

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK



# CITY OF PORTLAND BUILDING PERMIT



**This is to certify that**

EAST END CORP

**Located at**

500 FOREST AVE

**PERMIT ID:** 2017-01777    **ISSUE DATE:** 12/21/2017    **CBL:** 116 E001001

has permission to **Change of use to café. No kitchen/food prep. Moving in seating and counters, hook up espresso machine, and adding sinks to existing plumbing.**

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/ Glenn Harmon*

**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***

Restaurant/café

***Building Inspections***

**Use Group:** B    **Type:** IIIB  
A2 restaurant less than 50  
1st floor partial  
IBC 2009/MUBEC

***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  
Electrical - Commercial  
Plumbing Rough Commercial

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> 2017-01777	<b>Date Applied For:</b> 11/09/2017	<b>CBL:</b> 116 E001001
389 Congress Street, 04101 Tel: (207) 874-8703, Fax: (207) 874-8716				
<b>Proposed Use:</b> Restaurant/café		<b>Proposed Project Description:</b> Change of use to café. No kitchen/food prep. Moving in seating and counters, hook up espresso machine, and adding sinks to existing plumbing.		
<b>Dept:</b> Zoning		<b>Status:</b> Approved w/Conditions	<b>Reviewer:</b> Christina Stacey	<b>Approval Date:</b> 11/22/2017
<b>Note:</b> B-2b zone Restaurants allowed use per §14-182, must close for all purposes by 11 PM daily. No off-street parking requirement.		<b>Ok to Issue:</b> <input checked="" type="checkbox"/>		
<b>Conditions:</b>				
1) Operations must meet all requirements of Division 10 of the Land Use Ordinance, including closing by 11 PM daily .				
2) Separate permits shall be required for any new signage.				
3) The use of this unit shall remain a restaurant/café. Any change of use shall require a separate permit application for review and approval.				
4) 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 Inspection		<b>Status:</b> Approved w/Conditions	<b>Reviewer:</b> Glenn Harmon	<b>Approval Date:</b> 12/14/2017
<b>Note:</b>		<b>Ok to Issue:</b> <input checked="" type="checkbox"/>		
<b>Conditions:</b>				
1) Interior finishes shall be classified in accordance with ASTM E 84 for flame spread and smoke-developed indexes as specified per occupancy group in IBC 2009 Chapter 8.				
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) Interior non-bearing partitions shall be braced as needed per best engineering practices or continue to the floor deck above.				
4) Approval of City license is subject to health inspections per the Food Code.				
5) The addition of plumbing fixtures, including water lines, drainage and vent piping shall be installed in compliance with the UPC 2015 code.				
6) 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.				
7) Seating layout of tables and chairs shall allow for the required aisle width and spacing for Exit Access per IBC Sec. 1017.				
<b>Dept:</b> Engineering DPS		<b>Status:</b> Approved w/Conditions	<b>Reviewer:</b> Benjamin Pearson	<b>Approval Date:</b> 11/21/2017
<b>Note:</b>		<b>Ok to Issue:</b> <input checked="" type="checkbox"/>		
<b>Conditions:</b>				
1) Applicant is required to install an internal Grease Interceptor with a minimum capability of 25 gallons per minute. 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.				
<b>Dept:</b> Fire		<b>Status:</b> Approved w/Conditions	<b>Reviewer:</b> Jason Grant	<b>Approval Date:</b> 12/20/2017
<b>Note:</b>		<b>Ok to Issue:</b> <input checked="" type="checkbox"/>		
<b>Conditions:</b>				

PERMIT ID: 2017-01777

Located at: 500 FOREST AVE

CBL: 116 E001001

- 1) 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.
- 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) A separate City of Portland Water-Based Fire Suppression System Permit is required for all new sprinkler systems, including standpipe systems, and sprinkler work effecting more than 20 heads. This review does not include approval of system design or installation.
- 4) 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.
- 5) 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.