

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK



CITY OF PORTLAND

BUILDING PERMIT

This is to certify that DAKOTA BEAR PROPERTIES –
WAYSIDE FOOD PROGRAM

Located At 135 WALTON ST

Job ID: 2012-04-3867-CH OF USE

CBL: 142-1-001-001

has permission to Renovate part of existng warehouse to be a commercial kitchen – Wayside Food Program 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

JMB *6/13/12*

Code Enforcement Officer / Plan Reviewer

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

City of Portland, Maine - Building or Use Permit Application

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

Job No: 2012-04-3867-CH OF USE	Date Applied: 4/27/2012	CBL: 142- I-001-001	
Location of Construction: 135 WALTON ST (Unit A)	Owner Name: DAKOTA BEAR PROPERTIES	Owner Address: 45 SOME VIEW DR SWEDEN,MEe 04040	Phone:
Business Name: Wayside Food Programs	Contractor Name: Don Morrison	Contractor Address: 414 Gray Rd., Falmouth, ME 04105	Phone: 207-712-4929
Lessee/Buyer's Name: Don Morrison	Phone: 207-712-4929	Permit Type: BLDG - Building	Zone: I-M
Past Use: Warehouse & office	Proposed Use: Warehouse, office & commercial kitchen – convert 1,000 sf of warehouse to a commercial kitchen	Cost of Work: 35,000.00	CEO District:
		Fire Dept: 5/5/12 Signature: <i>Bjornberg</i> (58)	Inspection: Use Group: F-1/S-1 Type: 3B DBE-2009 Signature: <i>JMB</i>
Proposed Project Description: change of use, warehouse to kitchen		Pedestrian Activities District (P.A.D.) 6/13/12	
Permit Taken By:	Zoning Approval		

<p>1. This permit application does not preclude the Applicant(s) from meeting applicable State and Federal Rules.</p> <p>2. Building Permits do not include plumbing, septic or electrical work.</p> <p>3. Building permits are void if work is not started within six (6) months of the date of issuance. False informatin may invalidate a building permit and stop all work.</p>	<p>Special Zone or Reviews</p> <p><input type="checkbox"/> Shoreland</p> <p><input type="checkbox"/> Wetlands</p> <p><input type="checkbox"/> Flood Zone</p> <p><input type="checkbox"/> Subdivision</p> <p><input type="checkbox"/> Site Plan</p> <p>___ Maj ___ Min ___ MM</p> <p>Date: <i>OK w/condition 5/1/12 ABM</i></p>	<p>Zoning Appeal</p> <p><input type="checkbox"/> Variance</p> <p><input type="checkbox"/> Miscellaneous</p> <p><input type="checkbox"/> Conditional Use</p> <p><input type="checkbox"/> Interpretation</p> <p><input type="checkbox"/> Approved</p> <p><input type="checkbox"/> Denied</p> <p>Date:</p>	<p>Historic Preservation</p> <p><input checked="" type="checkbox"/> Not in Dist or Landmark</p> <p><input type="checkbox"/> Does not Require Review</p> <p><input type="checkbox"/> Requires Review</p> <p><input type="checkbox"/> Approved</p> <p><input type="checkbox"/> Approved w/Conditions</p> <p><input type="checkbox"/> Denied</p> <p>Date: <i>ABM</i></p>
	CERTIFICATION		

I hereby certify that I am the owner of record of the named property, or that the proposed work is authorized by the owner of record and that I have been authorized by the owner to make this application as his authorized agent and I agree to conform to all applicable laws of this jurisdiction. In addition, if a permit for work described in the appication is issued, I certify that the code official's authorized representative shall have the authority to enter all areas covered by such permit at any reasonable hour to enforce the provision of the code(s) applicable to such permit.

SIGNATURE OF APPLICANT ADDRESS DATE PHONE

RESPONSIBLE PERSON IN CHARGE OF WORK, TITLE DATE PHONE

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

Certificate of Occupancy/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: 2012-04-3867-CH OF USE

Located At: 135 WALTON ST

CBL: 142- I-001-001

Conditions of Approval:

Zoning

1. This permit is being approved on the basis of plans submitted. Any deviations shall require a separate approval before starting that work.
2. Separate permits shall be required for any new signage.
3. The existing space (Unit A) is vacant and was warehouse. Wayside Food Programs is continuing to use about 6000 square feet as warehouse and distribution to store the food that they collect from grocery stores, restaurants, food drives etc. and to distribute the food to other programs. They are changing about 1000 square feet of the warehouse space to a commercial kitchen to prep the food for the various soup kitchens. There is also existing office space (Unit A-1) that they will use.

Fire

1. All construction shall comply with City Code Chapter 10. The occupancy shall comply with City Code Chapter 10 upon inspection.
2. Separate permits are required for Sprinkler, suppression, kitchen hood and fire alarm systems, as well as HVAC and electrical installations.
3. This permit is being approved on the basis of the plans submitted. Any deviation from the plans would require amendments and approval.
4. Any Fire alarm or Sprinkler systems shall be reviewed by a licensed contractor(s) for code compliance. Compliance letters are required.
5. A separate Fire Alarm Permit is required for new systems; or for work effecting more than 5 fire alarm devices; or replacement of a fire alarm panel with a different model. This review does not include approval of fire alarm system design or installation.
6. Fire Alarm system shall be maintained. If system is to be off line over 4 hours a fire watch shall be in place. Dispatch notification required 874-8576.
7. A separate Suppression System Permit is required for all new suppression systems or sprinkler work effecting more than 20 heads. This review does not include approval of sprinkler system design or installation.
8. Sprinkler protection shall be maintained. Where the system is to be shut down for maintenance or repair, the system shall be checked at the end of each day to insure the system has been placed back in service.
9. The Fire Department will require Knox locking caps on all Fire Department Connections on the exterior of the building.

10. System acceptance and commissioning must be coordinated with alarm and suppression system contractors and the Fire Department. Call 874-8703 to schedule.
11. Installation of a sprinkler or fire alarm system requires a Knox Box to be installed per city ordinance.
12. Private fire mains and fire hydrants shall be maintained, tested and painted in accordance with Fire Department Regulations.
13. Fire extinguishers are required per NFPA 1.
14. All means of egress to remain accessible at all times.
15. Emergency lights and exit signs are required. Emergency lights and exit signs are required to be labeled in relation to the panel and circuit and on the same circuit as the lighting for the area they serve.
16. Any cutting and welding done will require a Hot Work Permit from Fire Department.
17. Walls in structure are to be labeled according to fire resistance rating. IE; 1 hr. / 2 hr. / smoke proof.
18. A single source supplier should be used for all through penetrations.
19. Commercial cooking shall comply with NFPA 1, *Fire Code*, and NFPA 96, *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations*.
20. 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. Per Don M., floor drains will be installed.
2. New kitchen, cafe, restaurant, lounge, bar or retail establishment where food or drink is sold and/or prepared shall meet the requirements of the City and State Food Codes.
3. Approval of City license is subject to health inspections per the Food 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. Ventilation of this space is required per ASHRAE 62.2 or 62.1, 2007 edition.
6. Wiring installations for this project or occupancy shall comply with the 2011 National Electric Code. Existing conditions for new occupancies will be required to be upgraded to prescribed standards.

JM

2012 04 3 867

68



General 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: 135 WALTON ST., PORTLAND		
Total Square Footage of Proposed Structure/Area 1,063	Square Footage of Lot 122,522	Number of Stories 1
Tax Assessor's Chart, Block & Lot Chart# 142 Block# I Lot# 1	Applicant *must be owner, Lessee or Buyer* Name WAYSIDE FOOD PROGRAMS Address 135 WALTON ST. City, State & Zip PORTLAND, ME 04103	Telephone: 775-4939 712-4929-CELL
Lessee/DBA (If Applicable) WAYSIDE FOOD PROGRAMS RECEIVED APR 27 2012	Owner (if different from Applicant) Name DACOTA BEAR PROPERTIES Address: 45 SAGE VIEW DR. City, State & Zip SWDEN, ME 04040	Cost Of Work \$: \$35,000 C of O Fee: \$ Total Fee: \$
Current legal use (i.e. single family) COMMERCIAL Number of Residential Units 0 If vacant, what was the previous use? WAREHOUSE Proposed Specific use: COMMERCIAL PREP KITCHEN Is property part of a subdivision? _____ If yes, please name _____ Project description: BUILD A COMMERCIAL PREP KITCHEN IN A CORNER OF WHAT IS CURRENTLY ALL WAREHOUSE SPACE.		
Contractor's name: DON MORRISON Address: 414 GRAY ROAD City, State & Zip FALMOUTH ME Telephone: 712-4929 Who should we contact when the permit is ready: DON MORRISON Telephone: 712-4929 Mailing address: PO Box 1278 PO Box 1278, PORTLAND, ME, 04104		

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: *Delbert Hall* Date: *April 26, 2012*

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



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Receipts Details:

Tender Information: Check , BusinessName: mastercard, Check Number: 5204
Tender Amount: 445.00

Receipt Header:

Cashier Id: gguertin
Receipt Date: 4/27/2012
Receipt Number: 43326

Receipt Details:

Referance ID:	6284	Fee Type:	BP-C of O
Receipt Number:	0	Payment Date:	
Transaction Amount:	75.00	Charge Amount:	75.00
Job ID: Job ID: 2012-04-3867-CH OF USE - change of use, warehouse to kitchen			
Additional Comments: 135 Walton			

Referance ID:	6285	Fee Type:	BP-Constr
Receipt Number:	0	Payment Date:	
Transaction Amount:	370.00	Charge Amount:	370.00
Job ID: Job ID: 2012-04-3867-CH OF USE - change of use, warehouse to kitchen			

MODIFIED GROSS LEASE

This lease sets forth the terms and conditions under which **WAYSIDE FOOD RESCUE** (hereinafter referred to as "Tenant") Agrees to enter into a Lease Agreement with **Dakota Bear Properties, LLC** (hereinafter referred to as "Landlord") for Space at the location described below:

PROPERTY LOCATION: **Walton Street Business Park
135 Walton Street
Portland, Maine 04103**

UNIT DESCRIPTION:
~~XXXXXXXXXX~~
~~XXXXXXXXXX~~
Unit A - 7,073 SF Offices, Shared Corridor & bathrooms *PH*
Warehouse Space in IM Zone Totals 7,585 +/- SF *073 PH*

LANDLORD: **DAKOTA BEAR PROPERTIES, LLC
Deborah "Rickle" Hall
45 Some View Drive
Sweden, Maine 04040**

TENANT: **WAYSIDE FOOD RESCUE
135 Walton Street
Portland, ME 04103**

ADDRESS AND DESCRIPTION OF PREMISES LEASED: Commercial space in a commercial building situated at: 135 Walton Street, In the city of Portland, County of Cumberland and State of Maine, together with the right to use, in common with others entitled thereto, the hallways, and parking area, necessary for access to said leased premises. The leased premises are accepted in an "as is" condition except as specifically set forth to the contrary in this Lease. The leased premises are more specifically set forth in the attached two page **Exhibit "A"** and identified ~~XXXXXXXXXX~~ *PH* Unit A - Offices & shares corridor and bathrooms.

PERMITTED USE: During the term of this lease the premises shall be used for:
• **Food Storage and Distribution**
• **Food Preparation for Meals**
• **Office Space**

LEASE TERM: **Five (5) Year Lease Term - Dec 1, 2011 - Nov 31, 2016**
Unless sooner terminated, this Lease shall be for a term of Thirty-Six (60) months, commencing on the first day of December 2011, and ending on the thirty-first day of November, 2016.

RENEWAL OPTION: This lease is subject to the following renewal Option:

So long as TENANT has not been in default of this lease during the term hereof, TENANT shall have the option to renew this lease for up to five additional years. In order to exercise TENANT'S option, TENANT shall notify LANDLORD in writing by Certified or Registered Mail of its intention to exercise its option on or before six (6) months prior to the end of the then current term, said renewal to be upon the same terms and conditions set forth in this Lease except for base rent which shall escalate at 2 1/2% annually.

LANDLORDS WORK:

The following improvements shall be undertaken by the Landlord: New Space Taken will be provided **rent free** for the first **five (5)** months or as an alternative to receiving free rent, the Tenant may select to have provided the equivalent cash **\$6618.50** amount to be applied toward Tenant fit-up costs. This shall be based on new space Three Thousand Four hundred and sixteen and a half square feet (**3,416.5 SF**) and shall be computed at Four dollars and sixty five cents (**\$4.65**) per square foot for **Five (5)** months. Landlord will repair and maintain the roof, structure, Parking Areas and exteriors of building. Landlord is currently repairing joints of cement block, painting exterior of Space H and I, and giving space H new stairs with Awning.

TENANT'S WORK:

Any and All modifications to the building by Tenants or Tenants agent shall be submitted to Landlord for its approval prior to commencement of work. Tenant agrees that all work shall be completed in compliance with all applicable state and municipal building codes and ordinances. **Tenant intends on building a kitchen, new bathrooms, closets and storage area.** All plans shall be provided to Landlord for review prior to construction.

BASE RENT:

The rent for the above referenced spaces shall be computed on a modified gross (MG) basis at \$4.65 per square foot for the first year with .25 per square foot increases each year thereafter payable on the first day of each month. Increase thereafter shall be as follows. Please note that any new space taken will be provided rent free for the first five (5) months.

Base Rent Monthly Payments		
Year	SF Rate	Monthly Rent
Months 1-5*	\$4.65 & Free	\$1601.27
Months 6-12	\$4.65	\$2932.79
Year 2	\$4.90	\$3090.47
Year 3	\$5.15	\$3248.15
Year 4	\$5.40	\$3405.82
Year 5	\$5.65	\$3563.50

- **If 5 Month free Option is selected, If not selected, rent will be the same as months 6-12.**

LEASE TYPE:

This is a **Modified Gross Lease**. Therefore, Tenant is not responsible for its pro rata share of the operating expenses for this property, including but not limited to real estate taxes, building maintenance, management, building insurance, water and sewer, parking lot maintenance and repairs, grounds maintenance, common area lighting and common area janitorial, ect. The rent does not include Tenants premise trash removal costs. Tenant will be responsible for its premises janitorial costs or rodent control costs. Tenant will be responsible for costs of separately metered utilities such as electricity, heat, phone, internet ect.

**LATE PAYMENT
CHARGE:**

If Tenant does not pay base rent, supplemental and additional rents, or other fees and charges within **five (5) calendar days** of the date said payment is due pursuant to the terms of this Lease, then Landlord, in its sole discretion, may charge, in addition to any other remedies it may have, a late charge for each month or part thereof that Tenant fails to pay the amount due after the due date. The late charge shall be equal to **six percent (6%)** of the amount due Landlord each month in addition to the rent then due. After three late charge notices in a calendar year, the landlord will have the right to charge a five hundred dollar (\$500.00) late fee for each subsequent late period.

SECURITY DEPOSIT:

Upon the execution of this Lease, Tenant shall pay to Landlord the amount equal to one month's rent **\$2932.79** minus **\$2,100** the already held security deposit which equals amount due at signing of lease of **\$832.79**, which shall be held as a security for Tenant's performance as herein provided and refunded to Tenant without interest at the end of this Lease subject to Tenant's satisfactory compliance with the conditions hereof.

UTILITIES:

Tenant shall be billed directly from utility company for all separately metered utilities, including but not limited to: **Electricity, Fuel (Gas), Heat, Internet, Phone, Cable TV, Snow/Ice Removal at entrance door to Unit A, H, I. If Unit A is leased to another tenant the Electrical and Heat Usage will be calculated on a per square foot basis as meters will be shared.**

INSURANCE:

Landlord shall maintain Fire Insurance on Building

Tenant shall maintain Liability and Contents Insurance for 2 million dollars with Dakota Bear Properties as additionally insured. Tenant will provide Landlord with a copy of the insurance certificate.

ASSIGNMENT/SUBLET:

The tenant shall not be permitted to assign lease or sublet space without the Landlord's prior written approval. Such approval shall not be unreasonable withheld or delayed.

SIGNAGE:

All signage will be at Tenants sole expense; all exterior signage shall have Landlord's prior written approval and shall abide with all local signage ordinances. Signage is also subject to the prior written approval of design and location by Landlord prior to installation and also subject to any standards in use at the property. Such approval shall not be unreasonably withheld or delayed.

OTHER:

- **No outside Storage of any kind is allowed on the property of 135 Walton Street Business Park.**
- **All Damages to Unit H, I or A-1 must be repaired by tenant prior to lease expiration**
- **Tenant shall not replace, exchange, or alter in any way the locks or door in the premises, nor shall any additional locks be added.**
- **The Tenant shall not sublet the premises without the Landlord's prior written approval, which approval shall not be unreasonably withheld.**
- **All signage shall have Landlord's prior written approval and shall abide with all local signage ordinances. All signage cost shall be Tenant's responsibility.**
- **The Tenant shall allow access with 24-hour notice to landlord or landlord's realtor for purpose of showing unit to prospective tenants or inspecting the unit for any reason.**

LANDLORD TO BE RESPONSIBLE FOR:

- **Real estate taxes**
- **Fire insurance on the building**
- **Common area maintenance**

TENANT TO BE RESPONSIBLE FOR:

- **Tenant Liability Insurance**
- **Repairs to leased space**
- **Trash removal**
- **Insurance on the contents**
- **Electricity**
- **Telephone**
- **Heating Fuel: (gas, oil, electric)**

- Air Conditioning
- Any and all other utilities
- Keeping front entry steps to front egress of Unit H, I, A-1 free of ice and snow
- Rodent Control Program

PARKING: Parking is available on-site and in common with other tenants. Tenants may not block any loading docks of other tenants.

BROKER COMMISSION: Landlord's commission rate will be in accordance within listing agreement with Malone Commercial Real Estate.

ZONING: It is the responsibility of Tenant to determine all zoning information and secure all necessary or required permits and approvals for its proposed use of the subject premises. Landlord and Malone Commercial Real Estate make no representations or warranties as to the suitability of, or the ability to obtain regulatory approval for, the subject premises for Tenant's intended use.

ADDENDUM TO LEASE: Exhibit A: Map of Unit H, I, A-1
Exhibit B: Detail's and Additional Lease Agreement

WITNESSETH THAT, Landlord hereby leases to Tenant and Tenant hereby hires from Landlord, the premises described above, for the term and at the rental described above, the Tenant hereby agreeing to pay the rent on the first day of the month during said term.

The parties also covenant and agree as follows:

GENERAL TERMS

The Landlord and the Tenant agree that the terms set forth above are essential terms of this contract and are incorporated herein and are binding upon the parties. Further the parties agree that the attached Standard Modified Gross Lease terms are incorporated herein

RULES AND REGULATIONS

Tenant, including the employees of the Tenant and their invitees and guests, shall observe faithfully and comply strictly with the following rules and regulations:

- The tenant shall not paint, decorate or otherwise alter the premises without prior written consent of the Landlord.
- Any damage, caused by the Tenant, or its guests or agents, to the premises or any appurtenant personal property will be repaired at the expense of the Tenant.
- Tenant shall not replace, exchange, or alter in any way the locks or door in the premises, nor shall any additional locks be added.
- The Tenant shall not sublet the premises without the Landlord's prior written approval, which approval shall not be unreasonably withheld.
- All signage shall have Landlord's prior written approval and shall abide with all local signage ordinances. All signage cost shall be Tenant's responsibility.

PERSONAL PROPERTY

Tenant agrees that it shall be Tenant's own obligation to insure its personal property. The Landlord shall not be liable for any damages to or losses of property of any kind, due to theft, water, fire, or otherwise, while property is on the rented premises. All personal property left by Tenant upon the premises after termination of the tenancy by default or otherwise, shall be presumed abandoned, if it has not been claimed within 14 days of said termination, vacating, or service of a writ of possession.

STANDARD MODIFIED GROSS LEASE TERMS

The Commercial Lease shall further be subject to the eighteen (18) page Standard Modified Gross Lease Terms set forth in the attached Schedule B which is attached hereto and made a part hereof.

WITNESS the signatures of the parties to this Agreement.

TENANT:

WAYSIDE FOOD RESCUE

By: DIRECTOR

Its: DONALD R. MORRISON JR.

Date:

1/3/12

LANDLORD:

DAKOTA BEAR PROPERTIES, LLC

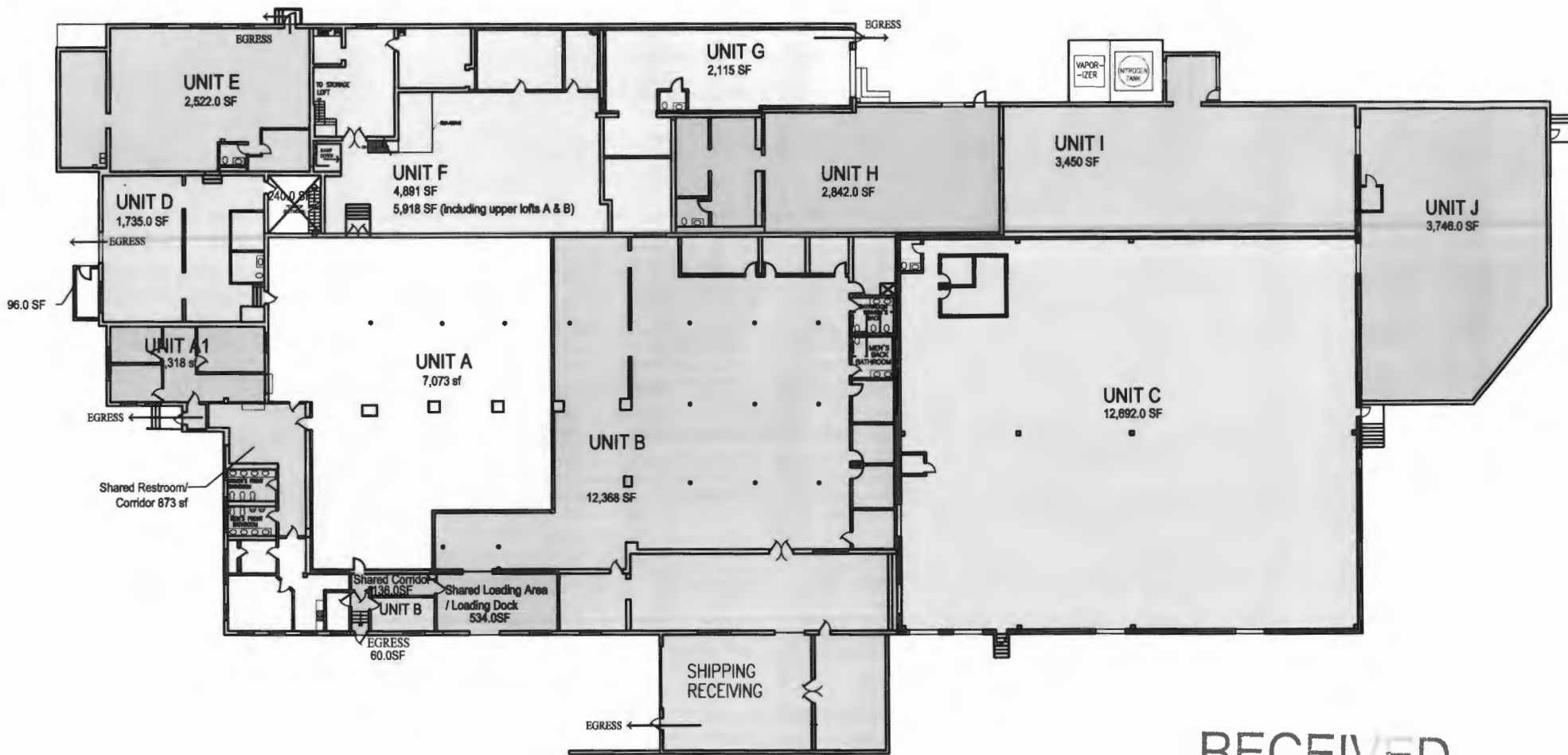
By: Deborah E. Hall

Its: Sole Member

Date:

Jan 1, 2012

Sprinkled

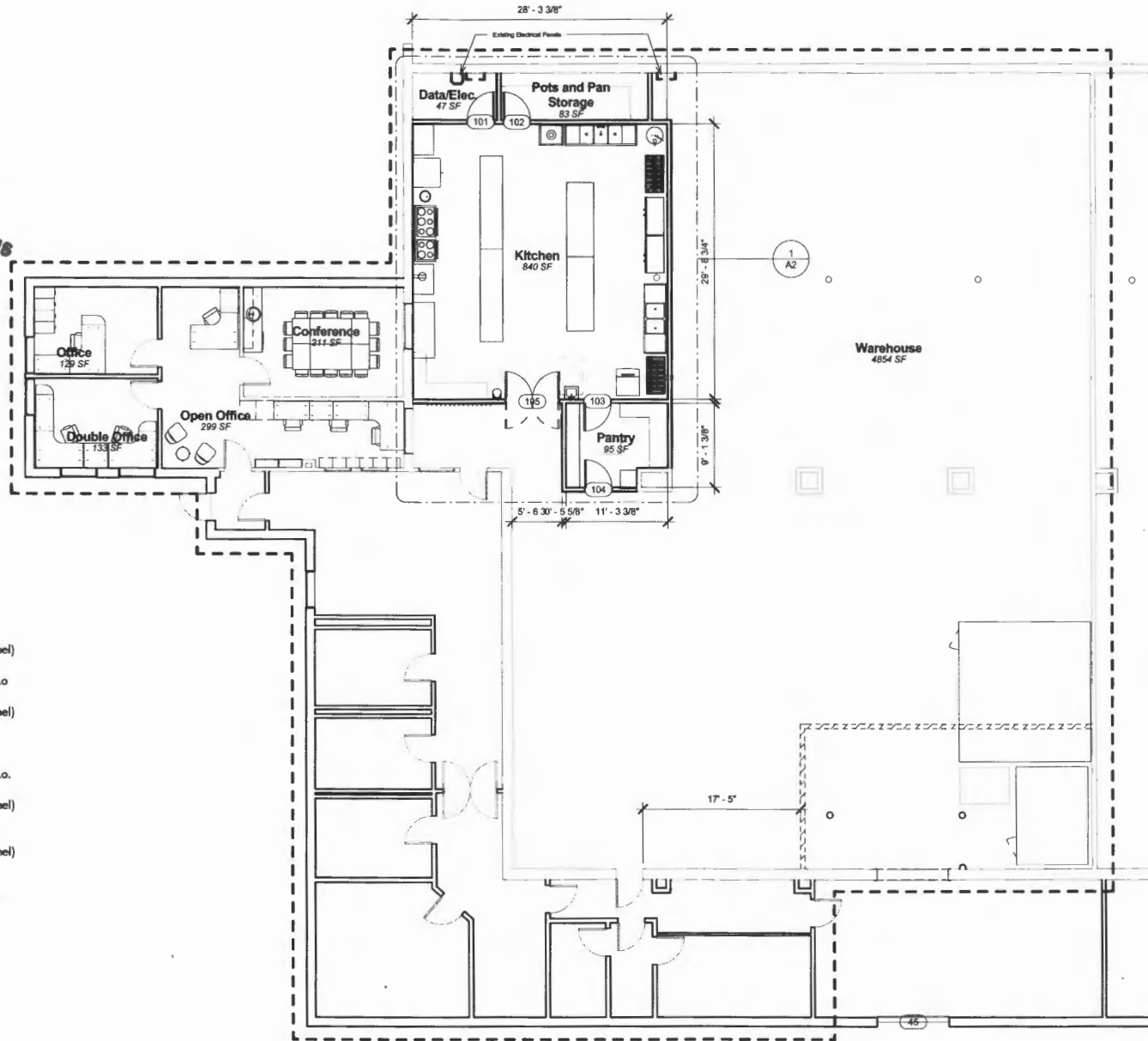





RECEIVED

APR 27 2012

Dept. of Building Inspections
City of Portland Maine

RECEIVED
 JUN 13 2012
 Dept. of Building Inspections
 City of Portland Maine



- 
 Wall Type 1
 FRP (Fiberglass Reinforced Panel)
 5/8" GWB
 2x4 Studs @ 16" o.c. TYP u.n.o.
 5/8" GWB
 FRP (Fiberglass Reinforced Panel)
 - 
 Wall Type 2
 5/8" OSB
 2x4 Studs @ 16" o.c. TYP u.n.o.
 5/8" GWB
 FRP (Fiberglass Reinforced Panel)
 - 
 Wall Type 3
 FRP (Fiberglass Reinforced Panel)
 [existing wall]
- Wall thickness varies - Existing Wall

Wall Types
 1/2" = 1'-0"

① Level 1
 1/8" = 1'-0"

6/13/2012 8:50:10 AM 6/13/2012 8:50:10 AM

-paul lewandowski AIA
 115 Clark Street, Portland, ME 04102
 207.886.4317
 plewandowski@maine.aia.com

Wayside Food Programs
 135 Walton Avenue

Overall Floor Plan
 Project number 2012.1
 Date 6.13.12

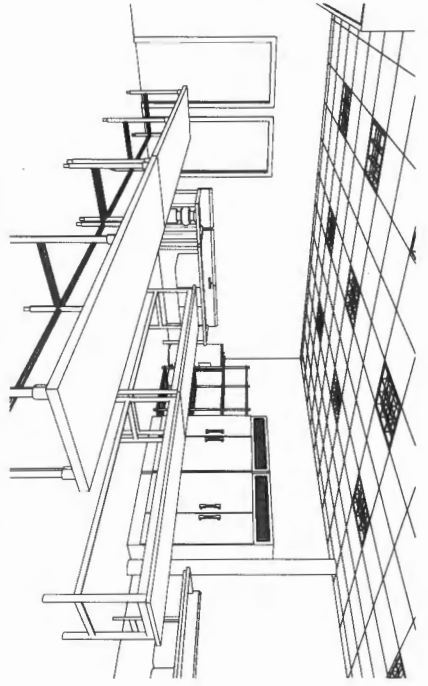
A1
 Scale As Indicated

-Paul Lewandowski AIA
18 Oak Street, Portland, ME 04102
207.866.4477
paul@lewandowski.com

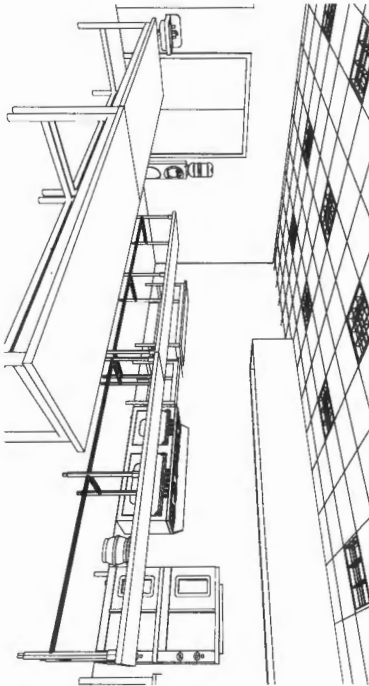
Wayside Food Programs
135 Wilson Avenue

RECEIVED
JUN 13 2012
Dept. of Building Inspections
City of Portland Maine

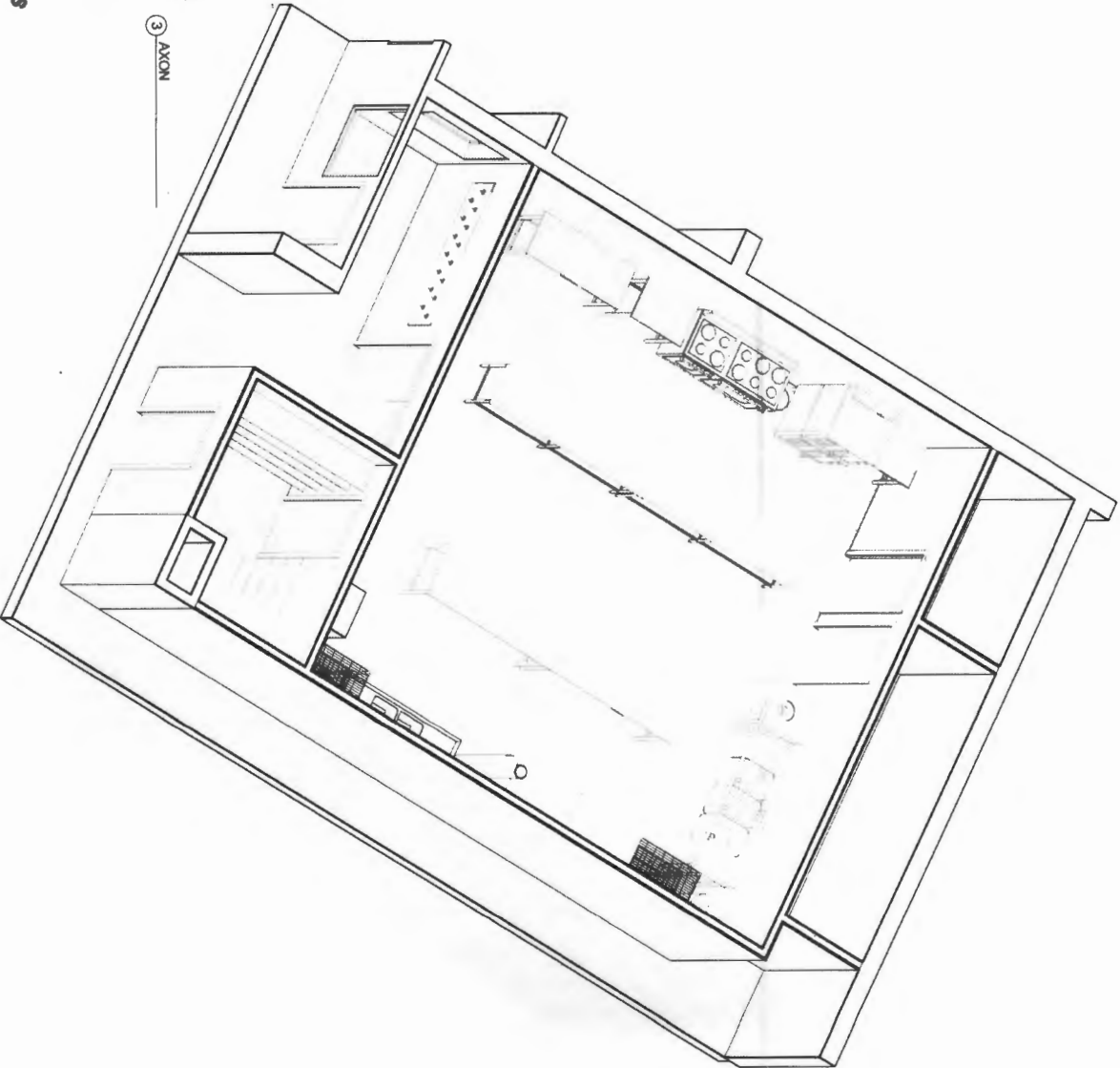
1 Kitchen View



2 Kitchen View 2



3 AXON



Cover Sheet
Project number 2012.1
Date 8.13.12

Scale

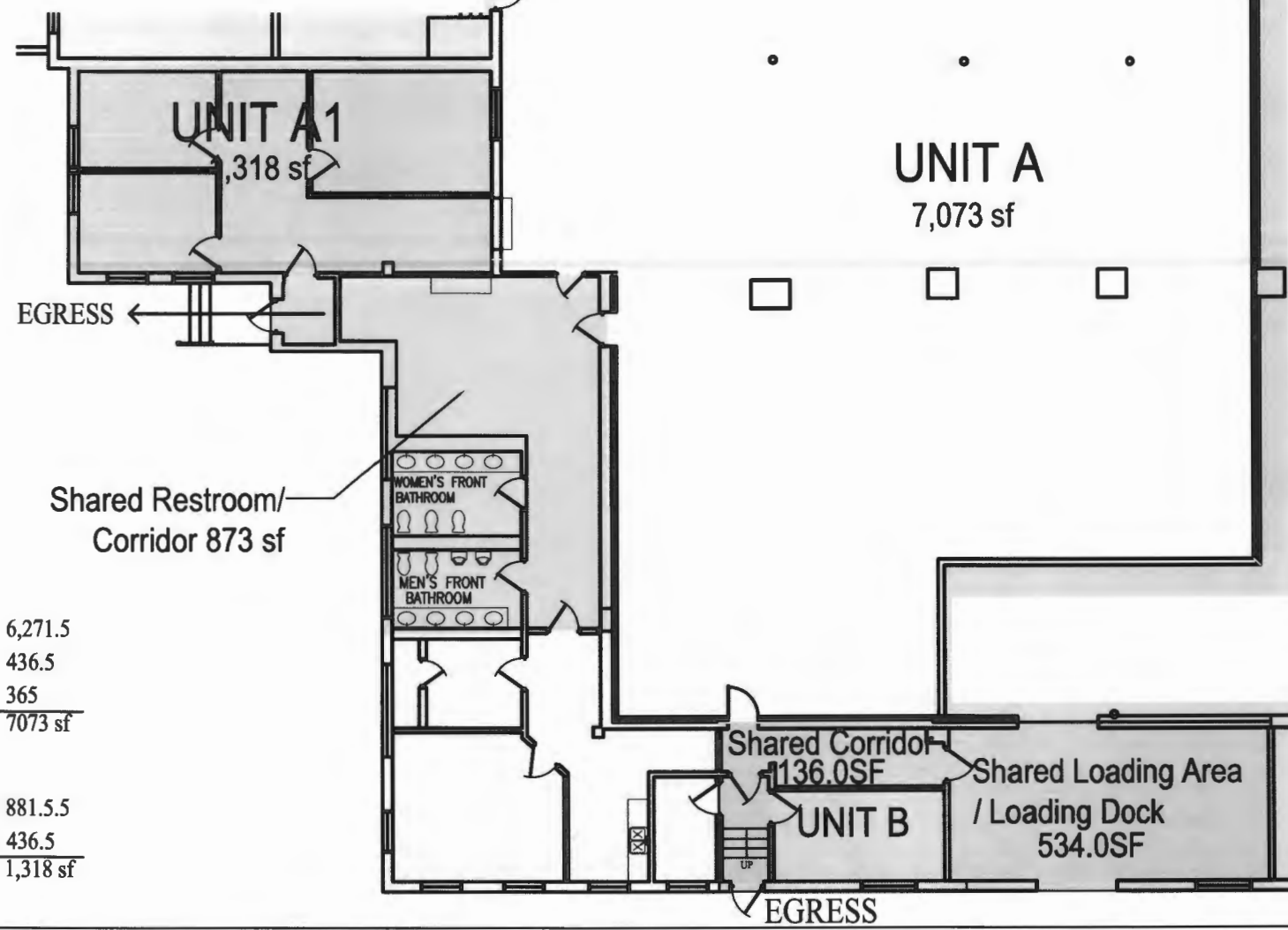
A0

RECEIVED

7 2012

Building Inspections
Portland Maine

- UNIT A
- UNIT A-1
- SHARED A/A1
- SHARED A/B



UNIT A	
Area	6,271.5
½ Shared A/A1	436.5
½ Shared A/B	365
TOTAL	7073 sf

UNIT A1	
Area	881.5.5
½ Shared A/A1 Space	436.5
TOTAL	1,318 sf

UNIT A
Option 2

135 WALTON STREET
Portland, ME

SCALE: 1/16" = 1'-0"

“This spring we are bringing all of Wayside’s operations under one roof. This move will go a long way toward helping us fulfill our mission of feeding Maine’s hungry.”

– Mary Zwolinski,
executive director

Wayside

Under One Roof

Building Efficiency
& Capacity

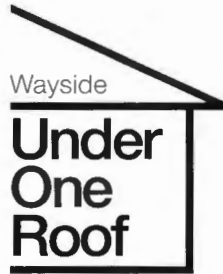


www.waysidemaine.org



Moving to strengthen

This spring Wayside Food Programs is bringing its operations under one roof, increasing the organization's efficiency and capacity. This consolidation will help Wayside maintain and grow its anti-hunger efforts in the face of decreased funding. In short, the move will allow Wayside to do more with less.



Building Efficiency
& Capacity

This move comes on the heels of a year of growth for Wayside. In 2011, Wayside increased its Community Meals program to six locations, and the Wayside Food Rescue network distributed food to 42 local food pantries and agencies. For the first time, Wayside distributed more than 2 million pounds of food to people in need.

However, 2012 promises to be challenging because of the difficult economic landscape.

To meet these financial challenges, while providing needed food to even more people in southern Maine, Wayside has worked hard to increase its efficiency. Central to this effort is a

bold plan to consolidate operating facilities at the 135 Walton St. building, which already houses Wayside's warehouse.

In the past, Wayside worked out of three Portland sites. Administrative offices were in Bayside, the warehouse on Walton Street, and the kitchen located at the Portland Public Schools' kitchen, just off outer Forest Avenue.

Wayside has recently completed the first part of its plan – moving its administrative offices from Bayside to Walton Street.

Consolidating these three operations at Walton Street will allow Wayside to:

- **reduce expenses for rent**, utilities and vehicle use;
- **increase staff efficiency** by eliminating time-consuming travel between locations. Wayside workers have been spending at least 40 hours per month traveling between its kitchen and warehouse locations. This travel time will be eliminated, and the hours can be used elsewhere;
- **improve communication** between staff and volunteers; and
- **expand kitchen use and capacity.** In renting kitchen space from the Portland Public Schools, Wayside has been limited in the hours of its kitchen operation. With total control of its new kitchen, Wayside will gain valuable scheduling flexibility. Wayside will also be able to use its new kitchen for education programs, such as healthy cooking and nutrition classes.

If you are interested in helping with this consolidation, or if you would like to know more about Wayside's programming and plans, please contact Mary Zwolinski, Executive Director, at 207-775-4939 or via email at director@waysidemaine.org.



The Move

• **What:** Wayside is moving its three operations (kitchen, office, warehouse) under one roof. The three operations have been located at three different Portland locations.

• **Why:** Consolidation will improve Wayside's efficiency and capacity.

• **How:** A kitchen is being constructed in the warehouse. Administration offices will now be housed in renovated space in the same building.

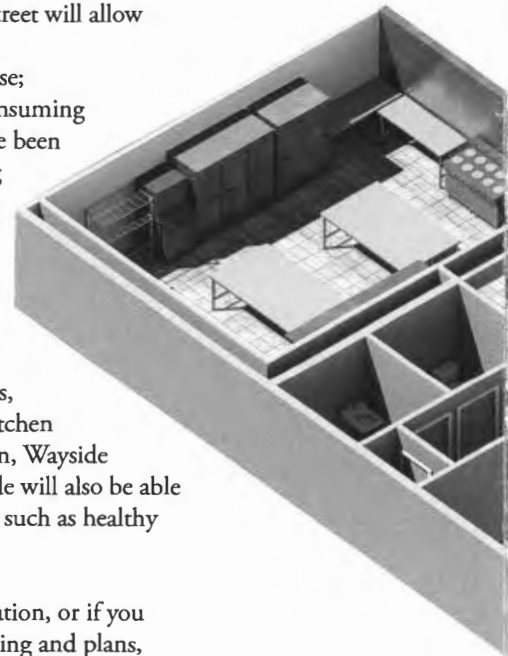
• **When:** The move is planned for completion this spring.

• **Where:** All operations will be located at 135 Walton St., the current site of the warehouse.

• **Fund raising goal:** \$100,000, to assist with the costs of the move and ongoing operations.



(Above) An architectural rendering (left) The kitchen project includes an improved c-



To learn more about how you can help

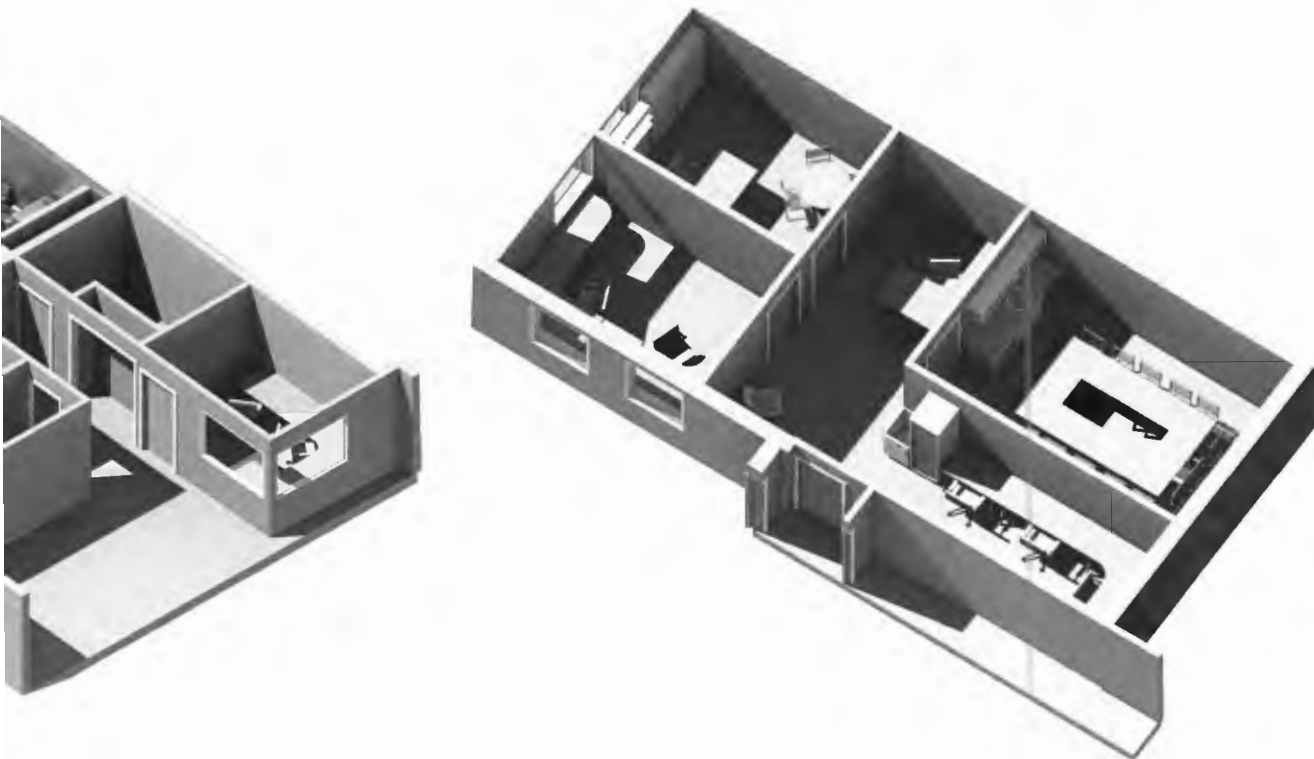
Wayside's ability to fight hunger



rendering of Wayside's new kitchen, which will occupy part of the current warehouse. (Below left) Includes office space for the warehouse staff. (Below right) Wayside's new office space conference room.

Consolidating Wayside's three operations at 135 Walton Street will:

- **reduce expenses** for rent, utilities and vehicle use;
- **increase staff efficiency** by eliminating time-consuming travel between locations;
- **improve communication** between staff; and
- **expand kitchen use and capacity**, allowing educational outreach and processing of fresh fruit and vegetables.



elp: call 207-775-4939 or visit www.waysidemaine.org

How consolidation helps

Don Morrison, Operations Manager, discusses the impact that the consolidation will have on Wayside's work.



Don Morrison,
Operations Manager

Q: What is the biggest impact of the moves?

A: Saving time. We will no longer have to load a van with food at the warehouse, drive to the kitchen and then unload.

When you add it up, we have been spending about 40 hours a month driving back and forth from the kitchen to the warehouse. Those are hours that we could be spending on other tasks.

With the kitchen and warehouse located in one place, all of our food will be just a few steps away from the cooking.

Q: What about cost savings?

A: In addition to reducing rent costs, we won't need to replace a van, which died last fall. Instead of needing three vehicles we will only need two.

Q: What will the new kitchen mean for operations?

A: Right now we are limited in our hours of kitchen operations. We currently share facilities with the Portland Public Schools, and we only have access to our kitchen from 10 a.m. to 4 p.m. And we don't have access on weekends.

While the relationship with the schools has been great, the lack of flexibility has been a challenge.

We have had to say no to some weekend events because of a lack of weekend kitchen access.

And having our own space means that we will now be able to use our kitchen for education programs such as healthy cooking and nutrition.

I'm just so excited to be in control of the kitchen hours. More flexibility translates into greater capacity.

Q: How will the move impact cooking and meal planning?

A: We make a great effort to use healthy, fresh food that we have on hand for our meals.

With the kitchen and warehouse in separate locations, this can be challenging – especially when dealing with perishables.

With the kitchen so close to the warehouse, we will be able to make use of perishables in a more timely manner.

And having our full inventory of food readily available, without the need to transport, means greater flexibility in meal planning.

Q: What are some of the other changes that you are looking forward to?

A: The move will really help with communications. Email and phone calls are great. But there is something to be said for proximity in working with colleagues. Face-to-face is often quicker and leaves less chance of misunderstanding.

And there's much more – from keeping our filing in one spot, to having access to supplies. In the past, if we needed something like highlighters or note pads, we needed to either wait until we were at a meeting at Lancaster Street, or make a trip across town for supplies.

Being a few steps away from the administrative office will make life much easier for everyone. We have been joking about how great the move will be for our sanity.

“We have been spending about 40 hours a month driving back and forth from the kitchen to the warehouse.”

– Don Morrison, operations manager

The consolidation will also help us make better use of our volunteers. Right now, there may be down time in the warehouse, with little for volunteers to do.

However, after the move, we'll be able to use volunteers to help in the kitchen or perhaps for a project in the office when there's downtime in the warehouse. It will allow a smarter use and coordination of volunteers.

I can't say enough positive things about this move.

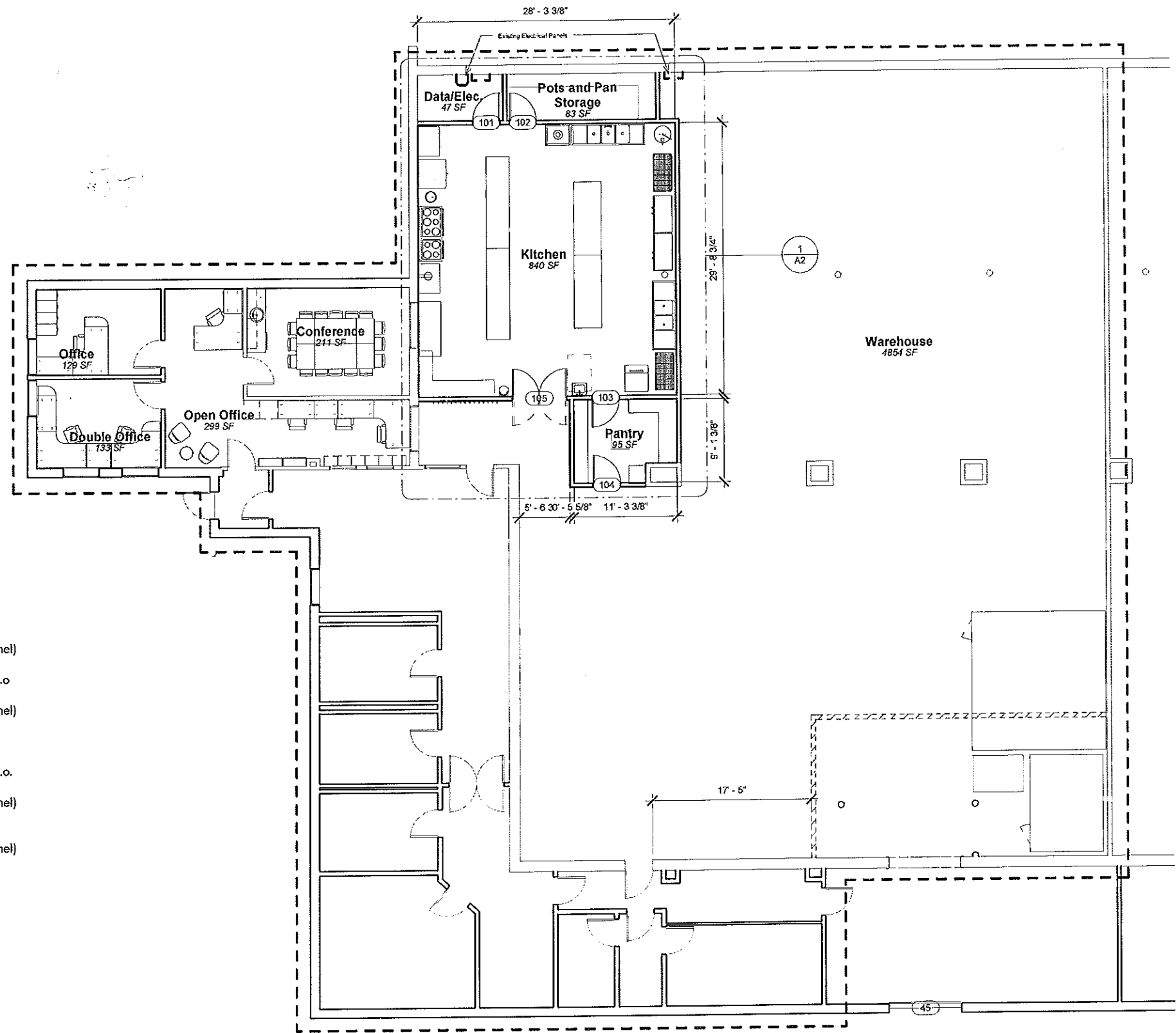
To learn how you can help, or call **207-775-4939** or visit www.waysidemaine.org.




Wayside is currently in its 25th year of increasing access to nutritious food for those in need in Southern Maine. Wayside's hunger relief efforts include:

- six free Community Meals sites;
- four Mobile Food Pantries;
- a Kids' Healthy Snacks program;
- Family Summer Meals; and
- Community Gardens.

Through its Food Rescue Program, Wayside recovered more than 2 million pounds of food in 2011. The rescued food is distributed to more than 42 agencies throughout Cumberland County, including food pantries, soup kitchens, and shelters.





- 
Wall Type 1
 FRP (Fibreglas Reinforced Panel)
 5/8" GWB
 2x4 Studs @ 16" o.c. TYP u.n.o.
 5/8" GWB
 FRP (Fibreglas Reinforced Panel)
 - 
Wall Type 2
 5/8" OSB
 2x4 Studs @ 16" o.c. TYP u.n.o.
 5/8" GWB
 FRP (Fibreglas Reinforced Panel)
 - 
Wall Type 3
 FRP (Fibreglas Reinforced Panel)
 [existing wall]
- Wall thickness varies - Existing Wall

Wall Types
 1/2" = 1'-0"

① Level 1
 1/8" = 1'-0"

RECEIVED
 JUN 13 2012
 Dept. of Building Inspections
 City of Portland Maine

RECEIVED
 JUN 13 2012
 Dept. of Building Inspections
 City of Portland Maine

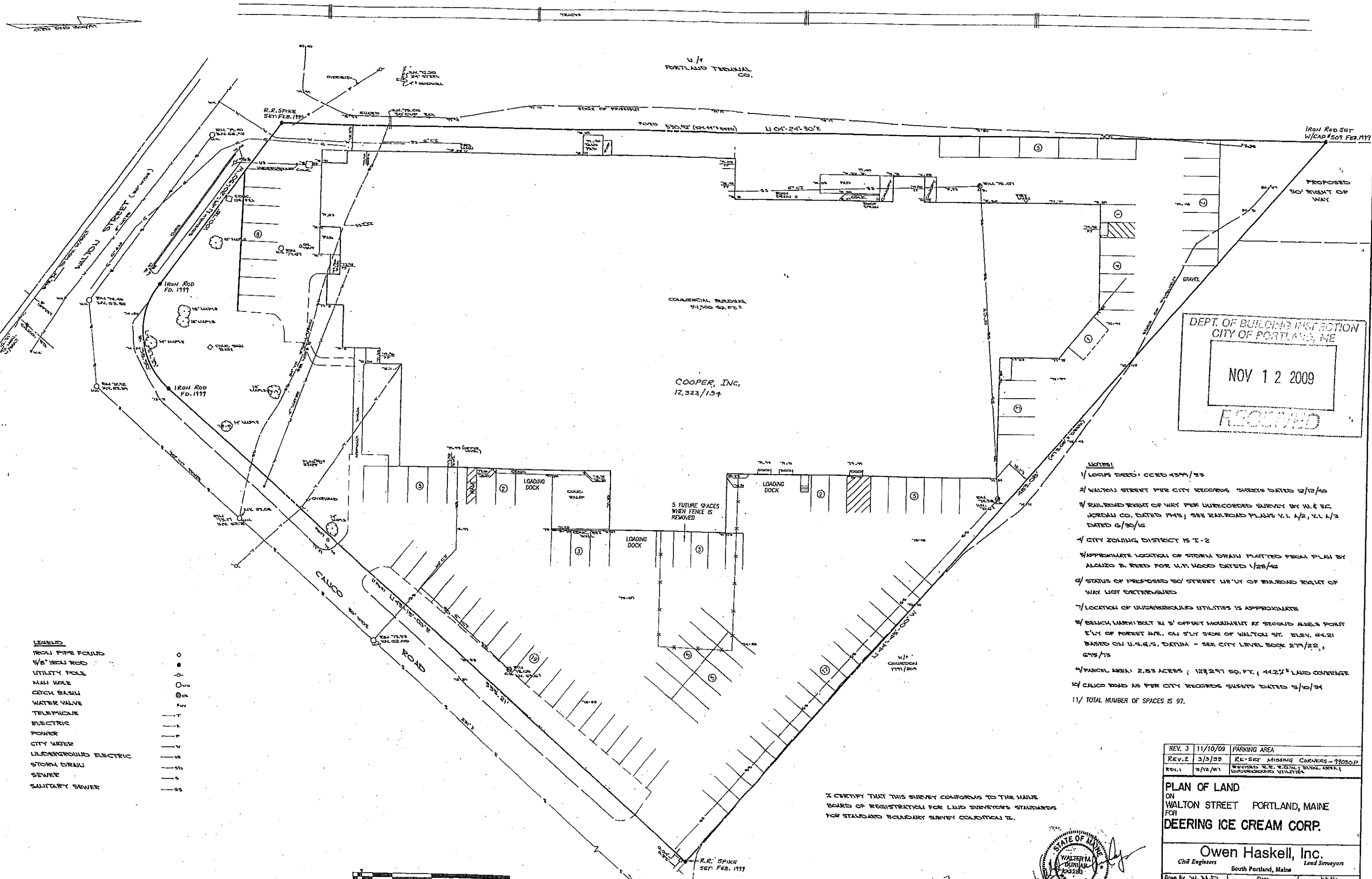
6/13/2012 8:50:10 AM (10) 2012 (pawandowski)

-paul lewandowski AIA
 115 Clark Street, Portland, ME 04102
 207.899.4317
 plewandowski@maineinc.com

Wayside Food Programs
 135 Walton Avenue

Overall Floor Plan
 Project number 2012.1
 Date 6.13.12

A1
 Scale As indicated

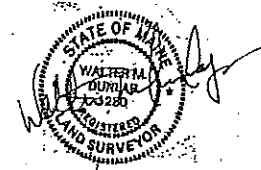


DEPT. OF BUILDING INSPECTION
CITY OF PORTLAND, ME
NOV 12 2009
RECEIVED

- NOTES:**
- 1/ LOT'S DEED: CCRD 4399/53
 - 2/ WALTON STREET PER CITY RECORDS SHEETS DATED 12/12/40
 - 3/ RAILROAD RIGHT OF WAY PER UNRECORDED SURVEY BY H. & E. JORDAN CO. DATED 1915; SEE RAILROAD PLANS V.1 A/2, V.1 A/3 DATED 6/30/16
 - 4/ CITY ZONING DISTRICT IS I-2
 - 5/ APPROXIMATE LOCATION OF STORM DRAIN PLATTED FROM PLAN BY ALONZO B. REED FOR U.P. WOOD DATED 1/28/46
 - 6/ STATUS OF PROPOSED 50' STREET W/LY OF RAILROAD RIGHT OF WAY NOT DETERMINED
 - 7/ LOCATION OF UNDERGROUND UTILITIES IS APPROXIMATE
 - 8/ BENCH MARK: BOLT IN 3' OFFSET MONUMENT AT SECOND BENCH POINT E'LY OF FOREST AVE. ON SLY SIDE OF WALTON ST. ELEV. 64.21 BASED ON U.S.G.S. DATUM - SEE CITY LEVEL BOOK 279/22, 675/13
 - 9/ PARCEL AREA: 2.53 ACRES; 123,297 SQ. FT.; 442% LAND COVERAGE
 - 10/ CALICO ROAD AS PER CITY RECORDS SHEETS DATED 5/10/31
 - 11/ TOTAL NUMBER OF SPACES IS 97.

- LEGEND**
- IRON PIPE FOUND ○
 - 1/8" IRON ROD ●
 - UTILITY POLE ○
 - MAN HOLE ○
 - DITCH BASIN ○
 - WATER VALVE ○
 - TELEPHONE ○
 - ELECTRIC ○
 - POWER ○
 - CITY WATER ○
 - UNDERGROUND ELECTRIC ○
 - STORM DRAIN ○
 - SEWER ○
 - SANITARY SEWER ○

I CERTIFY THAT THIS SURVEY CONFORMS TO THE MAINE BOARD OF REGISTRATION FOR LAND SURVEYORS STANDARDS FOR STANDARD BOUNDARY SURVEY CONDITION II.



John P.R. Co # 509 7-13-99

REV. 3	11/10/09	PARKING AREA
REV. 2	5/3/08	RE-SET MISSING CORNERS - 79050 P
REV. 1	7/12/87	REMOVED RE-SET BENCH MARKS & UNDERGROUND UTILITIES

PLAN OF LAND
ON
WALTON STREET PORTLAND, MAINE
FOR
DEERING ICE CREAM CORP.

Owen Haskell, Inc.
Civil Engineers South Portland, Maine Land Surveyors

Drawn By	W. M. D.	Date	JAN. 29, 1987	Job No.	798 P
Check By	W. M. D.	Scale	1" = 20'	Draw. No.	2
Bk No	308				