

CODE SUMMARY

Proposed Change of Use and Tenant Renovation

Formerly Mercantile
Anna's Used Furniture and Collectibles

Business B
 Chinese Restaurant
 [Assembly Exception 1-Less than 50 Occupants]
 Unsprinklered

Ground Floor - 1444 S.F. Gross (approx)
 Upper Floor - 720 S.F. Gross (approx)

Existing Ground and Second Floors Tenant Space is currently not sprinklered.

- Occupancy Classification - Business B (Restaurant) Less than 50 Occupants [IBC 303.1(1)] - Storage S-2

- Occupant load factor - Assembly - 15 SF net per person
 Unconcentrated (movable tables and chairs)

Public Seating - Ground Floor - 33 Occupants (480 SF)
 Mezzanine Floor - 9 Occupants (129 SF)

Bar 200 SF net per person (62 SF) - 1 Occupant

Total = 43 Occupants

Kitchen - 200 SF net per person (376 SF)
 Total - 2 Occupants

Storage - 300 SF gross per person (232 SF)
 Total - 1 Occupant

Total Occupancy = 46 Occupants

- Construction Type III B - Brick exterior walls & wood stud fire resistive separation walls.

- Egress aisle shall be minimum 36 inches clear in width.

- Common path of travel shall not exceed 75 feet.
 a) From Kitchen to bottom of stair - 81'-0" (exceeds allowable by 6 feet)
 b) From Mezzanine to bottom of stair - 35'-0"

- Exit access travel distance shall not exceed 200 feet (unsprinklered)
 Exit 1 (Congress Street)
 Exit 2 (Rear Parking Area)

a) Travel Distance from Kitchen: Exit 1 = 111'-0"

b) Travel Distance from Mezzanine = Exit 1 = 64'-0"

- Single exit permitted with maximum 49 Occupants (Common path of travel must also be achieved)

- Separation between Assembly Use / Storage Type S-2 Use - 1 Hour fire resistance rated

- Separation between Assembly Use / Residential Use - 2 Hour fire resistance rated

- All aisle access ways in the means of egress shall be provided with emergency illumination, including the exit discharge.

- Portable fire extinguishers shall be provided for Class A fire hazards. Ordinary hazard occupancy min. rated single extinguisher is 2-A. Maximum travel distance to extinguisher is 75 feet. Extinguisher weighing 40lbs or less shall be installed so that the tops are not more than 5 feet above the floor. (more than 40lbs shall be 3 ½ feet above floor).

Kitchen portable fire extinguishers shall be single min. 2.5 gal or two 1.5 gal. Class K wet chemical type located within 30 feet of commercial-type cooking equipment.
 Deep Fat Fryers Class K portable fire extinguishers shall be as follows:

a) For up to 4 fryers having a maximum cooking medium capacity of 80 lbs (36.3kg) each: One Class K portable fire extinguisher of a minimum 1.5 gallon (6 L) capacity.

b) For every additional group of four fryers having a maximum cooking medium capacity of 80 lbs (36.3kg) each: One additional Class K portable fire extinguisher of a minimum 1.5 gallon (6 L) capacity shall be provided.

c) For individual fryers exceeding 6 square feet in surface area: Class K portable fire extinguisher shall be installed in accordance with the extinguisher manufacturer's recommendations.

- Commercial Cooking Equipment shall comply with NFPA 96 *Standard for Ventilation Control & Fire Protection of Commercial Cooking Operations*. Plans (by others) indicating cooking equipment, installation clearances, hood fire suppression and vent termination details shall be submitted to *State of Maine Fire Marshal's Office* and permit obtained before any installation begins. Installation plans shall also be approved by City Fire Department. See Note 4 / Dwg LS2

- 1 Hour fire resistance rated enclosure and 1 hour rated door & frame shall be provided for:
 - Boiler rooms (where any piece of equipment is 400,000 btu per hour input)
 - Refrigerant machinery rooms
 - Laundry rooms
 - Waste or Linen collection rooms over 100 square feet

- Interior wall and ceiling finishes shall be classified in accordance with ASTM E 84 or UL 723. Interior finishes shall be grouped in the following classes in accordance with their flame spread and smoke developed indexes:

Class A - Flame spread index 0-25; smoke developed index 0-450.
 Class B - Flame spread index 26-75; smoke developed index 0-450.
 Class C - Flame spread index 76-200; smoke developed index 0-450.

Use Group A-2 Assembly (nonsprinklered) requires:

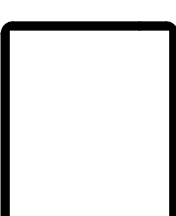
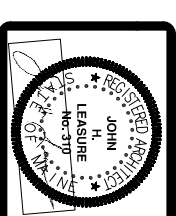
1. All exit passageways to be Class A
 (Class C interior finishes are permitted for wainscoting or paneling of not more than 1,000 Sq. Ft. of applied surface area.

2. Rooms & enclosed spaces require minimum Class B
 (Class C permitted for occupant loads of 300 persons or less)

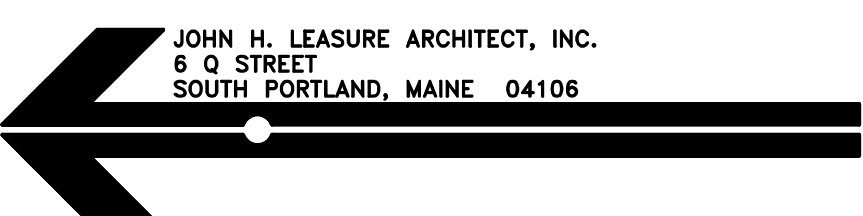
- Interior floor finishes and coverings shall be Class II for A-2 assembly occupancies (nonsprinklered) Class II materials shall be classified in accordance with NFPA 253 and corresponds as follows:
 Class II, 0.22 wats/cm² or greater.

- Compliance with the Maine State Food Code regulations and Kitchen equipment and fixtures are responsibility of Restaurant Owner.

REV.	DATE	STATUS
2-04-16	2-04-16	PERMIT SUBMISSION
2-12-16	2-12-16	PERMIT RESUBMISSION



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PROPOSED SICHUAN KITCHEN - RESTAURANT
 612 CONGRESS STREET
 PORTLAND, MAINE

LIFE SAFETY SUMMARY AND GENERAL NOTES

LS1