

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK



CITY OF PORTLAND BUILDING PERMIT



This is to certify that

BAKERY LIMITED LIABILITY CO

Located at

59 PLEASANT ST

PERMIT ID: 2016-02908

ISSUE DATE: 12/29/2016

CBL: 039 F013001

has permission to **Reconfigure kitchen area only for better prep flow - remove wall, door and equipment. New tile flooring, new suspended ceiling and hood**

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 closed-in. 48 hour notice is required.

A final inspection must be completed 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/ Laurie Leader

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

café

Building Inspections

Use Group: B

Type: 3B

Business - Restaurant under 50 occupants

Occupant load dining area = 49

Total occupant load = 54

NFPA 13 sprinkler system

First Floor

MUBEC/IBC 2009

Fire Department

Classification:

Assembly < 50

ENTIRE

BUILDING PERMIT INSPECTION PROCEDURES
Please call 874-8703
or email: buildinginspections@portlandmaine.gov

**Check the Status of Permit or Schedule an Inspection 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 Division for the inspections listed below. Appointments must be requested 48 to 72 hours in advance. The inspection date will need to be confirmed by this office.

- **Please read the conditions of approval that are attached to this permit.**
- **Permits expire in 6 months if the project is not started or ceases for 6 months.**
- **If the inspection requirements below are not followed, then 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 will be kept at the site of work and open to inspection by building officials.**

REQUIRED INSPECTIONS:

Close-in Plumbing/Framing w/Fire & Draft Stopping

Above Ceiling Inspection

Electrical Close-in w/Fire & Draftstopping

Final - Electric

Final - Fire

Final - Commercial

The project cannot move to the next phase prior to the required inspection and approval to continue.

If the permit requires a certificate of occupancy, it must be paid and issued to the owner or designee before the space may be occupied.

City of Portland, Maine - Building or Use Permit		Permit No: 2016-02908	Date Applied For: 11/21/2016	CBL: 039 F013001
389 Congress Street, 04101 Tel: (207) 874-8703, Fax: (207) 874-8716				
Proposed Use: First Floor - restaurant - (Atemisia Café)		Proposed Project Description: Reconfigure kitchen area only for better prep flow - remove wall, door and equipment. New tile flooring, new suspended ceiling and hood		
Dept: Zoning		Status: Approved w/Conditions	Reviewer: Christina Stacey	Approval Date: 12/13/2016
Note:		Ok to Issue: <input checked="" type="checkbox"/>		
Conditions:				
1) This permit is not approving any lot coverage or setback requirements for the existing structure. It is approving interior work only.				
2) This permit is being approved on the basis of plans submitted. Any deviations shall require a separate approval before starting that work.				
3) 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: Laurie Leader	Approval Date: 12/29/2016
Note:		Ok to Issue: <input checked="" type="checkbox"/>		
Conditions:				
1) 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.				
2) 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.				
3) Equipment shall be installed in compliance with the manufacturer's specifications and the UL listing.				
4) All fire separation partitions, barriers and horizontal assemblies at adjacent occupancies or dwelling units shall be maintain for rating and continuity. Additional materials may need to be added for compliance.				
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. It is strongly advised to contact the Health Inspector for approval of the kitchen/bar design compliance prior to commencing work in earnest.				
Dept: Engineering DPS		Status: Approved w/Conditions	Reviewer: Rachel Smith	Approval Date: 12/12/2016
Note:		Ok to Issue: <input checked="" type="checkbox"/>		
Conditions:				
1) Approval for a business license application requires inspection of required grease control equipment and a third party contract for cleaning on a quarterly basis. Please contact 874-8801 after installation to schedule inspection.				
2) Applicant to install grease control equipment with a capacity of 50 gallons per minute or more. The grease control unit will capture all grease laden waste from any fixtures that may contain kitchen process water containing fats, oils and greases. This includes any 3-bay sinks, any dishwashing pre-rinse sinks and other sources of fats, oils, and greases. It does not include dishwashers (unless grease control equipment is rated for this application) or hand sinks.				
Dept: Fire		Status: Approved w/Conditions	Reviewer: David Petruccelli	Approval Date: 12/29/2016
Note:		Ok to Issue: <input checked="" type="checkbox"/>		
Conditions:				
1) 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.				
2) 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.				

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- 3) Shall meet the requirements of 2009 NFPA 1 Fire Code.
- 4) All outstanding code violations shall be corrected prior to final inspection.
- 5) Construction or installation shall comply with City Code Chapter 10.
- 6) 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.
- 7) A separate Non-Water Based Suppression System permit is required. This review does not include approval of the suppression system design or installation.
- 8) Any cutting and welding done will require a Hot Work Permit from Fire Department.
- 9) No change in occupant load is approved, permit does not affect capacity of establishment.
- 10) Fire extinguishers are required per NFPA 1 Table 13.6.2. Placement and Size of extinguishers shall follow NFPA 1 table 13.6.8.2.1.1.