SPR
12/19/2013

Reviewed for Code Compliance
Inspections Division
Approved with Conditions
Date: 12/20/13

Kaplan Thompson Architects
Spring Street Restaurant Code Summary
November 26, 2013

Code Summary	Spring Street Restaurant	
Project address:	133 Spring Street, Portland Maine	
Project type:	New restaurant in existing building	
Square Foot	1821 sf	
Building code:	City of Portland	
	IBC-2009, NFPA 101-2009	
	Maine Human Rights Commision	
IBC-2009		**CODE REF.**
Occupancy Type	A-2 Assembly	303.1
Occupant Load - Unconcentrated	673/15 net = 44	1004.1
Occupancy Load - Comm. Kitchen	892/200 gross = 5	1004.1
Occupant Load TOTAL	**49**	
Egress width	.2 (49) = 9.8" or **36" min.**	1005.1
Egress Door	Min. 32"	1008.1.1
Common Path of Egress Travel	Per Section 1028.8	1014.3
	75' max. (for occupant load <50)	10.28.8
Exit passageway	36" (less than 50 pple)	1023.2
Exit Access Travel Dist	250' (with sprinkler from farthest point to exit)	1016.1
Minimum # Exits	**1** (if <49 occ. load); for Assembly or Mercantile	1014.1
Aisles/Aisle Accessways	Aisles serving Assembly areas to be per Section 1028	1017.1
	36" min. where aisle serves <50 seats	1028.9
	30" min. where aisle serves 14 max. seats	1028.9
Portable fire extinguishers	Within 30' of commercial cooking equipment	906.1
Manual alarm actuation	Not required for automatic sprinkler systems	904.11.1
Exhaust Hood	go above roof, have clean out, hinged fan	NFPA 96
Furnishing/Decorations	flame resistant	NFPA 701
Plumbing Fixtures - Bar	Fixtures for m/f each based on half total occupant load	2902.1.1
	wc's = 1:40 men, & 1:40 women	Table 2902
	lav's = 1:75 men & women	Table 2902
	service sinks = 1	Table 2902

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NFPA 101-2009		CODE REF.
Occupancy Type	**Restaurant**	A.6.1.2.1
	Class C (occupies less than 3,000 sf)	36.1.4.2.1 (3)
Occupancy Load (Area <10,000 sf)	1 person/15 net sf area = 673/15 = 44	12.1.7.1.1
	1 person/200 net sf area = 892/200 = 5	
Required separation btwn. occupancies	Min. 2 hour typical	Table-6.1.14.4.1
Required separation - with sprinklers	Reduce by 1 hour if sprinkled	6.1.14.4.3
Min. door leaf width	32" min. clear opening	7.2.1.2.3.2
Min. corridor width	36" min. clear opening	7.3.4.1
Remote Egress where 2 Exits required	Min. sep. dist. <1/3 diag. of bldg. or area served (sprinkers)	7.5.1.3.3
Exit access via Kitchen or storeroom	Not allowed (except per Chapter 36 New mercantile)	7.5.2.1
Number of Exits	Single exit OK (if travel distance <100' & route is sprinklered)	36.2.4.4
Common path	100' max. (if sprinklered thoughout)	36.2.5.3
Dead-end corridors	50' max. (sprinklered)	36.2.5.2
Common path of travel	75' max.	36.2.5.3 (1)
	100' max. (sprinklerd throughout)	36.2.5.3 (2)
Aisle width	36" min.	36.2.5.5
Travel distance	150' max.	36.2.6.1
	250' max. (sprinklered)	36.2.6.2
Illumination of egress	Per 7.8	36.2.8
Emergency lighting	Required for Mercantile Class A&B only (not Class C)	36.2.9
Egress signage	Per 7.10	36.2.10
Cooking equipment protection	Per 9.2.3	36.3.2.3
Interior Finishes	All interior wall & ceiling finishes to be Class A & B	36.3.3.2
Fire alarm initiation	Auto fire detection system, + min. 1 manual fire alarm box per 9.6.2.6	36.3.4.2
Fire extinguishers	Per 9.7.4.1	36.3.5.3
Corridor/Use Area Separation	Not required if sprinkled throughout	36.3.6.1 (exc. 3)
Hood Vents comply with NFPA 96		

1 BASEMENT/STREET LEVEL
SCALE: 1/4" = 1'-0"

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FOR CONSTRUCTION

PROJECT: 133 SPRING ST
CECILE STADLER
133 SPRING ST
PORTLAND, ME

DRAWING: RESTAURANT PLAN
SCALE:
DRAWN BY: JB
DATE: DECEMBER 19, 2013
REVISED:

A-1.1