Portland, Maine



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Permitting and Inspections Department Michael A. Russell, MS, Director

Reviewed for Code Compliance
Permitting and Inspections Department
Approved with Conditions
03/06/2019

Commercial Interior Alteration Checklist

All applications shall be submitted online via the Citizen Self Service portal. Refer to the attached documents for

(Including change of use, tenant fit-up*, amendment and/or interior demolition)

omplete instructions. The following items shall be submitted (please check and submit all items):		
		Commercial Interior Alterations Checklist (this form)
		Impact Fee Form and documentation from Portland Water District (refer to form for details and applicability)
	Ø	Plot plan/site plan showing lot lines, shape and location of all structures, off-street parking areas and noting any dedicated parking for the proposed business
	D ₂	Proof of Ownership or Tenancy (If tenant, provide lease or letter of permission from landlord. If owner, provide deed or purchase and sale agreement if the property was purchased within the last 6 months.) Key plan showing location of the area(s) of renovation within the building footprint and adjacent tenant uses
		Life Safety Plan drawn to scale, showing egress capacity, any egress windows, occupancy load, travel distances, common path distance, dead end corridor length, separation of exits, illumination and marking of exits, portables fire extinguishers, fire separations and any fire alarm or fire sprinklers systems
	內	Existing floor plans/layouts drawn to scale, including area layout, removals, exits and stairs Proposed floor plans/layouts drawn to scale, including dimensions, individual room uses and plumbing fixtures
	Coi cer	ase note: All plans shall be drawn to a measurable scale (e.g., 1/4 inch = 1 foot) and include dimensions. Instruction documents prepared and stamped by a licensed architect or engineer shall be required for tail tail projects in accordance with the stated Policy on Requirements for Stamped or Sealed Drawings.
Additional plans may also require the following (As each project has varying degrees of complexity and scope of work for repairs, alterations and renovations, some information may not be applicable. Please check and submit only those items that are applicable to the proposed project.):		
		Code information including use classifications, occupant loads, construction type, existing/proposed fire alarm, smoke and sprinkler protection systems, egress (exits and windows), fire separation areas and fire stopping
		Demolition plans and details for each story including removal of walls and materials
		Construction and framing details including structural load design criteria and/or non-structural details
	님	New stairs showing the direction of travel, tread and rise dimensions, handrails and guardrails
		Wall and floor/ceiling partition types including listed fire rated assemblies
		Sections and details showing all construction materials, floor to ceiling heights, and stair headroom
		New door and window schedules (include window U-factors)
		Accessibility features and design details including the Certificate of Accessible Building Compliance
		Project specifications manual
		A copy of the State Fire Marshal construction and barrier free permits. For these requirements visit:
		http://www.maine.gov/dps/fmo/plans/about_permits.html
Food service occupancies require additional plans and details for review, such as occupant load per square foot area for tables and chairs (both inside and outside), number of fixed bar, banquet and booth seating, equipment and plumbing		
fixture plans with schedule, hood location and interior finish materials. Accessible seating and counter details shall be		
ind	lude	ed, please refer to this site: http://www.alphaonenow.org/userfiles/resto_access_sheet.pdf

*Tenant fit-up: construction necessary within the demising walls of a leased space, including partitions, finishes, fixtures, lighting, power, equipment, etc. making the interior space suitable for the intended occupation.

air conditioning (HVAC) systems, appliances and commercial kitchen hoods.

Separate permits are required for internal and external plumbing, electrical installations, heating, ventilating and