

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK



CITY OF PORTLAND BUILDING PERMIT



This is to certify that

FORQ LLC

Located at

272 LANCASTER ST

PERMIT ID: 2016-01801

ISSUE DATE: 07/14/2016

CBL: 033 A010001

has permission to **Installation of a non-water based fire suppression system (Ansul) into a kitchen exhaust hood for "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 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.
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/s/ Craig Messinger

/s/ Tammy Munson

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

Building Inspections

Fire Department

Commercial Kitchen & Food Processing
with tasting room

BUILDING PERMIT INSPECTION PROCEDURES
Please call 874-8703 (ONLY)
or email: 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:

Fire 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.

City of Portland, Maine - Building or Use Permit		Permit No: 2016-01801	Date Applied For: 07/07/2016	CBL: 033 A010001
389 Congress Street, 04101 Tel: (207) 874-8703, Fax: (207) 874-8716				
Proposed Use: Same: Commercial Kitchen & Food Processing with tasting room "Fork Food Lab"		Proposed Project Description: Installation of a non-water based fire suppression system (Ansul) into a kitchen exhaust hood for "Fork Food Lab"		
Dept: Zoning Status: Approved Reviewer: Jonathan Rioux Approval Date: 07/13/2016		Note: Ok to Issue: <input checked="" type="checkbox"/>		
Conditions:		1) This permit is being approved on the basis of plans submitted. Any deviations shall require a separate approval before starting that work.		
Dept: Fire Status: Approved w/Conditions Reviewer: Craig Messinger Approval Date: 07/13/2016		Note: Ok to Issue: <input checked="" type="checkbox"/>		
Conditions:		1) Hood suppression system shall comply with NFPA 17A, 96, and UL 300. Activation of the suppression system shall activate the fire alarm system if available. A letter of compliance will be required at the time of final inspection stating: the date the system was tested for operation, fuel gas shut off, and fire alarm connection if applicable. The Class K fire extinguisher and proper signage should be located at the suppression system pull station.		