

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK



CITY OF PORTLAND BUILDING PERMIT



This is to certify that
THOMPSON'S POINT INC

Located at
1 THOMPSONS POINT (Brick North)

PERMIT ID: 2016-00671 **ISSUE DATE:** 05/23/2016 **CBL:** 201 A005001

has permission to **Change of Use to fit up the C2 tenant space to a retail food service/take out. This supports the brewery and common seating area with service windows.**

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/ Michael White

/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

Retail food service/take-out with kitchen

Building Inspections

Use Group: B **Type:** 3B
Business - Take out kitchen
Occupant Load = 4
NFPA 13 Sprinkler System
Tenant C2, First Floor
MUBEC/IBC 2009

Fire Department

Classification:
Mixed, Multiple Occupancies
ENTIRE

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

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: 2016-00671	Date Applied For: 03/22/2016	CBL: 201 A005001
389 Congress Street, 04101 Tel: (207) 874-8703, Fax: (207) 874-8716				
Proposed Use: New tenant space - Tenant C2 - retail food service kitchen/take out ("Yeti Café")		Proposed Project Description: Change of Use to fit up the C2 tenant space to a retail food service/take out. This supports the brewery and common seating area with service windows.		
Dept: Zoning		Status: Approved w/Conditions	Reviewer: Christina Stacey	Approval Date: 04/13/2016
Note: B-5 zone No off-street parking requirement per §14-332.1(g) Seats in the common space are not exclusive to the food service tenant and there will be no table service, therefore the use shall be considered retail take-out and not a restaurant.		Ok to Issue: <input checked="" type="checkbox"/>		
Conditions:				
1) This permit approves interior work only.				
2) Separate permits shall be required for any new signage.				
3) This unit shall remain a retail food take-out and kitchen. Any change of use or addition of new uses 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: Jeanie Bourke	Approval Date: 05/16/2016
Note:		Ok to Issue: <input checked="" type="checkbox"/>		
Conditions:				
1) 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.				
2) Equipment shall be installed in compliance with the manufacturer's specifications and the UL listing.				
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, fire suppression 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) 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.				
Dept: Engineering DPS		Status: Approved w/Conditions	Reviewer: Rachel Smith	Approval Date: 04/01/2016
Note:		Ok to Issue: <input checked="" type="checkbox"/>		
Conditions:				
1) Applicant will fully pump out grease interceptor on a quarterly basis by a 3rd party contractor. Records of fats, oils, and greases disposal must be kept on record for a minimum of three years.				
2) Approval for a business livense application requires inspection of required grease control equipment. After, installation, please call the Department of Public Works, Water Resoureces Division at 207-874-8846 to set up an inspection.				
3) Installation of an exterior grease interceptor required. All kitchen fixtures producing grease laden waste must go through the grease interceptor. This includes 3-bay sink, mop sink, pre-rinse dishwashing sink, etc. Dishwasher may be tied per manufacturer's recommendation				
Dept: Fire		Status: Approved w/Conditions	Reviewer: Michael White	Approval Date: 05/23/2016
Note:		Ok to Issue: <input checked="" type="checkbox"/>		
Conditions:				

- 1) Means of egress shall be illuminated in accordance with 2009 NFPA 101, Chapter 7.8.
- 2) All construction shall comply with City Code Chapter 10.
- 3) 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.
- 4) All construction shall comply with 2009 NFPA 101, Chapter 36 New Mercantile Occupancies.
- 5) Fire extinguishers are required per NFPA 1 (2009 Edition) Table 13.6.2. Placement and Size of extinguishers shall follow NFPA 1 table 13.6.8.2.1.1.