

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK



# CITY OF PORTLAND BUILDING PERMIT

This is to certify that 188 STATE STREET, LLC

Located At 188 STATE ST

Job ID: 2012-02-3334-ALTCOMM

CBL: 055- E-039-001

has permission to Install a type 2 hood over pizza deck oven with wall termination of the exhaust  
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  
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 by owner  
before this building or part thereof is occupied. If a  
certificate of occupancy is required, it must be

\_\_\_\_\_  
Fire Prevention Officer

 3/16/12  
\_\_\_\_\_  
Code Enforcement Officer / Plan Reviewer

THIS CARD MUST BE POSTED ON THE STREET SIDE OF THE PROPERTY  
PENALTY FOR REMOVING THIS CARD

**City of Portland, Maine - Building or Use Permit Application**

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

Job No: <b>2012-02-3334-ALTCOMM</b>	Date Applied: <b>2/21/2012</b>	CBL: <b>055- E-039-001</b>	
Location of Construction: <b>188 STATE ST</b>	Owner Name: <b>188 STATE STREET, LLC</b>	Owner Address: <b>56 ST LAWRENCE ST PORTLAND, ME 04101</b>	Phone: <b>207-899-3277</b>
Business Name:	Contractor Name: <b>J&amp; M Enterprises – Michael Dawes</b>	Contractor Address: <b>330 Neck Rd., China, ME 04358</b>	Phone: <b>207-968-2729</b>
Lessee/Buyer's Name: <b>Johnny Lomba</b>	Phone: <b>206-920-7499</b>	Permit Type: <b>BLDG - HOOD</b>	Zone: <b>B-3</b>
Past Use:  <b>Change of use permit #2011-08-1903 pending to be restaurant</b>	Proposed Use:  <b>Same - Change of use permit #2011-08-1903 pending to be restaurant – install kitchen hood &amp; exhaust system</b>	Cost of Work: <b>4000.00</b>  Fire Dept: <div style="text-align: right;"><input checked="" type="checkbox"/> Approved w/ conditions <input type="checkbox"/> Denied <input type="checkbox"/> N/A</div> Signature: <i>[Signature]</i> <b>(50)</b>	CEO District:  Inspection: Use Group: <b>A-2</b> Type: <b>Type 2 Hood</b> Signature: <i>[Signature]</i> <b>3/16/12</b>
Proposed Project Description: <b>kitchen exhaust system</b>		Pedestrian Activities District (P.A.D.)	
Permit Taken By:		<b>Zoning Approval</b>	

<div>1. This permit application does not preclude the Applicant(s) from meeting applicable State and Federal Rules.</div> <div>2. Building Permits do not include plumbing, septic or electrical work.</div> <div>3. Building permits are void if work is not started within six (6) months of the date of issuance. False informatin may invalidate a building permit and stop all work.</div>	<b>Special Zone or Reviews</b>  <input type="checkbox"/> Shoreland <input type="checkbox"/> Wetlands <input type="checkbox"/> Flood Zone <input type="checkbox"/> Subdivision <input type="checkbox"/> Site Plan  <input type="checkbox"/> Maj <input type="checkbox"/> Min <input type="checkbox"/> MM  Date: <b>OK 2/21/12 ABU</b>	<b>Zoning Appeal</b>  <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:	<b>Historic Preservation</b>  <input type="checkbox"/> Not in Dist or Landmark <input type="checkbox"/> Does not Require Review <input type="checkbox"/> Requires Review <input type="checkbox"/> Approved <input checked="" type="checkbox"/> Approved w/Conditions <input type="checkbox"/> Denied  Date: <b>2/27/12</b> <i>[Signature]</i>
	<b>CERTIFICATION</b>		

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 appication 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

## BUILDING PERMIT INSPECTION PROCEDURES

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

or email: [buildinginspections@portlandmaine.gov](mailto: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 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.**

Close In Elec/Plmb/Frame prior to insulate or gyp

Final Inspection

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.



# PORTLAND MAINE

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Acting Director of Planning and Urban Development  
Gregory Mitchell

Job ID: 2012-02-3334-ALTCOMM

Located At: 188 STATE ST

CBL: 055- E-039-001

## **Conditions of Approval:**

### **Historic**

1. Exterior Alterations shall be limited to the small vent shown on accompanying photographs. Any additional exterior equipment/ductwork shall be subject requires historic preservation approval.

### **Fire**

2. Installation shall comply with City Code Chapter 10.
3. Type II kitchen hood. Appliance is an enclosed deck oven only. Any other cooking equipment shall be in accordance with NFPA 96.

### **Building**

1. Application approval based upon information provided by applicant, including revisions to the exhaust termination as per Deb A. review. Any deviation from approved plans requires separate review and approval prior to work.
2. Equipment shall be installed in compliance with the manufacturer's specifications and the UL listing and the listing of the appliance being vented.
3. Separate permits are required for any electrical, plumbing, sprinkler, fire alarm, HVAC systems, heating appliances, including pellet/wood stoves, commercial hood exhaust systems and fuel tanks. Separate plans may need to be submitted for approval as a part of this process.

B-3 Change of use permit 2011-08-1903

2012-02-2334

retil to restaurant



# 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 ST.</u>		
Total Square Footage of Proposed Structure <u>1600 sqft.</u>		Square Footage of Lot <u>1600 sqft.</u>
Tax Assessor's Chart, Block & Lot Chart# <u>055-EO39001</u> Block# Lot#	Owner: <u>188 State St LLC</u> <u>56 Lawrence St</u> <u>Portland, ME 04101</u>	Telephone: <u>899-3277</u>
Lessee/Buyer's Name (If Applicable) <u>Johnny Lomba</u>	Applicant name, address & telephone: <u>J+m Enterprises</u> <u>330 Neck Rd</u> <u>China, Me 04358</u>	Cost Of Work: \$ <u>3280.-</u> Fee: \$ <u>        </u> C of O Fee: \$ <u>60.00</u>
Current legal use (i.e. single family) <u>VACANT</u>		
If vacant, what was the previous use? <u>Books store</u>		
Proposed Specific use: <u>Class 1 Food service</u>		
Is property part of a subdivision? <u>NO</u> If yes, please name <u>        </u>		
Project description: <u>Install 5'6" x 12'H x 54" back heat collection hood OVER OVENS</u> <u>duct to a spot above window with in-line fan. (small vent OVER</u> <u>window).</u>		
Contractor's name, address & telephone: <u>        </u>		
Who should we contact when the permit is ready: <u>Michael Dawes</u>		
Mailing address: <u>        </u> Phone: <u>968-2729</u>		
FEB 21 2012		
Dept. of Building Inspection City of Portland, Maine		

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](http://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: <u>Michael Dawes</u>	Date: <u>        </u>
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This is not a permit; you may not commence ANY work until the permit is issued.

**J & M ENTERPRISES INC.**  
**SUPERIOR FIRE SERVICES**

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330 Neck Rd, China ME 04358 Office Ph: 968-2729 Cell: 592-2540  
[jmdawes320@roadrunner.com](mailto:jmdawes320@roadrunner.com) fax 866-221-2729

Feb. 16, 2012  
Johnny Lomba  
188 State St.  
Portland, ME  
899-3277 1-206-920-7499 cell  
[lfkportland@gmail.com](mailto:lfkportland@gmail.com)

To Johnny:

***Re: Restaurant Hood ,Fan System***

The Following is a quote to install a Condense Stainless Steel 5'6" hood over your double decker pizza ovens.

**Hood System**

\$875.00 5'6' ft Stainless Hood heat collection  
\$625.00 Direct drive Exhaust Fan In Line (variable speed)  
\$305.00 Duct to over window  
\$400.00 Hardware to hang  
\$960.00 Installation \$1200.00  
\$115.63 Sales tax

**TOTAL PROJECT COST \$3280.63**

***NOTES:***

We will need Portland Fire Dept. Permit  
Will need a \$2000.00 deposit to get materials ordered.  
Could start as soon as the room is ready.  
Balance Due upon completion

**We can address your other extinguisher needs at the same time**

Electrical wiring to be done by others.

Feel free to call my cell anytime 592-2540, it's a good daytime contact and my home/office number is 968-2729 good early AM and evenings.

Thank You

Mike Dawes  
J&M Enterprises



# PORTLAND MAINE

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

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? Stainless If Other, what Type? \_\_\_\_\_

Is the duct work Stainless steel or other type of steel? other If Other, what type? cold rolled steel

Thickness of the steel for the hood 24 GA

Thickness of the duct for the hood 26 GA

Type of Hood and Duct Supports

threaded Rod or Lags

Type of seams and Joints pittsburg

Grease Gutters provided? N/A

Hood Clearance reduction to Combustibles design /specs:

N/A

### Duct Clearance reduction to Combustibles design /specs:

n/a

### Vibration Isolation System:

N/A

Air Velocity within the duct system 900 CFM

### Grease accumulation prevention system:

N/A

Cleanouts N/A

Grease Duct enclosure N/A

Exhaust Termination    Roof \_\_\_\_\_    Wall ✓

Fire Suppression System N/A

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

inline inside Building

Exhaust fan distance from property lines N/A

Exhaust fan distance from other vents or openings N/A

Exhaust fan distance from adjacent buildings overlooks parking lot

Exhaust fan height above adjoining grade 8'4"

## Hood Specs

Style of Hood condense hood

Type of Filter N/A

Height of filter above nearest cooking surface N/A

Capacity of hood CFM 800 cfm

### Make up Air system description and capacity

NONE

\_\_\_\_\_

Figure 1. The effect of the number of iterations on the accuracy of the proposed algorithm. The accuracy of the proposed algorithm increases with the number of iterations. The accuracy of the proposed algorithm is 100% when the number of iterations is 1000.



# 188 State Street



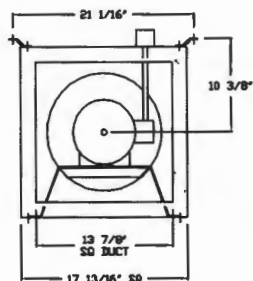
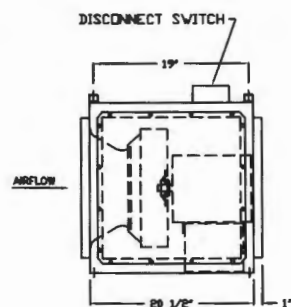
# EXHAUST FAN INFORMATION

FAN UNIT NO.	FAN UNIT MODEL #	MODEL	TAG	CFM	ESP.	RPM	H.P.	#	VOLT	FLA	WEIGHT (LBS.)
1	SIDD100A-CA	SIDD100A-CA		825	0.350	1182	0.360	1	115	4.2	116.00

## FAN OPTIONS

FAN UNIT NO.	OPTION (Qty. - Descr.)
1	1 - 1 Hanging Spring Vibration Isolators (Set of 4), For Indoor or Outdoor use with Square Inline fans.

## FAN #1 SIDD100A-CA - EXHAUST FAN



## FEATURES:

- TWO FULL SIZE ACCESS DOORS PROVIDE EASY ACCESS TO THE WHEEL AND MOTOR
- WHEELS ARE BACKWARDLY INCLINED NON-OVERLOADING
- THERMAL OVERLOAD PROTECTION (SINGLE PHASE)
- UL705
- MOTOR COVER SUPPLIED
- AMCA SOUND AND AIR CERTIFIED
- DISCONNECT SWITCH
- SPEED CONTROL

## OPTIONS

- 1 HANGING SPRING VIBRATION ISOLATORS (SET OF 4), FOR INDOOR OR OUTDOOR USE WITH SQUARE INLINE FANS.

2-15" square panels  
4 starting collars

200.50  
43.51

**CAPTIVE AIRE**

JOB	188 State St
LOCATION	SOUTH CHINA, ME
DATE	2/16/2012
DWG #	2
REV.	
JOB #	
DRAWN BY	BFC-21
SCALE	1/8" = 1'-0"

**Jeanie Bourke - Re: Fwd: 188 State Street**

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**From:** Deb Andrews  
**To:** Benjamin Wallace; Jeanie Bourke  
**Date:** 3/13/2012 9:53 AM  
**Subject:** Re: Fwd: 188 State Street  
**CC:** Chris Pirone

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Yes, I did receive the information and I wrote Mr. Lomba back to say I could support the location.

Deb

>>> Jeanie Bourke 3/13/2012 9:04 AM >>>

Ben - yes this is a type 2 hood for a pizza style enclosed oven, no other cooking appliances are being installed.

Deb - did you receive this information, and can you let us know if you approve. His note about inoperable windows and venting is not accurate, code does not prohibit this, it does require screens if operable.

Thanks

>>> Johnny Lomba <johnnylomba3@gmail.com> 3/8/2012 10:14 AM >>>  
Jeanie,

Good morning!

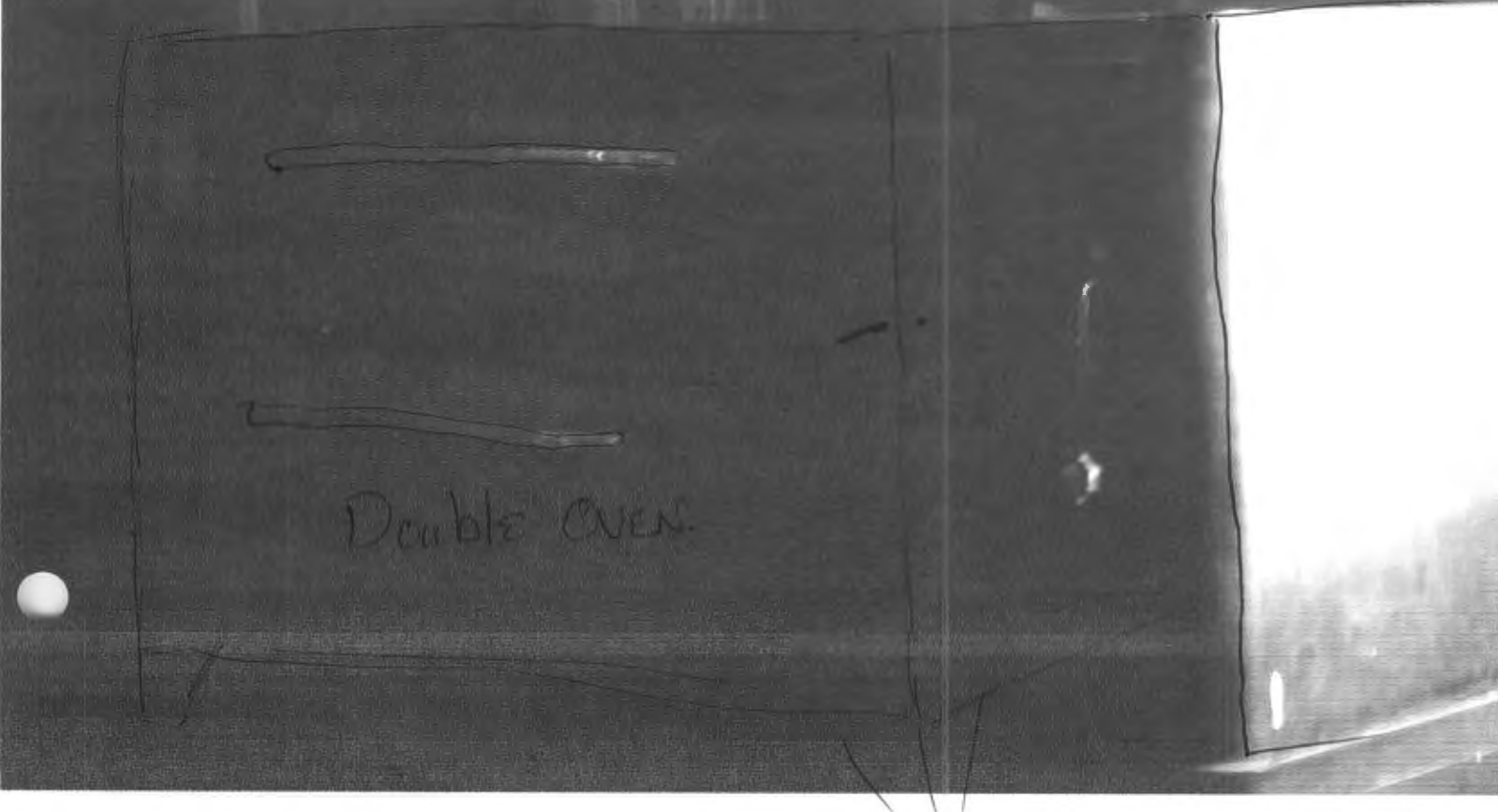
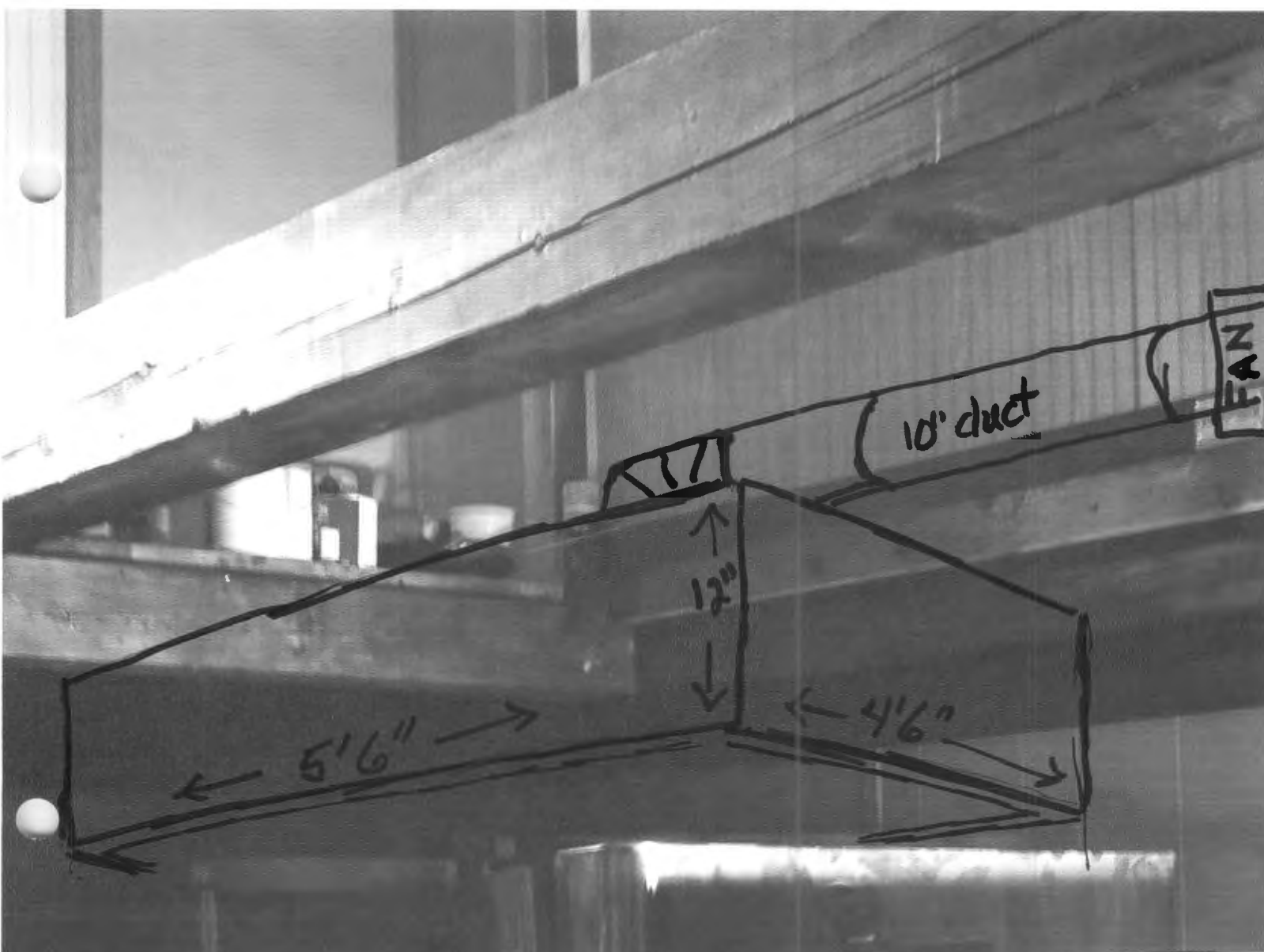
I've attached a few photos of the area I left you a message about. This ties in with the hood permit application that we currently have filed with your department. Originally, we had planned to vent the hood above the existing windows at the rear of the building. However, there is a 10 inch steel I-beam above those windows, making a vent install there impossible. What we would like to do, if possible, is to box in the windows and then vent through the space. We had planned to render the windows inoperable from the inside anyway, since the existing glass is a security concern as well as our understanding that they needed to be inoperable for venting reasons and code compliance. I hope this doesn't sound too confusing via email! At any rate, the photos are attached and perhaps when we speak next we can figure out the best approach for all concerned.

On a different note, I do have the adjustments to my floor plan done. They are on a thumb drive for my computer (which is new) and as soon as I figure out why I can't retrieve them I'll get them sent to you in an additional email. Unfortunately, I am not very savvy when it comes to computers!

Thank you for all your time working with us on this project. I hope you are well and I look forward to speaking with you soon.

Best,

Johnny  
[johnnylomba3@gmail.com](mailto:johnnylomba3@gmail.com)  
cell: 206-920-7499  
work: 899-3277





inline  
fan

10' Round  
Pipe



Steel Beam







Steel Beam







# CITY OF PORTLAND, MAINE

Department of Building Inspections

## Original Receipt

Feb 21 2017

Received from 355 Commercial LLC

Location of Work 100 St. J

Cost of Construction \$ \_\_\_\_\_ Building Fee: \_\_\_\_\_

Permit Fee \$ \_\_\_\_\_ Site Fee: \_\_\_\_\_

Certificate of Occupancy Fee: \_\_\_\_\_

Total: 110.00

Building (IL) \_\_\_\_\_ Plumbing (IS) \_\_\_\_\_ Electrical (I2) \_\_\_\_\_ Site Plan (U2) \_\_\_\_\_

Other \_\_\_\_\_

CBL: 1117 & 1123

Check #: 1117 & 1123 Total Collected \$ 110.00

**No work is to be started until permit issued.  
Please keep original receipt for your records.**

Taken by: [Signature]

WHITE - Applicant's Copy  
YELLOW - Office Copy  
PINK - Permit Copy