

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK



CITY OF PORTLAND BUILDING PERMIT



This is to certify that

53-57 ALLEN AVE LIMITED LIABILITY COMPANY

Located at

360 CUMBERLAND AVE

PERMIT ID: 2015-00921

ISSUE DATE: 07/23/2015

CBL: 037 D003001

has permission to **Change of use from Laundromat to Pizza Restaurant (12 seats) & delivery with minor construction. Install walk in cooler, kitchen equip.**

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 cloed-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/ Craig Messinger

/s/ Laurie Leader

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

Unit A - pizza restaurant (12 seats)

Building Inspections

Use Group: B

Type: 5B

Restaurant (pizza shop)

Occupant load = 12

LEFT TENANT

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

Final - Fire

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: 2015-00921	Date Applied For: 04/30/2015	CBL: 037 D003001
389 Congress Street, 04101 Tel: (207) 874-8703, Fax: (207) 874-8716				
Proposed Use: Unit A - Pizza restaurant (12 seats) & delivery		Proposed Project Description: Change of use from Laundromat to Pizza Restaurant (12 seats) & delivery with minor construction. Install walk in cooler, kitchen equip.		
Dept: Historic	Status: Approved w/Conditions	Reviewer: Robert Wiener	Approval Date: 07/14/2015	Ok to Issue: <input checked="" type="checkbox"/>
Note:				
Conditions:				
1) No exterior alterations are approved with this permit. Any exterior work, including but not limited to venting, windows, doors, signs, lighting, etc., must be reviewed and approved separately, prior to construction.				
Dept: Zoning	Status: Approved w/Conditions	Reviewer: Ann Machado	Approval Date: 07/07/2015	Ok to Issue: <input checked="" type="checkbox"/>
Note:				
Conditions:				
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.				
3) ANY exterior work requires a separate review and approval thru Historic Preservation. This property is located within an Historic District.				
Dept: Building Inspecti	Status: Approved w/Conditions	Reviewer: Laurie Leader	Approval Date: 07/10/2015	Ok to Issue: <input checked="" type="checkbox"/>
Note:				
Conditions:				
1) 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.				
2) Equipment shall be installed in compliance with the manufacturer's specifications and the UL listing.				
3) Approval of City license is subject to health inspections per the Food Code.				
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 appliance and venting shall be installed in accordance with the UL listing, manufacturer's specifications, MUBEC 2009 and NFPA 211				
6) 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.				
Dept: Engineering DPS	Status: Approved w/Conditions	Reviewer: Benjamin Pearson	Approval Date: 07/10/2015	Ok to Issue: <input checked="" type="checkbox"/>
Note: Emailed on 5/18 requesting more information regarding grease control equipment. Emailed again on 6/3. Phone call on 6/9: applicant to send revised layout to include GCE. Have not received as of 6/17. Emailed again on 7/7/2015. Received revised kitchen layout on 7/10/2015				
Conditions:				
1) Unit to be installed and vented per manufacturer's specification and Uniform Plumbing Code 2009.				
2) Applicant to install a Thermaco Big Dipper W-250-IS in the corner of the restaurant. Both the three-bay sink and mop sink must be tied into the unit.				
Dept: Fire	Status: Approved w/Conditions	Reviewer: Craig Messenger	Approval Date: 07/22/2015	Ok to Issue: <input type="checkbox"/>
Note:				
Conditions:				

PERMIT ID: 2015-00921

Located at: 360 CUMBERLAND AVE

CBL: 037 D003001

- 1) All construction shall comply with City Code Chapter 10.
- 2) All outstanding code violations shall be corrected prior to final inspection.
- 3) Fire extinguishers are required per NFPA 1 Table 13.6.2.
- 4) Shall comply with NFPA 101, Chapter 37, Existing Mercantile Occupancies.
- 5) Emergency lights and exit signs are required. Emergency lights and exit signs are required to be labeled in relation to the panel and circuit and on the same circuit as the lighting for the area they serve.