



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>82 Free Street Portland ME</u>		
Total Square Footage of Proposed Structure <u>34500</u>	Square Footage of Lot <u>75350</u>	
Tax Assessor's Chart, Block & Lot Chart# <u>038</u> Block# <u>D</u> Lot# <u>019</u>	Owner: <u>City of Portland</u>	Telephone: <u>207-775-3458</u>
Lessee/Buyer's Name (If Applicable)	Applicant name, address & telephone: <u>New England Tech Air</u> <u>16 Manson Libby Road</u> <u>Scarborough ME 04074</u> <u>207-347-7577</u>	Cost Of Work: \$ <u>9000.00</u> Fee: \$ <u>?</u> C of O Fee: \$ _____
Current legal use (i.e. single family) <u>Business</u> If vacant, what was the previous use? _____ Proposed Specific use: <u>Business - Event Arena</u> Is property part of a subdivision? <u>No</u> If yes, please name _____ Project description: <u>Install Kitchen Duct</u>		
Contractor's name, address & telephone: <u>New England Tech Air</u> <u>16 Manson Libby Rd Scarborough ME 04074</u> Who should we contact when the permit is ready: <u>Michelle Curtis</u> Mailing address: <u>Same as Above</u> Phone: <u>207-252-7228</u>		

Please submit all of the information outlined in the Commercial Application 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 of applicant: 	Date: <u>8.2.13</u>
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This is not a permit; you may not commence ANY work until the permit is issued.



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Lee Urban - Director of Planning and Development
Jeanie Bourke - Inspection Division Services Director

Kitchen Exhaust System Checklist and code Provisions

Dear Applicant,

The following is a checklist to assist you in filing for a permit for a Kitchen Exhaust system. The applicable Mechanical Code provisions have also been attached. Please complete this and submit job specific construction documents that demonstrate compliance with the attached information.

Type of System:

Type I X Type II _____

Type I systems are systems that vent fryers, grills, broilers, ovens or woks.

Type II systems are systems that vent steamers and other non grease producing appliances.

Type of Materials:

Is the hood Stainless steel or other type of steel? _____ If Other, what

Type? Hoods are by owner; existing hood appear to be STAINLESS STEEL

Is the duct work Stainless steel or other type of steel? Other If Other,

what type? 16ga welded Black Iron

Thickness of the steel for the hood By owner - not known

Thickness of the duct for the hood 16ga.

Type of Hood and Duct Supports

hood = Not known

Duct supports = steel hanger strap

Type of seams and Joints Welded

Grease Gutters provided? NO

Hood Clearance reduction to Combustibles design /specs:

Hoods by owner

Duct Clearance reduction to Combustibles design /specs:

PER NFPA-96; 18" to combustibles however duct is externally wrapped with fire wrap

Vibration Isolation System:

NONE REQUIRED

Air Velocity within the duct system EF-3 = 750 FPM; EF-4 = 1200 FPM; EF-7 = 1600 FPM

Grease accumulation prevention system: EF-8 = 2300 FPM; EF-9 = 750 FPM

NONE

Cleanouts yes

Grease Duct enclosure No

Exhaust Termination Roof X Wall _____

Fire Suppression System NONE IN DUCT

Exhaust fan mounting and clearance from the roof / wall or Combustibles:

Roof mounted on curbs - 24" tall

Exhaust fan distance from property lines _____

Exhaust fan distance from other vents or openings 60'

Exhaust fan distance from adjacent buildings 100'

Exhaust fan height above adjoining grade 37' +/-

Hood Specs Hoods by owner; info not known

Style of Hood _____

Type of Filter _____

Height of filter above nearest cooking surface _____

Capacity of hood CFM _____

Make up Air system description and capacity

