

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK



CITY OF PORTLAND BUILDING PERMIT



This is to certify that

UNION STATION LMT PARTNERSHIP

Located at

966 CONGRESS ST (290 St. John)

PERMIT ID: 2016-01061

ISSUE DATE: 08/24/2016

CBL: 064 A001001

has permission to **Change of use from a pawn shop to a restaurant - renovations include a new ADA bathroom, prefabricated walk in cooler, a counter, plumbing and electrical work.**

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 procured prior to occupancy.

/s/ Michael White

Fire Official

/s/ Jeanie Bourke

Building Official

**THIS CARD MUST BE POSTED ON THE STREET SIDE OF THE PROPERTY
THERE IS A PENALTY FOR REMOVING THIS CARD**

Approved Property Use - Zoning

restaurant

Building Inspections

Use Group: B

Type: 3B

Business - restaurant with less than 50 occupants

Occupant Load = 40

NFPA 13 sprinkler

First Floor-Unit #2

MUBEC/IBC 2009

Fire Department

Classification:

Class C Mercantile

ENTIRE

2009 NFPA 101

BUILDING PERMIT INSPECTION PROCEDURES
Please call 874-8703 (ONLY)
or email: buildinginspections@portlandmaine.gov

**Check the Status or Schedule an Inspection On-Line at
<http://www.portlandmaine.gov/planning/permitstatus.asp>**

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 are 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 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.**

REQUIRED INSPECTIONS:

Plumbing Under Slab
Close-in Plumbing/Framing
Electrical Close-in
Certificate of Occupancy/Final
Final - Electric
Final - Fire

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.

City of Portland, Maine - Building or Use Permit		Permit No: 2016-01061	Date Applied For: 04/29/2016	CBL: 064 A001001
389 Congress Street, 04101 Tel: (207) 874-8703, Fax: (207) 874-8716				
Proposed Use: Restaurant - Unit # 2 (Crown Fried Chicken)		Proposed Project Description: Change of use from a pawn shop to a restaurant - renovations include a new ADA bathroom, prefabricated walk in cooler, a counter, plumbing and electrical work.		
Dept: Zoning Status: Approved w/Conditions Reviewer: Christina Stacey Approval Date: 06/07/2016		Note: B-2 zone Ok to Issue: <input checked="" type="checkbox"/>		
Restaurants allowed per §14-182(b)(5) - must close at 11:00 PM				
Conditions:				
1) Per Sec. 14-182(b)(5) of the zoning ordinance, restaurants in the B-2 zone must close for all purposes, including the service of alcohol, no later than 11 PM.				
2) Separate permits shall be required for any new signage.				
Dept: Building Inspecti Status: Approved w/Conditions Reviewer: Jeanie Bourke Approval Date: 08/24/2016		Note: Ok to Issue: <input checked="" type="checkbox"/>		
Conditions:				
1) Approval is subject to compliance with City and State Food Codes per the Portland Public Health Dept. It is strongly advised to contact the Health Inspector for approval of the kitchen/bar design compliance prior to commencing work in earnest.				
2) Permit approved based upon information provided by the applicant. It has come to our attention that some of the work was performed prior to approvals. Inspections are required to confirm Life Safety, electrical, plumbing and structural compliance, and may require exposure of any hidden elements.				
3) This permit is approved based upon information provided by the applicant or design professional. Any deviation from the final approved plans requires separate review and approval prior to work.				
4) Separate permits are required for any electrical, plumbing, sprinkler, fire alarm, HVAC systems, heating appliances, including pellet/wood stoves, commercial hood exhaust systems, fire suppression and fuel tanks. Separate plans may need to be submitted for approval as a part of this process.				
5) Approval of City license is subject to health inspections per the Food Code.				
Dept: Engineering DPS Status: Approved w/Conditions Reviewer: Rachel Smith Approval Date: 08/01/2016		Note: Ok to Issue: <input checked="" type="checkbox"/>		
Conditions:				
1) Applicant is required to install an Automatic Grease Removal Unit with a minimum capability of 25 gallons per minute or greater. Equipment will capture grease laden waste from any fixtures which may contain kitchen process water containing fats, oils, and greases. This includes any three bay sinks, any dishwasher pre-rinse sinks, and any other sources of fats, oils and greases. It does not include dishwashers, vegetable wash sinks, or hand wash sinks.				
2) Collected fats, oils, and greases from an Automatic Grease Removal Unit must be properly stored and disposed of off-site by a disposal company. Automatic Grease Removal Unit should be maintained daily, inspected weekly, and fully pumped out and cleaned on a quarterly basis. Record of fats, oils, and greases disposal must be kept for a minimum of three years.				
Dept: Fire Status: Approved w/Conditions Reviewer: Michael White Approval Date: 07/22/2016		Note: Ok to Issue: <input checked="" type="checkbox"/>		
Conditions:				
1) All construction shall comply with City Code, Chapter 10.				
2) If applicable, all outstanding code violations shall be corrected prior to final inspection.				
3) All means of egress to remain accessible at all times.				
4) All construction shall comply with 2009 NFPA 101, Chapter 37 Existing Mercantile Occupancies.				

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- 5) All construction shall comply with 2009 NFPA 101, Chapter 43 Building Rehabilitation.
- 6) All construction shall comply with 2009 NFPA 1, Fire Code. Review and approval by the AHJ shall not relieve the applicant of the responsibility of compliance with this Code (Chapter 1.14.4).
- 7) Means of egress shall be illuminated in accordance with 2009 NFPA 101, Chapter 7.8.