

Form # P 04

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK
CITY OF PORTLAND

Please Read
Application And
Notes, If Any,
Attached

BUILDING DEPARTMENT

PERMIT

PERMIT ISSUE
Permit Number: 091078

This is to certify that PORTLAND WEST NEIGHBORHOOD BUILDING COUNCIL OCT 23 2009
has permission to "Caiola's Restaurant" install a typl hood system
AT 56 PINE ST Caiola's CB 0056 C005001 City of Portland

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
lath or otherwise closed-in. 24
HOUR NOTICE IS REQUIRED.

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

OTHER REQUIRED APPROVALS

Fire Dept. CRPT. R. Sauter

Health Dept. _____

Appeal Board _____

Other _____

Department Name

Carrie Bank 10/23/09
Director - Building & Inspection Services

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: 09-1078	Issue Date:	CBL: 056 C005001
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Location of Construction: 56 PINE ST Caiola's	Owner Name: PORTLAND WEST NEIGHBORH	Owner Address: 181 BRACKETT ST	Phone:
Business Name:	Contractor Name: Blue Cold Distributors	Contractor Address: 323 Pine Point road Scarborough	Phone 2078850107
Lessee/Buyer's Name	Phone:	Permit Type: Hood Systems, Commerical	Zone: B-1

Past Use: Commercial	Proposed Use: Commercial Restaurant "Caiola's Restaurant" install a type 1 hood system	Permit Fee: \$90.00	Cost of Work: \$6,515.00	CEO District: 2
Proposed Project Description: "Caiola's Restaurant" install a type 1 hood system		FIRE DEPT: <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Denied * See Conditions	INSPECTION: Use Group: A-2 Type: Hood	
		Signature: (KG)	Signature: JMB 10/23/09	
		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: Ldobson	Date Applied For: 09/28/2009	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 <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"/> Minor <input type="checkbox"/> MM <input checked="" type="checkbox"/> Date: 9/29/09	Zoning Appeal <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:	Historic Preservation <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: 9/29/09
		PERMIT ISSUED OCT 23 2009		
		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



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>56 PINE ST</u>		
Total Square Footage of Proposed Structure		Square Footage of Lot
Tax Assessor's Chart, Block & Lot Chart# Block# Lot# <u>56</u> <u>C</u> <u>5</u>	Owner: <u>PORTLAND WEST NEIGHBORHOOD PLANNING</u> <u>181 BRACKETT ST, PORTLAND</u>	Telephone:
Lessee/Buyer's Name (If Applicable) <u>CHICLA'S RESTAURANT</u>	Applicant name, address & telephone: <u>BLUE COID DISTRIBUTORS</u> <u>10 SNOW CANNING RD</u> <u>STARBUCKS 885-0107</u>	Cost Of Work: \$ <u>6515⁰⁰</u> Fee: \$ _____ C of O Fee: \$ <u>90</u>
Current legal use (i.e. single family) <u>COMMERCIAL</u> If vacant, what was the previous use? _____ Proposed Specific use: _____ Is property part of a subdivision? _____ If yes, please name _____ Project description: <u>INSTALL TYPE 1 HEAVY SYSTEM</u>		
Contractor's name, address & telephone: <u>Bourbon + Sons 749-187</u>		
Who should we contact when the permit is ready: <u>BILL SAWYER @ BLUE COID</u> Mailing address: _____ Phone: <u>885-0107</u>		

RECEIVED
SEP 28 2009
Dept. of Building Inspections
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, 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>Dan P. [Signature]</u>	Date: <u>9/23/09</u>
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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? Stainless steel If Other, what Type? _____

Is the duct work Stainless steel or other type of steel? 16ga galv. If Other, what type? _____

Thickness of the steel for the hood 16ga

Thickness of the duct for the hood 16ga

Type of Hood and Duct Supports

Lgs to wall and 3/8 threaded rod into truss

Type of seams and Joints Solid welded

Grease Gutters provided? N/A

Hood Clearance reduction to Combustibles design /specs:
18" from ceiling 1" Fab walls stainless, with 69lb BACing

Duct Clearance reduction to Combustibles design /specs:
Wrap with 3m grease duct wrap

Vibration Isolation System:
N/A

Air Velocity within the duct system S.P. 1 CFM 1100

Grease accumulation prevention system:
N/A

Cleanouts in each 90° 2/100°

Grease Duct enclosure 3m Grease duct wrap

Exhaust Termination Roof X Wall _____

Fire Suppression System 2 1/2 gal

Exhaust fan mounting and clearance from the roof / wall or Combustibles:
mounted roof 18" off roof 40" Top

Exhaust fan distance from property lines 10

Exhaust fan distance from other vents or openings 10'

Exhaust fan distance from adjacent buildings 10'

Exhaust fan height above adjoining grade 14'

Hood Specs

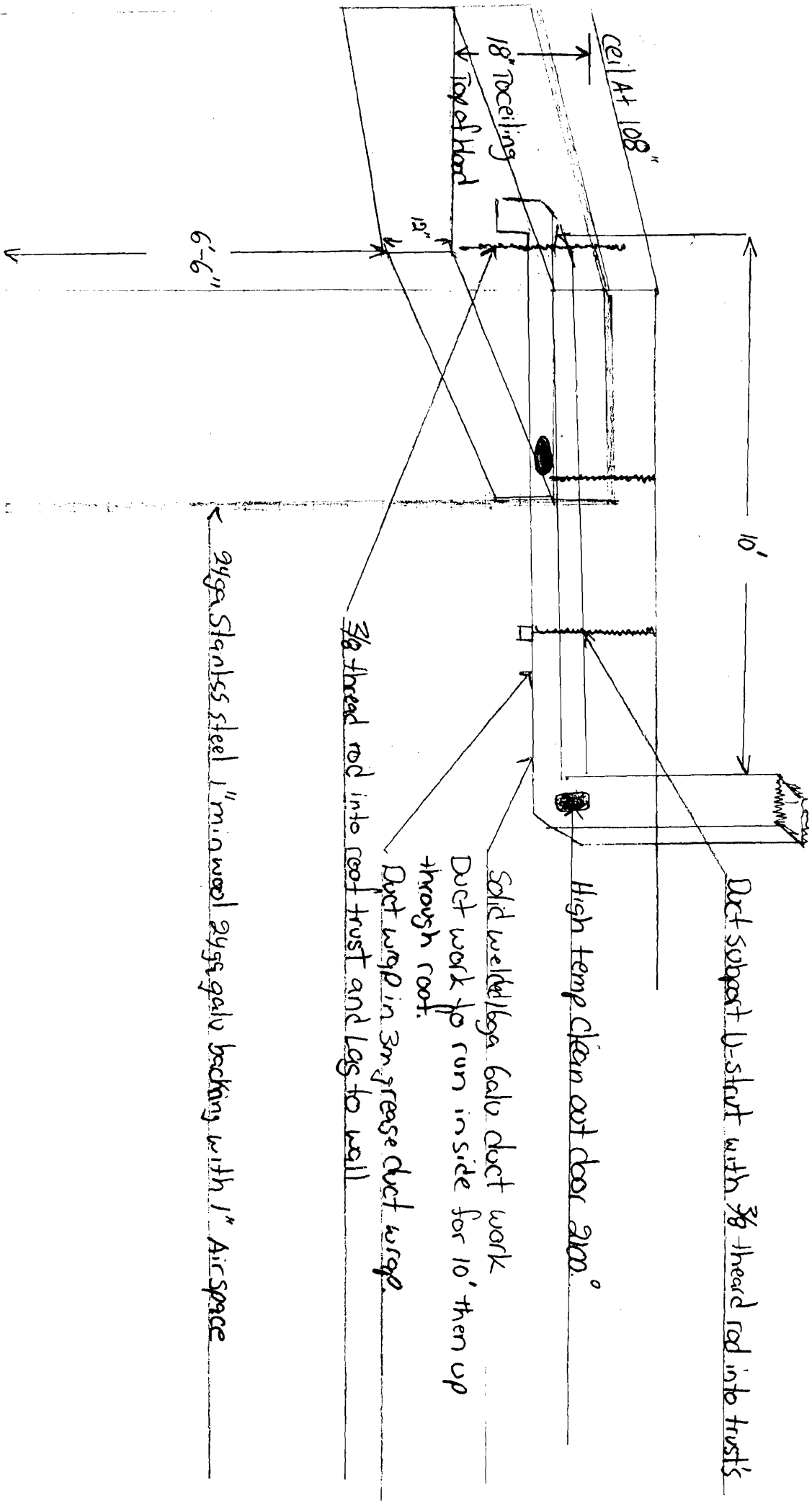
Style of Hood Canopy

Type of Filter Baffle

Height of filter above nearest cooking surface 36"

Capacity of hood CFM 1100

Make up Air system description and capacity
Increase pulls on existing make up air fan
Be being in 80 percent 880 CFM to replace
Air taken out from new Hood.

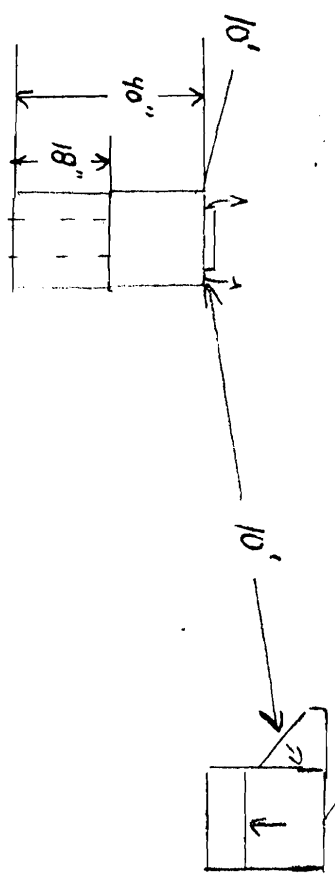


roof

roof

make up Existing Increase pulley to Increase Air flow

roof

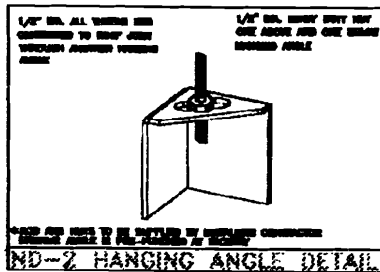


HOOD INFORMATION

HOOD NO.	MODEL	LENGTH	MAX. COOKING TEMP.	EXHAUST PLENUM RISER(S)					SUPPLY PLENUM RISER(S)					HOOD CONSTRUCTION	HOOD CONFIG.		
				TOTAL EXH. CFM	WIDTH	LENG.	DIA.	CFM	S.P.	TOTAL SUP. CFM	WIDTH	LENG.	DIA.		CFM	S.P.	END TO END
1	4812 SND-2	4' 0.00"	450 Deg.	1100	10"	10"		1100	-0.153"	0					430 SS 100%	ALONE	ALONE

HOOD INFORMATION

HOOD NO.	FILTER(S)				LIGHT(S)				UTILITY CABINET(S)				FIRE SYSTEM PIPING	HOOD WEIGHT
	TYPE	QTY.	HEIGHT	LENGTH	QTY.	TYPE	WIRE GUARD	LOCATION	FIRE SYSTEM TYPE	SIZE	ELECTRICAL MODEL #	QUANTITY	LOCATION	
1	Alum Baffle w/ Handles	3	16"	16"	2	Scree In Compact Fluore	NO						NO	181 LBS



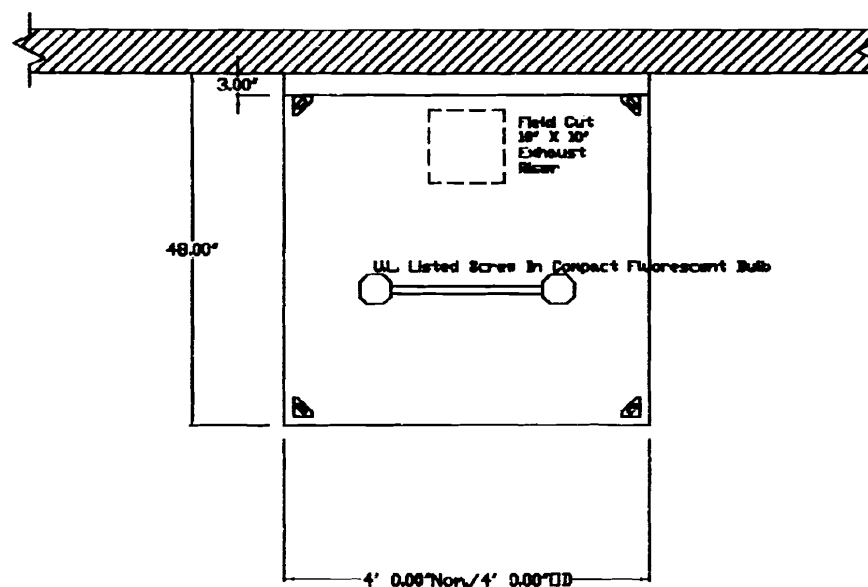
CAPTIVE-AIRE HOODS ARE BUILT IN COMPLIANCE WITH



NFPA #96

NSF

UL 710 & ULC710 STANDARDS
E.T.L. LISTED 3054804-001



PLAN VIEW - Hood #1
4' 0.00" LONG 4812SND-2

CUSTOMER APPROVAL TO MANUFACTURE:

Approved as Noted ☐

Approved with NO Exception Taken ☐

Revise and Resubmit ☐

SIGNATURE *D. B. King*

Your Title _____ Date _____

CAPTIVE-AIRE

JOB Portland 1023549

LOCATION

DATE 9/21/2009

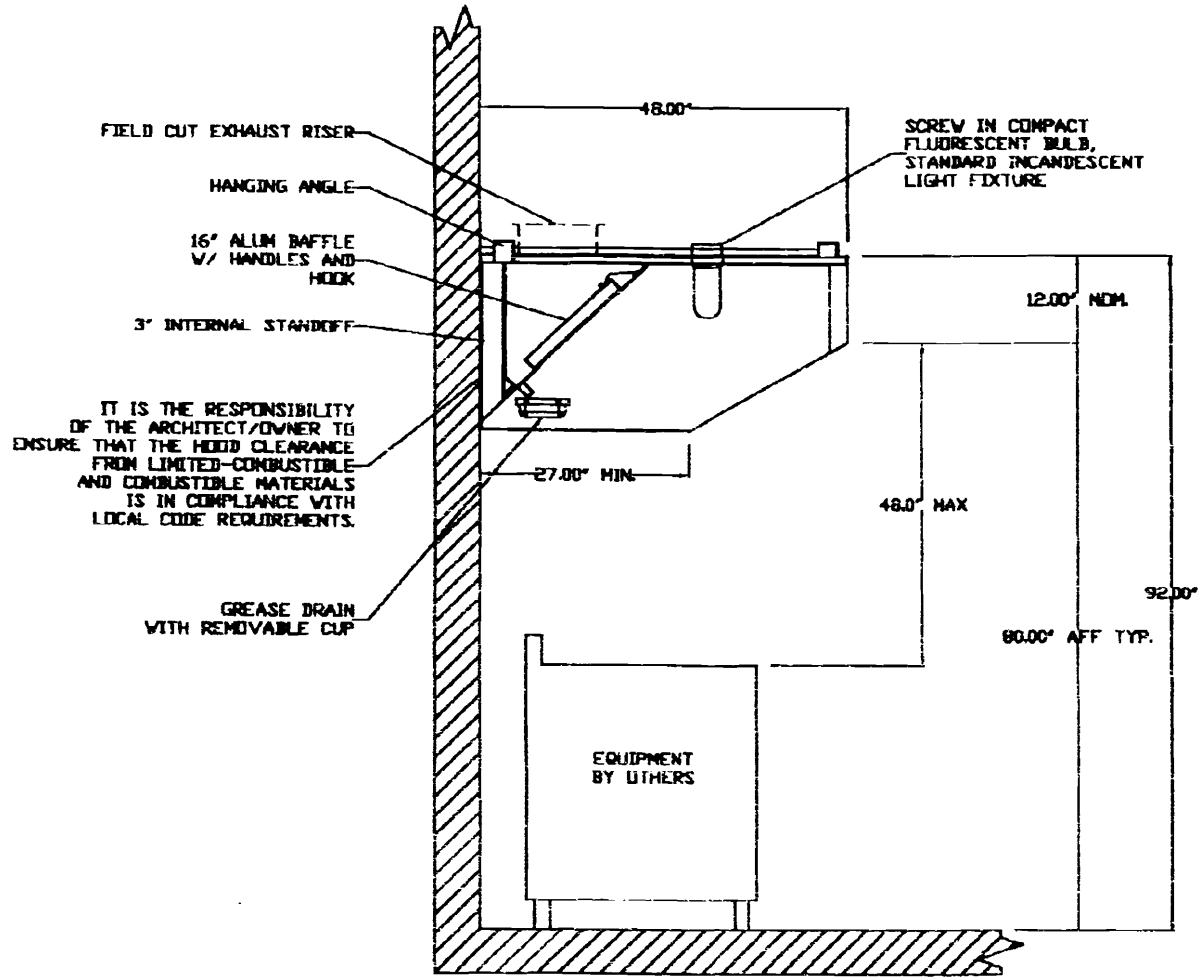
JOB # 1023549

DWG # Portland1023549

DRAWN BY BFC

REV. 1.00

SCALE 8.5' x 11'



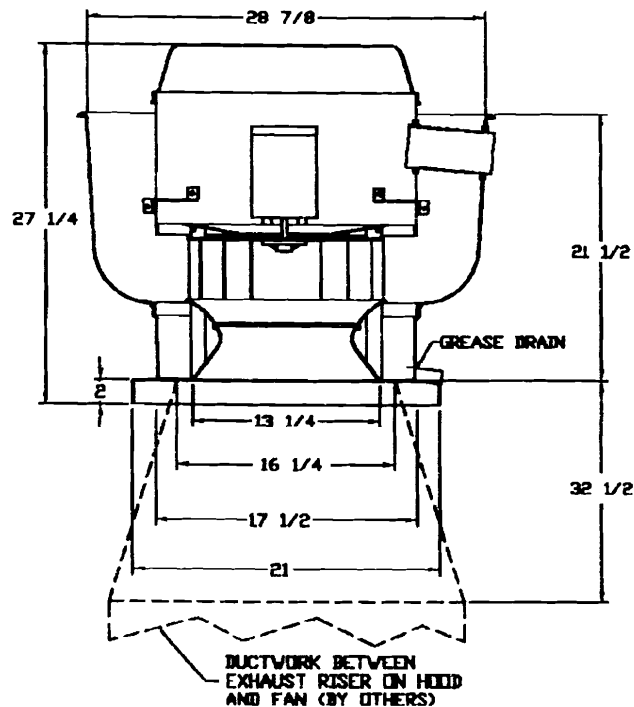
SECTION VIEW - MODEL 4812SND-2

CUSTOMER APPROVAL TO MANUFACTURE:	
Approved as Noted	<input type="checkbox"/>
Approved with NO Exception Taken	<input type="checkbox"/>
Revised and Resubmitted	<input type="checkbox"/>
SIGNATURE <i>D. B. M. R.</i>	
Your Title _____	Date _____

CAPTIVE AIR

JOB Portland 1023549	
LOCATION	
DATE 9/21/2009	JOB # 1023549
DWC # Portland1023549	DRAWN BY BFC
REV. 1.00	SCALE 8.5" x 11"

FAN #1 DUS0HEA - EXHAUST FAN



FEATURES:

- ROOF MOUNTED FANS
- RESTAURANT MODEL
- UL762
- VARIABLE SPEED CONTROL
- INTERNAL WIRING
- WEATHERPROOF DISCONNECT
- THERMAL OVERLOAD PROTECTION (SINGLE PHASE)
- HIGH HEAT OPERATION 300°F (149°C)
- GREASE CLASSIFICATION TESTING

NORMAL TEMPERATURE TEST

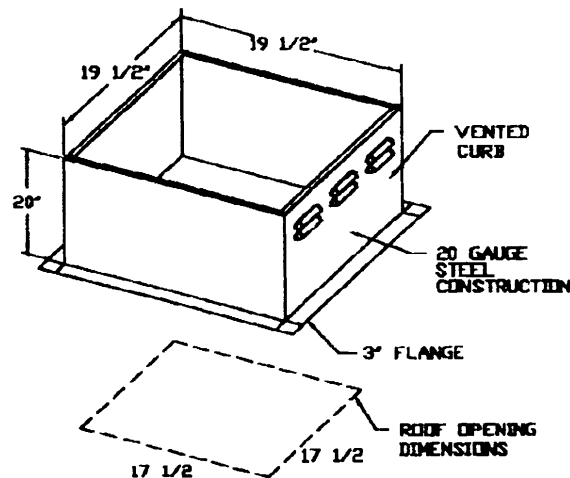
EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING AIR AT 300°F (149°C) UNTIL ALL FAN PARTS HAVE REACHED THERMAL EQUILIBRIUM, AND WITHOUT ANY DETERIORATING EFFECTS TO THE FAN WHICH WOULD CAUSE UNSAFE OPERATION.

ABNORMAL FLARE-UP TEST

EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING BURNING GREASE VAPORS AT 600°F (316°C) FOR A PERIOD OF 15 MINUTES WITHOUT THE FAN BECOMING DAMAGED TO ANY EXTENT THAT COULD CAUSE AN UNSAFE CONDITION.

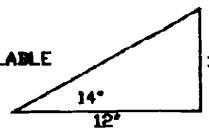
OPTIONS

- GREASE BOX
- FAN BASE CERAMIC SEAL - FOR GREASE DUCTS
- HINGE KIT - SHIPS LOOSE FOR CURB SUPPLIED BY OTHERS



PITCHED CURBS ARE AVAILABLE FOR PITCHED ROOFS.

SPECIFY PITCH+
EXAMPLE: 7/12 PITCH = 30° SLOPE



CUSTOMER APPROVAL TO MANUFACTURE:

- Approved as Noted ☐
- Approved with NO Exception Taken ☐
- Revise and Resubmit ☐

SIGNATURE [Signature] Date

CAPTIVE AIR

JOB Portland 1023549

LOCATION

DATE 9/21/2009

JOB # 1023549

DWG # Portland1023549

DRAWN BY BFC

REV. 1.00

SCALE 8.5' x 11'

EXHAUST FAN INFORMATION

FAN UNIT NO.	FAN UNIT MODEL #	MODEL	TAG	CFM	S.P.	RPM	HP.	#	VOLT	FLA	WEIGHT (LBS.)
1	DUS0HFA	DUS0HFA		1100	1.000	1398	0.500	1	115	8.1	77.88

FAN OPTIONS

FAN UNIT NO.	OPTION (Qty. - Descr.)
1	1 - Grease Box
	1 - Fan Base Ceramic Seal - For Grease Ducts
	1 - Hinge Kit - Ships Loose for Curb Supplied by Others

FAN ACCESSORIES

FAN UNIT NO.	FAN UNIT TAG	EXHAUST			SUPPLY			
		GREASE CUP	GRAVITY DAMPER	WALL MOUNT	SIDE DISCHARGE	GRAVITY DAMPER	MOTORIZED DAMPER	WALL MOUNT
1		YES						

CURB ASSEMBLIES

NO.	DN FAN	ITEM	SIZE
1	0 1	Curb	19,500"V x 19,500"L x 20,000"H Pitched (specify) Vented

ROOF PITCH FOR CURB(S) MUST BE SPECIFIED PRIOR TO RELEASING ORDER

6:12

CUSTOMER APPROVAL TO MANUFACTURE:

Approved as Noted ☐

Approved with NO Exception Taken ☐

Revise and Resubmit ☐

SIGNATURE Derek [Signature]

Your Title _____ Date _____

CAPTIVE

JOB Portland 1023549

LOCATION

DATE 9/21/2009

JOB # 1023549

DWG # Portland1023549

DRAWN BY BFC

REV. 1.00

SCALE 8.5" x 11"

BUILDING PERMIT INSPECTION PROCEDURES

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

to schedule your inspections as agreed upon

Permits expire in 6 months, if the project is not started or ceases for 6 months.

The Owner or their designee is required to notify the inspections office for the following inspections and provide adequate notice. Notice must be called in 48-72 hours in advance in order to schedule an inspection:

By initializing at each inspection time, you are agreeing that you understand the inspection procedure and additional fees from a "Stop Work Order" and "Stop Work Order Release" will be incurred if the procedure is not followed as stated below.

A Pre-construction Meeting will take place upon receipt of your building permit.

 X **Framing/Rough Plumbing/Electrical: Prior to Any Insulating or drywalling**

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

Certificate of Occupancy is not required for certain projects. Your inspector can advise you if your project requires a Certificate of Occupancy. All projects DO require a final inspection.

If any of the inspections do not occur, the project cannot go on to the next phase, REGARDLESS OF THE NOTICE OR CIRCUMSTANCES.

CERIFICATE OF OCCUPANICES MUST BE ISSUED AND PAID FOR, BEFORE THE SPACE MAY BE OCCUPIED.

Don Muz
Signature of Applicant/Designee

10/23/09
Date

James Kaurice
Signature of Inspections Official

10/23/09
Date

City of Portland, Maine - Building or Use Permit

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

Permit No: 09-1078	Date Applied For: 09/28/2009	CBL: 056 C005001
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Location of Construction: 56 PINE ST Caiola's	Owner Name: PORTLAND WEST NEIGHBORH	Owner Address: 181 BRACKETT ST	Phone:
Business Name:	Contractor Name: Blue Cold Distributors	Contractor Address: 323 Pine Point road Scarborough	Phone (207) 885-0107
Lessee/Buyer's Name	Phone:	Permit Type: Hood Systems, Commerical	

Proposed Use: Commercial Restaurant "Caiola's Restaurant" install a type 1 hood system	Proposed Project Description: "Caiola's Restaurant" install a type 1 hood system
--------------------------------------------------------------------------------------------------	--------------------------------------------------------------------------------------------

Dept: Historic	Status: Approved	Reviewer: Deborah Andrews	Approval Date: 09/29/2009
Note:			Ok to Issue: <input checked="" type="checkbox"/>
Dept: Zoning	Status: Approved with Conditions	Reviewer: Marge Schmuckal	Approval Date: 09/29/2009
Note:			Ok to Issue: <input checked="" type="checkbox"/>
1) All B-1 maximum noise allowances must be met for this new hood system.			
2) ANY exterior work requires a separate review and approval thru Historic Preservation. This property is located within an Historic District.			
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 with Conditions	Reviewer: Jeanine Bourke	Approval Date: 10/23/2009
Note:			Ok to Issue: <input checked="" type="checkbox"/>
1) Equipment must be installed in compliance per the manufacturer's specifications			
2) The Hood shall be installed per IMC 2003 and NFPA 96 This permit is approved based on the plans submitted and updated for reductions in the cleaances 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: 10/13/2009
Note:			Ok to Issue: <input checked="" type="checkbox"/>
1) This Permit is for hood install only. Any other construction would require a separate permit.			
2) Install shall comply with all manufacture's specifications.			
3) Install shall comply with NFPA 96. A compliance letter is required			

Comments:

9/30/2009-gg: received permit from historic on 9/29/09. /gg