

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK



# CITY OF PORTLAND BUILDING PERMIT



**This is to certify that**  
DREAM PORT 3 LLC

**Located at**  
432 FORE ST (41 Wharf)

**PERMIT ID:** 2016-02610    **ISSUE DATE:** 10/20/2016    **CBL:** 032 R003001

has permission to **For the renovations of existing space to create a 39-seat pub. New bar, new kitchen, paint, patching & repairing of finishes.**

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 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/ Michael White*

*/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***

Bar with food service

***Building Inspections***

**Use Group:** B            **Type:** 3B  
Business - Bar/Lounge with Occupancy under 50  
Occupant Load = 41  
NFPA 13 Sprinkler System  
Ground Level  
MUBEC/IBC 2009

***Fire Department***

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 are 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 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.**

### **REQUIRED INSPECTIONS:**

Close-in Plumbing/Framing  
Electrical Close-in  
Certificate of Occupancy/Final  
Final - Fire  
Final - Electric

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> 2016-02610	<b>Date Applied For:</b> 10/05/2016	<b>CBL:</b> 032 R003001
389 Congress Street, 04101 Tel: (207) 874-8703, Fax: (207) 874-8716				
<b>Proposed Use:</b> Bar with food service (39 seats) - "Jagger"		<b>Proposed Project Description:</b> For the renovations of existing space to create a 39-seat pub. New bar, new kitchen, paint, patching & repairing of finishes.		
<b>Dept:</b> Historic		<b>Status:</b> Approved w/Conditions	<b>Reviewer:</b> Deborah Andrews	<b>Approval Date:</b> 10/18/2016
<b>Note:</b>		<b>Ok to Issue:</b> <input checked="" type="checkbox"/>		
<b>Conditions:</b>		1) Any exterior signs and/or lighting requires separate review and approval.		
<b>Dept:</b> Zoning		<b>Status:</b> Approved w/Conditions	<b>Reviewer:</b> Christina Stacey	<b>Approval Date:</b> 10/13/2016
<b>Note:</b> B-3 zone No off-street parking requirement		<b>Ok to Issue:</b> <input checked="" type="checkbox"/>		
<b>Conditions:</b>		1) This permit is being approved on the basis of plans submitted. Any deviations shall require a separate approval before starting that work. 2) Separate permits shall be required for any new signage. 3) This unit shall remain a bar with food service. Any change of use or addition of new uses shall require a separate permit application for review and approval.		
<b>Dept:</b> Building Inspecti		<b>Status:</b> Approved w/Conditions	<b>Reviewer:</b> Jeanie Bourke	<b>Approval Date:</b> 10/19/2016
<b>Note:</b>		<b>Ok to Issue:</b> <input checked="" type="checkbox"/>		
<b>Conditions:</b>		1) Approval of City license is subject to health inspections per the Food Code. 2) 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. 3) This project includes alterations that Maine state law requires for compliance with the 2010 ADA Standards for Accessible Design. 4) Equipment shall be installed in compliance with the manufacturer's specifications and the UL listing. 5) 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. 6) The addition of plumbing fixtures, including water lines, drainage and vent piping shall be installed in compliance with the UPC 2009 code. 7) 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. 8) Penetrations in or through fire resistance rated assemblies shall be protected by an approved penetration firestop system installed as tested in accordance with ASTM E814 or UL 1479. Design specification cut sheets shall be submitted in electronic format for review and approval for each penetrating item prior to these inspections.		
<b>Dept:</b> Engineering DPS		<b>Status:</b> Approved w/Conditions	<b>Reviewer:</b> Rachel Smith	<b>Approval Date:</b> 10/13/2016
<b>Note:</b>		<b>Ok to Issue:</b> <input checked="" type="checkbox"/>		
<b>Conditions:</b>		1) Applicant will have a third party contractor maintain trap regularly and must keep records on site for inspection for a minimum of 3 years. 2) Applicant to install grease control equipment that has a minimum of a 25GPM flow rate or larger. The unit will capture all grease laden waste from kitchen processing, including 3-bay sink, dishwashing pre-rinse sink but does not include hand sinks.		

**PERMIT ID:** 2016-02610

**Located at:** 432 FORE ST (41 Wharf)

**CBL:** 032 R003001

**Dept:** Fire      **Status:** Approved w/Conditions      **Reviewer:** Michael White      **Approval Date:** 10/11/2016

**Note:**      **Ok to Issue:**

**Conditions:**

- 1) Means of egress shall be illuminated in accordance with 2009 NFPA 101, Chapter 7.8.
- 2) All construction shall comply with City Code, Chapter 10.
- 3) All construction shall comply with 2009 NFPA 1, Fire Code. Review and approval by the AHJ shall not relieve the applicant of the responsibility of compliance with this Code (Chapter 1.14.4).
- 4) All construction shall comply with 2009 NFPA 101, Chapter 36 New Mercantile Occupancies.
- 5) All means of egress to remain accessible at all times.
- 6) If applicable, all outstanding code violations shall be corrected prior to final inspection.
- 7) The property owner or occupant shall not make changes in the occupancy, the use or process, or the materials used or stored in the building without evaluation of the fire protection systems for their capability to protect the new occupancy, use, or materials. (2009 NFPA 1, Chapter 13.3.4.1.5)
- 8) Fire extinguishers are required per NFPA 101 (2009 Edition) Table 13.6.2. Placement and Size of extinguishers shall follow NFPA 1 table 13.6.8.2.1.1.