DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK

ITY OF PORTLAN





This is to certify that

1140 BRIGHTON LLC

Located at

1140 BRIGHTON AVE

PERMIT ID: 2014-01449 **ISSUE DATE: 08/12/2014** CBL: 265 B004001

has permission to **Change of use & rehab of an existing retail space to a proposed yogurt stand** reataurant called, "Yogurt Valley" - considered restaurant per zoning- over 9 seats

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/ Craig Messinger

/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

2 restaurants (Kon Asian Bistro & Yogurt Valley) and 2 retail areas

Building	Inspections	

Use Group: B/M/A-2 Type: 5B (reclassifie d) Business - Middle of 3 Units - Yogurt shop with < 50 seats NFPA 13 System (required) Middle of 3 smaller Units MUBEC/ IBC 2009

Fire Department

Classification:

restaurant and three retail use(one = Northern Lights Smoke Shop- #2014-01449 changes the use of one of the retail spaces to restaurant (more than 9 seats (Yogurt Valley) 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:

Close-in Plumbing/Framing w/Fire & Draft Stopping Electrical Close-in w/Fire & Draftstopping Above Ceiling Inspection Certificate of Occupancy/ Temporary Final - Electric Final - Fire Plumbing Rough Commercial

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:	Date Applied For:	CBL:			
389 Congress Street, 04101 Tel: (207) 874-8703, Fax: (207) 874-8		2014-01449	07/03/2014	265 B004001			
Proposed Use:		Proposed Project Description:					
Change of use of one of the retail spaces to a restaurant (Yogurt Valley - more than 9 seats)		Change of use & rehab of an existing retail space to a proposed yogurt stand reataurant called, "Yogurt Valley" - considered restaurant per zoning- over 9 seats					
Note:	eviewer:	Marge Schmucka		ate: 07/08/2014 Ok to Issue: ☑			
Conditions:							
1) Separate permits shall be required for any new signage.							
 Separate permits are required for any HVAC systems that are installed. The HVAC equipment must not exceed the maximum noise level allowed in the B-2 Zone. All equipment permits shall have the dBA output requirments submitted at th time of HVAC application. 							
Dept: Building Status: Approved w/Conditions Re	eviewer:	Jeanie Bourke	Approval Da	ate: 08/01/2014			
Note:				Ok to Issue:			
Conditions:							
1) Per IBC Sec. 107.3.4.2, Deferred Submittals are required for portions of the design that have not been submitted. These plans, details and documents shall be submitted to the Inspections Office by the registered design professional in responsible charge. The work associated with these items shall not be performed prior to approval from the building official. This pertains to the structural integrity of the roof for the Chiller. This information may be submitted on this permit or the future HVAC permit.							
2) 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 kitchen design compliance prior to commencing work in earnest.							
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 and fuel tanks. Separate plans may need to be submitted for approval as a part of this process.							
5) 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.							
6) Equipment shall be installed in compliance with the manufacturer's specifications and the UL listing.							
Note:	eviewer:	Benjamin Pearson		ate: 08/12/2014 Ok to Issue: ☑			
Conditions:							
 Current plans do not indicate any grease control equipment. At a minimum, an automatic grease control unit capable of 25 gallons per minute must be installed to capture grease producing sources such as the three bay sink and mop sink. There are multiple floor drains as well that should be plumbed to the unit. Unit can be installed in the slab as long as there is enough space for daily access and maintenance. Approved units are the Thermaco Big Dipper W-250-IS, Gosyln GOS-80, and Highland Tank AGI-25 or equivalent. For more information, call Frank Brancely at 207-874-8846 							
Dept: Fire Status: Approved w/Conditions Re	viower	Craig Messinger	Approval Da	ate: 07/21/2014			
Note:	eviewer:	Claig Wessinger		Ok to Issue: \checkmark			
Conditions:							
 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. This review does not include approval of fire alarm system design or installation. 							

- The entire sprinkler system shall be maintained in accordance with NFPA 25, Standard for Inspection, Testing and Maintenance of Water-Based Fire Protection Systems, 2008 edition.
- 3) All construction shall comply with City Code Chapter 10.
- 4) Shall comply with NFPA 101, Chapter 38, New Business Occupancies.
- 5) Fire extinguishers are required per NFPA 1 Table 13.6.2.
- 6) 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.
- 7) All outstanding code violations shall be corrected prior to final inspection.