

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK



CITY OF PORTLAND BUILDING PERMIT

This is to certify that GEOFFREY I RICE – BAYOU KITCHEN Located At 648 FOREST AVE

Job ID: 2012-02-3396-ALTCOMM

CBL: 125- M-004-001

has permission to Upgrade commercial exhaust hood, relocate on wall and use existing exhaust & duct provided that the person or persons, firm or corporation accepting this permit shall comply with all of the provisions of the Statues 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

Fire Prevention Officer

[Signature] 3/20/12

Code Enforcement Officer / Plan Reviewer

THIS CARD MUST BE POSTED ON THE STREET SIDE OF THE PROPERTY
PENALTY FOR REMOVING THIS CARD

BUILDING PERMIT INSPECTION PROCEDURES

Please call 874-8703 or 874-8693 (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.**

Close In Elec/Plmb/Frame prior to insulate or gyp

Final Inspection

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.



PORTLAND MAINE

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Acting Director of Planning and Urban Development
Gregory Mitchell

Job ID: 2012-02-3396-ALTCOMM

Located At: 648 FOREST AVE

CBL: 125- M-004-001

Conditions of Approval:

Fire

1. Installation shall comply with City Code Chapter 10.
2. The duct work and exhaust termination shall be brought into compliance with NFPA 96 within 12 months of the occupancy of the renovated restaurant. A separate permit is required for this purpose.
3. A separate Suppression System Permit is required.
4. 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.

Building

1. Application approval based upon information provided by applicant. Any deviation from approved plans requires separate review and approval prior to work.
2. Equipment shall be installed in compliance with the manufacturer's specifications and the UL listing.
3. The hood, duct and exhaust shall be installed per IMC 2003 and NFPA 96. This permit is approved based on the plans submitted and/or updated for reductions in the clearances based on the application of a UL approved fire wrap or equivalent assembly per code.
4. 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.
5. Upgrade to the exhaust termination to comply with NFPA 96 shall be by the required date per the fire department.



General Building Permit Application

Entered 2/27 (35) B-26

2012 02 3396 Altcomm

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>543 DEERING AVE 648 forest</u>		
Total Square Footage of Proposed Structure/Area <u>48 sq ft</u>	Square Footage of Lot	Number of Stories
Tax Assessor's Chart, Block & Lot Chart# Block# Lot# <u>125 M 4</u>	Applicant *must be owner, Lessee or Buyer* Name <u>KARL SILANDER</u> Address <u>543 DEERING AVE</u> City, State & Zip <u>PORTLAND, ME 04103</u>	Telephone: <u>207 838 7745</u>
Lessee/DBA (If Applicable) <u>BAYOU KITCHEN</u> RECEIVED FEB 27 2012	Owner (if different from Applicant) Name <u>JEFFERY RICE</u> Address <u>650 CONGRESS ST</u> City, State & Zip <u>PORTLAND, ME 04101</u>	Cost Of Work: \$ <u>7,200</u> C of O Fee: \$ _____ Total Fee: \$ <u>100.00</u>
Current legal use (i.e. single family) <u>RESTAURANT</u> Number of Residential Units _____ If vacant, what was the previous use? <u>SAME AS ABOVE</u> Proposed Specific use: <u>RENOVATION FOR RESTAURANT</u> Is property part of a subdivision? _____ If yes, please name _____ Project description: <u>UPGRADE COMMERCIAL EXHAUST HOOD & MAKE UP AIR.</u>		
Contractor's name: <u>CENTER LINE CONSTRUCTION, INC</u> Address: <u>P.O. Box 1264</u> City, State & Zip <u>PORTLAND ME 04104</u> Telephone: <u>741-0290</u> Who should we contact when the permit is ready: <u>SEAN</u> Telephone: <u>233-6407</u> Mailing address: <u>SAME AS ABOVE</u>		

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: [Signature] Date: 2/27/12

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



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Receipts Details:

Tender Information: Check , Check Number: 3015

Tender Amount: 100.00

Receipt Header:

Cashier Id: bsaucier

Receipt Date: 2/27/2012

Receipt Number: 41277

Receipt Details:

Referance ID:	5390	Fee Type:	BP-Permit
Receipt Number:	0	Payment Date:	
Transaction Amount:	100.00	Charge Amount:	100.00
Job ID: Job ID: 2012-02-3396-ALTCOMM - Upgrade Commercial exhaust hood			
Additional Comments: 648 Forest(543 Deering)			

Thank You for your Payment!



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FEB 27 2012

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? STAINLESS STEEL If Other, what Type? _____

Is the duct work Stainless steel or other type of steel? OTHER If Other, what type? NOT SURE

Thickness of the steel for the hood _____

Thickness of the duct for the hood .0625"

Type of Hood and Duct Supports

CAPTIVEAIR SYSTEMS, MODEL 5424-ND-2 1/2" TURNED ROD HUNG FROM UNI-STRAUT W/1/2" x 8" LAGS INTO 3" x 10" FLR JST 16" O.C.

Type of seams and Joints WELDED

Grease Gutters provided? YES, BUILT IN.

Hood Clearance reduction to Combustibles design /specs:

3 3/8" STEEL STUDS w/ 5/8" FIRE RATED SHEETROCK w/ 2 1/2" STS. SEE ATTACHED DWG.

Duct Clearance reduction to Combustibles design /specs:

INTERNAL CERAMIC PYRUSCAT DUCTWRAP XL 1 1/2" x 24" x 25'

Vibration Isolation System:

NOT SURE

Air Velocity within the duct system 2400 CFM

Grease accumulation prevention system:

GREASE GUTTERS + BAFFLED FILTERS

Cleanouts GNF HOOD SERVICES AS NEEDED

Grease Duct enclosure YES

Exhaust Termination Roof _____ Wall

Fire Suppression System A NEW SYSTEM WILL BE INSTALLED BY FIRE SAFE; 2.5 RANGE (GARD)

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

6" - 9"

Exhaust fan distance from property lines 3' - 8"

Exhaust fan distance from other vents or openings 15'

Exhaust fan distance from adjacent buildings 3' - 4"

Exhaust fan height above adjoining grade 8' - 6"

Hood Specs

Style of Hood CAPTIVEAIR SYSTEMS

Type of Filter 4 @ 16" x 16" ALUM BAFFLES (4) 16" x 20"

Height of filter above nearest cooking surface 50"

Capacity of hood CFM 2400

Make up Air system description and capacity

CAPTIVEAIR SYSTEM, MODEL # INLINE 1L-610 - 5CFM: 2400, EXTERNAL

STATIC PRESSURE: 1.000 IN. WC, DESIGN ALTITUDE: 97 FEET

HOOD INFORMATION

HOOD NO.	MODEL	LENGTH	MAX. COOKING TEMP.	TOTAL EXH. CFM	EXHAUST PLENUM RISER(S)					TOTAL SUP. CFM	SUPPLY PLENUM RISER(S)					HOOD CONSTRUCTION	HOOD CONFIG.	
					WIDTH	LENG.	DIA.	CFM	S.P.		WIDTH	LENG.	DIA.	CFM	S.P.		END TO END	ROW
1	5424 ND-2	12' 0.00'	450 Deg.	2400	12"	12"		2400	-0.817"	0						430 SS Where Exposed	ALONE	ALONE

HOOD INFORMATION

HOOD NO.	TYPE	FILTER(S)		HEIGHT		LENGTH	QTY.	LIGHT(S)		WIRE GUARD	LOCATION	FIRE SYSTEM		UTILITY CABINET(S)		SWITCHES	FIRE SYSTEM PIPING	HOOD HANGING WT
		QTY.	HEIGHT	TYPE	TYPE			SIZE	MODEL #			QUANTITY	LOCATION					
1	Alum Baffle w/ Handles	4	16"	4	16"	16'	4	Incandescent Light Fixt	NO								NO	480 LBS

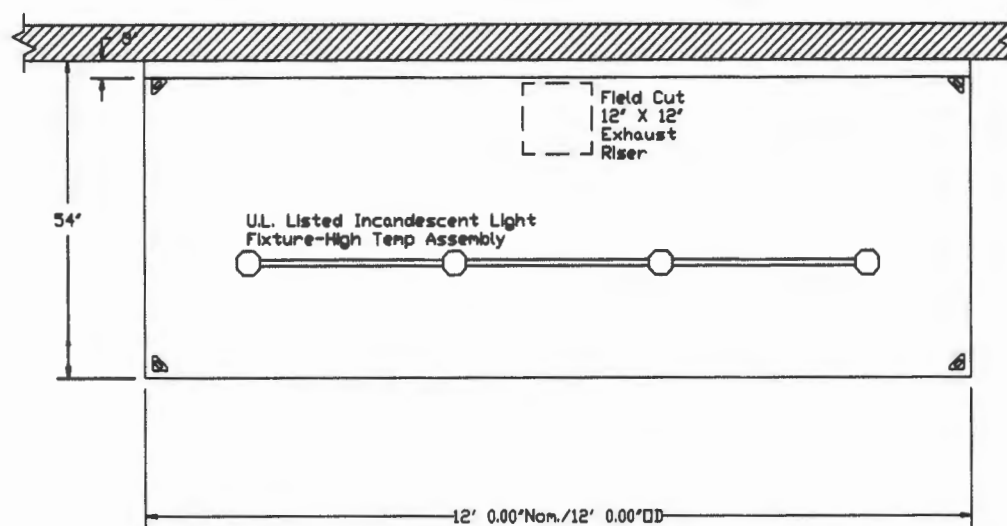
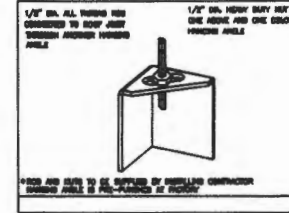
HOOD OPTIONS

HOOD NO.	OPTION
1	FIELD WRAPPER 16.00' High Front, Left, Right

CAPTIVE-AIRE HOODS ARE BUILT IN COMPLIANCE WITH



Intertek NFPA #96
NSF STANDARDS
UL 710 & ULC710 STANDARDS
E.T.L. LISTED 3054804-001



PLAN VIEW - Hood #1
12' 0.00" LONG 5424ND-2

FEB 27 2012

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CUSTOMER APPROVAL TO MANUFACTURE:

Approved as Noted

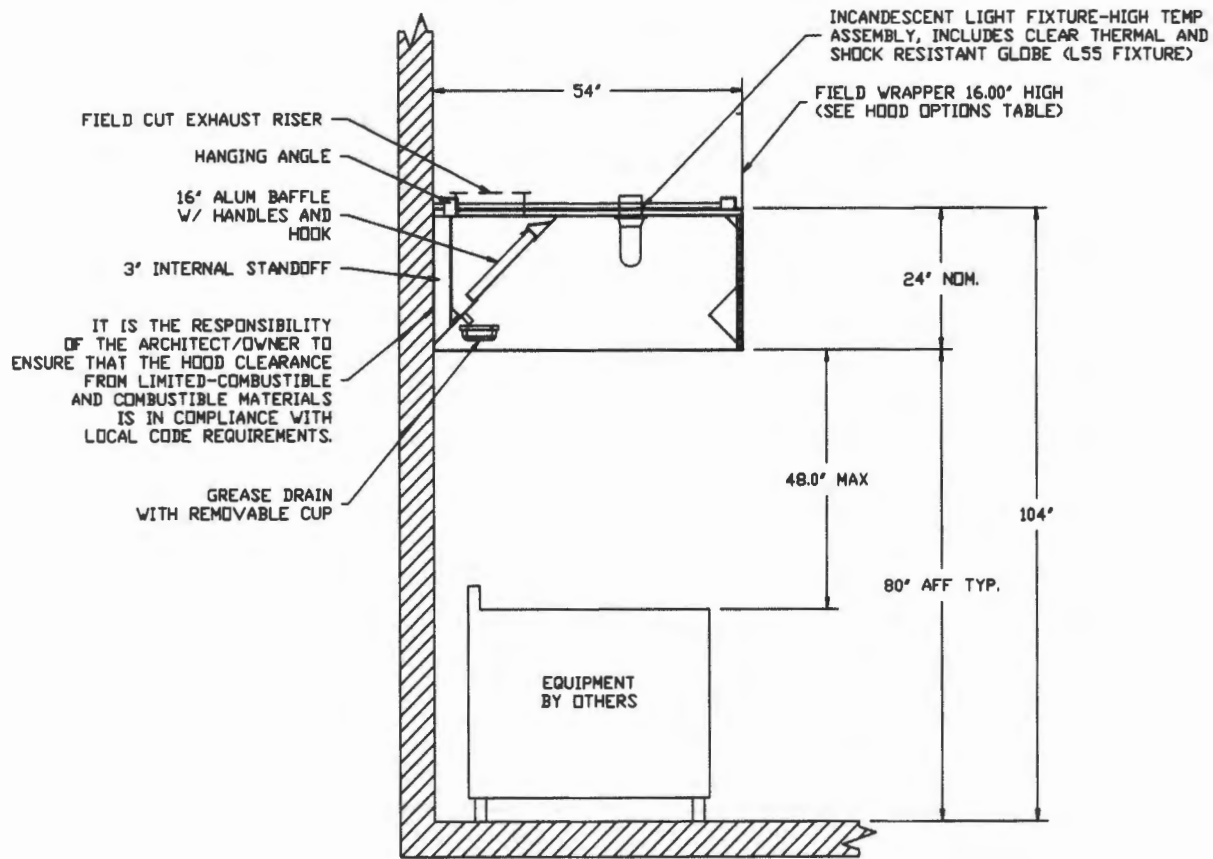
Approved with NO Exception Taken

Revise and Resubmit

SIGNATURE _____

Your Title _____ Date _____

CAPTIVE-AIRE		JOB #1472764 r3	LOCATION Portland, ME
		DATE 1/12/2012	JOB # 1477119
DWG # 1		DRAWN BY BFC-21	
REV.		SCALE 1/32	



SECTION VIEW - MODEL 5424ND-2

FEB 27 2012

CUSTOMER APPROVAL TO MANUFACTURE:	
Approved as Noted	<input type="checkbox"/>
Approved with NO Exception Taken	<input type="checkbox"/>
Revise and Resubmit	<input type="checkbox"/>
SIGNATURE _____	
Your Title _____	Date _____

CAPTIVE AIRE	JOB #1472764 r3	
	LOCATION Portland, ME	
	DATE 1/12/2012	JOB # 1477119
	DWG # 2	DRAWN BY BFC-21
	REV.	SCALE 1/32

February 28, 2012

Good Morning,

This letter is a follow up to a conversation with Jeanie Bourke, Lt. Benjamin Wallace and Sean Boyles in regards to the renovation project going on at The Bayou Kitchen, 648 Forest Ave, Portland, Me. I, Sean Boyles, had asked Jeanie if we could temporarily use the original exhaust ducting and fan already in place and connect it to the new hood, which will be getting an new fire suppression system, if it passes the permitting process. Jeanie had asked me to ask Lt. Wallace and get his opinion on the use of the existing exhausting system. After sharing with Lt. Wallace our financial situation and that we would like to bring the entire system up to code, it was recommended to write a letter stating our intent is to bring the entire system up to code within one year. I would ask that that date be honored from the time of occupancy, if at all possible.

If there are any questions, please call me at 207-233-6487. Thank you for your understanding with this matter.

Respectfully,

Sean Boyles

648 Forest Ave
125 Moody

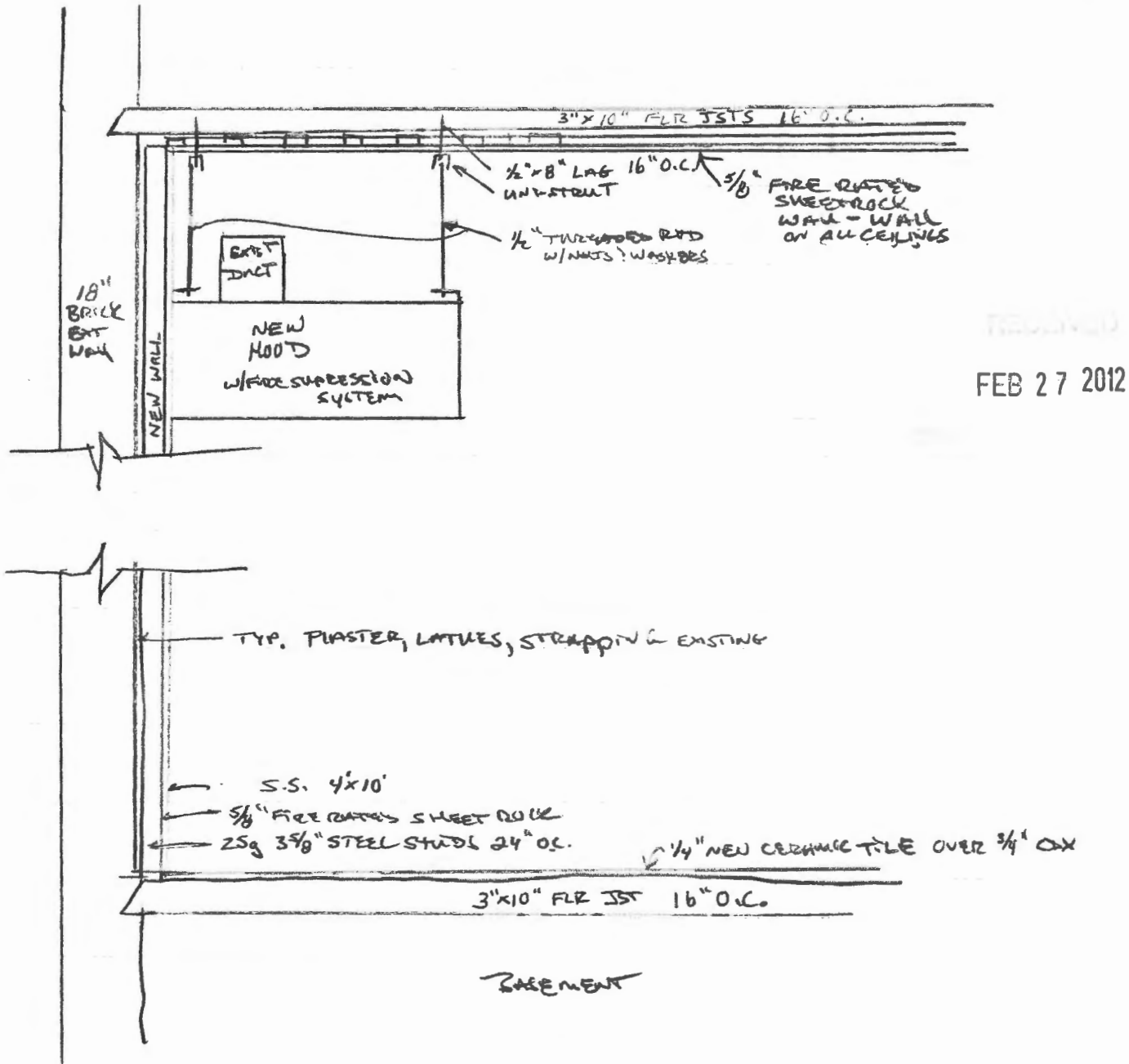
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FEB 28 2012

THE BAYOU KITCHEN
543 DEERING AVE
PORTLAND, ME 04103

2/24/12

CENTERLINE CONSTRUCTION INC.
ph 207 741-0290

SEAW



REVISION
FEB 27 2012

BAYOU KITCHEN RENOVATION
NEW COMMERCIAL HOODS

N.T.S.

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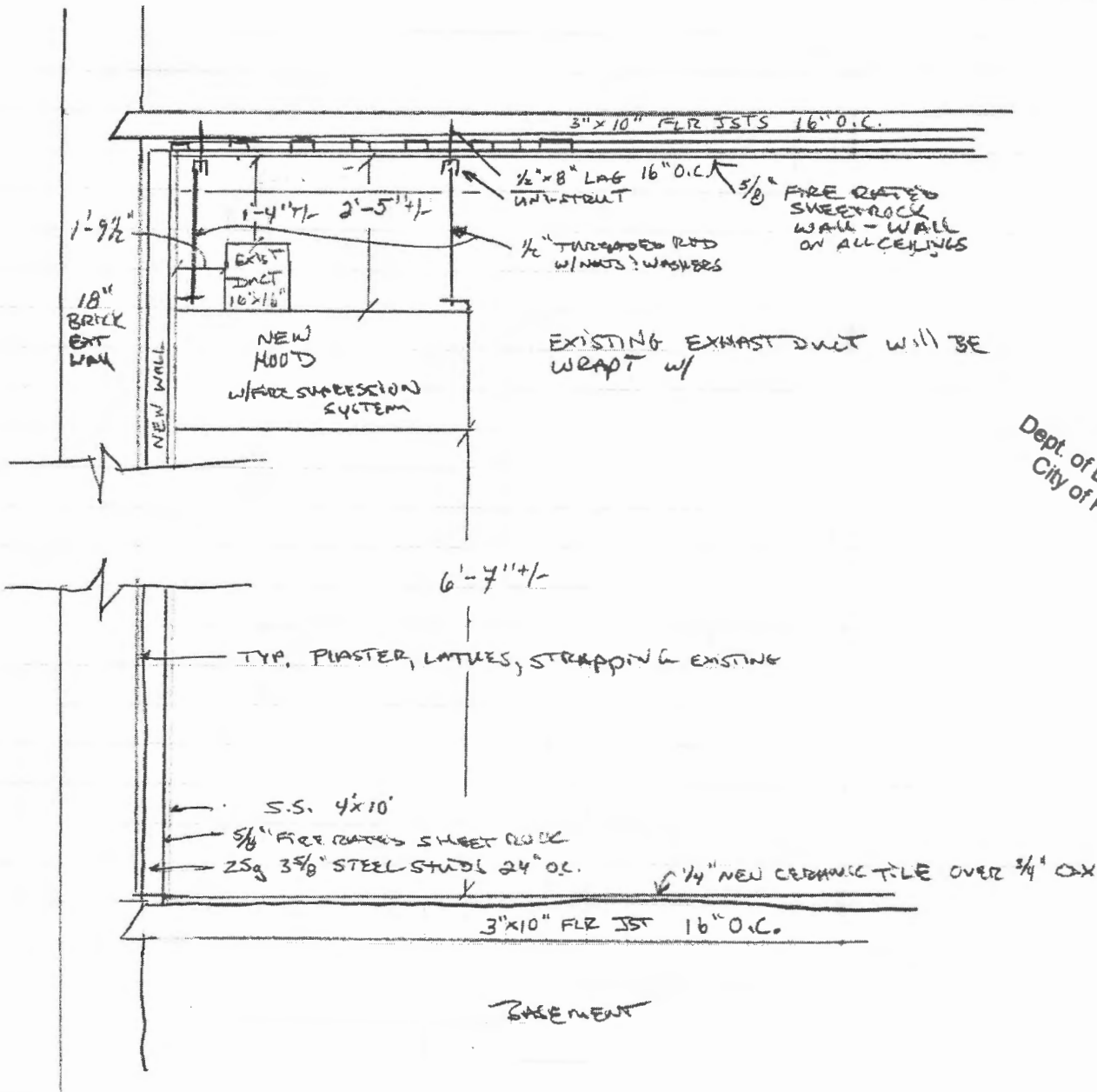
MAR 20 2012

Dept. of Building Inspection
City of Portland Maine



THE BAYOU KITCHEN
 543 DEERING AVE
 PORTLAND, ME 04103

2/24/12
 REVISED 3/20/12
 CENTERLINE CONVT INC.
 ph 207 741-0290
 SRAW



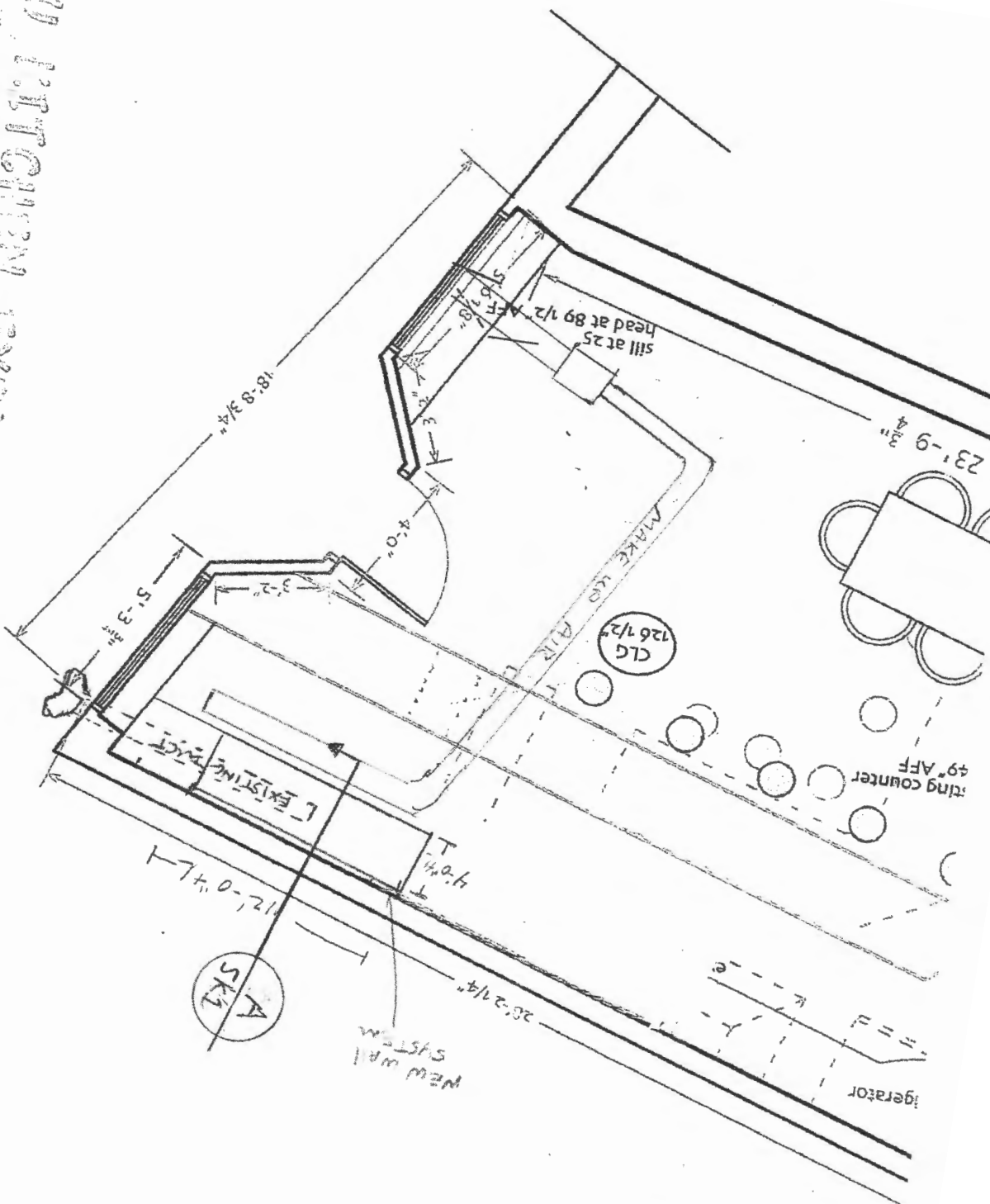
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 MAR 20 2012
 Dept. of Building Inspections
 City of Portland Maine

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BAYOU KITCHEN RENOVATION
 NEW COMMERCIAL HOODS

N.T.S.

2011 PITCHBY EXPOSITION
 SECTION STUDY FROM ON EXHIBITS PROVIDED BY OWNER
 N.T.S. 04102
 2011



RECEIVED
 MAR 20 2012
 Dept. of Building Inspections
 City of Portland Maine



ADDITIONAL HAND SNAKE VIEWS W/ COUL-