

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK



# CITY OF PORTLAND BUILDING PERMIT



**This is to certify that**  
A K LONGFELLOW LLC

**Located at**  
656 Congress St

**PERMIT ID:** 2017-01221

**ISSUE DATE:** 10/18/2017

**CBL:** 045 A002001

has permission to **Interior fitup for restaurant ground floor**

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.
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*/s/ Jason Grant*

*/s/ Glenn Harmon*

**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:** A2      **Type:** IIIB  
Assembly (restaurant)  
Total Occ Load 34 People  
Ground Floor partial  
MUBEC/IBC 2009

**Fire Department**  
**Classification:**  
Class B Mercantile  
ENTIRE  
NFPA 101 CH 36

BUILDING PERMIT INSPECTION PROCEDURES  
Please call 874-8703  
or email: [buildinginspections@portlandmaine.gov](mailto: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:**

Above Ceiling Inspection

Certificate of Occupancy/Final Inspection

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

Electrical Close-in w/Fire & Draftstopping

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.

<b>City of Portland, Maine - Building or Use Permit</b>		<b>Permit No:</b> 2017-01221	<b>Date Applied For:</b> 07/28/2017	<b>CBL:</b> 045 A002001
389 Congress Street, 04101 Tel: (207) 874-8703, Fax: (207) 874-8716				
<b>Proposed Use:</b> Multi Use Commercial-Restaurant		<b>Proposed Project Description:</b> Interior fitup for restaurant ground floor		
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<b>Dept:</b> Historic	<b>Status:</b> Approved w/Conditions	<b>Reviewer:</b> Robert Wiener	<b>Approval Date:</b> 09/29/2017	<b>Ok to Issue:</b> <input checked="" type="checkbox"/>
<b>Note:</b>				
<b>Conditions:</b>				
1) Signage and any exterior lighting must be reviewed under a separate application.				
2) Transom glass is to align appropriately with the door and general layout of the storefront.				
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<b>Dept:</b> Zoning	<b>Status:</b> Approved w/Conditions	<b>Reviewer:</b> Christina Stacey	<b>Approval Date:</b> 08/28/2017	<b>Ok to Issue:</b> <input checked="" type="checkbox"/>
<b>Note:</b> B-3 zone				
<b>Conditions:</b>				
1) This permit is being approved on the basis of plans submitted. Any deviations shall require a separate approval before starting that work.				
2) Separate permits shall be required for any new signage.				
3) This unit shall remain a restaurant. Any change of use shall require a separate permit application for review and approval.				
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<b>Dept:</b> Building Inspecti	<b>Status:</b> Approved w/Conditions	<b>Reviewer:</b> Glenn Harmon	<b>Approval Date:</b> 10/10/2017	<b>Ok to Issue:</b> <input checked="" type="checkbox"/>
<b>Note:</b>				
<b>Conditions:</b>				
1) The continuity of the fire resistance rated wall or floor/ceiling assembly shall be installed and maintained as described in IBC Ch. 7.				
2) Separate permits are required for any electrical, plumbing, sprinkler, fire alarm, HVAC systems, and commercial hood exhaust systems. Separate plans may be required as part of the approval process.				
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 prior to these inspections.				
4) 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.				
5) 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.				
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<b>Dept:</b> Engineering DPS	<b>Status:</b> Approved w/Conditions	<b>Reviewer:</b> Rachel Smith	<b>Approval Date:</b> 10/18/2017	<b>Ok to Issue:</b> <input checked="" type="checkbox"/>
<b>Note:</b>				
<b>Conditions:</b>				
1) Applicant to perform regular maintenance on grease control equipment and have a third party cleaning contractor fully clean the system on a quarterly basis.				
2) Applicant to install adequate grease control equipment of a 25 gallon perm minute (50Lbs) or larger. Please contact Rache Smith at rms@portlandmaine.gov for details				
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<b>Dept:</b> Fire	<b>Status:</b> Approved w/Conditions	<b>Reviewer:</b> Jason Grant	<b>Approval Date:</b> 10/17/2017	<b>Ok to Issue:</b> <input checked="" type="checkbox"/>
<b>Note:</b>				
<b>Conditions:</b>				

- 1) All penetrations for cables, cable trays, conduits, pipes, tubes, vents, ducts, wires and similar items that pass through or penetrate a fire rated wall ceiling or floor assembly shall be protected and sealed by a listed firestop system and installed to comply with the systems manufactures recommendation.
- 2) All construction shall comply with City Code, Chapter 10.  
All construction shall comply with 2009 NFPA 101 Life Safety Code, Chapter # 43 and other applicable chapters  
All construction shall comply with 2009 NFPA 1, Fire Code.  
This review and approval by the AHJ shall not relieve the applicant of the responsibility of compliance with this Code. NFPA 1 (section 1.14.4).  
All means of egress to remain accessible at all times.  
If applicable, all outstanding code violations shall be corrected prior to final inspection
- 3) Fire extinguishers are required per NFPA 1 (2009 Edition) Table 13.6.2. The quantity, size, type and location shall be in accordance with NFPA 1, 13.6.8.  
For light or ordinary hazard buildings, a 2-A rated extinguisher (5lb. Dry Chemical Ext.) is required no more than 75 feet of travel distance from anywhere in the building and at least 1 extinguisher per story.  
A wet chemical class K fire extinguisher is needed within 30' of travel distance for the kitchen hood system
- 4) The means of egress shall be illuminated and marked in accordance with 2009 NPFA 101, sections 7.8 and 7.10.
- 5) Grease laden vapor producing appliances (fryer, chair broiler) or appliances that can potentially produce grease laden vapor (cook tops) shall have a NFPA 96 complaint exhaust system and a NFPA 17A fire suppression system. A separate City of Portland Commercial Hood / Exhaust and or Non-Water Based Fire Suppression System Permit(s) is required for new and modified systems. This review does not include the installation or modification of exhaust or fire suppression systems.