

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK

CITY OF PORTLAND

Please Read
Application And
Notes, If Any,
Attached

BUILDING DEPARTMENT

PERMIT ISSUED

Permit Number: 071193

OCT - 9 2007

This is to certify that

PACHIOS HAROLD C & PAMELOPE P CARSON ETAL/ETC Lin

has permission to

Change of Use from Retail to Restaurant/Bar/Club

AT 565 Congress St

CITY OF PORTLAND 037 A038001

CITY OF PORTLAND

provided that the person or persons, firm or corporation accepting this permit shall comply with all of the provisions of the Statutes of Maine and of the Ordinances of the City of Portland regulating the construction, maintenance and use of buildings and structures, and of the application on file in this department.

Apply to Public Works for street line and grade if nature of work requires such information.

Notification of inspection must be given and when permission is procured before this building or part thereof is altered or closed-in. 24 HOUR NOTICE IS REQUIRED.

A certificate of occupancy must be procured by owner before this building or part thereof is occupied.

OTHER REQUIRED APPROVALS

Fire Dept. _____

Health Dept. _____

Appeal Board _____

Other _____

Department Name

Jaime Bonke 10/9/07
Director - Building & Inspection Services

PENALTY FOR REMOVING THIS CARD

City of Portland, Maine - Building or Use Permit Application

389 Congress Street, 04101 Tel: (207) 874-8703, Fax: (207) 874-8716

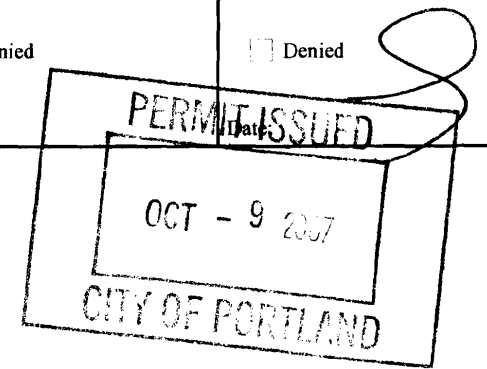
Permit No: 07-1193	Issue Date:	CBL: 037 A038001
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Location of Construction: 565 Congress St <i>called 571 engines</i>	Owner Name: PACHIOS HAROLD C & PENELO	Owner Address: 567 CONGRESS ST	Phone:
Business Name:	Contractor Name: Blue Line Construction Management	Contractor Address: P O Box 565 Old Orchard Bch	Phone: 2075900747
Lessee/Buyer's Name	Phone:	Permit Type: Change of Use - Commercial	Zone: B-3

Past Use: Commercial / Retail - Minuteman Press	Proposed Use: Commercial change of use from Retail to Restaraunt w/ tenant fit-up <i>Poin's Thai Taste</i>	Permit Fee: \$1,495.00	Cost of Work: \$140,000.00	CEO District: 1
Proposed Project Description: Change of Use from Retail to Restaraunt w/ tenant fit-up		FIRE DEPT: <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Denied <i>NEPA 101</i>	INSPECTION: Use Group: <i>A2</i> Type: <i>3B</i> <i>IBC-2003</i>	
		Signature: <i>JMB 10/1/07</i>	Signature: <i>JMB 10/9/07</i>	
PEDESTRIAN ACTIVITIES DISTRICT (P.A.D.)				
Action: <input type="checkbox"/> Approved <input type="checkbox"/> Approved w/Conditions <input type="checkbox"/> Denied				
Signature: _____ Date: _____				

Permit Taken By: dmartin	Date Applied For: 09/21/2007	Zoning Approval		
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1. This permit application does not preclude the Applicant(s) from meeting applicable State and Federal Rules. 2. Building permits do not include plumbing, septic or electrical work. 3. Building permits are void if work is not started within six (6) months of the date of issuance. False information may invalidate a building permit and stop all work.	Special Zone or Reviews <input type="checkbox"/> Shoreland <input type="checkbox"/> Wetland <input type="checkbox"/> Flood Zone <input type="checkbox"/> Subdivision <input type="checkbox"/> Site Plan Maj <input type="checkbox"/> Minor <input type="checkbox"/> MM <input type="checkbox"/>	Zoning Appeal <input type="checkbox"/> Variance <input type="checkbox"/> Miscellaneous <input type="checkbox"/> Conditional Use <input type="checkbox"/> Interpretation <input type="checkbox"/> Approved <input type="checkbox"/> Denied	Historic Preservation <input checked="" type="checkbox"/> Not in District or Landmark <input type="checkbox"/> Does Not Require Review <input type="checkbox"/> Requires Review <input type="checkbox"/> Approved <input type="checkbox"/> Approved w/Conditions <input type="checkbox"/> Denied
	Date: <i>ok with conditions</i> <i>B 9/25/07</i>	Date: _____	


CERTIFICATION

I hereby certify that I am the owner of record of the named property, or that the proposed work is authorized by the owner of record and that I have been authorized by the owner to make this application as his authorized agent and I agree to conform to all applicable laws of this jurisdiction. In addition, if a permit for work described in the application is issued, I certify that the code official's authorized representative shall have the authority to enter all areas covered by such permit at any reasonable hour to enforce the provision of the code(s) applicable to such permit.

SIGNATURE OF APPLICANT	ADDRESS	DATE	PHONE
RESPONSIBLE PERSON IN CHARGE OF WORK, TITLE		DATE	PHONE

City of Portland, Maine - Building or Use Permit

389 Congress Street, 04101 Tel: (207) 874-8703, Fax: (207) 874-8716

Permit No: 07-1193	Date Applied For: 09/21/2007	CBL: 037 A038001
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Location of Construction: 565 Congress St	Owner Name: PACHIOS HAROLD C & PENELO	Owner Address: 567 CONGRESS ST	Phone:
Business Name:	Contractor Name: Blue Line Construction Management	Contractor Address: P O Box 565 Old Orchard Bch	Phone: (207) 590-0747
Lessee/Buyer's Name	Phone:	Permit Type: Change of Use - Commercial	

Proposed Use: Commercial change of use from Retail to Restaraunt w/ tenant fit-up - Poms Thai Taste	Proposed Project Description: Change of Use from Retail to Restaraunt w/ tenant fit-up
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Dept: Zoning **Status:** Approved with Conditions **Reviewer:** Marge Schmuckal **Approval Date:** 09/25/2007

Note: **Ok to Issue:**

- 1) Separate permits shall be required for any new signage.
- 2) This permit is being approved on the basis of plans submitted. Any deviations shall require a separate approval before starting that work.

Dept: Building **Status:** **Reviewer:** Jeanine Bourke **Approval Date:** 10/09/2007

Note: **Ok to Issue:**

- 1) Separate permits are required for any electrical, plumbing, or HVAC systems. Separate plans may need to be submitted for approval as a part of this process.
- 2) All penetrations through rated assemblies must be protected by an approved firestop system installed as tested in accordance with ASTM 814 or UL 1479, per IBC 2003 Section 712.
- 3) This permit does not include the new rooftop units, a separate permit is required
- 4) New restaurant must meet the requirements of the City and State Food Codes

Dept: Fire **Status:** Approved with Conditions **Reviewer:** Jeanine Bourke **Approval Date:**

Note: while Greg on vacation **Ok to Issue:**

- 1) All construction shall comply with NFPA 101

Comments:

9/25/2007-mes: I have been waiting for this change of permit application so I can sign off on the other permits that she applied for prior to the use (the sign & hood permits).

10/3/2007-jmb: Spoke to Mike Kennedy for more details on the plans and the existing floor/ceiling assembly to separate the uses. He will have FMCadd drawings submitted

BUILDING PERMIT INSPECTION PROCEDURES

Please call 874-8703 or 874-8693 (ONLY)

to schedule your inspections as agreed upon

Permits expire in 6 months, if the project is not started or ceases for 6 months.

The Owner or their designee is required to notify the inspections office for the following inspections and provide adequate notice. Notice must be called in 48-72 hours in advance in order to schedule an inspection:

By initializing at each inspection time, you are agreeing that you understand the inspection procedure and additional fees from a "Stop Work Order" and "Stop Work Order Release" will be incurred if the procedure is not followed as stated below.

A Pre-construction Meeting will take place upon receipt of your building permit.

NA Footing/Building Location Inspection: Prior to pouring concrete

NA Re-Bar Schedule Inspection: Prior to pouring concrete

NA Foundation Inspection: Prior to placing ANY backfill

Framing/Rough Plumbing/Electrical: Prior to any insulating or drywalling

Final/Certificate of Occupancy: Prior to any occupancy of the structure or use. NOTE: There is a \$75.00 fee per inspection at this point.
Food Inspection

Certificate of Occupancy is not required for certain projects. Your inspector can advise you if your project requires a Certificate of Occupancy. All projects **DO** require a final inspection

If any of the inspections do not occur, the project cannot go on to the next phase, REGARDLESS OF THE NOTICE OR CIRCUMSTANCES.

CERIFICATE OF OCCUPANICES MUST BE ISSUED AND PAID FOR, BEFORE THE SPACE MAY BE OCCUPIED

Michael A. K...
Signature of Applicant/Designee

Date

10/9/07

[Signature]
Signature of Inspections Official

Date

10/9/07

CBL: 37-A-38

Building Permit #: 07-1193



General Building Permit Application

If you or the property owner owes real estate or personal property taxes or user charges on any property within the City, payment arrangements must be made before permits of any kind are accepted.

Location/Address of Construction: <u>571 CONGRESS ST</u>		
Total Square Footage of Proposed Structure/Area <u>2,270 SF</u>		Square Footage of Lot
Tax Assessor's Chart, Block & Lot Chart# Block# Lot# <u>37 A 30</u> 45	Applicant * must be owner, Lessee or Buyer * Name <u>POM 2007 LLC</u> Address <u>571 CONGRESS ST</u> City, State & Zip <u>PORTLAND, ME 04101</u>	Telephone:
Lessee/DBA (If Applicable) <u>POM 2007 LLC</u> <u>571 CONGRESS ST</u> <u>PORTLAND, ME 04101</u>	Owner (if different from Applicant) Name <u>VENURE INVESTMENT CO</u> <u>PENELOPE P. CARSON</u> Address <u>HARDY PARKWAY</u> <u>565 CONGRESS ST</u> City, State & Zip <u>SUITE 203</u> <u>PORTLAND, ME</u>	Cost Of Work: \$ <u>140,000</u> C of O Fee: \$ <u>75</u> Total Fee: \$ <u>1,495</u>
Current legal use (i.e. single family) <u>MERCANTILE</u> If vacant, what was the previous use? <u>MINUTE MAN PRESS</u> Proposed Specific use: <u>RESTAURANT</u> Is property part of a subdivision? _____ If yes, please name _____ Project description: <u>TENANT RENOVATION FOR NEW RESTAURANT & Change of Use</u> <u>Retail to Food Service</u>		
Contractor's name: <u>BLUE LINE CONSTRUCTION MANAGEMENT INC.</u> Address: <u>P.O. BOX 565</u> City, State & Zip <u>OLD ORCHARD BEACH, ME 04064</u> Telephone: <u>590 0747</u> Who should we contact when the permit is ready: <u>JEFF VERREAU</u> Telephone: <u>590 0747</u> Mailing address: <u>SAME AS ABOVE</u>		

Please submit all of the information outlined on the applicable Checklist. Failure to do so will result in the automatic denial of your permit.

In order to be sure the City fully understands the full scope of the project, the Planning and Development Department may request additional information prior to the issuance of a permit. For further information or to download copies of this form and other applications visit the Inspections Division on-line at www.portlandmaine.gov, or stop by the Inspections Division office, room 315 City Hall or call 874-8703.

I hereby certify that I am the Owner of record of the named property, or that the owner of record authorizes the proposed work and that I have been authorized by the owner to make this application as his/her authorized agent. I agree to conform to all applicable laws of this jurisdiction. In addition, if a permit for work described in this application is issued, I certify that the Code Official's authorized representative shall have the authority to enter all areas covered by this permit at any reasonable hour to enforce the provisions of the codes applicable to this permit.

Signature: Pattonyhom Podlyachoti Date: 09/20/07

This is not a permit; you may not commence ANY work until the permit is issue

4/96



State of Maine
 Department of Public Safety
Construction Permit



Reviewed
 for Barrier
 Free

17089

Not Sprinkled

POMS THAI TASTE

Located at: 571 CONGRESS

PORTLAND

Occupancy/Use: MERCANTILE CLASS C

Permission is hereby given to:

POMS BOOBPHACHATI

**571 CONGRESS STREET
 PORTLAND, ME 04101**

to construct or alter the afore referenced building according to the plans hitherto filed with the Commissioner and now approved.

No departure from application form/plans shall be made without prior approval in writing. This permit is issued under the provision of Title 25, Chapter 317, Section 2448 and the provisions of Title 5, Section 4594 - F.

Nothing herein shall excuse the holder of this permit for failure to comply with local ordinances, zoning laws, or other pertinent legal restrictions. Each permit issued shall be displayed/available at the site of construction.

This permit will expire at midnight on the 20 th of March 2008

Dated the 21 st day of September A.D. 2007

Commissioner

Copy-1 Owner

Comments:

POMS BOOBPHACHATI

**571 CONGRESS STREET
 PORTLAND, ME 04101**

September 18, 2007

Portland City Hall
389 Congress Street
Portland, ME

TO WHOM IT MAY CONCERN:

I am the owner/General Partner of the Strand Building on Congress Street. I have recently rented the space at 571 Congress Street to Rattanaphorn Boobphachati, who is planning to open Pom's Thai To Go restaurant.

Michael Kennedy of Blueline Construction has been retained, by the tenant, to do the demolition and the build-out of this space.

Mike Kennedy has my permission to do all the necessary work from drawings and specifications that I have approved.

Sincerely,

Penelope P. Carson



Submittal

Trane
A Division of American Standard Inc.

Prepared For:
All Bidders

Date: September 17, 2007

Customer P.O. Number:
Customer Project Number:

Sold To:

Job Number:
Job Name:
HVAC Services - Rob - Pom Restaurant - LCU

Trane is pleased to provide the enclosed submittal for your review and approval.

Product Summary

Qty	Product
1	Unitary Gas/Electric Rooftop Units

The attached information describes the equipment we propose to furnish for this project, and is submitted for your approval.

Dan Broderick
Trane
30 Thomas Drive
Westbrook, ME 04092-3824
Phone: (207) 828-1777
Fax: (207) 828-1511

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Unitary Gas/Electric Rooftop Units (Item A1)

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Tag Data - Unitary Gas/Electric Rooftop Units (Qty: 1)

Item	Tag(s)	Qty	Description	Model Number
A1	No Tag	1	10 Ton R22, PKGD Unitary Gas/Electric	YSC120A3RMA--D00000000600---D

Product Data - Unitary Gas/Electric Rooftop Units**Item: A1 Qty: 1**

DX cooling, gas heat
Standard efficiency
Convertible configuration
10 Ton
208-230/60/3
Microprocessor controls 3 ph
Medium gas heat capacity
Economizer, dry bulb 0-100%, w/ barometric relief 3 ph
Frostat and Crankcase Htr 3 ph
Roof curb (Fld)

Mechanical Specifications - Unitary Gas/Electric Rooftop Units**Item: A1 Qty: 1****General**

Units shall be convertible airflow. Operating range shall be between 115 deg F [46.1 deg C] and 0 deg F [-17.8 deg C] cooling as standard from the factory for units with microprocessor controls. Operating range for units with electromechanical controls shall be between 115 deg F [46.1 deg C] and 40 deg F [4.4 deg C]. Cooling performance shall be rated in accordance with DOE and/or ARI testing procedures. All units shall be factory assembled, internally wired, fully charged with R-22, and 100% run-tested before leaving the factory. Wiring internal to the unit shall be colored and numbered for simplified identification. Units shall be UL listed and labeled, classified in accordance to ANSIZ21.47 for gas fired central furnaces and UL 1995/CAN/CSA No. 236-M90 for central cooling air conditioners. Canadian units shall be CSA certified.

Compressors

Units shall have direct-drive, hermetic, scroll type compressors with centrifugal type oil pumps. Motor shall be suction gas-cooled and shall have a voltage utilization range of plus or minus 10% of unit nameplate voltage. Low-pressure switches shall be standard on all rooftop units. Internal overloads shall be provided with the scroll compressors. Crankcase heaters shall be standard on the 036 and the 090.

Refrigerant Circuits

Each refrigerant circuit offers a choice of independent fixed orifice expansion device or thermal expansion valve. Service pressure ports, and refrigerant line filter driers shall be factory-installed as standard. An area shall be provided for replacement suction line driers.

Filters

One inch [25.4mm], throwaway filters shall be standard. The filter rack can be converted to 2 inch [50.8mm] capability.

Evaporator and Condenser Coils

Internally finned, 5/16" [7.9mm] copper tubes, mechanically bonded to a configured aluminum plate fin shall be standard. Coils shall be leak tested at the factory to ensure pressure integrity. The evaporator coil and condenser coil shall be leak tested to 200 psig [1379 kPa] and pressure tested to 450 psig [3192.8 kPa]. The condensate coil shall have a patent pending 1+1+1 hybrid design with slight gaps for ease of cleaning. A removeable, reversible, double-sloped condensate drain pan is standard. Provision for through the base condensate drain is standard.

Gas Heating Section

The heating section shall have a progressive tubular heat exchanger design using stainless steel burners and corrosion resistant steel throughout. An induced draft combustion blower shall be used to pull the combustion products through the firing tubes. The heater shall use a direct spark ignition (DSI) system. On initial call for heat, the combustion blower shall purge the heat exchanger for 20 seconds [20000 ms] before ignition. After three unsuccessful ignition attempts, the entire heating system shall be locked out until manually reset at the thermostat/zone sensor. Units shall be suitable for use with natural gas or propane (field-installed kit) and also comply with the California requirement for low NOx emissions.

Outdoor Fans

The outdoor fans shall be direct-drive, statically and dynamically balanced, draw-through in the vertical discharge position. The fan motor shall be permanently lubricated and shall have built-in thermal overload protection.

Controls

Unit shall be completely factory wired with necessary controls and contactor pressure lugs or terminal and contactor pressure lugs or terminal block for power wiring. Units shall provide an external location for mounting a fused disconnect device. A choice of microprocessor controls or electromechanical controls shall be available. Microprocessor controls provide for all 24 volt control functions. With the microprocessor controls, the resident control algorithms shall make all heating, cooling, and/or ventilating decisions in response to electronic signals from sensors measuring indoor and outdoor temperatures. The control algorithm maintains accurate temperature control, minimizes drift from set point, and provides better building comfort. A centralized microprocessor shall provide anti-short cycle timing and time delay between compressors to provide a higher level of machine protection. 24-volt electromechanical control circuit shall include control transformer, contactors pressure lugs or terminal block for power wiring. Unit shall have single point power entry as standard.

Indoor Fan

Units offer a choice of direct-drive, FC centrifugal fans or belt driven, FC centrifugal fans with adjustable motor sheaves. Units with belt drive motors shall have an adjustment idler-arm assembly for quick-adjustment to fan belts

and motor sheaves. All motors shall be thermally protected. Direct drive oversized motors shall be available for high static operations. All indoor fan motors meet the U.S. Energy Policy Act of 1992 (EPACT).

Casing

Unit casing shall be constructed of zinc coated, heavy gauge, galvanized steel. Exterior surfaces shall be cleaned, phosphatized, and finished with a weather-resistant baked enamel finish. Unit's surface shall be tested 1000 hours in a salt spray test in compliance with ASTM B117. Cabinet construction shall allow for all maintenance on one side of the unit. Service panels shall have lifting handles and be removed and reinstalled by removing only a single fastener while providing a water and air tight seal. All exposed vertical panels and top covers in the indoor air section shall be insulated with a cleanable foil faced, fire-retardent permanent, odorless glass fiber material.

The base of the unit shall be insulated with 1/2 inch [12.7mm], 1 pound [.45 kg] density foil-faced, closed-cell material. All insulation edges shall be either captured or sealed. The unit's base pan shall have no penetrations within the perimeter of the curb other than the raised 1 1/8 inch [28.6mm] high downflow supply-return openings to provide an added water integrity precaution, if the condensate drain backs up. The base of the unit shall have provisions for forklift and crane lifting, with forklift capabilities on three side of the unit.

Unit Top

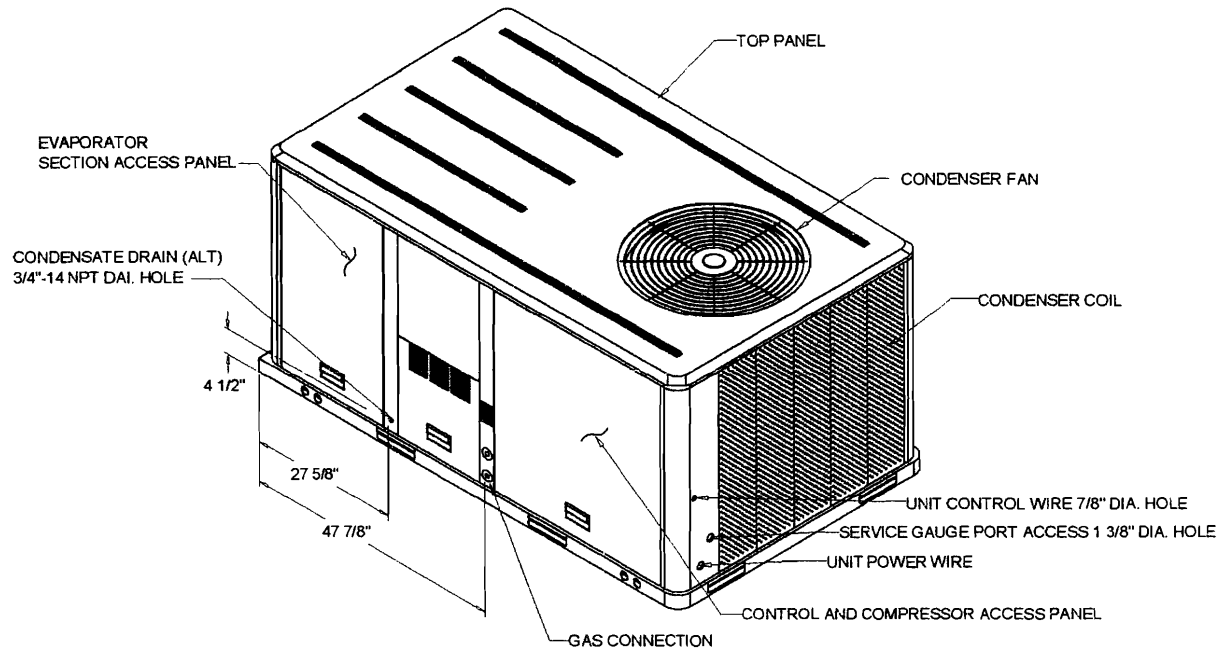
The top cover shall be one piece construction or, where seams exist, it shall be double-hemmed and gasket-sealed. The ribbed top adds extra strength and prevents water from pooling on unit top.

Economizer

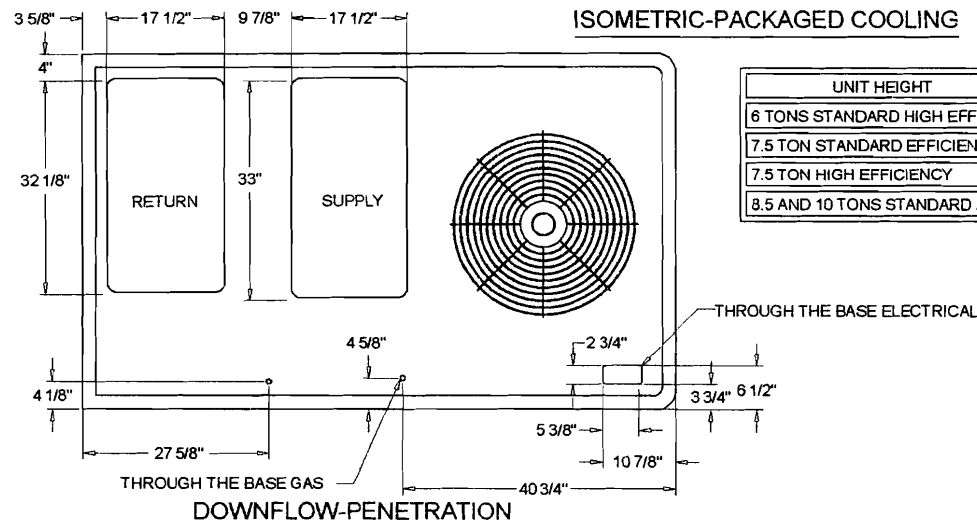
This accessory shall be factory installed and is available with or without barometric relief. The assembly includes fully modulating 0-100% motor and dampers, minimum position setting, preset linkage, wiring harness with plug, and fixed dry bulb control. Optional solid state enthalpy control shall be either factory or field installed. The factory-installed economizer arrives in the shipping position and shall be moved to the operating position by the installing contractor.

Roof curb

The roof curb shall be designed to mate with the unit's downflow supply and return openings and provide support and a watertight installation when installed properly. The roof curb design shall allow field-fabricated rectangular supply/return ductwork to be connected directly to the curb. Curb design shall comply with NRCA requirements. Curb shall be shipped knocked down for field assembly and shall include wood nailer strips.

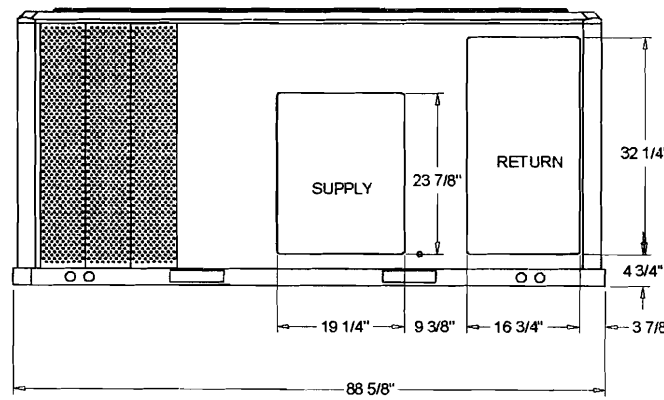


ISOMETRIC-PACKAGED COOLING

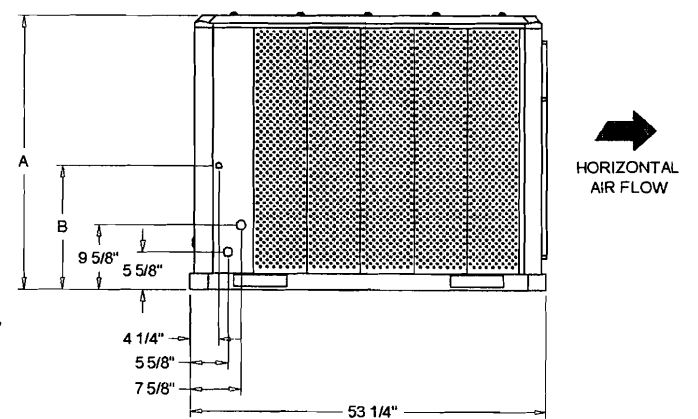


UNIT HEIGHT	A	B
6 TONS STANDARD HIGH EFFICIENCY	40 7/8"	18 1/2"
7.5 TON STANDARD EFFICIENCY	40 7/8"	18 1/2"
7.5 TON HIGH EFFICIENCY	46 7/8"	24 1/2"
8.5 AND 10 TONS STANDARD AND HIGH EFFICIENCY	46 7/8"	24 1/2"

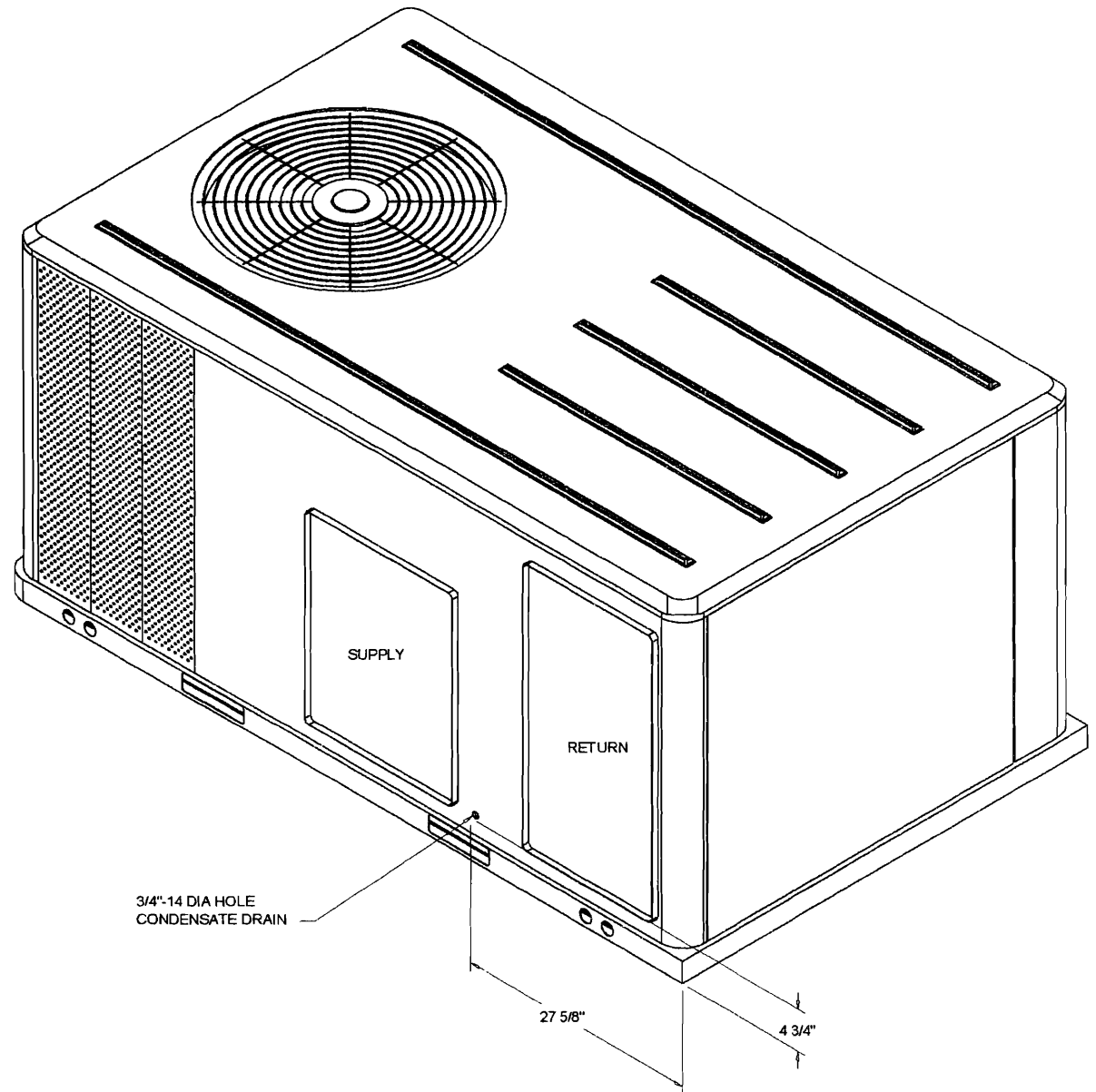
DOWNFLOW-PENETRATION



HORIZONTAL-PENETRATION



RIGHT-PACKAGED COOLING



ISOMETRIC-PACKAGED COOLING

Unit Dimensions - Unitary Gas/Electric Rooftop Units

Item: A1 Qty: 1

ELECTRICAL / GENERAL DATA

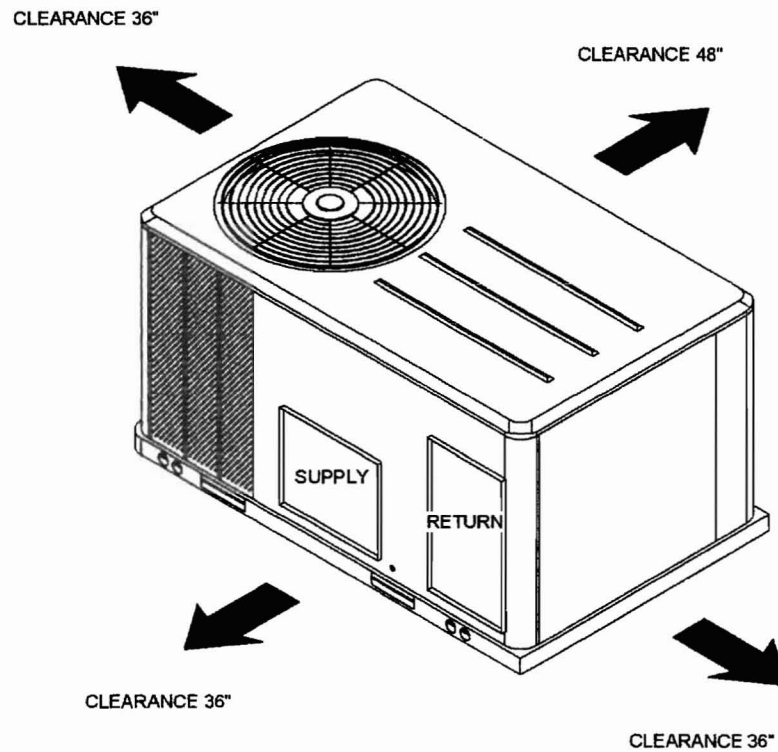
GENERAL ⁽²⁾⁽⁴⁾⁽⁶⁾ Model: YSC120A Oversized Motor Unit Operating Voltage: 187-253 MCA: N/A Unit Primary Voltage: 208 MFS: N/A Unit Secondary Voltage: 230 MCB: N/A Unit Hertz: 60 Unit Phase: 3 EER: 10.2 Standard Motor MCA: 52.6 MFS: 60.0 MCB: 60.0		HEATING PERFORMANCE HEATING - GENERAL DATA Heating Model: Medium Heating Input (Btu): 200,000 Heating Output (Btu): 162,000 Gas Inlet Pressure Natural Gas (Min/Mix): 4.5/14.0 LP (Min/Max): 10.0/14.0 Gas Pipe Connection Size: 3/4	
INDOOR MOTOR Standard Motor Number: 1 Horsepower: 3.0 Motor Speed (RPM): 1,750 Phase: 3 Full Load Amps: 9.40 Locked Rotor Amps: 83.0		Oversized Motor Number: N/A Horsepower: N/A Motor Speed (RPM): N/A Phase: N/A Full Load Amps: N/A Locked Rotor Amps: N/A	
COMPRESSOR Circuit 1/2 Number: 2 Horsepower: 5.1/3.9 Phase: 3 Rated Load Amps: 18.8/14.7 Locked Rotor Amps: 128.0/91.0		OUTDOOR MOTOR Number: 1 Horsepower: 0.75 Motor Speed (RRM): 1,075 Phase: 1 Full Load Amps: 4.0 Locked Rotor Amps: 9.4	
POWER EXHAUST ACCESSORY ⁽³⁾ (Field Installed Power Exhaust) Phase: N/A Horsepower: N/A Motor Speed (RPM): N/A Full Load Amps: N/A Locked Rotor Amps: N/A	FILTERS Type: Throaway Furnished: Yes Number: 4 Recommended: 20"x25"x2"	REFRIGERANT ⁽²⁾ Type: R-22 Factory Charge Circuit #1: 7.2 Circuit #2: 5.3	

NOTES:

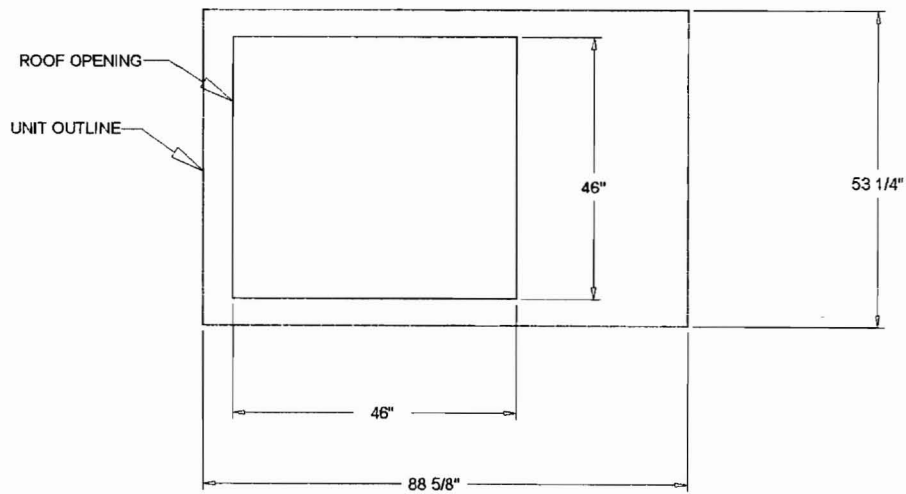
1. Maximum (HACR) Circuit Breaker sizing is for installations in the United States only.
2. Refrigerant charge is an approximate value. For a more precise value, see unit nameplate and service instructions.
3. Value does not include Power Exhaust Accessory.
4. Value includes oversized motor.
5. Value does not include Power Exhaust Accessory.
6. EER is rated at ARI conditions and in accordance with DOE test procedures.

Weight, Clearance & Rigging Diagram - Unitary Gas/Electric Rooftop Units
Item: A1 Qty: 1

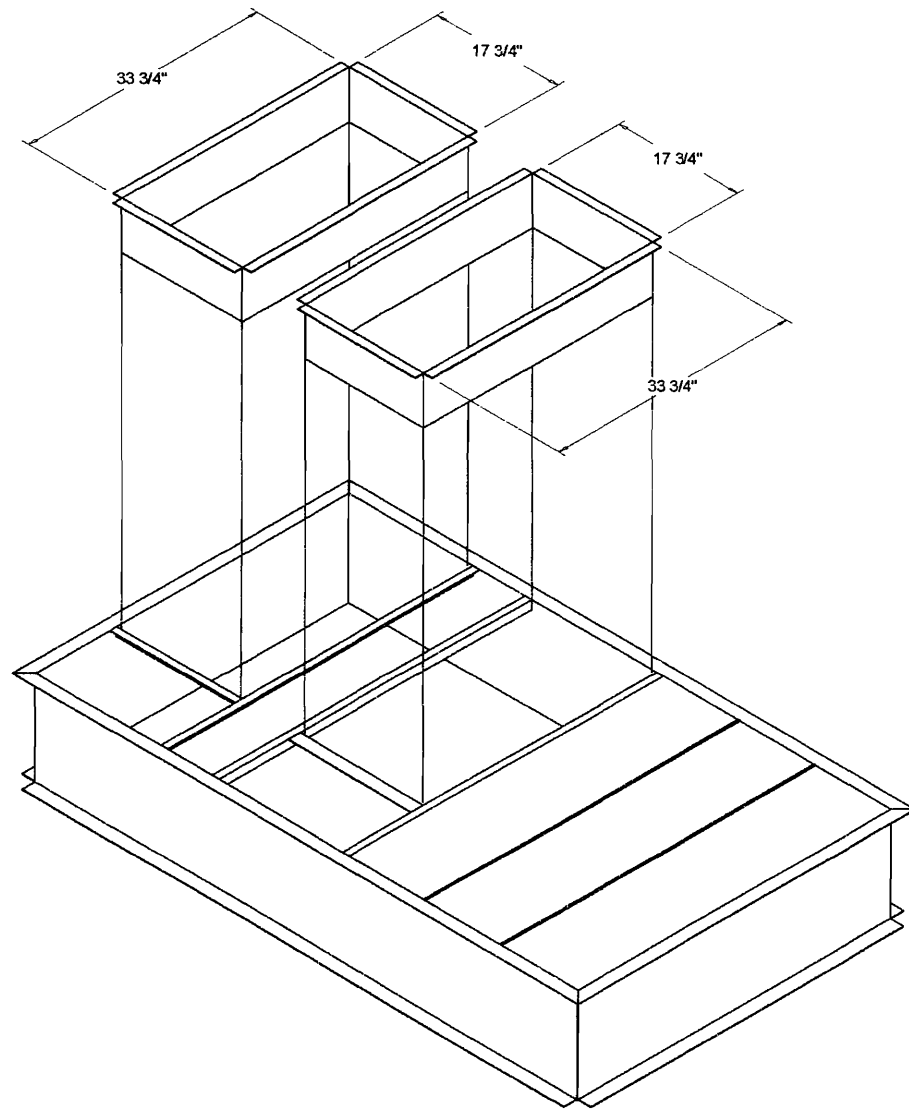
CLEARANCE FROM TOP OF UNIT 72



HORIZONTAL-PACKAGED COOLING CLEARANCE

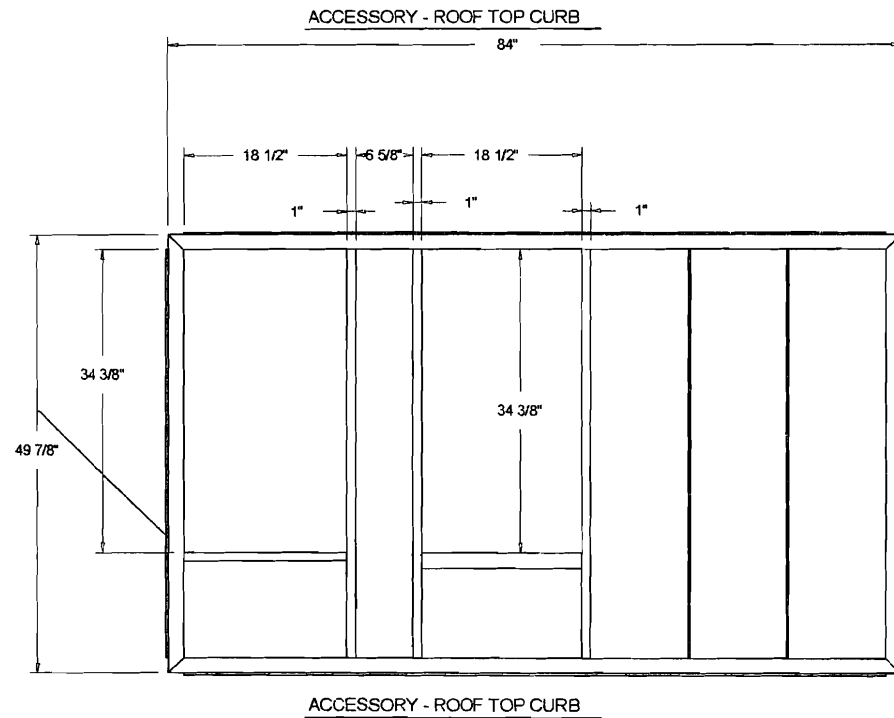
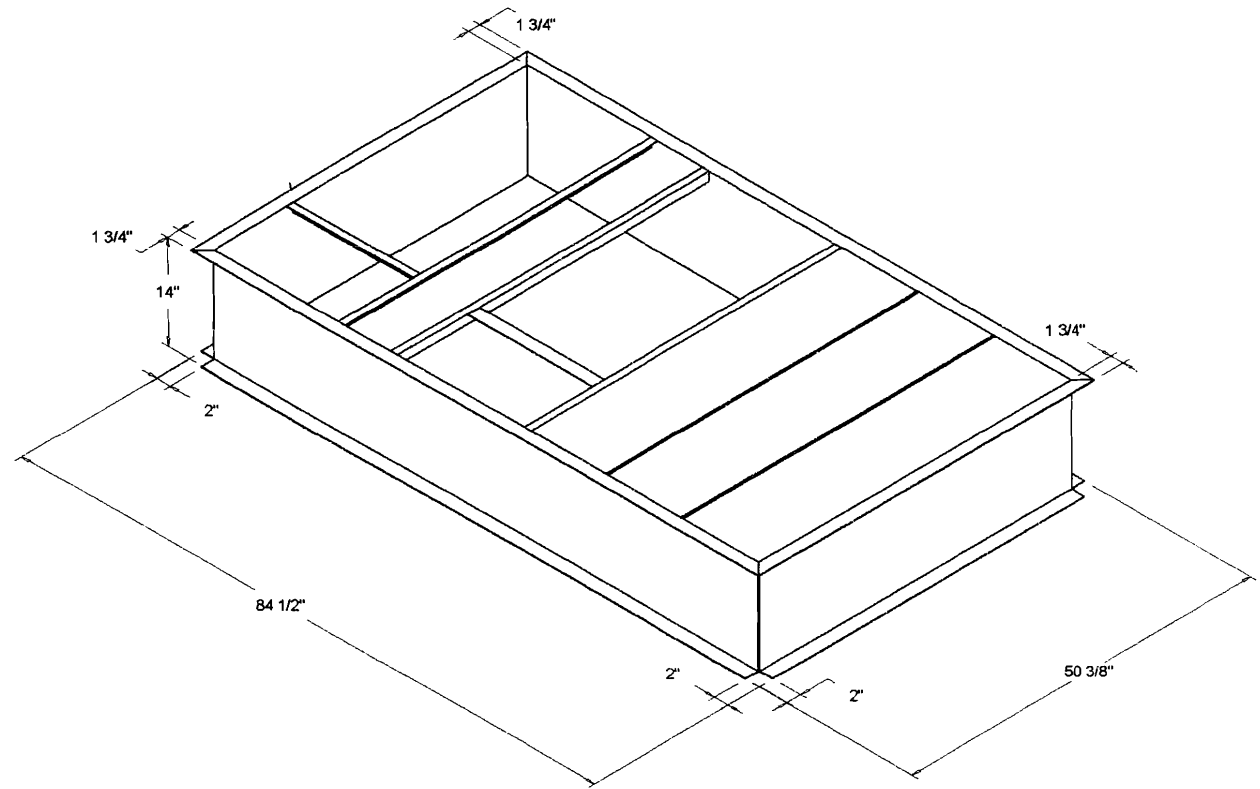


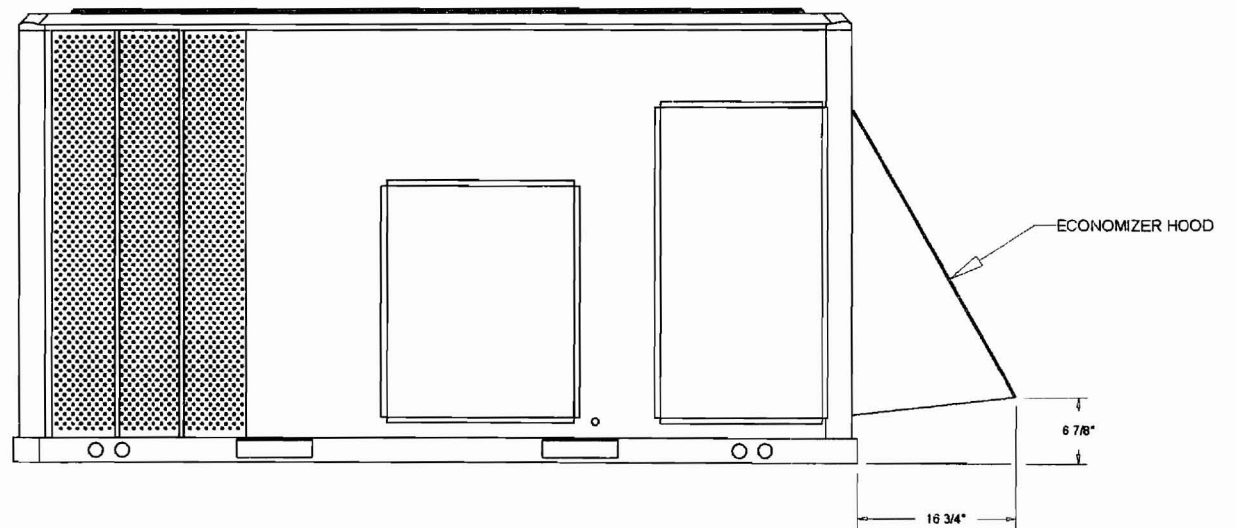
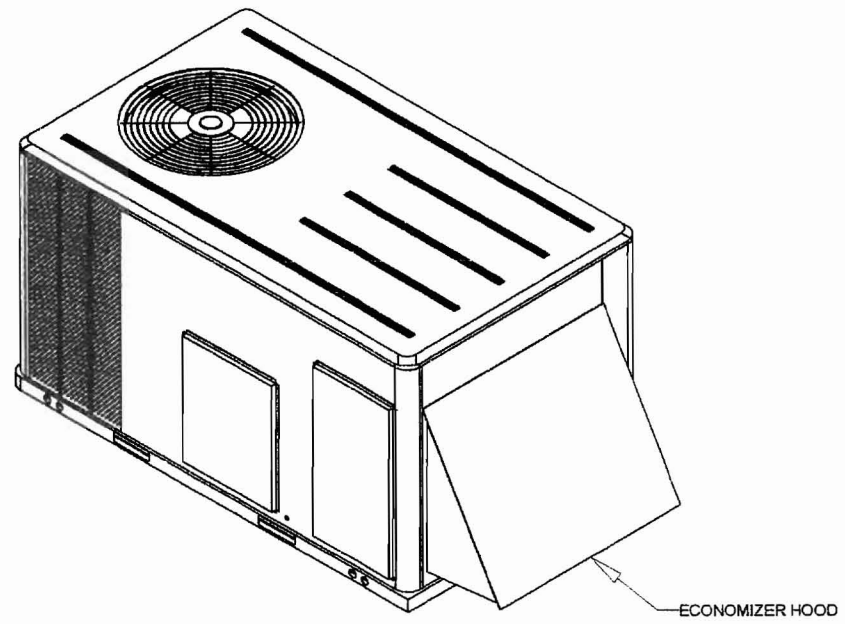
DOWNFLOW-PACKAGED COOLING CLEARANCE



Downflow Duct Connections - Field Fabricated
All Flanges - 1 1/4"

ACCESSORY - DUCT CONNECTIONS





ACCESSORY - ECONOMIZER HOOD

Field Installed Options - Part/Order Number Summary

This is a report to help you locate field installed options that arrive at the jobsite. This report provides part or order numbers for each field installed option, and references it to a specific product tag. It is NOT intended as a bill of material for the job.

Product Family - Unitary Gas/Electric Rooftop Units

Item	Tag(s)	Qty	Description	Model Number
A1	No Tag	1	10 Ton R22, PKGD Unitary Gas/Electric	YSC120A3RMA--D00000000600----D

Field Installed Option Description	Part/Ordering Number
Roof curb	BAYCURB043A

Jeanie Bourke - 571 Congress Street

From: "John Ossie" <johno@fmccadd.com>
To: "Jeanie Bourke" <JMB@portlandmaine.gov>
Date: 10/5/2007 3:08 PM
Subject: 571 Congress Street

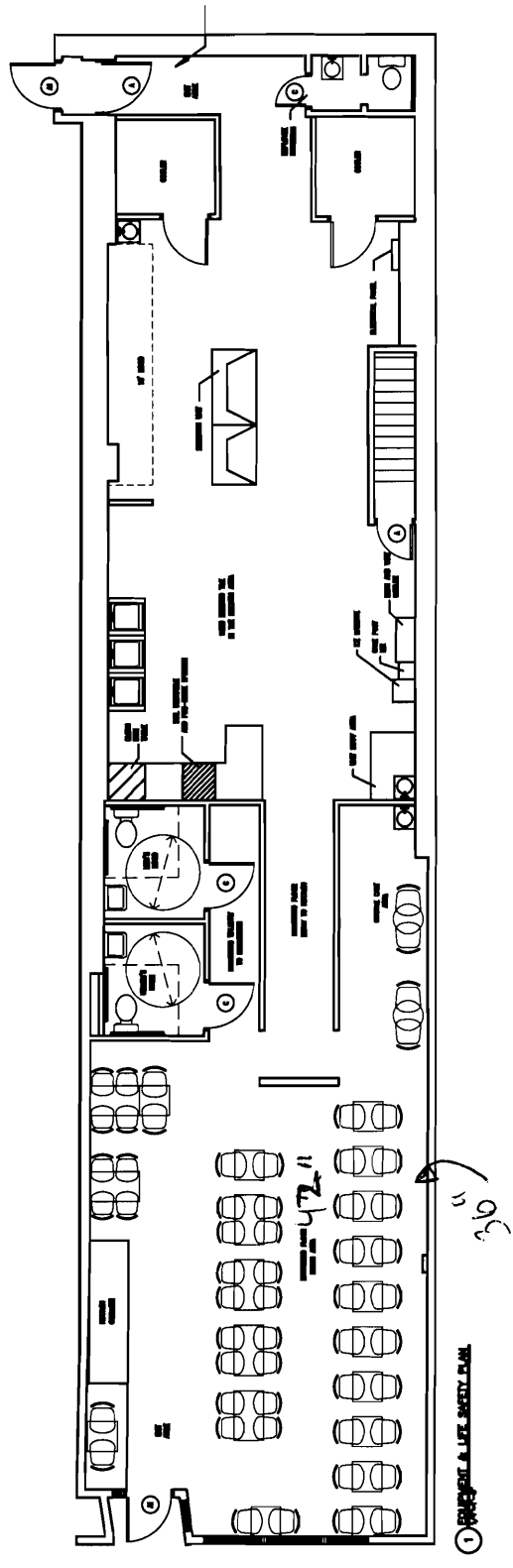
Dear Jeanie,

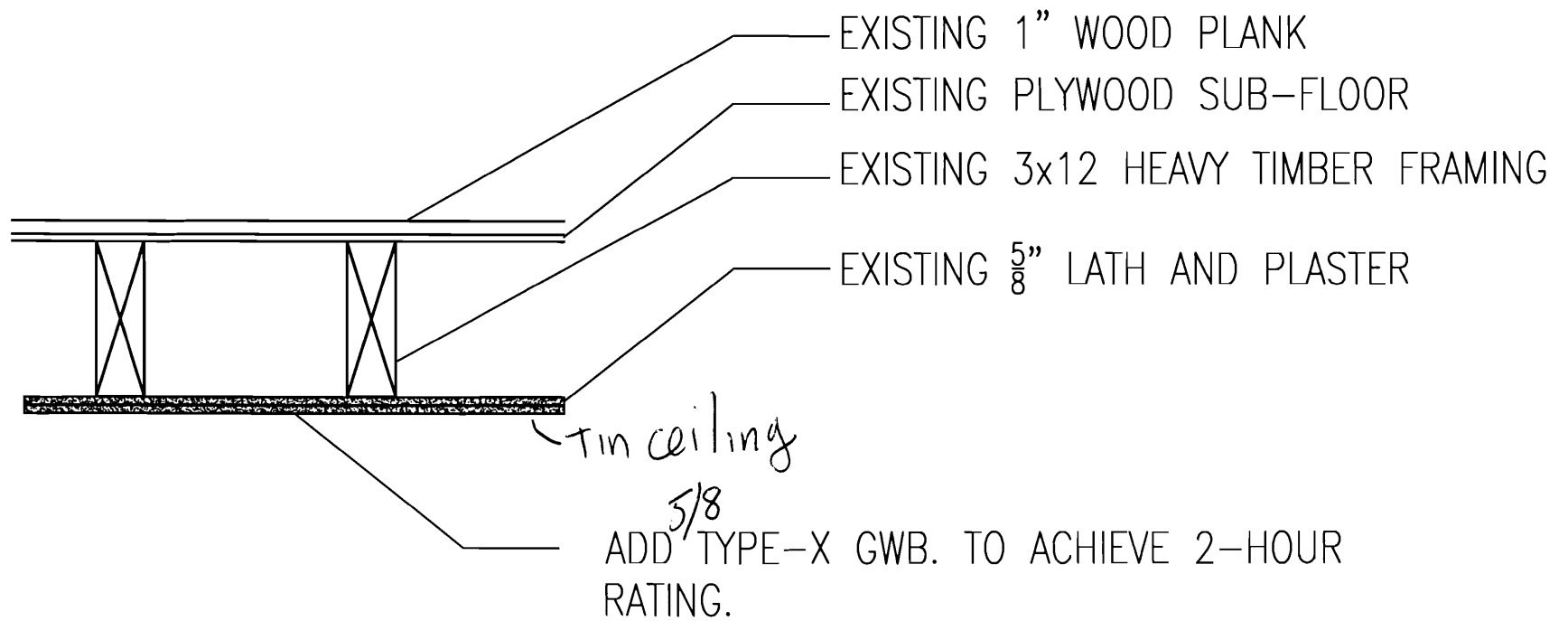
Here is the information you requested of Mike Kennedy for 571 Congress.

Please let me know if you need anything else.

Regards,

John Ossie
Operations Manager
FMC CADD
p: 207-878-8511
f: 207-878-8515
c: 207-756-2587
e: johno@fmccadd.com





571 Congr 853

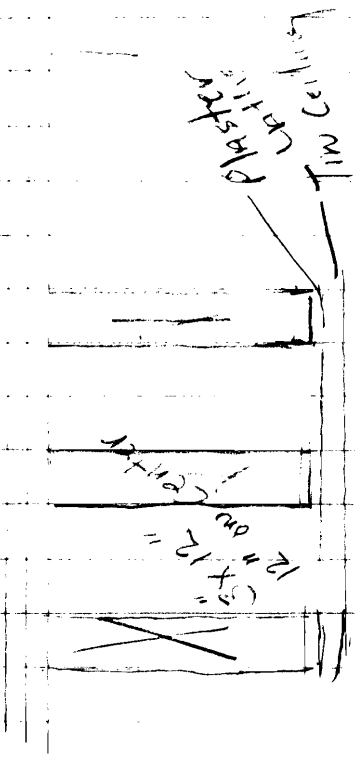
Room
TILE TATSE

Sub Floor

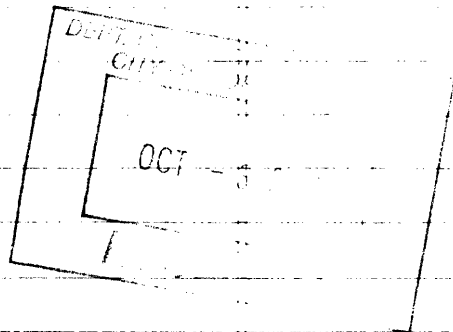
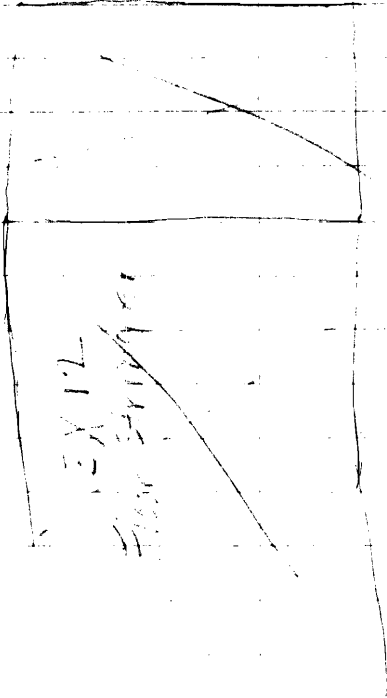
CARRYING BEAM

6" X 12"

6" X 12"














Add 5/8 Rock



RENOVATIONS TO 571 CONGRESS

PORTLAND, ME

ABBREVIATIONS

	EMERGENCY LIGHTS
	EXIT SIGN - ILLUMINATED
	EXIST SIGN W/ DIRECTIONAL CHEVRONS - ILLUMINATED
	FIRE ALARM PULL STATION 48" A.F.F. TO CENTER
	FIRE ALARM PULL STATION EXISTING
	FIRE EXTINGUISHER - SURFACE WALL MOUNTED
	SMOKE DETECTOR
	HEAT DETECTOR
	STROBE LIGHT - 15 - 80" A.F.F. TO CENTER
	STROBE LIGHT W/HORN 110 CANDELA AND 85 dB 80" A.F.F. TO CENTER AT RENTAL SPACES, OFFICE AREAS, TOILETS, ETC. AND OPEN MEZZANINE.
	LIFE SAFETY EXIST ACCESS AISLE - FLOOR HATCHING

ALUM	ALUMINUM	FE	FIRE EXTINGUISHER	OT	QUARRY TILE
AC P	ACOUSTIC PANEL	FFE	FINISH FLOOR	RAD	RADIUS
AFF	ABOVE FINISH FLOOR	FIN	ELEVATION	R	RADIUS
ACOUS	ACOUSTICAL	FLG	FINISH	RD	ROOF DRAIN
CLG	CEILING	FND	FLASHING	SIM	SIMILAR
CLOS	CLOSET	FIB	FOUNDATION FIBER	STL	STEEL
CMU	CONCRETE MASONRY	GALV	GALVANIZED	STOR	STORAGE
COL	UNIT	GL	GLASS	STRUC	STRUCTURAL
COMP	COLUMN	GWB	GYPSUM WALLBOARD	SUSP	SUSPENDED
CONC	COMPOSITION	HD	HAND	SYST	SYSTEM
CONF	CONCRETE	HDRL	HANDRAIL	STD	STANDARD
CONSULT	CONFERENCE	HM	HOLLOW	SHT	SHEET
CONT	CONSULTANT	HR	METAL HOUR	SIM	SIMILAR
CRS	CONTINUOUS COURSES	INS	INSULAT(ION)(ING)(ED)	T	TOILET
DEG	DEGREES	INSUL	INSULAT(ION)(ING)(ED)	TEL	TELEPHONE
DF	DRINKING FOUNTAIN	JAN	JANITOR	TEMP	TEMPERED
DIA	DIAMETER	L	LAVATORY	TO	TOP OF
DN	DOWN	LAM	LAMINATE	TOM	TOP OF MASONRY
DIAG	DIAGONAL	MACH	MACHINE	TOS	TOP OF STEEL
EF	EXHAUST FAN	MECH	MECHANICAL	TYP	TYPICAL
EXT	EXTERIOR	MET	METAL	UNO	UNLESS NOTED OT
EL	ELEVATION	MO	MASONRY OPENING	UL	UNDERWRITERS LAB
ELEV	ELEVATION/ELEVATOR	MR	MOISTURE RESISTANT	VTR	VENT THROUGH ROOF
EQ	EQUAL	NIC	NOT IN CONTRACT	W/	WITH
ELEC	ELECTRIC(AL)	OC	ON CENTER	WC	WHEELCHAIR
EQUIP	EQUIPMENT	OPP	OPPOSITE		
EW	ELECTRIC WATER	PLAS	PLASTIC		
EXIST	EXISTING				

FIRE RATED DESIGN

PENETRATION REQUIREMENTS:

ALL PENETRATIONS MADE THROUGH ANY FIRE RATED ASSEMBLY SHALL BE AN APPROVED METHOD SO AS TO MAINTAIN THE UL FIRE RATING. FIRE DAMPERS, ETC SHALL BE PROVIDED AND ALL PENETRATIONS SHALL RECEIVE AN APPROVED FIRESTOP SEALANT AROUND THE ENTIRE OPENING. THE FIRE STOP SEALANT SHALL BE OF THE APPROPRIATE MATERIAL SO AS TO MAINTAIN THE FIRE RATING OF THE SURFACE THAT IS BEING PENETRATED.

CODE COMPLIANCE

DESIGN CRITERIA - THIS PROJECT IN COMPLIANCE WITH THE FOLLOWING:
INTERNATIONAL BUILDING CODE
INTERNATIONAL FIRE CODE (IFC)
NFPA 101 - 2003 EDITION
ICC/ANSI A117.1 - 1998 EDITION
UNDERWRITERS LABORATORY
DESIGNS

OCCUPANCY CLASSIFICATION - ASSEMBLY
USE CLASSIFICATION - RESTAURANT
OCCUPANT LOAD - ASSEMBLY GROUP
KITCHEN (889 SQ.FT.) = 6
CONSTRUCTION CLASSIFICATION -
FIRE PROTECTION SYSTEM REQUIRE
SPRINKLER SYSTEM:
A. AN AUTOMATIC SPRINKLER SYSTEM
B. PORTABLE FIRE EXTINGUISHER
SPACING SHALL NOT EXCEED 100 SQ. FT. / UNIT.)
FIRE ALARM AND DETECTION SYSTEM:
A. FIRE ALARM SYSTEM NOTIFICATION
COMMUNICATION, OR
AUDIBLE ABOVE THE
OCCUPANCY. NOTIFICATION
ANNOUNCEMENTS, 1
THE PERSON IN THE

NOTE:

THIS DRAWING IS PROVIDED FOR INFORMATIONAL PURPOSES ONLY.
IF USED FOR CONSTRUCTION, THE CONTRACTOR ASSUMES ALL RESPONSIBILITY
FOR LOCAL CODE COMPLIANCE.
ALL DIMENSIONS, PLANS, ELEVATIONS, ETC. ARE PROVIDED TO OUR
CLIENTS BASED UPON INFORMATION PROVIDED BY THE CLIENT.
AND DRAWN IN ACCORDANCE WITH COMMON BUILDING PRACTICES
AND LOCAL CODES. NONE OF THE EMPLOYEES OF PINE CAD DRAFTING
SERVICES, INC. ARE REGISTERED ARCHITECTS, ENGINEERS OR LAND
SURVEYORS. ALL DIMENSIONS AND SPECIFICATIONS SHOULD BE VERIFIED
BY CLIENT AND/OR CONTRACTOR BEFORE ACTUAL CONSTRUCTION
BEGINS. IF DIMENSIONS AND SPECIFICATIONS ARE NOT VERIFIED
BY CLIENT AND/OR CONTRACTOR BEFORE ACTUAL CONSTRUCTION
BEGINS, PINE CAD DRAFTING SERVICES, INC. SHALL BE HELD HARMLESS.
PINE CAD DRAFTING SERVICES, INC. ASSUMES NO LIABILITY FOR DIMENSIONS
AND/OR ELEVATIONS MADE TO PLANS BY CLIENT AND/OR CONTRACTOR.