



# General Building Permit Application

If you or the property owner owes real estate or personal property taxes or user charges on any property within the City, payment arrangements must be made before permits of any kind are accepted.

<b>Address/Location of Construction:</b> 685 Congress Street, Portland, ME 04101		
<b>Total Square Footage of Proposed Structure:</b> Approx 3000 ft <sup>2</sup>		
<b>Tax Assessor's Chart, Block &amp; Lot</b> Chart#      Block#      Lot#	<b>Applicant Name:</b> NeVtec, LTD Address: 33 Airport Rd City, State & Zip: Newport, VT 05855	<b>Telephone:</b> 802-334-7800 <b>Email:</b> rod@neutecltd.com
<b>Lessee/Owner Name:</b> Local 188 Restaurant (if different than applicant) Address: Garry Bowcott 685 Congress Street City, State & Zip: Portland, ME 04101 Telephone: 207-318-8057 E-mail: Salvagebbg@yahoo.com	<b>Contractor Name:</b> (if different from Applicant) Address: City, State & Zip: Telephone: E-mail:	<b>Cost of Work:</b> \$ 20,818 <b>C of O Fee:</b> \$ _____ <b>Historic Rev \$</b> _____ <b>Total Fees:</b> \$ _____
<b>Current Use</b> (i.e. single family) <u>Retail</u>		
<b>If vacant, what was the previous use?</b> _____		
<b>Proposed Specific use:</b> <u>Restaurants</u>		
Is property part of a subdivision? If yes, please Name _____		
<b>Project description:</b> <u>Installation of Kitchen hood exhaust system</u>		
<b>Who should we contact when the permit is ready:</b> <u>Rod Davis, NeVtec</u>		
<b>Address:</b> <u>33 Airport Rd</u>		
<b>City, State &amp; Zip:</b> <u>Newport VT 05855</u>		
<b>E-mail Address:</b> <u>rod@neutecltd.com</u>		
<b>Telephone:</b> <u>802-334-7800</u>		

Please submit all of the information outlined on the applicable checklist. Failure to do so causes an automatic permit denial.

In order to be sure the City fully understands the full scope of the project, the Department may request additional information prior to the issuance of a permit. For further information or to download copies of this form and other applications visit the Department of Permitting and Inspections on-line at [www.portlandmaine.gov](http://www.portlandmaine.gov), or stop by the office, room 315 City Hall or call 874-8703.

I hereby certify that I am the Owner of record of the named property, or that the owner of record authorizes the proposed work and that I have been authorized by the owner to make this application as his/her authorized agent. I agree to conform to all applicable laws of this jurisdiction. In addition, if a permit for work described in this application is issued, I certify that the Code Official's authorized representative shall have the authority to enter all areas covered by this permit at any reasonable hour to enforce the provisions of the codes applicable to this permit.

<b>Signature:</b> <u>Rod Davis</u>	<b>Date:</b> <u>11-2-16</u>
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This is not a permit; you may not commence ANY work until the permit is issued.



## Department of Permitting and Inspections

# Commercial Hood / Exhaust Application

Dear Applicant,

The following is a checklist to assist you in filing for a permit for a Kitchen Exhaust system. Please complete this and submit job specific construction documents that demonstrate compliance.

### 1. Type of System:

Type I X Type II \_\_\_\_\_

Type I systems are systems that vent fryers, grills, broilers, ovens or woks.

Type II systems are systems that vent steamers and other non-grease producing appliances.

### 2. Type of Materials:

Is the hood Stainless steel or other type of steel? Other

If other, what type? Galvanized steel - 18 ga

Is the duct work Stainless steel or other type of steel? Other

If other, what type? Galvanized steel - 16 ga

Thickness of the steel for the hood: 18 ga (.043") Thickness of the duct for the hood: 16 ga (.056")

Type of Hood and Duct Supports 3/8" threaded rod / hangers

Type of seams and Joints Welded

Grease Gutters provided? yes Hood Clearance reduction to Combustibles design /specs:

3" minimum from limited combustible construction

Duct Clearance reduction to Combustibles design /specs:

6" minimum to 1 hr rated chase construction

Vibration Isolation System: roof mounted blower - vibration isolators



## Department of Permitting and Inspections

Air Velocity within the duct system 1934 fpm

Grease accumulation prevention system: UL listed baffle filters, grease trough, blower grease collection box

Cleanouts: NONE required

Grease Duct enclosure: 1 hr rated chase construction

Exhaust Termination: Roof  Wall

Fire Suppression System: By others

Exhaust fan mounting and clearance from the roof/ wall or Combustibles:  
roof top mount - 66" clearance from roof to blower outlet,  
no walls or combustibles on roof,

Exhaust fan distance from property lines: 10 FT<sup>+</sup>

Exhaust fan distance from other vents or openings: 10 ft<sup>+</sup> + 3 ft above MOD Intake

Exhaust fan distance from adjacent buildings: N/A (no adjacent buildings)

Exhaust fan height above adjoining grade: 22 ft<sup>+</sup>

### 3. Hood Specs

Style of Hood: Island Canopy hood

Type of Filter: baffle style - (steel), Aircon Model A-20, at 45° Angle

Height of filter above nearest cooking surface: 42"

Capacity of hood CFM: 5376 CFM

Make up Air system description and capacity:  
untempered, compensating mod at hood, 3226 CFM  
w/ variable speed control, adjustable air controller registers



# Portland Fire Department

Fire Prevention ♦ 380 Congress Street ♦ Portland, Maine 04101

(t) 207.874.8400 (f) 207.874-8410 ♦ www.portlandfire.com

## Kitchen Exhaust System Guideline and Code Provisions

Dear Applicant,

The following are guidelines to assist you in filing for a permit to install a kitchen exhaust system. This checklist should be provided to the licensed engineer responsible for the design of the system. This checklist must be complete and submitted with all required supporting documentation and the permit application for permit approval. The applicable code for this installation is NFPA 96, *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations*, 2008 edition.

### Designer Information

Name:     Rod Davis    

Phone Number:     802-334-7800    

E-mail address:     rod@nertec Ltd.com    

### Required Plans

Key Plan (illustrating location of work within the building)

Plot plan showing duct systems and terminations, adjacent buildings, property lines, combustible construction, electrical equipment or lines, and closest point of any air intakes, doors, or windows within the distances specified in Section 7.8 of NFPA 96.

Interior and exterior elevations showing duct systems and terminations, clearances to adjacent buildings, property lines, combustible construction, electrical equipment, and closest point of all air intakes, doors, or windows within the distances specified in Section 7.8 of NFPA 96; and equipment, clearance reduction methods, rated enclosures, and cleanouts.

Type of cooking device to be used (i.e: open grill, solid fuel fried, or fryer)

### Required Documents

Equipment operation and installation manuals

**Type of System:**

Type 1: ~~X~~            Type 2: \_\_\_\_\_

Type 1 systems are used for cooking equipment used in processes producing smoke or grease-laden vapors.

Type 2 systems are used to vent steam.

**Hood specs**

What type of material is the hood constructed of? 18 ga galvanized steel

Thickness of hood material: 18 ga (.045")

Style of hood: Island canopy hood per NFPA 96

Type of filter: Air Con baffle filter, model A-20, UL listed

Height of filter above nearest cooking surface: 42"

Capacity of hood (CFM): 5376 CFM

Makeup air system description and capacity: untempered, compensating MUA at hood, 3226 CFM with variable speed control.

**Exhaust Duct Specs**

What type of material is the duct constructed of? 16 ga galvanized steel

Thickness of duct material: 16 ga (.056")

Air velocity within the duct system: 1934 fpm

**Plan Details Required**

- Hood and duct supports
- Seams and joints
- Grease gutters
- Clearance reduction methods: hood and duct
- Vibration isolation system
- Grease accumulation prevention system
- Cleanouts
- Grease duct enclosure
- Exhaust termination

**\*\*A separate fire suppression system permit is required for Type 1 hoods\*\***



## Department of Permitting and Inspections

### Electronic Signature and Fee Payment Confirmation

Notice: Your electronic signature is considered a legal signature per state law.

By digitally signing the attached document(s), you are signifying your understanding this is a legal document and your electronic signature is considered a **legal signature** per Maine state law. You are also signifying your intent on paying your fees by the opportunities below.

1. Once the complete application package has been received by us, and entered into the system,
2. You will receive an e-mailed invoice from our office which signifies that your electronic permit application and corresponding paperwork have been entered, ready for payment, to begin the process.
3. You then have the following four (4) payment options:

- provide an on-line electronic check or credit/debit card (we accept American Express, Discover, VISA, and MasterCard) payment
- call the Inspections Office at (207) 874-8703 and speak to an administrative representative to provide a credit/debit card payment over the phone
- hand-deliver a payment method to the Inspections Office, Room 315, Portland City Hall,
- deliver a payment method through the U.S. Postal Service, at the following address:

**City of Portland  
Department of Permitting and Inspections  
389 Congress Street, Room 315  
Portland, Maine 04101**

By Signing below, I understand the review process starts only once my payment has been received. After all approvals have been met and completed, I will then be issued my permit and it will be sent via e-mail. **No work shall be started until I have received my permit.**

Applicant Signature: Red Davis Date: 11-1-16

I have provided digital copies and sent them on: Date: 11-1-16

NOTE: All electronic paperwork must be delivered to [buildinginspections@portlandmaine.gov](mailto:buildinginspections@portlandmaine.gov) or by physical means ie; a thumb drive or CD to the office.