

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK



# CITY OF PORTLAND BUILDING PERMIT

This is to certify that THE CITY OF PORTLAND

Located At 947 WESTBROOK

Job ID: 2011-05-1203-ALTCOMM

CBL: 199 - - A - 001 - 002 - - - -

has permission to Tenant fit up for Linda Bean's

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
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6-23-11

Fire Prevention Officer

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: 2011-05-1203-ALTCOMM	Date Applied: 5/25/2011	CBL: 199 - - A - 001 - 002 - - - - -	
Location of Construction: 1001 WESTBROOK	Owner Name: CITY OF PORTLAND	Owner Address: 389 Congress ST PORTLAND, ME - MAINE 04101	Phone:
Business Name: Linda Bean Restaurant - Area 5 - Level 3	Contractor Name: TBD - Lester Lloyd Architects	Contractor Address: 2 High Cliff, Plymouth, MA 02360	Phone: 508-746-4646
Lessee/Buyer's Name:	Phone:	Permit Type:	Zone: AB
Past Use: Portland Jetport	Proposed Use: Same: Portland Jetport - to make a tenant fit-up in area 5 - level 3 of the new area	Cost of Work: \$678,000.00	CEO District:
		Fire Dept: <input checked="" type="checkbox"/> Approved w/Conditions <input type="checkbox"/> Denied <input type="checkbox"/> N/A	Inspection: A.2 Use Group: 1A Type: IBC 09
Proposed Project Description: interior renovations for Linda Bean Restaurant		Signature: CAPT. R. Gauthier b/2 Pedestrian Activities District (P.A.D.)	

Permit Taken By: Lannie	<b>Zoning Approval</b>		
<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>	<b>Special Zone or Reviews</b> <input type="checkbox"/> Shoreland <input type="checkbox"/> Wetlands <input type="checkbox"/> Flood Zone <input type="checkbox"/> Subdivision <input type="checkbox"/> Site Plan <input type="checkbox"/> Maj <input type="checkbox"/> Min <input type="checkbox"/> MM Date: <i>OK S</i> <i>6/1/11</i>	<b>Zoning Appeal</b> <input type="checkbox"/> Variance <input type="checkbox"/> Miscellaneous <input type="checkbox"/> Conditional Use <input type="checkbox"/> Interpretation <input type="checkbox"/> Approved <input type="checkbox"/> Denied Date:	<b>Historic Preservation</b> <input checked="" type="checkbox"/> Not in Dist or Landmark <input type="checkbox"/> Does not Require Review <input type="checkbox"/> Requires Review <input type="checkbox"/> Approved <input type="checkbox"/> Approved w/Conditions <input type="checkbox"/> Denied Date: <i>S</i>
	<b>CERTIFICATION</b>		

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	PHON

## BUILDING PERMIT INSPECTION PROCEDURES

Please call 874-8703 or 874-8693 (ONLY)

or email: [buildinginspections@portlandmaine.gov](mailto: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.**
1. Close- in inspection required prior to insulating or drywalling.
  2. Final Certificate of Occupancy required.

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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Director of Planning and Urban Development  
Penny St. Louis

Job ID: 2011-05-1203-ALTCOMM

Located At: 947 WESTBROOK

CBL: 199 - - A - 001 - 002 - - - -

## **Conditions of Approval:**

### **Fire**

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.

Fire extinguishers are required per NFPA 10.

System acceptance and commissioning must be coordinated with alarm and suppression system contractors and the Fire Department. Call 874-8703 to schedule.

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.

Fire alarm system requires a wireless master box connection per city ordinance. Master box design and installation shall be as approved by City Electrical Division.

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.

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.

Application requires State Fire Marshal approval.

All construction shall comply with City Code Chapter 10.

This permit is being approved on the basis of the plans submitted. Any deviation from the plans would require amendments and approval.

Capt. Gautreau

### **Building**

1. Application approval based upon information provided by applicant. Any deviation from approved plans requires separate review and approval prior to work.

2. New 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. Equipment must be installed in compliance per the manufacturer's specifications.
5. Installation shall comply with 2003 International Mechanical Code and State of Maine Oil and Solid Fuel Board Laws and Rules.
6. Separate permits are required for the hood systems.
7. A mop sink area must be accessible for both restaurants.



# 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.

2011-05-1203

Location/Address of Construction: <u>PORTLAND INT'L AIRPORT, 1001 WESTBROOK ST.</u>		
Total Square Footage of Proposed Structure/Area <u>1941</u>		Square Footage of Lot <u>NA</u>
Tax Assessor's Chart, Block & Lot Chart#      Block#      Lot#	Applicant * <b>must</b> be owner, Lessee or Buyer* Name <u>LESTER LLOYD</u> <u>LLOYD ARCHITECTS</u> Address <u>2 HIGH CLIFF</u> City, State & Zip <u>PLYMOUTH MA 02360</u>	Telephone: <u>508-746-4646</u>
Lessee/DBA (If Applicable) <u>HOST INT'L, INC.</u>	Owner (if different from Applicant) Name <u>POUL BRADBURY</u> Address <u>PORTLAND INT'L AIRPORT,</u> City, State & Zip <u>1001 WESTBROOK ST.</u> <u>PORTLAND ME 04102</u>	Cost Of Work: \$ <u>6780</u> C of O Fee: \$ <u>-</u> Total Fee: \$ <u>6780</u>
Current legal use (i.e. single family) <u>MIXED USE (AIRPORT TERMINAL)</u> If vacant, what was the previous use? <u>NA</u> Proposed Specific use: <u>A-Z (SAME)</u> Is property part of a subdivision? <u>NA</u> If yes, please name _____ Project description: <u>INTERNAL RENOVATIONS FOR LINDA BEAN RESTAURANT</u> <u>Area 5 - level 3</u>		
Contractor's name: <u>TBD</u>		<b>RECEIVED</b> MAY 25 2011 Dept. of Building Inspections City of Portland Maine
Address: _____		
City, State & Zip: _____		
Who should we contact when the permit is ready: <u>APPLICANT ABOVE</u>		
Mailing address: _____		

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 Division office, room \_\_\_\_\_

I hereby certify that I that I have been authorized represent provisions of the coc

*Don't hood needs A  
Separate Application  
???*

it the owner of record authorizes the proposed work and : authorized agent. I agree to conform to all applicable application is issued, I certify that the Code Official's by this permit at any reasonable hour to enforce the

Signature: \_\_\_\_\_

\_\_\_\_\_  
5/20/11

T

NO work until the permit is issue

# LLOYD ARCHITECTS

Two High Cliff, Plymouth, MA 02360-4315

## LETTER OF TRANSMITTAL

DATE: May 23, 2011

ATTN: Inspections Office, Lannie Dobson

AT: City of Portland, ME

FROM: Lester Lloyd

RE: Portland Jetport restaurant

REMARKS:

Quantity	Date	Item No.	Item Description
1	5/20/11		Permit application forms
1	5/20/11		Stamped set of plans
1	5/20/11		CD scan of stamped plans
1	5/20/11		Fire department submittal
1 ea for 2 hoods			Hood checklist
1	5/23/11		check

Would you let us know if we may help with any questions or additional items?

Lester Lloyd, AIA

TEL (508) 746-4646  
FAX (508) 746-1236  
✉ LL@LloydArch.com



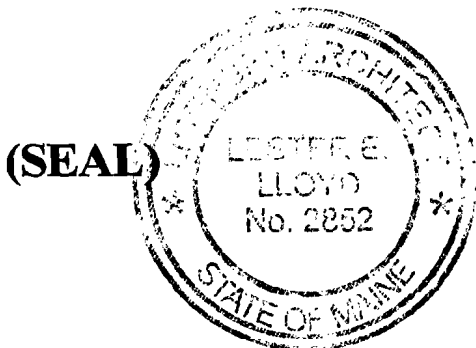
# Accessibility Building Code Certificate

Designer: LLOYD ARCHITECTS

Address of Project: PORTLAND INT'L AIRPORT, 1001 WESTBROOK ST.,  
PORTLAND ME 04102

Nature of Project: LINDA TSEAN RESTAURANT INTERIOR  
RENOVATIONS

The technical submissions covering the proposed construction work as described above have been designed in compliance with applicable referenced standards found in the Maine Human Rights Law and Federal Americans with Disability Act. Residential Buildings with 4 units or more must conform to the Federal Fair Housing Accessibility Standards. Please provide proof of compliance if applicable. TO THE BEST OF MY KNOWLEDGE AND BELIEF.



(SEAL)

5/20/11

Signature: [Handwritten Signature]

Title: PRINCIPAL

Firm: LLOYD ARCHITECTS

Address: 2 HIGH CLIFF  
PLYMOUTH MA 02360

Phone: 508-746-4646

For more information or to download this form and other permit applications visit the Inspections Division on our website at [www.portlandmaine.gov](http://www.portlandmaine.gov)





# Certificate of Design

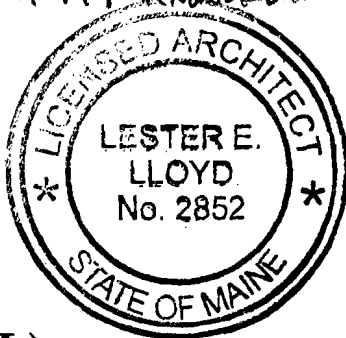
Date: 5/20/11

From: LUOYD ARCHITECTS

These plans and / or specifications covering construction work on:

LINDA BEAN RESTAURANT INTERIOR RENOVATIONS AT PORTLAND  
WTL JETTART

Have been designed and drawn up by the undersigned, a Maine registered Architect / Engineer according to the *2003 International Building Code* and local amendments.  
*TO THE BEST OF MY KNOWLEDGE & BELIEF.*



(SEAL)

Signature: [Handwritten Signature]

Title: PRINCIPAL

Firm: LUOYD ARCHITECTS

Address: 2 HIGH CLIFF  
PLYMOUTH MA 02360

Phone: 508-746-4646

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# Certificate of Design Application

From Designer: LYOYD ARCHITECTS  
 Date: 5/20/11  
 Job Name: LINDA BEAN RESTAURANT INTERIOR RENOVATIONS  
 Address of Construction: PORTLAND INT'L DEPOT, 1001 WEST BROAD ST, PORTLAND ME

9  
**2003 International Building Code**

Construction project was designed to the building code criteria listed below:

Building Code & Year 2009 IBC Use Group Classification (s) A-2 RESTAURANT  
 Type of Construction I-B

Will the Structure have a Fire suppression system in Accordance with Section 903.3.1 of the 2003 IRC Y  
 Is the Structure mixed use? Y If yes, separated or non separated or non separated (section 302.3) NON  
 Supervisory alarm System? Y Geotechnical/Soils report required? (See Section 1802.2) N

**Structural Design Calculations**

EXIST Submitted for all structural members (106.1 - 106.11)

**Design Loads on Construction Documents (1603)**

Uniformly distributed floor live loads (7603.11, 1807)

Floor Area Use	Loads Shown
<u>EXIST ASSEMBLY</u>	<u>100</u>

**Wind loads (1603.1.4, 1609)**

NA Design option utilized (1609.1.1, 1609.6)  
 Basic wind speed (1809.3)  
 Building category and wind importance Factor,  $w$   
 table 1604.5, 1609.5)  
 Wind exposure category (1609.4)  
 Internal pressure coefficient (ASCE 7)  
 Component and cladding pressures (1609.1.1, 1609.6.2.2)  
 Main force wind pressures (7603.1.1, 1609.6.2.1)

**Earth design data (1603.1.5, 1614-1623)**

NA Design option utilized (1614.1)  
 Seismic Use Category ("&DWR")  
 Spectral response coefficients,  $S_D$  &  $S_1$  (1615.1)  
 Site class (1615.1.5)

EXIST Live load reduction  
 Roof live loads (1603.1.2, 1607.11)  
 Roof snow loads (1603.7.3, 1608)  
 Ground snow load,  $P_g$  (1608.2)  
 If  $P_g > 10$  psf, flat-roof snow load  $p_f$   
 If  $P_g > 10$  psf, snow exposure factor,  $C_e$   
 If  $P_g > 10$  psf, snow load importance factor,  $I_s$   
 Roof thermal factor,  $C_t$  (1608.4)  
 Sloped roof snowload,  $P_s$  (1608.4)  
 Seismic design category (1616.3)  
 Basic seismic force resisting system (1617.6.2)  
 Response modification coefficient,  $R_f$  and  
 deflection amplification factor  $C_d$  (1617.6.2)  
 Analysis procedure (1616.6, 1617.5)  
 Design base shear (1617.4, 1617.5.1)

**Flood loads (1803.1.6, 1612)**

NA Flood hazard area (1612.3)  
 Elevation of structure

**Other loads**

NA Concentrated loads (1607.4)  
 Partition loads (1607.5)  
 Misc. loads (Table 1607.8, 1607.6.1, 1607.7,  
 1607.12, 1607.13, 1610, 1611, 2404)

## **MEMORANDUM**

**Date:** May 20, 2011

**To:** Portland Fire Prevention Officer

**From:** Lester Lloyd, Lloyd Architects

**Re:** Linda Bean restaurant renovations at Portland International Jetport Terminal Addition, Level 3

**Applicant and Architect:** Lester Lloyd, AIA, Lloyd Architects, Two High Cliff, Plymouth, MA 02360, 508-746-4646

**Use of structure:** NFPA: Existing Assembly; IBC: A-2 restaurant and accessory kitchen

**Area of renovations:** approx.1941 sf.

**Fire protection:** sprinkler system exists in the building at this area of the work; heads will be relocated as needed.

**Scope of work:** new restaurant as originally planned for the existing building addition.

**NFPA 101 Code Summary:**

**Occupancy:** Existing Assembly Occupancy

**Occupant Load:** 12 at restaurant bar area, based on 15 net sf per person for tables and chairs, and 9 at kitchen and serving area based on 200 gross sf per person, for a total of 21.

**Travel Distance:** maximum 250 ft. to an exit for A-2 sprinkled buildings

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Lee Urban - Director of Planning and Development  
Jeanie Bourke - Inspection Division Services Director

## Kitchen Exhaust System Checklist and code Provisions

Dear Applicant,

The following is a checklist to assist you in filing for a permit for a Kitchen Exhaust system. The applicable Mechanical Code provisions have also been attached. Please complete this and submit job specific construction documents that demonstrate compliance with the attached information.

### Type of System:

Type I \_\_\_\_\_ Type II ✓

Type I systems are systems that vent fryers, grills, broilers, ovens or woks.

Type II systems are systems that vent steamers and other non grease producing appliances.

### Type of Materials:

Is the hood Stainless steel or other type of steel? STAINLESS STEEL If Other, what Type? \_\_\_\_\_

Is the duct work Stainless steel or other type of steel? OTHER If Other, what type? RIGID ALUMINUM

Thickness of the steel for the hood TYPE 304

Thickness of the duct for the hood 26 GAGE

Type of Hood and Duct Supports

NONCOMBUSTIBLES

Type of seams and Joints SEALED PER SMACNA DUCT CONSTRUCTION STANDARDS FOR DUCTWORK CONVEYING MOISTURE-LADEN AIR

Type of Filter NOT APPLICABLE

Height of filter above nearest cooking surface NOT APPLICABLE

Capacity of hood CFM 525 CFM

Make up Air system description and capacity

MAKE-UP AIR IS PROVIDED BY THE AIRPORTS HEATING AND AIR CONDITIONING SYSTEMS. THE HOOD DOES NOT HAVE A DEDICATED MAKE-UP AIR UNIT.



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### Type of Materials:

Is the hood Stainless steel or other type of steel? STAINLESS STEEL If Other, what Type? \_\_\_\_\_

Is the duct work Stainless steel or other type of steel? OTHER If Other, what type? CARBON STEEL

Thickness of the steel for the hood Type 430

Thickness of the duct for the hood 16 GAGE

Type of Hood and Duct Supports

NONCOMBUSTIBLE

Type of seams and Joints WELDED, LIQUID TIGHT

Grease Gutters provided? YES

Hood Clearance reduction to Combustibles design /specs:

YES, 3" INTERNAL STAND-OFFS

Duct Clearance reduction to Combustibles design /specs:

YES, DUCT INSULATION PROVIDES 0" CLEARANCE TO Combustibles

Vibration Isolation System:

YES, AT CONNECTION OF DUCTWORK TO FAN

Air Velocity within the duct system 1501 FEET PER MINUTE

Grease accumulation prevention system:

YES, DUCTWORK PITCHES 1/4" PER FOOT DOWN TOWARD HOOD

Cleanouts YES, EVERY 12 FEET OF HORIZONTAL RUN & EACH CHANGE OF DIRECTION

Grease Duct enclosure YES, INSULATION PROVIDES 2HR FIRE RATING

Exhaust Termination Roof  Wall

Fire Suppression System YES

Exhaust fan mounting and clearance from the roof / wall or Combustibles:

VENTED HINGED CURB, CLEARANCES MAINTAINED

Exhaust fan distance from property lines MORE THAN 10'-0"

Exhaust fan distance from other vents or openings MORE THAN 10'-0"

Exhaust fan distance from adjacent buildings MORE THAN 10'-0"

Exhaust fan height above adjoining grade MORE THAN 10'-0"

### Hood Specs

Style of Hood WALL CANOPY

Type of Filter 430 STAINLESS STEEL BAFFLE

Height of filter above nearest cooking surface 3'-7" ± TOP FLYDASH DR TO BOT. FILTER

Capacity of hood CFM 2710 CFM

Make up Air system description and capacity

MAKE-UP AIR IS PROVIDED BY THE AIRPORTS

HEATING AND AIR CONDITIONING SYSTEMS. THE HOOD

DOES NOT HAVE A DEDICATED MAKE-UP AIR UNIT.