

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK



CITY OF PORTLAND BUILDING PERMIT



This is to certify that
VIP FURNITURE LLC

Located at
683 FOREST AVE

PERMIT ID: 2018-00029 ISSUE DATE: 02/07/2018 CBL: 129 L004001

has permission to **After-the-fact approval to change use from retail to restaurant.**
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
restaurant

Building Inspections
Use Group: A-2 Type: Existing
Unknow
n
Assembly - Restaurant (Mini-Mogadishu)
First Floor
MUBEC/IBC-2009

Fire Department
Classification:
Assembly
ENTIRE
NFPA 101 CH 13

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

Final - Electric

Final - Fire

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: 2018-00029	Date Applied For: 01/08/2018	CBL: 129 L004001
389 Congress Street, 04101 Tel: (207) 874-8703, Fax: (207) 874-8716				
Proposed Use: restaurant		Proposed Project Description: After-the-fact approval to change use from retail to restaurant.		
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Dept: Zoning	Status: Approved w/Conditions	Reviewer: Christina Stacey	Approval Date: 01/12/2018	Ok to Issue: <input checked="" type="checkbox"/>
Note: B-2b zone Restaurants allowed per §14-182 - must close by 11 PM. Exempt from off-street parking requirements per §14-332.1(d)(1)				
Conditions:				
1) The operation of the business must adhere to all zoning requirements of the B-2b zone (Division 10 of Chapter 14), including the requirement to close by 11 PM each day, as well as the external effects standards.				
2) Separate permits shall be required for any new signage.				
3) This use of this unit shall remain a restaurant. 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 and documents submitted. Any deviations shall require a separate approval before starting that work.				
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Dept: Building Inspecti	Status: Approved w/Conditions	Reviewer: Brian Stephens	Approval Date: 02/07/2018	Ok to Issue: <input checked="" type="checkbox"/>
Note:				
Conditions:				
1) 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.				
2) Construction shall be in compliance with the requirements of the IBC 2009, MUBEC and ADA standards.				
3) This is a Change of Use only permit. It does not authorize any construction activities.				
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) The tables and chairs must not block any means of egress of any building, even during storage.				
6) 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.				
7) Permit approved based upon information provided by the applicant, This is an After the Fact permit for work that was performed prior to approvals. Responsibility lies solely with the applicant. City inspections may require exposure of any hidden elements, and additional work and design/installation approvals may be required.				
8) Approval of City license is subject to health inspections per the Food Code.				
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Dept: Engineering DPS	Status: Approved w/Conditions	Reviewer: Benjamin Pearson	Approval Date: 01/12/2018	Ok to Issue: <input checked="" type="checkbox"/>
Note:				
Conditions:				
1) Approval for a business license application requires inspection of required grease control equipment. After installation, please call the Department of Public Services Water Resources Division at 207-874-8846 to set up an inspection.				
2) Existing metal grease interceptor is in poor shape. Unit must be replaced with a plastic 25 gallon per minute grease interceptor. Unit cannot be metal and must be plastic. Unit must be cleaned on a monthly basis.				
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Dept: Fire	Status: Approved w/Conditions	Reviewer: Jason Grant	Approval Date: 02/07/2018	Ok to Issue: <input checked="" type="checkbox"/>
Note:				
Conditions:				

PERMIT ID: 2018-00029

Located at: 683 FOREST AVE

CBL: 129 L004001

- 1) Per 2009 NFPA 101 section 12.7.9.3 and 13.7.9.3 every room constituting an assembly occupancy (50+ people) and not having fixed seating shall have the occupancy load of the room posted on a sign in a conspicuous place by the main entrance to the space.
- 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.
For light or ordinary hazard buildings, a 2-A rated extinguisher (5lb. Dry Chemical Ext.) is required no more than 75 feet of travel distance from anywhere in the building and at least 1 extinguisher per story.
A wet chemical class K fire extinguisher is needed within 30' of travel distance for the kitchen hood system.
- 4) The means of egress shall be illuminated and marked in accordance with 2009 NPFA 101, sections 7.8 and 7.10.
- 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.
- 6) This review has determined that your project requires a kitchen hood exhaust system. A separate City of Portland Commercial Hood / Exhaust Permit is required for new kitchen exhaust systems. This review does not include the installation of the kitchen hood and exhaust system.
- 7) This review has determined that your project requires a kitchen hood fire suppression system. A separate City of Portland Non-Water Based Fire Suppression System Permit is required for new kitchen fire suppression systems. This review does not include the installation of the kitchen hood fire suppression system.