

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK



CITY OF PORTLAND BUILDING PERMIT



This is to certify that

JB BROWN & SONS

Located at

22 FREE ST (26)

PERMIT ID: 2016-00138

ISSUE DATE: 03/21/2016

CBL: 038 A005001

has permission to **Change of Use - Interior renovation & fit up for restaurant - any exterior work will be applied for on a separate permit**

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

Fire Official

/s/ Jeanie Bourke

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 - #26 (first floor)

Building Inspections

Use Group: A-2 **Type:** 3B
Assembly - Restaurant - Occupant
Load = 48
NFPA 13 Sprinkler System
First Floor #26
MUBEC/IBC 2009

Fire Department

PERMIT ID: 2016-00138

Located at: 22 FREE ST (26)

CBL: 038 A005001

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 w/Fire & Draft Stopping

Electrical Close-in w/Fire & Draftstopping

Above Ceiling Inspection

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: 2016-00138	Date Applied For: 01/22/2016	CBL: 038 A005001
389 Congress Street, 04101 Tel: (207) 874-8703, Fax: (207) 874-8716				
Proposed Use: Restaurant & Bar - "El Rayo"		Proposed Project Description: Change of Use - Interior renovation & fit up for restaurant - any exterior work will be applied for on a separate permit		
<hr/>				
Dept: Historic	Status: Approved w/Conditions	Reviewer: Robert Wiener	Approval Date: 03/01/2016	Ok to Issue: <input checked="" type="checkbox"/>
Note:				
Conditions:				
1) This permit applies to interior alterations only. Exterior alterations, including but not limited to decks, stairs, doors, windows, masonry, ventilation, HVAC and other mechanicals, signage, lighting, etc. are to be reviewed and approved separately.				
<hr/>				
Dept: Zoning	Status: Approved w/Conditions	Reviewer: Ann Machado	Approval Date: 02/10/2016	Ok to Issue: <input checked="" type="checkbox"/>
Note: B-3 & historic The original application included an exterior deck in the rear and changes to the windows over the deck including changing one window to a door. The changes to the windows and the deck need to get Level II Site Plan approval and Historic Preservation Board approval.				
Conditions:				
1) ANY exterior work requires a separate review and approval thru Historic Preservation. This property is located within an Historic District.				
2) Separate permits shall be required for any new signage.				
3) The original application included the construction of an exterior deck. This permit is being issued for the change of use and tenant fit up of the restaurant only. A separate permit must be applied for in the future to build the exterior deck.				
<hr/>				
Dept: Building Inspecti	Status: Approved w/Conditions	Reviewer: Jeanie Bourke	Approval Date: 03/10/2016	Ok to Issue: <input checked="" type="checkbox"/>
Note:				
Conditions:				
1) 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.				
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) This permit is approved with the expectation that a second exit will be installed. This exit is applied for on a future permit due to the process for historic board approval. A Certificate of Occupance is contingent upon this space having 2 remotely spaced exits.				
4) Equipment shall be installed in compliance with the manufacturer's specifications and the UL listing.				
5) Approval of City license is subject to health inspections per the Food Code.				
6) The hood, duct and exhaust shall be installed per NFPA 96. This plan does not address the required clearances to combustible framing. Please refer to this code for approved reduction methods .				
7) 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.				
<hr/>				
Dept: Engineering DPS	Status: Approved w/Conditions	Reviewer: Rachel Smith	Approval Date: 01/28/2016	Ok to Issue: <input checked="" type="checkbox"/>
Note:				
Conditions:				
1) Applicant is required to install, at minimum, a grease control unit with a 25 gallons per minute capability. Grease control unit will capture grease laden waste from any fixtures that may contain kitchen process water containing fats, oils, and greases.				

