

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK



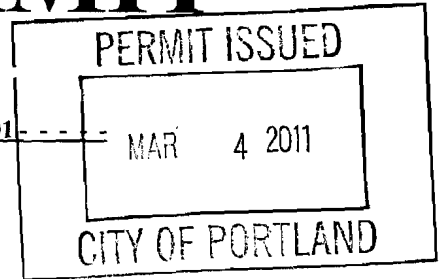
CITY OF PORTLAND BUILDING PERMIT

This is to certify that DICTAR ASSOC/WILL GARFIELD

Located At 468 FORE

Job ID: 2011-02-392-CH OF USE

CBL: 038 - - F - 008 - 001 - - -



has permission to Change of Use Retail "Utopia" -Restaurant "Miyake"

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 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 closed-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

John P. B. W.

Fire Prevention Officer

James R. B. W. 3/3/11

Code Enforcement Officer / Plan Reviewer

THIS CARD MUST BE POSTED ON THE STREET SIDE OF THE PROPERTY.

PENALTY FOR REMOVING THIS CAR

City of Portland, Maine - Building or Use Permit Application

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

PERMIT ISSUED

MAR 4 2011

| | | | |
|---|--|---|---|
| Job No: 2011-02-392-CH OF USE | Date Applied: 2/3/2011 | CBL: 038 - F - 008 - 001 - - - - | |
| Location of Construction: 470 FORE | Owner Name: ASSOCIATES DICTAR | Owner Address: PO BOX 3572 PORTLAND, ME - MAINE 04104 | Phone: 772-2992 |
| Business Name: | Contractor Name: | Contractor Address: | Phone: |
| Lessee/Buyer's Name: | Phone: | Permit Type: CHUSE-COMM - Change of Use Commercial | Zone: B-3 |
| Past Use: Retail - Utopia Design - furniture | Proposed Use: Restaurant - Miyake 2 | Cost of Work: 80000.00 | CEO District: |
| | | Fire Dept: <input checked="" type="checkbox"/> Approved w/ conditions <input type="checkbox"/> Denied <input type="checkbox"/> N/A | Inspection: Use Group: A-2 Type: 2B IBC 2009 |
| | | Signature: <i>Bjornvall</i> (58) | Signature: <i>JMB</i> |
| Proposed Project Description: 470 Fore St - Change of use retail to Restuarant | | Pedestrian Activities District (P.A.D.) | |
| Permit Taken By: | Zoning Approval | | |

| Special Zone or Reviews | Zoning Appeal | Historic Preservation |
|---|--|---|
| <input type="checkbox"/> Shoreland | <input type="checkbox"/> Variance | <input checked="" type="checkbox"/> Not in Dist or Landmark |
| <input type="checkbox"/> Wetlands | <input type="checkbox"/> Miscellaneous | <input type="checkbox"/> Does not Require Review |
| <input type="checkbox"/> Flood Zone | <input type="checkbox"/> Conditional Use | <input type="checkbox"/> Requires Review |
| <input type="checkbox"/> Subdivision | <input type="checkbox"/> Interpretation | <input type="checkbox"/> Approved |
| <input type="checkbox"/> Site Plan | <input type="checkbox"/> Approved | <input type="checkbox"/> Approved w/Conditions |
| <input type="checkbox"/> Maj <input type="checkbox"/> Min <input type="checkbox"/> MM | <input type="checkbox"/> Denied | <input type="checkbox"/> Denied <i>ARM</i> |
| Date: <i>OK w/ conditions</i> <i>2/10/11 ARM</i> | Date: | 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 | PHON |



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>470 Fore Street</u> | | | |
| Total Square Footage of Proposed Structure/Area <u>1285 SF</u> | | Square Footage of Lot <u>NA</u> | |
| Tax Assessor's Chart, Block & Lot Chart# <u>38</u> Block# <u>7</u> Lot# <u>8</u> | | Applicant *must be owner, Lessee or Buyer* Name <u>William Garfield</u> Address <u>102 Park Street</u> City, State & Zip <u>Portland, ME 04101</u> | |
| Telephone: <u>207-272-3346</u> | | | |
| Lessee/DBA (If Applicable) | | Owner (If different from Applicant) Name <u>Nathan Bateman</u> Address <u>470 Fore Street</u> City, State & Zip <u>Portland, ME 04101</u> | |
| | | Cost Of Work: \$ <u>80,000</u> C of O Fee: \$ <u>75</u> Total Fee: \$ <u>14,000</u> | |
| Current legal use (i.e. single family) <u>MIXED-USE</u> Retail Furniture Utilities If vacant, what was the previous use? <u>MERCHANDISE</u> Proposed Specific use: <u>RESTAURANT</u> Is property part of a subdivision? <u>NO</u> If yes, please name _____ Project description: <u>CONVERSION OF EXISTING TENANT SPACE TO NEW RESTAURANT</u> | | | |
| Contractor's name: <u>William Garfield</u> Address: <u>102 Park Street</u> City, State & Zip <u>Portland, ME 04101</u> Who should we contact when the permit is ready: <u>William Garfield</u> Mailing address: <u>Above</u> | | | |

RECEIVED FEB - 3 2011
Department of Building Inspections
City of Portland, Maine
Telephone: 207-272-3346

820
75
50 H.S.
945

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: William Garfield

Date: 1-31-11

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



PORTLAND MAINE

Strengthening a Remarkable City, Building a Community for Life • www.portlandmaine.gov

Director of Planning and Urban Development
Penny St. Louis

Job ID: 2011-02-392-CH OF USE

Located At: 468 FORE

CBL: 038 - - F - 008 - 001 - - - -

Conditions of Approval:

Fire

1. Approval is for a 33 seat restaurant.
2. All construction shall comply with City Code Chapter 10.
3. 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.
4. Fire extinguishers are required. Installation per NFPA 10.
5. The Fire alarm and Sprinkler systems shall be reviewed by a licensed contractor[s] for code compliance. Compliance letters are required.
6. A separate Fire Alarm Permit is required for new systems; or for work effecting more than 5 fire alarm devices; or replacement of a fire alarm panel with a different model.
7. A separate Suppression System Permit is required for all new suppression systems or sprinkler work effecting more than 20 heads.
8. Sprinkler protection shall be maintained. Where the system is to be shut down for maintenance or repair, the system shall be checked at the end of each day to insure the system has been placed back in service.
9. Any cutting and welding done will require a Hot Work Permit from Fire Department.

Building

1. Application approval based upon information provided by applicant. Any deviation from approved plans requires separate review and approval prior to work.
2. All penetrations through rated assemblies must be protected by an approved firestop system installed in accordance with ASTM 814 or UL 1479, per IBC 2009 Section 713.
3. Equipment must be installed in compliance per the manufacturer's specifications
4. New cafe, restaurant, lounge, bar or retail establishment where food or drink is sold and/or prepared shall meet the requirements of the City and State Food Codes. Approval of City license is subject to health inspections per the Food Code.
5. Separate permits are required for any electrical, plumbing, sprinkler, fire alarm HVAC systems, heating appliances, including pellet/wood stoves, commercial hood exhaust systems and fuel tanks. Separate plans may need to be submitted for approval as a part of this process.
6. Approval of City license is subject to health inspections per the Food Code.
7. Permit approved based on the plans submitted and reviewed w/owner/contractor, with additional information as agreed on and as noted on plans.

Zoning

1. This permit is being approved on the basis of plans submitted. Any deviations shall require a separate approval before starting that work.
2. This property shall remain a restaurant use with the issuance of this permit and subsequent issuance of a Certificate of Occupancy. Any change of use shall require a separate permit application for review and approval.
3. Separate permits shall be required for any new signage.

BUILDING PERMIT INSPECTION PROCEDURES

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

or email: buildinginspections@portlandmaine.gov

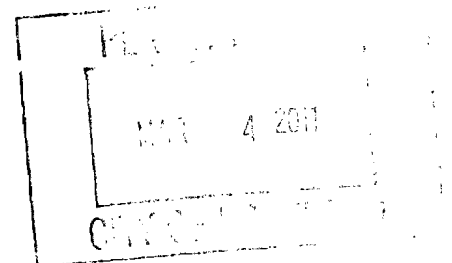
With the issuance of this permit, the owner, builder or their designee is required to provide adequate notice to the city of Portland Inspections Services for the following inspections. Appointments must be requested 48 to 72 hours in advance of the required inspection. The inspection date will need 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.**

1. Close In Elec/Plmb/Framing
2. Final inspection/Certificate of Occupancy including health 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.



Job Summary Report
Job ID: 2011-02-392-CH OF USE

Report generated on Feb 10, 2011 12:00:07 PM

Page 1

| | | | | | |
|----------------------------------|--------------------------|------------------------------|-------------|-----------------------|--------|
| Job Type: | Change of Use Commercial | Job Description: | 470 Fore St | Job Year: | 2011 |
| Building Job Status Code: | Initiate Plan Review | Pin Value: | 619 | Tenant Name: | Miyake |
| Job Application Date: | | Public Building Flag: | N | Tenant Number: | |
| Estimated Value: | 80,000 | Square Footage: | | | |
| Related Parties: | ASSOCIATES DICTAR | | | <i>Property Owner</i> | |

Job Charges

| Fee Code Description | Charge Amount | Permit Charge Adjustment | Net Charge Amount | Payment Date | Receipt Number | Payment Amount | Payment Adjustment Amount | Net Payment Amount | Outstanding Balance |
|----------------------|---------------|--------------------------|-------------------|--------------|----------------|----------------|---------------------------|--------------------|---------------------|
|----------------------|---------------|--------------------------|-------------------|--------------|----------------|----------------|---------------------------|--------------------|---------------------|

Location ID: 5804

Location Details

| Alternate Id | Parcel Number | Census Tract | GIS X | GIS Y | GIS Z | GIS Reference | Longitude | Latitude |
|--------------|---------------|--------------|-------|-------|-------|---------------|------------|-----------|
| D20709 | 038 F 008 001 | | M | | | | -70.255682 | 43.655272 |

| Location Type | Subdivision Code | Subdivision Sub Code | Related Persons | Address(es) |
|---------------|------------------|----------------------|-----------------|----------------------|
| 1 | | | | 468 FORE STREET WEST |

| Location Use Code | Variance Code | Use Zone Code | Fire Zone Code | Inside Outside Code | District Code | General Location Code | Inspection Area Code | Jurisdiction Code |
|---------------------------|---------------|----------------|----------------|---------------------|---------------|-----------------------|----------------------|---------------------------|
| OFFICE & BUSINESS SERVICE | | NOT APPLICABLE | | | | | DISTRICT 2 | CENTRAL BUSINESS DISTRICT |

Structure Details

Structure: Loc id 000005803 Alt id 000678

Occupancy Type Code:

| Structure Type Code | Structure Status Type | Square Footage | Estimated Value | Address |
|---------------------------------|-----------------------|----------------|-----------------|----------------------|
| Office & Professional Buildings | 6 | 2134,44 | | 468 FORE STREET WEST |

| Longitude | Latitude | GIS X | GIS Y | GIS Z | GIS Reference | User Defined Property | Value |
|-----------|----------|-------|-------|-------|---------------|-----------------------|-------|
| 0 | 0 | M | | | | | |

Permit #: 20111158

Permit Data

Job Summary Report
Job ID: 2011-02-392-CH OF USE

Report generated on Feb 10, 2011 12:00:07 PM

Page 2

| Location Id | Structure Description | Permit Status | Permit Description | Issue Date | Reissue Date | Expiration Date | | |
|----------------------------------|-----------------------|--------------------------|--|---------------------------|--------------------|-----------------------|---------------------------|---------------------|
| 5804 | Restaurant MIYAKE | Initialized | Change of Use Retail "Utopia" -Restaurant "Miyake" | | | | | |
| Inspection Details | | | | | | | | |
| Inspection Id | Inspection Type | Inspection Result Status | Inspection Status Date | Scheduled Start Timestamp | Result Status Date | Final Inspection Flag | | |
| Fees Details | | | | | | | | |
| Fee Code Description | Charge Amount | Permit Charge Adjustment | Permit Charge Adj Remark | Payment Date | Receipt Number | Payment Amount | Payment Adjustment Amount | Payment Adj Comment |
| Certificate of Occupancy Fee | \$75.00 | | | | | | | |
| Historic Review - Administrative | \$50.00 | | | | | | | |
| Job Valuation Fees | \$820.00 | | | | | | | |

To Whom It May Concern:

I approve that Masahiko Miyake and Miyake LLC convert the space on 470 Fore Street from retail to a commercial restaurant space. Any questions can be referred to Nathan Bateman. The owner is 468 Fore Street Realty, LLC. The address is 470 Fore Street Portland, 04101. The phone number is 772-2992. Thanks.

Nathan Bateman 1-31-11





To: City of Portland, Inspections Division
Room 315 City Hall, Portland, ME

From: Jesse Thompson, Kaplan Thompson Architects

Date: January 31, 2011

Re: Miyake Restaurant Permit, 468 Fore Street, Portland, Maine

I am pleased to submit this permit for the new Miyake Restaurant at 468 Fore Street in Portland. Our package contains the following documentation:

- General Permit Application
- Certificate of Design Application
- Letter to Fire Department addressing Life Safety Features
- Accessibility Building Code Certificate
- Certificate of Design

- A1.1 Plan (includes location of plumbing fixtures and ADA bathroom layouts)
- A1.2 Kitchen Layout
- A1.3 Occupancy Diagram, Life Safety Plan
- A3.1 Section
- Equipment Schedule

- Code Summary – IBC 2009, NFPA 101

- Documentation of existing sprinkler system and emergency lighting

Please note the following:

- There are no changes to the exterior of the building.
- There are no changes to windows in the existing space.

We will be submitting a permit for SFMO review concurrently with this submission.



Certificate of Design Application

From Designer: Jesse Thompson, AIA, LEED AP
Date: January 31, 2011
Job Name: Miyake Restaurant
Address of Construction: 468 Fore Street

2003 International Building Code

Construction project was designed to the building code criteria listed below:

Building Code & Year IBC - 2003 Use Group Classification (s) A-2
Type of Construction Commercial fit-out
Will the Structure have a Fire suppression system in Accordance with Section 903.3.1 of the 2003 IRC yes
Is the Structure mixed use? yes If yes, separated or non separated or non separated (section 302.3) separated
Supervisory alarm System? yes Geotechnical/Soils report required? (See Section 1802.2) no

Structural Design Calculations

na Submitted for all structural members (106.1 - 106.11)

Design Loads on Construction Documents (1603)

Uniformly distributed floor live loads (7603.11, 1807)

| Floor Area Use | Loads Shown |
|----------------|-------------|
| <u>na</u> | <u>na</u> |
| | |
| | |
| | |
| | |

Wind loads (1603.1.4, 1609)

na Design option utilized (1609.1.1, 1609.6)
Basic wind speed (1809.3)
Building category and wind importance Factor, w
table 1604.5, 1609.5)
Wind exposure category (1609.4)
Internal pressure coefficient (ASCE 7)
Component and cladding pressures (1609.1.1, 1609.6.2.2)
Main force wind pressures (7603.1.1, 1609.6.2.1)

Earth design data (1603.1.5, 1614-1623)

na Design option utilized (1614.1)
Seismic use group ("Category")
Spectral response coefficients, S_D & S_{D1} (1615.1)
Site class (1615.1.5)

na Live load reduction
Roof live loads (1603.1.2, 1607.11)
Roof snow loads (1603.7.3, 1608)
Ground snow load, P_g (1608.2)
If $P_g > 10$ psf, flat-roof snow load p_f
If $P_g > 10$ psf, snow exposure factor, C_e
If $P_g > 10$ psf, snow load importance factor, I_s
Roof thermal factor, C_t (1608.4)
Sloped roof snowload, P_s (1608.4)
Seismic design category (1616.3)
Basic seismic force resisting system (1617.6.2)
Response modification coefficient, R and
deflection amplification factor C_d (1617.6.2)
Analysis procedure (1616.6, 1617.5)
Design base shear (1617.4, 1617.5.1)

Flood loads (1803.1.6, 1612)

na Flood Hazard area (1612.3)
11 Elevation of structure

Other loads

na Concentrated loads (1607.4)
Partition loads (1607.5)
Misc. loads (Table 1607.8, 1607.6.1, 1607.7,
1607.12, 1607.13, 1610, 1611, 2404)



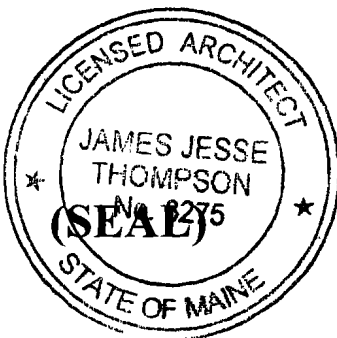
Accessibility Building Code Certificate

Designer: Jesse Thompson, LEED AP, AIA

Address of Project: 408 Fore Street

Nature of Project: New restaurant

The technical submissions covering the proposed construction work as described above have been designed in compliance with applicable referenced standards found in the Maine Human Rights Law and Federal Americans with Disability Act. Residential Buildings with 4 units or more must conform to the Federal Fair Housing Accessibility Standards. Please provide proof of compliance if applicable.



Signature: [Handwritten Signature]

Title: Principal

Firm: Kaplan Thompson Architects

Address: 424 Fore St

Portland ME 04101

Phone: (207) 842-2888

For more information or to download this form and other permit applications visit the Inspections Division on our website at www.portlandmaine.gov



Certificate of Design

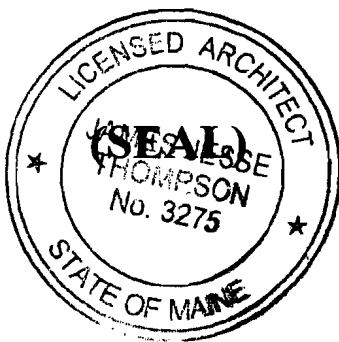
Date: January 31, 2011

From: _____

These plans and / or specifications covering construction work on:

Miyake Restaurant at 408 Fore Street, Portland

Have been designed and drawn up by the undersigned, a Maine registered Architect / Engineer according to the **2003 International Building Code** and local amendments.



Signature: [Handwritten Signature]

Title: Principal

Firm: Kaplan Thompson Architects

Address: 424 Fore St
Portland ME 04101

Phone: (207) 842-2888

For more information or to download this form and other permit applications visit the Inspections Division on our website at www.portlandmaine.gov

RECEIVED
FEB -3 2011
Dep. of Building Inspections



To: City of Portland, Fire Department
Room 315 City Hall, Portland, ME

From: Jesse Thompson, Kaplan Thompson Architects

Date: January 31, 2011

Re: Miyake Restaurant Permit, 468 Fore Street, Portland, Maine

Architect

Jesse Thompson, AIA, Principal
Kaplan Thompson Architect
424 Fore Street
Portland, ME 04101

Classification

IBC classification is A-2
NFPA classification is Mercantile (Restaurant under 50 people)

Size

The tenant space is 1,285 sf.

Life Safety

The existing building has 2-hour fire separated concrete floor/ceiling assemblies and is protected throughout by an existing sprinkler system. A sprinkler plan for the space from Dean and Allyn Fire Protection Company is included. Please see notations on Sheet A1.3 for the following:

- Fire resistance rating of means of egress (NA)
- Travel distance from most remote point to exit discharge
- Location of fire extinguishers
- Location of emergency lighting
- Location of Exit signs

NPA 101 Code Summary

See attached

| | | | |
|--|--|------------------|-------------|
| Code Summary | Miyake Restaurant | 14-Jan-11 | |
| Project address: | 470 Fore Street, Portland Maine | | |
| Project type: | New restaurant in tenant space in existing building | | |
| Square Foot | 1285 sf | | |
| Building code: | City of Portland, IBC 2009 | | |
| | NFPA 101 | | |
| | Maine Human Rights Commision | | |
| IBC | | CODE REF. | PAGE |
| Occupancy Type | A-2 Assembly, | 303.1 | 23 |
| Occupant Load - Rest/No fix seats | 627/15 net = 42 | 1004.1 | 220 |
| Occupancy Load - Comm. Kitchen | 421/200 gross = 2 | 1004.1 | 220 |
| Occupant Load TOTAL | 44 | | |
| | | | |
| Egress width | .2 (49) = 9.8" or 36" min. | 1005.1 | |
| Egress Door | Min. 32" | 1008.1.1 | 224 |
| Common Path of Egress Travel | Not to exceed 75' | 1014.3 | |
| Exit passageway | 36" (less than 50 pple) | 1023.2 | 246 |
| Exit Access Travel Dist | 250' (with sprinkler from farthest point to exit) | 1016.1 | 240 |
| Minimum # Exits | 1 (under 49 occ.); for Assembly or Mercantile | 1014.1 | 239 |
| | | | |
| Aisles/Aisle Accessways | begin 19" min. from edge of table/cntr | 1017.4 | 241 |
| | clear 19" from seating edge, wall, tread | | |
| | min. 12" plus 1/2" per foot beyond 12' of length | 1017.4.2 | 241 |
| | (unless less than 6' long) | | |
| | not longer than 30' | 1017.4.3 | 241 |
| Exhaust Hood | go above roof, have clean out, hinged fan | NFPA 96 | |
| Furnishing/Decorations | flame resistant | NFPA 701 | |
| | | | |
| Plumbing Fixtures | divide occ. load in half (46.5 men, 46.5 women) | 2902.1 | 549 |
| | w.c. men & women 1:75, lav men & women 1:200 | | |

| | | | | |
|--|--|--|-------------------|-------------|
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| NFPA | | | CODE REF. | PAGE |
| Occupancy Type | | Mercantile (4) Restaurants with fewer than 50 persons | A.3.3.168.9 | 101-306 |
| | | Class C (occupies less than 3,000 sf) | 36.1.4.2.1 (3) | 101-264 |
| Occupancy Load | | 1285/30 = 43 | T-7.3.1.2 | |
| Number of Exits | | Single means for Class C if travel distance is under 75' | 36.2.4.3 | 101-265 |
| Required Separation btw. Occupancies | 2 hour | | T-6.1.14.4.1(b) | 101-43 |
| Reduction in Required Separation | reduce by 1 hour if sprinkled | | 6.1.14.4.3 | 101-43 |
| Corridor/Use Area Separation | Not required if sprinkled throughout | | 36.3.6.1 (exc. 3) | 101-267 |
| Min. Door Width | 32" | | 7.2.1.2.4 | |
| Interior Finishes | All interior finishes to be Class B and comply with NFPA 701 | | | |
| Hood Vents comply with NFPA 96 | Ref: Bob Bly, NevTec, 800 863-8832, bob@nevtectld.com | | | |
| Please see attachments for existing sprinkler system and existing emergency lighting system. | | | | |
| | | | | |

From: "Harry King" <hking@maine.rr.com>
Subject: **Re: 468 Fore Street**
Date: January 12, 2011 1:10:55 PM EST
To: "Robin Tannenbaum" <robin@kaplanthompson.com>
▶ 1 Attachment, 5.9 MB

Robin, attached is the drawing of the system approved by the State Fire Marshal and the City of Portland. The system was installed per plans and complied with all code requirements at that time.

Harry King
Dean and Allyn, Inc.
Fire Protection-Special Hazards
116 Lewiston Road
P O Box 709
Gray, Maine 04039
207 233 9105

----- Original Message -----

From: Robin Tannenbaum
To: hking@maine.rr.com
Sent: Tuesday, January 11, 2011 1:17 PM
Subject: 468 Fore Street

Hi Harry,

I am looking for documentation of the sprinkler system installed at 468 Fore Street, the Portland Harbor Hotel Annex. Specifically, I am interested in the Ground Level work, by which I mean the level that exits onto Fore Street.

Many thanks,

Robin Tannenbaum

ROBIN TANNENBAUM, LEED AP
KAPLAN THOMPSON ARCHITECTS
424 FORE STREET
PORTLAND, ME 04101

207 842-2888

ROBIN@KAPLANTHOMPSON.COM
HTTP://WWW.KAPLANTHOMPSON.COM

PHH-2000.dwg (5.9 MB)

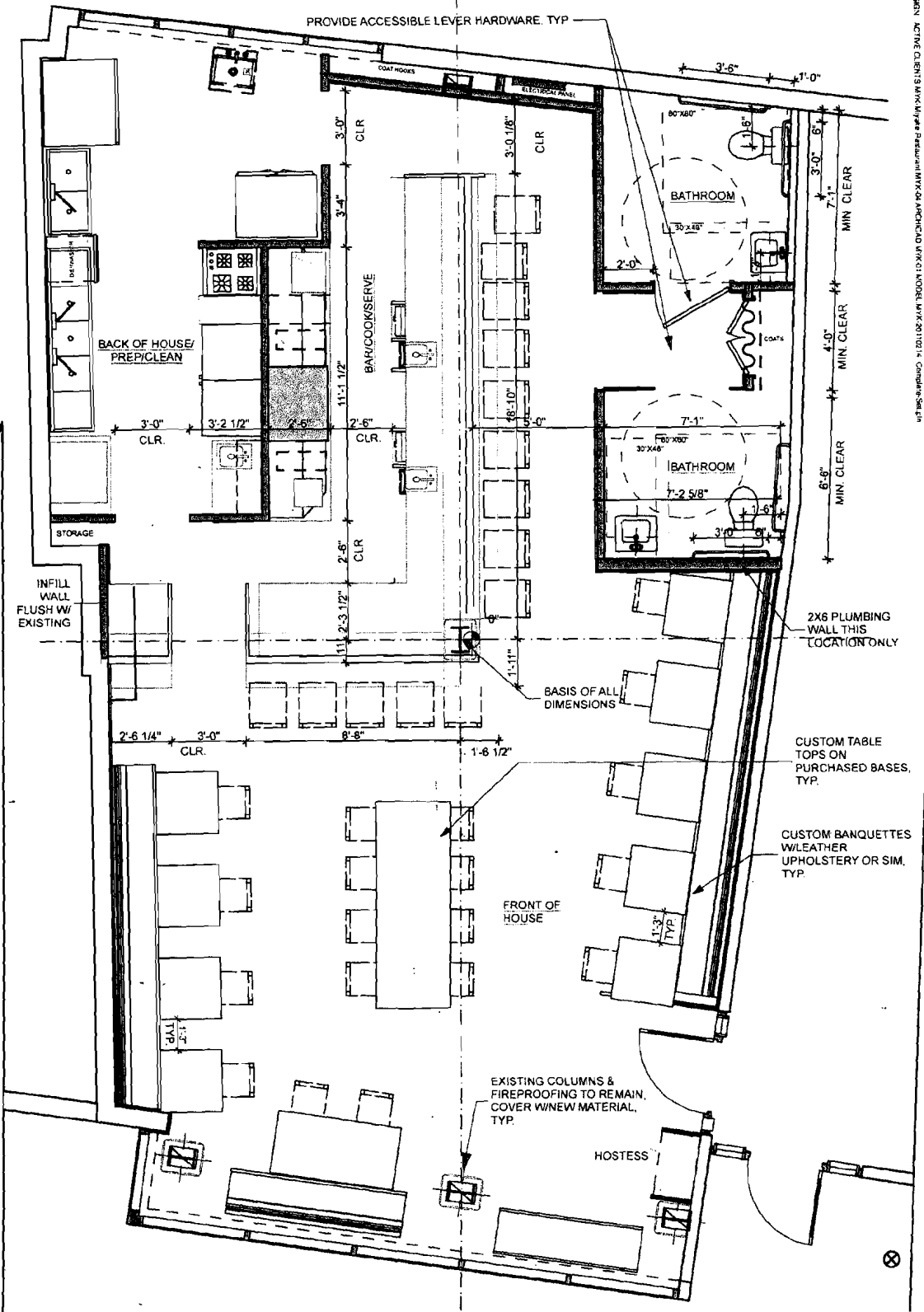
RECEIVED
FEB -3 2011
Dept. of Building Inspections
City of Portland Maine

KAPLAN THOMPSON
ARCHITECTS
424 FOREST, PORTLAND, ME 04101
207-842-2888 FAX:842-2828

PROJECT:
MIYAKE 2
MASA MIYAKE
468 FORE STREET
PORTLAND, ME

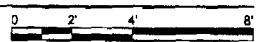
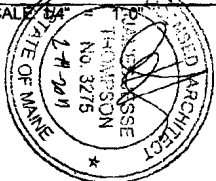
| | |
|-------------------------|---------------|
| DRAWING: FLOOR PLAN | |
| SCALE: | DRAWN BY: RZT |
| DATE: FEBRUARY 14, 2011 | REVISED: |

1



MAIN LEVEL

SCALE $\frac{1}{4}$ "



Approved seating plan - 33 seats
2/15/11 *G. Ward* (58)



CITY OF PORTLAND, MAINE

Division of Building Inspections

Original Receipt

2.3. 20 11

Received from Miyake -

Location of Work 468 Fore St

Cost of Construction \$ _____ Building Fee \$ 820

Permit Fee \$ _____ ~~Historic Site Fee~~ \$ 50

Certificate of Occupancy Fee \$ 75

Total: 945

Building (IL) _____ Plumbing (IS) _____ Electrical (IE) _____ Site Plan (U2) _____

Other _____

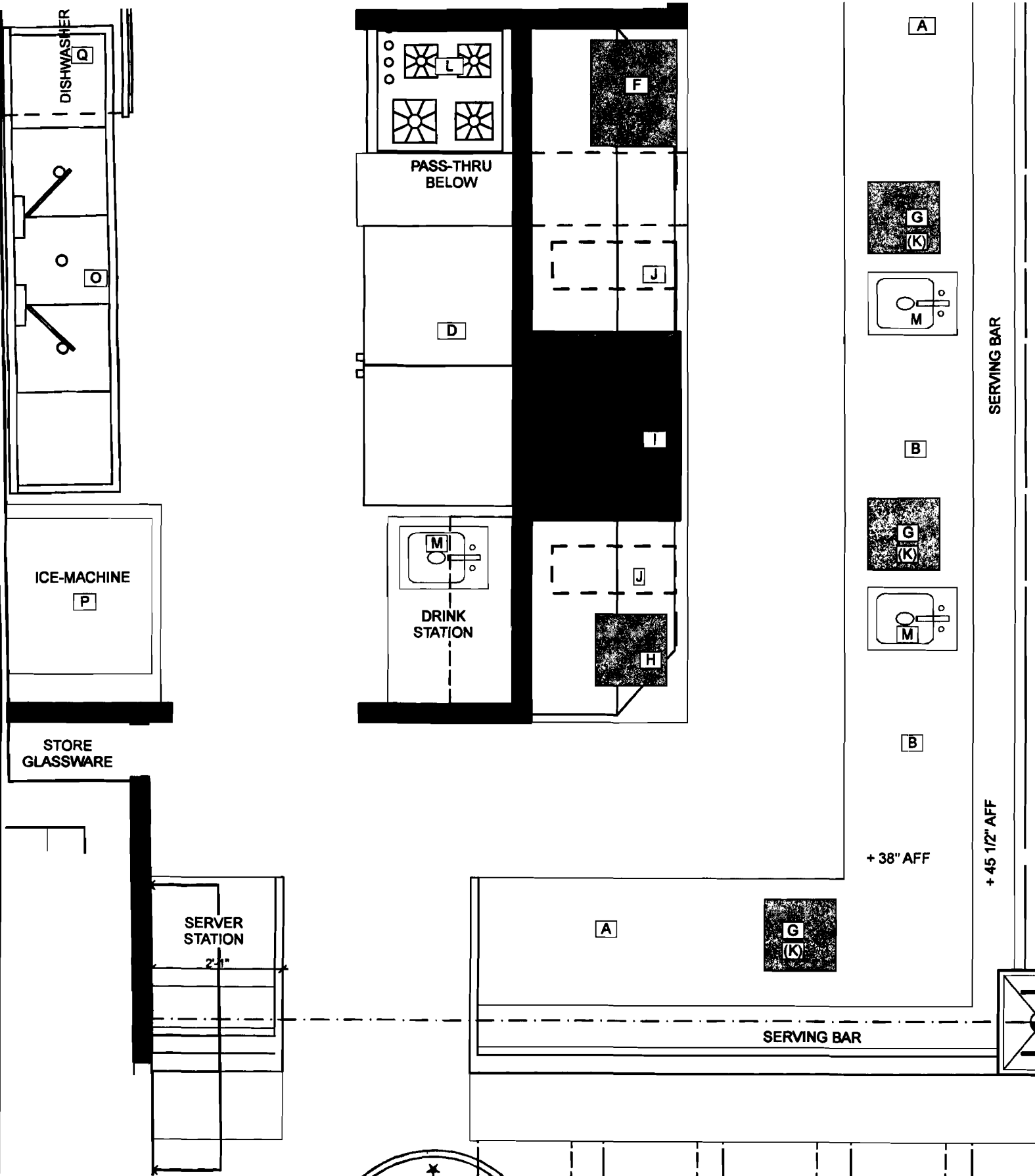
CBL: 38-F-9

Check #: 1003 Total Collected 945

No work is to be started until permit issued.

Please keep original receipt for you records.

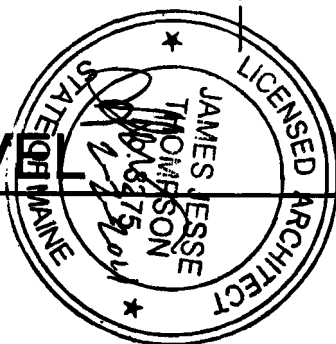
Taken by: P. [Signature]

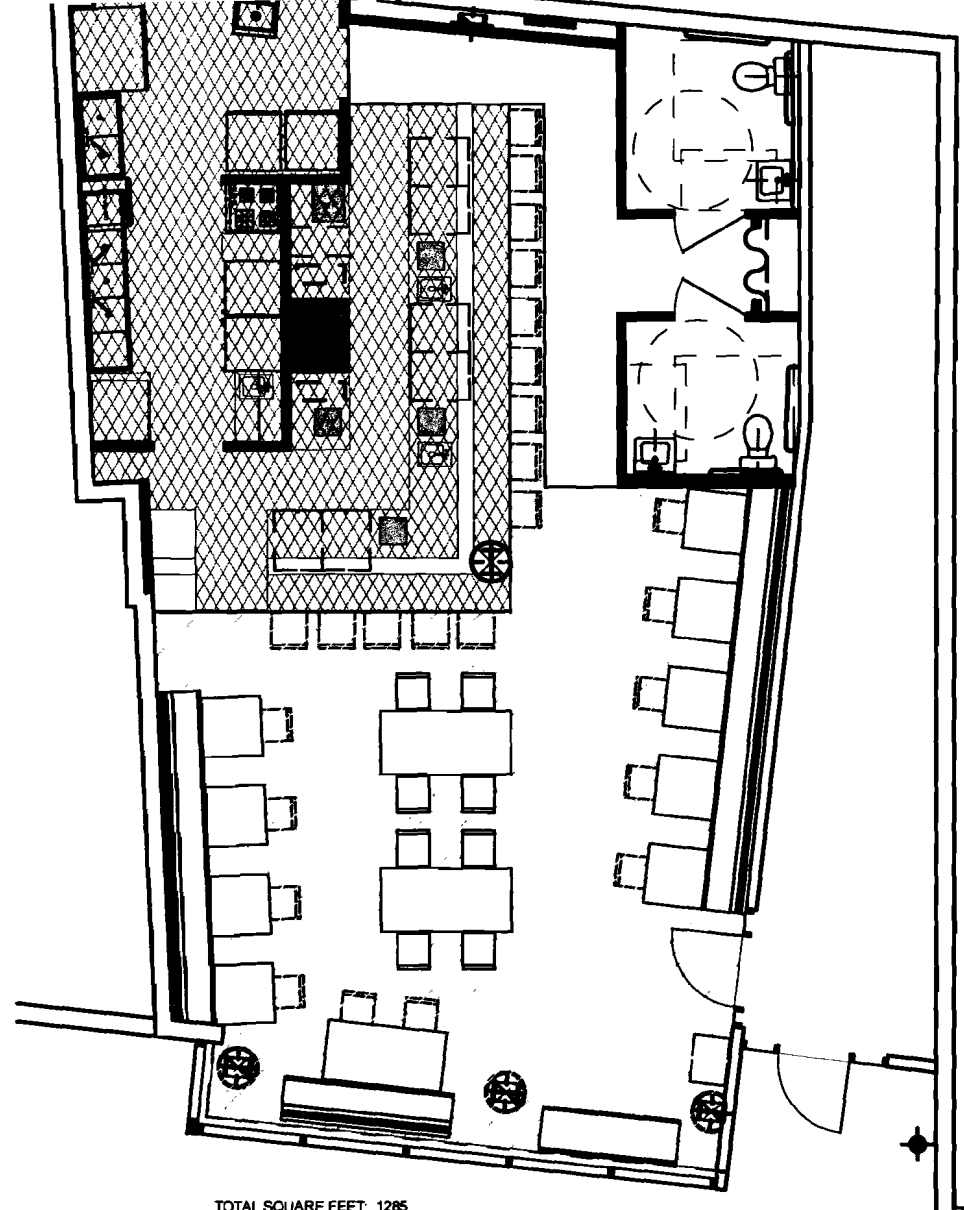
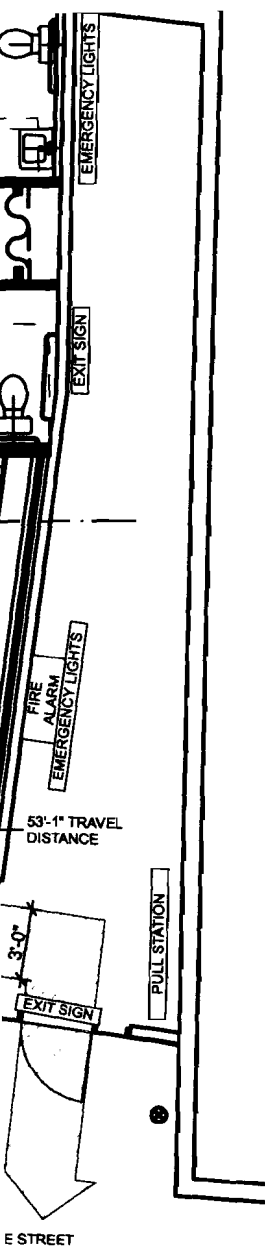


1

MAIN LEVEL

SCALE: 1/2" = 1'-0"



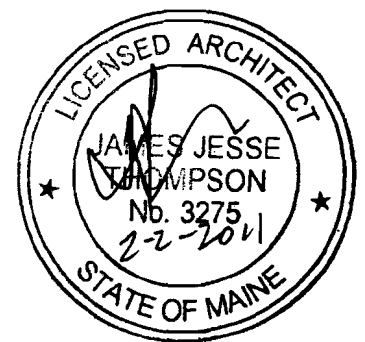


TOTAL SQUARE FEET: 1285

COMMERCIAL KITCHEN
1:200 GROSS
421 SF/ 200 = 2

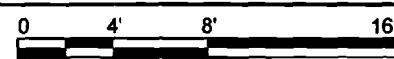
ASSEMBLY, NO FIXED SEATS, UNCONCENTRATED
1:15 NET
827 SF/ 15 = 42

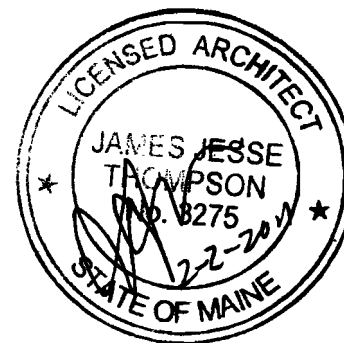
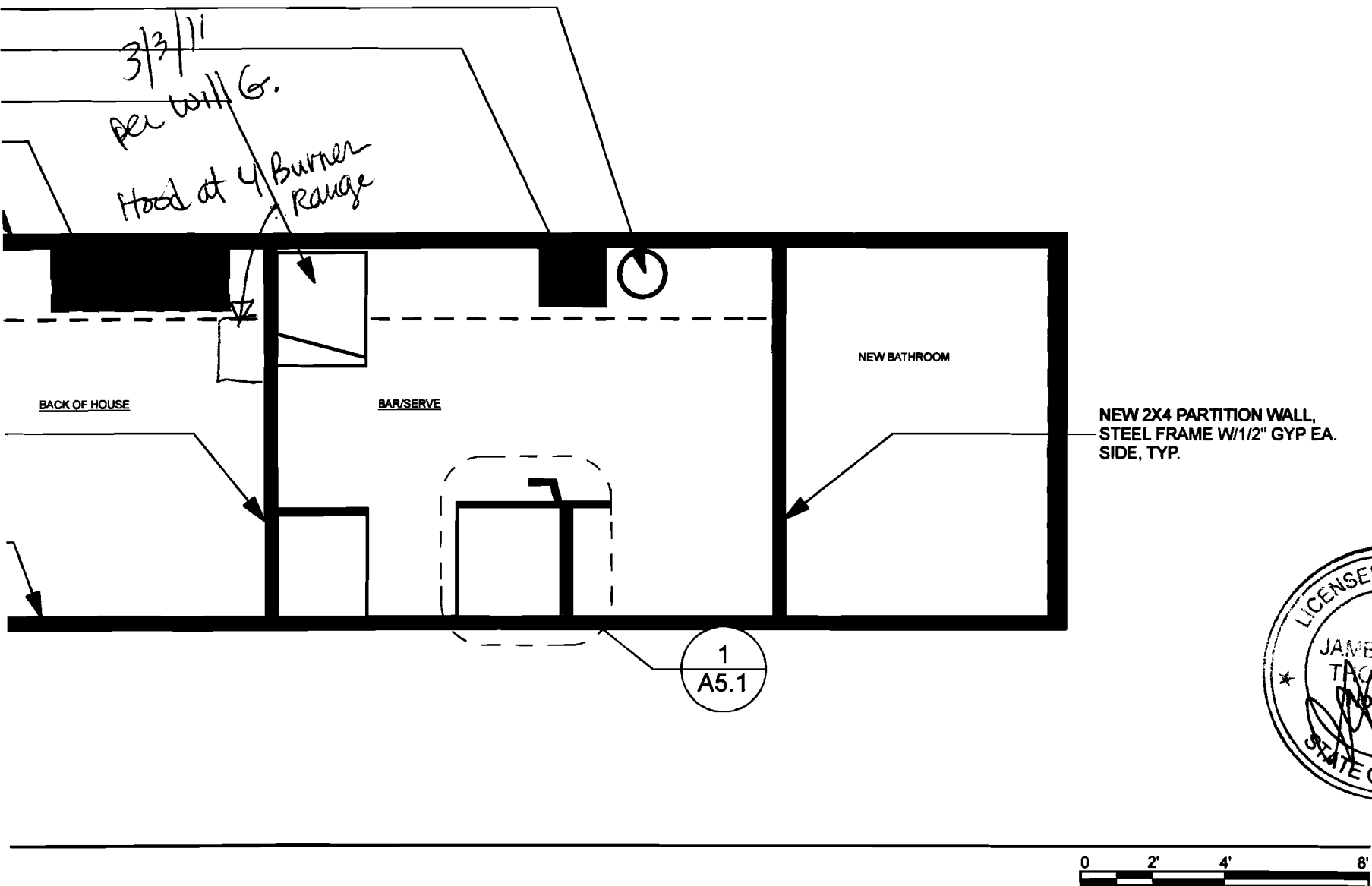
TOTAL ASSEMBLY OCCUPANCY: 44

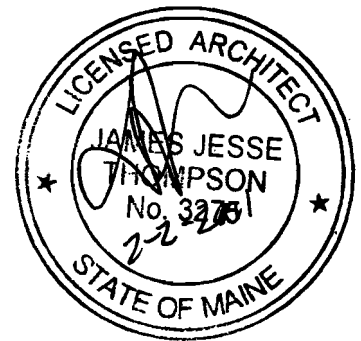
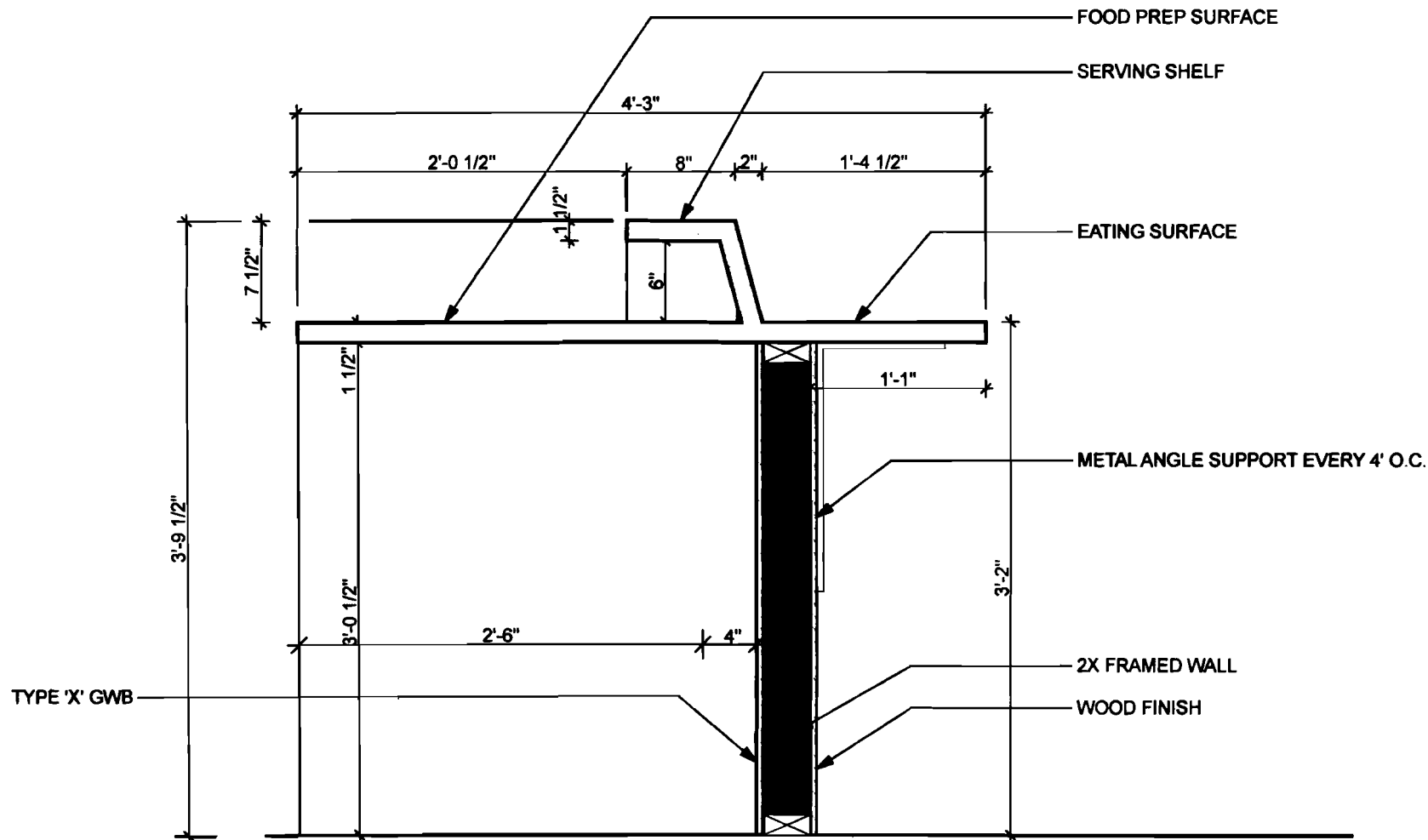


1 Occupancy

SCALE: 1/8" = 1'-0"



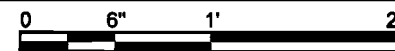




1

SECTION: BAR

SCALE: 1" = 1'-0"



| | | | | | | | |
|-----------|---------------|---------|--------------|--------------|---------------|--------------------|-------------------------------|
| Equipment | TUC-48 | 48 3/8" | 30 1/8" + 4" | 29 3/4" + 5" | 2 (dbl doors) | FOH, under counter | |
| | | 24" | 23.5" | 35" | 2 | FOH, under counter | |
| Equipment | T-23 | 27" | 29 1/2" | 78 3/8" | 1 | BOH | |
| Equipment | GDM-49 | 54 1/2" | 29 7/8" | 78 5/8" | 1 | BOH | |
| | | 41.7" | 36.2" | 77.8" | 1 | BOH | |
| | | | | | | | |
| | MWD3500G | 20.67" | 16.6" | 6" | 1 | FOH | |
| | MCD1800 | 13.75" | 13.75" | 3.7" | 3 | FOH | |
| | MCD3500 | 13.75" | 13.75" | 3.7" | 1 | FOH | |
| | RRE36 | 36" | 27.65" | 16" +/- | 1 | FOH cook | sits on counter, 1" clearance |
| | | | | | 2 | FOH cook | by Masa |
| | | 17" | 11 1/2" | 9 1/2" | 3 | FOH | |
| | | 24" | | | | BOH | |
| | | | | | | | |
| | D1-HS12-LF | 12" | 17" | | 3 | (2-FOH, 1-BOH) | code separations |
| | AF2-1818 | 41 1/2" | 23 1/2" | | 1 | BOH | |
| | AF3-1818-18LR | 90" | 23 1/2" | | 1 | BOH | drain board ea. side |
| | KM-260-BAH | 30" | 28" | 39" | 1 | BOH | |
| | RL-30 | 23" | 25" | 31" | 1 | Under 3-comp. sink | |
| | 8-OP-16 | 25" | 23" | 34" | 1 | BOH | |
| | | | | | | | |



33 Airport Road
Newport, Vermont 05855
www.nevtecltd.com

800 8 NEVTEC (863 8832)
fax 802 334 6611
802 334 7800

March 14, 2011

Will Garfield
Miyaki 2 Restaurant
470 Fore Street
Portland, ME 04101

Re: Kitchen hood ventilation

Enclosed are drawings and specifications as follows:

1. Drawing KV-1 - plan view
2. Drawing KV-2 - section @ hoods
3. Drawing KV-3 - front section @ make-up air intake unit
4. Drawing KV-4 - front section @ exhaust blower
5. Drawing KV-5 - hood fastening detail
6. Electrical specifications
7. 11'x36" hood detail
8. 32"X32" hood detail
9. Exhaust blower detail (2 pages)
10. Make-up air unit detail
11. Spark arrester detail

Notes:

1. All combustibles within 18" of the hood and exhaust duct system to be protected as approved.
2. The fasteners for hanging the ventilation hoods will be as follows:
 - a. 5/16" x 5" steel lag bolts will be used to secure the hood to the back wall.
 - b. 14 ga stainless steel hanger straps will be used to hang both hoods. The hanger straps will be welded to the hood, and be anchored into the concrete ceiling above with masonry tap-con screws.

Note the following work to be done by others:

1. Electrical - see specifications attached.
2. Site preparation for the kitchen hood system:
 - a. New walls to be constructed with metal studs and 5/8 fire code sheet rock.

- b. Protect any combustibles within 18" of the hood and duct system as approved.
 - c. Provide all wall openings required for the exhaust and make-up air ducts as shown on the drawings.
 - d. Install wood blocking around the make-up air wall opening.
 - e. Suspended ceiling panels within 18" of the hood and duct system to be fire rated.
 - f. Hood enclosure to be provided around the exposed perimeter of the vent hoods.
3. Fire suppression system - to be installed after the hood is in place. The fire suppression installer typically will furnish the gas shut-off valve, which would be installed by the gas company or plumber.

A set of drawings will need to be submitted to the local authority having jurisdiction.

Please call if you have any questions regarding the proposed plans.

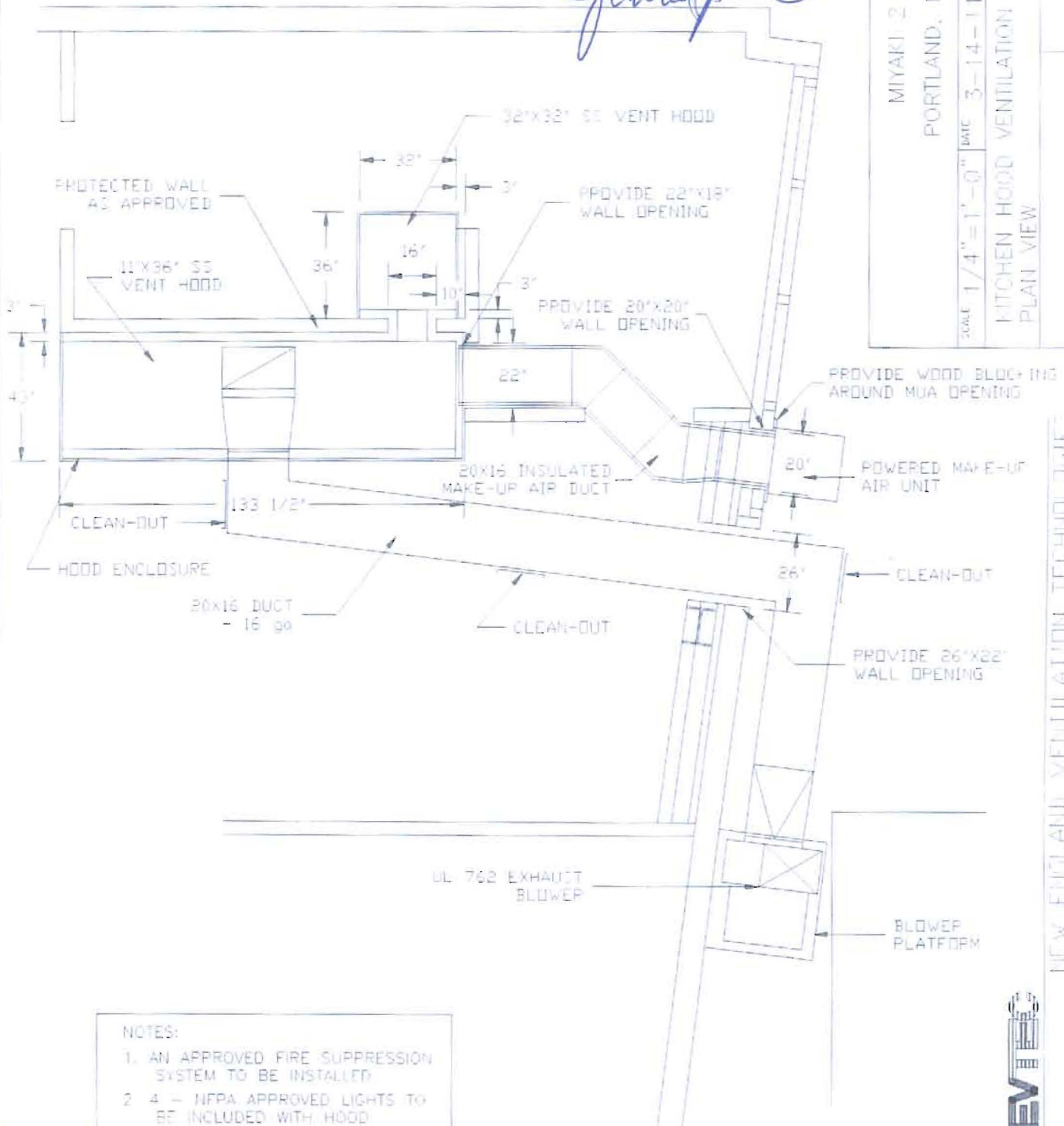
Sincerely,


Rod Davis

Rev. 1

NOT approved. Must meet
set backs. See Rev. 2

Bylaw 59



NOTES:

1. AN APPROVED FIRE SUPPRESSION SYSTEM TO BE INSTALLED
2. 4 - NFPA APPROVED LIGHTS TO BE INCLUDED WITH HOOD

MIYAKI 2
PORTLAND, ME

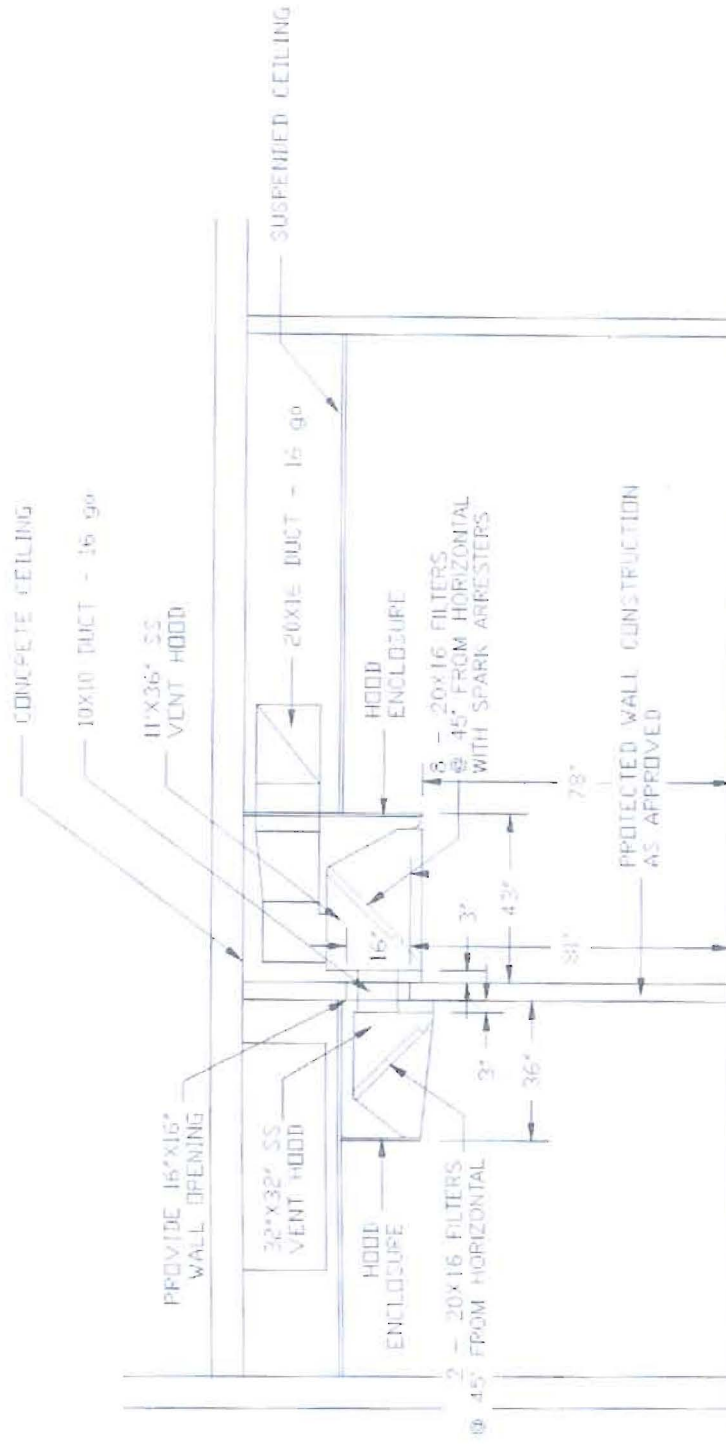
SCALE 1/4" = 1'-0" DATE 3-14-11 DRAWN BY RDD

KITCHEN HOOD VENTILATION SYSTEM
PLAN VIEW

DRAWING NUMBER
FV-1

NEW ENGLAND VENTILATION TECHNOLOGIES

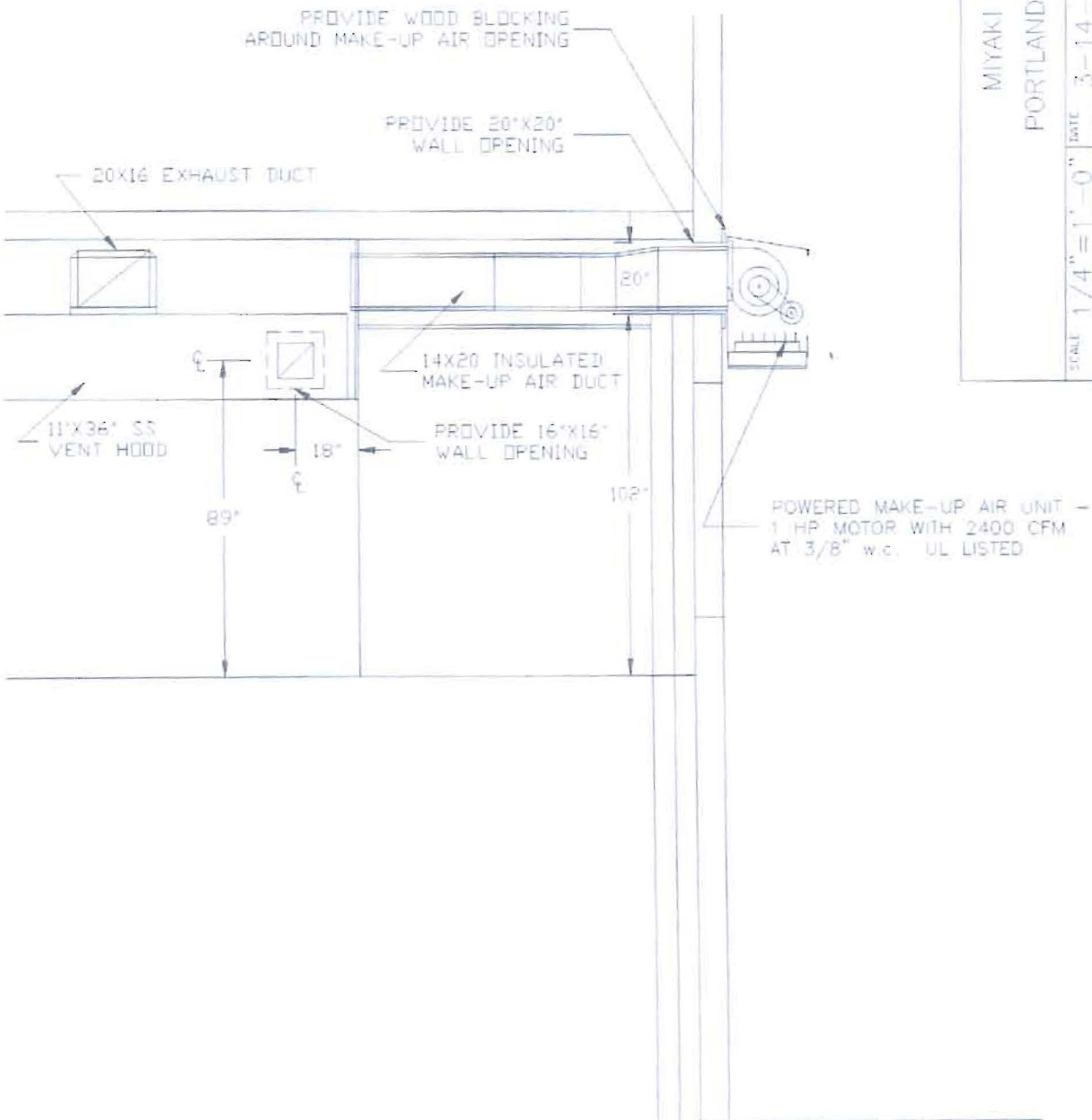




MIYAKI 2
PORTLAND, ME

| | | | | |
|---------------------------------|--------------|----------|---------|----|
| SCALE | 1/4" = 1'-0" | DRAWN BY | 3-14-11 | RD |
| KITCHEN HOOD VENTILATION SYSTEM | | | | |
| SECTION @ HOODS | | | | |

DRAWING NUMBER
FV-2



MIYAKI 2
PORTLAND, ME

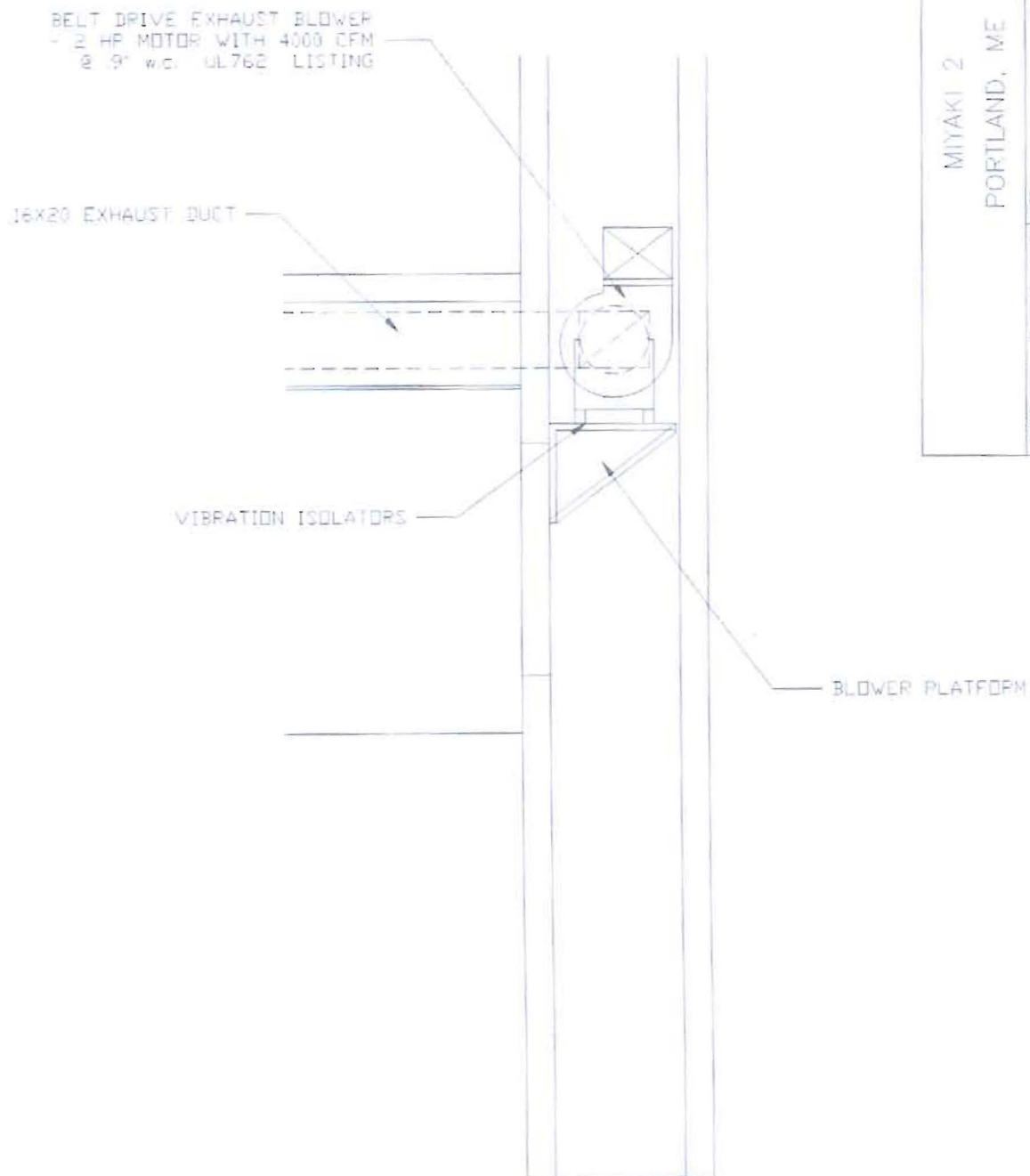
SCALE 1/4" = 1'-0" DATE 3-14-11 DRAWN BY RDD

KITCHEN HOOD VENTILATION SYSTEM
FRONT SECTION @ MAKE-UP AIR UNIT

DRAWING NUMBER
KV-3



NEW ENGLAND VENTILATION TECHNOLOGIES



MIYAKI 2
PORTLAND, ME

SCALE 1/4" = 1'-0" DATE 3-14-11 DRAWN BY RDD

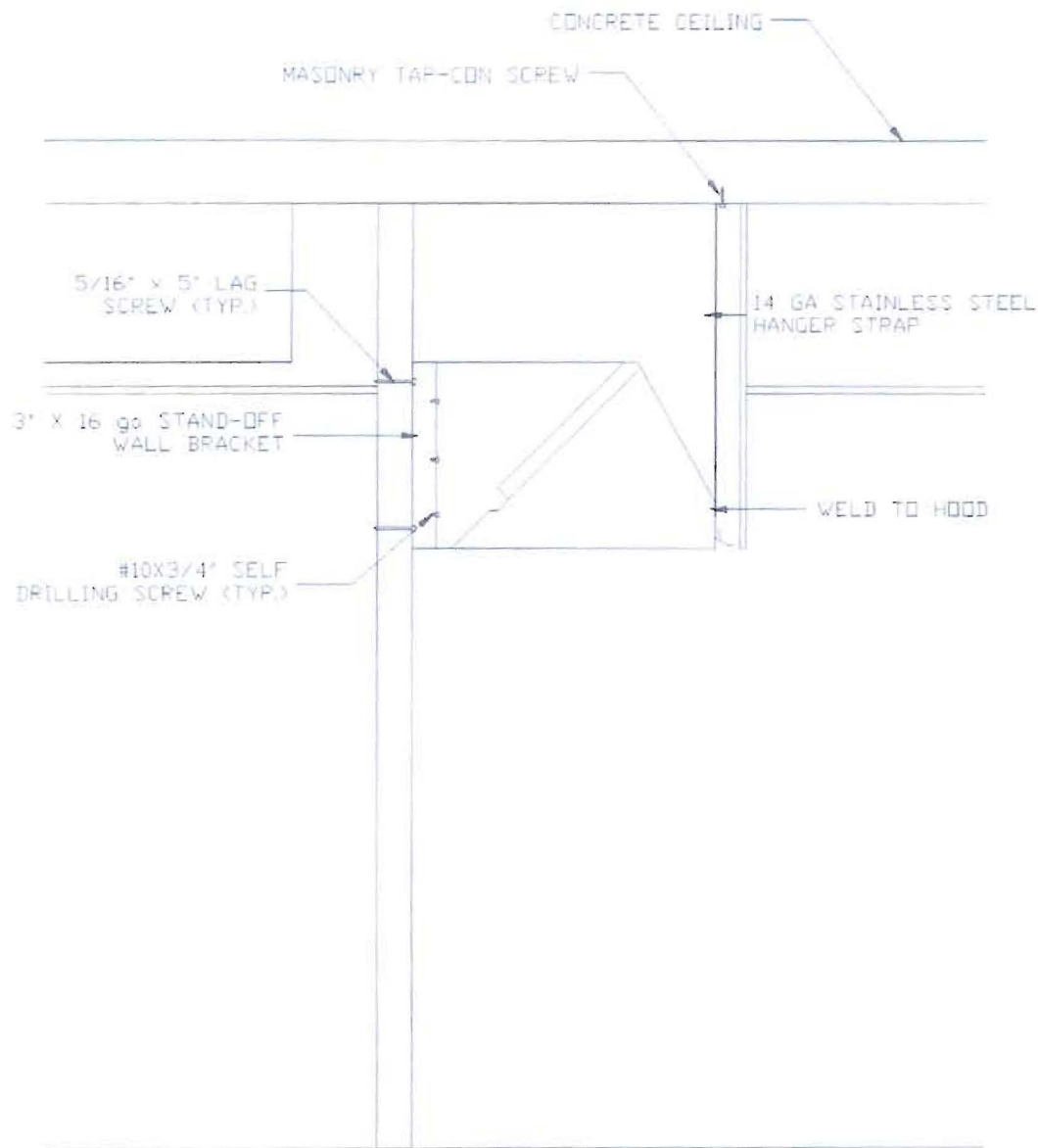
KITCHEN HOOD VENTILATION SYSTEM
FRONT SECTION @ EXHAUST BLOWER

ISSUING LDRSHP

KV-4

NEW ENGLAND VENTILATION TECHNOLOGIES





MIYAKI 2
PORTLAND, ME

SCALE 1/2" = 1'-0" DATE 3-14-11 DRAWN BY RDD

KITCHEN HOOD VENTILATION SYSTEM
HOOD FASTENING DETAIL

DRAWING NUMBER
KV-5



NEW ENGLAND VENTILATION TECHNOLOGIES

33 Airport Road
Newport, Vermont 05855
www.nevtecltd.com

800 8 NEVTEC (863 8832)
fax 802 334 6611
802 334 7800

March 14, 2011

Will Garfield
Miyaki 2 Restaurant
470 Fore Street
Portland, ME 04101

Re: Kitchen hood ventilation

Electrical Specifications

Hood 11' x 42"

| | |
|-----------------------|---|
| <u>Exhaust Blower</u> | 2 HP/208V/3 phase/1 speed motor 6.0 FLA. |
| <u>Supply Blower</u> | 1 HP/208V/3 phase/1 speed motor 3.3 FLA. |

Notes:

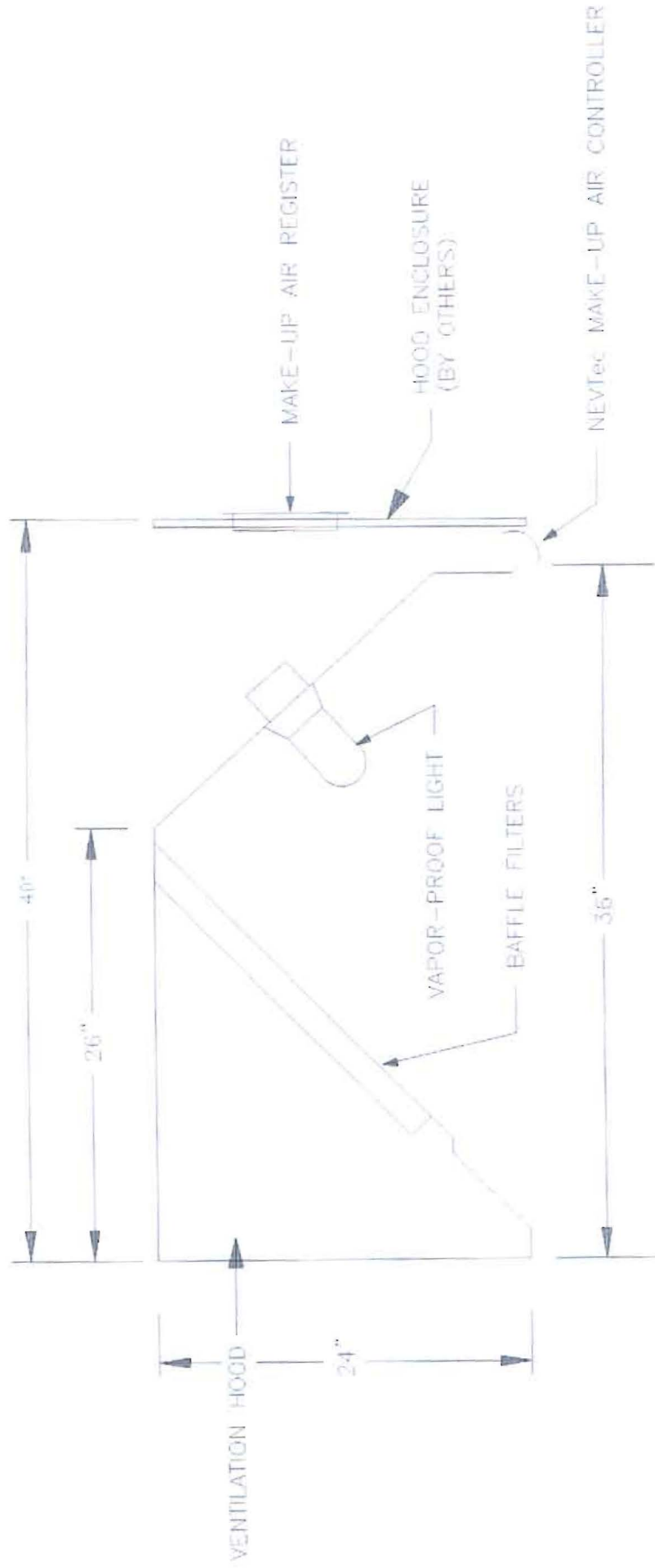
1. Two AC inverters (variable frequency drives) to be furnished (by Nevtec) to control the exhaust and make-up air blowers for variable speed operation.

Input: 1 or 3 phase, 200-230V, 50-60Hz
Output: 3 phase, 3-wire, 200-230V

2. Provide electrical connections to all blowers. Each motor is pre-wired to an external weatherproof box, located on the exterior of the blower housing. A service switch is provided at each blower. All other electrical materials required, including disconnects, are to be furnished by the electrical contractor.
3. The supply blower to shut down upon activation of the fire suppression system. Exhaust blower to continue operating.
4. The 11' hood will have 3 lights, which will need to be wired. Conduit is run between the junction boxes of each light fixture. Switch for the hood lights to be supplied by the electrical contractor. There will be 1 light furnished for the 32"x32" hood.

Please call if you have any questions regarding the electrical specifications.


Rod Davis



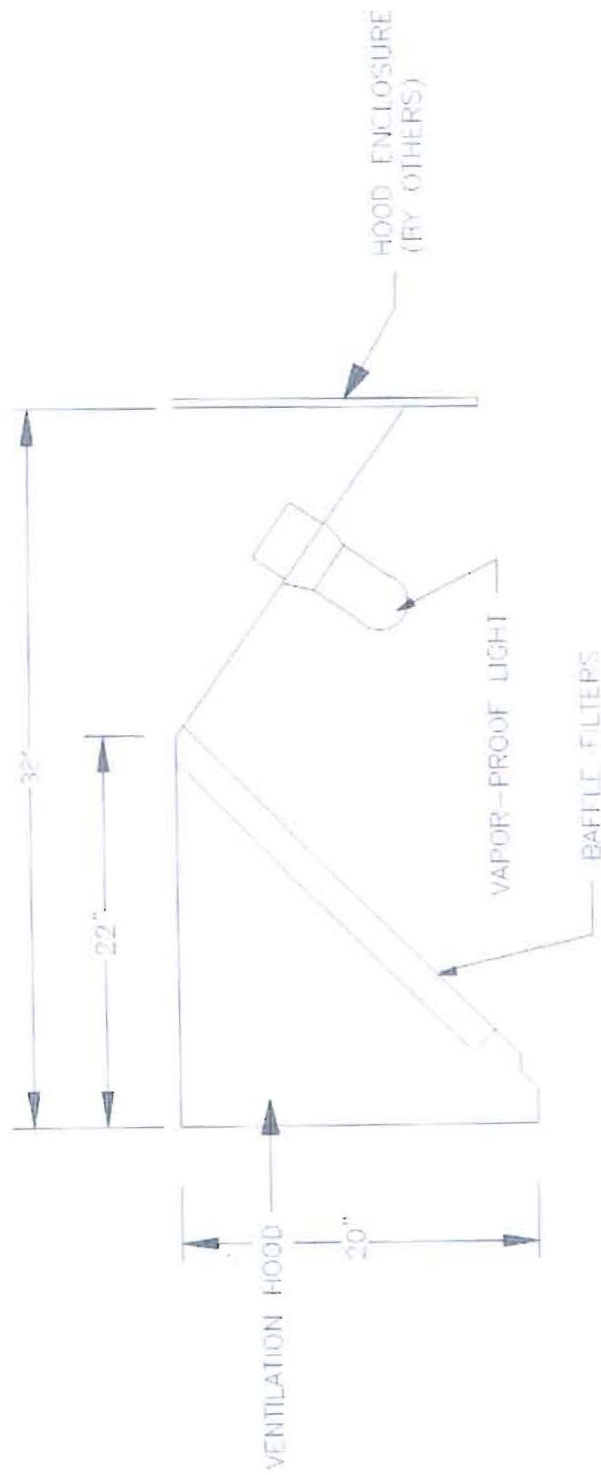
1. 11" x 36", 18 ga. STAINLESS STEEL VENTILATION HOOD.
2. ACCESSORIES INCLUDE (3) UL RATED VAPOR PROOF LIGHTS, (8) 20 X 16 SS FILTERS, AND ENCLOSED GREASE CONTAINER.
3. FILTER SYSTEM IS COMPLETELY REMOVABLE FOR CLEANING.
4. EXTERNAL SEAMS AND JOINTS HAVE A LIQUID TIGHT, CONTINUOUS WELD.
5. HOODS BUILT TO NFPA 96 AND UL STANDARDS.
6. UL LISTED GREASE FILTERS INSTALLED AT A 45° ANGLE.
7. FURNISHED WITH SPARK ARRESTERS.

MIYAKI 2 RESTAURANT
PORTLAND, ME

| | | |
|--|--------------|--------------|
| SCALE NOT TO SCALE | DATE 3-14-11 | DRAWN BY RDD |
| KITCHEN VENTILATION HOOD DETAIL | | |
| - SECTION, WALL CANOPY W/ HOOD ENCLOSURE | | |
| 11" x 36" HOOD | SPARK ARREST | ENG/HOOD-DTL |

NEVtec

NEW ENGLAND VENTILATION TECHNOLOGIES



1. 32" x 32", 18 ga. STAINLESS STEEL VENTILATION HOOD.
2. ACCESSORIES INCLUDE (1) UL RATED VAPOR PROOF LIGHT, (2) 20 x 16 SS FILTERS, AND ENCLOSED GREASE CONTAINER
3. FILTER SYSTEM IS COMPLETELY REMOVABLE FOR CLEANING.
4. EXTERNAL SEAMS AND JOINTS HAVE A LIQUID TIGHT, CONTINUOUS WELD.
5. HOODS BUILT TO NFPA 96 AND UL STANDARDS.
6. UL LISTED GREASE FILTERS INSTALLED AT A 45° ANGLE

MIYABI 2 RESTAURANT
PORTLAND, ME

SCALE: NOT TO SCALE DATE: 3-14-11 DRAWN BY: RJD

KITCHEN VENTILATION HOOD DETAIL
SECTION, WALL CANOPY W/ HOOD ENCLOSURE

DRAWING NUMBER
ENCA-HOOD-DTL

NEVITO

NEW ENGLAND VENTILATION TECHNOLOGIES



Order # 1308520

Direct Order # 1308520

Fan # 1

Quantity: 1

**RDUS-U2182FA**

290.95 lbs

Exhaust Only Unit W / 18" Utility Set Exhaust Fan w/ 2"
Grease Drain. Class I construction.

Motor

Model 00218OS3EF56Z-40PP • 2 HP • 3 Phs • 208-
230/460 V • 6-6/3 FLA • 60 Hz • ODP (Open Drip Proof)

Pulley information

| Part Type | Qty | Browning # | Turns Out |
|---------------|-----|-------------|-----------|
| Belt | 2 | BX38 | |
| Blower Pulley | 1 | 2BK50H | |
| Motor Pulley | 1 | 2VP42 x 7/8 | 2.0 |

Performance

Volume: 4000 cfm

SP: 0.9" w.g.

BHP: 1.368

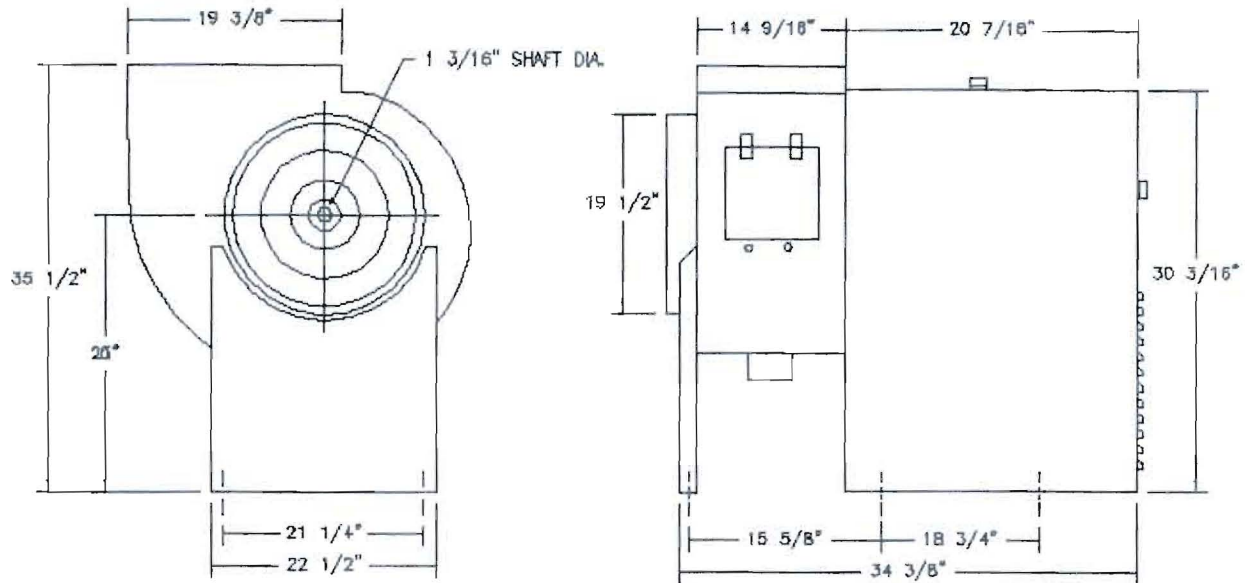
RPM: 1317

Tip Speed: 6292 ft/min

Discharge Velocity: 2041 FPM

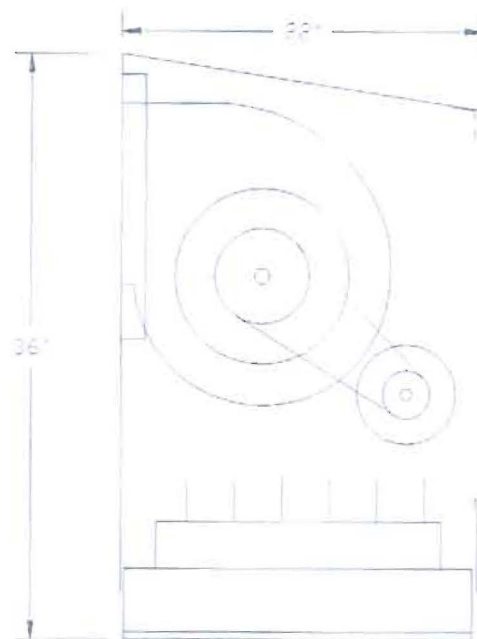
Construction Features

Continuously welded heavy duty housing • Corrosion resistant enamel finish • Weatherproof safety disconnect switch • Cleanout door with latches • 2" grease drain on the restaurant duty model • Adjustable pitch drive assemblies • Sliding motor base to facilitate drive adjustments • Motor access from 3 sides • Vented motor & drive compartment • Heavy duty ball bearing motors • Fan bearing are heavy duty, pre-lubricated, rated for 200,000 hours of operation • Non-static belts are oil & heat resistant

FEATURES:

- FULL AMCA CLASS 1 OPERATION
- VENTED MOTOR COVER FOR WEATHER PROTECTION
- UL762 LISTED FOR RESTAURANT DUTY
- UPBLAST DISCHARGE DIRECTS AIR AWAY FROM FLOOR
- CONTINUOUSLY WELDED HOUSING
- CLEANOUT DOOR WITH LATCHES PROVIDE EASY ACCESS WITHOUT TOOLS
- 2" GREASE DRAIN WILL NOT CLOG

NEVTEC MAKE-UP AIR CABINET



CONSTRUCTION FEATURES:

1. 22 ga GALVANIZED STEEL CONSTRUCTION
2. ACCESS PANEL FOR CONVENIENT MOTOR & DRIVE SERVICING
3. UL LISTED BELT-DRIVEN BLOWER WITH ADJUSTABLE SPEED PULLEY
4. INCLUDES AUTOMATIC DAMPER & REMOVABLE FLYSCREEN
5. WALL MOUNTED CABINET
6. PRE-LUBRICATED BALL BEARING MOTOR
7. PRE-WIRED DISCONNECT SWITCH
8. AVAILABLE IN ONE, TWO AND VARIABLE SPEED MOTORS

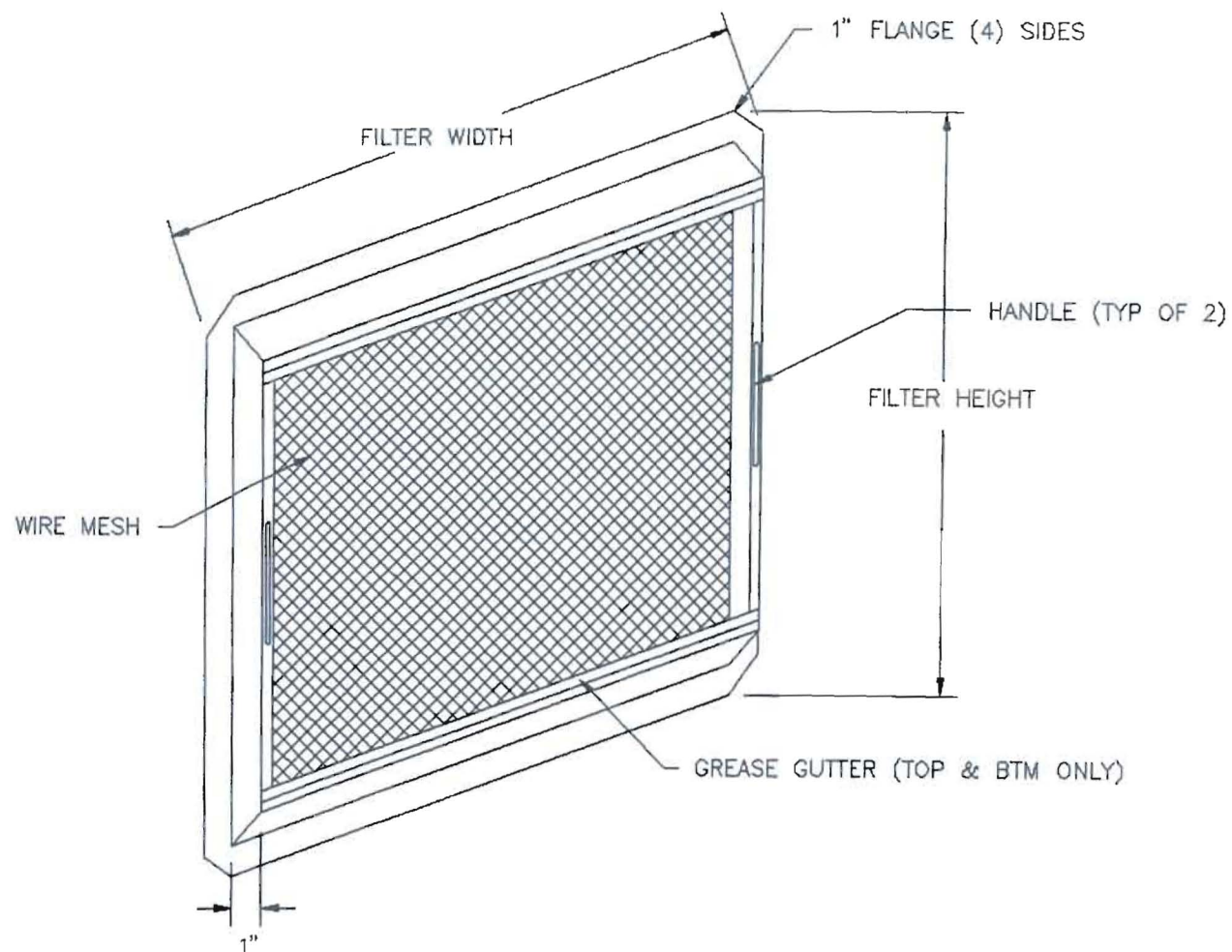
| WHEEL DIA. | CFM AIR DELIVERY AT RPM SHOWN | | | | | | | FAN RPM | HP |
|-----------------|-------------------------------|---------|---------|---------|---------|---------|---------|---------|-------|
| | 1/8" SP | 1/4" SP | 3/8" SP | 1/2" SP | 5/8" SP | 3/4" SP | 7/8" SP | | |
| 770 11 7/16" | 1950 | 1350 | ----- | ----- | ----- | ----- | ----- | 500 | 1/4 |
| | 2075 | 1575 | ----- | ----- | ----- | ----- | ----- | 527 | 1/3 |
| | 2525 | 2225 | 1700 | ----- | ----- | ----- | ----- | 617 | 1/2 |
| | 2875 | 2625 | 2275 | 1700 | ----- | ----- | ----- | 690 | 3/4 |
| | 3300 | 3100 | 2875 | 2525 | 2050 | ----- | ----- | 782 | 1 |
| | 3750 | 3575 | 3375 | 3150 | 2825 | 2400 | 2400 | 874 | 1 1/2 |
| | | | | | | | | | |
| 507 12 1/2" | 2950 | 2625 | 1300 | ----- | ----- | ----- | ----- | 500 | 1/2 |
| | 3325 | 3100 | 2600 | ----- | ----- | ----- | ----- | 556 | 3/4 |
| | 3750 | 3550 | 3250 | 2700 | ----- | ----- | ----- | 617 | 1 |
| | 4475 | 4325 | 4150 | 3900 | 3500 | 2750 | ----- | 728 | 1 1/2 |
| | ----- | ----- | ----- | 4625 | 4400 | 4050 | 3600 | 819 | 2 |
| | ----- | ----- | ----- | 5150 | 5000 | 4800 | 4475 | 893 | 3 |
| | | | | | | | | | |

NEVTEC

NEW ENGLAND VENTILATION TECHNOLOGIES

33 AIRPORT ROAD
NEWPORT, VERMONT 05855

PHONE (802) 334-7800
FAX (802) 334-6611



NOTES:

1. THE SPARK ARRESTER FRAMING IS MADE FROM 18 ga STAINLESS STEEL.
2. THE WIRE MESH IS MADE OF 8 x .028 STAINLESS STEEL MESH WITH A 304 FINISH. IT IS CUSTOM CUT AND WELDED INTO THE SPARK ARRESTER FRAMING.
3. THE GREASE GUTTER IS ON BOTH THE TOP AND BOTTOM OF THE SPARK ARRESTER SO THAT THERE IS NO "UPSIDE-DOWN" ORIENTATION OF THE UNIT.

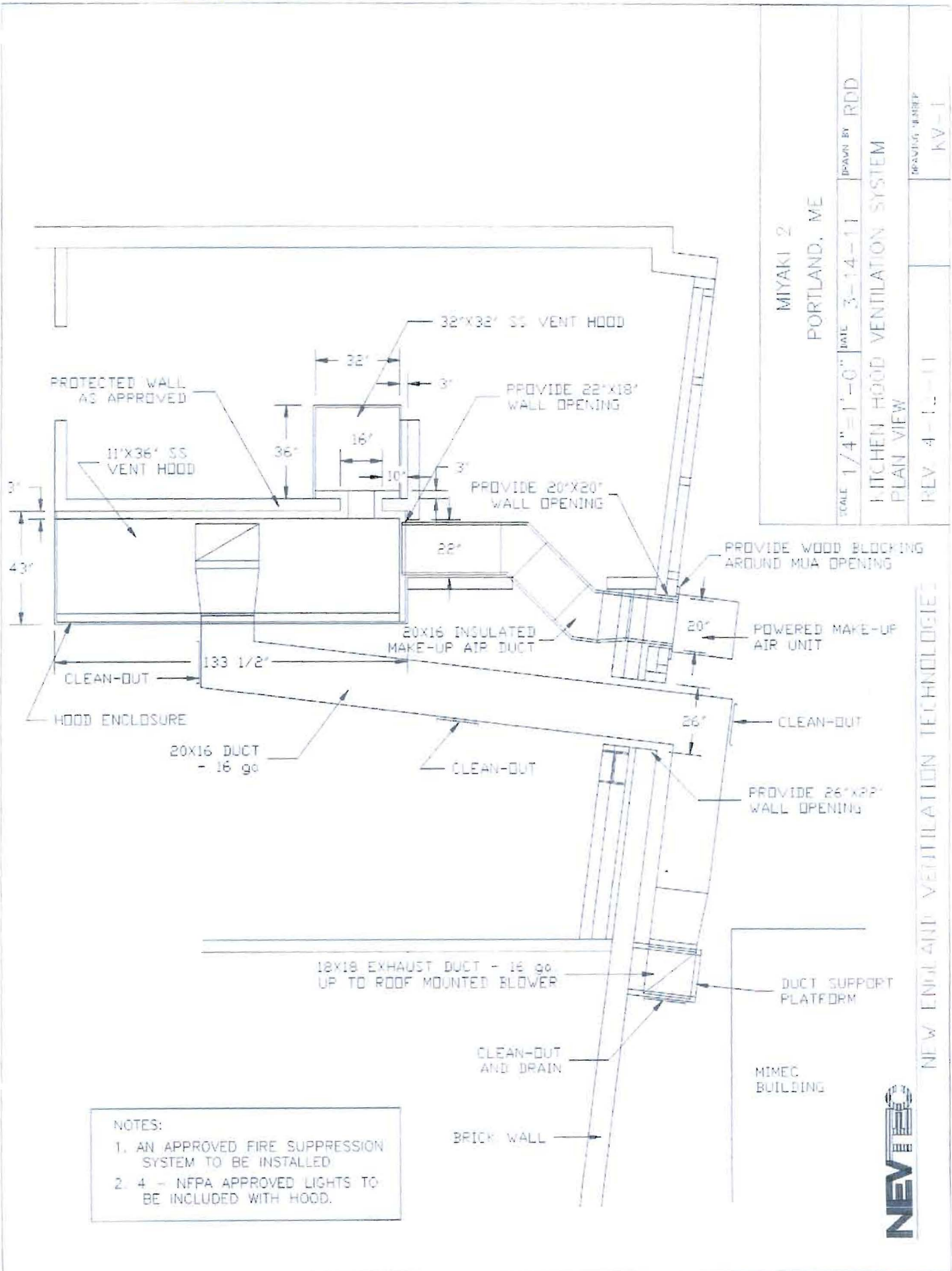
NEVTEC

NEW ENGLAND VENTILATION TECHNOLOGIES

NEVTEC
SPARK ARRESTERS

| | | | | | |
|-------|-------------|------|----------|----------------|--------------|
| SCALE | 1 1/2" = 1' | DATE | 11-16-94 | DRAWN BY | ALC |
| | | | | DRAWING NUMBER | ENG\SPK-ARST |

Rev 2



Rev 2

BELT DRIVE EXHAUST BLOWER
- 2 HP MOTOR WITH 4000 CFM
@ 1.25" w.c. UL762 LISTING

SLEEPER WITH
VIBRATION ISOLATORS

BRICK WALL

WALL SUPPORT
BRACKETS (TYP)

16X20 DUCT TO
VENT HOODS

CLEAN-OUT

18X18 DUCT - 16 ga

DRAIN AND
CLEAN-OUT

DUCT SUPPORT
PLATFORM

MIYAKI 2

PORTLAND, ME

SCALE 1/8" = 1'-0" DATE 3-14-11 DRAWN BY ROD

KITCHEN HOOD VENTILATION SYSTEM
SECTION @ EXHAUST BLOWER

REV 4-12-11 DRAWING NUMBER K.V-4

NEW EXHAUST VENTILATION TECHNOLOGIES

NEVTEC