

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK



# CITY OF PORTLAND BUILDING PERMIT



**This is to certify that**  
MBRO LANCASTER LLC

**Located at**  
272 Lancaster St (72 Parris)

**PERMIT ID:** 2016-00118    **ISSUE DATE:** 04/06/2016    **CBL:** 033 A010001

has permission to **Change of use & interior renovations, including new ADA bathrooms, an entry, commercial kitchens, food processing spaces, a new stair and tasting room - "FORK Food Lab".**

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 clsoed-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/ Craig Messinger*

*/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***

Commercial Kitchen & Food Processing with tasting room

***Building Inspections***

**Use Group:** F-1 & B    **Type:** 3B  
Factory Low Hazard - Food Processing - 24 Occupants  
Business - Assembly with 24 Occupants  
Nonsprinkled  
1st & 2nd Floors  
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 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:**

Close-in Plumbing/Framing

Electrical Close-in

Plumbing Under Slab

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> 2016-00118	<b>Date Applied For:</b> 01/19/2016	<b>CBL:</b> 033 A010001
389 Congress Street, 04101 Tel: (207) 874-8703, Fax: (207) 874-8716				
<b>Proposed Use:</b> Commercial kitchen & food processing with 348 SF tasting room "FORK Food Lab"		<b>Proposed Project Description:</b> Change of use & interior renovations, including new ADA bathrooms, an entry, commercial kitchens, food processing spaces, new stair and tasting room - "FORK Food Lab".		
<p><b>Dept:</b> Zoning      <b>Status:</b> Approved w/Conditions      <b>Reviewer:</b> Ann Machado      <b>Approval Date:</b> 02/19/2016</p> <p><b>Note:</b> B-2b      <b>Ok to Issue:</b> <input checked="" type="checkbox"/></p> <p>-Change of use &lt;10,000 sf - not necessary to provide parking for non-residential uses - must maintain existing parking  -14-182(b)(20) - commercial kitchens must have retail sales or tasting room  -commercial kitchen &lt;7000 sf - 4428 sf proposed - OK  -must maintain 835 sf of pervious surface</p> <p><b>Conditions:</b></p> <ol style="list-style-type: none"> <li>§ 14-185 allows a 90% impervious surface ratio. 10% of the lot (835 sf) should remain pervious.</li> <li>Separate permits shall be required for any new signage.</li> <li>The use as a commercial kitchen is being approved with the condition that either a tasting room or retail area is mantianed as part of the use.</li> <li>This permit is being issued with the conditon that the "removable four foot prefabricated aluminum ramp" shown on the site plan may only be in place during deliveries and must be stored elsewhere on the property at all other times.</li> <li>This permit is being approved on the basis of plans submitted. Any deviations shall require a separate approval before starting that work.</li> </ol>				
<p><b>Dept:</b> Building Inspecti      <b>Status:</b> Approved w/Conditions      <b>Reviewer:</b> Jeanie Bourke      <b>Approval Date:</b> 03/29/2016</p> <p><b>Note:</b>      <b>Ok to Issue:</b> <input checked="" type="checkbox"/></p> <p><b>Conditions:</b></p> <ol style="list-style-type: none"> <li>The hood, duct and exhaust shall be installed per NFPA 96, separate permits are required. Clearances to combustibile construction are required for the hood and duct and have not been reviewed on this permit. Please refer to this code for reduction methods..</li> <li>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.</li> <li>Equipment shall be installed in compliance with the manufacturer's specifications and the UL listing.</li> <li>Approval of City license is subject to health inspections per the Food Code.</li> <li>Any modifications to existing building systems and all new systems (HVAC, electrical and service water heating) shall meet IECC 2009 or ASHRAE 90.1-2007 requirements for energy code compliance.</li> <li>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.</li> <li>Ventilation of this space is required per ASHRAE 62.2 or 62.1, 2007 edition.</li> <li>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.</li> </ol>				
<p><b>Dept:</b> Engineering DPS      <b>Status:</b> Approved w/Conditions      <b>Reviewer:</b> Rachel Smith      <b>Approval Date:</b> 03/08/2016</p> <p><b>Note:</b>      <b>Ok to Issue:</b> <input checked="" type="checkbox"/></p> <p><b>Conditions:</b></p> <ol style="list-style-type: none"> <li>Applicant will install large capacity grease interceptor of 1000 gallons or equivalent. The grease interceptor should be connected to any fixtures that contain kitchen process water containing fats, oils and grease.</li> </ol>				

**PERMIT ID:** 2016-00118

**Located at:** 272 Lancaster St (72 Parris)

**CBL:** 033 A010001

**Dept:** Fire                      **Status:** Approved w/Conditions                      **Reviewer:** Craig Messinger                      **Approval Date:** 04/05/2016

**Note:** Awaiting egress information from Buildings.

**Ok to Issue:**

**Conditions:**

- 1) Application requires State Fire Marshal approval.
- 2) All construction shall comply with City Code Chapter 10.
- 3) Shall meet the requirements of 2009 NFPA 1 Fire Code.
- 4) Shall comply with NFPA 101, Chapter 40, Industrial Occupancies.
- 5) 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.