

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK



CITY OF PORTLAND BUILDING PERMIT



This is to certify that

476 STEVENS AVE LLC

Located at

476 STEVENS AVE

PERMIT ID: 2018-00090

ISSUE DATE: 02/12/2018

CBL: 135 E012001

has permission to **Remodel of existing restaurant space. No exterior work or changes.**

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/ 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

Building Inspections

Use Group: A-2

Type: IIIB

Restaurant

Occupancy load 133

ENTIRE

IBC 2009/MUBEC

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:

Close-in Plumbing/Framing

Above Ceiling Inspection

Electrical Close-in

Final - Commercial

Final - Electric

Final - Plumbing

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: 2018-00090	Date Applied For: 01/22/2018	CBL: 135 E012001
389 Congress Street, 04101 Tel: (207) 874-8703, Fax: (207) 874-8716				
Proposed Use: Same: restaurant		Proposed Project Description: Remodel of existing restaurant space. No exterior work or changes		
Dept: Zoning		Status: Approved w/Conditions	Reviewer: Christina Stacey	Approval Date: 01/29/2018
Note: B-1 zone		Ok to Issue: <input checked="" type="checkbox"/>		
Conditions:				
<ol style="list-style-type: none"> 1) This permit is not approving any lot coverage or setback requirements for the existing structure. It is approving interior work only. 2) Separate permits shall be required for any new signage. 3) This property 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. 				
Dept: Building Inspecti		Status: Approved w/Conditions	Reviewer: Glenn Harmon	Approval Date: 02/05/2018
Note:		Ok to Issue: <input checked="" type="checkbox"/>		
Conditions:				
<ol style="list-style-type: none"> 1) Each room or space that is an assembly occupancy (50 or more) shall have the occupant load posted in a conspicuous place near the main exit from the room or space. 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) Equipment installation shall comply with the Manufacturers' Listing, and MUBEC codes and standards. 4) Seating layout of tables and chairs shall allow for the required aisle width and spacing for Exit Access per IBC Sec. 1017. 5) 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. 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) A State Fire Marshal permit is required for this project. An electronic copy of this permit and any changes to the City's approved plans shall be submitted to the Inspections Office as soon as it is issued. 8) The appliance and venting shall be installed in accordance with the UL listing, manufacturer's specifications, MUBEC 2009 and NFPA 211 9) 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. 				
Dept: Engineering DPS		Status: Approved w/Conditions	Reviewer: Benjamin Pearson	Approval Date: 01/26/2018
Note:		Ok to Issue: <input checked="" type="checkbox"/>		
Conditions:				
<ol style="list-style-type: none"> 1) Applicant to install a 50 gallon per minute grease interceptor or an automatic grease control unit to capture the three bay sink. Restaurant does not use plates and all washing will begin with the three bay sink before going into a low-temp chemical dishwasher. Unit is required to be cleaned monthly. Please call the Fats, Oils, and Grease Program at 874-8801 after installation for inspection and business license approval. 				
Dept: Fire		Status: Approved w/Conditions	Reviewer: Jason Grant	Approval Date: 02/12/2018
Note:		Ok to Issue: <input checked="" type="checkbox"/>		
Conditions:				

PERMIT ID: 2018-00090

Located at: 476 STEVENS AVE

CBL: 135 E012001

- 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. Your maximum occupancy load is 133 people
- 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.
Emergency Lighting in accordance with 2009 NPFA 101, sections 7.9 shall be provided
- 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.
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.