## DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK

**RUILDING PERM** 

**ITY OF PORTLAN** 





### This is to certify that

614 CONGRESS STREET LLC

Located at

616 CONGRESS ST

CBL: 039 A005001

**PERMIT ID:** 2015-01687 **ISSUE DATE:** 10/08/2015

visting vacant restaurant space on the street level (2

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
 Building Inspections
 Fire Department

 Restaurant
 Use Group: A-2/B
 Type: 4

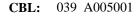
 Heavy
 Timber

 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:	Date Applied For:	CBL:	
389 Congress Street, 04101 Tel: (207) 874-8703, Fax: (207) 874-8716			2015-01687	07/15/2015	039 A005001	
			Project Description:		<u>+</u>	
Same: Restaurant for Lazzari, LLC			Alterations to the existing, vacant restaurant space on the street lev (2,335 SF) and for prep and scullery in the basement level (1,162 SF) for Lazzari, LLC.			
D	ept: Historic Status: Approved w/Conditions Revie	ewer:	Robert Wiener	Approval Da	ate: 08/31/2015	
N	ote:				Ok to Issue:	
С	onditions:					
1)	Details for HVAC, kitchen exhaust venting, signage, and sign lightin construction. Any other exterior alterations not noted on plans - incl must be reviewed and approved by HP staff prior to construction.					
D	ept: Zoning Status: Approved w/Conditions Revie	ewer:	Tammy Munson	Approval Da	ate: 08/03/2015	
N	ote:				Ok to Issue:	
С	onditions:					
1)	Separate permits shall be required for any new signage.					
2)	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 His District.	storic P	reservation. This j	property is located w	ithin an Historic	
D	ept: Building Inspecti Status: Approved w/Conditions Revie	ewer:	Jeanie Bourke	Approval Da		
N	ote:				Ok to Issue:	
	onditions:					
1)	Equipment shall be installed in compliance with the manufacturer's s	specific	ations and the UL	listing.		
2)	This permit is approved based upon information provided by the app approved plans requires separate review and approval prior to work.		or design profession	onal. Any deviation	from the final	
3)	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)	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	d Code.				
6)	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 http://www.maine.gov/dps/fmo/plans/about_permits.html	t at 207	-626-3880 or			
Dept: Engineering DPS Status: Approved w/Conditions Reviewer: Benjamin Pearson Approval Date: 08/14/2015						
Note: Ok to Issue:						
Conditions:						
	Proposed equipment (an automatic grease removal unit) for grease counit to capture the three-bay sink, dishwashing/pre-rinse sink, and dis anticipated grease production for a 90 day period.					

2)	High capacity grease interceptor must be fully pumped out quarterly by a third party service. Maintenance agreements and invoices
	must be kept for 3 years.

3) Grease control equipment must be installed per manufacturer's specification and Uniform Plumbing Code 2009.

Dept:	Fire	Status: Approved w/Conditions	Reviewer: David Petruccelli	<b>Approval Date:</b>	08/07/2015
Note:				Ok t	o Issue: 🗹

#### **Conditions:**

- 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.
- 2) Notice: The first scheduled final inspection fee is at no charge. Additional inspections shall be billed at \$75 for each inspector.
- 3) Fire walls, fire barriers, fire partitions, smoke barriers and smoke partitions or any other wall required to have protected openings or penetrations shall be effectively and permanently identified with signs or stenciling in accessible concealed floor, floor-ceiling or attic spaces at intervals not exceeding 30 feet with lettering not less than 0.5 inches in height.
- 4) Any cutting and welding done will require a Hot Work Permit from Fire Department.
- 5) 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.
- 6) All means of egress to remain accessible at all times.
- 7) Fire extinguishers are required per NFPA 1.
- 8) Fire department connection type and location shall be approved in writing by Fire Prevention Bureau.
- 9) A separate Suppression System Permit is required for all new suppression systems, including standpipe systems, and sprinkler work effecting more than 20 heads. This review does not include approval of system design or installation.
- 10 A separate Fire Alarm Permit is required for new systems; or for work effecting more than 5 fire alarm devices; or replacement of a fire alarm panel with a different model. This review does not include approval of fire alarm system design or installation.
- 11 Street addresses shall be marked on the structure and shall be as approved by the City E-911 Addressing Officer.
- 12 \*\*The fire alarm system design shall be evaluated for the renovated areas by an NICET IV certified interior fire alarm designer or a licensed engineer for compliance with the code. A compliance letter is required prior to the final inspection.\*\* \*\*A current inspection sticker from an approved fire alarm inspection company is required prior to the final inspection.\*\*
- 13 Construction or installation shall comply with City Code Chapter 10.
- 14 Records cabinet, FACP, annunciator(s), and pull stations shall be keyed alike.
- 15 Application requires State Fire Marshal approval.
- 16 Fire protection systems shall be maintained. If system is to be off line over 4 hours a fire watch shall be in place. Dispatch notification required 874-8576.
- 17 The fire alarm technician shall be present for the fire inspection. System acceptance and commissioning must be coordinated with alarm and suppression system contractors and the Fire Department. Call 874-8400 to schedule.
- 18 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.
- 19 All smoke detectors shall be photoelectric.

20 The installation shall comply with the following:
City of Portland Chapter 10, Fire Prevention and Protection;
NFPA 1, Fire Code (2009 edition), as amended by City Code;
NFPA 101, Life Safety Code (2009 edition), as amended by City Code;
City of Portland Fire Department Rules and Regulations;
NFPA 72, National Fire Alarm and Signaling Code (2010 edition), as amended by Fire Department Rules and Regulations; and
NFPA 70, National Electrical Code (2011 edition) as amended by the State of Maine

21	The fire alarm	system shall ha	ve 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	<b>Reviewer:</b> Philip DiPierro	Approval Date:	07/24/2015
Note:			Ok to	Issue: 🗹
<b>Conditions:</b>				