

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK



CITY OF PORTLAND BUILDING PERMIT



This is to certify that

614 CONGRESS STREET LLC

Located at

616 CONGRESS ST

PERMIT ID: 2015-01687

ISSUE DATE: 10/08/2015

CBL: 039 A005001

has permission to **Alterations to the existing, vacant restaurant space on the street level (2,335 SF) and for prep and scullery in the basement level (1,162 SF) for Lazzari, LLC.**

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

Restaurant

Building Inspections

Use Group: A-2/B

Type: 4

Heavy
Timber

Fire Department

Assembly - Restaurant - first floor,
Occupant Load = 106
Business - Kitchen prep/wash -
basement, Occupant Load = 6
Nonsprinkled
First floor & basement
MUBEC/IBC 2009

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

Plumbing Under Slab

Above Ceiling Inspection

Certificate of Occupancy/Final

Final - Electric

Final - Fire

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: 2015-01687	Date Applied For: 07/15/2015	CBL: 039 A005001
389 Congress Street, 04101 Tel: (207) 874-8703, Fax: (207) 874-8716				
Proposed Use: Same: Restaurant for Lazzari, LLC		Proposed Project Description: Alterations to the existing, vacant restaurant space on the street level (2,335 SF) and for prep and scullery in the basement level (1,162 SF) for Lazzari, LLC.		
Dept: Historic	Status: Approved w/Conditions	Reviewer: Robert Wiener	Approval Date: 08/31/2015	Ok to Issue: <input checked="" type="checkbox"/>
Note:				
Conditions:				
1) Details for HVAC, kitchen exhaust venting, signage, and sign lighting must each be reviewed and approved separately prior to construction. Any other exterior alterations not noted on plans - including but not limited to windows, doors, masonry, trim, etc. - must be reviewed and approved by HP staff prior to construction.				
Dept: Zoning	Status: Approved w/Conditions	Reviewer: Tammy Munson	Approval Date: 08/03/2015	Ok to Issue: <input checked="" type="checkbox"/>
Note:				
Conditions:				
1) Separate permits shall be required for any new signage.				
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) This permit approves interior work only.				
4) ANY exterior work requires a separate review and approval thru Historic Preservation. This property is located within an Historic District.				
Dept: Building Inspecti	Status: Approved w/Conditions	Reviewer: Jeanie Bourke	Approval Date: 10/08/2015	Ok to Issue: <input checked="" type="checkbox"/>
Note:				
Conditions:				
1) Equipment shall be installed in compliance with the manufacturer's specifications and the UL listing.				
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) 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.				
4) 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.				
5) Approval of City license is subject to health inspections per the Food Code.				
6) 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.				
7) A State Fire Marshal permit may be required for this project, contact at 207-626-3880 or http://www.maine.gov/dps/fmo/plans/about_permits.html				
Dept: Engineering DPS	Status: Approved w/Conditions	Reviewer: Benjamin Pearson	Approval Date: 08/14/2015	Ok to Issue: <input checked="" type="checkbox"/>
Note:				
Conditions:				
1) Proposed equipment (an automatic grease removal unit) for grease control is not approved. Applicant must install a high capacity unit to capture the three-bay sink, dishwashing/pre-rinse sink, and dishwasher in the unit. The unit must be sized to capture the anticipated grease production for a 90 day period.				

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- 21 The fire alarm system shall have a new fire alarm inspection sticker.
- 22 All fire alarm records required by NFPA 72 should be stored in an approved cabinet located at the FACP labeled "FIRE ALARM RECORDS".
- 23 Supervising Station monitoring for addressable fire alarm systems shall be by point.
- 24 A 4100 series Knox Box is required.
- 25 The approved plans with the Building Department Approved stamp shall be maintained on site for inspection.
- 26 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.
- 27 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.
- 28 Wood Fueled Pizza Oven will require sprinkler protection with 1-2 sprinkler heads.
- 29 In field installation shall be installed per code as conditions dictate.

Dept: DRC	Status: Not Applicable	Reviewer: Philip DiPierro	Approval Date: 07/24/2015
Note:			Ok to Issue: <input checked="" type="checkbox"/>
Conditions:			