

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
 Fire Alarm & Detection System
 Ground Floor - Dining 1052 S.F., plus Storage 392 S.F. = 1,444 Gross (approx)
 Upper Floor Mezzanine - Dining:129 S.F., plus Storage:154 S.F. = 283 S.F. Gross (approx)
 Upper Floor Kitchen - 391 S.F. Gross (approx)

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

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

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

Public Seating - Ground Floor - 32 Occupants (480 SF)
 Mezzanine Floor - 9 Occupants (129 SF)

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

Total = 42 Occupants

Kitchen - 200 SF net per person (391 SF)

Total - 2 Occupants

Storage - 300 SF gross per person (546 SF Both Floors)

Total - 2 Occupants

Total Occupancy = 46 Occupants

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

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

5. Common path of travel shall not exceed 75 feet.

a) From Storage to bottom of stair - 60'-2"

b) From Mezzanine Dining to bottom of stair - 35'-0"

6. 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"

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

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

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

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

11. 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 1/2 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.

12. 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

13. 1 Hour fire resistance rated enclosure and 1 hour rated door & frame shall be provided for:

a) Boiler rooms (where any piece of equipment is 400,000 btu per hour input)

b) Refrigerant machinery rooms

c) Laundry rooms

d) Waste or Linen collection rooms over 100 square feet

14. 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:

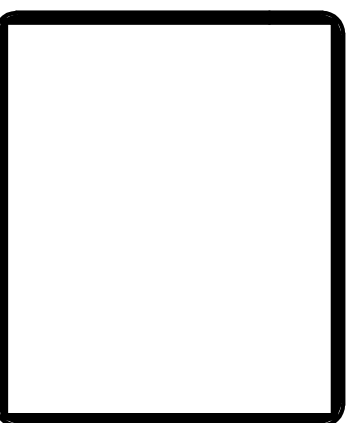
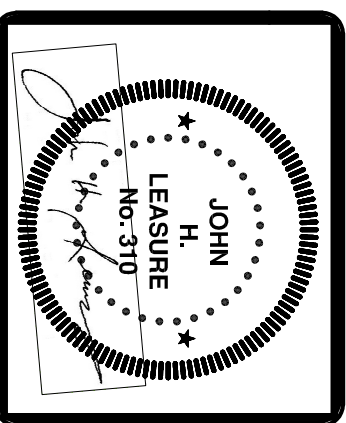
1. All exit passageways to be Class A (Class C interior finishes are permitted for wainscoting or paneling of not more than 1,000 Sq. Ft. of applied surface area.

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

15. 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:

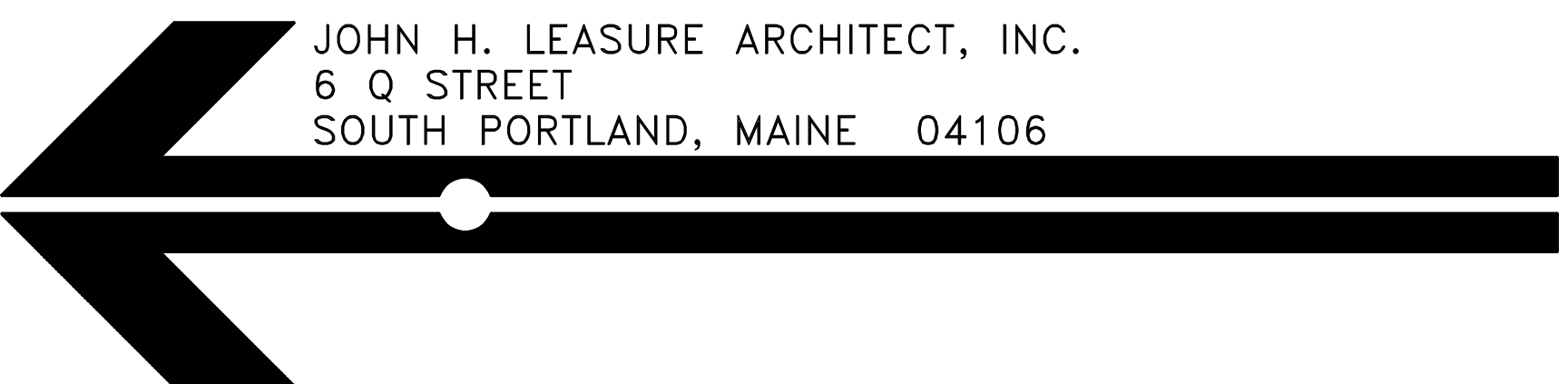
Class II, 0.22 wats/cm² or greater.

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



REV.	DATE	STATUS
	2-04-16	PERMIT SUBMISSION
	2-12-16	PERMIT RESUBMISSION
1	9-22-16	FMO COMMENTS REVISIONS

JOHN H. LEASURE ARCHITECT, INC.
 6 Q STREET
 SOUTH PORTLAND, MAINE 04106



PROPOSED SICHUAN KITCHEN - RESTAURANT
 612 CONGRESS STREET
 PORTLAND, MAINE

LIFE SAFETY SUMMARY AND GENERAL NOTES

