

Re: 356 State St., BP# 2016-00971 plan review comments - jmb@portlandmaine.gov

Inbox | x



Deen Haleem

10:27 AM (23 minutes ago)

to me, Erin, jiminoph

Hi Jeanie,

That's correct and sorry for the confusion (we forgot to tell TriMark about the radiant heat).

The tables will 30" high. They are exactly the same as the ones used in our current restaurant.

Thanks,

Deen

On May 19, 2016, at 9:50 AM, Jeanie Bourke <jmb@portlandmaine.gov> wrote:

Good Morning Deen,

Thank you for this information. To summarize, and in lieu of revising the plumbing plans, your email confirms, that contrary to the plumbing plan and schedule designed by TriMark, there will be no floor drains or floor sink drains installed. All fixtures will either be hard piped directly to the drainage waste system or indirectly with an air gap to an above slab receptacle.

In addition to this information, please confirm the height of the tables for compliance with the 5% seats dispersed per ADA.

Please let me know for approval of this permit.

Thanks,

Jeanie

Jeanie Bourke

Code Enforcement Officer/Plan Reviewer

City of Portland

Permitting and Inspections Department

389 Congress St. Rm 315

Portland, ME 04101

jmb@portlandmaine.gov

[\(207\)874-8715](tel:(207)874-8715)

On Wed, May 18, 2016 at 5:12 PM, Deen Haleem <dhaleemny@yahoo.com> wrote:

Hi Jeanie, Please see attached email from Rachel and use these emails to update your records. In short, there will not be a floor drain at the castle. We will be using one of the grease traps recommended by the city and have it maintained consistent with the instructions provided. Please let me know if you have any additional questions. Sincerely, Deen

From: Jeanie Bourke [mailto:jmb@portlandmaine.gov]

Sent: Wednesday, May 18, 2016 11:04 AM

To: Erin Eldridge <eeldridge@pmconstruction.com>

Cc: Deen Haleem <dhaleemny@yahoo.com>

Subject: Re: 356 State St., BP# 2016-00971 plan review comments

Hi Erin, Thank you for the revised plans dated 5/6/16, this is much more in line with the details discussed with Deen at our preliminary meeting in April. From this, I have one additional comment: 1. The UPC 2009 plumbing code requires wash sinks, including 3 bay and hand wash sinks to be plumbed directly to the drainage system, see Sec. 704.3, and also have a floor drain adjacent to these. The plumbing details shows these fixtures draining to an indirect waste line. Please address this detail. Let me know if you have any questions. Thanks, Jeanie

Jeanie Bourke

Code Enforcement Officer/Plan Reviewer

City of Portland

Permitting and Inspections Department

389 Congress St. Rm 315

Portland, ME 04101

jmb@portlandmaine.gov

[\(207\)874-8715](tel:(207)874-8715)

On Tue, May 17, 2016 at 10:04 AM, Erin Eldridge <eeldridge@pmconstruction.com> wrote:

Jeanie, Attached is the final design for Tiqa Café. It has changed since we submitted for the permit. I have reached out to Public Works for an existing plan. The new scope of work: Demo: We will be demoing the existing counter/bar in the space. Disconnecting power at existing bar. No other finished of the existing building will be removed. Construction: Constructing a bar with granite and stainless finished. There will be a 3-bay sink, grease trap, and hand wash sink located at the bar – it will no longer be in the bathroom. Electrical will be run to the bar for power of fridges and heating elements. The plans attached provide the updated food service equipment and fixture plan, sections, and dimensions. Would you like me to bring in a flash drive

in with the files? Thanks, Erin

From: Jeanie Bourke [mailto:jmb@portlandmaine.gov]

Sent: Tuesday, May 17, 2016 9:06 AM

To: Erin Eldridge; Deen Haleem

Subject: 356 State St., BP# 2016-00971 plan review comments

Hi Erin and Deen, I have commenced the review of this permit application and will need some additional information as listed below:

1. A scope of work detailing the specific construction from rough framing to finish surfaces for the fit up of this space. Please provide existing and proposed plans.
2. An updated food service equipment and fixture plan. If preparing salads and sandwiches at the bar a hand wash sink may be required. Verify with the Public Health inspectors.
3. A separate floor plan with the items we discussed in our meeting on April 4, occupant load calculation, ADA seating compliance details, aisle width minimum dimensions (the 2 seats at the bay window look to be encroaching), total number of outside seats, bar section with dimensions. The bar area seems larger than I recall, is this the most updated updated? Let me know if you have any questions. Thanks

Jeanie Bourke

Code Enforcement Officer/Plan Reviewer

City of Portland

Permitting and Inspections Department

389 Congress St. Rm 315

Portland, ME 04101

jmb@portlandmaine.gov

[\(207\)874-8715](tel:(207)874-8715)

Notice: Under Maine law, documents - including e-mails - in the possession of public officials or city employees about government business may be classified as public records. There are very few exceptions. As a result, please be advised that what is written in an e-mail could be released to the public and/or the media if requested.

Notice: Under Maine law, documents - including e-mails - in the possession of public officials or city employees about government business may be classified as public records. There are very few exceptions. As a result, please be advised that what is written in an e-mail could be released to the public and/or the media if requested.

----- Forwarded message -----

From: Rachel Smith <rms@portlandmaine.gov>

To: <deen@tiqa.net>

Cc: Frank Brancely <fjb@portlandmaine.gov>, Jon Jennings <jjj@portlandmaine.gov>, Carol Mitchell <carolouise172@yahoo.com>, "Gallinaro, Nancy" <neg@portlandmaine.gov>

Date: Thu, 14 Apr 2016 10:46:28 -0400

Subject: Re: 356 State Street

Good Morning Mr. Haleem,

I appreciate you speaking with me last week regarding the Deering Oaks Castle project as well as the additional information you provided about the proposed project.

After further review following our telephone conversation, it will be unnecessary to install the required automatic grease removal unit as prescribed in the ordinance given you will be composting most things, serving on disposable ware and plan on cleaning items at the main restaurant on Commercial Street.

However, as stated at the public meeting in February and reiterated in our conversation, a grease trap will need to be installed to capture incidentals such as a staff member pouring something down the drain, rinsing utensils and other like incidentals. The City's minimum requirement is 25 gallons per minute however, I am willing approve a variance due to the proposed operations. My position is that nothing less than a 15 gallon per minute be installed at this site. I fully understand that your operations will not include cleaning on site, but to protect the City's infrastructure from exposure to incidentals down the drain as well as remain consistent to all food service establishments, a grease trap is required. A 15 gallon per minute unit should be plenty for your operations with regular monthly maintenance that can be performed by an in-house employee with quarterly maintenance performed by a third party contractor and records of all maintenance should be kept for a minimum of 3 years.

I have attached a couple of options, but certainly not an exhaustive list. The City requires, at minimum, a 15 gallon per minute unit to be installed. Before your business license approval, an inspection of the grease trap will be required and can occur any time after it has been installed.

--

Rachel Smith
Senior Water Resources Technician
City of Portland
rms@portlandmaine.gov
874-8833

On Wed, Apr 13, 2016 at 5:33 PM, <deen@tiqa.net> wrote:

Hi Frank, Thank you for sending me this information. Rachel, We have been receiving feedback from the City right through today and just completed a draft of the layout. Please note, the back

utility room will only have one rack for storage and the square table in the turret will actually be round. Didn't want to delay this for another day, so I thought to send it out now in hopes of quickly finalizing this issue. As discussed and outlined in our proposal to the city (please note this is attached to the lease and we will be contractually obligated to adhere to it) which is attached to this email, we will not be preparing any food at the Castle. It will be prepared in our primary location at 327 Commercial St. Food will be delivered daily to the Castle and offered to patrons. TIQA Café will use 100% compostable flatware and small ware (plates, cups, silverware, napkins...). All will be single use and composted after use. All serving utensils, pans...will be returned daily to the main location to be professionally washed in a high temperature dishwasher and replenished for the next day. TIQA runs a green restaurant exceeding any national certification criteria and is committed to doing so indefinitely (LED lights represent over 95% of all fixtures, waterless urinals, 98% of our trash is either recycled or composted, electric sensors on all lights for auto on/off, recyclable bags and take out containers...). We invite you to visit and see for yourself. With this being said, we anticipate no grease going down the drain. It's materially easier for our staff to throw things out vs. cleaning them, mitigating the risk of staff error. Realize the easiest thing to do is to just put in a grease trap and move on. Believe this approach leads to bad policy and interpretation remaining in place, which is not in the best interest of the public. We respectfully request you review our proposal and provide us with the Cities final position. Sincerely, Deen Haleem
327 Commercial Street
Portland ME 04101
Restaurant [207-808-8840](tel:207-808-8840) Cell [570-862-2770](tel:570-862-2770)

From: Frank Brancely [mailto:fjb@portlandmaine.gov]

Sent: Friday, April 8, 2016 10:56 AM

To: deen@tiqa.net

Cc: Rachel Smith <rms@portlandmaine.gov>

Subject: 356 State Street

Good Morning Mr. Haleem,

Great to hear from you. I trust that Tiqa is doing well. I understand that you plan to retail prepackaged food, at The Deering Oaks Castle, from Tiqa, your restaurant, at 327 Commercial Street. I can speak to the grease interceptor requirement. According to the class based requirements of the code, The Deering Oaks Castle would require, at minimum, an Automated Grease Removal Unit. You can request a variance, from that requirement. Check out variances to the "Fats, Oils and Grease Program, Portland, Maine," on line. It would be best to put your request for variance in writing. Miss Smith can speak to the build-out requirements, for your change-of-ownership, at 356 State Street. I am including several other outreach materials, in addition to the Class Based Requirements handout.

Frank Brancely,

Senior Engineering Technician,
Department of Public Works,
55 Portland Street,
Portland, Maine 04101-2991
[\(207\) 874-8832](tel:(207)874-8832) (phone),
[\(207\) 874-8852](tel:(207)874-8852) (fax),
<fjb@portlandmaine.gov>

Notice: Under Maine law, documents - including e-mails - in the possession of public officials or city employees about government business may be classified as public records. There are very few exceptions. As a result, please be advised that what is written in an e-mail could be released to the public and/or the media if requested.

--

Rachel Smith
Senior Water Resources Technician
City of Portland
rms@portlandmaine.gov
874-8833

Notice: Under Maine law, documents - including e-mails - in the possession of public officials or city employees about government business may be classified as public records. There are very few exceptions. As a result, please be advised that what is written in an e-mail could be released to the public and/or the media if requested.

Notice: Under Maine law, documents - including e-mails - in the possession of public officials or city employees about government business may be classified as public records. There are very few exceptions. As a result, please be advised that what is written in an e-mail could be released to the public and/or the media if requested.



Click here to Reply, Reply to all, or Forward

Using 1.04 GB