Form # P 04

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK

CITY OF PORTLAND

B[illegible]CTION

PERMIT

Please Read Application And Notes, If Any, Attached

Permit Number: 070920

PERMIT ISSUED

SEP 10 2007

CITY OF PORTLAND

This is to certify that M W SEWALL & CO /Henc[illegible] Design [illegible]tion

has permission to Install type 1 hood system

AT 1199 CONGRESS ST [illegible] 078 A001001

provided that the person or persons, [illegible]m or [illegible]epting this permit shall comply with all of the provisions of the Statutes of M[illegible]ne and of th[illegible]ances of the City of Portland regulating the construction, maintenance and u[illegible] of buildings and st[illegible]tures, 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.

N[illegible]ication[illegible] inspec[illegible]n must gi[illegible] and wr[illegible]n permis[illegible]n procu be[illegible]e this b[illegible]ding or [illegible]t thereo la[illegible]d or c[illegible]closed-in. H[illegible]R 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. Greg Cass

Health Dept. _____

Appeal Board _____

Other _____

Department Name

Jamie Bourke 9/7/07

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:	Issue Date:	CBL:
07-0920		078 A001001

Location of Construction:	Owner Name:	Owner Address:	Phone:
1199 CONGRESS ST	M W SEWALL & CO	259 FRONT ST	
Business Name:	**Contractor Name:**	**Contractor Address:**	**Phone**
	Henckel Design and Fabrication	134 Hartley Street Portland	2073182623
Lessee/Buyer's Name	**Phone:**	**Permit Type:**	**Zone:**
		Hood Systems, Commerical	B-1

Past Use:	Proposed Use:	Permit Fee:	Cost of Work:	CEO District:
Commercial Gas Station with retail Pizza Take out - "Mr Bigs"	Commercial Gas Station with retail Pizza Take out - "Mr Bigs" Install type 1 hood system		$4,100.00	3

FIRE DEPT: ☑ Approved ☐ Denied

To NFPA 96

Signature: Greg Cass

INSPECTION: Use Group: M Type: TYPE 1 HOOD

IMC-2003

Signature: JMB 9/7/07

Proposed Project Description:
Install type 1 hood system

PEDESTRIAN ACTIVITIES DISTRICT (P.A.D.)

Action: ☐ Approved ☐ Approved w/Conditions ☐ Denied

Signature: Date:

Permit Taken By:	Date Applied For:
ldobson	08/01/2007

1. This permit application does not preclude the Applicant(s) from meeting applicable State and Federal Rules.
2. Building permits do not include plumbing, septic or electrical work.
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..

PERMIT ISSUED
SEP 10 2007
CITY OF PORTLAND

Zoning Approval

Special Zone or Reviews	Zoning Appeal	Historic Preservation
☐ Shoreland	☐ Variance	☑ Not in District or Landmark
☐ Wetland	☐ Miscellaneous	☐ Does Not Require Review
☐ Flood Zone	☐ Conditional Use	☐ Requires Review
☐ Subdivision	☐ Interpretation	☐ Approved
☐ Site Plan	☐ Approved	☐ Approved w/Conditions
Maj ☐ Minor ☐ MM ☐	☐ Denied	☐ Denied
Ok with condits		
Date: 9/7/07	Date:	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

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: 1099 Congress ST Portland Me.		
Total Square Footage of Proposed Structure	Square Footage of Lot	
Tax Assessor's Chart, Block & Lot Chart# 78 Block# A Lot# 1	Owner: Mr Bigs Pizza Jim Wing Guy	Telephone: 939-0048 wing ff
Lessee/Buyer's Name (If Applicable)	Applicant name, address & telephone: Pete Hawkes 134 Hartley ST Portland Me	Cost Of Work: $ 4100 Fee: $ C of O Fee: $

Current legal use (i.e. single family) Pizza Restaurant TAKE OUT
If vacant, what was the previous use? Pizza Restaurant TAKE OUT
Proposed Specific use: Pizza Take out
Is property part of a subdivision? No If yes, please name
Project description:
Type I Hood System.

Contractor's name, address & telephone:

Who should we contact when the permit is ready: Pete Hawkes
Mailing address: Phone: 318-2623

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 visit us on-line at www.portlandmaine.gov, stop by the Building Inspections 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: 08-01-07

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

City of Portland, Maine - Building or Use Permit

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

Permit No:	Date Applied For:	CBL:
07-0920	08/01/2007	078 A001001

Location of Construction:	Owner Name:	Owner Address:	Phone:
1199 CONGRESS ST	M W SEWALL & CO	259 FRONT ST	
Business Name:	**Contractor Name:**	**Contractor Address:**	**Phone**
	Henckel Design and Fabrication	134 Hartley Street Portland	(207) 318-2623
Lessee/Buyer's Name	**Phone:**	**Permit Type:**	
		Hood Systems, Commerical	

Proposed Use:	Proposed Project Description:
Commercial Gas Station with retail Pizza Take out - "Mr Bigs" Install type 1 hood system	Install type 1 hood system

Dept: Zoning **Status:** Approved with Conditions **Reviewer:** Marge Schmuckal **Approval Date:** 08/07/2007

Note: **Ok to Issue:** ☑

1) This property shall remain a minor auto service station. Any change of use shall require a separate permit application for review and approval.
2) This pizza take-out is considered to be retail. There shall be no more than nine (9) seats available for the public.
3) This permit is being approved on the basis of plans submitted. Any deviations shall require a separate approval before starting that work.
4) Separate permits shall be required for any new signage.

Dept: Building **Status:** Approved with Conditions **Reviewer:** Jeanine Bourke **Approval Date:** 09/07/2007

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 cleaances based on the application of a UL approved fire wrap or equivalent assembly per code.

Dept: Fire **Status:** Approved with Conditions **Reviewer:** Capt Greg Cass **Approval Date:** 08/15/2007

Note: **Ok to Issue:** ☑

1) Install shall comply with NFPA 96.
A compliance letter is required

Comments:

8/6/2007-mes: the application implies that this is a new use - I left a message with the number for Mr. Bigs asking them to call me back. This used to be a gas station - no change of use is on file. It was the wrong # on file. So I called the installer Pete Henckel.

8/7/2007-mes: heard from Pete - this is a gas station - I did a site inspection - this is NOT a restaurant use - the area is already set up from a previous occupant

9/7/2007-jmb: Contacted Peter to confirm 1 story structure and duct is interior to roof. Also over 18" to ceiling, ok to issue

Henckel Design and Fabrication

134 Hartley Street
Portland, Maine
04103

Phone: 1-207-318-2623
Fax: 1-207-772-8952
E-mail: petehenckel@maine.rr.com

July 17, 2007

Site location #1099 Congress St
Business name Mr. Biggs
Subject hood installation type one

1 story structure
Interior Duct

Kostas here is the scope of work to be provided to the city of Portland with this scope of work a basic layout of your equipment under the hood will be required as well as the cut sheets for the exhaust fan/hood/intake fan and fire suppression the permit will be contingent on this information as well as the structural information provided by H/D/F.
If you have any questions after you review this please feel free to call.

#1.One steel stud wall will be installed per code once installed the town will inspect it before work proceeds.
#2.5/8" fire rated sheetrock will be installed over the steel studs.
#3.stainless steel will be installed over the 5/8" fire rated sheetrock.
#4.one type one exhaust hood will be installed per code.
#5.one new roofing curb will be installed per code for the make up air fan.
#6.the existing duct will be removed and fire rated and than reinstalled per code.
#7.one exhaust fan will be installed on the existing roof curb.

The total quote for the work listed above is $4100.00 a deposit of 50% is required with the balance paid upon the completion of the work listed above this quote includes no electrical work and no fire suppression.
A permit for the installation will be obtained on your behalf the fire suppression for your store will be arranged by H/D/F and billed directly to you.

Deposit received $2050 balance due $2050

Henckel Design and Fabrication

134 Hartley Street
Portland, Maine
04103

Phone: 1-207-318-2623
Fax: 1-207-772-8952
E-mail: petehenckel@maine.rr.com

July 25, 2007

Attn;Jeanie Bourke
From;Pete Henckel
Subject;1099 Congress St

The hanging structure for the hood are 2x12 16 on center with a span of 20' the Sammy anchor to be used are UL Listed 9R21 to be used to hold 3/8" threaded rod with a max load rating of 1200LBS per anchor the hood will be hung at six points as well as being anchored to the fire rated wall the hoods max LBS is 381LBS hung at six points with each point holding 63.6LBS

The ducting will be wrapped with 15A fire barrier from the fan to the hood and banded with stainless steel worm clamps.

The roofing curb for the exhaust will 10' from any intake system with the fan installed at 43" above the flat roof.

The joist elevation is 12' so the only space to be fire rated is where the hood come in contact with the wall which will be made of steel studs covered by 5/8" fire rated sheet rock and 24ga stainless steel. over 18" to ceiling

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 ✓ 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? [redacted] Yes If Other, what Type? Type I

Is the duct work Stainless steel or other type of steel? No If Other, what type? 16 Ga Black iron

Thickness of the steel for the hood 18GA

Thickness of the duct for the hood 16 Ga

Type of Hood and Duct Supports

UL Rated SAMMY UL List 9R21 with 3/8" Rod and 1 3/8" unistrut

Type of seams and Joints All welded

Grease Gutters provided? yes

Hood Clearance reduction to Combustibles design /specs:

steel studs / 5/8" Fire rated sheet rock / 24GSS

Duct Clearance reduction to Combustibles design /specs:

UL Rated 15A Fire Barrier

Vibration Isolation System:

yes

Air Velocity within the duct system Min 1500 FPM.

Grease accumulation prevention system:

yes

Cleanouts yes per Code

Grease Duct enclosure

Exhaust Termination Roof X Wall

Fire Suppression System yes

Exhaust fan mounting and clearance from the roof / wall or Combustibles:

per code.

Exhaust fan distance from other vents or openings 10' Min

Exhaust fan distance from adjacent buildings 40'

Exhaust fan height above adjoining grade 10' Min

Hood Specs

Style of Hood Type I

Type of Filter Aluminum Baffles

Height of filter above nearest cooking surface Max 48" Min 33" per Code

Capacity of hood CFM 2500 CFM

Make up Air system description and capacity

Roof mounted MUA Returned to the Hood Plenum.

SECTION 506
COMMERCIAL KITCHEN HOOD VENTILATION SYSTEM DUCTS AND EXHAUST EQUIPMENT

506.1 General. Commercial kitchen hood ventilation ducts and exhaust equipment shall comply with the requirements of this section. Commercial kitchen grease ducts shall be designed for the type of cooking appliance and hood served.

506.2 Corrosion protection. Ducts exposed to the outside atmosphere or subject to a corrosive environment shall be protected against corrosion in an approved manner.

506.3 Ducts serving Type I hoods. Type I exhaust ducts shall be independent of all other exhaust systems except as provided in Section 506.3.5. Commercial kitchen duct systems serving Type I hoods shall be designed, constructed and installed in accordance with Sections 506.3.1 through 506.3.12.3.

506.3.1 Duct materials. Ducts serving Type I hoods shall be constructed of materials in accordance with Sections 506.3.1.1 and 506.3.1.2.

506.3.1.1 Grease duct materials. Grease ducts serving Type I hoods shall be constructed of steel not less than 0.055 inch (1.4 mm) (No. 16 Gage) in thickness or stainless steel not less than 0.044 inch (1.1 mm) (No. 18 Gage) in thickness.

Exception: Listed and labeled factory-built commercial kitchen grease ducts shall be installed in accordance with Section 304.1.

506.3.1.2 Makeup air ducts. Make up air ducts connecting to or within 18 inches (457 mm) of a Type I hood shall be constructed and installed in accordance with Sections 603.1, 603.3, 603.4, 603.9, 603.10 and 603.12. Duct insulation installed within 18 inches (457 mm) of a Type I hood shall be noncombustible or shall be listed for the application.

506.3.2 Joints, seams and penetrations of grease ducts. Joints, seams and penetrations of grease ducts shall be made with a continuous liquid-tight weld or braze made on the external surface of the duct system.

Exceptions:

1. Penetrations shall not be required to be welded or brazed where sealed by devices that are listed for the application.
2. Internal welding or brazing shall not be prohibited provided that the joint is formed or ground smooth and is provided with ready access for inspection.
3. Listed and labeled factory-built commercial kitchen grease ducts installed in accordance with Section 304.1.

506.3.2.1 Duct joint types. Duct joints shall be butt joints or overlapping duct joints of either the telescoping or bell type. Overlapping joints shall be installed to prevent ledges and obstructions from collecting grease or interfering with gravity drainage to the intended collection point. The difference between the inside cross-sectional dimensions of overlapping sections of duct shall not exceed 0.25 inch (6 mm). The length of overlap for overlapping duct joints shall not exceed 2 inches (51 mm).

506.3.2.2 Duct-to-hood joints. Duct-to-hood joints shall be made with continuous internal or external liquid-tight welded or brazed joints. Such joints shall be smooth, accessible for inspection, and without grease traps.

Exceptions: This section shall not apply to:

1. A vertical duct-to-hood collar connection made in the top plane of the hood in accordance with all of the following:
   1.1. The hood duct opening shall have a 1-inch-deep (25 mm), full perimeter, welded flange turned down into the hood interior at an angle of 90 degrees from the plane of the opening.
   1.2. The duct shall have a 1-inch-deep (25 mm) flange made by a 1-inch by 1-inch (25 mm by 25 mm) angle iron welded to the full perimeter of the duct not less than 1 inch (25 mm) above the bottom end of the duct.
   1.3. A gasket rated for use at not less than 1,500°F (815°C) is installed between the duct flange and the top of the hood.
   1.4. The duct-to-hood joint shall be secured by stud bolts not less than 0.25 inch (6.4 mm) in diameter welded to the hood with a spacing not greater than 4 inches (102 mm) on center for the full perimeter of the opening. All bolts and nuts are to be secured with lockwashers.
2. Listed and labeled duct-to-hood collar connections installed in accordance with Section 304.1.

506.3.2.3 Duct-to-exhaust fan connections. Duct-to-exhaust fan connections shall be flanged and gasketed at the base of the fan for vertical discharge fans; shall be flanged, gasketed and bolted to the inlet of the fan for side-inlet utility fans; and shall be flanged, gasketed and bolted to the inlet and outlet of the fan for in-line fans.

506.3.2.4 Vibration isolation. A vibration isolation connector for connecting a duct to a fan shall consist of noncombustible packing in a metal sleeve joint of approved design or shall be a coated-fabric flexible duct connector listed and labeled for the application. Vibration isolation connectors shall be installed only at the connection of a duct to a fan inlet or outlet.

506.3.3 Grease duct supports. Grease duct bracing and supports shall be of noncombustible material securely attached to the structure and designed to carry gravity and seismic loads within the stress limitations of the *International Building Code*. Bolts, screws, rivets and other mechanical fasteners shall not penetrate duct walls.

506.3.4 Air velocity. Grease duct systems serving a Type I hood shall be designed and installed to provide an air velocity within the duct system of not less than 1,500 feet per minute (7.6 m/s).

Exception: The velocity limitations shall not apply within duct transitions utilized to connect ducts to differently