

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK



CITY OF PORTLAND BUILDING PERMIT



This is to certify that
CITY OF PORTLAND

Located at
356 STATE ST

PERMIT ID: 2016-00971 ISSUE DATE: 05/19/2016 CBL: 035 I001001

has permission to **Change of use to a restaurant - TIQA restaurant will be catering and serving at this location. Add a sitting bar, plumbing & electrical and seating**
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/ 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
restaurant

Building Inspections
Use Group: B Type: 5B
Business - Café with less than 50 seats
Occupant Load = 28
Outside seating = 24
Nonsprinkled
ENTIRE
MUBEC/IBC 2009

Fire Department

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 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

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.

| | | | | |
|---|---|---------------------------------|--|---|
| City of Portland, Maine - Building or Use Permit | | Permit No: 2016-00971 | Date Applied For: 04/22/2016 | CBL: 035 I001001 |
| 389 Congress Street, 04101 Tel: (207) 874-8703, Fax: (207) 874-8716 | | | | |
| Proposed Use: Restaurant | Proposed Project Description: Change of use to a restaurant - TIQA restaurant will be catering and serving at this location. Add a sitting bar, plumbing & electrical and seating | | | |
| Dept: Historic Status: Approved w/Conditions Reviewer: Deborah Andrews Approval Date: 05/19/2016 | | | | |
| Note: | | | | Ok to Issue: <input checked="" type="checkbox"/> |
| Conditions: | | | | |
| 1) Approved with the understanding that there are no exterior alterations associated with restaurant fit-out, other than installation of sign. Sign permit reviewed separately. | | | | |
| Dept: Zoning Status: Approved w/Conditions Reviewer: Christina Stacey Approval Date: 05/09/2016 | | | | |
| Note: Building floor area = 590 sf §14-154(n) - Accessory uses including structures or uses of less than 2,500 sf floor area are allowed. | | | | 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. | | | | |
| 2) Separate permits shall be required for any new signage. | | | | |
| Dept: Building Inspecti Status: Approved w/Conditions Reviewer: Jeanie Bourke Approval Date: 05/19/2016 | | | | |
| Note: | | | | Ok to Issue: <input checked="" type="checkbox"/> |
| Conditions: | | | | |
| 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) 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. | | | | |
| 4) 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. | | | | |
| 5) The rear storage room is utilitarian and only accessed by staff on an infrequent basis. | | | | |
| 6) Equipment shall be installed in compliance with the manufacturer's specifications and the UL listing. | | | | |
| Dept: Engineering DPS Status: Approved w/Conditions Reviewer: Rachel Smith Approval Date: 04/28/2016 | | | | |
| Note: | | | | Ok to Issue: <input checked="" type="checkbox"/> |
| Conditions: | | | | |
| 1) An inspection is required after installation of grease control equipment (prior to business license approval). Please contact the Department of Public Works, Water Resources Division at 207-874-8846. | | | | |
| 2) Monthly cleanins are required with record of maintenance. Quarterly pump outs must be conducted by a third party contractor. All maintenance records are to be kept on site, for a minimum of 3 years. | | | | |
| 3) Applicant will install a 15 gallon per minute or greater grease control equipment that will capture grease laden waste from kitchen process area. | | | | |
| Dept: Fire Status: Approved w/Conditions Reviewer: Michael White Approval Date: 05/19/2016 | | | | |
| Note: | | | | Ok to Issue: <input checked="" type="checkbox"/> |
| Conditions: | | | | |

PERMIT ID: 2016-00971

Located at: 356 STATE ST

CBL: 035 I001001

- 1) Portable fire extinguishers shall be provided in all mercantile occupancies in accordance with 9.7.4.1.
- 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) Means of Egress shall be illuminated in accordance with Section 7.8.