

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK



CITY OF PORTLAND BUILDING PERMIT



This is to certify that

DOVER DEVELOPMENT CORP

PERMIT ID: 2012-50692

Located at

142 RIVERSIDE ST

CBL: 267 A004001

has permission to **Operate Mobile Food Truck on property**

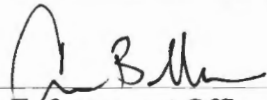
provided that the person or persons, firm or corporation accepting this permit shall comply with all of the provisions of the Statutes of Maine and of the Ordinances of the City of Portland regulating the construction, maintenance and use of the buildings and structures, and of the application on file 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 procured prior to occupancy.

N/A

Fire Prevention Officer

 12/5/12

Code Enforcement Officer / Plan Reviewer

**THIS CARD MUST BE POSTED ON THE STREET SIDE OF THE PROPERTY
THERE IS A PENALTY FOR REMOVING THIS CARD**

BUILDING PERMIT INSPECTION PROCEDURES
Please call 874-8703 (ONLY)
or email: 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.**

REQUIRED INSPECTIONS:

~ Final 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

389 Congress Street, 04101 Tel: (207) 874-8703, Fax: (207) 874-8716

Permit No: 201250692	Date Applied For: 11/30/2012	CBL: 267 A004001
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Location of Construction: 142 RIVERSIDE ST	Owner Name: DOVER DEVELOPMENT CORP	Owner Address: 142 RIVERSIDE ST	Phone:
Business Name: Gusto's	Contractor Name:	Contractor Address:	Phone:
Lessee/Buyer's Name Jim Chamoff	Phone: 2076539296	Permit Type: Additions - Commercial	

Proposed Use: operate mobile food truck on property	Proposed Project Description: Operate Mobile Food Truck on property
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Dept: Zoning **Status:** Approved with Conditions **Reviewer:** Ann Machado **Approval Date:** 12/04/2012
Note: **Ok to Issue:**

- 1) This permit is being issued with the condition that the food truck is located a minimum of twenty feet from the front property line and a minimum of ten feet from the side property lines. It also should be parked far enough back so that there is room for the customers to park back from the street and not block the line of sight along Riverside Street.

Dept: Planning **Status:** Approved with Conditions **Reviewer:** Barbara Barhydt **Approval Date:** 12/05/2012
Note: **Ok to Issue:**

- 1) This permit is being issued with the condition that if there are any alterations or improvements to the site, that the applicant will have to go through site plan review.

City of Portland, Maine - Building or Use Permit Application

389 Congress Street, 04101 Tel: (207) 874-8703, Fax: (207) 874-8716

Permit No: <i>2012-11-5418</i> 2012-50692	Issue Date:	CBL: 267 A004001
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Location of Construction: 142 RIVERSIDE ST	Owner Name: DOVER DEVELOPMENT CORP	Owner Address: 142 RIVERSIDE ST	Phone:
Business Name: Gusto's	Contractor Name:	Contractor Address:	Phone
Lessee/Buyer's Name Jim Chamoff	Phone: (207) 653-9296	Permit Type: Additions - Commercial	Zone: B4
Past Use: Vacant land	Proposed Use: operate mobile food truck on property	Permit Fee:	Cost of Work: \$1,000.00
Proposed Project Description: Operate Mobile Food Truck on property		FIRE DEPT: <input type="checkbox"/> Approved <input type="checkbox"/> Denied <input checked="" type="checkbox"/> N/A	INSPECTION: Use Group: Type: <i>N/A</i>
		Signature: Signature:	
PEDESTRIAN ACTIVITIES DISTRICT (P.A.D.) Action: <input type="checkbox"/> Approved <input type="checkbox"/> Approved w/Conditions <input type="checkbox"/> Denied Signature: Date:			

Permit Taken By: Service_User	Date Applied For: 11/30/2012	Zoning Approval		
<ol style="list-style-type: none"> This permit application does not preclude the Applicant(s) from meeting applicable State and Federal Rules. Building permits do not include plumbing, septic or electrical work. Building permits are void if work is not started within six (6) months of the date of issuance. False information may invalidate a building permit and stop all work.. 	Special Zone or Reviews <input type="checkbox"/> Shoreland <input type="checkbox"/> Wetland <input type="checkbox"/> Flood Zone <input type="checkbox"/> Subdivision <input type="checkbox"/> Site Plan Maj <input type="checkbox"/> Minor <input type="checkbox"/> MM <input type="checkbox"/> Date: <i>12/4/12</i> <i>ABM</i>	Zoning Appeal <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:	Historic Preservation <input checked="" type="checkbox"/> Not in District 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>ABM</i>	

CERTIFICATION

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 application 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	PHONE

B-11

2012 11 549866

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.

Location/Address of Construction: <u>142 Riverside St.</u>		
Total Square Footage of Proposed Structure/Area	Square Footage of Lot	Number of Stories
Tax Assessor's Chart, Block & Lot Chart# Block# Lot#	Applicant *must be owner, Lessee or Buyer* Name <u>Gourmet Food Trucks of Me., Inc.</u> Address <u>11 Main St. Suite, PMB171</u> City, State & Zip <u>Westbrook, ME 04092</u>	Telephone: <u>207-653-5662</u>
<u>207 A 004</u>	Owner (if different from Applicant) Name <u>John Locke</u> Address <u>Dover Development Corp</u> City, State & Zip <u>142 Riverside St Portland 04101</u>	Cost Of Work: \$ _____ C of O Fee: \$ _____ Total Fee: \$ _____
Lessee/DBA (If Applicable) <u>Jim Chamoff</u>		
Current legal use (i.e. single family) <u>Vacant</u>	Number of Residential Units _____	
If vacant, what was the previous use? _____		
Proposed Specific use: <u>Operate Mobile Food Truck</u>		
Is property part of a subdivision? _____	If yes, please name _____	RECEIVED
Project description: <u>Same as Use 335" x 85"</u>		NOV 30 2012
Contractor's name: <u>N/A</u>		Dept. of Building Inspections City of Portland Maine
Address: _____		
City, State & Zip _____		Telephone: _____
Who should we contact when the permit is ready: <u>Jim Chamoff</u>		Telephone: <u>207-653-9296</u>
Mailing address: <u>See above</u>		

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 applications visit the Inspections Division on-line at www.portlandmaine.gov, or stop by the Inspections Division office, room 315 City Hall or call 874-8703.

I hereby certify that I am the Owner of record of the named property, or that the owner of record authorizes the proposed work and that I have been authorized by the owner to make this application as his/her authorized agent. I agree to conform to all applicable laws of this jurisdiction. In addition, if a permit for work described in this application is issued, I certify that the Code Official's authorized representative shall have the authority to enter all areas covered by this permit at any reasonable hour to enforce the provisions of the codes applicable to this permit.

Signature:	Date: <u>11/30/12</u>
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This is not a permit; you may not commence ANY work until the permit is issued



PORTLAND MAINE

Strengthening a Remarkable City, Building a Community for Life • www.portlandmaine.gov

Receipts Details:

Tender Information: Check , BusinessName: Gourmet Food, Check Number: 1048\$30.00

Tender Amount: 30.00

Receipt Header:

Cashier Id: gguertin

Receipt Date: 11/30/2012

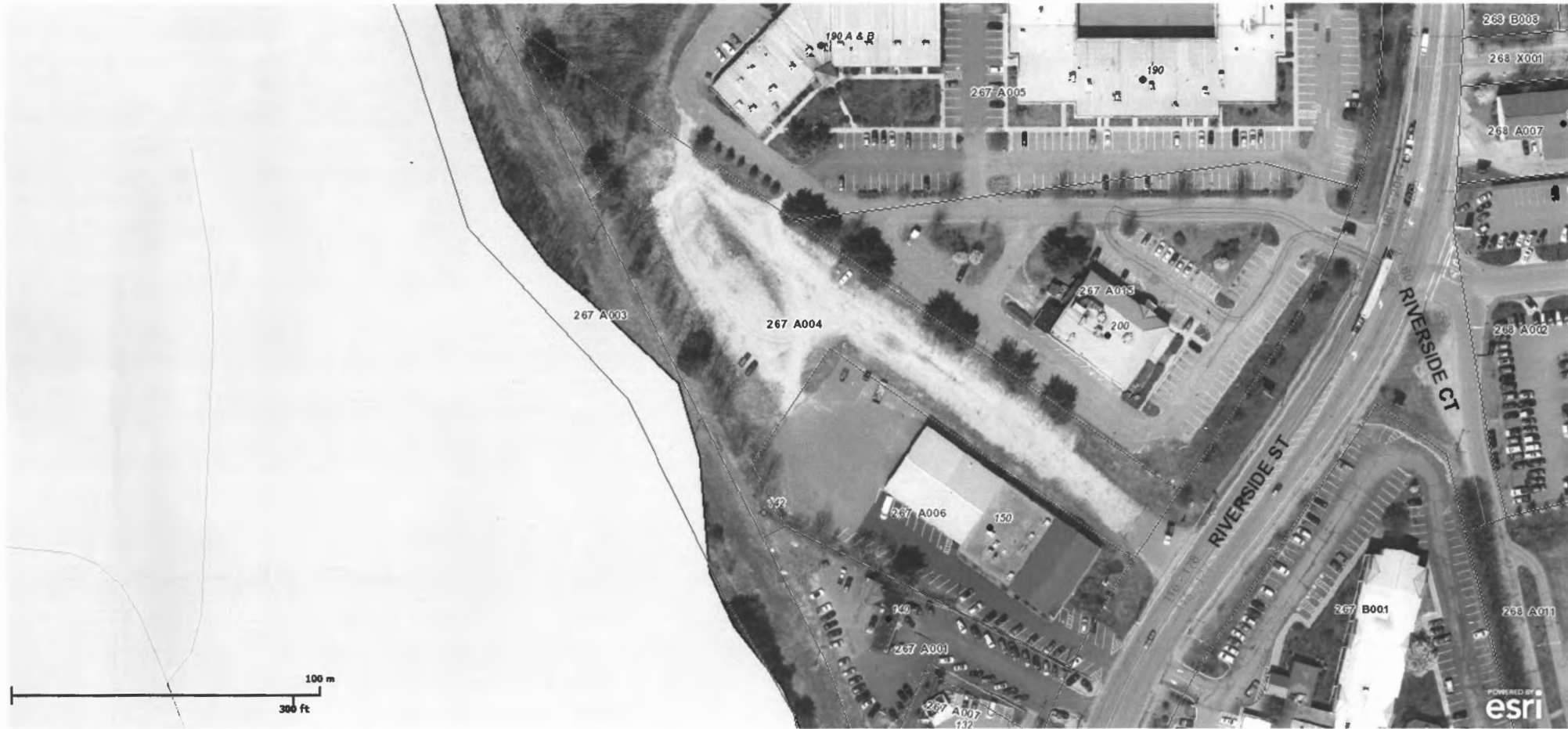
Receipt Number: 50693

Receipt Details:

Referance ID:	8920	Fee Type:	BP-Constr
Receipt Number:	0	Payment Date:	
Transaction Amount:	30.00	Charge Amount:	30.00
Job ID: Job ID: 2012-11-5498-ALTCOMM - operate mobile food truck			
Additional Comments: GourmetFood			

Thank You for your Payment!

142 Riverside Street





Dear Valued Customer,

It is with great pleasure that I introduce myself, Jim Chamoff, the president of Gusto's Gourmet Streets Food Truck, now serving the finest, tastiest, and freshest of Italian gourmet foods in all of the greater Portland, Maine area. Get ready for the best old school Italian foods, gelatos, and espressos, served from a modern, fully stocked food truck at the most economical prices. Download my mobile app from the Android or iPhone app stores, and you'll be alerted when my kitchen on wheels visits your area. Follow me on Twitter (@gustosme) and Facebook (gourmet streets of maine), and be connected to the most exciting new craze in fresh wholesome food services. Gusto's of Greater Portland is here to satisfy your cravings for great food at prices the whole family can afford.

See you real soon,

Jim Chamoff, *President*

Gusto's of Greater Portland

Gourmet Food Trucks of Maine, Inc.

jim@gourmetstreetsmaine.com



- *Choice of the finest Italian dishes, gelatos and espressos*
- *Meals under \$10*
- *Freshly prepared using only locally grown and purchased ingredients*
- *Served from state of the art commercial kitchen on wheels*
- *Locally owned and operated*
- *Entertaining and fun – Meet friends, make parties.*
- *Healthy Options Available*
- *Catering and Event Planning*



Bringing Great People and Great Cuisines Together the World Over

GOURMET FOOD TRUCKS OF MAINE, INC.
11 Main Street Suite 7 • PMB 171 • Westbrook, ME 04092

OFFICE 207-653-5662

Jim Chamoff, *President*

jim@gourmetstreetsmaine.com

gourmetstreets.com

GOURMET STREETS™ *Offers Expansion Opportunities in* *these Incredible Cuisines*



"Latin-Asian Fusion Cuisine" In this food truck called Chillipeppers, ginger and wasabi meet chipotle and pico de gallo in a battle so fierce, the only winner can be you and your taste buds. Marvel at the melding of Latin and Asian flavors, delight as the tangy fire of one dish hits your mouth, while another tingles the tongue with delectable sweetness. This is a culinary experience bursting with the hot, spicy, sweet and sublime flavors of two continents and cultural traditions, fit for a gourmet of the most discerning tastes, and served in soft or crunchy tacos for easy eats.



"Desserts and Breakfasts" If you love Willy Wonka, walking through a bakery, or have a sweet tooth, Mambi's will have your heart. Desserts such as these have brought men and women far greater than you to their knees. It is only by the grace of God and Oprah that you are able to stand at all after a Mambi's dessert. And of course our perfect side, is a breakfast for champions (even if you did just get up at 4PM), served all day (and night) long.



"Dishes that made America Famous"

What could be more American than baseball and apple pie, except our American Fare food truck? Combing all 50 states, we braved cowboys, flash mobs, Hollywood startlets, and New Yorkers, in order to bring you the finest gourmet cuisine from across the country. We went with food that is representative of particular regions or states, giving you the culinary equivalent of a cross-country road trip. We're making some really delicious food here.



"Kabobs, Burgers and more" It's time to introduce the world to Wickani PRN: (Week au Nee) This word was coined when our executive chef Daren Bulley finally had to define the feeling when foods taste so amazing and wonderful that your knees go weak, and sometimes, people are known to skip a breath. Gourmet Streets has done it again, hitting a home run with a simple stick. The tastiest of foods from the most innovative minds in eateries today-skewered, and served on a stick.



"Scrumptious Deli Sandwiches" Meat, when

cut to precision, actually develops texture and flavor. It is the rare deli men, such as us, who know the secret to a supreme deli sandwich. But there is more, certainly, the cut of the meat is vital, but the secret to a truly supreme deli sandwich, that which separates it from the very good and the service-ably great, are the glory of the accompaniments and toppings. Say goodbye to brown mustard and hamburger relish. You are on Gourmet Streets now. We've raised the bar.



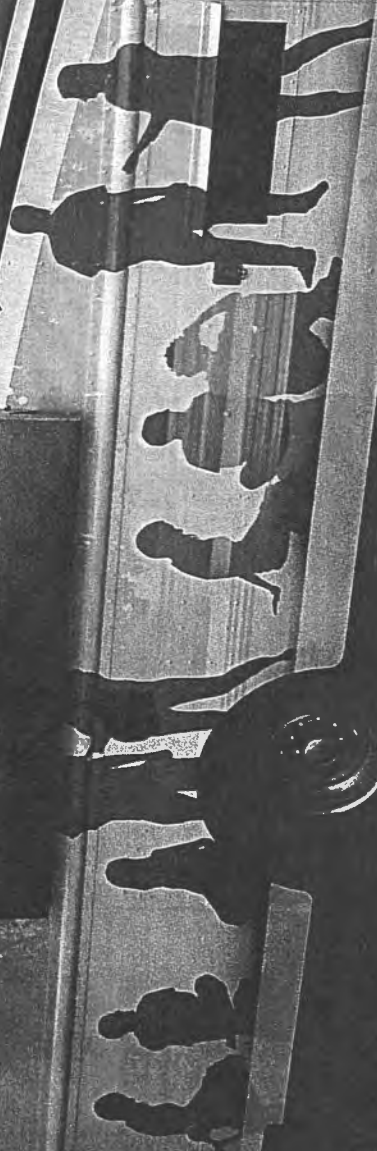
"Comfort food with a Latin American flare"

It's time to introduce the world to food truck comfort food with a Latin American flare. Love Burgers- Well we've "Got Burgers", the very best burger on the block, beach, festival, campus, or where ever else you will park your Latin Burger & Taco gourmet food truck. What do you think happens when combining Latin, Texan, Sun, and Kool- it's our famous 'Latin Macho', a burger made of chorizo, chuck and sirloin, topped with Oaxaca cheese, caramelized onion, jalapenos, and a sauce so good it's named "avocadolicious sauce." Latin Burger & Taco hit the streets of Miami in early December 2009, and ever since it's "Bienvenidos a Miami," gourmet street food, like never before! To put it simply: Latin Burger is serving you 'Comfort food w/ a Latin American flare', and people are eating it up. Ask owner/operator Jim 'Mr. Texas' Heins. Granny doesn't ask where the beef is on his truck.

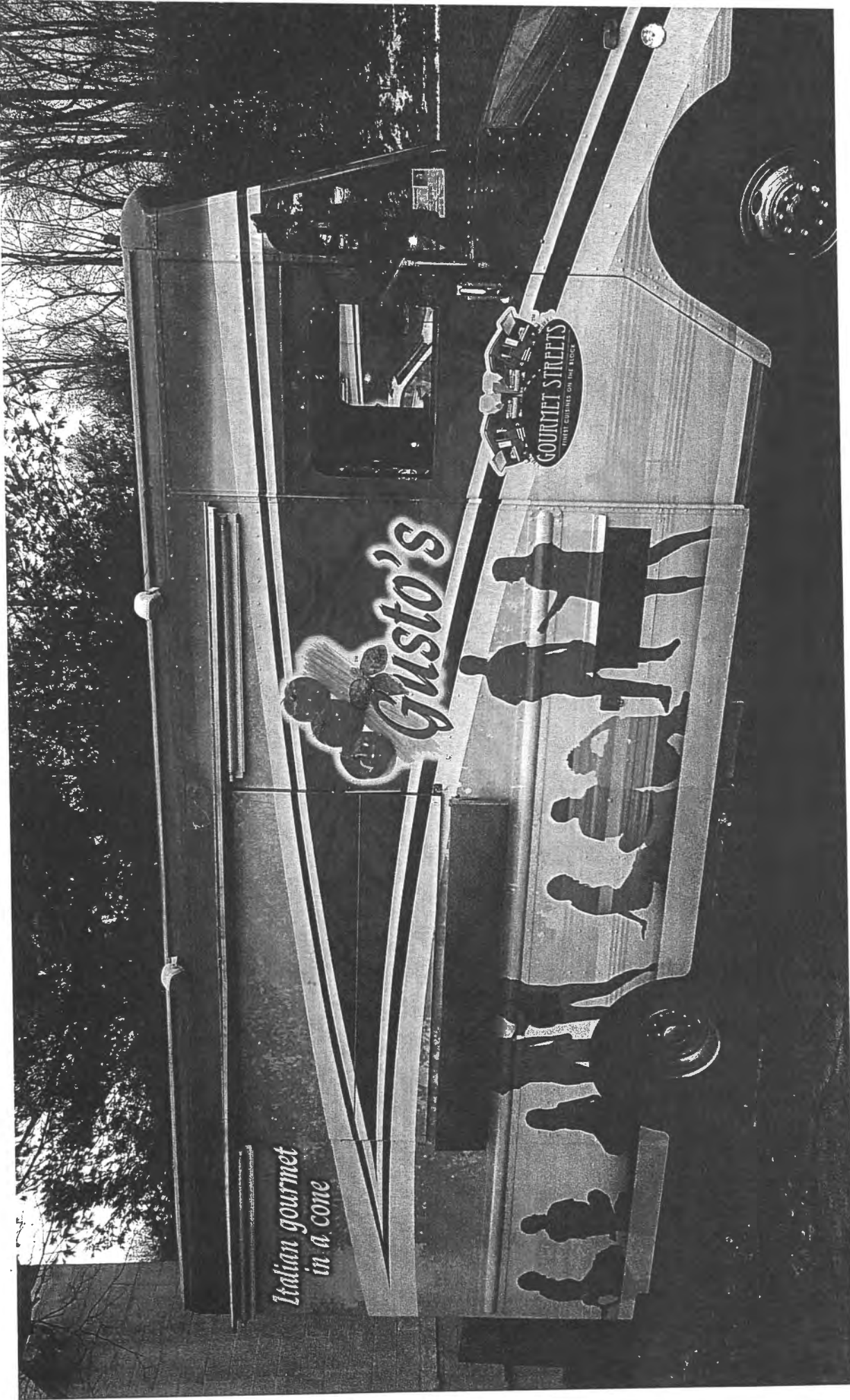


*Italian gourmet
in a cone*

Gusto's



GOURMET STREETS
FIRST EATING ON THE BLOCK



To Whom It May Concern:

I am giving permission to Gourmet Food Trucks of Maine, Inc. and Jim Chamoff, it's president, to operate their food truck on my property at 142 Riverside Street in Portland subject to City of Portland approval and terms and conditions of lease. The food truck will operate as Gusto's and may be open at anytime during the day or evening seven days a week. Please let me know if you have any questions.


----- 11/27/12

John Locke, General Partner

Dover Development


----- 11/27/12

Jim Chamoff, President

Gourmet Food Trucks Of Maine