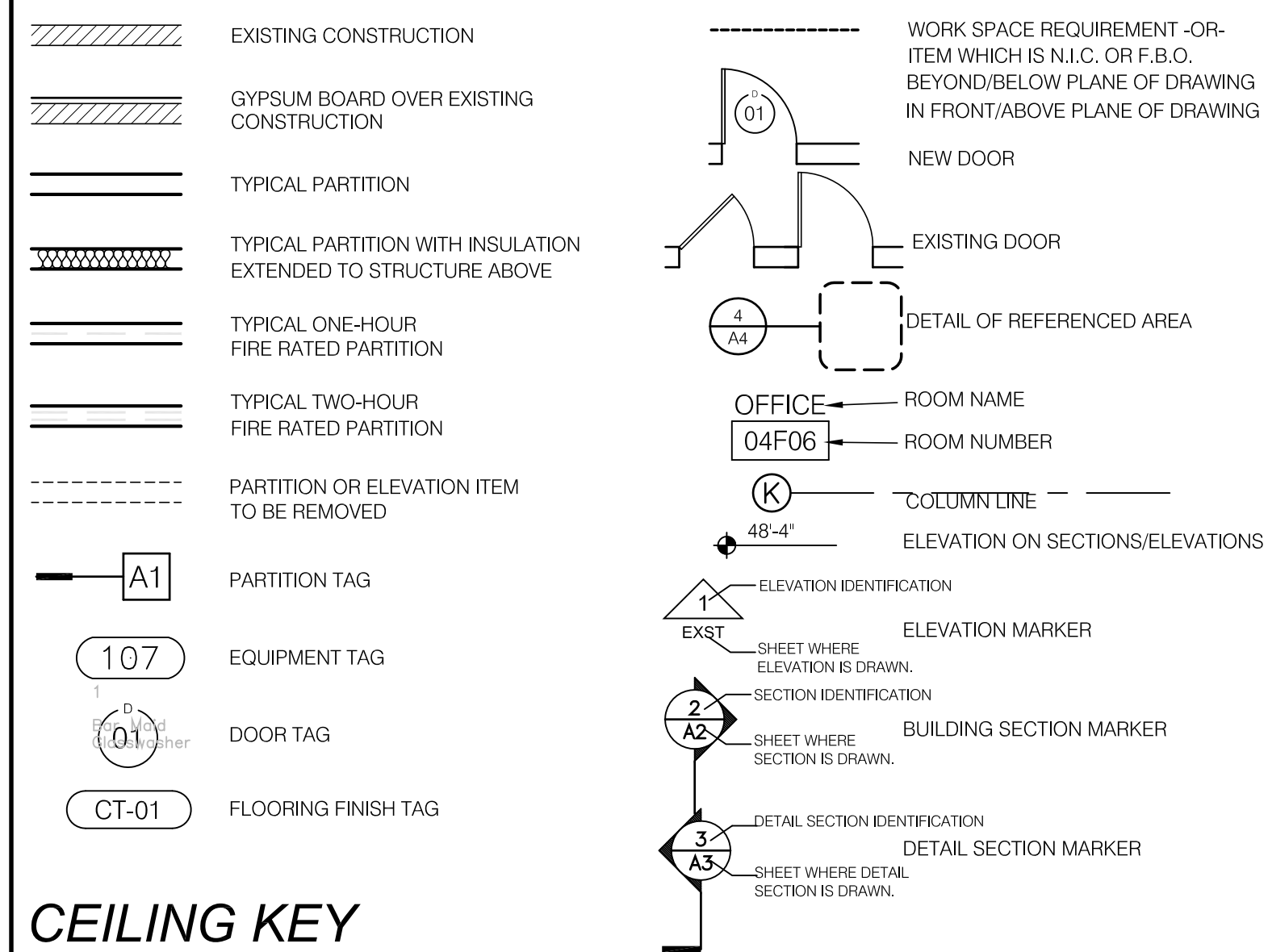
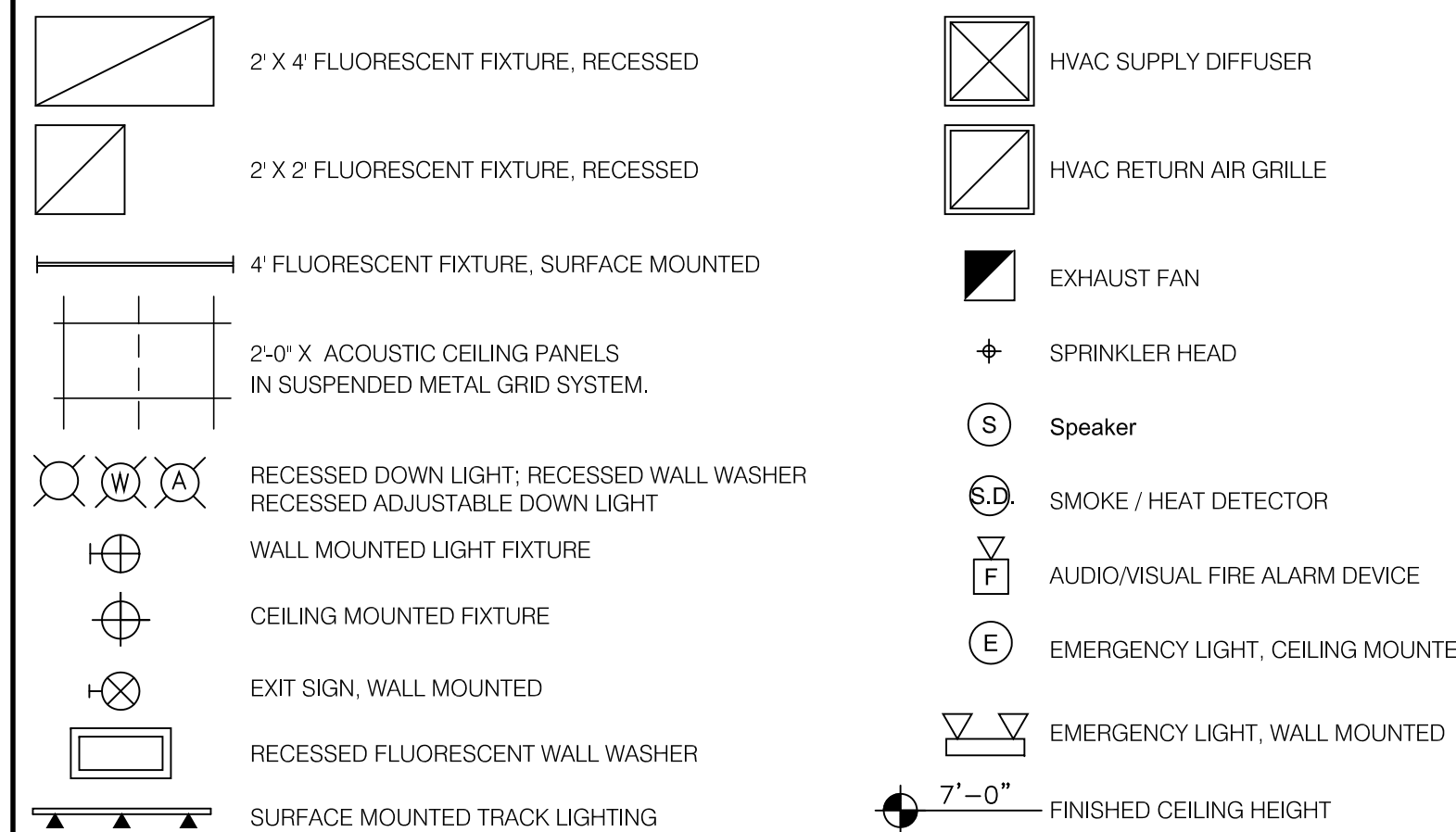


DRAWING KEY



CEILING KEY



GENERAL NOTES:

- Contractor shall coordinate fixture/sprinkler/wall placement, relocation and/or removal with Aviation personnel.
- Work hours shall be approved by Aviation Administration (off hours).
- All permits for building, electrical, sprinkler, etc. must be obtained before construction starts.
- Pre-construction meeting must be scheduled before work starts.
- N/A.
- Contractor shall not park or leave vehicles at the Terminal curb unattended.
- Contractor must furnish a covered container for debris removal or use other approved method of waste removal.
- Enclose the work area with a temporary security wall partition if required, include the following:
 - Use 5/8" GWB, fire-rated, w/ metal studs
 - Ensure straight wall alignment and workmanlike finish
 - Brace wall without anchoring into or marking existing flooring; hide bracing
 - Not used
 - Paint neutral, and mark corners w/ warning strip; obtain approval for any applied graphics
 - On the public side, install vinyl base cove at the floor level
 - Install an access door with a metal frame and provide locking hardware
 - Provide signage on inside of access door to read:
KEEP DOORS CLOSED AT ALL TIMES. CLEAN SHOES BEFORE LEAVING
 - Provide floor mats on inside of access doors to clean shoes and boots
 - Keep all tools and materials inside of work area enclosure- NO EXCEPTIONS
 - Work area enclosures are not to be removed unless the site is 100% completed, inspected and the removal is approved by Aviation personnel
- Area delivery gates and all access doorways shall include locks
- Additional signage may be the responsibility of the tenant/contractor if need to replace blocked and/or hidden signs or to clarify access way find during construction.
- Contractor shall coordinate as-built requirements, or record drawings, with Airport's tenant standards. Contractor's field mark-ups are not adequate.
- Contractor shall provide a fire/moisture seal for all floor and/or ceiling penetrations of pipe/duct/conduit; coordinate locations with existing structure
- Not used.
- Contractor shall assure access to above ceiling valves and equipment at completion of work
- Contractor shall repair any disturbed fire-resistant coatings on joists, columns, beams or flooring
- All GWB shall be a minimum of 5/8" thick, fire-resistant type X
- All employees to be either properly badged or escorted
- All glass to be laminated (w/ possible exception of refrigerated food display cases)
- All plywood to be treated with fire retardant.

ELECTRICAL & COMMUNICATIONS NOTES:

- Label all electrical panels, J-boxes, transformers, disconnect switches, and other equipment with engraved vinyl nameplates. Mark conduit runs at transitions at every 50 ft. min, but at least once per run.
- Provide new or revised typed panel circuit cards for existing and new panels.
- Wire must be color coded by phase per standard color coding system, req'd, on all new or altered work.
- All electrical work over suspended ceilings shall be EMT. Whip connections shall be less than 6 ft. Do not lay or support conduit on ceiling or on other utilities. Short pieces of Greenfield may be used over plastered ceilings and/or fished in walls.
- Do not use type AC and MC and/or MM and NMC cables, excepting for existing perimeter walls.
- Minimum conduit size shall be 3/4"
- Label communications devices with user and function, place all cable/wiring in conduit, raceway, or cable tray. Do not support conduit or wire on suspended ceilings.
- Provide signs on panel covers or frames stating requirement to maintain a distance of 36" clear for equipment, furniture, or stored materials.

FIRE DEPARTMENT NOTES:

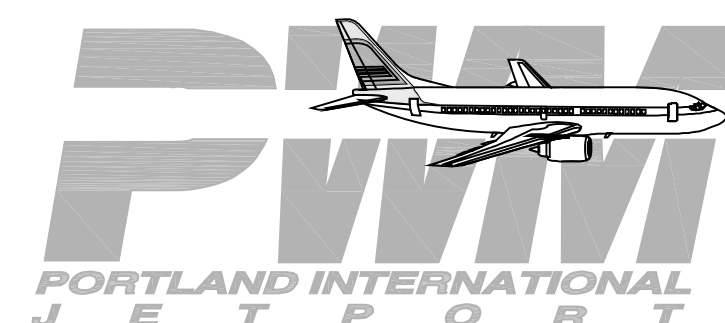
- The scope of work must comply with all applicable State Building and Fire Codes. General Contractor shall secure the required Building, Plumbing and Electrical Permits.
- The area is to have 100% automatic sprinkler protection. Contractor to submit required stamped shop drawings and secure a Sprinkler Alteration Permit.
- Tenant shall regulate onsite storage so that storage is not within 18 inches of sprinkler heads.
- Provide engraved vinyl signs on panel coverings or frames stating: Maintain 36" clear distance to panel from equipment, furniture, and stored material
- Obtain welding and hot work permit from fire department
- Ensure appropriate fire alarm devices are extended into this tenant area.
- Connect emergency lighting and required exit signs to Building Emergency Electrical Circuits.

PROJECT

Host Level 2 Cold & Dry Storage

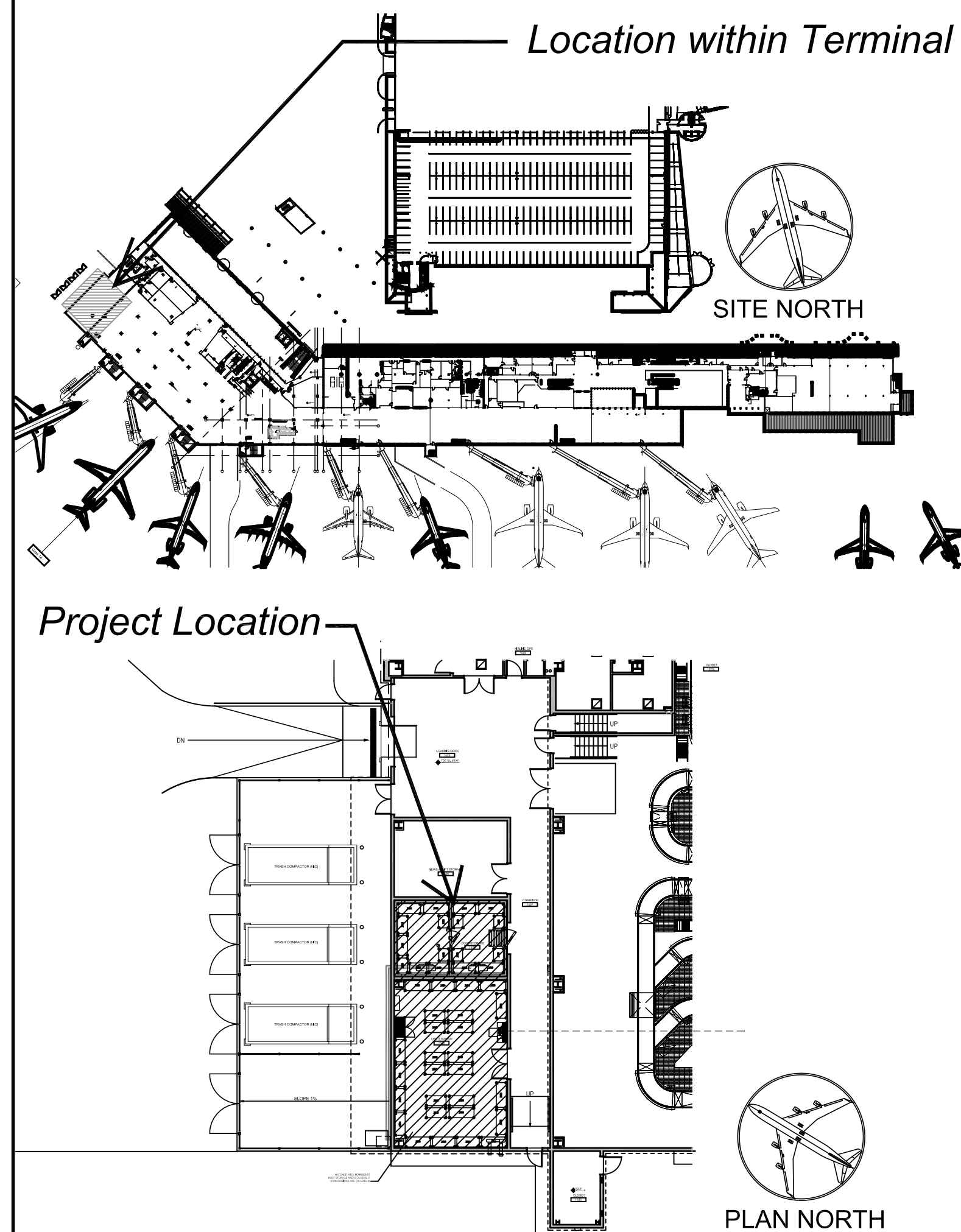
Portland International Jetport PWM
 1001 Westbrook Street
 Portland ME 04102
 'Area 7' Level 2 Ticketing / Baggage
 Project Number: LA 11400

BLDG OWNER



City of Portland
 Portland International Jetport PWM
 1001 Westbrook Street
 Portland ME 04102
 Phone: (207) 874 8877
 Admin E-mail: portlandadmin@portlandmaine.gov

LOCATION PLANS



Area 7

OWNER



Host Marriott Services Corporation
 6600 Rockledge Drive,
 Sixth Floor, MS-6-12
 Bethesda, MD 20817
 t: (240) 694 - 4746
 f: (240) 694 - 4643

ARCHITECT

LLOYD ARCHITECTS

Two High Cliff, Plymouth MA 02360

TEL: (508) 746-4646
 FAX: (508) 746-1236
 E-MAIL: info@lloydarch.com

MEP ENGINEER

B | E | R

BUILDING ENGINEERING RESOURCES, INC.

Shovel Shop Square
 66 Main Street
 No. Easton, MA 02356
 Tel: (508) 230-0260
 Fax: (508) 230-0265
 Email: Ber@ber-engineering.com

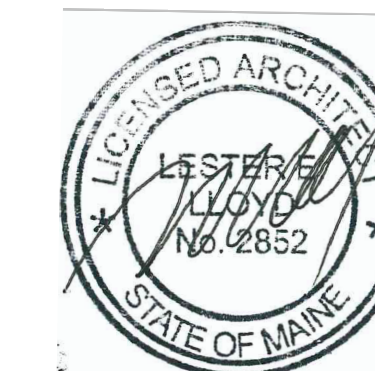
FOOD SERVICE CONSULTANT

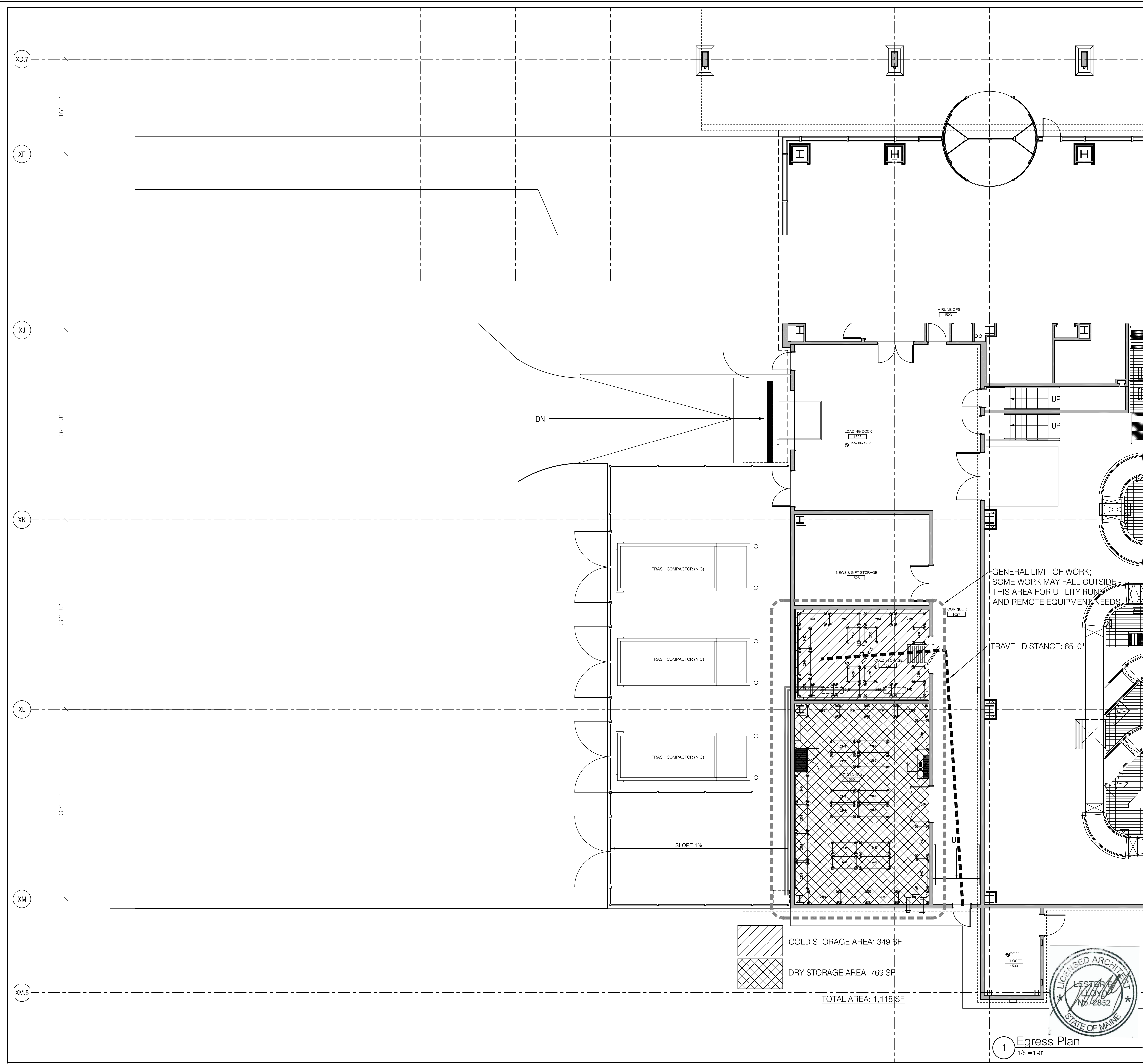


811 Cromwell Park Drive, Suite 113
 Cromwell Business Park at BWI
 Glen Burnie, Maryland 21061
 Tel: 410.863.1302
 Fax: 410.863.1308
 Email:
 FSDG@L2MFoodServiceDesign.com

DRAWING LIST

NO.	DRAWING NAME	ISSUED FOR PERMIT-082611
ARCHITECTURAL:		
A-0.0	Title Sheet	●
A-1.0	Level 2 Egress Plan	●
A-1.1	Floor & Ceiling Plans	●
A-1.2	Roof Plan, POS Run & Elevation	●
A-6.0	Schedules & Roof Details	●
ENGINEERING:		
FP-1.1	Fire Protection Plan	●
P-1.1	Plumbing Plan	●
M-1.1	Mechanical Plan	●
E-1.1	Electrical Plan	●
E-1.2	Fire Alarm Plan	●
E-1.3	Electrical Specifications	●
FOOD SERVICE:		
FS 1.1	Foodservice Equipment Plan & Schedule	●
FS 2.1	Foodservice Plumbing & Electrical Rough-In Plan	●
FS 3.1	Foodservice Special Conditions Plan	●

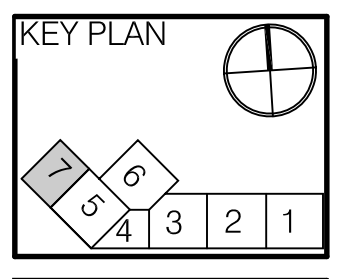




Item	Date



**Host Level 2
Dry & Cold Storage**
 Portland Int'l Jetport PWM
 1001 Westbrook Street
 Portland ME 04102



HMS Host
 6905 Rockledge Drive
 Bethesda, MD 20817
 T: (240) 694-4746
 F: (240) 694-4643
 C: (240) 274-6417
 E: scott.rozminik@hmshost.com

**Building Engineering
Resources, Inc.**
 66 Main Street
 North Easton, MA 02356
 T: (508) 230-0260
 F: (508) 234-0265
 E: ber@ber-engineering.com

**L2M Foodservice
Design Group**
 811 Cromwell Park Drive, Suite 113
 Cromwell Business Park at BW1
 Glen Burnie, Maryland 21061
 T: (410) 863-1382
 F: (410) 863-1308
 E: FSDG@L2MFoodServiceDesign.com

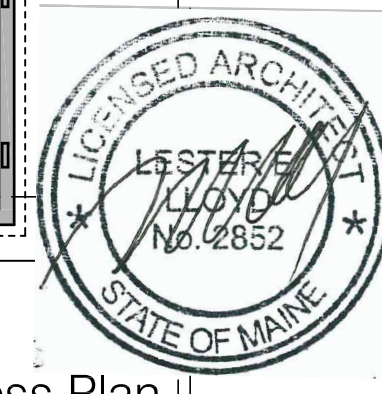
LLOYD ARCHITECTS
 Two High Cliff, Plymouth MA 02360
 TEL: (508) 746-4646
 FAX: (508) 746-1236
 E-MAIL: info@lloydarch.com

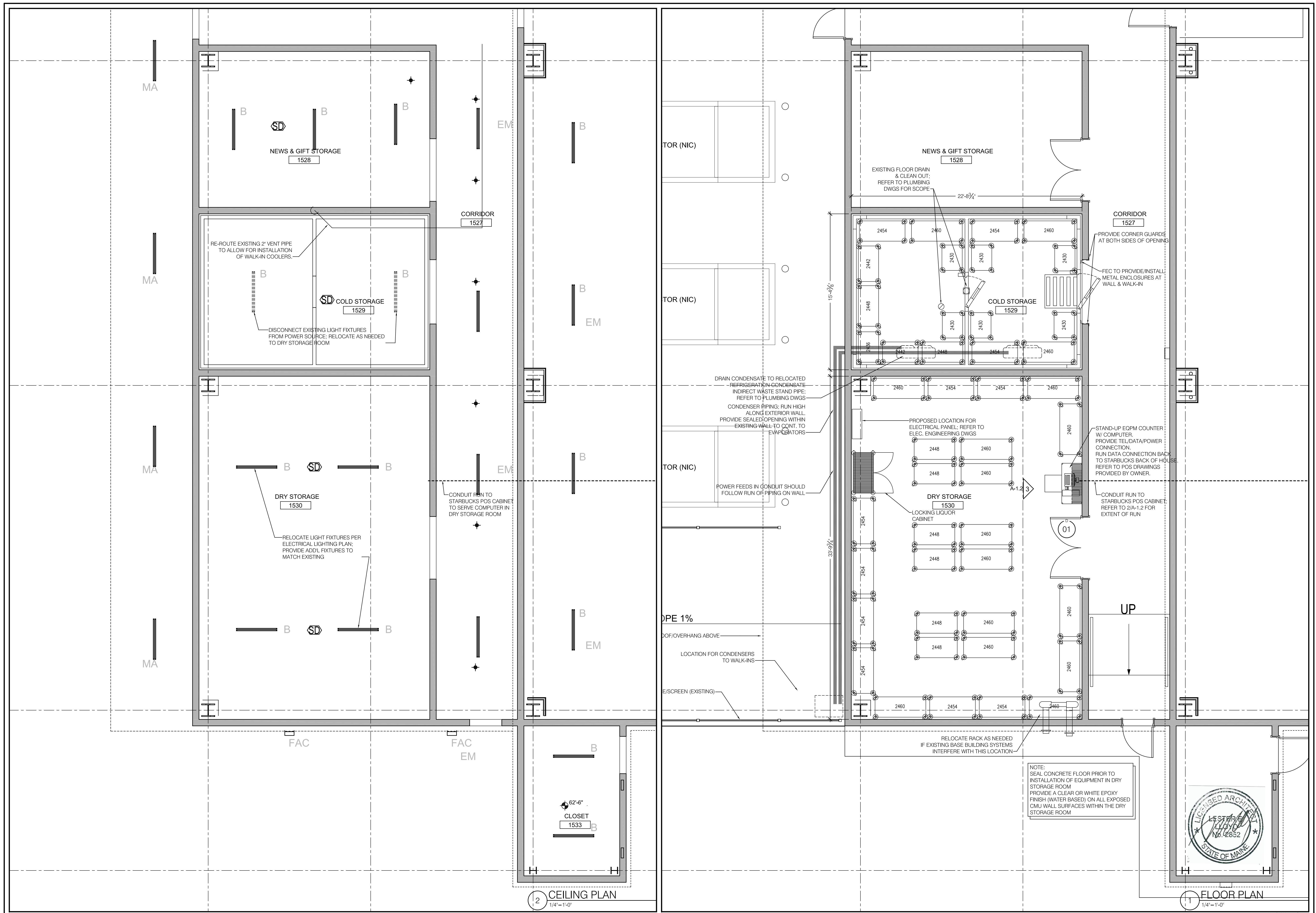
Job No.: 11402
 Scale: As noted
 Issued: 08/26/11

STORAGE AREA
 LEVEL 2
 EGRESS PLAN

A-1.0

1 Egress Plan
 1/8" = 1'-0"

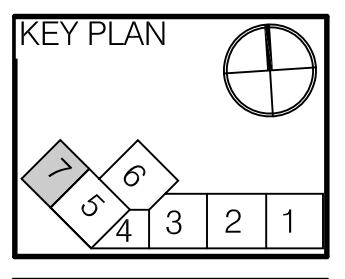




Item	Date



**Host Level 2
Dry & Cold Storage**
Portland Int'l Jetport PVM
1001 Westbrook Street
Portland ME 04102



HMS Host
6905 Rockledge Drive
Bethesda, MD 20817
T: (240) 694-4746
F: (240) 694-4643
C: (240) 274-6417
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North Easton, MA 02556
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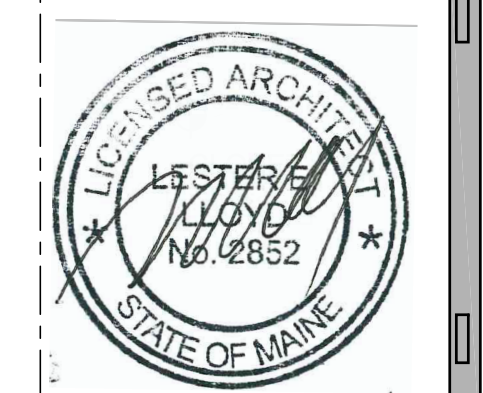
L2M Foodservice Design Group
811 Cromwell Park Drive, Suite 113
Cromwell Business Park at BW1
Glen Burnie, Maryland 21061
T: (410) 863-1382
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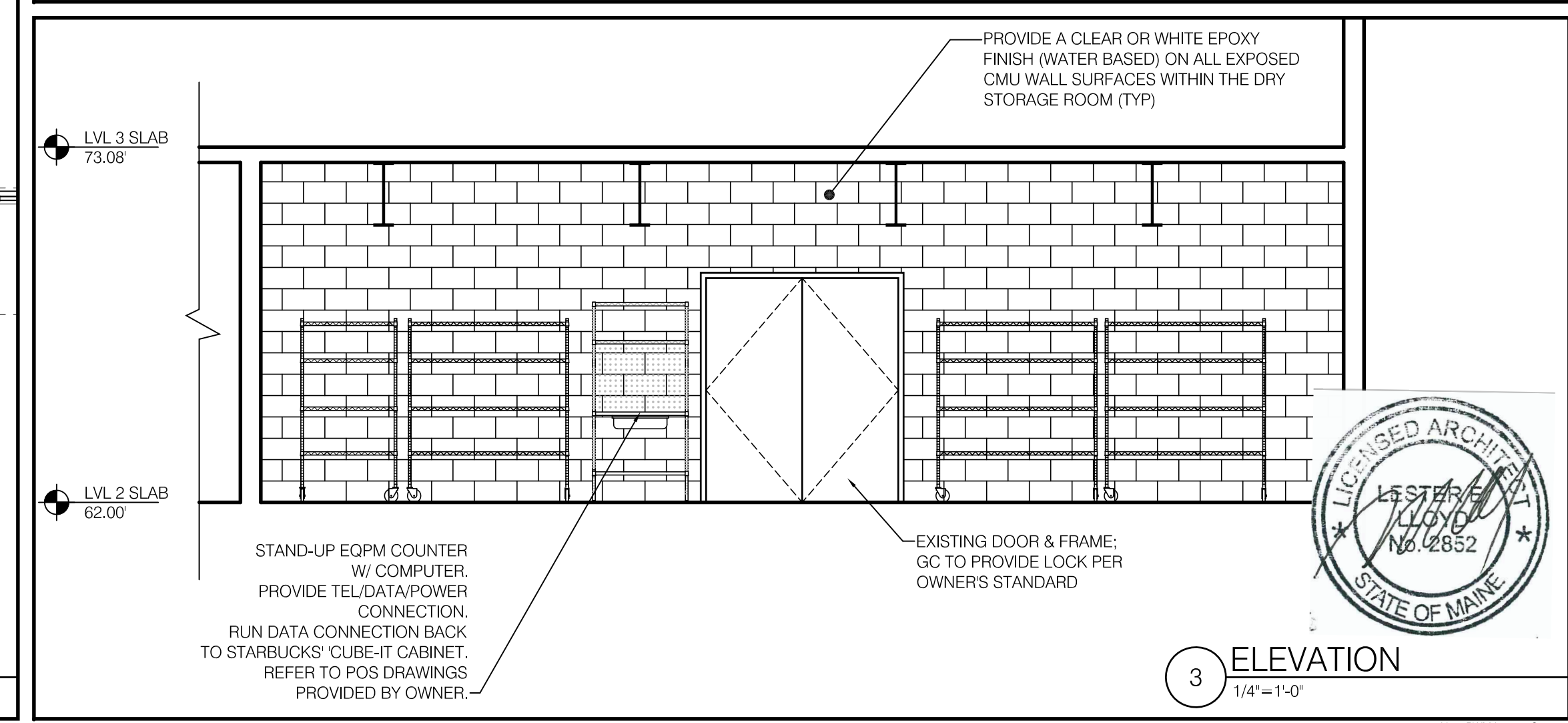
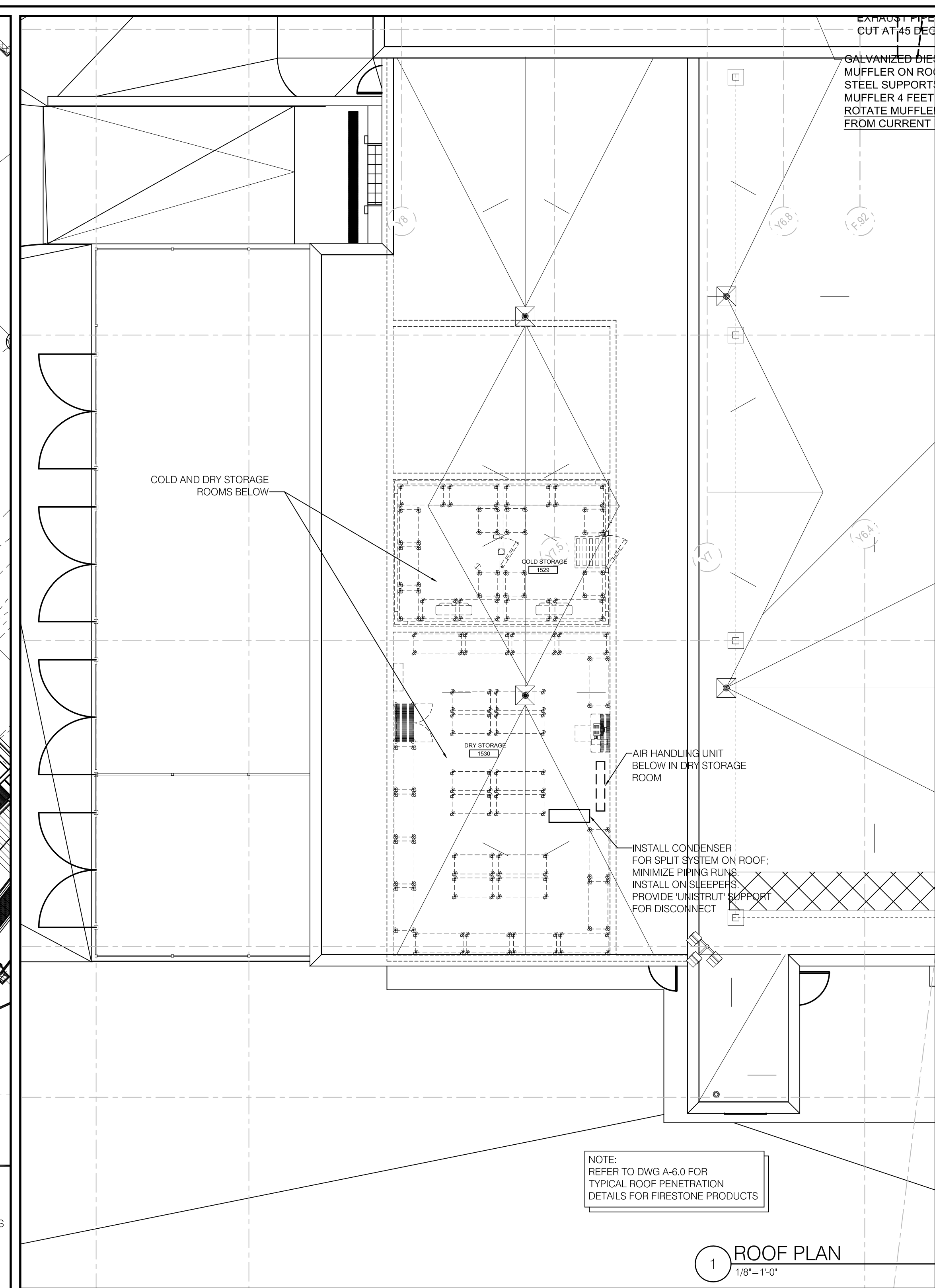
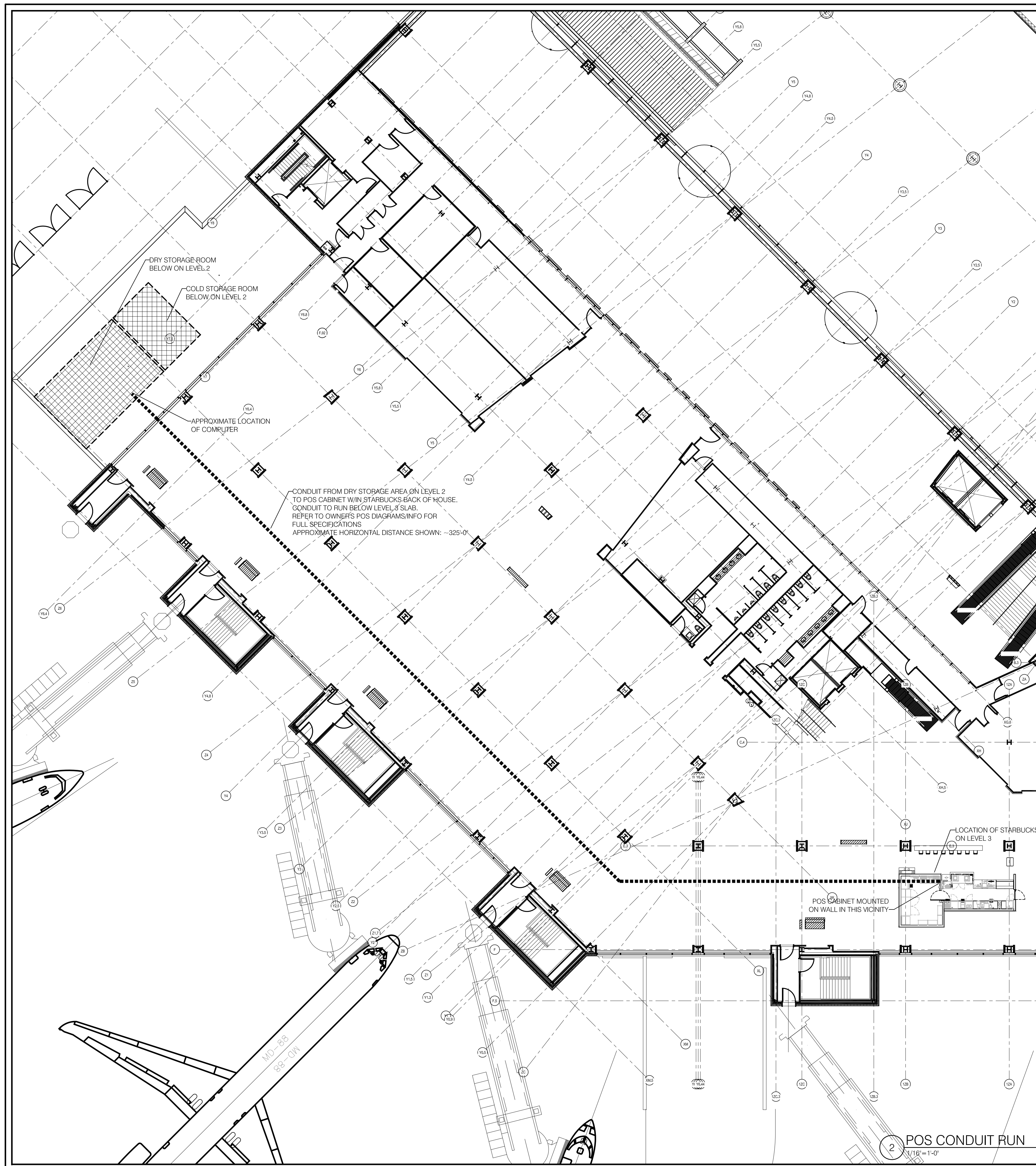
STORAGE AREA
FLOOR AND
CEILING PLANS

A-1.1



FLOOR PLAN
1/4" = 1'-0"

CEILING PLAN
1/4" = 1'-0"

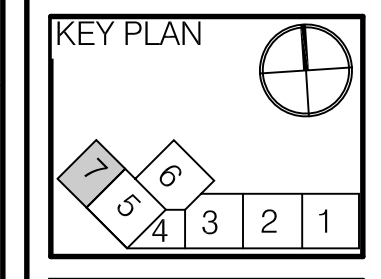


EXHAUST PIPE CUT AT 45 DEG
 GALVANIZED DIE MUFFLER ON ROOF
 STEEL SUPPORT MUFFLER 4 FEET
 ROTATE MUFFLE FROM CURRENT

Item	Date



**Host Level 2
 Dry & Cold Storage**
 Portland Int'l Jetport PVM
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 Portland ME 04102



HMS Host
 6905 Rockledge Drive
 Bethesda, MD 20817
 T: (240) 694-4746
 F: (240) 694-4643
 C: (240) 274-6417
 E: scott.reimink@hmshost.com

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 North Easton, MA 02556
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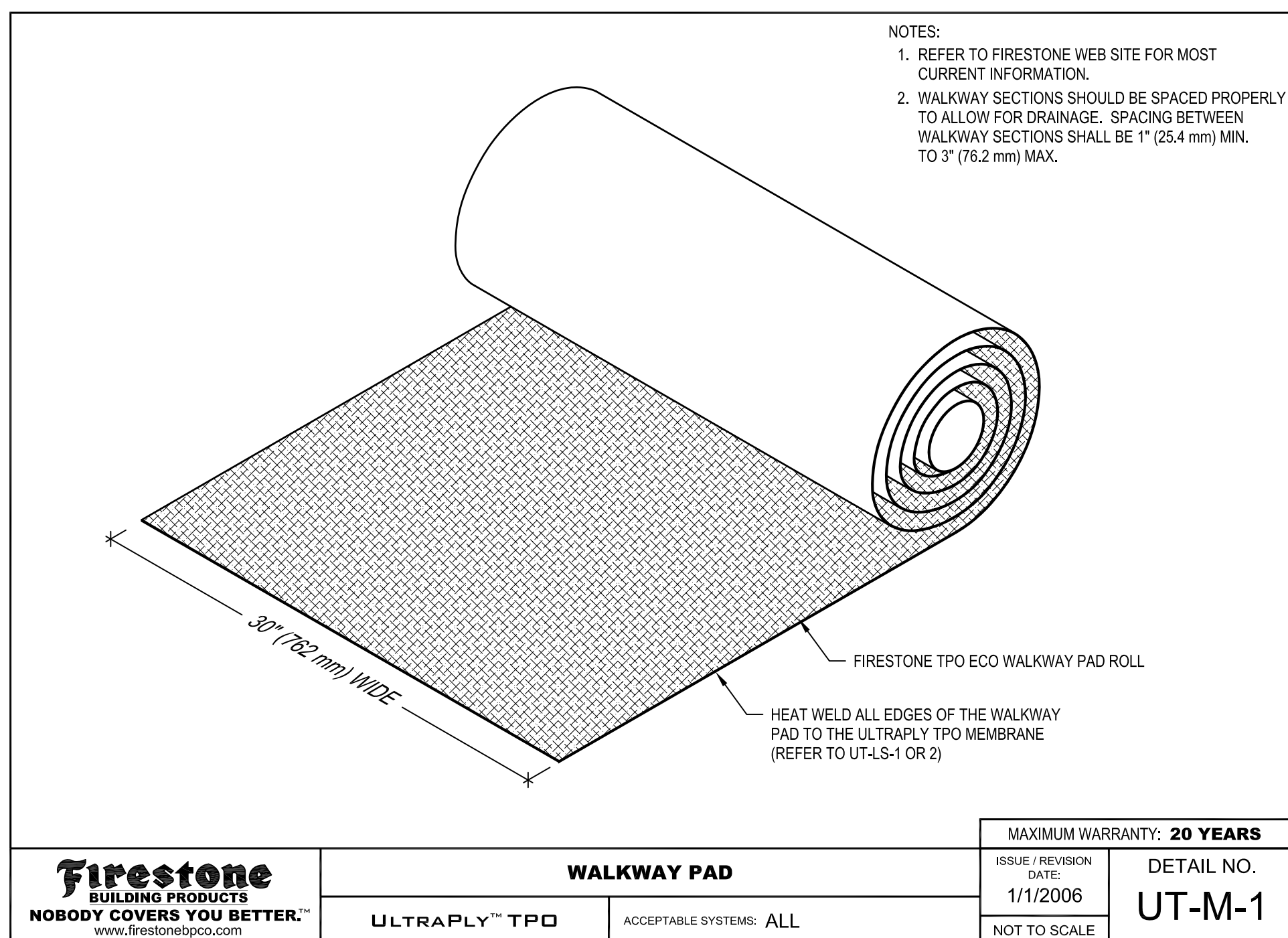
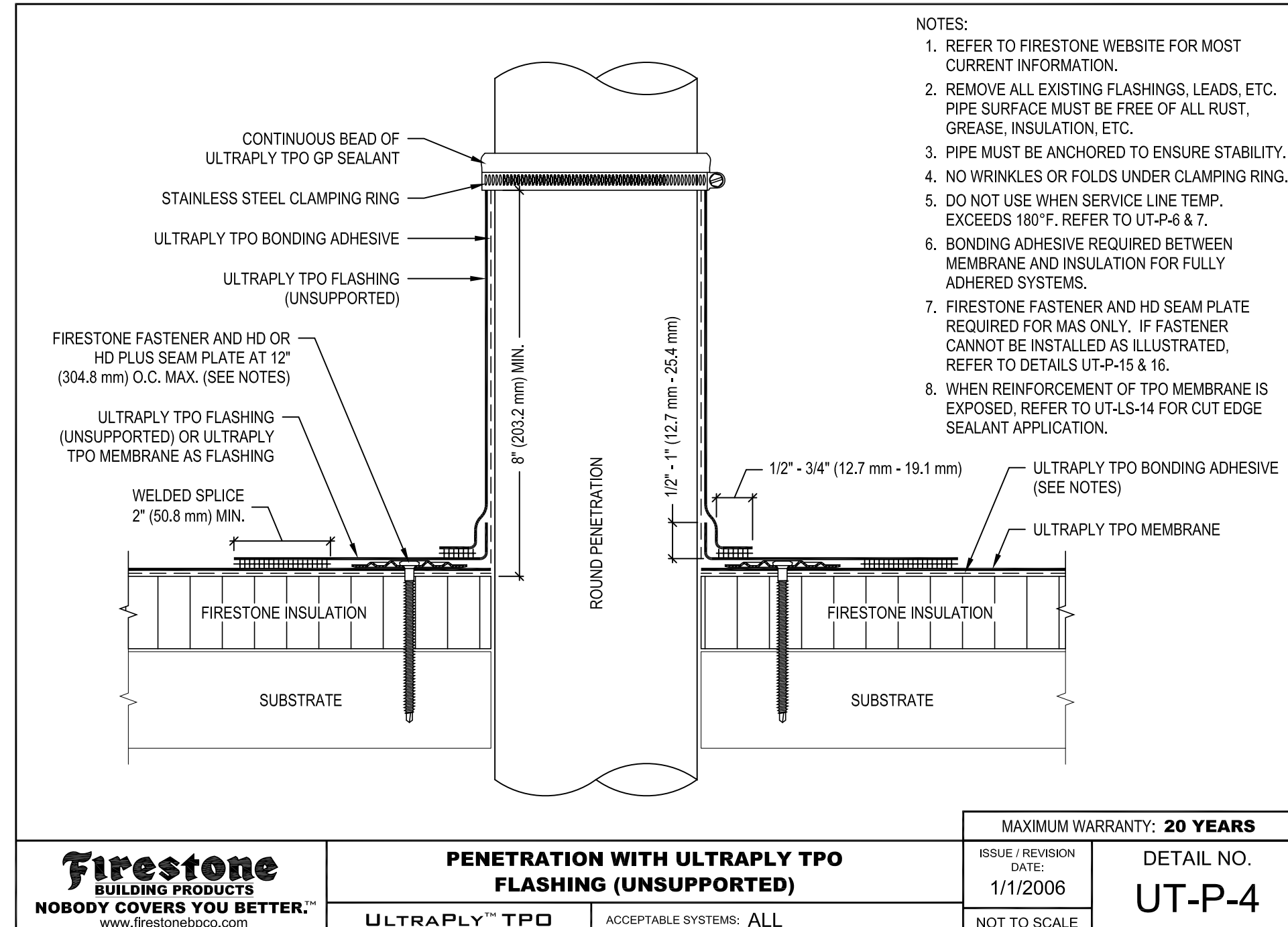
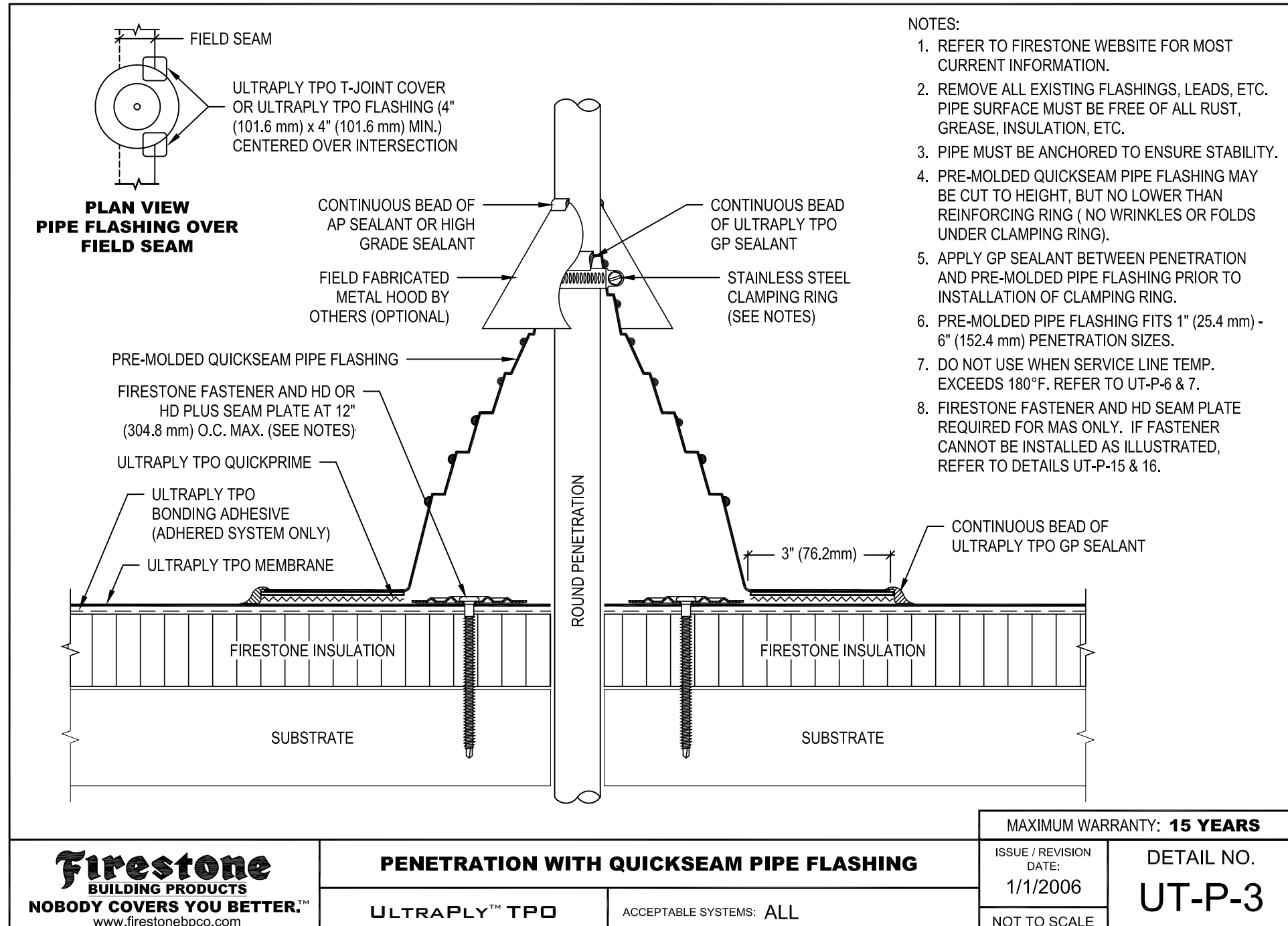
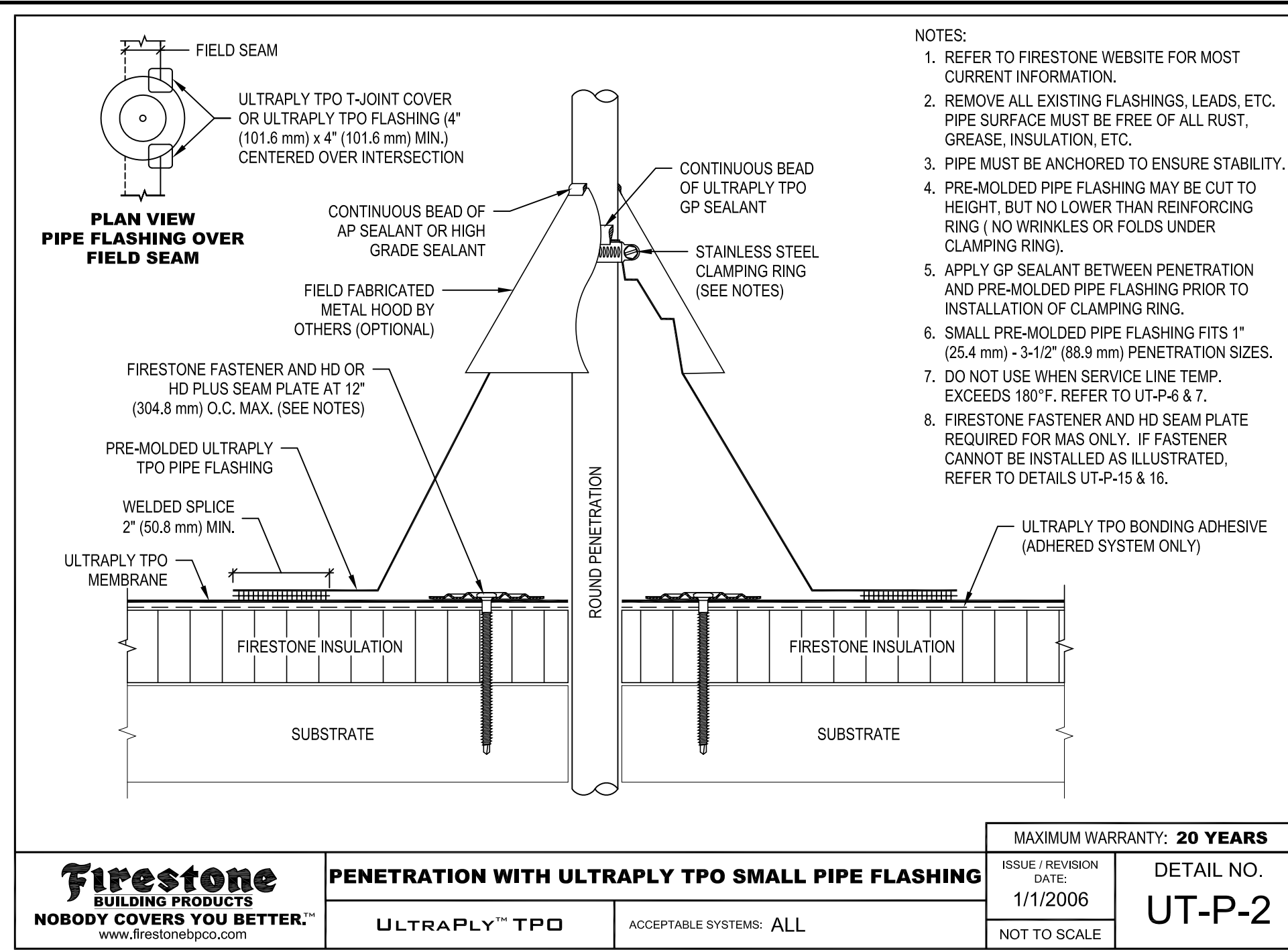
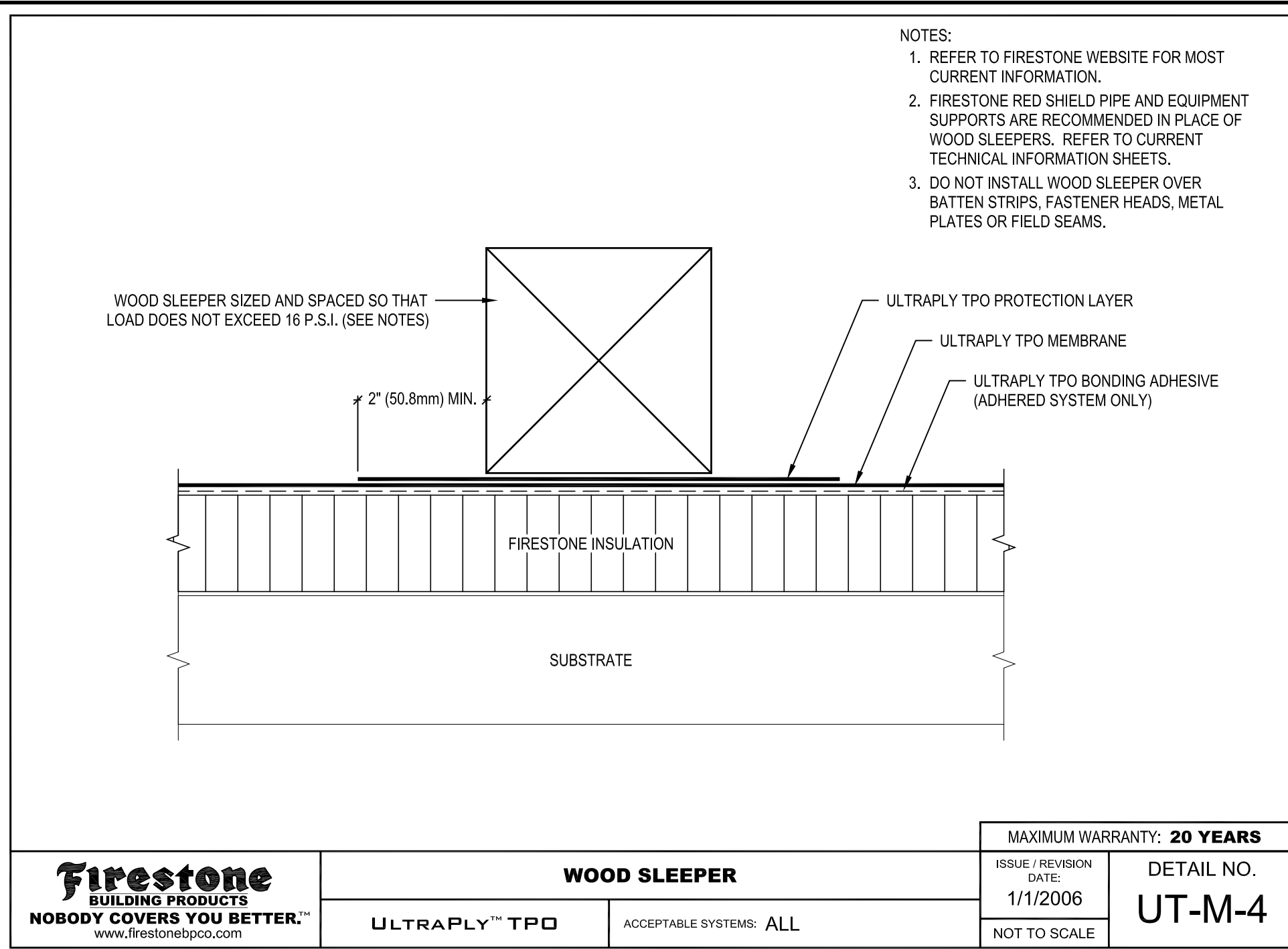
L2M Foodservice Design Group
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 Glen Burnie, Maryland 21061
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STORAGE AREA
 ROOF PLAN, POS
 RUN & ELEVATION

A-1.2



NOTE: CONFIRM W/ BASE BUILDING ROOFING CONTRACTOR AS ACCEPTABLE DETAIL(S) TO BE USED FOR EACH CONDITION; IF DETAILS DIFFER, THEN MATCH EXISTING.

2 ROOF PENETRATION DETAILS

RESPONSIBILITY SCHEDULE

n010-resp-sched

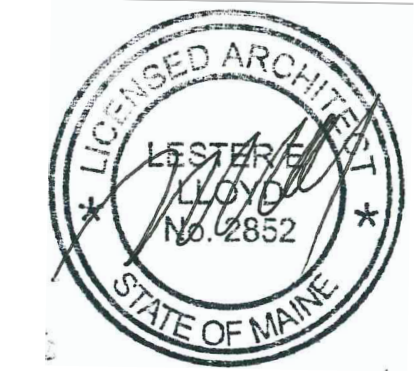
FOR ANY TENANT FURNISHED ITEMS THE GENERAL CONTRACTOR (GC) SHALL SCHEDULE NO LESS THAN THREE (3) WEEKS FOR DELIVER FROM HMS HOST. GENERAL CONTRACTOR SHALL NOTIFY HMS HOST OF SCHEDULE.

ITEM	FURNISHED			INSTALLED			REMARKS
	HMS HOST	F.S.E.	CONTRACTOR	HMS HOST	F.S.E.	CONTRACTOR	
ARCHITECTURAL							
KITCHEN TILE & BASE (MARAZZI)							GC TO VERIFY & COORDINATE QUANTITIES W/ MARAZZI. THEN RECEIVE AND INSTALL. HMSHOST TO PURCHASE FOB JOBSITE.
FRP PANELS							
PORCELAIN TILE BASE							
PORCELAIN TILE							
MARAZZI TILES							GC TO VERIFY & COORDINATE QUANTITIES W/ MARAZZI. THEN RECEIVE AND INSTALL. HMSHOST TO PURCHASE FOB JOBSITE.
METAL FRAMING & DRY WALL							
CASEWORK/MILLWORK							
METAL RAILING							
SUSPENDED CLG. SYSTEM							
WATERPROOF MEMBRANE							
WILSONART PLASTIC LAMINATE / GIBRALTAR SOLID SURFACE							GC PURCHASES & INSTALLS WITH HMSHOST NATIONAL CONTRACT
TABLES/CHAIRS/BOOTHS							PROVIDED UNDER SEPARATE CONTRACT WITH OWNER. GC TO SUPPLY LABOR & MOUNTING HARDWARE AS REQUIRED TO INSTALL.
FOOD SERVICE EQUIPMENT							
HOODS AND EXHAUST FANS							
SECURITY GRILLE							
S STL CORNER GUARDS (KITCHEN)							
ELECTRICAL							
ALL WORK AS SHOWN ON DRAWINGS							
LIGHTING							GC TO VERIFY & COORDINATE QUANTITIES W/ APPROVED DISTRIBUTOR. THEN RECEIVE AND INSTALL. HMSHOST TO PURCHASE FOB JOBSITE.
A/V SYSTEM EQUIPMENT							GC TO PROVIDE POWER & CONDUIT. VENDOR TO PROVIDE CABLES & INSTALL SPEAKERS & EQUIPMENT.
TELEVISIONS/MONITORS							GC TO PROVIDE CONDUIT AND POWER.
POS EQUIPMENT & CABLING							GC TO PROVIDE CONDUIT & POWER. HMS HOST TO PROVIDE POS EQUIPMENT AND PROVIDE FINAL HOOKUP. REFER TO POS PLAN.
POS COMM BOX							REFER TO POS PLAN.
TELEPHONE EQUIPMENT							GC TO PROVIDE CONDUIT AND POWER ONLY.
HVAC							
ALL WORK AS SHOWN ON DRAWINGS							
FINAL TEST & BALANCE REPORT							
PLUMBING							
ALL WORK AS SHOWN ON DRAWINGS							
HAND SINKS							FINAL PLUMBING HOOKUP BY GC
MOP SINK							FINAL PLUMBING HOOKUP BY GC
SPECIALTY							
SIGNAGE / GRAPHIC MURALS							ALL BLOCKING & POWER PROVIDED BY GC.
MENU BOARD							ALL BLOCKING & POWER (IF REQUIRED) BY GC.
DIGITAL MENU BOARD							GC TO PROVIDE CONDUIT AND POWER.
DECOR/ARTWORK							SUPPLIED UNDER SEPARATE CONTRACT WITH HMS HOST
TESTING							GC TO PROVIDE X-RAYS AT ALL PENETRATIONS THRU CONC. SLABS AND ROOF DECKS
DRILLING							GC TO BE RESPONSIBLE FOR ALL CORE-DRILLING/CUTTING OF ANY PENETRATIONS THRU THE FLOOR SLAB AND/OR ROOF DECK.
GC = GENERAL CONTRACTOR F.S.E. = FOOD SERVICE EQUIPMENT SUPPLIER NOTE: NOT ALL ITEMS WILL APPLY							

1 RESPONSIBILITY SCHEDULE

VENDOR INFORMATION

HMSHOST NATIONAL ACCOUNTS MARAZZI USA TILE CONTACT: Williams Pontel TEL: 972.220.0110 x2472 CELL PHONE: 828.302.3853 EMAIL: wpontel@marazzitile.com	METRO DOOR SECURITY GRILLE CONTACT: SAMANTHA WILSON PHONE: 800.669.3667 ext712 (HOTLINE 690) EMAIL: swilson@metrodoor.com	WILSONART LAMINATE CONTACT: DAN CHICKVARA VOICE MAIL: 254.207.2130 CELL PHONE: 770.335.3982 EMAIL: chlciv@wilsonart.com	BRAND ACCOUNTS/ VENDOR INFO - IF APPLICABLE OTHER CONTACT: PHONE: EMAIL:
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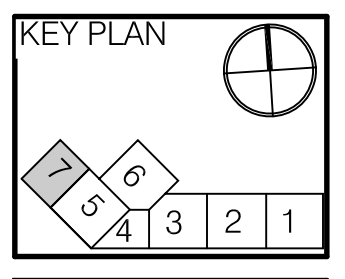


3 VENDORS

Item	Date



**Host Level 2
Dry & Cold Storage**
 Portland Int'l Jetport PVM
 1001 Westbrook Street
 Portland ME 04102



HMS Host
 6905 Rockledge Drive
 Bethesda, MD 20817
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LOYD ARCHITECTS
 Two High Cliff, Plymouth MA 02360
 TEL: (508) 746-4646
 FAX: (508) 746-1236
 E-MAIL: info@loydarch.com

Job No.: 11402
 Scale: As noted
 Issued: 08/26/11

STORAGE AREA SCHEDULES & ROOF DETAILS

A-6.0