

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK



CITY OF PORTLAND BUILDING PERMIT



This is to certify that

EAST END CORP /John Colgan

Located at

919 CONGRESS ST

PERMIT ID: 2012-65576

CBL: 065 E028001

has permission to **Change of use to restaurant with construction of ADA bathrooms and commercial kitchen.**

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.

A handwritten signature in black ink, appearing to read "Jamie Bonke".

Fire Prevention Officer

Code Enforcement Officer / Plan Reviewer

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

PERMIT ID: 2012-65576

Located at: 919 CONGRESS ST

CBL: 065 E028001

BUILDING PERMIT INSPECTION PROCEDURES
Please call 874-8703 (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 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.**

REQUIRED INSPECTIONS:

Close-in Plumbing/Framing

Plumbing Rough

Electrical Close-in

Final - Fire

Certificate of Occupancy/Final

Final - Electric

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 Application

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

| | | |
|--------------------------|-------------|---------------------|
| Permit No: 2012-65576 | Issue Date: | CBL: 065 E028001 |
|--------------------------|-------------|---------------------|

| | | | |
|---|--|--|--|
| Location of Construction: 919 CONGRESS ST | Owner Name: EAST END CORP | Owner Address: PO BOX 10291 | Phone: |
| Business Name: Salvage BBQ | Contractor Name: John Colgan | Contractor Address: 419 Cumberland Ave Portland | Phone (207) 730-2489 |
| Lessee/Buyer's Name Jay Villani | Phone: (207) 272-3004 | Permit Type: Change of Use - Commercial | Zone: B2 |
| Past Use: vacant building | Proposed Use: to establish use on 1st floor and basement for restaurant | Permit Fee: \$575.00 | Cost of Work: 175,000 \$48,000.00 |
| Proposed Project Description: Change of use to restaurant with construction of ADA bathrooms and commercial kitchen. | | FIRE DEPT: <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Denied <input type="checkbox"/> N/A 3/5/13 | INSPECTION: Use Group: A-2 Type: 5B MUBEL 2009 |
| | | Signature: <i>[Signature]</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: gg | Date Applied For: 12/10/2012 | Zoning Approval |
|------------------------|---------------------------------|------------------------|

| | | | |
|---|--|--|---|
| <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>Special Zone or Reviews</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>OK - with conditions</i> <i>12/13/12</i></p> | <p>Zoning Appeal</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>Date: _____</p> | <p>Historic Preservation</p> <p><input checked="" 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 type="checkbox"/> Approved</p> <p><input type="checkbox"/> Approved w/Conditions</p> <p><input type="checkbox"/> Denied</p> <p>Date: _____</p> |
|---|--|--|---|

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: 2012-65576 | Date Applied For: 12/10/2012 | CBL: 065 E028001 |
|---------------------------------|--|----------------------------|

| | | | |
|---|--|---|--------------------------------|
| Location of Construction: 919 CONGRESS ST | Owner Name: EAST END CORP | Owner Address: PO BOX 10291 | Phone: |
| Business Name: Salvage BBQ | Contractor Name: John Colgan | Contractor Address: 419 Cumberland Ave Portland | Phone (207) 730-2489 |
| Lessee/Buyer's Name Jay Villani | Phone: 2072723004 | Permit Type: Change of Use - Commercial | |

| | |
|---|--|
| Proposed Use: to establish use on 1st floor and basement for restaurant | Proposed Project Description: Change of use to restaurant with construction of ADA bathrooms and commercial kitchen. |
|---|--|

Dept: Zoning **Status:** Approved w/Conditions **Reviewer:** Marge Schmuckal **Approval Date:** 12/13/2012

Note: **Ok to Issue:**

- 1) This permit is being approved on the basis of plans submitted. Any deviations shall require a separate approval before starting that work.
- 2) Separate permits shall be required for any new signage.

Dept: Building **Status:** Approved w/Conditions **Reviewer:** Jeanie Bourke **Approval Date:** 02/05/2013

Note: **Ok to Issue:**

- 1) 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.
- 2) A State Fire Marshal permit may be required for this project, contact at 207-626-3880 or http://www.maine.gov/dps/fmo/plans/about_permits.html
- 3) The installation must comply with the State of Maine Gas Regulations.
- 4) Handrails are required on both sides of the stairs with ends returned at a height of 34"-38".
- 5) Equipment shall be installed in compliance with the manufacturer's specifications and the UL listing.
- 6) New café, restaurant, lounge, bar or retail establishment where food or drink is sold and/or prepared shall meet the requirements of the City and State Food Codes.
- 7) Application approval based upon information provided by the applicant or design professional, including revisions and details dated received 2/1&5/13. Any deviation from approved plans requires separate review and approval prior to work.
- 8) Approval of City license is subject to health inspections per the Food Code.
- 9) Ventilation of this space is required per ASHRAE 62.2 or 62.1, 2007 edition.

Dept: Fire **Status:** Approved w/Conditions **Reviewer:** Ben Wallace Jr **Approval Date:** 03/05/2013

Note: **Ok to Issue:**

- 1) Street addresses shall be marked on the structure and shall be as approved by the City E-911 Addressing Officer. Contact Michelle Sweeney at 874-8682 for further information.
- 2) Any cutting and welding done will require a Hot Work Permit from Fire Department.
- 3) A separate Suppression System Permit is required. This review does not include approval of system design or installation. The sprinkler system shall be installed in accordance with NFPA 13. A Knox box is required.
- 4) Application requires State Fire Marshal approval.
- 5) A separate Fire Alarm Permit is required for new systems; or for work effecting more than 5 fire alarm devices; or replacement of a fire alarm panel with a different model. This review does not include approval of fire alarm system design or installation.
- 6) Construction or installation shall comply with City Code Chapter 10.

| | | | |
|---|--|---|--------------------------------|
| Location of Construction: 919 CONGRESS ST | Owner Name: EAST END CORP | Owner Address: PO BOX 10291 | Phone: |
| Business Name: Salvage BBQ | Contractor Name: John Colgan | Contractor Address: 419 Cumberland Ave Portland | Phone (207) 730-2489 |
| Lessee/Buyer's Name Jay Villani | Phone: 2072723004 | Permit Type: Change of Use - Commercial | |

- 7) System acceptance and commissioning must be coordinated with alarm and suppression system contractors and the Fire Department. Call 874-8703 to schedule.
- 8) Emergency lights and exit signs are required. Emergency lights and exit signs are required to be labeled in relation to the panel and circuit and on the same circuit as the lighting for the area they serve.
- 9) Fire extinguishers are required per NFPA 1.
- 10) A firefighter Building Marking Sign is required.
- 11) Through-penetrations and membrane penetrations in fire walls, fire barrier walls, and fire resistance rated horizontal assemblies shall be protected by firestop systems or devices in conformance with NFPA 101:8.3.5 (ASTM E 814 or ANSI/UL 1479). Providing firestop labels at each firestop system or device and an onsite manual containing the detail for each firestop system or device used for the project will streamline final inspection approvals.
- 12) Hood installation shall comply with City Code Chapter 10 and NFPA 96, Standard for ventilation Control and Fire Protection of Commercial Cooking Operations, 2008 edition.
Separate commercial hood and hood suppression system permits are required.
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 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. The Class K fire extinguisher and proper signage should be located at the suppression system pull station.
- 13) Fire department connection type and location shall be approved in writing by Fire Prevention Bureau.
- 14) Fire walls, fire barriers, fire partitions, smoke barriers and smoke partitions or any other wall required to have protected openings or penetrations shall be effectively and permanently identified with signs or stenciling in accessible concealed floor, floor-ceiling or attic spaces at intervals not exceeding 30 feet with lettering not less than 0.5 inches in height.
- 15) Notice: The first scheduled final inspection fee is at no charge. Additional inspections shall be billed at \$75 for each inspector.



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>919 Congress St. Portland, ME 04102</u> | | |
| Total Square Footage of Proposed Structure/Area | | Square Footage of Lot |
| Tax Assessor's Chart, Block & Lot Chart# Block# Lot# | Applicant * must be owner, Lessee or Buyer* Name <u>JAY VILLANI</u> Address <u>43 CLARK ST. 04102</u> City, State & Zip <u>PORTLAND, ME</u> | Telephone: <u>207 272-3004</u> <i>Call first</i> |
| <u>065 E 028</u> | Lessee/DBA (If Applicable) <u>FAK FROM A TEAR DOWN LLC.</u> <u>DBA / SALVAGE BBQ</u> | Owner (if different from Applicant) Name <u>STEVE WHITTIER DBA /</u> <u>EAST END CORP.</u> Address <u>773 CONGRESS ST.</u> City, State & Zip <u>PORTLAND, ME 04102</u> |
| Current legal use (i.e. single family) If vacant, what was the previous use? <u>RETAIL / PORTLAND ARCHITECTURAL SALVAGE</u> Proposed Specific use: <u>FWW SERVICE RESTAURANT</u> Is property part of a subdivision? <u>NO</u> If yes, please name _____ Project description: <u>CONSTRUCTION OF ADA BATHROOMS, COMMERCIAL</u> <u>KITCHEN, AND ASSEMBLY SPACE. (2x4 CONSTRUCTION)</u> <i>Or any of use</i> | | Cost Of Work: \$ <u>48,000</u> C of O Fee: \$ _____ Total Fee: \$ _____ |
| Contractor's name: <u>JOHN COLEGAN</u> | | |
| Address: <u>419 CUMBERLAND AVE APT #32</u> | | |
| City, State & Zip: <u>PORTLAND, ME 04101</u> | | Telephone: <u>207 730-2489</u> |
| Who should we contact when the permit is ready: <u>JAY VILLANI</u> | | Telephone: <u>207-272-3004</u> |
| Mailing address: _____ | | |

Please submit all of the information outlined on the applicable 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: Jay Villani Date: 12/6/2012

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

RECEIVED

DEC 10 2012


Dept. of Building Inspections
City of Portland Maine

City of Portland,

12/2/2012

I give my tenant Jay Villani, Far from a tear down LLC, DBA Salvage BBQ, permission to build out and operate a full service restaurant on my property at 919 Congress St. All construction to uphold local and state food, fire and safety codes. Lease upon request.

Regards,


Steve Whittier
President East End Corp.



424 Fore Street
Portland, ME 04101
207.749.7400
brewster@prospectdesign.me
www.prospectdesign.me

919 Congress St
Occupancy and Egress Requirements

FIRST FLOOR

Occupant load:

Restaurant 2,452 SF --Assembly @ 15 sf/Occ (Tables & chairs) = 163 occupants

Kitchen 593 SF--@ 100 SF (NFPA) = 6 occupants

Bar 370 SF @ 100 SF=4 occupants

Total 173 occupants

Egress Required:

2 egresses required: front door 36" and minimum stair width 44"

Bathrooms based on 87 males & 87 females

The bathroom fixture count is correct, except you can reduce to one sink in each room if you want.

Based on HC clearances for sinks & HC toilet doors,

LOWER LEVEL

Occupant Load:

Dish Area, Kitchen 9 Occupants

Office, 3 Occupants

Storage, 6 Occupants

Total 18 occupants

Egress Required:

1 egress required: front door 36" and minimum stair width 44"

One egress required per IBC table 1021.2

Construction type

Type V, fully sprinkled

RECEIVED

DEC 13 2012

Dept. of Building Inspections
City of Portland Maine

12.13.12

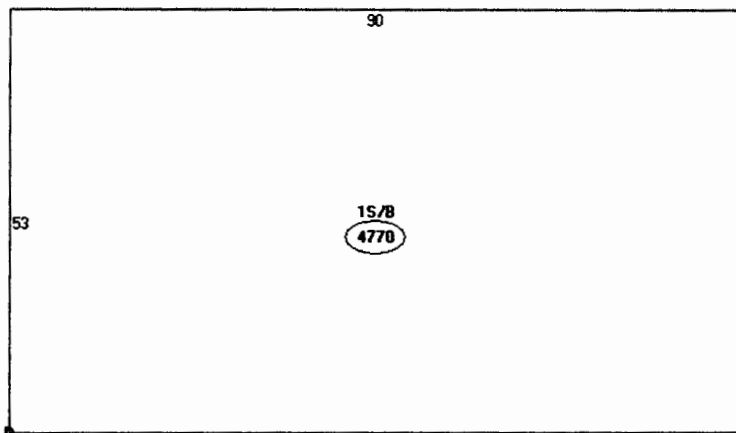
The City of Portland

Attn. Ms. Marge Schumack

I own the 26 car parking lot (on Gilman St) behind 919 Congress Street. I have leased that lot with 919 Congress St. Mr. Jay Villani and Partners are the lessees.

Sincerely,

Stephen H. White
Pres. East End Corp.



Descriptor/Area

- A: 086
4770 sqft
- B: 083
4770 sqft
- C: OVERHEAD DR-WOOD/MTL
64 sqft
- D: SPRINKLER SYS WET
9540 sqft
- E: 1S/B
4770 sqft

City of Portland, Maine - Building or Use Permit Application

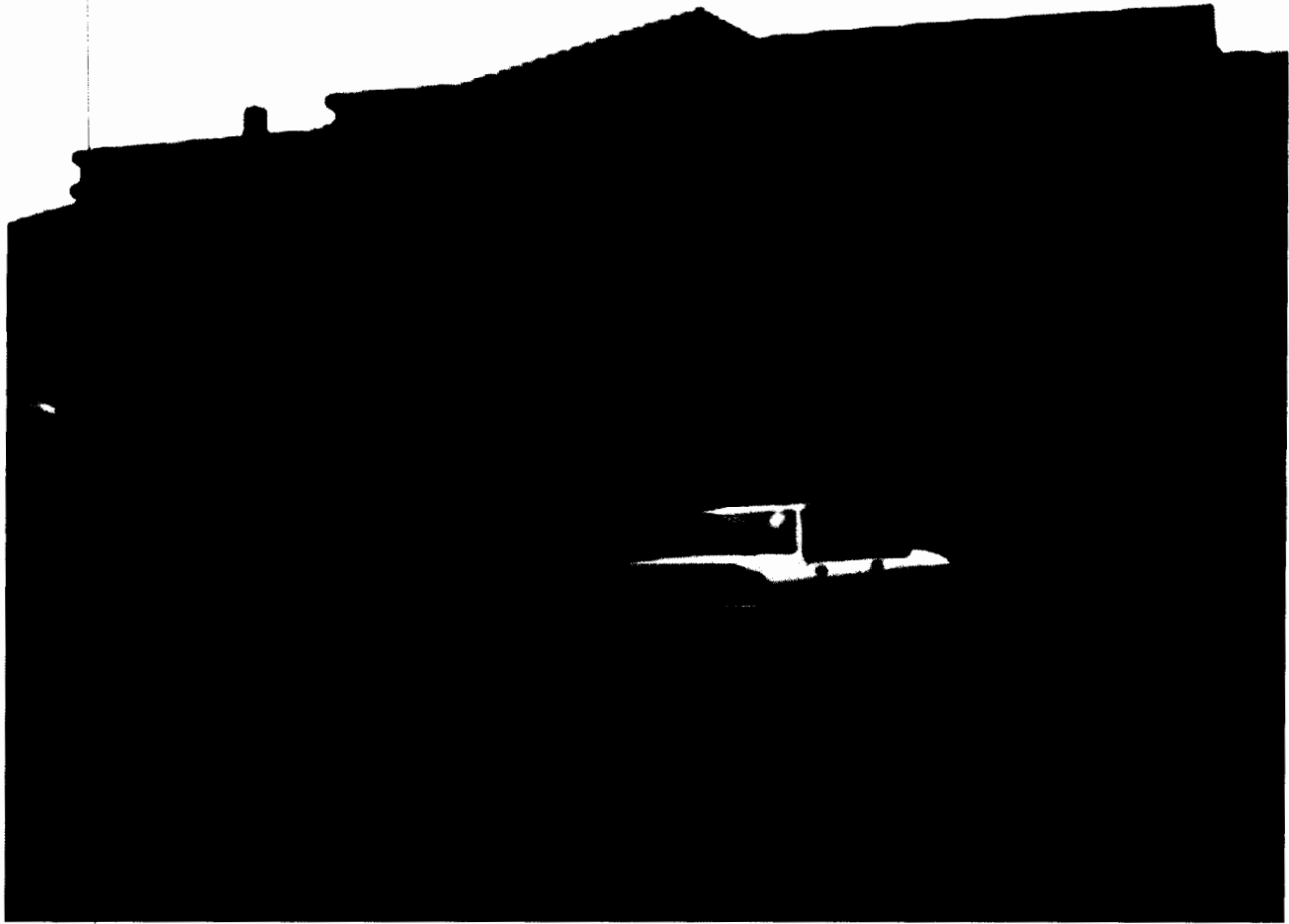
389 Congress Street, 04101 Tel: (207) 874-8703, FAX: (207) 8716

| | | | |
|---|--|--|---|
| Job No: 2012-08-4583-HVAC | Date Applied: 8/1/2012 | CBL: 065- E-028-001 | |
| Location of Construction: 919 CONGRESS ST | Owner Name: EAST END CORP | Owner Address: PO BOX 10291 PORTLAND, ME 04104 | Phone: |
| Business Name: | Contractor Name: RICHARD P WALTZ, SR - PLUMMING & HEATING | Contractor Address: 179 PRESUMPCOT ST PORTLAND MAINE 04103 | Phone: (207) 772-2801 |
| Lessee/Buyer's Name: | Phone: | Permit Type: HVAC | Zone: B-2 |
| Past Use: Vacant - last legal use was publishing company | Proposed Use: Vacant - see permit #2011-07- 1741 - No use established yet - permit is to install a new HVAC system | Cost of Work: \$41,000.00 Fire Dept: 8/8/12 <input checked="" type="checkbox"/> Approved w/ conditions <input type="checkbox"/> Denied <input type="checkbox"/> N/A Signature: <i>[Signature]</i> (58) | CEO District: Inspection: Use Group: <i>[Signature]</i> Type: <i>[Signature]</i> Signature: <i>[Signature]</i> 8/21/12 |
| Proposed Project Description: Install a Bryant 580J16 Package unit | | Pedestrian Activities District (P.A.D.) | |

| | | | |
|---|---|---|---|
| Permit Taken By: Lannie | Zoning Approval | | |
| <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 informatin may invalidate a building permit and stop all work.</p> | Special Zone or Reviews <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: <i>OK w/ conditions</i> <i>S Blille</i> | 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 Dist or Landmark <input type="checkbox"/> Does not Require Review <input type="checkbox"/> Requires Review <input type="checkbox"/> Approved <input type="checkbox"/> Approved w/Conditions <input type="checkbox"/> Denied Date: |
| | 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 |



33 Airport Road
Newport, Vermont 05855
www.nevtecltd.com

800 8 NEVTEC (863 8832)
fax 802 334 6611
802 334 7800

PROPOSAL

| | | |
|---|----------------------------|--------------------------------|
| SUBMITTED TO (PURCHASER) Salvage BBQ / Jay Villani | PHONE 207 272-3004 cell | DATE January 9, 2013 |
| STREET 919 Congress Street | JOB NAME Same | |
| CITY, STATE and ZIP Portland, ME 04101 | JOB LOCATION Same | |
| ARCHITECT / DESIGNER | COMMENTS | EMAIL eatdrinkart@yahoo.com |

We hereby submit specifications for the following job items, subject to AHJ Approval.

DESIGN, FABRICATION AND INSTALLATION OF A NEVTEC COMMERCIAL COOKING EQUIPMENT VENTILATION SYSTEM TO MEET NFPA 96 STANDARD AS FOLLOWS:

1. Ventilation Hood w/ Filters and Filter Frames, (Galvanized) 15 ft. x 48 in. w/ Four Hood Lights
2. Two Exhaust Blowers, UL Listed, Hinged & Prewired w/ Service Switch, plus One Draft Vent Stack
3. Duct Systems and Connections (between Blower and Hood and 2nd Blower and Evacuator)
4. Three Roof Curbs as required - (to be installed by others)
5. Untempered Make-up Air (60% Compensation at Hood) w/ Air Controllers, Registers & Enclosure Framing
6. Delivery and Installation
7. Engineering and Approval / Permit Assistance (Drawings, Specs, etc.) for Portland, ME AHJ
8. **Basic System Price** \$ 21,192.00

OPTIONS, ADDITIONS and WORK to be DONE BY OTHERS (B/O):

- | | ADD | |
|---|----------------------------|-------------------------------------|
| 9. Stainless Steel Hood System w/ 24 in. tall S/S Enclosure Panels | \$ <u>2,929.00</u> | <input type="checkbox"/> |
| 10. Metal on Wall: <u> </u> sq. ft. Galvanized @ \$7.00 / sq. ft. or <u>127</u> sq. ft. Stainless Steel @ \$12.00 / sq. ft. | \$ <u>1,574.00</u> | <input checked="" type="checkbox"/> |
| 11. Hood Lights, NFPA 96 Approved; <u>4</u> Recommended @ \$40.00 ea. | \$ <u>included</u> | <input type="checkbox"/> |
| 12. Untempered Make-up Air (60% Compensation at Hood) | \$ <u>included</u> | <input type="checkbox"/> |
| 13. Variable Frequency Drives (VFD's) for Exhaust & MUA Blowers | \$ <u>972.00</u> | <input checked="" type="checkbox"/> |
| 14. Fire Suppression System | \$ <u>B/O</u> | <input type="checkbox"/> |
| 15. Electrical Wiring (NEVTEC provides specifications) | \$ <u>B/O</u> | <input type="checkbox"/> |
| 16. Site Preparation Work (Carpentry etc.) (NEVTEC provides scaled drawings) | \$ <u>B/O</u> | <input type="checkbox"/> |
| 17. Other: _____ | \$ _____ | <input type="checkbox"/> |
| 18. Cost of Options and Additions | \$ <u>2,546.00</u> | |
| 19. TOTAL JOB COST (Sum of Line 8 and Line 18) | \$ <u>23,738.00</u> | |

All equipment remains the property of NEVTEC until purchaser has paid the agreed purchase price in full. NEVTEC reserves the right to repossess any equipment for any default in payment. Customer is responsible for any costs associated with collection of overdue accounts. Balances in excess of 30 days beyond invoice/statement date are subject to a finance charge of 1½% per month (18% APR).

All material is guaranteed to be as specified. All work to be completed in a workmanlike manner according to standard practices. Any alteration or deviation from the above specifications involving extra costs will be excused only upon written orders, and will become an extra charge over and above the estimate. All agreements are contingent upon strikes, accidents or delays beyond NEVTEC's control. Purchaser to carry Property and Casualty, General Liability as well as other necessary insurance. NEVTEC workers are fully covered by Workmen's Compensation Insurance and General Liability Insurance.

TERMS: One half down with a signed Proposal to begin work; balance is due on day of completion, and if so paid, a 5% discount from the total cost may be taken.

AUTHORIZED SIGNATURE _____
(for NEVTEC)

This proposal may be withdrawn if not accepted within 30 days.

ACCEPTANCE: I / We have read, understand and accept the above terms and conditions of this contract.

Signature _____
(Purchaser)

Date _____

| | | | |
|--|-----------------|--|--|
| | | | |
| | | | |
| | | | |
| | | | |
| Kitchen Equipment List for Salvage barbecue | | | |
| Item | Quantity | | |
| Nevtech custom 15' x 48" ss hoods/fans | 1 | | |
| Garland G60-10RR 10 burner 2 ovens | 1 | | |
| Ole hickory convecture tri oven | 1 | | |
| Ole hickory EL-ES smoker | 1 | | |
| Aztec commercial wood grill ST-36 | 1 | | |
| steamtable vollrath 5 well 75" | 1 | | |
| superior gas fryolator 30lb | 2 | | |
| Cvap HL4022-AL oven | 1 | | |
| Cvap CAC522 oven | 1 | | |
| Reach In Refrigerator 2 door TRUE TR series | 1 | | |
| Lo boy refrigerator turbo air M3 | 2 | | |
| sandwich prep unit 2 door superior 60" | 1 | | |
| sandwich prep unit 1 door superior 27" | 1 | | |
| chef base refrigerator superior 82" | 1 | | |
| refrigerated bakery case 14 cu ft | 1 | | |
| 8x10 walk in refrigerator Leer | 3 | | |
| low temp compressor 3/4 HP | 3 | | |
| coil / blower | 3 | | |
| steam table pans fs 4" deep | 60 | | |
| steam table lids notched | 60 | | |
| stock pots 20 quart | 6 | | |
| ss bowls 5 quart | 12 | | |
| colander 8 quart | 4 | | |
| china cap 12" fine mesh | 2 | | |
| cutting boards 18x24 white 3/4" thick | 12 | | |
| misc serving utensils | 1 | | |
| digi scale w/ pricing Detecto | 2 | | |
| NSF can opener | 1 | | |
| temperature probe | 2 | | |
| misc storage contaners | 1 | | |
| cambro ingredient bins 27 gall | 6 | | |
| deli slicer univex 12" blade | 1 | | |
| vita prep food blender | 1 | | |
| robot coupe commercial food processor 3HP | 1 | | |
| salad dryer 5 gal | 1 | | |
| ss work tables 5ft Advance tabco | 10 | | |
| dish machine tables Advance tabco | 2 | | |
| dish racks cambro | 20 | | |
| 3 bay sink with drain boards Advance tabco | 2 | | |

| | | | |
|---|-----|--|--|
| fisher faucets | 6 | | |
| fisher spray faucet | 2 | | |
| hand sink with splash guard | 5 | | |
| wire shelving units 24" deep 60" wide | 18 | | |
| anti fatigue mats | 20 | | |
| mop bucket continental | 2 | | |
| wet floor signs | 4 | | |
| | | | |
| | | | |
| | | | |
| | | | |
| Bar / front of house equipment & wares | | | |
| 50" sliding door reach in refrigerator superior | 1 | | |
| glass door narrow bar cooler Superior | 1 | | |
| glacier glycol 1/2 HP beer chiller | 1 | | |
| 760lb nugget ice machine Scotsman | 1 | | |
| 3 bay bar sink Lacrosse | 1 | | |
| baby changing station | 2 | | |
| glass tender rotary glass washer | 1 | | |
| Lacrosse 24" ice bin | 2 | | |
| glass lined air coffee pots Service ideas | 6 | | |
| Bloomfield double airpot brewer | 1 | | |
| camtread trays 14" round | 12 | | |
| misc glassware | 1 | | |
| misc plates | 1 | | |
| flatware windsor heavy weight | 1 | | |
| childrens high chair | 6 | | |
| dining room chairs | 130 | | |
| bar stools swivel | 15 | | |
| POS system, 3 terminal. POS Lavu | 1 | | |
| meilink depository safe | 1 | | |
| office computer | 1 | | |
| office furniture | 1 | | |
| | | | |
| | | | |
| | | | |

Atten: Jeanie Bourke
RE: CBL:065E02800
Permit ID: 2012-65576

2/1/2013

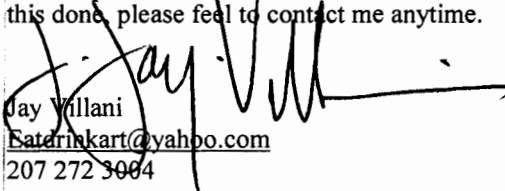
Hey Jeanie,

Per our discussions, I have addressed prior issues and reassessed cost of project at 919 Congress St. Please find submitted;

- Evaluation of floor loads
- Staircase schematics
- Proper egress and emergency lighting
- Equipment details
- Appropriate keys and legends
- Preliminary hood schematics

Estimated new cost of project \$145,000.

Pdf's are being sent to: JMB@portlandmaine.gov for all submitted drawings. Thanks for help in getting this done, please feel to contact me anytime.


Jay Villani
Satarinkart@yahoo.com
207 272 3004

RECEIVED

FEB 01 2013

Dept. of Building Inspections
City of Portland Maine

CONVECTION TRI OVEN Multi-Use Smoker



**US Patent No. 6,810,792 &
US Patent No. D534,755**

Sliding Racks: (4) 26 1/2" x 26 1/2"

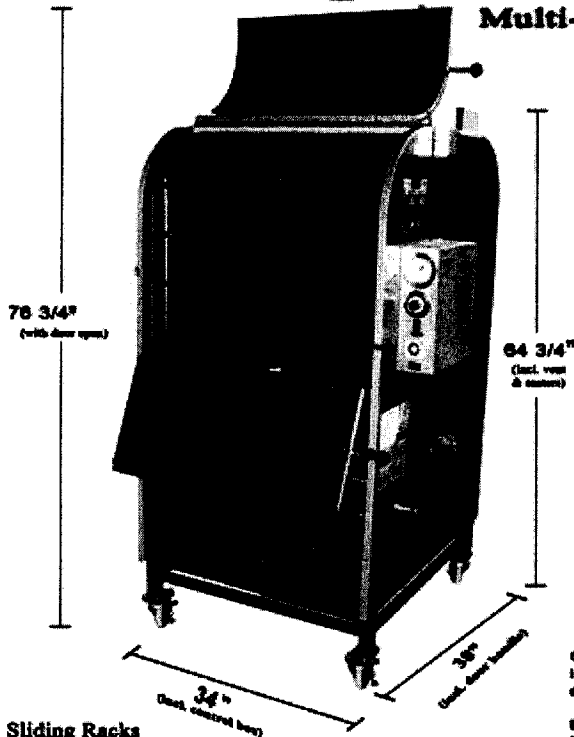
Cooking Surface: 19.58 Sq. Ft.

**Shown with optional
cook and hold feature*

RECEIVED
FEB 01 2013
Dept. of Building Inspections
City of Portland Maine

CONVECTURE™ TRI OVEN

Multi-Use Smoker



US Patent No. 6,818,792 &
US Patent No. D534,755

Construction: Heavy duty 12 gauge steel interior side walls (100% welded & inspected seams) tubular steel frame, 22 gauge stainless steel exterior (now available in Gloss Black too), refractory ceramic fibre insulation - rated 1800 degrees F.

Electrical: 110 volts, 60HZ, single phase - AVOID NON-GROUNDED EXTENSION CORDS.

Gas Burner: 48,000 BTU burner with electronic ignition, available for L.P. or natural gas.

Firebox: 3 - 1 pound blocks of wood (approximately 1/4 of a fireplace size log) will last for up to 6 hours of cooking with patented Convection™ circulation.

Temperature Range: Thermostat control range 100 degrees F. to 325 degrees F.

Upper Limit Control Switch: Extra safety feature.

Dial Thermometer: 2 1/2" diameter.

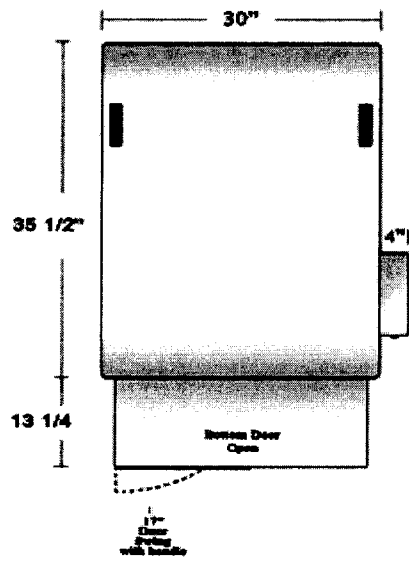
Exhaust: Two - 3/4" X 6 1/4" Vents.

Grease Drain: 1" Pipe with 1" Ball Valve.

Weight: 500 lbs. uncrated.

Sliding Racks: 4 Racks, 26 1/2" X 26 1/2", 19.56 Sq. Ft. cooking surface, Nickel-chrome. Removable for easy cleaning.

Sliding Racks



OLE HICKORY PITS™
WOOD BURNING BARBECUE PITS

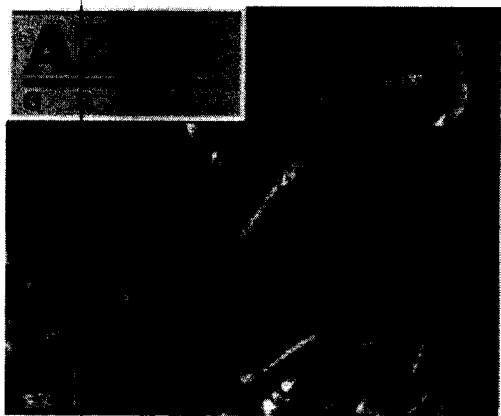


Ole Hickory Pits - 1-800-223-9667 - (573) 334-3377 - www.olehickorypits.com

RECEIVED
FEB 01 2013
Dept. of Building Inspections
City of Portland Maine

Description:

The Convection Tri Oven uses a unique patented circulation method to achieve the heat movement used in the convection ovens. This novel concept defines the next generation of technology in multi-use smokers.



Click on a Grill to See a More Detailed Photo With Specs



AZTEC COMMERCIAL GRILLS

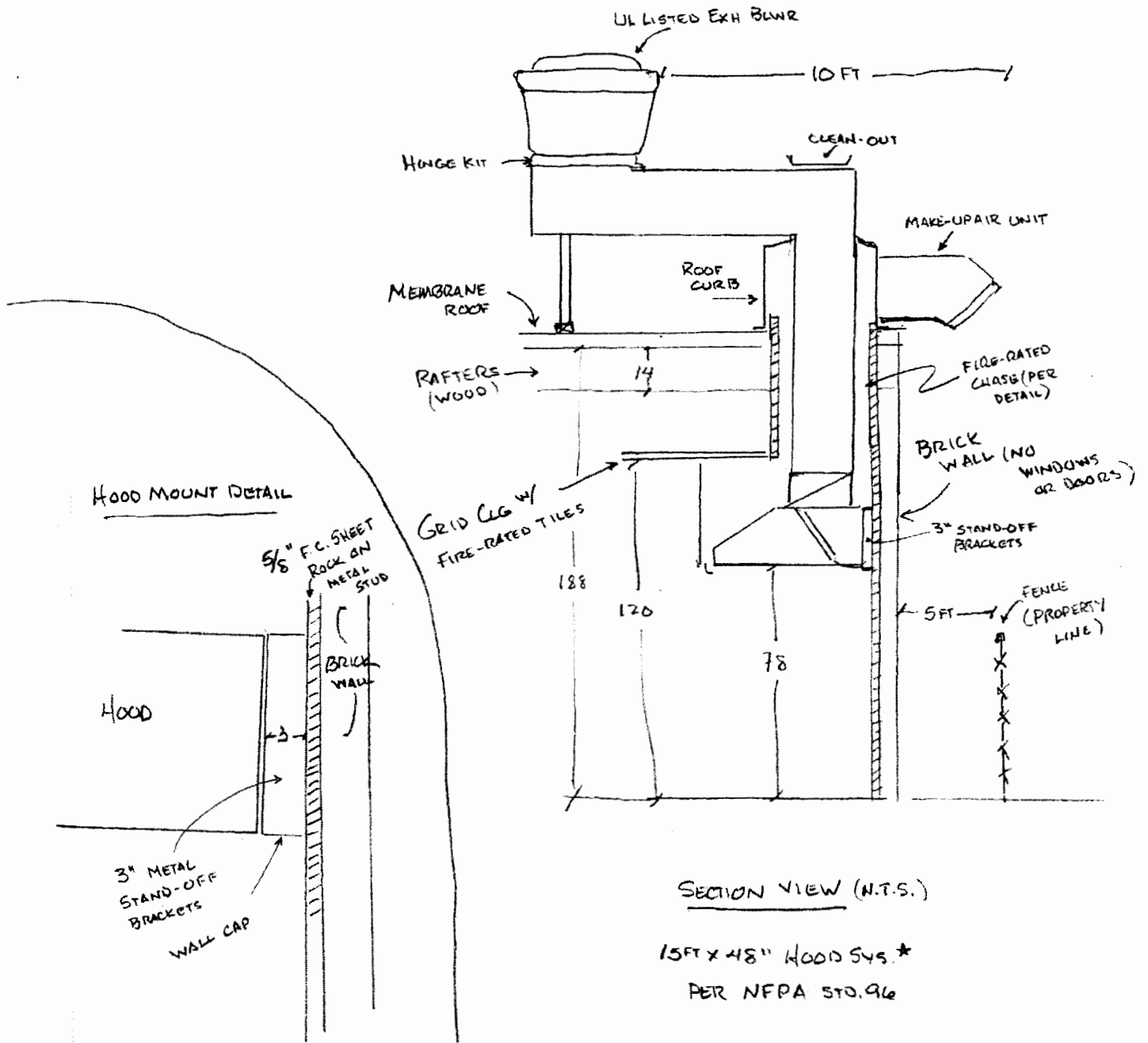
Aztec Grills offers a selection of six different size grills for restaurant kitchen duty, and one designed expressly for the backyard griller. (Which, of course, includes professional chefs who'd love to grill over wood at home!)

Our smallest commercial grill is ST-30 (30" x 29 1/8"), our largest, with double firebox doors and ash drawers, is the ST-66 (66 1/2" x 29 1/8"). We will be happy to work with you in choosing the right size Aztec Grill for your operations. Even the smallest Aztec provides 3 1/2 square feet of grilling surface.

[CLICK HERE TO SEE OUR HOME GRILL.](#)

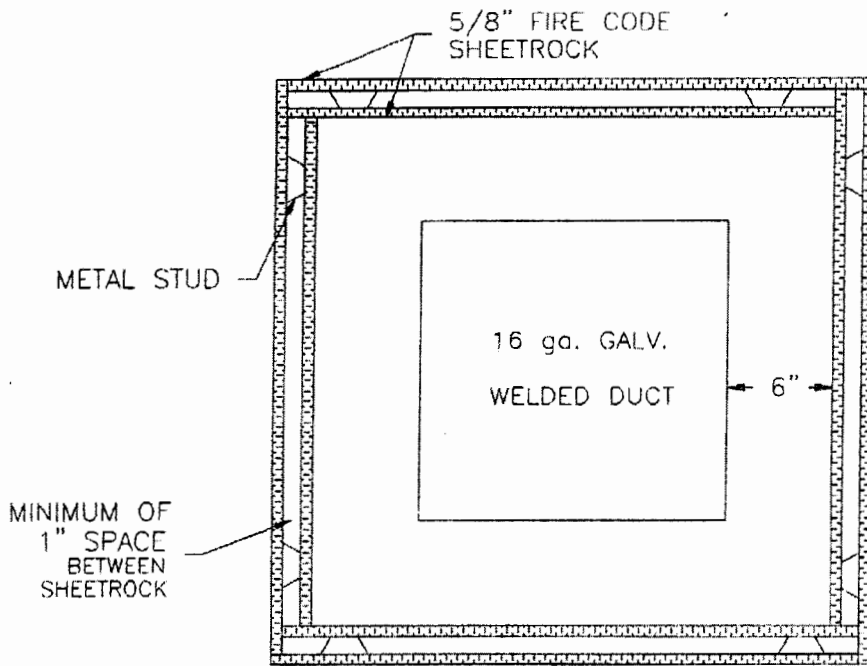
| | |
|-----------------------------------|---------------------------------|
| Width – Overall | 36 in. |
| Depth – Overall | 29 1/8 in. |
| Height – with Legs | 37 in. – back 34 in. – front |
| Height – without Legs | 27 in. – back 24 in. – front |
| Number of Cooking Grates | 5 |
| Size of Cooking Grates | 5 3/4 in. x 24 in. |
| Cooking Surface | 720 sq. in. |
| Number of Fuel Grates | 6 |
| Size of Fuel Grates | 4 in. x 19 7/8 in. |
| Interior Body Construction | 12 ga. C.R.S. |
| Exterior Body Construction | 14 ga. Stainless Steel |
| Standard Finish | Stainless Steel |
| cfms Required | 1600 |
| Shipping Weight | 600 lbs. |

SALVAGE BBQ
 919 CONGRESS ST.
 PORTLAND, ME

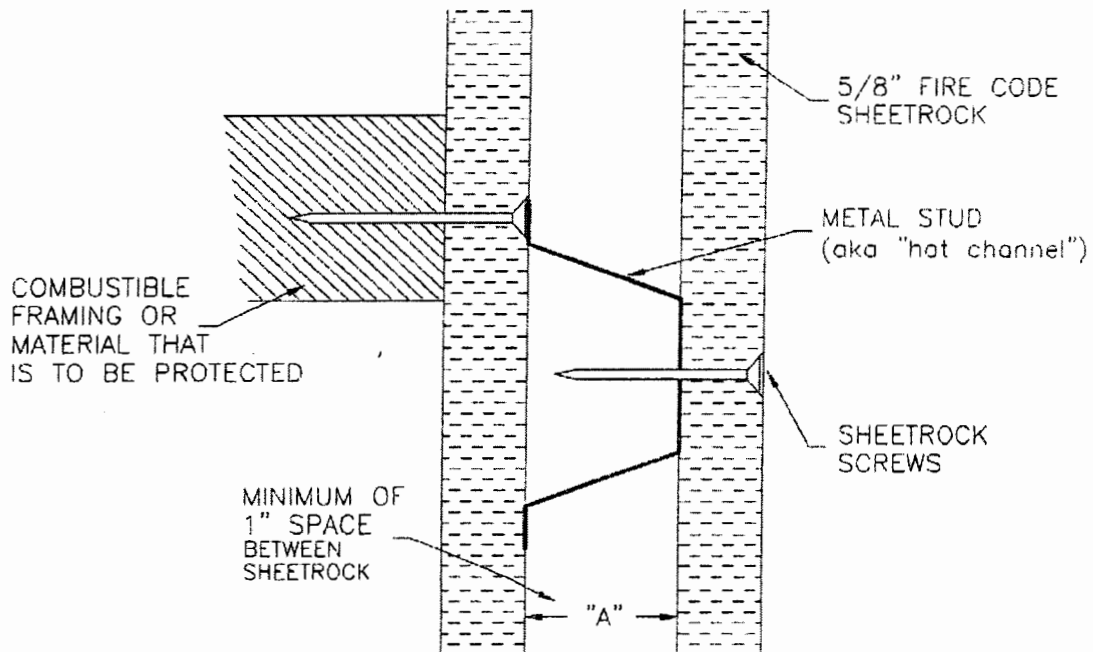


*NOTE: PRELIMINARY INSTALLATION DETAILS -
 COMPLETE DRAWINGS, SPECS & SUBMITTALS
 WILL FOLLOW

RECEIVED
 FEB 01 2013
 Dept. of Building Inspections
 City of Portland Maine



1-HR FIRE RATED CHASE CONSTRUCTION DETAIL



WALL AND CEILING PROTECTION DETAIL

Both layers of fire code sheetrock are to have tape and dry wall compound over joints and compound over the nails and screws.



RECEIVED
FEB 01 2013
Dept. of Building Inspection
City of Portland, Me.

3-21-13 DWA

2 footings as per revised plan

dated 3-~~21~~⁴-13 Rec'd 3-21-13