

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK **CITY OF PORTLAND**

Please Read
Application And
Notes, If Any,
Attached

BUILDING DEPARTMENT **PERMIT**

Permit Number: 100600

This is to certify that 188 STATE STREET LLC / NISSECC / R

has permission to Install Kitchen Hood System

AT 188 STATE ST CH 055 E039001

provided that the person or persons, firm or corporation accepting this permit shall comply with all of the provisions of the Statutes of Maine and of the Ordinances of the City of Portland regulating the construction, maintenance and use of buildings and structures, and of the application on file in this department.

Apply to Public Works for street line and grade if nature of work requires such information.

Notification of inspection must be given and written permission procured before this building or part thereof is altered or otherwise used-in. 24 HOUR NOTICE IS REQUIRED.

A certificate of occupancy must be procured by owner before this building or part thereof is occupied.

PERMIT ISSUED

OTHER REQUIRED APPROVALS

Fire Dept. CAPT. R. Lawrence

Health Dept. _____

Appeal Board _____

Other _____

Department Name

City of Portland
Director Building & Inspection Services

JUL - 6 2010

PENALTY FOR REMOVING THIS CARD

City of Portland, Maine - Building or Use Permit Application

389 Congress Street, 04101 Tel: (207) 874-8703, Fax: (207) 874-8716

Permit No: 10-0600	Issue Date:	CBL: 055 E039001
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Location of Construction: 188 STATE ST	Owner Name: 188 STATE STREET LLC	Owner Address: 56 ST LAWRENCE ST	Phone:
Business Name:	Contractor Name: NEVTEC / Robert Bly	Contractor Address: 33 Airport Road Newport	Phone: 8008638832
Lessee/Buyer's Name	Phone:	Permit Type: Hood Systems, Commerical	Zone: B-3

Past Use: Commercial - Restaurant Connected w/ permit# 100549	Proposed Use: Commercial - Restaurant ("Paimen Miyake") - Install Kitchen Hood System	Permit Fee: \$220.00	Cost of Work: \$20,000.00	CEO District: 2
Proposed Project Description: Install Kitchen Hood System		FIRE DEPT: <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Denied * See Conditions	INSPECTION: Use Group: <i>Hood</i> Type: <i>INC 2003</i>	
		Signature: <i>K6</i>	Signature: <i>[Signature]</i>	
		PEDESTRIAN ACTIVITIES DISTRICT (P.A.D.)		
		Action: <input type="checkbox"/> Approved <input type="checkbox"/> Approved w/Conditions <input type="checkbox"/> Denied		
		Signature: _____ Date: _____		

Permit Taken By: Idobson	Date Applied For: 06/01/2010	Zoning Approval		
<ol style="list-style-type: none"> This permit application does not preclude the Applicant(s) from meeting applicable State and Federal Rules. Building permits do not include plumbing, septic or electrical work. Building permits are void if work is not started within six (6) months of the date of issuance. False information may invalidate a building permit and stop all work.. 		Special Zone or Reviews	Zoning Appeal	Historic Preservation
		<input type="checkbox"/> Shoreland <input type="checkbox"/> Wetland <input type="checkbox"/> Flood Zone <input type="checkbox"/> Subdivision <input type="checkbox"/> Site Plan Maj <input type="checkbox"/> Minqr <input type="checkbox"/> MM <input type="checkbox"/> <i>OK w/ conditions</i> Date: <i>6/21/10</i> <i>KBA</i>	<input type="checkbox"/> Variance <input type="checkbox"/> Miscellaneous <input type="checkbox"/> Conditional Use <input type="checkbox"/> Interpretation <input type="checkbox"/> Approved <input type="checkbox"/> Denied Date: _____	<input type="checkbox"/> Not in District or Landmark <input type="checkbox"/> Does Not Require Review <input type="checkbox"/> Requires Review <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Approved w/Conditions <input type="checkbox"/> Denied Date: <i>6/21/10</i> <i>D. Andrews</i>

PERMIT ISSUED

JUL - 6 2010

City of Portland

CERTIFICATION

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

SIGNATURE OF APPLICANT	ADDRESS	DATE	PHONE
RESPONSIBLE PERSON IN CHARGE OF WORK, TITLE		DATE	PHONE

City of Portland, Maine - Building or Use Permit

389 Congress Street, 04101 Tel: (207) 874-8703, Fax: (207) 874-8716

Permit No:	Date Applied For:	CBL:
10-0600	06/01/2010	055 E039001

Location of Construction: 188 STATE ST	Owner Name: 188 STATE STREET LLC	Owner Address: 56 ST LAWRENCE ST	Phone:
Business Name:	Contractor Name: NEVTEC / Robert Bly	Contractor Address: 33 Airport Road Newport	Phone (800) 863-8832
Lessee/Buyer's Name	Phone:	Permit Type: Hood Systems, Commerical	

Proposed Use: Commereial - Restaurant ("Paimen Miyake") - Install Kitchen Hood System	Proposed Project Description: Install Kitchen Hood System
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Dept: Historic Status: Approved Reviewer: Deborah Andrews Approval Date: 06/21/2010
Note: Ok to Issue: ✓

Dept: Zoning Status: Approved with Conditions Reviewer: Ann Machado Approval Date: 06/02/2010
Note: Ok to Issue: ✓

- 1) ANY exterior work requires a separate review and approval thru Historie Preservation. This property is located within an Historic District.

Dept: Building Status: Approved with Conditions Reviewer: Tammy Munson Approval Date: 07/06/2010
Note: Ok to Issue: ✓

- 1) The hood, duet and exhaust shall be installed per IMC 2003 and NFPA 96
This permit is approved based on the plans submitted and/or updated for reductions in the clearances based on the application of a UL approved fire wrap or equivalent assembly per code.

Dept: Fire Status: Approved with Conditions Reviewer: Capt Keith Gautreau Approval Date: 06/25/2010
Note: Ok to Issue: ✓

- 1) Install shall comply with NFPA 96.
A compliance letter is required
- 2) 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.
- 3) 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 puff test is required. The Class K fire extinguisher and proper signage should be located at the suppression system pull station.

Comments:

6/22/2010-gg: received from historic as of 06-21-10. /gg

PERMIT ISSUED

JUL - 6 2010

City of Portland

BUILDING PERMIT INSPECTION PROCEDURES

Please call 874-8703 or 874-8693 (ONLY)

or email: buildinginspections@portlandmaine.gov

With the issuance of this permit, the owner, builder or their designee is required to provide adequate notice to the City of Portland Inspection 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 with construction.**

 X **Final inspection required at completion of work.**

The project cannot move to the next phase prior to the required inspection and approval to continue, REGARDLESS OF THE NOTICE OR 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.

PERMIT ISSUED

JUL - 6 2010

City of Portland



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.

Location/ Address of Construction: <u>188 State Street</u>		
Total Square Footage of Proposed Structure <u>1,250 Sq feet</u>		Square Footage of Lot <u>1,250 Sq feet</u>
Tax Assessor's Chart, Block & Lot Chart# Block# Lot#	Owner: <u>Steven Bennesson</u>	Telephone: <u>(917) 545-6235</u>
Lessee/Buyer's Name (If Applicable)	Applicant name, address & telephone: <u>Masa Miyake</u> <u>188 State Street</u> <u>207-272-3346</u>	Cost Of Work: \$ <u>20,000</u> Fee: \$ _____ C of O Fee: \$ _____
Current legal use (i.e. single family) <u>Retail/Commercial</u> If vacant, what was the previous use? _____ Proposed Specific use: <u>Restaurant → Ramen noodle house</u> Is property part of a subdivision? <u>NO</u> If yes, please name _____ Project description: <u>Noodle Shop fit-out with serving bar, kitchen, and seating for approximately 46 patrons.</u>		
Contractor's name, address & telephone: <u>Still to be determined</u> Who should we contact when the permit is ready: <u>William Garfield</u> Mailing address: _____ Phone: <u>207-272-3346</u>		

Please submit all of the information outlined in the Commercial Application Checklist.
Failure to do so will result in the automatic denial of your permit.

In order to be sure the City fully understands the full scope of the project, the Planning and Development 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 Inspections Division on-line at www.portlandmaine.gov, or stop by the Inspections Division 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.

Signature of applicant: [Signature]

Date: 6-21-10

This is not a permit; you may not commence ANY work until the permit is issued.



PORTLAND MAINE

Strengthening a Remarkable City, Building a Community for Life • www.portlandmaine.gov

Lee Urban - Director of Planning and Development
Jeanie Bourke - Inspection Division Services Director

Kitchen Exhaust System Checklist and code Provisions

Dear Applicant,

The following is a checklist to assist you in filing for a permit for a Kitchen Exhaust system. The applicable Mechanical Code provisions have also been attached. Please complete this and submit job specific construction documents that demonstrate compliance with the attached information.

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.

Type of Materials:

Is the hood Stainless steel or other type of steel? S/S If Other, what Type? _____

Is the duct work Stainless steel or other type of steel? S/S If Other, what type? _____

Thickness of the steel for the hood 18 gauge

Thickness of the duct for the hood 16 gauge

Type of Hood and Duct Supports

3/8 rod for hangers

Type of seams and Joints Welded seams

Grease Gutters provided?

Yes

Hood Clearance reduction to Combustibles design /specs:

3 inches

Duct Clearance reduction to Combustibles design /specs:

3 inches

Vibration Isolation System:

Exhaust blower includes

Air Velocity within the duct system 1,720

Grease accumulation prevention system:

~~Filters in hood w/ s/s baffles~~, Filters in hood w/ s/s baffles, grease trap + cleanouts

Cleanouts Duct work as required

Grease Duct enclosure Non Applicable

Exhaust Termination Roof X Wall

Fire Suppression System To be completed by outside contractor

Exhaust fan mounting and clearance from the roof / wall or Combustibles:

40 inches

Exhaust fan distance from property lines 10 feet

Exhaust fan distance from other vents or openings 10 feet

Exhaust fan distance from adjacent buildings 10 feet

Exhaust fan height above adjoining grade 40 inches

Hood Specs

Style of Hood Compensating Exhaust hood vent system

Type of Filter Grease filter w/ s/s baffle

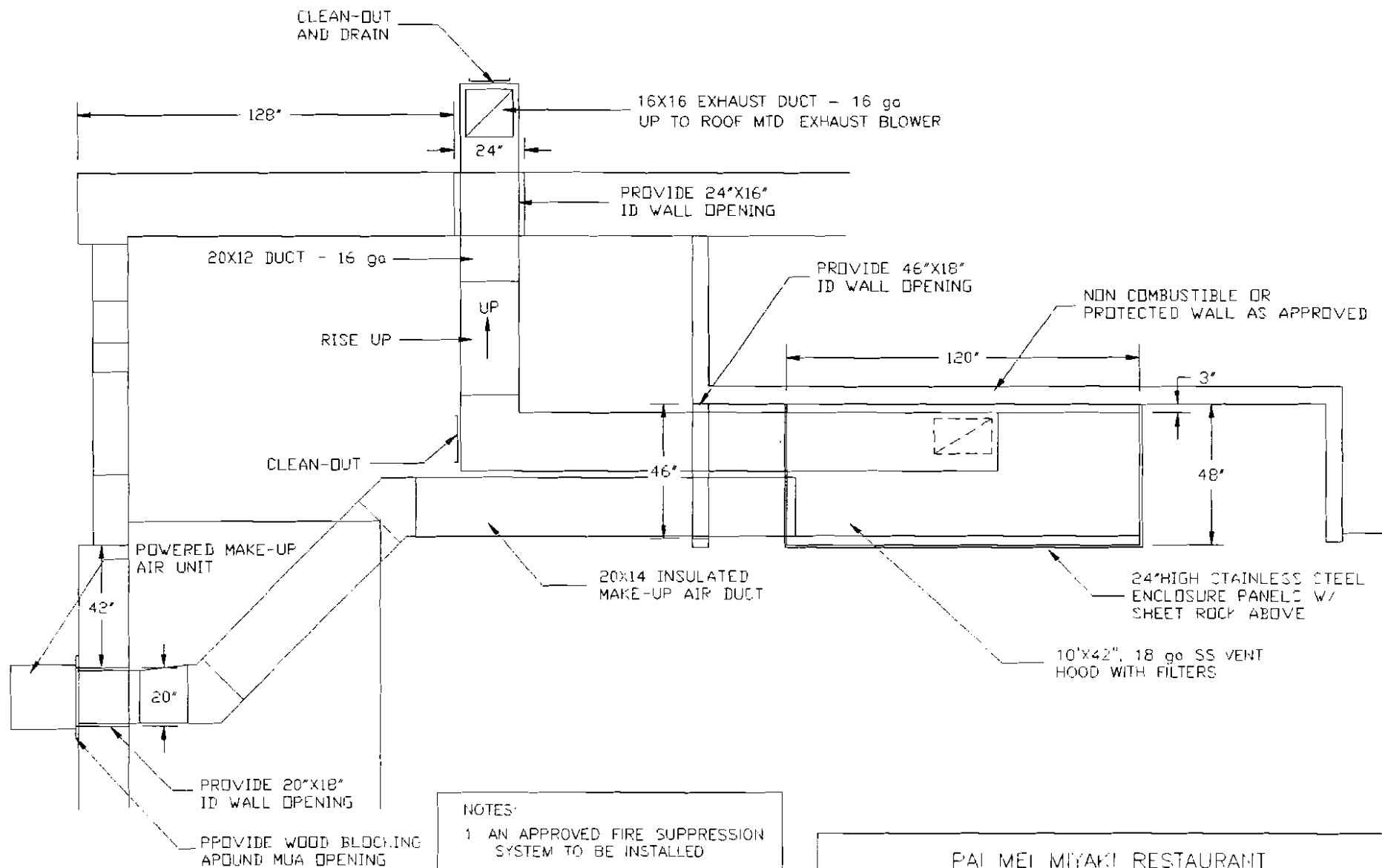
Height of filter above nearest cooking surface 36 inches

Capacity of hood CFM 2,580 cfm

Make up Air system description and capacity

1550 cfm → wall mounted unit w/ air

brought back towards hood.



NOTES:

1. AN APPROVED FIRE SUPPRESSION SYSTEM TO BE INSTALLED
2. 3 - NFPA APPROVED LIGHTS TO BE INCLUDED WITH HOOD

PAI MEI MIYAKI RESTAURANT
PORTLAND, VT

SCALE 1/4"=1'-0" DATE 5-27-10 DRAWN BY PDD

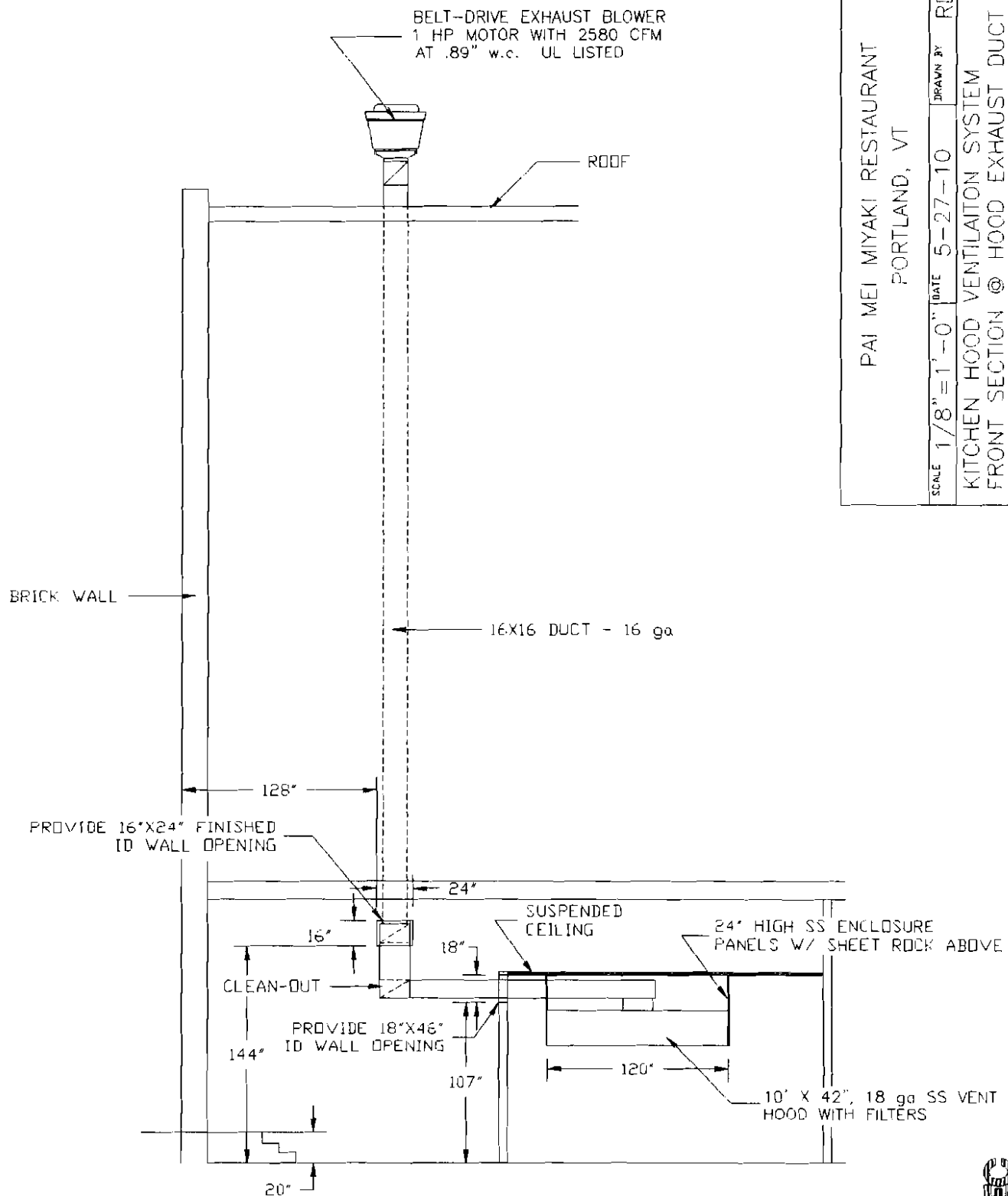
KITCHEN HOOD VENTILATION SYSTEM
PLAN VIEW

REV 6-16-10

DRAWING NUMBER
KV-1

NEVTEC

NEW ENGLAND VENTILATION TECHNOLOGIES



PAI MEI MIYAKI RESTAURANT
PORTLAND, VT

SCALE 1/8" = 1' - 0" DATE 5-27-10 DRAWN BY RDD

KITCHEN HOOD VENTILATION SYSTEM
FRONT SECTION @ HOOD EXHAUST DUCT

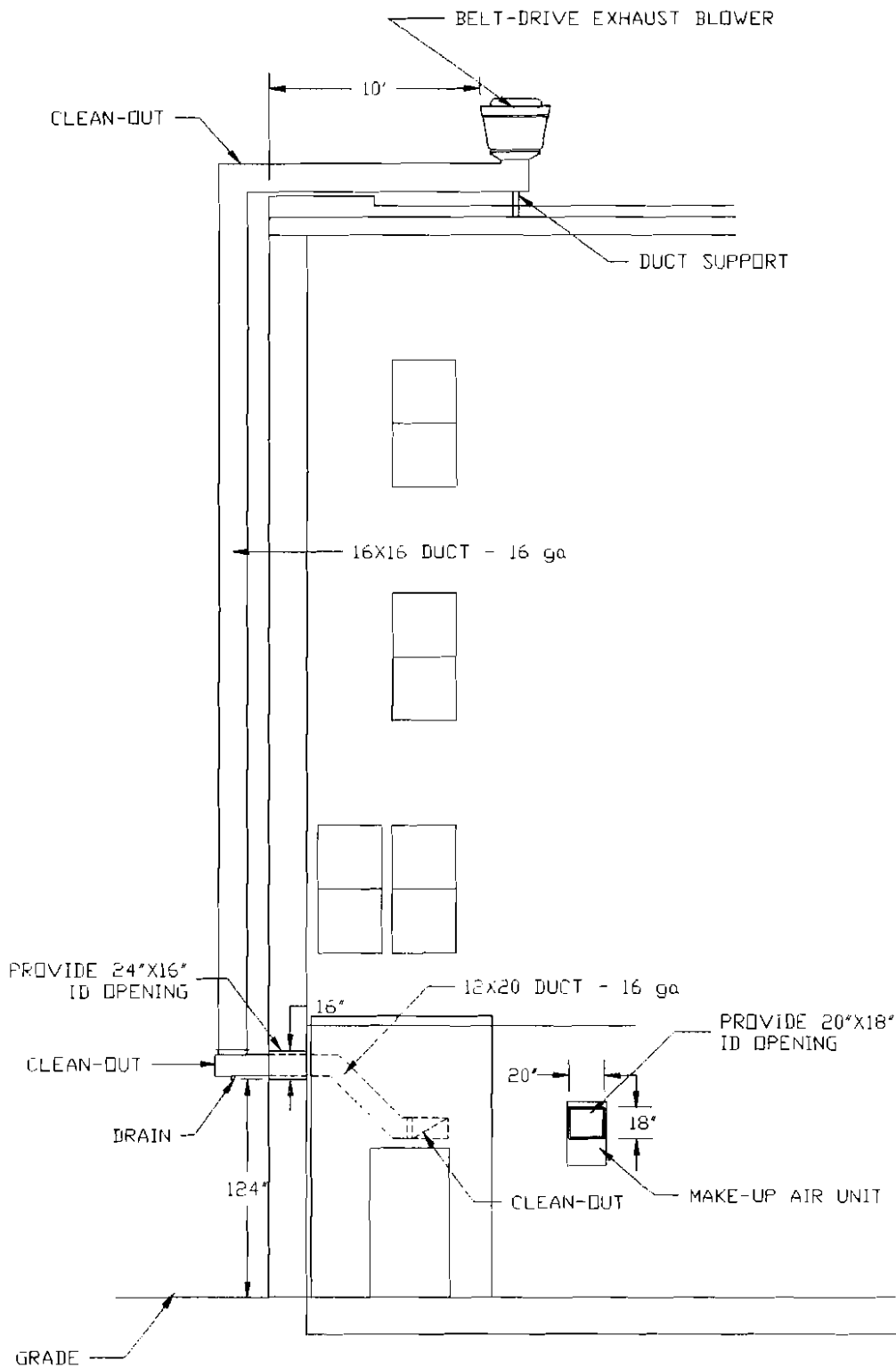
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REV. 6-16-10

KV-2

NEW ENGLAND VENTILATION TECHNOLOGIES





PAI MEI MIYAKI RESTAURANT
PORTLAND, VT

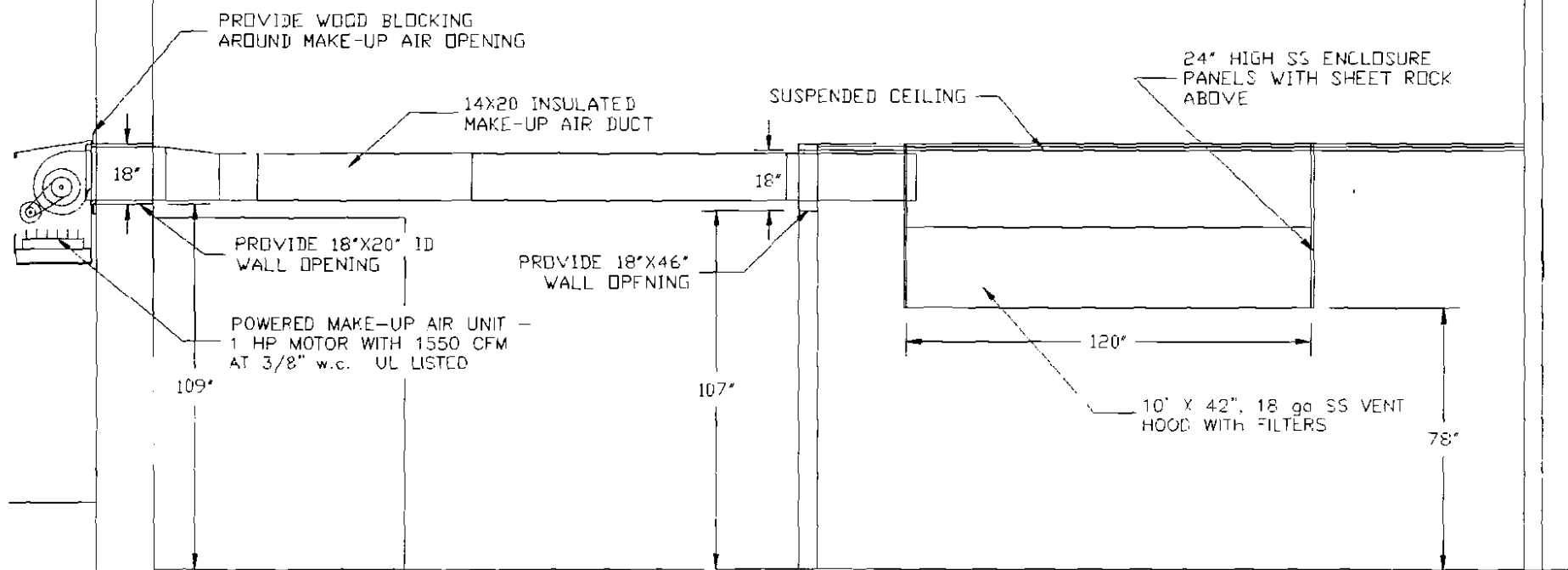
SCALE 1/8" = 1'-0" DATE 5-27-10 DRAWN BY RDD

KITCHEN HOOD VENTILATION SYSTEM
EXTERIOR ELEVATION

REV. 6-16-10 DRAWING NUMBER KV-3

NEVTEC

NEW ENGLAND VENTILATION TECHNOLOGIES



PAI MEI MIYAKI RESTAURANT
PORTLAND, VT

SCALE 1/4"=1'-0" DATE 5-27-10 DRAWN BY RDD

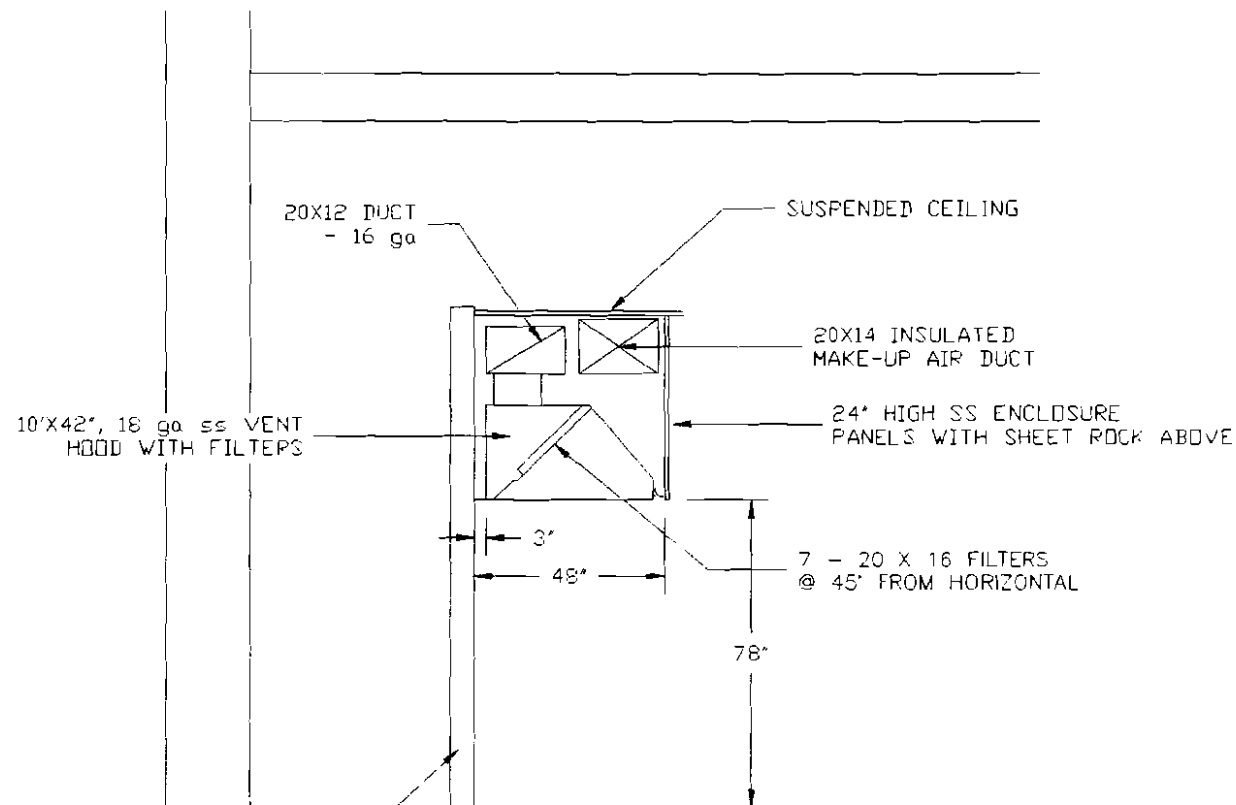
KITCHEN HOOD VENTILATION SYSTEM
FRONT SECTION @ MUA INTAKE DUCT

PEV 6-16 10

DRAWING NUMBER
1V-4

NEVTEC

NEW ENGLAND VENTILATION TECHNOLOGIES



PAI MEI MIYAKI RESTAUPANT
PORTLAND, VT

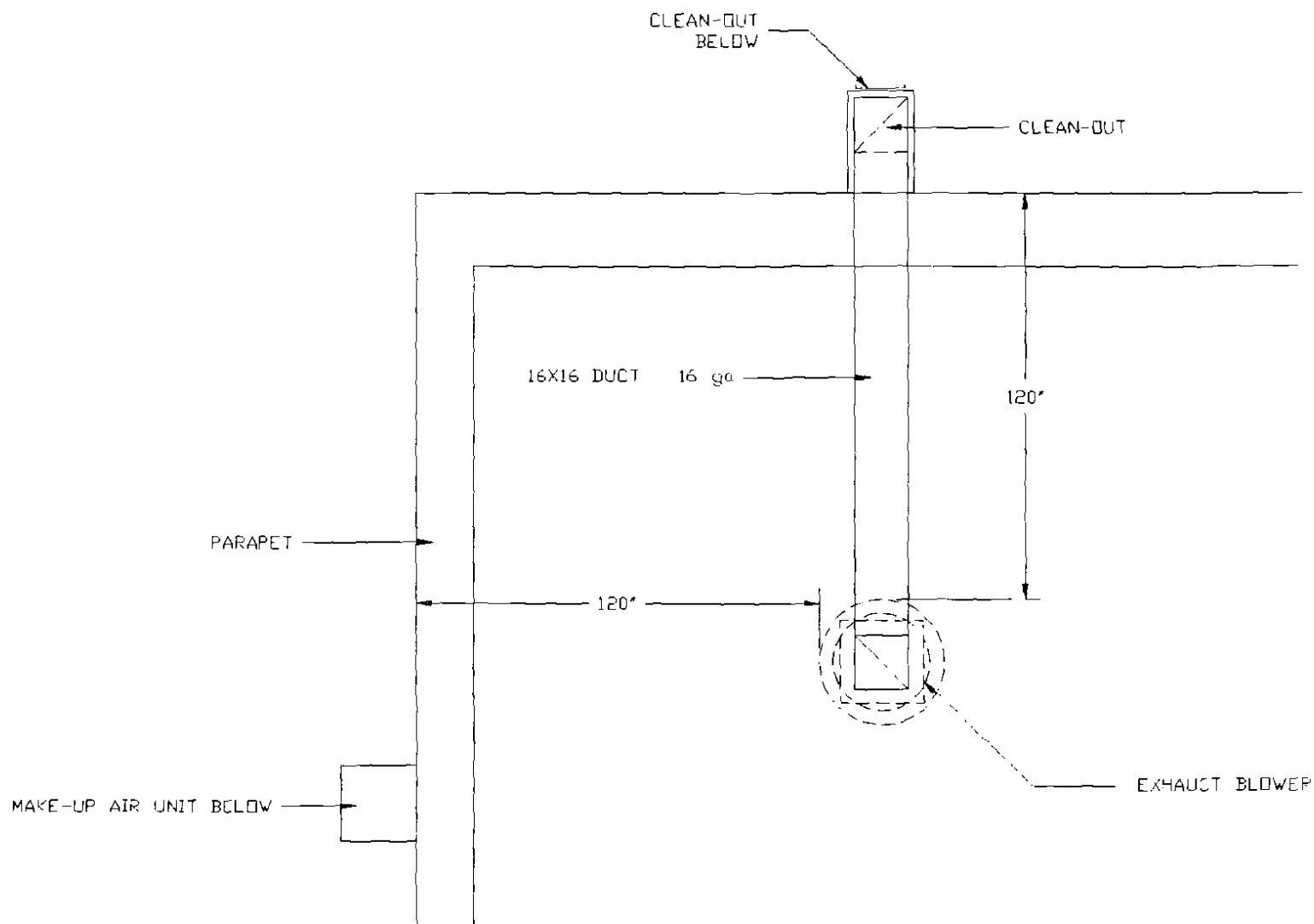
SCALE 1/4"=1'-0" DATE 5-27-10 DRAWN BY RDD

KITCHEN HOOD VENTILATION SYSTEM
SECTION @ 10'X42" SS HOOD

DRAWING NUMBER
1 V-5

NEVTEC

NEW ENGLAND VENTILATION TECHNOLOGIES



PAI MEI MIYAKI RESTAURANT
PORTLAND, VT

SCALE 1/4"=1'-0" DATE 5-27-10 DRAWN BY RDD

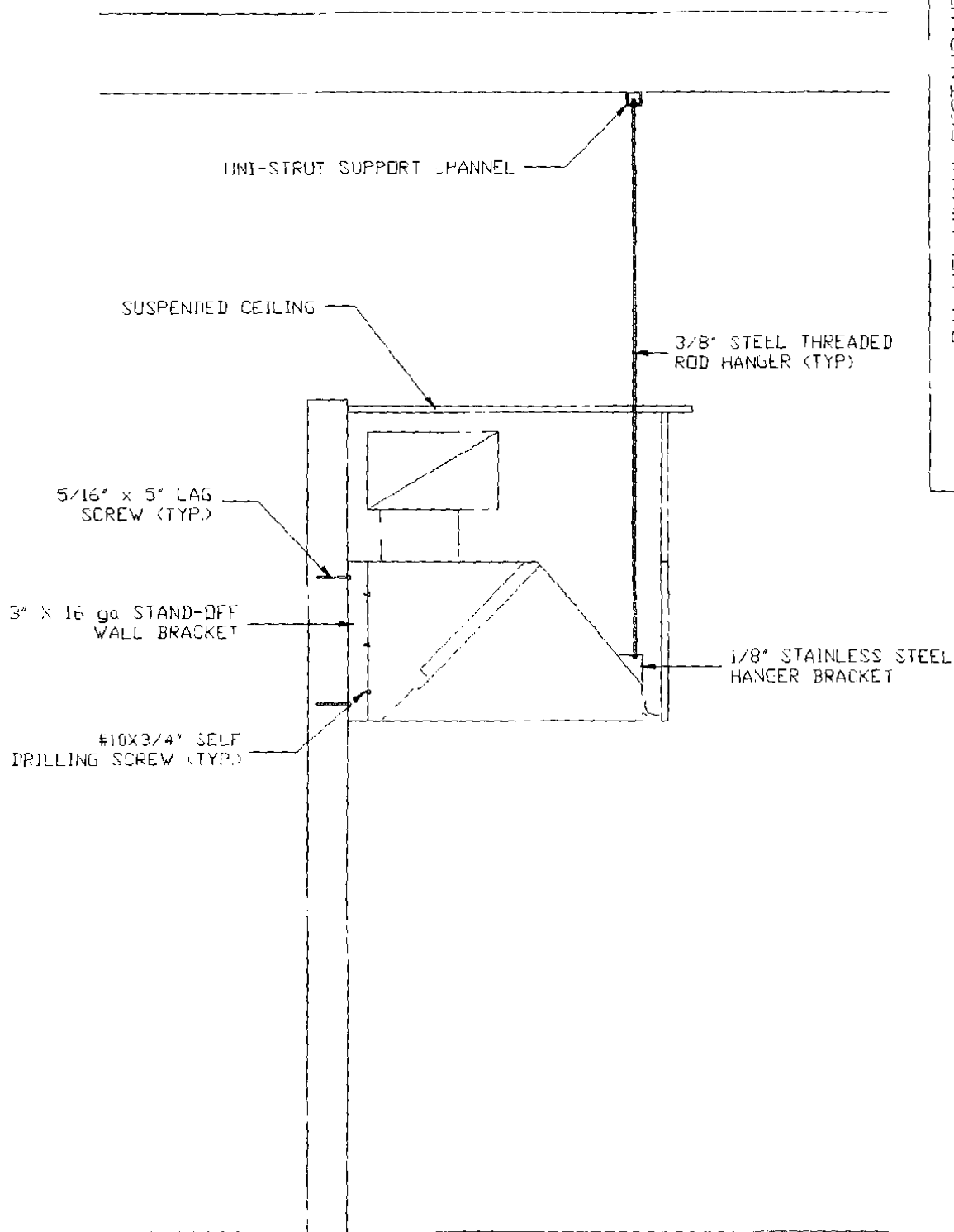
KITCHEN HOOD VENTILATION SYSTEM
ROOF PLAN VIEW

REV 6-16-10

DRAWING NUMBER
1 V-E

NEVTEC

NEW ENG. AND VENTILATION TECHNOLOGIES



PAI MEI MIYAKI RESTAURANT
PORTLAND, VT

SCALE 1/4" = 1'-0" DATE 5-27-10 DRAWN BY RDD

KITCHEN HOOD VENTILATION SYSTEM
HOOD FASTENING DETAIL

DRAWING NUMBER
KV-7

NEV

NEW ENGLAND VENTILATION TECHNOLOGIES