

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK



CITY OF PORTLAND BUILDING PERMIT



This is to certify that

LANDRY GAIL P & ALEXANDRA C WIGHT JTS

Located at

255 DIAMOND AVE

PERMIT ID: 2017-01840

ISSUE DATE: 04/02/2018

CBL: 083F A320001

has permission to **Change of use to add restaurant to existing retail use. Rebuild existing deck/ramp to same dimensions. Restaurant seating 35 Maximum (inside only).**

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.
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/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

Retail with restaurant

Building Inspections

Use Group: B, M **Type:** 3B
 Business (assembly under 50 Occupants) /
 Mercantile (GDI General Store)
 Business (Assembly less than 50 occupants)
 Occupant Load = 38 Total
 Dining: Indoor Only = 35 maximum
 Non-Sprinkled
 First Floor
 MUBEC/IBC-2009

Fire Department

BUILDING PERMIT INSPECTION PROCEDURES
Please call 874-8703
or email: 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

Grease Trap

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.

City of Portland, Maine - Building or Use Permit		Permit No: 2017-01840	Date Applied For: 11/21/2017	CBL: 083F A320001
389 Congress Street, 04101 Tel: (207) 874-8703, Fax: (207) 874-8716				
Proposed Use: Retail and restaurant		Proposed Project Description: Change of use to add restaurant to existing retail use. Rebuild existing deck/ramp to same dimensions. Restaurant seating 35 Maximum (inside only).		
Dept: Historic		Status: Approved w/Conditions	Reviewer: Deborah Andrews	Approval Date: 03/29/2018
Note:		Ok to Issue: <input checked="" type="checkbox"/>		
Conditions:				
1) Approved with the understanding the project includes no exterior alterations. Any exterior alterations associated with the new use, including signage, requires Historic Preservation review and approval.				
Dept: Zoning		Status: Approved w/Conditions	Reviewer: Christina Stacey	Approval Date: 03/06/2018
Note: IR-3 zone, part SZ Restaurants allowed use in IR-3 zone per §14-145.14(a)(5) - PB approval granted 3/1/18 Replacement of deck and ramp within existing footprint - OK Off-street parking - exempt from requirement per §14-332.1(a)		Ok to Issue: <input checked="" type="checkbox"/>		
Conditions:				
1) This permit is being approved on the basis of plans and documents submitted. Any deviations shall require a separate approval before starting that work.				
2) This approves the rebuild of the deck, stairs, and ramp within the existing non-conforming footprint.				
3) Separate permits shall be required for any new signage.				
4) The use of this property shall remain retail and restaurant. Any change of use shall require a separate permit application for review and approval.				
Dept: Building Inspecti		Status: Approved w/Conditions	Reviewer: Brian Stephens	Approval Date: 04/02/2018
Note:		Ok to Issue: <input checked="" type="checkbox"/>		
Conditions:				
1) 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.				
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) This project includes alterations that Maine state law requires for compliance with the 2010 ADA Standards for Accessible Design.				
4) 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.				
5) Seating layout of tables and chairs shall allow for the required aisle width and spacing for Exit Access per IBC Sec. 1017.				
6) Approval of City license is subject to health inspections per the Food Code.				
7) A grease interceptor shall be installed per the UPC 2015 plumbing code and the City of Portland Public Services design requirements.				
8) This permit approves the installation of one bathroom for use by customers and employees as per the State Statute allowance for an eating establishment with a total seating capacity maximum of 40.				
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) All structural design requirements, changes or upgrades found during the alterations shall be submitted to this office for approval prior to commencement of the work.				
11) Equipment installation shall comply with the Manufacturers' Listing, and MUBEC codes and standards.				

PERMIT ID: 2017-01840

Located at: 255 DIAMOND AVE

CBL: 083F A320001

Dept: Engineering DPS **Status:** Not Applicable **Reviewer:** Benjamin Pearson **Approval Date:** 11/30/2017

Note: **Ok to Issue:**

Conditions:

- 1) As a suggestion to preserve the facility's sewer infrastructure, grease control equipment should be installed to capture Fats, Oils, and Greases from the restaurant.
- 2) This approval is non-applicable to Engineering DPW as it relates to approval for Grease Control Equipment for the Fats, Oil, and Grease Program since Great Diamond Island is not served by the sewer system. If approval is needed for this project by the Engineering Department of Public Works for any other reason than FOG, please contact 874-8801.

Dept: Fire **Status:** Approved w/Conditions **Reviewer:** Jason Grant **Approval Date:** 03/09/2018

Note: **Ok to Issue:**

Conditions:

- 1) Grease laden vapor producing appliances (fryer, chair broiler) or appliances that can potentially produce grease laden vapor (cook tops) shall have a NFPA 96 complaint exhaust system and a NFPA 17A fire suppression system. A separate City of Portland Commercial Hood / Exhaust and or Non-Water Based Fire Suppression System Permit(s) is required for new and modified systems. This review does not include the installation or modification of exhaust or fire suppression systems.
- 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.
- 3) Fire extinguishers are required per NFPA 1 (2009 Edition) Table 13.6.2. The quantity, size, type and location shall be in accordance with NFPA 1, 13.6.8.
- 4) A wet chemical class K fire extinguisher is needed within 30' of travel distance for the kitchen hood system.
- 5) The means of egress shall be illuminated and marked in accordance with 2009 NPFA 101, sections 7.8 and 7.10.
- 6) Per the 2010 Americans with Disabilities Act, business must remove architectural barriers in existing building that are readily achievable. Readily achievable means easily accomplishable without much difficulty or expense. This requirement is based on the size and resources of a business. So, business with More resources are expected to remove more barriers than business with fewer resources.