

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

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

Permit No: 07-0537	Issue Date:	CBL: 056 C006001
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Location of Construction: 200 BRACKETT ST	Owner Name: STAUFFER WILLIAM L & CHAR	Owner Address: 26 SCHOONER RD	Phone:
Business Name:	Contractor Name: Henckel Design and Fabrication	Contractor Address: 134 Hartley Street Portland	Phone 2073182623
Lessee/Buyer's Name	Phone:	Permit Type: Hood Systems, Commerical	Zone: B-1

Past Use: Commercial - Pizza Parlor	Proposed Use: Pizza Parlor -move type 1 hood 4 ft bring up to code, install chimney per code for brick oven	Permit Fee:	Cost of Work: \$3,570.00	CEO District: 2
		FIRE DEPT: <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Denied	INSPECTION: Use Group: A2 Type: Hood Type 1 Chimney JMC 2003	

**Proposed Project Description:**  
move type 1 hood 4 ft bring up to code, install chimney per code for brick oven

Signature: *JMB Greg* Signature: *JMB 6/1/07*

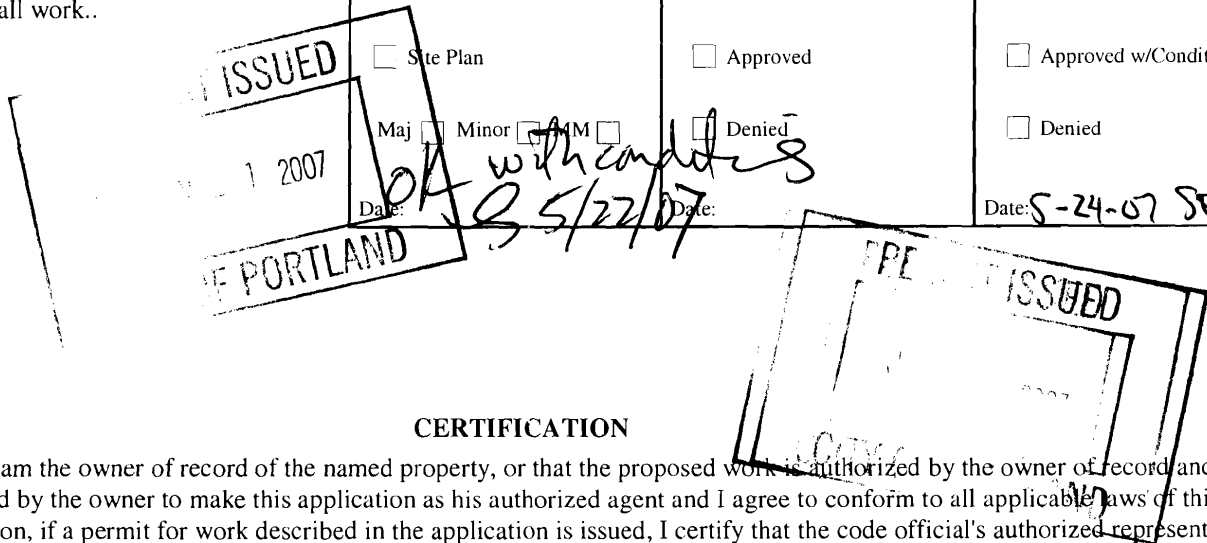
PEDESTRIAN ACTIVITIES DISTRICT (P.A.D.)

Action:  Approved  Approved w/Conditions  Denied

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Permit Taken By: ldobson	Date Applied For: 05/11/2007	<b>Zoning Approval</b>
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<p>1. This permit application does not preclude the Applicant(s) from meeting applicable State and Federal Rules.</p> <p>2. Building permits do not include plumbing, septic or electrical work.</p> <p>3. 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..</p>	<p><b>Special Zone or Reviews</b></p> <p><input type="checkbox"/> Shoreland</p> <p><input type="checkbox"/> Wetland</p> <p><input type="checkbox"/> Flood Zone</p> <p><input type="checkbox"/> Subdivision</p> <p><input type="checkbox"/> Site Plan</p> <p>Maj <input type="checkbox"/> Minor <input type="checkbox"/> MM <input type="checkbox"/></p> <p>Date: <i>5/22/07</i></p>	<p><b>Zoning Appeal</b></p> <p><input type="checkbox"/> Variance</p> <p><input type="checkbox"/> Miscellaneous</p> <p><input type="checkbox"/> Conditional Use</p> <p><input type="checkbox"/> Interpretation</p> <p><input type="checkbox"/> Approved</p> <p><input type="checkbox"/> Denied</p>	<p><b>Historic Preservation</b> <i>to D.A 5/22/07</i></p> <p><input type="checkbox"/> Not in District or Landmark</p> <p><input type="checkbox"/> Does Not Require Review</p> <p><input type="checkbox"/> Requires Review</p> <p><input checked="" type="checkbox"/> Approved</p> <p><input type="checkbox"/> Approved w/Conditions</p> <p><input type="checkbox"/> Denied</p> <p>Date: <i>5-24-07 SELL</i></p>
	<p><b>CERTIFICATION</b></p> <p>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.</p>		



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

**Please call 874-8703 or 874-8693 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 initialzing 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.

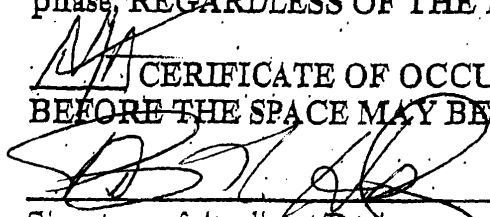
A Pre-construction Meeting will take place upon receipt of your building permit.

- |                                     |                                       |  |
|-------------------------------------|---------------------------------------|--|
| <input type="checkbox"/>            | Footing/Building Location Inspection: | Prior to pouring concrete  |
| <input type="checkbox"/>            | Re-Bar Schedule Inspection:           | Prior to pouring concrete  |
| <input type="checkbox"/>            | Foundation Inspection:                | Prior to placing ANY backfill  |
| <input checked="" type="checkbox"/> | Framing/Rough Plumbing/Electrical:    | Prior to any insulating or drywalling  |
| <input checked="" type="checkbox"/> | Final/Certificate of Occupancy:       | Prior to any occupancy of the structure or use. NOTE: There is a \$75.00 fee per inspection at this point. |

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.

**CERTIFICATE OF OCCUPANCIES MUST BE ISSUED AND PAID FOR, BEFORE THE SPACE MAY BE OCCUPIED**

  
\_\_\_\_\_  
Signature of Applicant/Designee

5/11/07  
\_\_\_\_\_  
Date

\_\_\_\_\_  
Signature of Inspections Official

\_\_\_\_\_  
Date

CBL: 56-6

Building Permit #: 07-0537

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK

CITY OF PORTLAND

BUILDING INSPECTION

PERMIT

PERMIT ISSUED

Permit Number: 070537  
JUN - 1 2007

CITY OF PORTLAND

Please Read Application And Notes, If Any, Attached

This is to certify that STAUFFER WILLIAM L. & CHARLES C. STAUFFER/Henry De

has permission to move type I hood 4 ft bring to code, all chimney per code for brick oven

AT 200 BRACKETT ST 056 C006001

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 when permission procured before this building or part thereof is altered or occupied. 24 HOUR NOTICE IS REQUIRED.

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

OTHER REQUIRED APPROVALS

Fire Dept. \_\_\_\_\_  
Health Dept. \_\_\_\_\_  
Appeal Board \_\_\_\_\_  
Other \_\_\_\_\_  
Department Name

*Jeanne Burke* 6/1/07  
Director - Building & Inspection Services

PENALTY FOR REMOVING THIS CARD

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

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<b>Permit No:</b> 07-0537	<b>Date Applied For:</b> 05/11/2007	<b>CBL:</b> 056 C006001
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<b>Location of Construction:</b> 200 BRACKETT ST	<b>Owner Name:</b> STAUFFER WILLIAM L & CHAR	<b>Owner Address:</b> 26 SCHOONER RD	<b>Phone:</b>
<b>Business Name:</b>	<b>Contractor Name:</b> Henckel Design and Fabrication	<b>Contractor Address:</b> 134 Hartley Street Portland	<b>Phone</b> (207) 318-2623
<b>Lessee/Buyer's Name</b>	<b>Phone:</b>	<b>Permit Type:</b> Hood Systems, Commerical	

<b>Proposed Use:</b> Pizza Parlor -move type 1 hood 4 ft bring up to code, install chimney per code for brick oven	<b>Proposed Project Description:</b> move type 1 hood 4 ft bring up to code, install chimney per code for brick oven
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**Dept:** Historic      **Status:** Approved      **Reviewer:** Scott Hanson      **Approval Date:** 05/24/2007  
**Note:**      **Ok to Issue:**

**Dept:** Zoning      **Status:** Approved with Conditions      **Reviewer:** Marge Schmuckal      **Approval Date:** 05/22/2007  
**Note:**      **Ok to Issue:**

- 1) ANY exterior work requires a separate review and approval thru Historic Preservation. This property is located within an Historic District.
- 2) 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:** 06/01/2007  
**Note:**      **Ok to Issue:**

- 1) 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 cleaanances based on the application of a UL approved fire wrap or equivalent assembly per code.

**Dept:** Fire      **Status:** Approved with Conditions      **Reviewer:** Jeanine Bourke      **Approval Date:** 06/01/2007  
**Note:**      **Ok to Issue:**

- 1) Hood to be installed per NFPA 96, chimney per NFPA 211



# General Building Permit Application

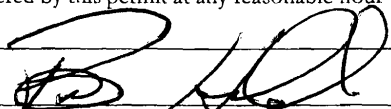
If you or the property owner owes real estate or personal property taxes or user charges on any property within the City, payment arrangements must be made before permits of any kind are accepted.

Location/Address of Construction: <u>200 Bracket</u>		
Total Square Footage of Proposed Structure		Square Footage of Lot
Tax Assessor's Chart, Block & Lot Chart# <u>56</u> Block# <u>C</u> Lot# <u>6</u>	Owner: <u>William Stauffer</u> <u>20 Schooner Rd</u> <u>Scarborough, ME 04074</u>	Telephone:
Lessee/Buyer's Name (If Applicable)	Applicant name, address & telephone: <u>Oliver Outerbridge</u> <u>65 Congress St Apt 514</u> <u>Port ME 04101</u>	Cost Of Work: \$ <u>3570</u> Fee: \$ <u>60</u> C of O Fee: \$ _____
Current legal use (i.e. single family) <u>Pizza Parlor</u> If vacant, what was the previous use? <u>Pizza</u> Proposed Specific use: <u>Pizza oven</u> Is property part of a subdivision? <u>No</u> If yes, please name _____ Project description: <u>H/D/F will move one four ft + Type I Hood</u> <u>Four ft and react to code. install one All Fuel</u> <u>Chimney Per Code for a brick oven.</u>		
Contractor's name, address & telephone: <u>Henkel Design + Fab 134 HASTLEY ST</u> <u>Portland Me 04103.</u> Who should we contact when the permit is ready: <u>Pete Henkel</u> Mailing address: _____ Phone: <u>318-2623</u>		

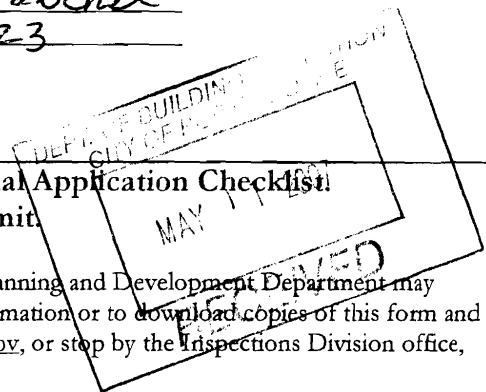
Please submit all of the information outlined in the Commercial Application Checklist. Failure to do so will result in the automatic denial of your permit.

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](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: 	Date: <u>5-11-07</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  
Michael J. Nugent- Inspections Division 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

(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? yes If Other, what Type? \_\_\_\_\_

Is the duct work Stainless steel or other type of steel? 16 Ga Galvaly If Other, what type? \_\_\_\_\_

Thickness of the steel for the hood 18 GA

Thickness of the duct for the hood 16 Ga

Type of Hood and Duct supports  
3/8" Threaded Rod

Type of seams and Joints welder 2 X 10 above 12' max span

Grease Gutters provided? yes

Hood Clearance from Combustibles materials installed Per Code

Duct Clearance from Combustibles materials code compliant

Vibration Isolation System:

yes

Air Velocity within the duct system 1500 CF

Grease accumulation prevention system

yes

Cleanouts yes

Grease Duct enclosure yes

Exhaust Termination 43" above Roof line

Fire Suppression system

yes

Exhaust fan mounting and clearance from the roof or wall code compliant

Exhaust fan distance from other vents or openings 10' min

Exhaust fan height above adjoining grade 31'

### Hood Specs

Style of hood Type I

Type of Filter: Aluminum Baffles

Height of filter above nearest cooking surface: code compliant

Capacity of hood in CFM 1600 CFM

Make up Air system description and capacity

yes pre installed in line intake fan



Phone: 1-207-318-2623

Fax: 1-207-772-8952

E-mail: [petehenckel@maine.rr.com](mailto:petehenckel@maine.rr.com)

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May 9, 2007

Site location; #200 Bracket St Portland Me

Subject; relocate one 4'X4' type one exhaust hood.

Business name; Bonodo Pizza

The exhaust hood will be hung using a UL Rated sammy anchoring system with 3/8" threaded rod attached to the hood at four points and then anchored to the steel studded wall (please note the existing duct work will be reused and insulated for code requirements)

The hood will have a three inch stand off added to the rear of the hood to make it code compliant. — *fastened to non-combustible wall*

Once the hood has been relocated a new four foot section of ducting will be installed and insulated with 15A Fire Barrier per code.

The brick pizza oven will be using 16Ga black iron ducting from the oven to the wall thimble (the wall thimble will be installed per code with a fire rated penetration attaching to the exterior exhaust ducting) After speaking with the captain it became clear that a chimney must be used to the exterior of the building the most popular system is called All Fuel this is a UL Rated chimney that can except the temperatures produced by the brick oven (the oven will generate 800 degrees max and the All Fuel system is rated at 2100 degrees with an average operating temp of 600 degrees once the fire is stable)

Where the current exhaust ducting meets the code during past inspections and is relatively new And it will not be relocated only reused no plans have been drawn for the relocation of the hood four feet along the same wall. The wall will be brought up to code using steel studs and 5/8" fire rated sheet rock and the hood will be outfitted with a three inch stand off and 24 Ga steel put over the sheet rock directly behind the hood this will meet the clearances for combustibles per code.

The hood will be hung from 2"X12 studs at four points the hood it self is 158LBS which will be 39.5LBS per corner of the hood the threaded rod is rated at 1200LBS.  
The hood will be three feet from the joist.

Where ever the duct work or the hood come with in an unacceptable distance per code from a combustible item 15A fire Barrier insulation will be used and install per code. (this application will apply to the welded duct work for the hood as well as the pizza oven exhaust.

- Restaurant Hoods • Boiler Breaching • HVAC Design • Curb Adapters and Unit Installations •
- Welded Ducting • Custom Welding Fabrication •





Phone: 1-207-318-2623

Fax: 1-207-772-8952

E-mail: [petehenckel@maine.rr.com](mailto:petehenckel@maine.rr.com)

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March 26, 2007

Gary here is the quote for the chimney work and hood relocation after reviewing my Notes I am thinking that the smaller exhaust duct might work out better because of the elevation but that will depend on what the city says about the pizza oven exhaust needs.

This quote may change if the city requires the chimney to be made out of All Fuel ducting But we will try to go with all welded black iron ducting wrapped with fire barrier insulation With stainless steel banding.

#1. lower one four foot by four foot exhaust hood and reinstall reusing the clients steel wall and adding a three inch stand off to the rear of the hood per code.

#2. install new 16 Ga black iron ducting from the hood to the existing 8x8" duct using two mechanical connections.

#3. Install new 16 Ga black iron duct work from the pizza oven to the existing 12x12" ducting.

#4. fire rate all new ducting per code.

Quote to relocate existing hood to code \$1390.00

Quote to install pizza oven exhaust to code \$2180.00

Total of quote \$3570.00

Please note this quote includes no electrical work.

## STATE OF MAINE CHIMNEY OR FIREPLACE CONSTRUCTION/INSTALLATION DISCLOSURE

Dear Consumer: State law, specifically 32 M.R.S.A. § 2313-A, requires that chimney or fireplace installers, as of January 1, 1992, provide you with this "Disclosure" prior to the installation or construction of your chimney or fireplace. The purpose of this Disclosure is to inform you that the National Fire Protection Standard #211 (NFPA #211) is the current standard which applies to all new construction of chimneys and fireplaces. Please note that the State of Maine does not require registration or licensure of chimney or fireplace installers. It is important to realize that many fires are caused each year from improperly constructed fireplaces and chimneys. This disclosure form should help you in making an informed decision as to the abilities of the installer and under what requirements the installation must comply.

### INSTALLER INFORMATION

Name of Installer: <i>Haukel Design + Fab</i>		D/B/A: <i>10/8/67</i>	
Name of Installer (if incorporated):		D/B/A:	
Legal Address: <i>134 Hartley St</i>			
City: <i>Portland</i>	State: <i>Me</i>	Zip Code: <i>04103</i>	
County: <del>Cumberland</del> <i>Cumberland</i>		Home Telephone: <i>(207) 772 - 8952</i>	
		Work Telephone: <i>(207) 318 - 2623</i>	
Years of experience doing fireplace or chimney installations: <i>16 years</i>			

### CONSUMER INFORMATION

Name of Consumer: <i>Noble Equipment Supply</i>			
Mailing Address: <i>71 West Kidder St</i>			
City: <i>Portland</i>	State: <i>Me</i>	Zip Code: <i>04103</i>	
County: <i>Cumberland</i>		Home Telephone: ( ) -	
		Work Telephone: <i>(207) 939 - 3070</i>	

Installer, please give a brief description of installation being offered: *one All-Fuel Chimney system will be installed per Code for a Brick oven.*

I hereby attest that the preceding information provided is true to the best of my knowledge. I also understand that if I fail to conform with the standards as outlined in NFPA #211 that I shall be subject to penalties as outlined in Title 32, M.R.S.A., Chapter 33 and the Oil and Solid Fuel Board Rules.

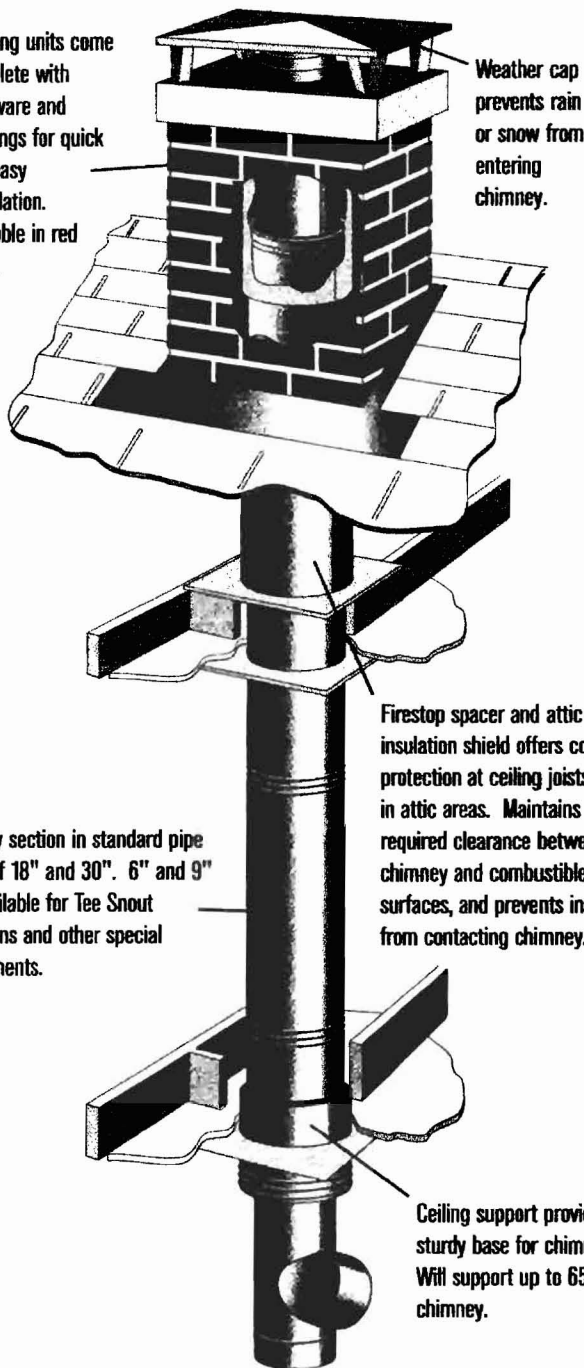
Signature of Installer: *Pete A. Hill* Date: *05-11-07*

**All-Fuel Chimney** is designed for use with **NEGATIVE PRESSURE** gas, oil or wood-fired appliances, including central furnaces, floor furnaces, steam and hot water boilers, fireplaces, unit heaters, water heaters, cooking and heating stoves, and low-heat commercial and industrial appliances.

To assemble, simply stack sections and lock securely in place with a simple slip ring. No screws, no twisting.

**THERMAGARD®II** insulation\* reduces the total building space requirements for a chimney compared to masonry. (Both require 2" airspace to combustibles by code.)

Housing units come complete with hardware and flashings for quick and easy installation. Available in red brick.



Weather cap prevents rain or snow from entering chimney.

Firestop spacer and attic insulation shield offers complete protection at ceiling joists, and in attic areas. Maintains required clearance between chimney and combustible surfaces, and prevents insulation from contacting chimney.

Chimney section in standard pipe length of 18" and 30". 6" and 9" also available for Tee Snout extensions and other special requirements.

Ceiling support provides sturdy base for chimney. Will support up to 65' of chimney.

**IMPORTANT:** A chimney connected to an appliance burning coal must be cleaned every 6 to 8 weeks and at the end of each heating season. Condensate and soot in the flue contain acids that will corrode stainless steel if allowed to remain.

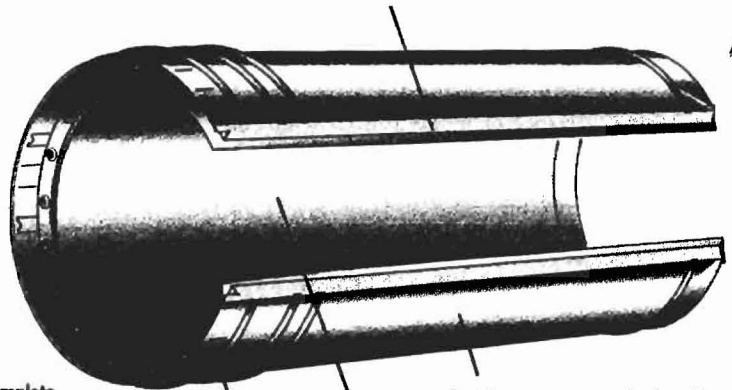
SEE INSTALLATION INSTRUCTIONS FOR TEMPERATURE LIMITATIONS. A FULL SET OF INSTALLATION INSTRUCTIONS ARE SUPPLIED WITH ALL PIPE.

**Model TD** stainless steel inner liner, stainless steel outer sleeve.

Temperature Rating: 1000°F Continuous  
1400°F for up to 1 hour  
2100°F for up to 10 minutes

## Model TD Chimney Construction Features

THERMAGARD®II insulation\* with extremely low K factor permits 2" minimum clearance to combustibles. Insulated space only 1" between inner and outer liners.



Locking band slides easily over tabs, locks firmly without twisting. Can be easily unlocked.

Stainless steel outer pipe has die-formed ends for maximum strength and perfect fit. Weather resistant.

Stainless steel inner pipe gives rapid warm-up, providing quick, strong draft. Available in 6", 7", 8", 10", 12" and 14" diameters. Non-corrosive.

\*Does not contain asbestos.

Model TD Chimney complies with the latest Type HT requirements of Underwriters' Laboratories Standard No. 103.

This Product is Listed by  
**UNDERWRITERS LABORATORIES INC.**  
and Bears the Mark:

