

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK



# CITY OF PORTLAND BUILDING PERMIT



This is to certify that  
BARBER FOODS LLC

Located at  
70 ST JOHN ST (108)

PERMIT ID: 2017-01842    ISSUE DATE: 01/08/2018    CBL: 070 A001001

has permission to **Change of use to commercial prep kitchen to be used by multiple food trucks. New above floor grease interceptor, new exterior storefront windows and doors, new roof. Add walk-in cooler.**

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 before this building or part thereof is occupied. If a certificate of occupancy is required, it must be procured prior to occupancy.

*/s/ Jason Grant*

*/s/ Brian Stephens*

**Fire Official**

**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***

Commercial prep kitchen

***Building Inspections***

**Use Group:** F-1      **Type:** 5B  
Factory - Moderate Hazard  
(Commercial Kitchen)  
Occupant Load = 7  
Non-Sprinkled  
ENTIRE  
MUBEC/IBC-2009

***Fire Department***

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

**Check the Status of Permit or Schedule an Inspection 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 Division for the inspections listed below. Appointments must be requested 48 to 72 hours in advance. The inspection date will need to be confirmed by this office.

- **Please read the conditions of approval that are attached to this permit.**
- **Permits expire in 6 months if the project is not started or ceases for 6 months.**
- **If the inspection requirements below are not followed, then additional fees may be incurred due to the issuance of a "Stop Work Order" and subsequent release to continue.**
- **Per Section 107.3.1 of the Maine Uniform Building and Energy Code (MUBEC), one set of printed approved stamped construction documents will be kept at the site of work and open to inspection by building officials.**

### **REQUIRED INSPECTIONS:**

Certificate of Occupancy/Final Inspection

Close-in Plumbing/Framing

Electrical Close-in

Final - Electric

Final - Fire

Plumbing Under Slab

The project cannot move to the next phase prior to the required inspection and approval to continue.

If the permit requires a certificate of occupancy, it must be paid and issued to the owner or designee before the space may be occupied.

<b>City of Portland, Maine - Building or Use Permit</b>		<b>Permit No:</b> 2017-01842	<b>Date Applied For:</b> 11/21/2017	<b>CBL:</b> 070 A001001
389 Congress Street, 04101 Tel: (207) 874-8703, Fax: (207) 874-8716				
<b>Proposed Use:</b> #108 St John (detached bldg) - Commercial prep kitchen		<b>Proposed Project Description:</b> Change of use to commercial prep kitchen to be used by multiple food trucks. New above floor grease interceptor, new exterior storefront windows and doors, new roof. Add walk-in cooler.		
<b>Dept:</b> Zoning		<b>Status:</b> Approved w/Conditions	<b>Reviewer:</b> Christina Stacey	<b>Approval Date:</b> 12/11/2017
<b>Note:</b> I-Mb zone Commercial kitchen permitted use per §14-247(k) - no service on premises allowed Walk in cooler - no setback requirements in this zone Exempt from off-street parking requirements <3,000 sf industrial space				<b>Ok to Issue:</b> <input checked="" type="checkbox"/>
<b>Conditions:</b>				
1) Separate permits shall be required for any new signage.				
2) This use of this property shall remain a commercial kitchen. Any change of use, INCLUDING BUT NOT LIMITED TO THE ADDITION OF TAKE-OUT OR ON-SITE FOOD SERVICE, shall require a separate permit application for review and approval.				
3) This permit is being approved on the basis of plans submitted. Any deviations shall require a separate approval before starting that work.				
<b>Dept:</b> Building Inspecti		<b>Status:</b> Approved w/Conditions	<b>Reviewer:</b> Brian Stephens	<b>Approval Date:</b> 12/15/2017
<b>Note:</b>				<b>Ok to Issue:</b> <input checked="" type="checkbox"/>
<b>Conditions:</b>				
1) Per IBC Sec. 1006.1 Means of Egress shall be provided with illumination				
2) 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.				
3) Construction shall be in compliance with the requirements of the IBC 2009, MUBEC and 2010 ADA standards.				
4) Equipment installation shall comply with the Manufacturers' Listing, and MUBEC codes and standards.				
5) Per IBC Sec. 3401.3 for existing buildings and dwelling units, compliance with smoke, carbon monoxide, fire protection and safety systems and devices shall be per City Ordinance Chapter 10 and NFPA 101				
6) Approval of City license is subject to health inspections per the Food Code.				
7) Approval is subject to compliance with City and State Food Codes. It is strongly advised to contact the Health Inspector for approval of the kitchen/bar design compliance prior to commencing work in earnest.				
8) A grease interceptor shall be installed per the UPC 2009 plumbing code and the City of Portland Public Services design requirements.				
9) 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.				
10) The issuance of this permit shall not be construed to be a permit for, or approval of, any violations of any of the provisions of the building code or of any other ordinance of this jurisdiction.				
<b>Dept:</b> Engineering DPS		<b>Status:</b> Approved w/Conditions	<b>Reviewer:</b> Benjamin Pearson	<b>Approval Date:</b> 12/05/2017
<b>Note:</b>				<b>Ok to Issue:</b> <input checked="" type="checkbox"/>
<b>Conditions:</b>				
1) A GB-3 (or GB-50) or equivalent capacity (FOG weight capacity) must be installed to capture fats, oils, and greases from the three bay sink and prep sink. The dishwasher should not be tied into the grease control equipment. Please contact Ben Pearson at bnp@portlandmaine.gov or 207-874-8843 for more information and notification of finalized equipment selection and layout.				

**PERMIT ID:** 2017-01842

**Located at:** 70 ST JOHN ST (108)

**CBL:** 070 A001001

**Dept:** Fire

**Status:** Approved w/Conditions

**Reviewer:** Jason Grant

**Approval Date:** 01/08/2018

**Note:** **Ok to Issue:**

**Conditions:**

- 1) This permit does not allow any areas to be occupied by the public inside the building.
- 2) All construction shall comply with City Code, Chapter 10.  
All construction shall comply with 2009 NFPA 101 Life Safety Code, Chapter # 43 and other applicable chapters  
All construction shall comply with 2009 NFPA 1, Fire Code.  
This review and approval by the AHJ shall not relieve the applicant of the responsibility of compliance with this Code. NFPA 1 (section 1.14.4).  
All means of egress to remain accessible at all times.  
If applicable, all outstanding code violations shall be corrected prior to final inspection.