

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK



CITY OF PORTLAND BUILDING PERMIT



This is to certify that
1283 PROPERTIES LLC

Located at
1281 CONGRESS ST

PERMIT ID: 2016-02692 **ISSUE DATE:** 01/13/2017 **CBL:** 187 D008001

has permission to **Change of use- convert right half of building to restaurant with renovations** 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 before this building or part thereof is occupied. If a certificate of occupancy is required, it must be procured prior to occupancy.

/s/ David Petruccelli

/s/ Laurie Leader

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: B **Type:** 5B
Restaurant
Occupant load = 29
Building is not sprinkled
RESTAURANT ONLY
MUBEC/IBC 2009

Fire Department

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 w/Fire & Draft Stopping

Above Ceiling Inspection

Electrical Close-in w/Fire & Draftstopping

Final - Electric

Final - Fire

Certificate of Occupancy/Final Inspection

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: 2016-02692	Date Applied For: 10/17/2016	CBL: 187 D008001
389 Congress Street, 04101 Tel: (207) 874-8703, Fax: (207) 874-8716				
Proposed Use: Left side - personal services (nail salon), Right side -restaurant		Proposed Project Description: Change of use- convert right half of building to restaurant with renovations		
Dept: Zoning		Status: Approved w/Conditions	Reviewer: Christina Stacey	Approval Date: 01/04/2017
Note: R-5 zone Existing non-conforming use (nail salon). Per §14-384, can convert to a use allowed in the B-1 zone. Restaurants are allowed in the B-1 zone within certain limitations: 1) Less than 2000 sf floor area - proposed 374 sf public 2) Hours of operation limited to 6 AM - 11 PM 3) Food service & consumption primary use - will be Thai restaurant Off-street parking - 2 spaces required, lot has 8 which meets the 5 total needed for the restaurant & nail salon		Ok to Issue: <input checked="" type="checkbox"/>		
Conditions:				
1) As required by §14-162(a)(2)(h), the hours of operations shall be limited to between 6 AM and 11 PM each day, and food service and consumption must be the primary function of the restaurant.				
2) Separate permits shall be required for any new signage.				
3) 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 submitted. Any deviations shall require a separate approval before starting that work.				
Dept: Building Inspecti		Status: Approved w/Conditions	Reviewer: Laurie Leader	Approval Date: 01/13/2017
Note:		Ok to Issue: <input checked="" type="checkbox"/>		
Conditions:				
1) 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.				
2) 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.				
3) Approval of City license is subject to health inspections per the Food Code.				
4) 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: Rachel Smith	Approval Date: 01/09/2017
Note:		Ok to Issue: <input checked="" type="checkbox"/>		
Conditions:				
1) 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. Alternatively, a passive grease trap would be considered at a rate of 75Gpm or greater. 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.				
2) THIS REQUIRES A FINAL INSPECTION. PLEASE CONTACT 207-874-8801 WITH ANY QUESTIONS, CONCERNS OR TO SCHEDULE AN INSPECTION.				
Dept: Fire		Status: Approved w/Conditions	Reviewer: David Petrucci	Approval Date: 12/12/2016
Note:		Ok to Issue: <input checked="" type="checkbox"/>		
Conditions:				

- 1) 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.
- 2) Any cutting and welding done will require a Hot Work Permit from Fire Department.
- 3) Building shall comply with City Code Chapter 10 prior to certificate of occupancy.
- 4) Shall comply with NFPA 101 Life Safety Code (2009) Chapter 36 New Mercantile Occupancy
- 5) Fire extinguishers are required per NFPA 1 Table 13.6.2. Placement and Size of extinguishers shall follow NFPA 1 table 13.6.8.2.1.1.
- 6) NFPA 1 Fire Code Per 1.14.4 Review and approval by the AHJ shall not relieve the applicant of the responsibility of compliance with this Code.
- 7) Shall meet the requirements of 2009 NFPA 1 Fire Code.
- 8) 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.
- 9) All outstanding code violations shall be corrected prior to final inspection.
- 10) A separate Non-Water Based Suppression System permit is required. This review does not include approval of the suppression system design or installation.
- 11) Fuel-fired boilers shall be protected in accordance with NFPA 101, Life Safety Code.
Boiler and Fuel-fired heater rooms serving more than a single dwelling unit require 1 hour separation and sprinklers.
- 12) Fire extinguishers will be required per NFPA 10.
- 13) Installation shall comply with City Code Chapter 10 and NFPA 96, Standard for ventilation Control and Fire Protection of Commercial Cooking Operations, 2008 edition. A signed letter of certification is required.