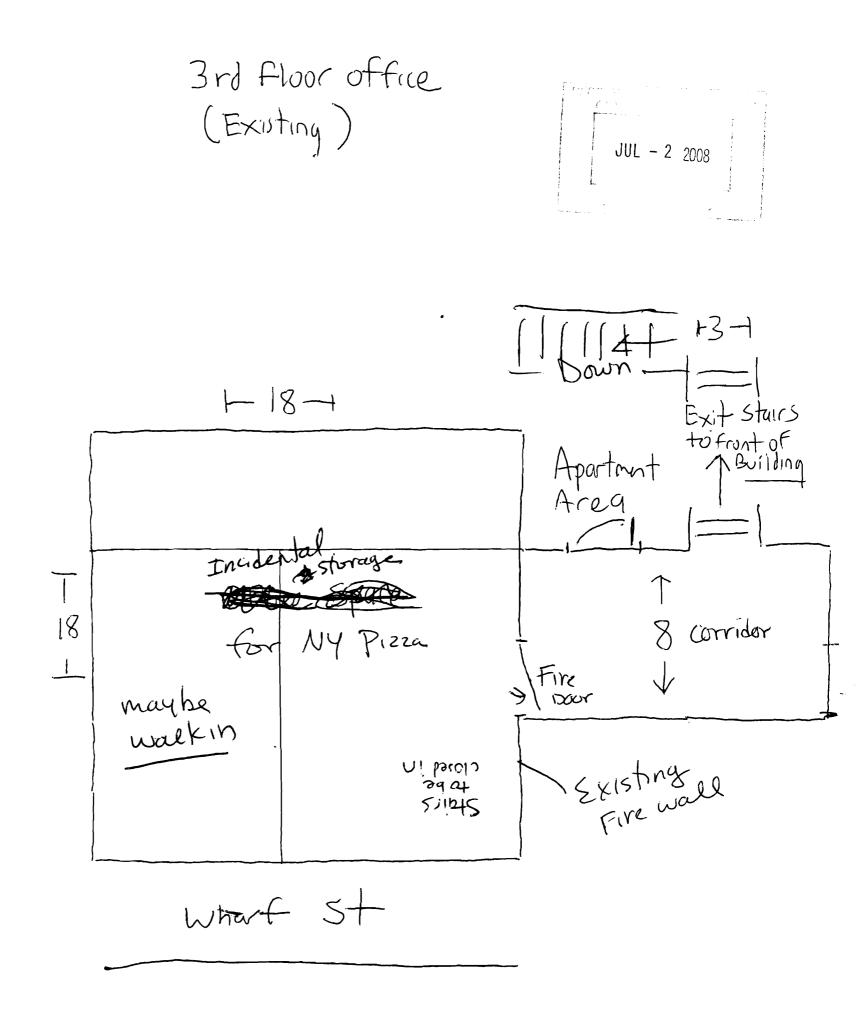
TU: Portland fire Dept. From! Joe Kelley (603)608 8415

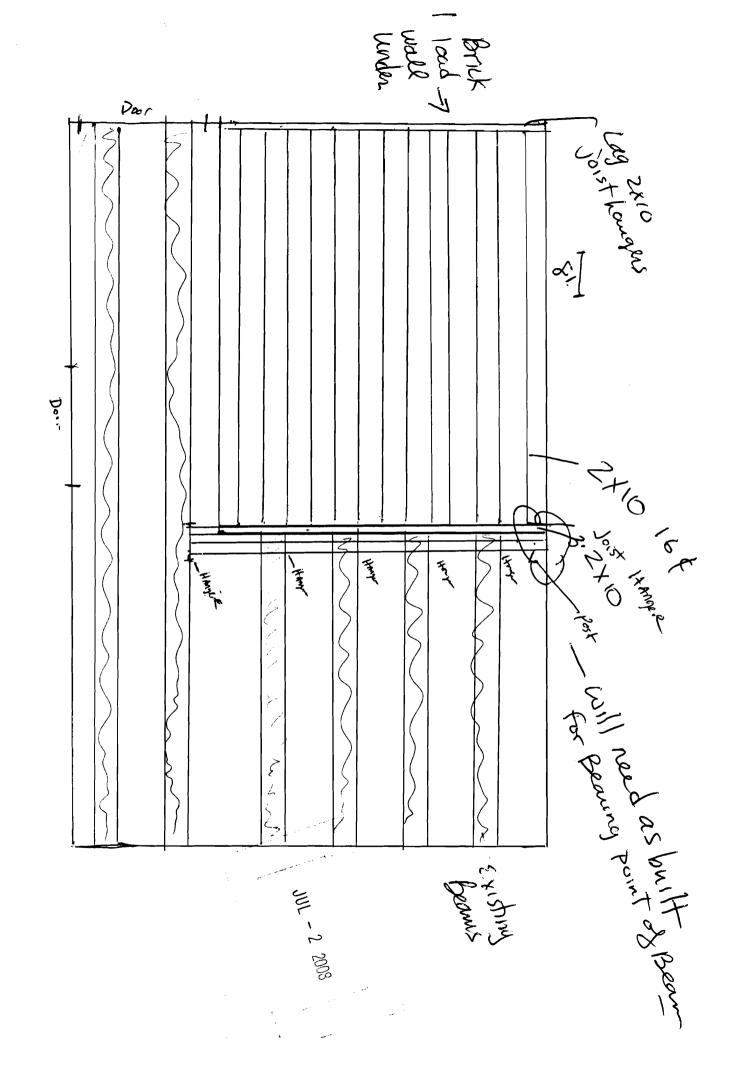
I am writing to inform you of a fiture Joe's NY Pizza at 420 Fore st. (Formerly brannys Burritos) we will be operating a restrurant/Bar with entertainment, currently the building is not sprinklered and our occupancy will be below 100 people. There is 2 exits on each floor. All cooking equipment will be installed under hoods and a separate permit and detailed Plans will be provided by a licensed contractor. All exits will have lighted signs and emergency lights will be installed per code as determined by my electrical contractor.

Thank you ,

Are Kelz

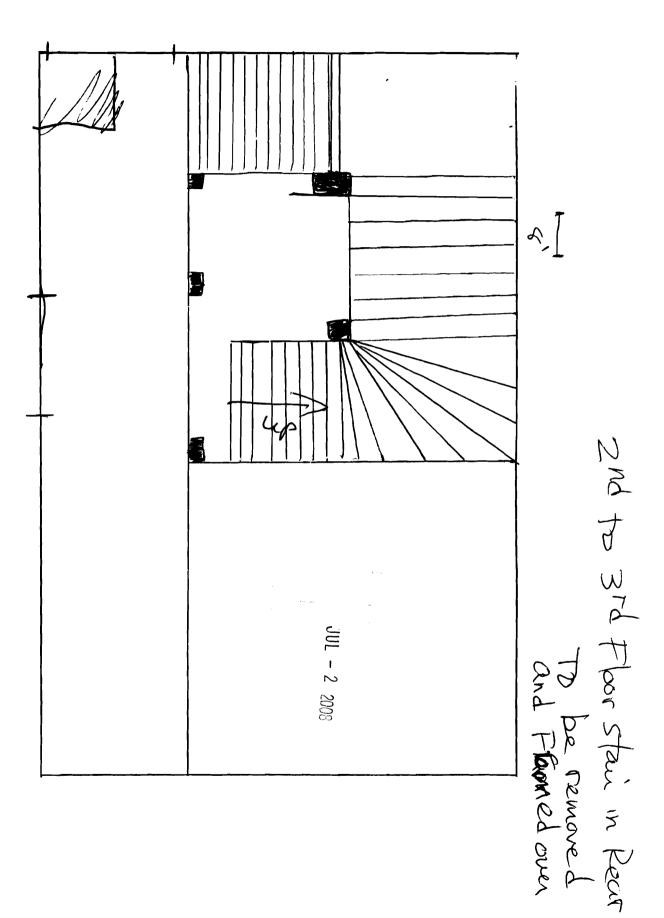


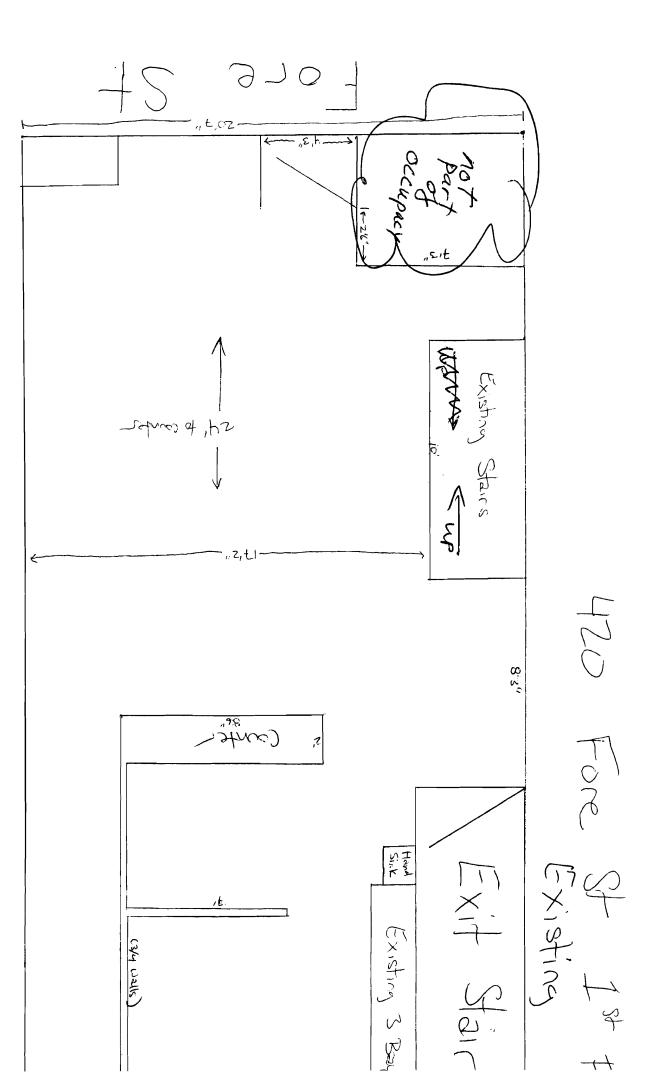


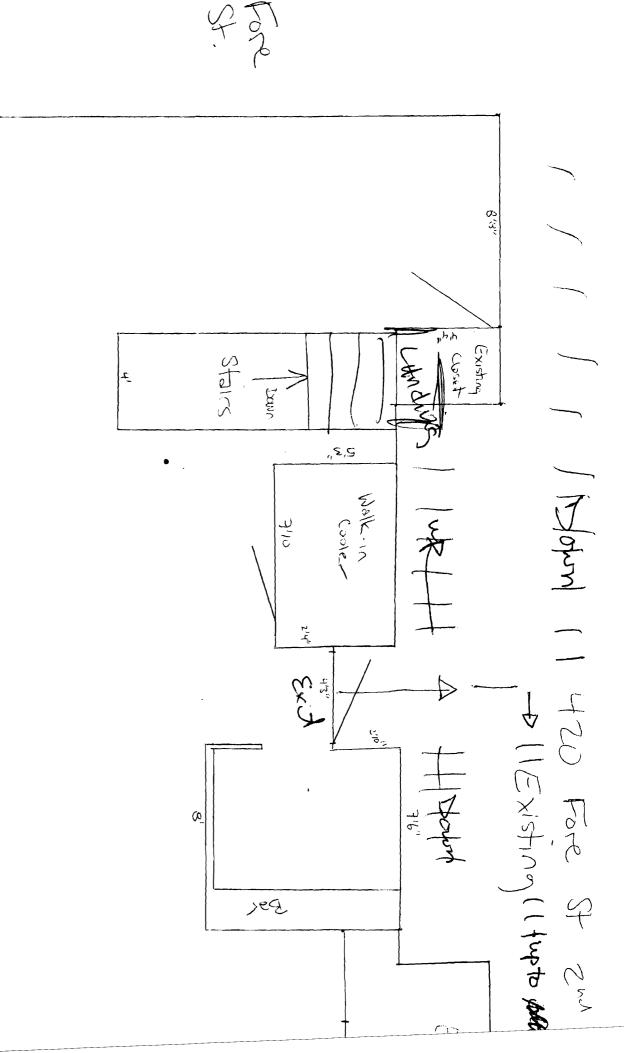


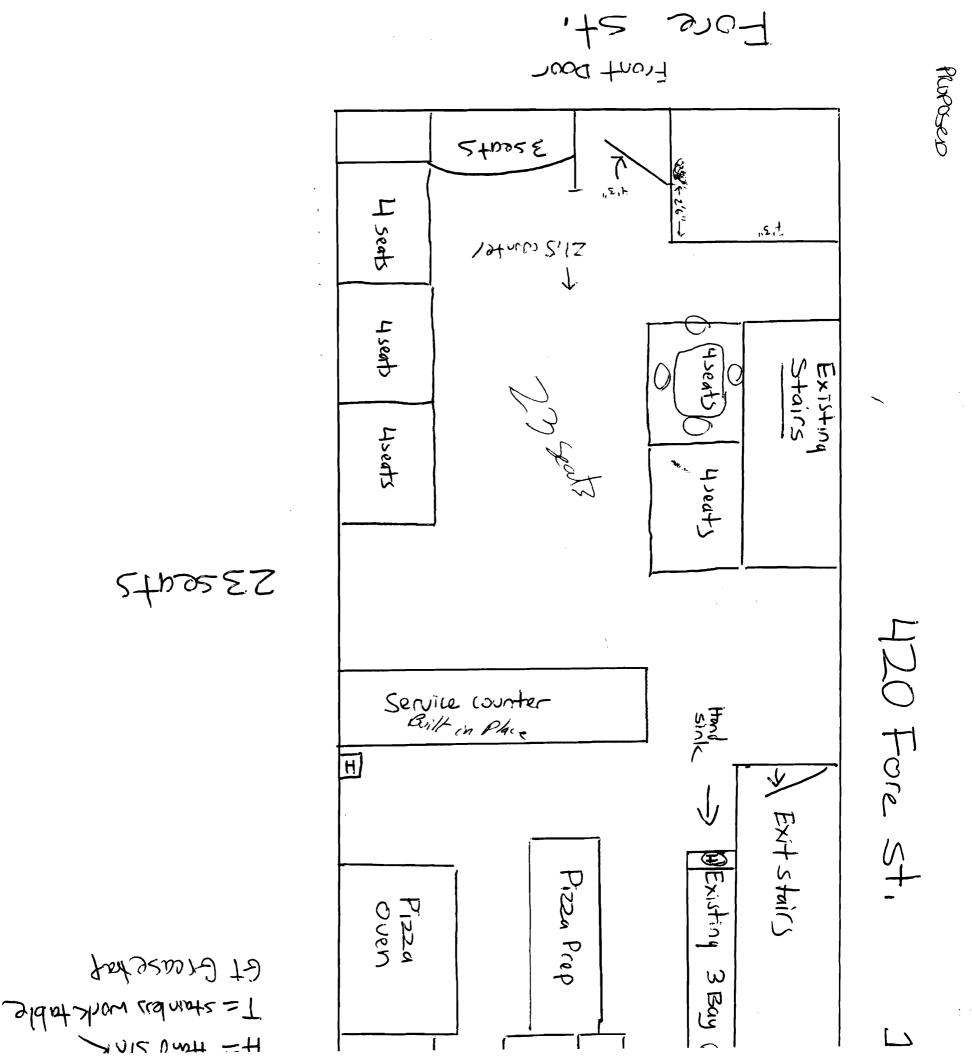
the second

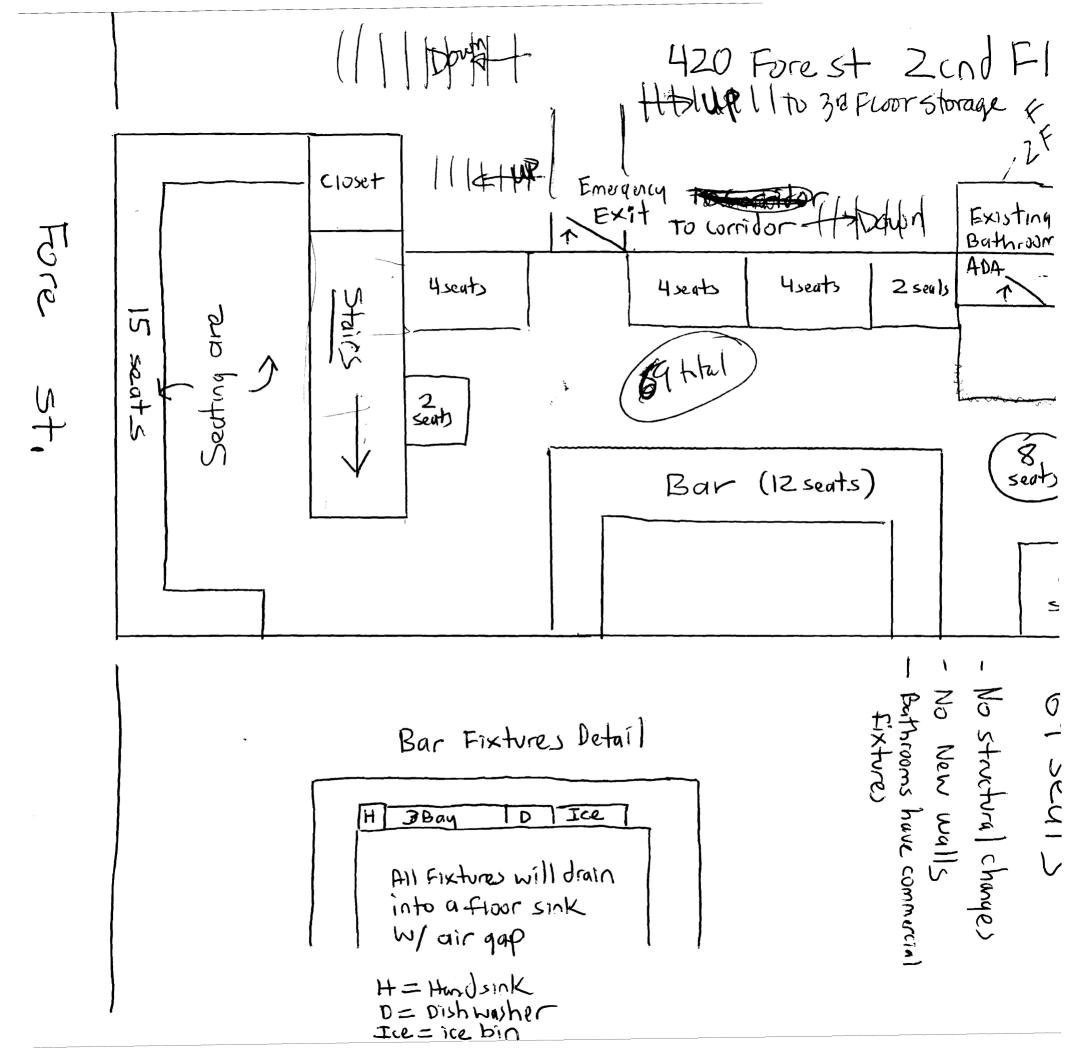
JUL - 2 2008  $\leq$ 5 Z 8' + - -57 Wharf St, Backwall 2nd FLOOT

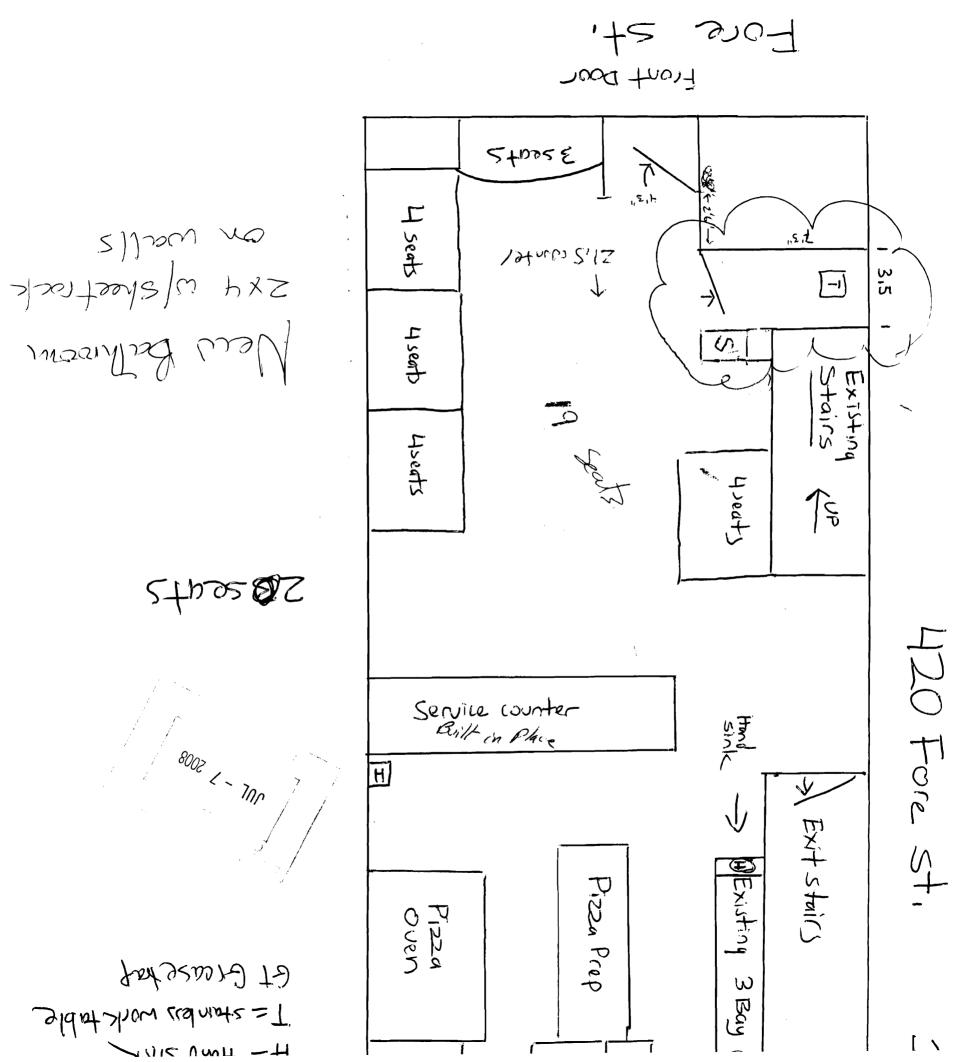












thuposed