

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK CITY OF PORTLAND

BUILDING DEPARTMENT

PERMIT

Permit Number: 040008

Please Read Application And Notes, If Any, Attached

This is to certify that Forest Avenue Buildings LLC
has permission to Change of Use from Fishermans Net to take out restaurant
AT 849 Forest Ave 137 C010001

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 buildings and structures, and of the application on file in this department.

Apply to Public Works for street line and grade if nature of work requires such information.

Notification of inspection must be given and work on permit must be completed before this building or part thereof is occupied or closed-in. **HEAVY NOTICE IS REQUIRED.**

A certificate of occupancy must be procured by owner before this building or part thereof is occupied.

OTHER REQUIRED APPROVALS

Fire Dept. [Signature]
Health Dept. _____
Appeal Board _____
Other _____
Department Name _____

[Signature]
Director - Building & Inspection Services

PENALTY FOR REMOVING THIS CARD

City of Portland, Maine - Building or Use Permit

389 Congress Street, 04101 Tel: (207) 874-8703, Fax: (207) 874-8716

Permit No: 04-0008	Date Applied For: 12/29/2003	CBL: 137 C010001
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Location of Construction: 849 Forest Ave	Owner Name: Forest Avenue Buildings Llc	Owner Address: 849 Forest Ave	Phone:
Business Name: n/a	Contractor Name: n/a	Contractor Address: n/a Portland	Phone:
Lessee/Buyer's Name: n/a	Phone: n/a	Permit Type: Change of Use - Commercial	

Proposed Use: Change of Use / Fishermans Net to a take out Restaurant, New fire suppression and 2 new particians. - less than 10 seats by definition makes the legal use RETAIL	Proposed Project Description: Change of Use from Fishermans Net to a take out restaurant - Legal zoning use is RETAIL
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Dept: Zoning	Status: Approved with Conditions	Reviewer: Marge Schmuckal	Approval Date: 01/09/2004
Note:			Ok to Issue: <input checked="" type="checkbox"/>
<p>1) Separate permits shall be required for any new signage.</p> <p>2) This permit is being approved on the basis of plans submitted. Any deviations shall require a separate approval before starting that work. Based on the information given, there will be less than 10 seats for diners. By definition in the zoning ordinance, this use is considered to be retail. If more seats are added in the future, it will be necessary to take out a permit to determine compliance with the zoning ordinance.</p>			

Dept: Building	Status: Approved with Conditions	Reviewer: Mike Nugent	Approval Date: 01/26/2004
Note:			Ok to Issue: <input checked="" type="checkbox"/>
<p>1) A grease trap must be installed in compliance with the State Plumbing Code</p>			

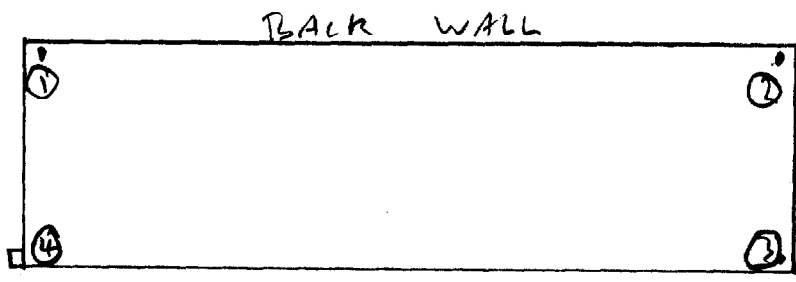
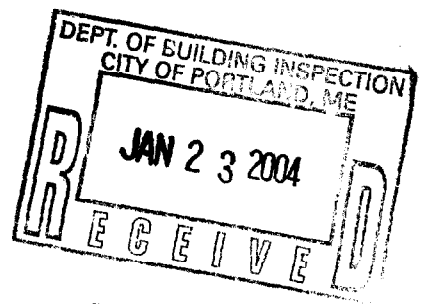
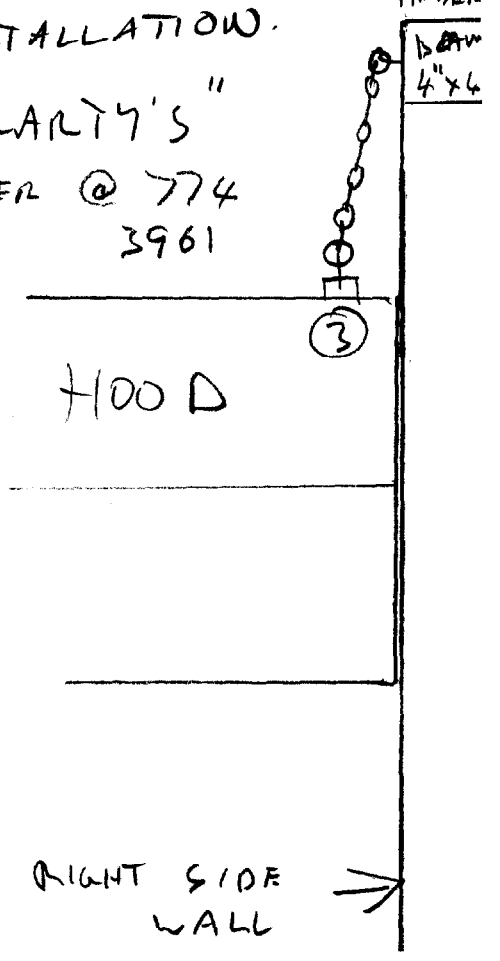
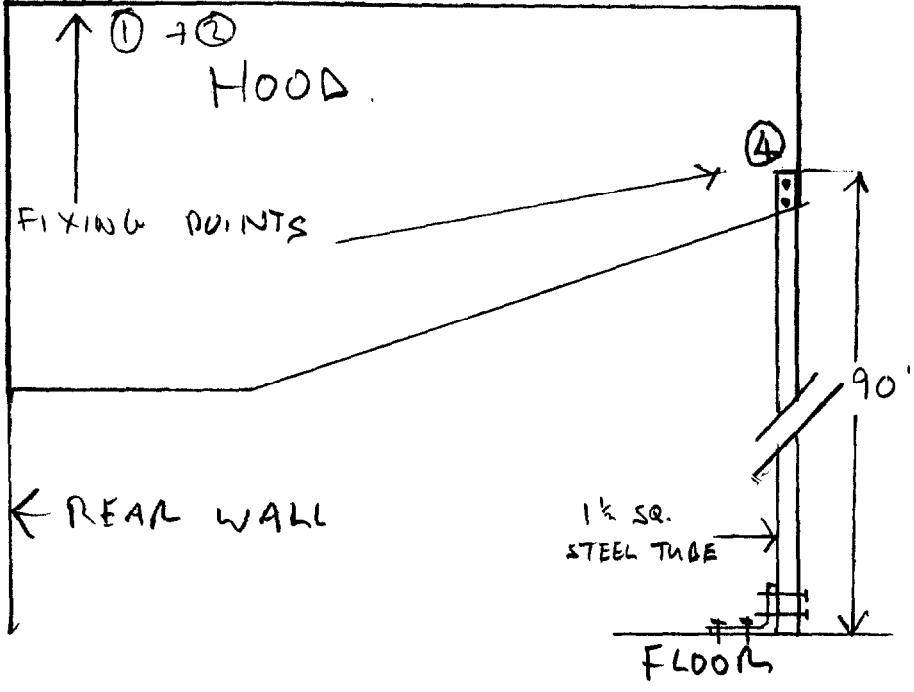
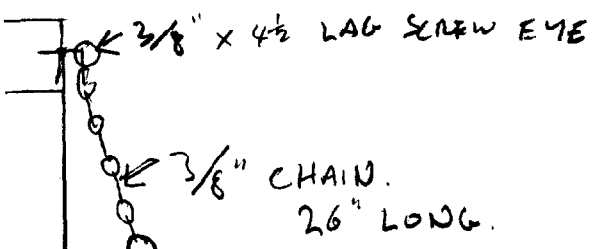
Dept: Fire	Status: Approved with Conditions	Reviewer: Lt. MacDougal	Approval Date: 01/12/2004
Note:			Ok to Issue: <input checked="" type="checkbox"/>
<p>1) fire extinguishers shall be installed in accordance with NFPA 10 standards</p> <p>2) the restaurant shall be seperated from the mercantile with a minimum of one hour rating</p>			

Comments: 1/16/2004-mjn: Called applicant, questions about the LXS and laoding on the roof system.
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HOOD INSTALLATION.

"HAGGARTY'S"

CONTACT PETER @ 774 3961



RIGHT SIDE WALL.

FIXING POINTS ①+② ARE FIXED TO 4" X 4" TIMBER BEAM ON BACK WALL, USING $\frac{3}{8}$ " STEEL CHAIN + $\frac{3}{8}$ " LAG SCREW EYES

FIXING POINT ③ IS FIXED TO 4" X 4" TIMBER BEAM ON SIDE WALL

FIXING POINT ④ IS FIXED TO 1 1/2" SQ. STEEL TUBE WHICH IS BOLTED TO HOOD AND SECURED TO FLOOR BY 1/4" "L" BRACKET

"L" BRACKET IS BOLTED TO FLOOR

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- 2) the restaurant shall be seperated from the mercantile with a minimum of one hour rating

Comments:

01/16/2004-mjn: Called applicant, questions about the LXS and laoding on the roof system.

All Purpose Building Permit Application

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: 847- 849 FOREST AVENUE		
Total Square Footage of Proposed Structure 850 ft²	Square Footage of Lot	
Tax Assessor's Chart, Block & Lot Chart# 137 Block# C Lot# 010	Owner: FOREST AVENUE BUILDINGS	Telephone: 772 3565
Lessee/Buyer's Name (if Applicable) HAGGARTY'S LLC	Applicant name, address & telephone: PETER HAGGARTY 107 BULK STREET GORHAM ME 04038	Cost Of Work: \$ 6000 Fee: \$ 75.00
Current use: Fisherman's Net Fisherman's Net		+75.00 (60)
If the location is currently vacant, what was prior use: _____		\$ 150.00
Approximately how long has it been vacant: _____		
Proposed use: TAKE-OUT RESTAURANT new Haggarty's		
Project description: w/hood, fire suppression, new interior partitions < 10 seats, no alcohol		
Contractor's name, address & telephone: _____		
Who should we contact when the permit is ready: PETER HAGGARTY		839 3475 or 774-3961
Mailing address: _____		
We will contact you by phone when the permit is ready. You must come in and pick up the permit and review the requirements before starting any work, with a Plan Reviewer. A stop work order will be issued and a \$100.00 fee if any work starts before the permit is picked up. PHONE:		

IF THE REQUIRED INFORMATION IS NOT INCLUDED IN THE SUBMISSIONS THE PERMIT WILL BE AUTOMATICALLY DENIED AT THE DISCRETION OF THE BUILDING/PLANNING DEPARTMENT, WE MAY REQUIRE ADDITIONAL INFORMATION IN ORDER TO APPROVE THIS PERMIT.

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 contractor'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 of applicant: Peter Haggarty	Date: DEC 29 2003
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This is NOT a permit, you may not commence ANY work until the permit is issued.

If you are in a Historic District you may be subject to additional permitting and fees with the Planning Department on the 4th floor of City Hall

NEAD

Fishermen's Net

about 20'

Was Fishermen's
Net
Now Horseshy

40' approx

Entrance

Sidewalk Entrance

Entrance

about 20'

Drive way

849 Forest Ave

MATERIALS

STAINLESS STEEL HOOD
" " SHEETS

WALLS

SHEETROCK

TIMBER STUDS 2"X4" 16" OC
" DOOR'S + FRAMES.

COUNTER

STAINLESS STEEL ~~over plywood countertop~~

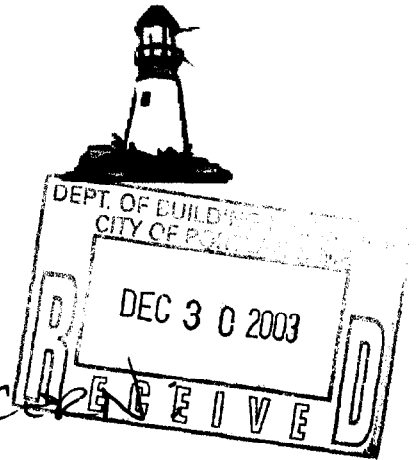
SHEETROCK

TIMBER. - 2"X4" 16" OC

FIXED TO FLOOR BY 2"X4"

Atlantic Restaurant Services

34 Albion Road
Windham, ME 04062
Phone: (207) 893-1550
Fax: (207) 893-1220



TO WHOM IT MAY CONCERN
RE: HAGGARTY'S REST.
HOOD INSTALLATION

PLEASE FIND ENCLOSED MANUFACTURER
SPEC SHEET W/ ORIGINAL P.O. REFLECTING
CONSTRUCTION OF EXHAUST HOOD - UL LISTED
NFPA-96 APPROVED - DUCTWORK IS ONE
PIECE 16 GA. ALL WELDED. DUCT IS
WRAPPED WITH THERMAL CERAMICS - FIREMASTER
DUCT WRAP (MEETS OR EXCEEDS 3M) AT
ROOF PENETRATION - ROOF PENETRATION
WAS EXISTING - STEEL ON WALL IS
22 GAUGE POLISHED STAINLESS. CURB IS
STICK BUILT & COVERED W/ ALUMINUM - BLOWER
IS 3/4 HP BELT DRIVE UP BLAST.

PLEASE CALL WITH QUESTIONS

Mark Warner

Bowery Restaurant Supply
 183 Bowery, New York, NY 10002
 Tel : 212-254-8720 / 254-8286 Fax : 212-254-8126

ITEM :

QTY. :

HOOD
NSF
NFPA CODE 96

Model No. : **LPNR**
 SIZE : **L X D**

SPECIFICATIONS
 A* 18 Gauge S/S Body
 NFPA Code 96 Constructed
 B* Aluminum Filters 25" x 20", 20" x 20"
 C* 18 Gauge S/S Welded Grease Trough
 D* Removable Grease Cup
 E* Opening for Exhausting with 2" Collar

OPTION
 • 16 Gauge S/S Constructed
 • S/S Filters
 • ILL. Lined Vapor Lights
 • With Spring Lock Filters

Weight : 6 Lbs Per Cubic Ft.

All Custom Specifications Are Welcome

Page : C10

Atlantic Restaurant Services

34 Albion Road
Windham, ME 04062

Phone: (207) 893-1550

Fax: (207) 893-1220



Purchase Order

Bill To:

Atlantic Restaurant Services
34 Albion Road
Windham, ME 04062

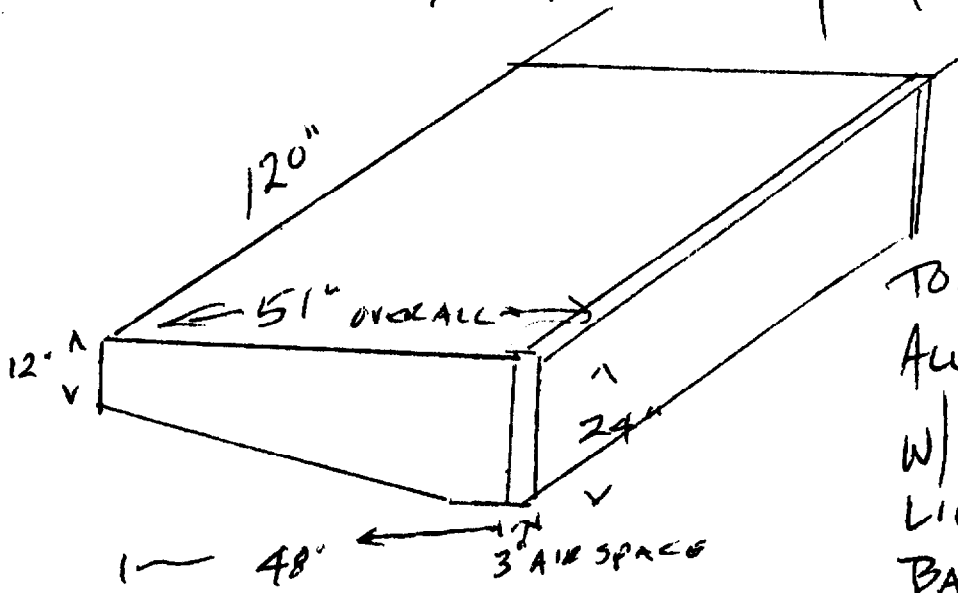
Purchase Order #: *PETER*
Date: *11/30/03*

Ship To:

SAME

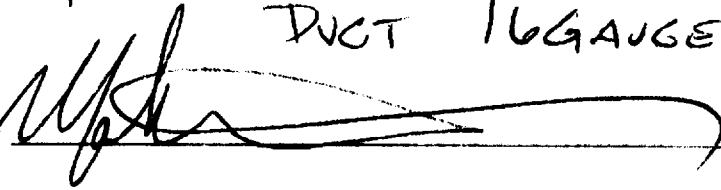
Req By	Ship Date	Ship Via	FOB	Buyer	Terms	Tax ID
<i>ASAP</i>				<i>Mark Welmer</i>		

EXHAUST ONLY HOOD -



*TO MEET NFPA 96
ALL STAINLESS
W/UL LISTED
LIGHTS & ALUM
BAFFLE FILTERS*

ALSO 8' 12\"/>

Approved by 

Mark Weimer

From: "Mark Weimer" <mweimer@verizon.net>
To: "Mark Weimer" <mweimer@verizon.net>
Sent: Tuesday, December 30, 2003 8:29 AM

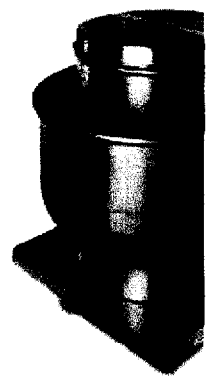
[Catalog 394 Index \(PDF\)](#) | [Order Form](#) | [\(Browse Products\)](#)

Item Details

Product Category: HVAC > Exhaust Fans > Belt Drive Exhaust Ventilators

User ID
[]
Password
[]

Description
Centrifugal Belt Drive Upblast Ventilator, Wheel Diameter 16 1/2 Inches, Fan Speed 1260 RPM, Maximum Power 0.74 Brake Horse Power, Motor Power Rating 3/4 HP, Air Flow @ 0.000 Inch Static Pressure 3310 CFM, Air Flow @ 1.000 Inch Static Pressure 2360 CFM, 115/230 Volts, With Single Phase Motor, ODP



Grainger Item#: 7A625 Ship Qty [?] : 1
Price (ea) : \$852.50 Sell Qty (MII-Call)[?] : 1
Manufacturer: DAYTON Usually Ships [?] : Today
Mfg. Model#: 7A625 Catalog 394 Page: 3411 [E]

Select Qty. []



Price shown may not reflect your price. Log-in above, or click here to register.

NOTES & RESTRICTIONS
See Catalog 394 Page [E] for application and/or safety information

REQUIRED ACCESSORIES
Description
Adjustable Roof Curb, Curb Square OD 23 1/2 to 32 Inches, Dimension A 23 1/2 to 32 Inches, 12 Inches Height
Price (ea): \$281.50 Usually Ships [?] : Today
Grainger Item#: 3C437

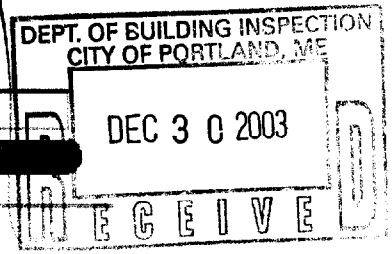
Select Qty. []



TECHNICAL SPEC	
Maximum E	0.74
Motor HI	3/4
Sones @ 0.250 Inch E	17.4
Wheel Diameter	16 1/2
Fan (RPM)	1260
CFM @ RPM 0.25	

Description
Adjustable Roof Curb, Curb Square OD 23 1/2 to 32 Inches, 6 Inches Height, Non Vented, Galvanized
Price (ea): \$180.25 Usually Ships [?] : Today
Grainger Item#: 4C454

Select Qty. []



Description
Fixed Roof Curb, Curb Square Inside Diameter 21 1/2 Inches, Curb Square OD 24 1/2 Inches, Curb Height 8 Inches, Non Vented, For 15 to 16 Inches Ventil

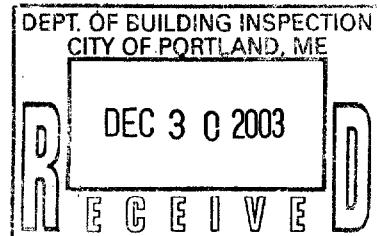
Fire Suppression System for Commercial Cooking Application



Guarding Against:

- property damage
- business interruption
- potential injury
- high installation costs
- high maintenance costs

UL 300 Listed



RANGE GUARD



WET CHEMICAL SYSTEM

Each Range Guard[®] system comes with

Over 37 Years of Proven Performance

- Range Guard was the first UL-listed wet chemical suppressant

Built-In Cost Savings

- Range Guard's simple, proven design gives you:
 - optimum visibility and effectiveness
 - inexpensive, easy-to-install system
 - fast and easy-to-maintain system

World Class Service

Badger Fire Protection's product support and service is second to none. Service is available 24 hours a day. Range Guard is available in 35 states and 100 countries.



Badger Fire Protection, Inc.

fact: The greatest single cause of fires in eating

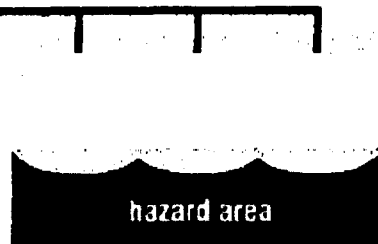
First with the Best!

- Range Guard[®], Badger Fire Protection's Wet Chemical Fire Suppression System, uses KARBALLOY, the superior wet chemical agent first developed over 37 years ago. Range Guard was the FIRST, and remains the BEST!
- Range Guard systems guard against
 - facility damage
 - potential injury of personnel and patrons
 - lost profits due to business interruption
- Range Guard systems assure
 - quick fire detection and suppression
 - 24-hour, continual fire protection
 - superior wet chemical coverage that quickly suppresses fires and prevents reflash
 - quick clean up
- Range Guard exceeds UL 300 standards

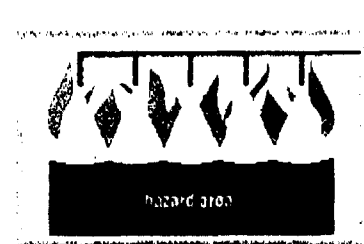
Fast, Reliable Fire Suppression

...could mean everything to the success of your business!
Rely on Range Guard for:

- **rapid fire detection** with state-of-the-art heat detectors
- **removal of heat source** as Range Guard system automatically turns off appliances
- **immediate fire suppression** as wet chemical agent is sprayed on hazard area with special nozzles designed to give optimal coverage; wet agent provides superior saponification, which quickly snuffs flames and prevents reflash
- **quick, easy clean up** once appliances have cooled, the agent can be easily wiped away from equipment



Range Guard: less hardware, better coverage - faster, safer, less expensive!



the competition: more hardware, less effective coverage.

Irking establishments is the over-heating of cooking oils and fats.

Easy and Affordable to Install & Maintain

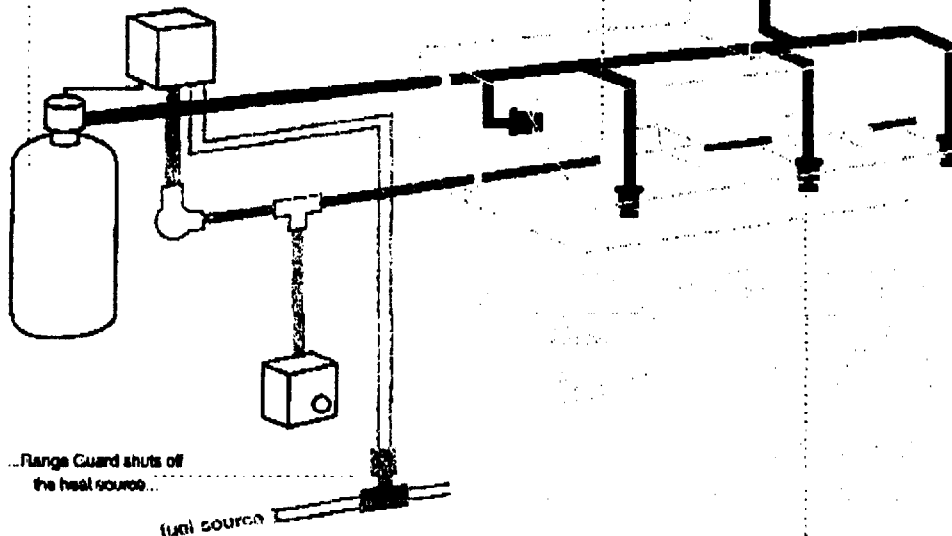
- Range Guard systems offer maximum protection with minimum maintenance
- Range Guard's pre-engineered systems are more cost effective because flexible, versatile system components save on hardware and installation costs
- Range Guard system recharging is fast and economical; great for keeping maintenance costs low
- Range Guard's nozzles can be placed outside the appliance perimeter for ease of installation



More Choice

- Range Guard gives you optimal control; lots of choices
 - fire suppression using automatic and/or manual operation modes
- Custom fit
 - Range Guard systems are designed to easily fit in any kitchen layout
- System updates use existing hardware
 - Range Guard strives to utilize existing system components to implement updates and improvements, making innovations and upgrades more cost effective

HOW IT WORKS: Range Guard's heat detectors sense fire, and activate the wet chemical cylinder...



... Range Guard shuts off the fuel source...

fuel source

... wet chemical agent is discharged from nozzles, and the fire is OUT!

Range Guard provides...

- total hazard coverage
- automatic fuel shutdown
- fast flame knockout
- cooling and smothering
- prevention of reflash
- automatic alarm signal

Listed & Approved

- Listed by Underwriters Laboratories, Inc., tested to UL 300
- Listed by Underwriters Laboratories of Canada, tested to ULC/ORD-1254C.6
- Conforms to NFPA standards 17A and 96
- New York City MEA approval
- DOT rated steel cylinders

Certified Quality

Badger's Range Guard Wet Chemical Fire Suppression System is made in America in accordance with ISO 9001 certified quality standards.

ISO 9001
ENGINEERING & MANUFACTURING
QUALITY SYSTEM CERTIFIED
TO INTERNATIONAL STANDARD
ISO 9001

Features of the System

- Designed to address the total fire hazard
- Flexible piping configurations
- Choice of black, chrome plated and stainless steel piping or stainless steel and brass tubing
- Operating and storage temperature 0°F (-18°C) to 120°F (49°C)
- Factory filled stored pressure cylinders with chrome plated valves
- Valves incorporate pressure gauges for at a glance readiness status
- Cylinders can be piped together to minimize installation cost
- Six temperature heat detectors available for precise hazard specification
- Easily identifiable smaller nozzles with integral strainers and foil bursting discs to protect against blockage during discharge
- Swivel adaptors available for nozzles
- Optional stainless steel enclosure

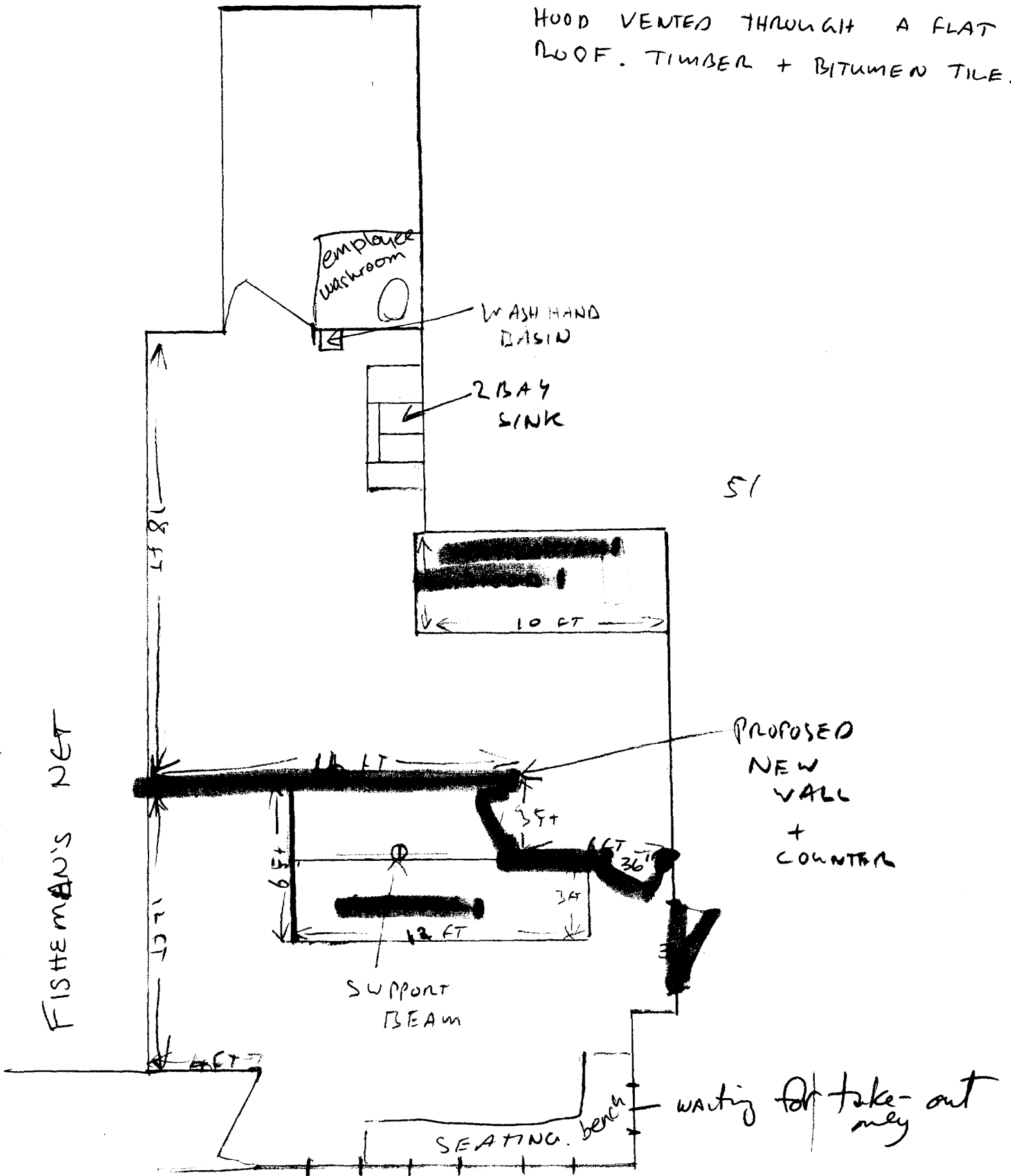


All Range Guard systems are designed, installed and serviced by a national network of manufacturer-trained authorized distributors.

Your local contact is...

Badger Fire Protection
4251 Seminoles Trail
Charlottesville, VA 22911
Telephone 1-800-446-3857
<http://www.badgerfire.com>

HOOD VENTED THROUGH A FLAT ROOF. TIMBER + BITUMEN TILE.



51

1/9/04 - talked to Peter Haggarty - really only one table with 4 chairs considered retail use -