

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK



CITY OF PORTLAND BUILDING PERMIT



This is to certify that

SIMAS GEORGE L III & JAMES L SIMAS JTS

Located at

129 SPRING ST

PERMIT ID: 2014-02913

ISSUE DATE: 02/17/2015

CBL: 039 A031001

has permission to **Change of use from restaurant to retail & catering - Interior Renvoations** 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/ Craig Messinger

/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

retail sandwich shop and catering

Building Inspections

Use Group: M **Type:** 3B
Mercantile - Occupant Load = 12
First Floor - Right
MUBEC/IBC 2009

Fire Department

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

Electrical Close-in

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: 2014-02913	Date Applied For: 12/18/2014	CBL: 039 A031001
389 Congress Street, 04101 Tel: (207) 874-8703, Fax: (207) 874-8716				
Proposed Use: Retail sandwich shop with Catering		Proposed Project Description: Change of use from restaurant to retail & catering - Interior Renvoations		
Dept: Historic	Status: Approved w/Conditions	Reviewer: Robert Wiener	Approval Date: 02/17/2015	
Note:		Ok to Issue: <input checked="" type="checkbox"/>		
Conditions:				
1) No exterior alterations are approved with this permit. Any exterior work, including signs, lighting, venting, windows, doors, etc. must be reviewed and approved separately prior to construction.				
Dept: Zoning	Status: Approved w/Conditions	Reviewer: Ann Machado	Approval Date: 02/09/2015	
Note: Change of use to retail - Proposed floor plan is showing no seats. Since the kitchen is established as part of the retail use, catering is also allowed as accessory.		Ok to Issue: <input checked="" type="checkbox"/>		
Conditions:				
1) ANY exterior work requires a separate review and approval thru Historic Preservation. This property is located within an Historic District.				
2) Separate permits shall be required for any new signage.				
3) This permit is being approved on the basis of plans submitted. Any deviations shall require a separate approval before starting that work.				
Dept: Building	Status: Approved w/Conditions	Reviewer: Jeanie Bourke	Approval Date: 02/12/2015	
Note:		Ok to Issue: <input checked="" type="checkbox"/>		
Conditions:				
1) A hood permit may be required per the fire department regulation for exhausting greas laden vapors.				
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) Equipment shall be installed in compliance with the manufacturer's specifications and the UL listing.				
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) 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.				
6) Approval of City license is subject to health inspections per the Food Code.				
Dept: Engineering DPS	Status: Approved w/Conditions	Reviewer: Benjamin Pearson	Approval Date: 02/11/2015	
Note:		Ok to Issue: <input checked="" type="checkbox"/>		
Conditions:				
1) Unit may not be installed to capture water from a hight temperature dishwasher. If a dishwasher is to be installed, the proposed unit is not approved.				
2) Applicant will be installing a Thermaco Big Dipper W-250-IS to capture drainage from the three bay sink, pre-rinse sink, and other grease producing fixtures. Unit must be installed per manufacturer instructions and to meet City plumbing code.				
3) Collection fats, oils, and greases, must be removed properly and be recorded during removal, including invoices of pump out and grease removal.				

