

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK



CITY OF PORTLAND BUILDING PERMIT



This is to certify that

BLUE BAY LLC

Located at

612 CONGRESS ST

PERMIT ID: 2015-02672

ISSUE DATE: 02/16/2016

CBL: 039 A038001

has permission to **Change of use to restaruant, interior alterations including a kitchen on 2nd floor rear, new stair to existing mezzanine with seating area, remove old stair, upgrade steps between floor levels, dumbwaiter & new first floor ADA bathroom**

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 clsoed-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/ David Petruccelli

/s/ Jeanie Bourke

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

1st floor and 2nd floor mezzanine - restaurant

Building Inspections

Use Group: B **Type:** 3B
Business- Restaurant w/less than 50 occupants - Total= 46
Main Floor = 33 Occupants
Mezzanine = 9 Seats + 4 Staff
Non-sprinkled
Grnd Flr w/mezz & 1st Flr
MUBEC/IBC 2009

Fire Department

Classification:
Class B Mercantile
ENTIRE

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

Site Meeting

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: 2015-02672	Date Applied For: 11/02/2015	CBL: 039 A038001
389 Congress Street, 04101 Tel: (207) 874-8703, Fax: (207) 874-8716				
Proposed Use: Restaurant on 1st floor & 2nd floor with seating on existing mezzanine, 4 dwelling units in upper stories		Proposed Project Description: Change of use to restaurant, interior alterations including a kitchen on 2nd floor rear, new stair to existing mezzanine with seating area remove old stair, upgrade steps between floor levels, dumbwaiter & new first floor ADA bathroom		
Dept: Historic	Status: Approved w/Conditions	Reviewer: Robert Wiener	Approval Date: 12/02/2015	
Note:		Ok to Issue: <input checked="" type="checkbox"/>		
Conditions:				
1) This permit approves interior alterations only, except for possible bath vent to be added to rear of building (not visible from any street or public way.) Any other exterior alterations, including but not limited to signs, exterior lighting, windows, doors, siding, storefronts, etc. must be reviewed and approved separately prior to construction.				
Dept: Zoning	Status: Approved w/Conditions	Reviewer: Christina Stacey	Approval Date: 11/30/2015	
Note: B-3 zone, PAD No parking required in B-3		Ok to Issue: <input checked="" type="checkbox"/>		
Conditions:				
1) This permit is being approved on the basis of plans submitted. Any deviations shall require a separate approval before starting that work.				
2) Separate permits shall be required for any new signage.				
3) This permit approves interior work only.				
4) This unit shall remain a restaurant. Any change of use shall require a separate permit application for review and approval.				
Dept: Building Inspecti	Status: Approved w/Conditions	Reviewer: Jeanie Bourke	Approval Date: 02/12/2016	
Note:		Ok to Issue: <input checked="" type="checkbox"/>		
Conditions:				
1) Ventilation of this space is required per ASHRAE 62.2 or 62.1, 2007 edition.				
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) Equipment shall be installed in compliance with the manufacturer's specifications and the UL listing.				
4) Penetrations in or through fire resistance rated assemblies shall be protected by an approved penetration firestop system installed as tested in accordance with ASTM E814 or UL 1479. Design specification cut sheets shall be submitted in electronic format for review and approval for each penetrating item.				
5) Approval of City license is subject to health inspections per the Food Code.				
6) 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.				
7) 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.				
8) All structural design requirements, changes or upgrades found during the alterations shall be submitted to this office for approval prior to commencement of the work.				
Dept: Engineering DPS	Status: Approved w/Conditions	Reviewer: Rachel Smith	Approval Date: 12/04/2015	
Note:		Ok to Issue: <input checked="" type="checkbox"/>		
Conditions:				

- 1) Applicant is required to install a 1,000 gallon grease interceptor or equivalent. Equipment will capture grease laden waste from any fixtures which may contain kitchen process water containing fats, oils, and greases such as three bay sinks, mop sinks and other sources. Grease interceptor should be pumped out on a quarterly basis. Records of maintenance and disposal required.
- 2) Approval for a business license application requires inspection of required grease control equipment. After installation, when seeking a business licence, please call the Department of Public Services Water Resources Division at 207-874-8846 to set up an inspection.

Dept: Fire **Status:** Approved w/Conditions **Reviewer:** David Petruccelli **Approval Date:** 12/18/2015

Note: travel distances should be listed on drawing in addition to the listing by document.

Ok to Issue:

Conditions:

- 1) Construction or installation shall comply with City Code Chapter 10.
- 2) Manual Pull Stations are required per NFPA 101:30.3.4.2.1 at all exit doorways and within 200 feet of travel.
- 3) The fire alarm system shall have a new fire alarm inspection sticker.
- 4) Installation shall comply with City Code Chapter 10 and NFPA 96, Standard for ventilation Control and Fire Protection of Commercial Cooking Operations, 2008 edition. A signed letter of certification is required.
- 5) A separate Non-Water Based Suppression System permit is required. This review does not include approval of the suppression system design or installation.
- 6) Fire extinguishers are required per NFPA 1 Table 13.6.2.
- 7) Through-penetrations and membrane penetrations in fire walls, fire barrier walls, and fire resistance rated horizontal assemblies shall be protected by firestop systems or devices in conformance with NFPA 101:8.3.5 (ASTM E 814 or ANSI/UL 1479). Providing firestop labels at each firestop system or device and an onsite manual containing the detail for each firestop system or device used for the project will streamline final inspection approvals.
- 8) Hood suppression system shall comply with NFPA 17A, 96, and UL 300. Activation of the suppression system shall activate the fire alarm system if available. A letter of compliance will be required at the time of final inspection stating: the date the system was tested for operation, fuel gas shut off, and fire alarm connection if applicable. The Class K fire extinguisher and proper signage should be located at the suppression system pull station.
- 9) Street addresses shall be marked on the structure and shall be as approved by the City E-911 Addressing Officer.
- 10) All outstanding code violations shall be corrected prior to final inspection.
- 11) Any cutting and welding done will require a Hot Work Permit from Fire Department.
- 12) 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.
- 13) Shall meet the requirements of 2009 NFPA 1 Fire Code.
- 14) Shall meet the requirements of NFPA 101 (2009) Ch. 36 New Mercantile (Class B Mercantile)
- 15) The approved plans with the Building Department Approved stamp shall be maintained on site for inspection.