

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK



CITY OF PORTLAND BUILDING PERMIT



This is to certify that

J J & L CORP

Located at

250 READ ST

PERMIT ID: 2015-02421

ISSUE DATE: 06/01/2016

CBL: 147 A022001

has permission to **Change of use to restaurant. Fit up of space for restaurant kitchen and dining area, ADA bathrooms, new accessible 2nd exit, upgrade main entrance and new door and ramp for kitchen service**

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 clsoed-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 procured prior to occupancy.

/s/ Craig Messinger

/s/ Jeanie Bourke

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:** 3B
Assembly - Restaurant
Occupant Load = 117 (Actual seats = 92)
NFPA 13 Sprinkler System
First Floor Front
MUBEC/IBC 2009

Fire Department

BUILDING PERMIT INSPECTION PROCEDURES
Please call 874-8703 (ONLY)
or email: buildinginspections@portlandmaine.gov

**Check the Status or Schedule an Inspection On-Line 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 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.**
- **Per Section 107.3.1 of the Maine Uniform Building and Energy Code (MUBEC). One set of printed approved stamped construction documents shall be kept at the site of work and shall be open to inspection by building officials.**

REQUIRED INSPECTIONS:

Plumbing Under Slab
Close-in Plumbing/Framing
Electrical Close-in
Above Ceiling Inspection
Certificate of Occupancy/Final
Final - Electric
Fire - Change of Use Inspection
Setbacks and Footings Prior to Pouring

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.

City of Portland, Maine - Building or Use Permit		Permit No: 2015-02421	Date Applied For: 10/05/2015	CBL: 147 A022001
389 Congress Street, 04101 Tel: (207) 874-8703, Fax: (207) 874-8716				
Proposed Use: Restaurant (Oscar Pizza, LLC d/b/a 'Otto')	Proposed Project Description: Change of use to restaurant. Fit up of space for restaurant kitchen and dining area, ADA bathrooms, new accessible 2nd exit, upgrade main entrance and new door and ramp for kitchen service			
<p>Dept: Zoning Status: Approved w/Conditions Reviewer: Christina Stacey Approval Date: 01/14/2016</p> <p>Note: B-2 zone Need 9 off-street parking spaces - plan shows 9+, OK Ok to Issue: <input checked="" type="checkbox"/></p> <p>Conditions:</p> <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 permit is being approved on the basis of plans submitted. Any deviations shall require a separate approval before starting that work. 4) Per the requirements of Section 14-482-(b)(5), restaurants in the B-2 zone shall close for all purposes including the service of alcohol no later than 11:00 PM. <p>Dept: Building Inspecti Status: Approved w/Conditions Reviewer: Jeanie Bourke Approval Date: 05/31/2016</p> <p>Note: Ok to Issue: <input checked="" type="checkbox"/></p> <p>Conditions:</p> <ol style="list-style-type: none"> 1) Equipment shall be installed in compliance with the manufacturer's specifications and the UL listing. 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) Approval is subject to compliance with City and State Food Codes per the Portland Public Health Dept. It is strongly advised to contact the Health Inspector for approval of the kitchen/bar design compliance prior to commencing work in earnest. 4) Approval of City license is subject to health inspections per the Food Code. 5) The hood, duct and exhaust shall be installed per NFPA 96, separate permits are required. Clearances to combustible construction are required for the hood and duct and have not been reviewed on this permit. Please refer to this code for reduction methods.. 6) Each room or space that is an assembly occupancy shall have the occupant load posted in a conspicuous place near the main exit from the room or space. 7) 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. 8) A State Fire Marshal permit is required for this project. A copy of this permit and any changes to the City's approved plans shall be submitted to the Inspections Division as soon as it is issued. <p>Dept: Engineering DPS Status: Approved w/Conditions Reviewer: Benjamin Pearson Approval Date: 11/04/2015</p> <p>Note: Applicant did not specify any grease control equipment. Any questions about requirements can be directed to Ok to Issue: <input checked="" type="checkbox"/> Department of Public Services Water Resources Division at 207-874-8846.</p> <p>Conditions:</p> <ol style="list-style-type: none"> 1) Collected fats, oils, and greases from an Automatic Grease Removal Unit must be properly stored and disposed of off-site by a disposal company. Automatic Grease Removal Unit should be maintained daily, inspected weekly, and fully pumped out and cleaned on a quarterly basis. Record of fats, oils, and greases disposal must be kept for a minimum of three years. 2) Applicant is required to install an Automatic Grease Removal Unit with a minimum capability of 25 gallons per minute or greater, based on expected flow rate. Equipment will capture grease laden waste from any fixtures which may contain kitchen process water containing fats, oils, and greases. This includes any three bay sinks, any dishwasher pre-rinse sinks, and any other sources of fats, oils and greases. It does not include dishwashers, vegetable wash sinks, or hand wash sinks. 				

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