

RECEIVED General Building Permit Application of the property owner owes real estate of personal property times or user charges of politicing or within the City, payment arrangements must be made before permits of any kind are acceptable in sometions.

dress/Location of Construction:	1- THEMPSONS POINT	
tal Square Footage of Proposed Struc	furos	
x Assessor's Chart, Block & Lot art# Block# Lot#	Applicant Name:  Address COASTLINE AIN MECH  City, State & Zip  WESTBACOK unt 04692	Telephone: 267 - 232 - 0113 Email:
essee/Owner Name: FORE FAONT ferent than applicant) ddress:  Thom Psoms Point ty, State & Zip: Purtland Maint, 04101 elephone	Contractor Natne: (If different from Applicant) Address:  City, State & Zip:  Telephone	Cost of Work: 30 \$ 10,000_ C of O Fee: \$  Historic Rev \$ M#
	VACAN	
vacant, what was the previous use?		
mased Spacific uses	STEAR-E	
proporty port of a middle ising If	Kitcหลง lease Name	
should we contact when the permit is rea	ML	
State & Zip: WETBAOK A	nt	
causes and der to be sure the City fully understands to the issuance of a permit.	utlined on the applicable checklist. In automatic permit denial. The full scope of the project, the Department For further information or to download coand Inspections on-line at	



# **Department of Permitting and Inspections**

2000 1/4
Air Velocity within the duct system 3000 C+m
Grease accumulation prevention system: Pitched Grease Duct, Greats Cups
Grease accumulation prevention system: Pitched Grease Duct, Greats Cups Cleanouts: Yes ON Runs & El Elbows
Grease Duct enclosure:
Exhaust Termination: Roof Wall
Fire Suppression System: ANSul -
Exhaust fan mounting and clearance from the roof / wall or Combustibles:
Exhaust fan distance from property lines:
Exhaust fan distance from other vents or openings: 10 Ft
Exhaust fan distance from adjacent buildings:
Exhaust fan height above adjoining grade:
3. Hood Specs
Style of Hood: Kitchen Suspendes
Type of Filter: WASAABLE
Height of filter above nearest cooking surface:
Capacity of hood CFM:
Make up Air system description and capacity: Captile Dir GAS Fired, Roof
DACKAGE UNIT.



### **Department of Permitting and Inspections**

#### Electronic Signature and Fee Payment Confirmation

Notice: Your electronic signature is considered a legal signature per state law.

By digitally signing the attached document(s), you are signifying your understanding this is a legal document and your electronic signature is considered a *legal signature* per Maine state law. You are also signifying your intent on paying your fees by the opportunities below.

2.	Once the complete application package has been received by You will receive an e-mailed invoice from our office which application and corresponding paperwork have been entereprocess.  You then have the following four (4) payment options:	signifies that your electronic permit
	provide an on-line electronic check or credit/debit card (Express, Discover, VISA, and MasterCard) payment	we accept American
	call the Inspections Office at (207) 874-8703 and spearepresentative to provide a credit/debit card payment over	
	hand-deliver a payment method to the Inspections Office, Hall,	Room 315, Portland City
	deliver a payment method through the U.S. Postal Service	, at the following address:
	City of Portland Department of Permitting and Inspectio 389 Congress Street, Room 315 Portland, Maine 04101	ons
Afte e-m	Signing below, I understand the review process starts only one ter all approvals have been met and completed, I will then be in nail. No work shall be started until I have received my permit plicant Signature:	ssued my permit and it will be sent via
	ave provided digital copies and sent them on:	Date:
NO' buil	OTE: All electronic paperwork must be delivered to eldinginspections@portlandmaine.gov or by physical means iedice.	; a thumb drive or CD to the

Type II \_\_\_\_ Type 1

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



## **Department of Permitting and Inspections**

# Commercial Hood / Exhaust Application

Dear Applicant,

1.

Type I\_

Type of System:

The following is a checklist to assist you in filing for a permit for a Kitchen Exhaust system. Please complete this and submit job specific construction documents that demonstrate compliance.

Type II systems are systems that vent steamers and other non-grease producing appliances.
2. Type of Materials:
Is the hood Stainless steel or other type of steel? Stainless Steel
If other, what type? NA
Is the duct work Stainless steel or other type of steel? Steel,
If other, what type? Steel Grease Rated Duct 16 GATTic
Thickness of the steel for the hood: Thickness of the duct for the hood: 16 6 A
Type of Hood and Duct Supports Capthe Air Type "ONE" 1
Type of seams and Joints Welded,
Grease Gutters provided? Hood Clearance reduction to Combustibles design /specs:
Duct Clearance reduction to Combustibles design/specs:
Vibration Isolation System: Spring & Rubber Steel hangers