

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK



CITY OF PORTLAND

BUILDING PERMIT

This is to certify that H J ASSOCIATES LTD

Located At 155 RIVERSIDE ST

Job ID: 2012-11-5367-ALTCOMM

CBL: 267- B-001-001

has permission to Renovate restaurant, former Friendly's to The Egg and I, which is also connected to the HJ Hotel 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 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

Fire Prevention Officer

Jeanie Bouke

Code Enforcement Officer / Plan Reviewer

THIS CARD MUST BE POSTED ON THE STREET SIDE OF THE PROPERTY
PENALTY FOR REMOVING THIS CARD

BUILDING PERMIT INSPECTION PROCEDURES

Please call 874-8703 or 874-8693 (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.**

Close In Elec/Plmb/Frame prior to insulate or gyp

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.



PORTLAND MAINE

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

Director of Planning and Urban Development
Jeff Levine

Job ID: 2012-11-5367-ALTCOMM Located At: 155 RIVERSIDE ST CBL: 267- B-001-001

Conditions of Approval:

Zoning

1. This permit is being approved on the basis of plans submitted. Any deviations shall require a separate approval before starting that work.
2. Separate permits shall be required for any new signage.

Building

1. Application approval based upon information provided by the applicant or design professional, including revisions dated received 11/28/29/12 and 12/6/12. Any deviation from approved plans requires separate review and approval prior to work.
2. All penetrations through rated assemblies must be protected by an approved firestop system installed in accordance with ASTM E 814 or UL 1479, per IBC 2009 Section 713.
3. Equipment shall be installed in compliance with the manufacturer's specifications and the UL listing.
4. New cafe, restaurant, lounge, bar or retail establishment where food or drink is sold and/or prepared shall meet the requirements of the City and State Food Codes.
5. Approval of City license is subject to health inspections per the Food Code.
6. 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.
7. Modification request to the plumbing fixture amount is approved. No increase is required as the occupancy is the same and no increase in area.

Fire

1. All construction shall comply with City Code Chapter 10. The occupancy shall comply with City Code Chapter 10 upon inspection.
2. Street addresses shall be marked on the structure and shall be as approved by the City E-911 Addressing Officer. Contact Michelle Sweeney at 874-8682 for further information.

3. Any Fire alarm or Sprinkler systems shall be reviewed by a licensed contractor(s) for code compliance. All fire alarm installation and servicing companies shall have a Certificate of Fitness from the Fire Department. Compliance letters are required.
4. 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.
5. A separate Suppression System Permit is required for all new suppression systems or sprinkler work effecting more than 20 heads. This review does not include approval of sprinkler system design or installation.
6. System acceptance and commissioning must be coordinated with alarm and suppression system contractors and the Fire Department. Call 874-8703 to schedule.
7. Buildings with sprinkler or fire alarm systems require a Knox Box per city ordinance.
8. Fire extinguishers are required per NFPA 1.
9. Panic or fire exit hardware is required on doors serving a room or area with an occupant load of 100 or more.
10. 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.
11. Any cutting and welding done will require a Hot Work Permit from Fire Department.
12. Fire walls, fire barriers, fire partitions, smoke barriers and smoke partitions or any other wall required to have protected openings or penetrations shall be effectively and permanently identified with signs or stenciling in accessible concealed floor, floor-ceiling or attic spaces at intervals not exceeding 30 feet with lettering not less than 0.5 inches in height. **The demising wall shall be verified and comply.**
13. Through-penetrations and membrane penetrations in fire walls, fire barrier walls, and fire resistance rated horizontal assemblies shall be protected by firestop systems or devices in conformance with NFPA 101:8.3.5 (ASTM E 814 or ANSI/UL 1479). Providing firestop labels at each firestop system or device and an onsite manual containing the detail for each firestop system or device used for the project will streamline final inspection approvals. **The demising wall shall be verified and comply.**
14. **Door 102 from the hotel shall be a minimum 90-minute fire resistance rated assembly.**
15. Hood installation shall comply with City Code Chapter 10 and NFPA 96, *Standard for ventilation Control and Fire Protection of Commercial Cooking Operations*, 2008 edition. A signed letter of certification is required.
16. **Separate suppression system and commercial hood permits are required.**
17. Hood suppression system shall comply with NFPA 17A, 96, and UL 300. Activation of the suppression system shall activate the fire alarm system if available. A letter of compliance will be required at the time of final inspection stating: the date the system was tested for operation, fuel gas shut off, and fire alarm connection if applicable. The Class K fire extinguisher and proper signage should be located at the suppression system pull station.

City of Portland, Maine - Building or Use Permit Application

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

Job No: 2012-11-5367- ALTCOMM	Date Applied: 11/8/2012	CBL: 267- B-001-001	
Location of Construction: 155 RIVERSIDE ST	Owner Name: H J ASSOCIATES, LTD	Owner Address: 155 RIVERSIDE ST PORTLAND, ME 04103	Phone:
Business Name: The Egg & I	Contractor Name: TBD	Contractor Address:	Phone:
Lessee/Buyer's Name:	Phone:	Permit Type: Building	Zone: B-4
Past Use: Restaurant – Friendly’s	Proposed Use: Restaurant – The Egg & I – tenant fit up for new restaurant	Cost of Work: \$275,000.00	CEO District:
		Fire Dept: 12/26/12 Signature: <i>[Signature]</i> (SO)	Inspection: Use Group: A-2 Type: 2B MURC '09 Signature: <i>[Signature]</i> 12/6/12
Proposed Project Description: tenant fit up for new restaurant		Pedestrian Activities District (P.A.D.)	
Permit Taken By: Gayle		Zoning Approval	

1. This permit application does not preclude the Applicant(s) from meeting applicable State and Federal Rules.
2. Building Permits do not include plumbing, septic or electrical work.
3. Building permits are void if work is not started within six (6) months of the date of issuance. False informatin may invalidate a building permit and stop all work.

Special Zone or Reviews <input type="checkbox"/> Shoreland <input type="checkbox"/> Wetlands <input type="checkbox"/> Flood Zone <input type="checkbox"/> Subdivision <input type="checkbox"/> Site Plan <input type="checkbox"/> Maj <input type="checkbox"/> Min <input type="checkbox"/> MM Date: <i>OK w/ conditions</i> <i>11/13/12 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 Dist 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>
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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 appication 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

1-17-13 GF SUB SLAB PLUMBING : PT-OK
VENTING-OK
- SEPERATION OF GREASE WASTE & BLK. WATER OK

1-28-13 GF BKL - ACCESS TO HAMMER ARRESTORS
+ TRAP PRIMETZ
+ CAVITY FILL INSUL IN CEILING
OK - CLOSE IN

2-11-13 GF PT H₂O SUPPLY - PASS
INSUL

2-22-13 GF / BKL ABOVE CEILING - PASS

Will email me
electronic plans 60

2012 11 ~~536~~ 5369 60



34

General Building Permit Application *By mail*

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.

125-175

Location/Address of Construction: 155 Riverside St, Portland, ME 04103		
Total Square Footage of Proposed Structure/Area 4930 sq ft		Square Footage of Lot
Tax Assessor's Chart, Block & Lot Chart# Block# Lot# CBL # 267 B001001	Applicant * must be owner, Lessee or Buyer * Name The Egg 102, LLC Address 183 US Route One City, State & Zip Scarborough, ME 04074	Telephone: (913) 642-9300 <i>Mike Michaelis</i> <i>Construction manager</i>
Lessee/DBA (If Applicable) <i>The Egg & I</i>	Owner (if different from Applicant) Name H J Associates LTD Address 155 Riverside St City, State & Zip Portland ME 04103	Cost Of Work: \$ 275,000 C of O Fee: \$ _____ Total Fee: \$ <i>2,770.00</i>
Current legal use (i.e. single family) _____ If vacant, what was the previous use? <u>Restaurant</u> Proposed Specific use: <u>RESTAURANT</u> Is property part of a subdivision? <u>NO</u> If yes, please name _____ Project description: Conversion of a former Friendly's Restaurant into a new Egg & I Restaurant		
RECEIVED NOV 08 2012 Dept. of Building Inspections City of Portland Maine		
Contractor's name: <u>TBD</u>		
Address: _____		
City, State & Zip _____		Telephone: _____
Who should we contact when the permit is ready: _____		Telephone: _____
Mailing address: <u>Mikem@m2-development.com</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: *[Signature]* Date: 29-Oct-12

This is not a permit; you may not commence ANY work until the permit is issue



General Building Permit Application

2012 - 118465367 66

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: 155 Riverside St, Portland, ME 04103		
Total Square Footage of Proposed Structure/Area 4930 sq ft		Square Footage of Lot
Tax Assessor's Chart, Block & Lot Chart# Block# Lot# CBL # 267 B001001	Applicant * must be owner, Lessee or Buyer* Name The Egg 102, LLC Address 183 US Route One City, State & Zip Scarborough, ME 04074	Telephone: (913) 642-9300
Lessee/DBA (If Applicable)	Owner (if different from Applicant) Name H J Associates LTD Address 155 Riverside St City, State & Zip Portland ME 04103	Cost Of Work: \$ 275,000 C of O Fee: \$ _____ Total Fee: \$ _____
Current legal use (i.e. single family) <u>restaurant</u> If vacant, what was the previous use? <u>Restaurant - Friendly's</u> Proposed Specific use: <u>RESTAURANT</u> Is property part of a subdivision? <u>NO</u> If yes, please name _____ Project description: <div style="text-align: center;"> RECEIVED NOV - 8 2012 Conversion of a former Friendly's Restaurant into a new Egg & I Restaurant </div>		
Contractor's name: <u>TBD</u>		Dept. of Building Inspections City of Portland Maine
Address: _____		Telephone: _____
City, State & Zip _____		Telephone: _____
Who should we contact when the permit is ready: _____		Telephone: _____
Mailing address: _____		

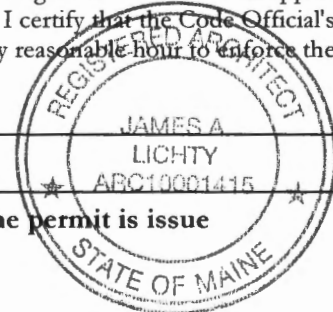
Please submit all of the information outlined on the applicable Checklist. Failure to do so will result in the automatic denial of your permit.

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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: 11.05.12



This is not a permit; you may not commence ANY work until the permit is issue



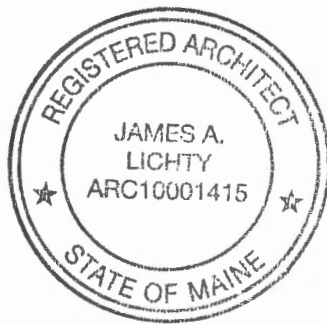
Accessibility Building Code Certificate

Designer: JAMES A. LICHTY

Address of Project: 155 RIVERSIDE ST. PORTLAND, ME. 04103

Nature of Project: CONVERSION OF A FORMER FRIENDLY'S
RESTAURANT INTO A NEW EGG & I RESTAURANT

The technical submissions covering the proposed construction work as described above have been designed in compliance with applicable referenced standards found in the Maine Human Rights Law and Federal Americans with Disability Act. Residential Buildings with 4 units or more must conform to the Federal Fair Housing Accessibility Standards. Please provide proof of compliance if applicable.



(SEAL)

Signature: [Handwritten Signature]

Title: ARCHITECT

Firm: ICON ARCHITECTURE

Address: 1511 WESTPORT RD
KCMO 64111

Phone: 816.221.0250

For more information or to download this form and other permit applications visit the Inspections Division on our website at www.portlandmaine.gov



Certificate of Design

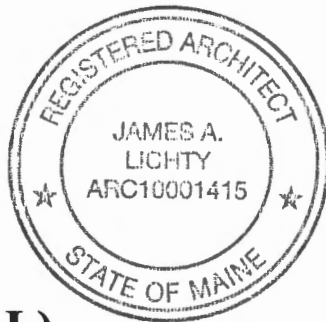
Date: 11.2.2012

From: ICON ARCHITECTURE

These plans and / or specifications covering construction work on:

THE EGG : I RESTAURANT

Have been designed and drawn up by the undersigned, a Maine registered Architect / Engineer according to the *2003 International Building Code* and local amendments.



(SEAL)

Signature: [Handwritten Signature]

Title: ARCHITECT

Firm: ICON ARCHITECTURE

Address: 1511 WESTPORT RD.

KCMO. 04111

Phone: 816.221.0250

For more information or to download this form and other permit applications visit the Inspections Division on our website at www.portlandmaine.gov



Certificate of Design Application

From Designer:

JAMES A. LICHTY

Date:

11.2.2012

Job Name:

Egg & I, Friendly's Conversion

Address of Construction:

155 Riverside St, Portland, ME 04103

2003 International Building Code

Construction project was designed to the building code criteria listed below:

Building Code & Year 2009 IBC Use Group Classification (s) A-2 ASSEMBLY

Type of Construction 2B - SPRINKLED NO PERMITS M. 11/20/12

Will the Structure have a Fire suppression system in Accordance with Section 903.3.1 of the 2003 IRC YES NO

Is the Structure mixed use? YES If yes, separated or non separated or non separated (section 302.3) SEPARATED

Supervisory alarm System? NA Geotechnical/Soils report required? (See Section 1802.2) NA

Structural Design Calculations

_____ Submitted for all structural members (106.1 - 106.11)

Design Loads on Construction Documents (1603)

Uniformly distributed floor live loads (7603.11, 1807)

Floor Area Use	Loads Shown
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____

Wind loads (1603.1.4, 1609)

- _____ Design option utilized (1609.1.1, 1609.6)
- _____ Basic wind speed (1809.3)
- _____ Building category and wind importance Factor, w (table 1604.5, 1609.5)
- _____ Wind exposure category (1609.4)
- _____ Internal pressure coefficient (ASCE 7)
- _____ Component and cladding pressures (1609.1.1, 1609.6.2.2)
- _____ Main force wind pressures (7603.1.1, 1609.6.2.1)

Earth design data (1603.1.5, 1614-1623)

- _____ Design option utilized (1614.1)
- _____ Seismic use group ("Category")
- _____ Spectral response coefficients, S_D & S_{D1} (1615.1)
- _____ Site class (1615.1.5)

- _____ Live load reduction
- _____ Roof *live* loads (1603.1.2, 1607.11)
- _____ Roof snow loads (1603.7.3, 1608)
- _____ Ground snow load, P_g (1608.2)
- _____ If $P_g > 10$ psf, flat-roof snow load P_f
- _____ If $P_g > 10$ psf, snow exposure factor, C_e
- _____ If $P_g > 10$ psf, snow load importance factor, I_s
- _____ Roof thermal factor, C_t (1608.4)
- _____ Sloped roof snowload, P_s (1608.4)
- _____ Seismic design category (1616.3)
- _____ Basic seismic force resisting system (1617.6.2)
- _____ Response modification coefficient, R_f and deflection amplification factor C_d (1617.6.2)
- _____ Analysis procedure (1616.6, 1617.5)
- _____ Design base shear (1617.4, 1617.5.1)

Flood loads (1803.1.6, 1612)

- _____ Flood Hazard area (1612.3)
- _____ Elevation of structure

Other loads

- _____ Concentrated loads (1607.4)
- _____ Partition loads (1607.5)
- _____ Misc. loads (Table 1607.8, 1607.6.1, 1607.7, 1607.12, 1607.13, 1610, 1611, 2404)



COMcheck Software Version 3.9.1 Interior Lighting Compliance Certificate

2009 IECC

Section 1: Project Information

Project Type: **Alteration**

Project Title : Egg & I - Portland, ME

Construction Site:

Owner/Agent:

Designer/Contractor:

Section 2: Interior Lighting and Power Calculation

A Area Category	B Floor Area (ft ²)	C Allowed Watts / ft ²	D Allowed Watts (B x C)
Dining Area (Dining: Family)	4679	1.6	7486
Total Allowed Watts =			7486

Section 3: Interior Lighting Fixture Schedule

A Fixture ID : Description / Lamp / Wattage Per Lamp / Ballast	B Lamps/ Fixture	C # of Fixtures	D Fixture Watt.	E (C X D)
Dining Area (Dining: Family 4679 sq.ft.)				
Compact Fluorescent 6: A: CFL Pedant / Twin Tube 8/9W / Electronic	1	18	10	180
Compact Fluorescent 5: B: CFL Chandelier / Spiral 15W / Electronic	3	2	48	96
Compact Fluorescent 1: C/C-WW: CFL Recessed Downlight / Reflector 15W / Electronic	1	75	16	1200
Linear Fluorescent 1: J: 2X4 Fluorescent 3-lamp T8 / 48" T8 28W (Super T8) / Electronic	3	25	85	2125
Linear Fluorescent 2: K: 4' Vapor-tight fluorescent / 48" T8 28W (Super T8) / Electronic	2	2	55	110
Compact Fluorescent 7: G: Fluorescent Vanity Light / Twin Tube 8/9W / Electronic	4	3	36	108
Total Proposed Watts =			3819	

Section 4: Requirements Checklist

Interior Lighting PASSES

Lighting Wattage:

1. Total proposed watts must be less than or equal to total allowed watts.

Allowed Watts	Proposed Watts	Complies
7486	3819	Passes

Controls, Switching, and Wiring:

2. Daylight zones under skylights more than 15 feet from the perimeter have lighting controls separate from daylight zones adjacent to vertical fenestration.
3. Daylight zones have individual lighting controls independent from that of the general area lighting.

Exceptions:

- Contiguous daylight zones spanning no more than two orientations are allowed to be controlled by a single controlling device.
- Daylight spaces enclosed by walls or ceiling height partitions and containing two or fewer light fixtures are not required to have a separate switch for general area lighting.
4. Independent controls for each space (switch/occupancy sensor).

Exceptions:

- Areas designated as security or emergency areas that must be continuously illuminated.
- Lighting in stairways or corridors that are elements of the means of egress.
- 5. Master switch at entry to hotel/motel guest room.
- 6. Individual dwelling units separately metered.
- 7. Medical task lighting or art/history display lighting claimed to be exempt from compliance has a control device independent of the control of the nonexempt lighting.
- 8. Each space required to have a manual control also allows for reducing the connected lighting load by at least 50 percent by either controlling all luminaires, dual switching of alternate rows of luminaires, alternate luminaires, or alternate lamps, switching the middle lamp luminaires independently of other lamps, or switching each luminaire or each lamp.

Exceptions:

- Only one luminaire in space.
- An occupant-sensing device controls the area.
- The area is a corridor, storeroom, restroom, public lobby or sleeping unit.
- Areas that use less than 0.6 Watts/sq.ft.
- 9. Automatic lighting shutoff control in buildings larger than 5,000 sq.ft.

Exceptions:

- Sleeping units, patient care areas; and spaces where automatic shutoff would endanger safety or security.
- 10. Photocell/astronomical time switch on exterior lights.

Exceptions:

- Lighting intended for 24 hour use.
- 11. Tandem wired one-lamp and three-lamp ballasted luminaires (No single-lamp ballasts).

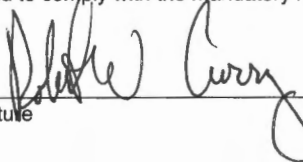
Exceptions:

- Electronic high-frequency ballasts; Luminaires on emergency circuits or with no available pair.

Section 5: Compliance Statement

Compliance Statement: The proposed lighting alteration project represented in this document is consistent with the building plans, specifications and other calculations submitted with this permit application. The proposed lighting alteration project has been designed to meet the 2009 IECC, Chapter 8, requirements in COMcheck Version 3.9.1 and to comply with the mandatory requirements in the Requirements Checklist.

Robert W Curry
Name - Title Project Engineer


Signature

11/2/12
Date



COMcheck Software Version 3.9.1
Mechanical Compliance Certificate

2009 IECC

Section 1: Project Information

Project Type: **Alteration**

Project Title : Egg & I - Portland, ME

Construction Site:

Owner/Agent:

Designer/Contractor:

Section 2: General Information

Building Location (for weather data):

Portland, Maine

Climate Zone:

6a

Section 3: Mechanical Systems List

Quantity System Type & Description

- | | |
|---|---|
| 1 | RTU-1 (Single Zone) :
Heating: 1 each - Central Furnace, Gas, Capacity = 105 kBtu/h, Efficiency = 80.00% Et
Cooling: 1 each - Rooftop Package Unit, Capacity = 36 kBtu/h, Efficiency = 13.00 SEER, Air-Cooled Condenser |
| 1 | RTU-4 (Single Zone) :
Heating: 1 each - Central Furnace, Gas, Capacity = 180 kBtu/h, Efficiency = 80.00% Et
Cooling: 1 each - Rooftop Package Unit, Capacity = 114 kBtu/h, Efficiency = 11.00 EER, Air-Cooled Condenser, Air Economizer |
| 1 | RTU-2 (Single Zone) :
Heating: 1 each - Central Furnace, Gas, Capacity = 180 kBtu/h, Efficiency = 80.00% Et
Cooling: 1 each - Rooftop Package Unit, Capacity = 84 kBtu/h, Efficiency = 11.00 EER, Air-Cooled Condenser, Air Economizer |
| 1 | Water Heater 1: Gas Storage Water Heater, Capacity: 100 gallons, Input Rating: 199 Btu/h w/ Circulation Pump, Efficiency: 90.00 % Et |

Section 4: Requirements Checklist

Requirements Specific To: RTU-1 :

- 1. Equipment minimum efficiency: Central Furnace (Gas): 80.00 % Et (or 78% AFUE)
- 2. Equipment minimum efficiency: Rooftop Package Unit: 13.00 SEER

Requirements Specific To: RTU-4 :

- 1. Equipment minimum efficiency: Central Furnace (Gas): 80.00 % Et (or 78% AFUE)
- 2. Equipment minimum efficiency: Rooftop Package Unit: 11.00 EER
- 3. Integrated economizer is required for this location and system.
- 4. Cooling system provides a means to relieve excess outdoor air during economizer operation.
- 5. Hot gas bypass prohibited unless system has multiple steps of unloading or continuous capacity modulation
- 6. Hot gas bypass limited to 50% of total cooling capacity

Requirements Specific To: RTU-2 :

- 1. Equipment minimum efficiency: Central Furnace (Gas): 80.00 % Et (or 78% AFUE)
- 2. Equipment minimum efficiency: Rooftop Package Unit: 11.00 EER
- 3. Integrated economizer is required for this location and system.
- 4. Cooling system provides a means to relieve excess outdoor air during economizer operation.

Requirements Specific To: Water Heater 1 :

- 1. Water heating equipment meets minimum efficiency requirements: Gas Storage Water Heater efficiency: 80.00 % Et (259 SL, kBtu/h)
- 2. All piping in circulating system insulated
- 3. Hot water storage temperature controls that allow setpoint of 90°F for non-dwelling units and 110°F for dwelling units.
- 4. Automatic time control of heat tapes and recirculating systems present
- 5. Controls will shut off operation of circulating pump between water heater/boiler and storage tanks within 5 minutes after end of heating cycle

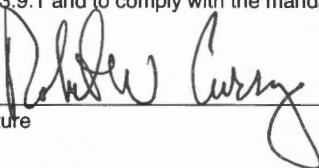
Generic Requirements: Must be met by all systems to which the requirement is applicable:

- 1. Plant equipment and system capacity no greater than needed to meet loads
Exception(s):
 - Standby equipment automatically off when primary system is operating
 - Multiple units controlled to sequence operation as a function of load
- 2. Minimum one temperature control device per system
- 3. Minimum one humidity control device per installed humidification/dehumidification system
- 4. Load calculations per ASHRAE/ACCA Standard 183.
- 5. Automatic Controls: Setback to 55°F (heat) and 85°F (cool); 7-day clock, 2-hour occupant override, 10-hour backup
Exception(s):
 - Continuously operating zones
 - 2 kW demand or less, submit calculations
- 6. Outside-air source for ventilation; system capable of reducing OSA to required minimum
- 7. R-5 supply and return air duct insulation in unconditioned spaces
R-8 supply and return air duct insulation outside the building
R-8 insulation between ducts and the building exterior when ducts are part of a building assembly
Exception(s):
 - Ducts located within equipment
 - Ducts with interior and exterior temperature difference not exceeding 15°F.
- 8. Mechanical fasteners and sealants used to connect ducts and air distribution equipment
- 9. Ducts sealed - longitudinal seams on rigid ducts; transverse seams on all ducts; UL 181A or 181B tapes and mastics
Exception(s):
 - Continuously welded and locking-type longitudinal joints and seams on ducts operating at static pressures less than 2 inches w.g. pressure classification
- 10. Hot water pipe insulation: 1.5 in. for pipes ≤1.5 in. and 2 in. for pipes >1.5 in.
Chilled water/refrigerant/brine pipe insulation: 1.5 in. for pipes ≤1.5 in. and 1.5 in. for pipes >1.5 in.
Steam pipe insulation: 1.5 in. for pipes ≤1.5 in. and 3 in. for pipes >1.5 in.
Exception(s):
 - Piping within HVAC equipment.
 - Fluid temperatures between 55 and 105°F.
 - Fluid not heated or cooled with renewable energy.
 - Piping within room fan-coil (with AHRI440 rating) and unit ventilators (with AHRI840 rating).
 - Runouts <4 ft in length.
- 11. Operation and maintenance manual provided to building owner
- 12. Thermostatic controls have 5°F deadband
Exception(s):
 - Thermostats requiring manual changeover between heating and cooling
 - Special occupancy or special applications where wide temperature ranges are not acceptable and are approved by the authority having jurisdiction.
- 13. Balancing devices provided in accordance with IMC (2006) 603.17
- 14. Demand control ventilation (DCV) present for high design occupancy areas (>40 person/1000 ft² in spaces >500 ft²) and served by systems with any one of 1) an air-side economizer, 2) automatic modulating control of the outdoor air damper, or 3) a design outdoor airflow greater than 3000 cfm.
Exception(s):
 - Systems with heat recovery.
 - Multiple-zone systems without DDC of individual zones communicating with a central control panel.
 - Systems with a design outdoor airflow less than 1200 cfm.
 - Spaces where the supply airflow rate minus any makeup or outgoing transfer air requirement is less than 1200 cfm.
- 15. Motorized, automatic shutoff dampers required on exhaust and outdoor air supply openings
Exception(s):
 - Gravity dampers acceptable in buildings <3 stories

- Gravity dampers acceptable in systems with outside or exhaust air flow rates less than 300 cfm where dampers are interlocked with fan
- 16. Automatic controls for freeze protection systems present
- 17. Exhaust air heat recovery included for systems 5,000 cfm or greater with more than 70% outside air fraction or specifically exempted
Exception(s):
 - Hazardous exhaust systems, commercial kitchen and clothes dryer exhaust systems that the International Mechanical Code prohibits the use of energy recovery systems.
 - Systems serving spaces that are heated and not cooled to less than 60°F.
 - Where more than 60 percent of the outdoor heating energy is provided from site-recovered or site solar energy.
 - Heating systems in climates with less than 3600 HDD.
 - Cooling systems in climates with a 1 percent cooling design wet-bulb temperature less than 64°F.
 - Systems requiring dehumidification that employ energy recovery in series with the cooling coil.
 - Laboratory fume hood exhaust systems that have either a variable air volume system capable of reducing exhaust and makeup air volume to 50 percent or less of design values or, a separate make up air supply meeting the following makeup air requirements:
 - a) at least 75 percent of exhaust flow rate, b) heated to no more than 2°F below room setpoint temperature, c) cooled to no lower than 3°F above room setpoint temperature, d) no humidification added, e) no simultaneous heating and cooling.

Section 5: Compliance Statement

Compliance Statement: The proposed mechanical alteration project represented in this document is consistent with the building plans, specifications and other calculations submitted with this permit application. The proposed mechanical alteration project has been designed to meet the 2009 IECC, Chapter 8, requirements in COMcheck Version 3.9.1 and to comply with the mandatory requirements in the Requirements Checklist.

Robert W Curry project engineer	 Signature	11/2/12 Date
------------------------------------	---	-----------------

Section 6: Post Construction Compliance Statement

- HVAC record drawings of the actual installation, system capacities, calibration information, and performance data for each equipment provided to the owner.
- HVAC O&M documents for all mechanical equipment and system provided to the owner by the mechanical contractor.
- Written HVAC balancing and operations report provided to the owner.

The above post construction requirements have been completed.

Principal Mechanical Designer-Name	Signature	Date



COMcheck Software Version 3.9.1

Mechanical Requirements Description

2009 IECC

The following list provides more detailed descriptions of the requirements in Section 4 of the Mechanical Compliance Certificate.

Requirements Specific To: RTU-1 :

1. The specified heating and/or cooling equipment is covered by the ASHRAE 90.1 Code and must meet the following minimum efficiency:
Central Furnace (Gas): 80.00 % Et (or 78% AFUE)
2. The specified heating and/or cooling equipment is covered by the ASHRAE 90.1 Code and must meet the following minimum efficiency:
Rooftop Package Unit: 13.00 SEER

Requirements Specific To: RTU-4 :

1. The specified heating and/or cooling equipment is covered by the ASHRAE 90.1 Code and must meet the following minimum efficiency:
Central Furnace (Gas): 80.00 % Et (or 78% AFUE)
2. The specified heating and/or cooling equipment is covered by the ASHRAE 90.1 Code and must meet the following minimum efficiency:
Rooftop Package Unit: 11.00 EER
3. An integrated economizer is required for individual cooling systems over 54 kBtu/h in the selected project location. An integrated economizer allows simultaneous operation of outdoor-air and mechanical cooling.
4. Cooling system provides a means to relieve excess outdoor air during economizer operation to prevent overpressurizing the building.
5. Cooling systems must not use hot gas bypass or other evaporator pressure control unless the equipment is designed with multiple steps (or continuous) capacity modulation.
6. For cooling systems \leq 240 kBtu/h, maximum hot gas bypass capacity must be no more than 50% total cooling capacity.

Requirements Specific To: RTU-2 :

1. The specified heating and/or cooling equipment is covered by the ASHRAE 90.1 Code and must meet the following minimum efficiency:
Central Furnace (Gas): 80.00 % Et (or 78% AFUE)
2. The specified heating and/or cooling equipment is covered by the ASHRAE 90.1 Code and must meet the following minimum efficiency:
Rooftop Package Unit: 11.00 EER
3. An integrated economizer is required for individual cooling systems over 54 kBtu/h in the selected project location. An integrated economizer allows simultaneous operation of outdoor-air and mechanical cooling.
4. Cooling system provides a means to relieve excess outdoor air during economizer operation to prevent overpressurizing the building.

Requirements Specific To: Water Heater 1 :

1. Water heating equipment used solely for heating potable water, pool heaters, and hot water storage tanks must meet the following minimum efficiency: Gas Storage Water Heater efficiency: 80.00 % Et (259 SL, kBtu/h)
2. Insulation must be provided for recirculating system piping, including the supply and return piping of a circulating tank type water heater.
3. Service water-heating equipment shall be provided with controls to allow a setpoint of 110°F for equipment serving dwelling units and 90°F for equipment serving non-dwelling units. Lavatory outlet temperatures shall be limited to 110°F.
4. Systems designed to maintain usage temperatures in hot water pipes, such as recirculating hot water systems or heat trace, must be equipped with automatic time switches or other controls that can be set to switch off the temperature maintenance system during extended periods when hot water is not required.
5. When used to maintain storage tank water temperature, recirculating pumps must be equipped with controls limiting operation to the start of the heating cycle to a maximum of 5 minutes after the end of the heating cycle.

Generic Requirements: Must be met by all systems to which the requirement is applicable:

1. All equipment and systems must be sized to be no greater than needed to meet calculated loads. A single piece of equipment providing both heating and cooling must satisfy this provision for one function with the capacity for the other function as small as possible, within available equipment options.
Exception(s):
 - The equipment and/or system capacity may be greater than calculated loads for standby purposes. Standby equipment must be automatically controlled to be off when the primary equipment and/or system is operating.
 - Multiple units of the same equipment type whose combined capacities exceed the calculated load are allowed if they are provided with controls to sequence operation of the units as the load increases or decreases.
2. Each heating or cooling system serving a single zone must have its own temperature control device.
3. Each humidification system must have its own humidity control device.
4. Design heating and cooling loads for the building must be determined using procedures in the ASHRAE Handbook of Fundamentals or an approved equivalent calculation procedure.
5. The system or zone control must be a programmable thermostat or other automatic control meeting the following criteria:
 - a) capable of setting back temperature to 55°F during heating and setting up to 85°F during cooling,

- b) capable of automatically setting back or shutting down systems during unoccupied hours using 7 different day schedules,
- c) have an accessible 2-hour occupant override,
- d) have a battery back-up capable of maintaining programmed settings for at least 10 hours without power.

Exception(s):

- A setback or shutoff control is not required on thermostats that control systems serving areas that operate continuously.
 - A setback or shutoff control is not required on systems with total energy demand of 2 kW (6,826 Btu/h) or less.
6. The system must supply outside ventilation air as required by Chapter 4 of the International Mechanical Code. If the ventilation system is designed to supply outdoor-air quantities exceeding minimum required levels, the system must be capable of reducing outdoor-air flow to the minimum required levels.
7. Air ducts must be insulated to the following levels:
- a) Supply and return air ducts for conditioned air located in unconditioned spaces (spaces neither heated nor cooled) must be insulated with a minimum of R-5. Unconditioned spaces include attics, crawl spaces, unheated basements, and unheated garages.
 - b) Supply and return air ducts and plenums must be insulated to a minimum of R-8 when located outside the building.
 - c) When ducts are located within exterior components (e.g., floors or roofs), minimum R-8 insulation is required only between the duct and the building exterior.
- Exception(s):
- Duct insulation is not required on ducts located within equipment.
 - Duct insulation is not required when the design temperature difference between the interior and exterior of the duct or plenum does not exceed 15°F.
8. Mechanical fasteners and seals, mastics, or gaskets must be used when connecting ducts to fans and other air distribution equipment, including multiple-zone terminal units.
9. All joints, longitudinal and transverse seams, and connections in ductwork must be securely sealed using weldments; mechanical fasteners with seals, gaskets, or mastics; mesh and mastic sealing systems; or tapes. Tapes and mastics must be listed and labeled in accordance with UL 181A and shall be marked '181A-P' for pressure sensitive tape, '181A-M' for mastic or '181A-H' for heat-sensitive tape. Tapes and mastics used to seal flexible air ducts and flexible air connectors shall comply with UL 181B and shall be marked '181B-FX' for pressure-sensitive tape or '181B-M' for mastic. Unlisted duct tape is not permitted as a sealant on any metal ducts.
- Exception(s):
- Continuously welded and locking-type longitudinal joints and seams on ducts operating at static pressures less than 2 inches w.g. pressure classification.
10. All pipes serving space-conditioning systems must be insulated as follows:
- Hot water piping for heating systems:
- 1 1/2 in. for pipes \leq 1 1/2-in. nominal diameter,
 - 2 in. for pipes $>$ 1 1/2-in. nominal diameter.
- Chilled water, refrigerant, and brine piping systems:
- 1 1/2 in. insulation for pipes \leq 1 1/2-in. nominal diameter,
 - 1 1/2 in. insulation for pipes $>$ 1 1/2-in. nominal diameter.
- Steam piping:
- 1 1/2 in. insulation for pipes \leq 1 1/2-in. nominal diameter,
 - 3 in. insulation for pipes $>$ 1 1/2-in. nominal diameter.
- Exception(s):
- Pipe insulation is not required for factory-installed piping within HVAC equipment.
 - Pipe insulation is not required for piping that conveys fluids having a design operating temperature range between 55°F and 105°F.
 - Pipe insulation is not required for piping that conveys fluids that have not been heated or cooled through the use of fossil fuels or electric power.
 - Piping within room fan-coil (with AHRI440 rating) and unit ventilators (with AHRI840 rating).
 - Pipe insulation is not required for runout piping not exceeding 4 ft in length and 1 in. in diameter between the control valve and HVAC coil.
11. Operation and maintenance documentation must be provided to the owner that includes at least the following information:
- a) equipment capacity (input and output) and required maintenance actions
 - b) equipment operation and maintenance manuals
 - c) HVAC system control maintenance and calibration information, including wiring diagrams, schematics, and control sequence descriptions; desired or field-determined set points must be permanently recorded on control drawings, at control devices, or, for digital control systems, in programming comments
 - d) complete narrative of how each system is intended to operate.
12. Thermostats controlling both heating and cooling must be capable of maintaining a 5°F deadband (a range of temperature where no heating or cooling is provided).
- Exception(s):
- Deadband capability is not required if the thermostat does not have automatic changeover capability between heating and cooling.
 - Special occupancy or special applications where wide temperature ranges are not acceptable and are approved by the authority having jurisdiction.
13. Balancing devices provided in accordance with IMC (2006) 603.17.

14. Demand control ventilation (DCV) required for high design occupancy areas (>40 person/1000 ft² in spaces >500 ft²) and served by systems with any one of 1) an air-side economizer, 2) automatic modulating control of the outdoor air damper, or 3) a design outdoor airflow greater than 3000 cfm.
- Exception(s):
- Systems with heat recovery.
 - Multiple-zone systems without DDC of individual zones communicating with a central control panel.
 - Systems with a design outdoor airflow less than 1200 cfm.
 - Spaces where the supply airflow rate minus any makeup or outgoing transfer air requirement is less than 1200 cfm.
15. Outdoor air supply and exhaust systems must have motorized dampers that automatically shut when the systems or spaces served are not in use. Dampers must be capable of automatically shutting off during preoccupancy building warm-up, cool-down, and setback, except when ventilation reduces energy costs (e.g., night purge) or when ventilation must be supplied to meet code requirements. Both outdoor air supply and exhaust air dampers must have a maximum leakage rate of 3 cfm/ft² at 1.0 in w.g. when tested in accordance with AMCA Standard 500.
- Exception(s):
- Gravity (non-motorized) dampers are acceptable in buildings less than three stories in height.
 - Systems with a design outside air intake or exhaust capacity of 300 cfm (140 L/s) or less that are equipped with motor operated dampers that open and close when the unit is energized and de-energized, respectively.
16. All freeze protection systems, including self-regulating heat tracing, must include automatic controls capable of shutting off the systems when outside air temperatures are above 40°F or when the conditions of the protected fluid will prevent freezing. Snow- and ice-melting systems must include automatic controls capable of shutting off the systems when the pavement temperature is above 50°F and no precipitation is falling, and an automatic or manual control that will allow shutoff when the outdoor temperature is above 40°F.
17. Individual fan systems with a design supply air capacity of 5000 cfm or greater and minimum outside air supply of 70 percent or greater of the supply air capacity must have an energy recovery system with at least a 50 percent effectiveness. Where cooling with outdoor air is required there is a means to bypass or control the energy recovery system to permit cooling with outdoor air.
- Exception(s):
- Hazardous exhaust systems, commercial kitchen and clothes dryer exhaust systems that the International Mechanical Code prohibits the use of energy recovery systems.
 - Systems serving spaces that are heated and not cooled to less than 60°F.
 - Where more than 60 percent of the outdoor heating energy is provided from site-recovered or site solar energy.
 - Heating systems in climates with less than 3600 HDD.
 - Cooling systems in climates with a 1 percent cooling design wet-bulb temperature less than 64°F.
 - Systems requiring dehumidification that employ energy recovery in series with the cooling coil.
 - Laboratory fume hood exhaust systems that have either a variable air volume system capable of reducing exhaust and makeup air volume to 50 percent or less of design values or, a separate make up air supply meeting the following makeup air requirements: a) at least 75 percent of exhaust flow rate, b) heated to no more than 2°F below room setpoint temperature, c) cooled to no lower than 3°F above room setpoint temperature, d) no humidification added, e) no simultaneous heating and cooling.



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

Receipts Details:

Tender Information: Check , BusinessName: visa, Check Number: 2571\$2,770.00

Tender Amount: 2770.00

Receipt Header:

Cashier Id: gguertin

Receipt Date: 11/8/2012

Receipt Number: 50075

Receipt Details:

Referance ID:	8689	Fee Type:	BP-Constr
Receipt Number:	0	Payment Date:	
Transaction Amount:	2770.00	Charge Amount:	2770.00
Job ID: Job ID: 2012-11-5367-ALTCOMM -			
Additional Comments: 155 Riverside St.			

Thank You for your Payment!

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NOV 13 2012

Dept. of Building Inspections
City of Portland Maine

COMMERCIAL LEASE

1. PARTIES HJ Associates, Ltd., a New Jersey limited partnership, with a mailing address c/o Reisman Property Interests, Inc., 340 West Passaic Street, Rochelle Park, New Jersey 07662 ("LANDLORD"), hereby leases to The Egg 102 LLC, a Maine limited liability company, with a mailing address of ~~3 Fawn Run~~ 201 US Route One, #146, Scarborough, ME 04074, ("TENANT"), and the TENANT hereby leases from LANDLORD the following described Premises:

2. PREMISES The Premises are deemed to contain 4,860 +/- square feet. The Premises are located at 155 Riverside Street, Portland, ME 04103, and is attached to the Howard Johnson Plaza Hotel ("The Hotel") together with the right to use in common, with others entitled thereto, the Hotel's hallways, stairways and elevators necessary for access to said Premises and lavatories nearest thereto. The Premises shall also include the outdoor seating patio area ("Patio Area") depicted on Exhibit "A" attached hereto and made a part hereof at no other rental cost, fees, or other charges except as may be contained in this Lease; however, such use by the Tenant and its guests and invitees of the outdoor patio area is subject to local and state governmental approval. All approvals and permits, if any, shall be at the sole cost and expense of the TENANT. The approval of the outdoor seating shall not be a Lease contingency but merely will be made available for Tenant's use when and if Tenant shall obtain the appropriate governmental approvals for use of the Patio Area for outdoor customer seating. The Premises and Patio Area are accepted in their "as is" "where is" condition except if specifically set forth to the contrary in this Lease.

3. EASEMENT LANDLORD grants to TENANT:

Common Area Easement. A non-exclusive easement appurtenant to the Premises, to use all entrances, exits, driveways, rights-of-way, delivery passages, common truck-loading areas, access and egress ramps and roads, traffic control signs, fences, walkways, corridors, sidewalks retaining walls and other common areas located on the Hotel Property (the "Common Areas") as shown on Exhibit "B" and as from time to time located upon or appurtenant to the Hotel constructed or to be constructed at the Hotel and necessary, convenient or appropriate to the use and enjoyment of the Premises, such use being in common with use by others (the "Common Area Easement").

4. TERM The term of this Lease shall be for Ten (10) Years unless sooner terminated as herein provided, commencing on _____, November 1, 2012 and ending on _____, October 31, 2014 2022 ("Term").

5. RENT (A) The TENANT shall pay to the LANDLORD the following base rent:

<u>Lease Year(s)</u>	<u>Price per SF</u>	<u>Annual Base Rent</u>	<u>Monthly Rent</u>
<u>1-Months 1-5</u>	<u>Abated</u>	<u>Abated</u>	<u>Abated</u>
<u>Months 6-12</u>	<u>\$13.00</u>	<u>\$ 63,180</u>	<u>\$5,265.00</u>

DISCLAIMER: THIS IS A LEGAL DOCUMENT. IF NOT FULLY UNDERSTOOD, CONSULT AN ATTORNEY.

IN WITNESS WHEREOF, the said parties hereunto set their hands and seals this _____ day of _____, 2012.

TENANT:
The Egg 102, LLC
a Maine limited liability company

LANDLORD:
H.J. Associates, Ltd.,
a New Jersey limited partnership
by: Rubin Property Interest, Inc., General Partner

by : _____
Martin Mason, Managing Member

by : _____
Paul B. Reisman, President

ATTEST:

Witness to TENANT

by: _____
Witness to Secretary

GUARANTY The terms and conditions and payment of all base rent and other sums due pursuant to the Lease will be personally guaranteed by the principal(s) of the Tenant and Martin Mason, for the first twenty (24) months of the Term. In addition Martin Mason and The principals(s) of TENANT, thereafter shall personally guaranty the Lease pursuant to a "Good Guy Clause". A Good Guy Clause is a limited guaranty that states if the TENANT defaults, the Guarantor is only liable for rent and Additional changes from the date of non-payment through the date the TENANT vacates the Premises. Further, Martin Mason and the principals of the TENANT must personally guaranty that all the TENANT work will be complete in accordance with the plans submitted to the Building Department; that the plans will be developed for submission and approval by the Portland, Maine Building Department; that all work will be paid and satisfied; that no liens will be filed against the Premises of the Hotel or either of their personal property; that the restaurant will open as a fully stocked and operating Egg and I Restaurant within the time frame contemplated by this Lease. Additionally, Martin Mason and the principals of the TENANT shall, in the event of the TENANT exercising its Termination Option, guaranty the payment to LANDLORD of the Termination Fee.

IN WITNESS WHEREOF, GUARANTOR has executed this Guaranty this _____ day of _____ 2012.

GUARANTOR:

Signature

Witness to Guarantor

Martin Mason, an individual

Address: _____

Social Security Number _____

Jeanie Bourke - RE: key plan

From: Mike Michaelis <mikem@m2-development.com>
To: Jeanie Bourke <JMB@portlandmaine.gov>
Date: 11/21/2012 10:10 AM
Subject: RE: key plan
Attachments: Key Plan.pdf

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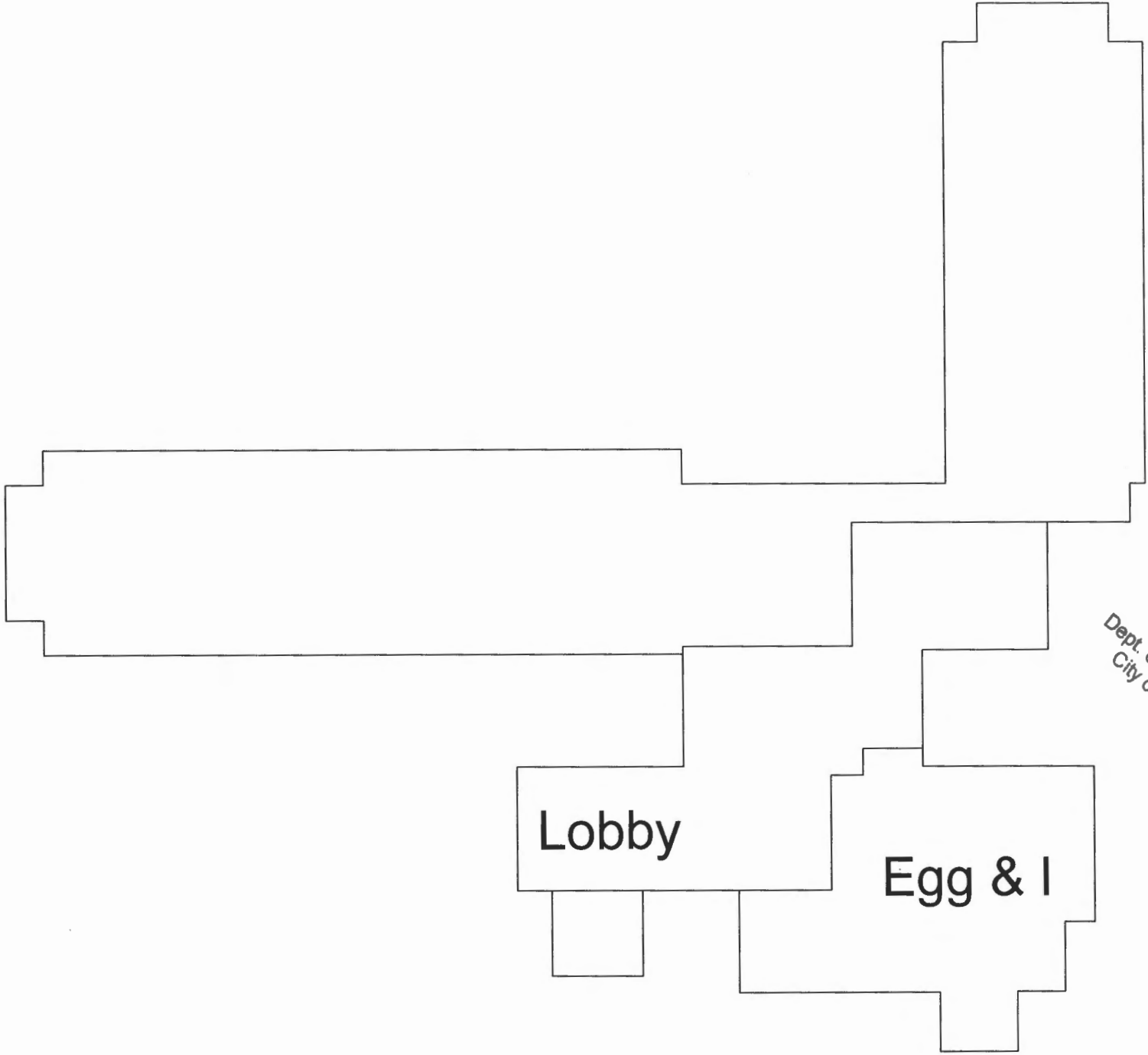
Jeanie

I put the assessors dimensions into a CAD file and inserted the Egg & I outline. Let me know if this makes sense. Thanks.

Mike



Mike Michaelis

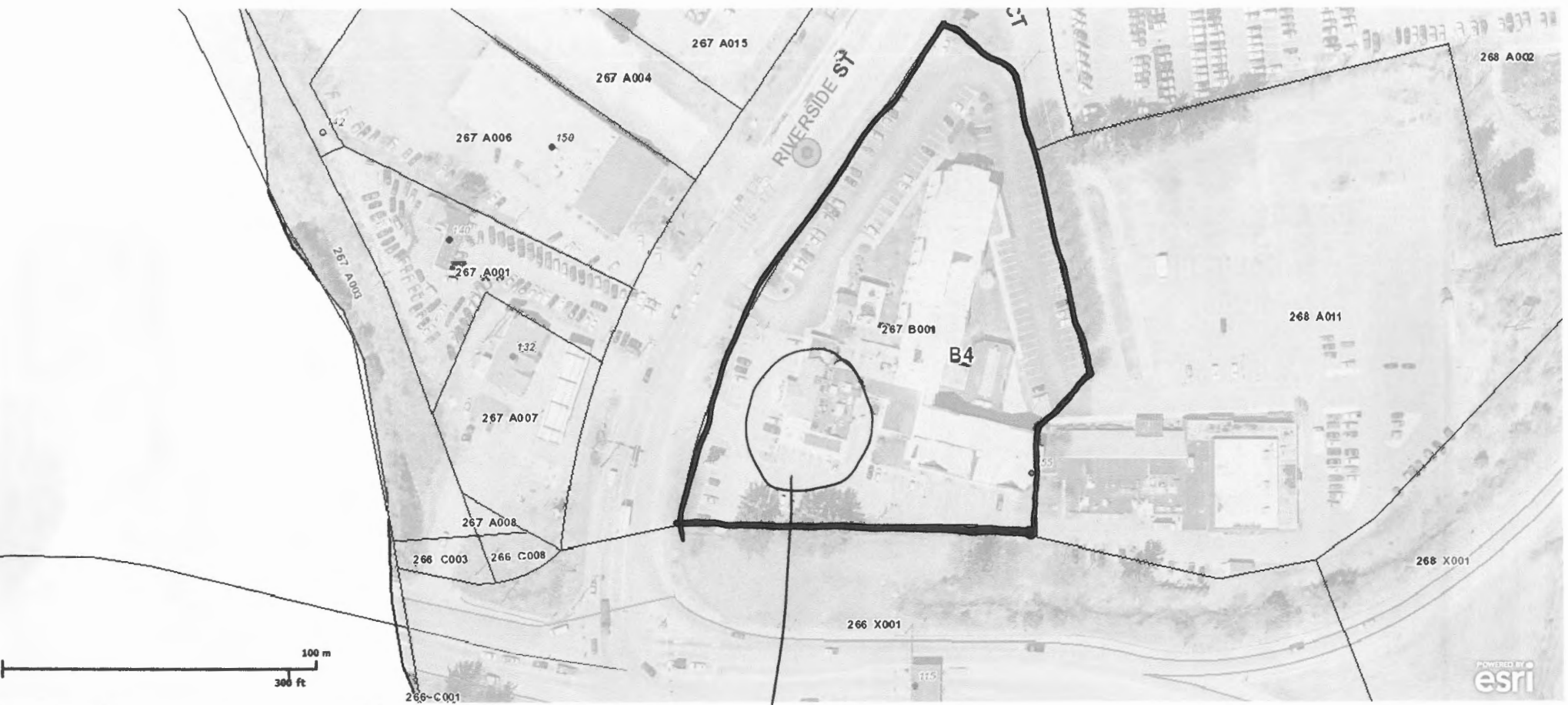


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Lobby

Egg & I

155 Riverside St



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Egg & I



1511 Westport Road
Kansas City, MO 64111
P:816.221.0250 F:816.221.0251

November 28th, 2012

The Egg&I Restaurant
Plan Clarification Letter

City of Portland, Maine
Planning & Urban Development Dept/Inspections Division
Attention: Jeanie Bourke
389 Congress Street
Room 315
Portland, ME 04101

RE: Egg & I Portland, Maine
Howard Johnson Plaza Hotel
155 Riverside Street
Portland, ME 04103

Ms. Bourke

In an effort to address the comments regarding door 102, I have attached an 8-1/2" x11" sketch of this doors location and a note that requires this pair of doors and frame be 90-minute rated as required. Please include the following sketch with the permit set upon final issuance.

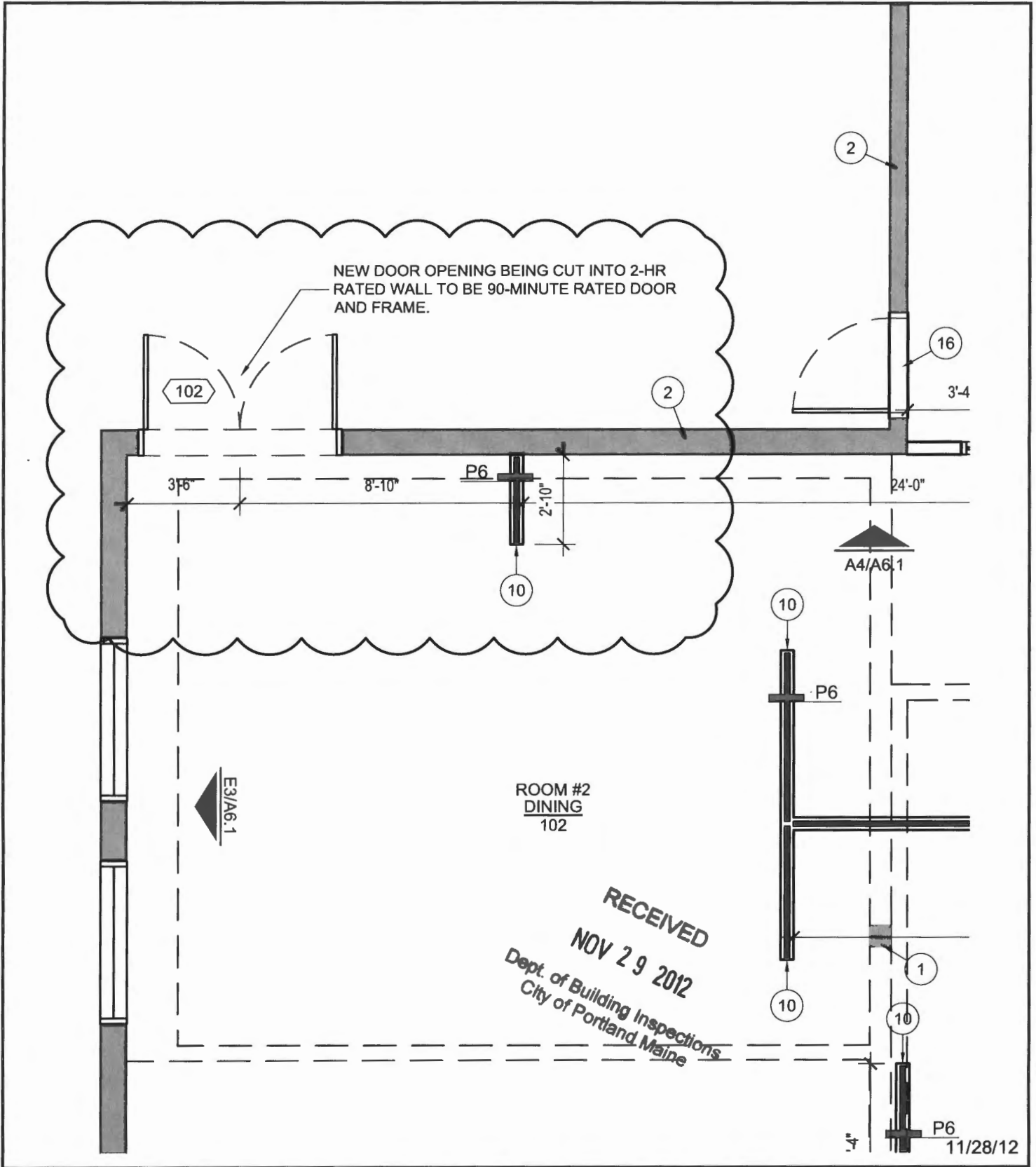
Once you've had a chance to review the following clarification, please do not hesitate to contact me if you should have any questions or if you should need any additional information regarding this issue.

Sincerely,

A handwritten signature in black ink, appearing to read "James W. Warford".

James W. Warford, AIA NCARB

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City of Portland Maine



iCON:
ARCHITECTURE

The EGG & I
Breakfast & Lunch

155 Riverside St.
Portland, ME 04103

PROJECT NUMBER 2012-42
SHEET NUMBER SD-1

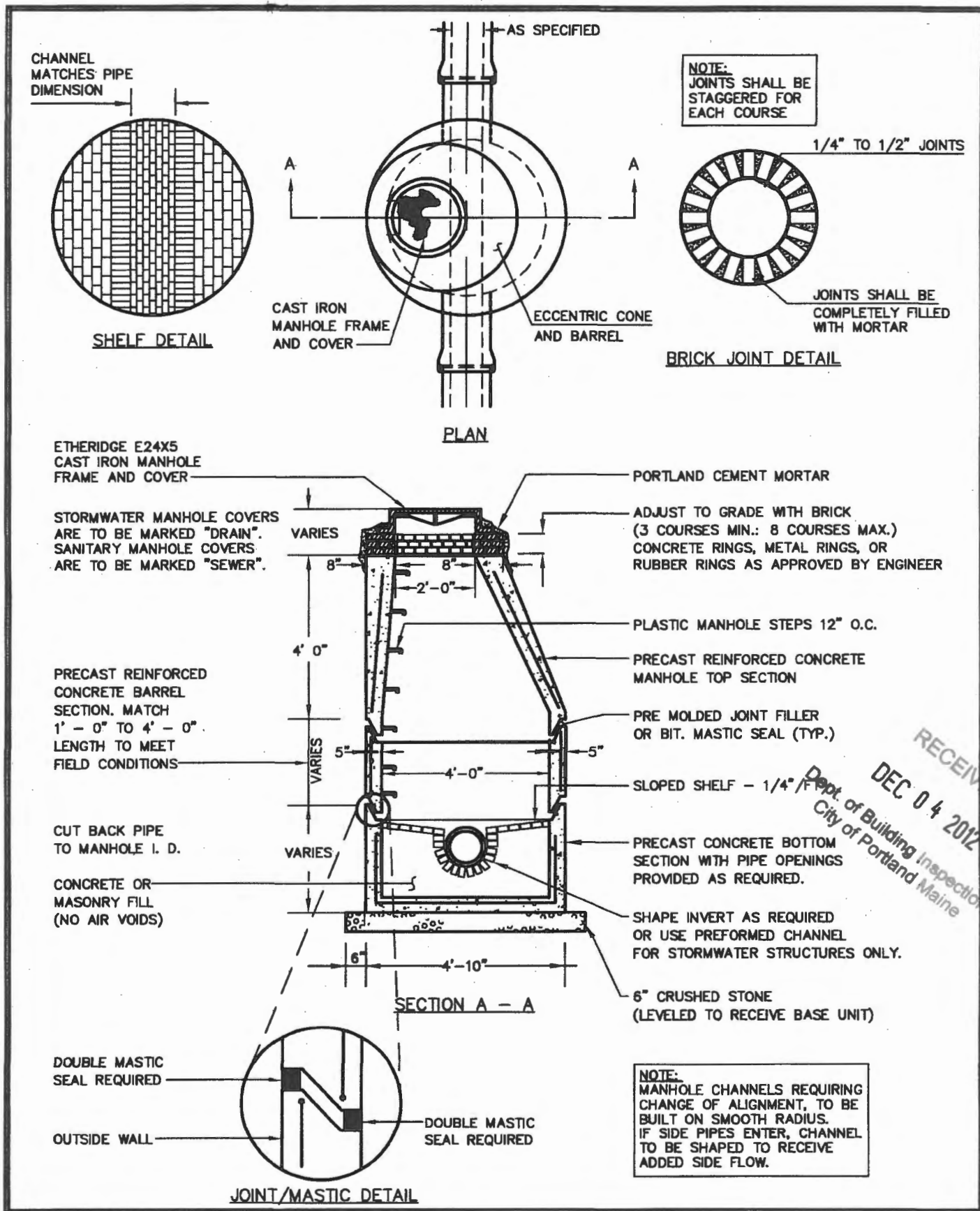


FIGURE II-01 PRECAST CONCRETE MANHOLE

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NOTE:
DROP MANHOLES ARE NOT REQUIRED
FOR STORMWATER SYSTEMS.

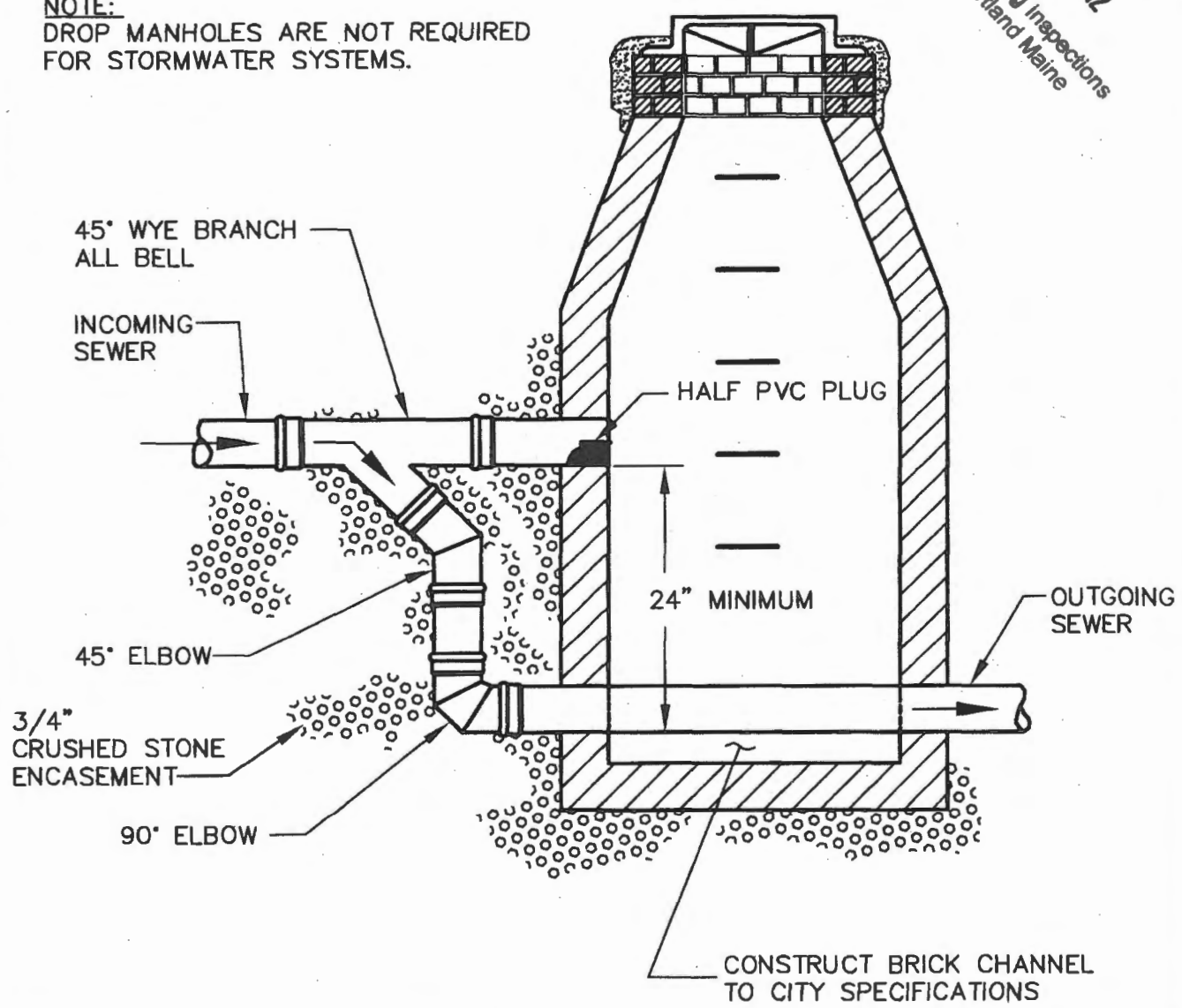


FIGURE II-03 TYPICAL OUTSIDE DROP MANHOLE

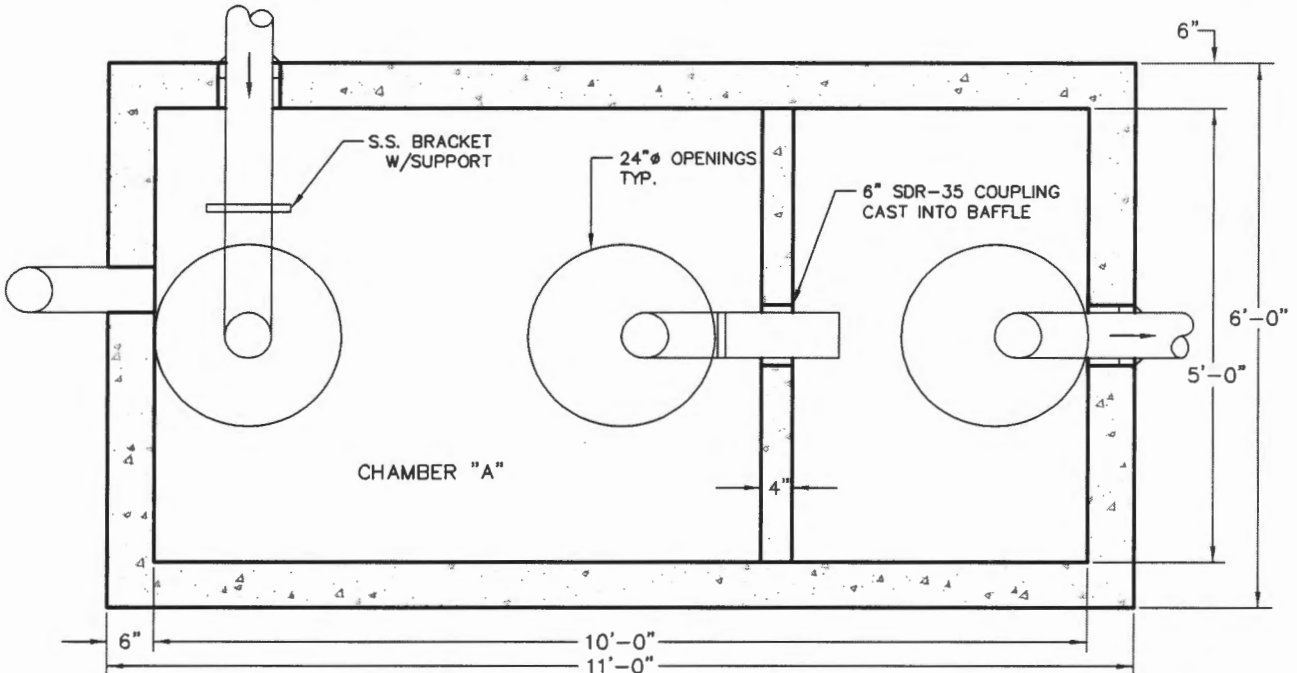
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DESIGN NOTES:

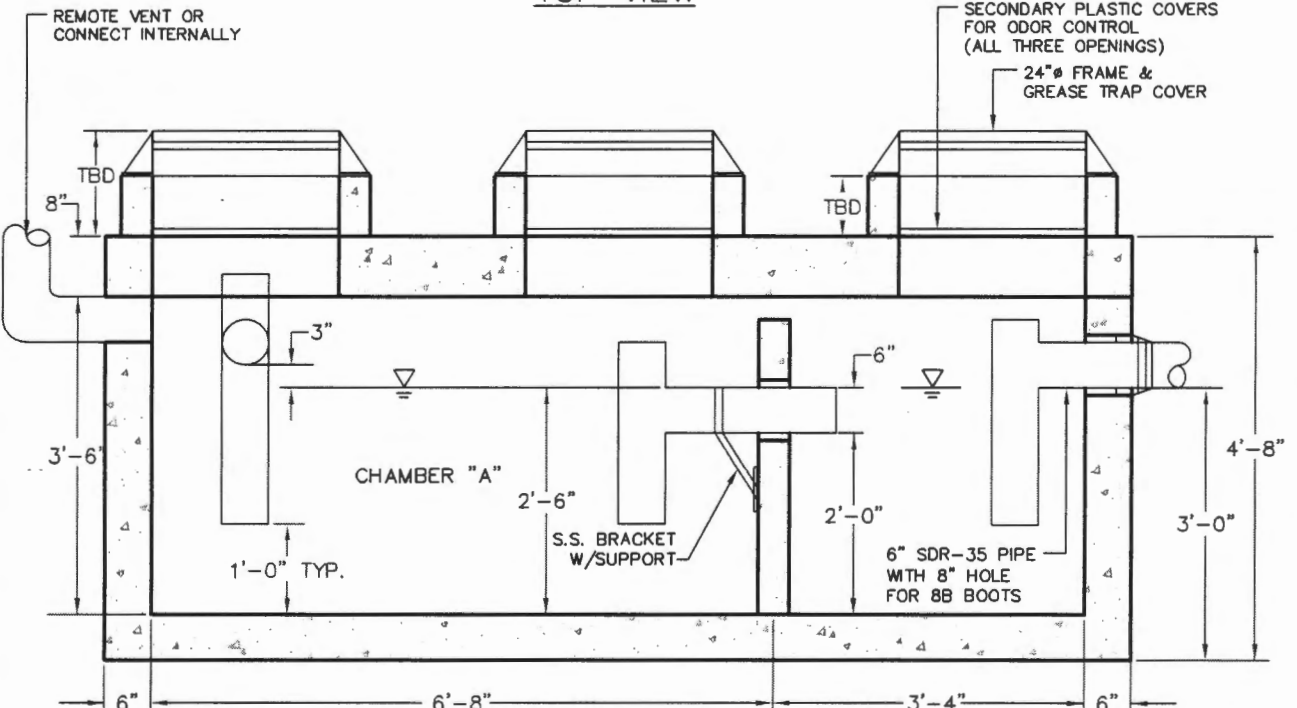
1. CONCRETE 5000 PSI AT 28 DAYS.
2. H-20 LOADING
3. JOINTS SEALED WITH BUTYL RUBBER JOINT SEALANT (ASSHTO M-19)
4. ALL TEES/Baffles PROVIDED BY PRECAST.

THIS STRUCTURE MUST DISCHARGE TO A CITY OF PORTLAND STANDARD MANHOLE WITH CHANNEL (CONTROL/SAMPLING MANHOLE).

FORMULA FOR SIZING THE TRAP: CHAMBER "A" (2/3 OF TANK VOLUME) MUST BE EQUIVALENT TO THE AVERAGE DAILY PROCESS FLOW FROM THE FACILITY WITH NO SANITARY OR OTHER EXTRANEIOUS WASTES FLOWING THROUGH IT.



TOP VIEW



FRONT VIEW
 NOT TO SCALE

FIGURE II-19 1000 GALLON GREASE TRAP

C:\PWSTUFF\Engineering\Tech_Design_Standard_Section_II\Standardized2009\Fig. II_19_GreaseTrap1000gallon.dwg, 2/12/2009 11:15:53 AM, 1:1

Jeanie Bourke - RE: Egg&I (Portland Maine) - Revised Drawings

From: Bradley Roland
To: Knudsen, Erik
Date: 12/4/2012 9:56 AM
Subject: RE: Egg&I (Portland Maine) - Revised Drawings
CC: Bourke, Jeanie; Margolis-Pineo, David; MikeMichaelis; Moore, Charles

Mr. Knudsen,

Your sizing of the external grease trap at 1,500 gallons does meet the City's requirements based on the projected daily flow you have provided.

You are approved for moving forward with finalizing your design based on that unit size.

As you have described below please forward the additional information when it become available.

thanks

Brad

Bradley A. Roland, P.E.
Senior Project Engineer
Portland Public Services
55 Portland Street
Portland, ME 04101
Tel: 207-874-8846
Fax: 207-874-8852
brad@portlandmaine.gov

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City of Portland Maine

>>> Erik Knudsen <erik@bcengineer.com> 12/3/2012 3:48 PM >>>

Brad

I left you a voice mail earlier today.

Hoping to get resolution on this grease interceptor size for this project.

As you can see below I have stated that the total daily discharge through the grease interceptor is most near 700 gallons.

Based upon the local documentation for sizing the interceptor, the 1500 gallon interceptor would have 1,000 gallons capacity in the first large (2/3) chamber meeting the requirements.

Please confirm if we are approved to move forward with the 1,500 gallon interceptor and let me know if any other information is required.

I know that we are currently missing the sampling port requirements on the interceptor, our plumbing plans have been revised including this and will send out when we've determined what the total interceptor size required will be.

Erik Knudsen, PE (KS, MO)

BC Engineers

5720 Reeder Rd.
Shawnee, KS 66203
P:913-262-1772
F:913-262-1773



1511 Westport Road
Kansas City, MO 64111
P 816 221 0250 F 816 221 0251

December 4th, 2012

The Egg&I Restaurant
Code Modification Request

City of Portland, Maine
Planning & Urban Development Dept/Inspections Division
Attention: Jeanie Bourke
389 Congress Street
Room 315
Portland, ME 04101

RE: Egg & I Portland, Maine
Howard Johnson Plaza Hotel
155 Riverside Street
Portland, ME 04103

Ms. Bourke

Due to there being no change in occupancy and subsequently the occupant load remaining unchanged, we are asking for a Code Modification Request allowing us to maintain the existing men's and women's fixture counts in lieu of what is required per the Uniform Plumbing Code.

Once you've had a chance to review the following request, please do not hesitate to contact me if you should have any questions or if you should need any additional information regarding this issue.

Sincerely,

James W. Warford, AIA NCARB

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DEC 04 2012
DEC 06 2012
Dept. of Building Inspections
Dept. of Building Inspections
City of Portland Maine~~

LETTER OF TRANSMITTAL



BC Engineers, Inc.
5720 Reeder
Shawnee, KS 66203
(913) 262-1772 fax (913) 262-1773

To: City of Portland, ME
389 Congress St. Rm 315
Portland, ME 04101

Project Name: Egg & I - Portland, Maine

Project Number: 12634.00

Attention: Jeanie Bourke

RECEIVED
DEC 06 2012
Dept. of Building Inspections
City of Portland Maine

We are sending you:

- | | |
|--|--|
| <input type="checkbox"/> original drawings | <input checked="" type="checkbox"/> prints |
| <input type="checkbox"/> specifications | <input type="checkbox"/> energy report |
| <input type="checkbox"/> shop drawings | <input type="checkbox"/> addendum |
| <input type="checkbox"/> media | <input type="checkbox"/> letter |

Delivery: Pick-up Courier 1 hr Courier 2 hr Courier 4 Hr Same day Other
 FedEx First Overnight FedEx Priority Overnight FedEx Standard Overnight

Quantity	Description
1	Wet Sealed Revised Plumbing P1 & P4

Remarks:

Signed: Erik Knudsen
Lisa Sims

Date: December 4, 2012

PLUMBING APPLICATION

11177

Department of Health and Human Services
Division of Environmental Health

PROPERTY ADDRESS

Town or Plantation: ~~Westbrook~~ Portland
Street: 155 Riverside St
Subdivision Lot #: _____

PROPERTY OWNERS NAME

Last Name: Egg And I
First Name: Daniel Ouellette
Mailing Address of Owner/Applicant (if different): 133 Birch Drive, Poland Springs ME 04274

Owner/Applicant Statement

I certify that the information submitted is correct to the best of my knowledge and understand that any falsification is reason for the Local Plumbing Inspectors to deny a Permit

Signature of Owner/Applicant: *Daniel M Ouellette* Date: 1/9/12

Caution: Permit Required

Plumbing shall not be installed until a Permit is attached here by the Local Plumbing Inspector. The Permit shall authorize the owner or installer to install the plumbing in accordance with this application and the Maine Plumbing Rules.

Permit #: 201300057

Caution: Inspection Required

I have inspected the installation authorized above and found it to be in compliance with the Maine Plumbing Rules.

Local Plumbing Inspector Signature: *[Signature]* #360 Date Approved: _____

PERMIT INFORMATION

This Application is for 1. <input checked="" type="checkbox"/> NEW PLUMBING 2. <input type="checkbox"/> RELOCATED PLUMBING RECEIVED JAN 09 2013	Type of Structure To Be Served: 1. <input type="checkbox"/> SINGLE FAMILY DWELLING 2. <input type="checkbox"/> MODULAR OR MOBILE HOME 3. <input type="checkbox"/> MULTIPLE FAMILY DWELLING 4. <input checked="" type="checkbox"/> OTHER - SPECIFY <i>Fast Food</i>	Plumbing To Be Installed By: 1. <input checked="" type="checkbox"/> MASTER PLUMBER 2. <input type="checkbox"/> OIL BURNERMAN 3. <input type="checkbox"/> MFG'D. HOUSING DEALER/MECHANIC 4. <input type="checkbox"/> PUBLIC UTILITY EMPLOYEE 5. <input type="checkbox"/> PROPERTY OWNER LICENSE # <i>02830</i>
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Dept. of Building Inspections
City of Portland, Maine
Hook-Up & Piping Relocation
Maximum of 1 Hook-Up

Number	Column 2 Type of Fixture	Number	Column 1 Type of Fixture
1	Hosebib / Sillcock		Bathtub (and Shower)
8	Floor Drain		Shower (Separate)
1	Urinal	3	Sink
	Drinking Fountain	3	Wash Basin
6	Indirect Waste	3	Water Closet (Toilet)
1	Water Treatment Softener, Filter, etc.		Clothes Washer
	Grease / Oil Separator	1	Dish Washer
	Roof Drain		Garbage Disposal
	Bidet		Laundry Tub
1	Other: <i>map Sink</i>	1	Water Heater
Fixtures (Subtotal) Column 2		11	Fixtures (Subtotal) Column 1
SEE PERMIT FEE SCHEDULE FOR CALCULATING FEE		18	Fixtures (Subtotal) Column 2
		29	Total Fixtures
		290	Fixture Fee
		10	Transfer Fee
			Hook-Up & Relocation Fee
		300	Permit Fee (Total)

OR

TRANSFER FEE
[\$6.00]

SEE PERMIT FEE SCHEDULE FOR CALCULATING FEE

1-16-13 GF SUB SLAB PASS: VENT - OK
PT - OK

1-28-2013 GF - ACCESS TO HAMMER
+ TRAP PRIMER
BILL

VENT-OK
PT-OK

3/18/13 Final Inspection - passed CF

FIRE ALARM AND EMERGENCY COMMUNICATION SYSTEM INSPECTION AND TESTING FORM

To be completed by the system inspector or tester at the time of the inspection or test.
It shall be permitted to modify this form as needed to provide a more complete and/or clear record.

Insert N/A in all unused lines.

Attach additional sheets, data, or calculations as necessary to provide a complete record.

Date of this inspection or test: 3-7-13

Time of inspection or test: 2pm

1. PROPERTY INFORMATION

Name of property: EGG AND I PORTLAND

Address: 155 RIVERSIDE ST PORTLAND MAINE

Description of property: SMALL RESTURANT

Occupancy type: ASSEMBLY

Name of property representative: MARTIN MASON

Address:

Phone: Fax: E-mail:

Authority having jurisdiction over this property: PORTLAND MAINE FIRE DEPT

Phone: Fax: E-mail:

2. INSTALLATION, SERVICE, AND TESTING CONTRACTOR INFORMATION

Service and/or testing organization for this equipment: MAINE STATE SECURITY

Address: PO BOX 157 EAST WATERBORO MAINE 04030

Phone: 207-247-4371 Fax: E-mail: CHRIS@MAINESTATESECURITY.COM

Service technician or tester: CHRIS L'HEUREUX

Qualifications of technician or tester: LM 50017202 IMSA LV 2

A contract for test and inspection in accordance with NFPA standards is in effect as of: 3-7-13

The contract expires: ANNUAL Contract number: Frequency of tests and inspections: ANNUA

Monitoring organization for this equipment: CENTRA-LARM MONITORING

A contract for test and inspection in accordance with NFPA standards is in effect as of:

Address: 996 CANDIA ROAD, MANCHESTER NH

Phone: 800-639-2066 Fax: 603-668-1117 E-mail:

Entity to which alarms are retransmitted: Phone:

3. TYPE OF SYSTEM OR SERVICE

- Fire alarm system (nonvoice)
- Fire alarm with in-building fire emergency voice alarm communication system (EVACS)
- Mass notification system (MNS)
- Combination system, with the following components:
 - Fire alarm
 - EVACS
 - MNS
 - Two-way, in-building, emergency communication system

Other (specify):

3. TYPE OF SYSTEM OR SERVICE (continued)

NFPA 72 edition: 2010

Additional description of system(s):

3.1 Control Unit

Manufacturer: SILENT KNIGHT

Model number: 5700

3.2 Mass Notification System

This system does not incorporate an MNS

3.2.1 System Type:

In-building MNS—combination

In-building MNS—stand-alone Wide-area MNS Distributed recipient MNS

Other (specify):

3.2.2 System Features:

Combination fire alarm/MNS MNS ACU only Wide-area MNS to regional national alerting interface

Local operating console (LOC) Direct recipient MNS (DRMNS) Wide-area MNS to DRMNS interface

Wide-area MNS to high-power speaker array (HPSA) interface In-building MNS to wide-area MNS interface

Other (specify):

3.3 System Documentation

An owner's manual, a copy of the manufacturer's instructions, a written sequence of operation, and a copy of the record record drawings are stored on site. Location:

3.4 System Software

This system does not have alterable site-specific software.

Software revision number:

Software last updated on:

A copy of the site-specific software is stored on site. Location:

4. SYSTEM POWER

4.1 Control Unit

4.1.1 Primary Power

Input voltage of control panel: 120V

Control panel amps: 1.5

4.1.2 Engine-Driven Generator

This system does not have a generator.

Location of generator:

Location of fuel storage:

Type of fuel:

4.1.3 Uninterruptible Power System

This system does not have UPS.

Equipment powered by a UPS system:

Location of UPS system:

Calculated capacity of UPS batteries to drive the system components connected to it:

In standby mode (hours):

In alarm mode (minutes):

4. SYSTEM POWER (continued)

4.1.4 Batteries

Location: IN PANEL Type: SLA Nominal voltage: 12VDC Amp/hour rating: 7

Calculated capacity of batteries to drive the system:

In standby mode (hours): 24 In alarm mode (minutes): 5

Batteries are marked with date of manufacture.

4.2 In-Building Fire Emergency Voice Alarm Communication System or Mass Notification System

This system does not have an EVACS or MNS.

4.2.1 Primary Power

Input voltage of EVACS or MNS panel: EVACS or MNS panel amps:

4.2.2 Engine-Driven Generator

This system does not have a generator.

Location of generator:

Location of fuel storage:

Type of fuel:

4.2.3 Uninterruptible Power System

This system does not have a UPS.

Equipment powered by a UPS system:

Location of UPS system:

Calculated capacity of UPS batteries to drive the system components connected to it:

In standby mode (hours): In alarm mode (minutes):

4.2.4 Batteries

Location: Type: Nominal voltage: Amp/hour rating:

Calculated capacity of batteries to drive the system:

In standby mode (hours): In alarm mode (minutes):

Batteries are marked with date of manufacture.

4.3 Notification Appliance Power Extender Panels

This system does not have power extender panels.

4.3.1 Primary Power

Input voltage of power extender panel(s): Power extender panel amps:

4.3.2 Engine-Driven Generator

This system does not have a generator.

Location of generator:

Location of fuel storage:

Type of fuel:

4.3.3 Uninterruptible Power System

This system does not have a UPS.

Equipment powered by a UPS system:

Location of UPS system:

Calculated capacity of UPS batteries to drive the system components connected to it:

In standby mode (hours): In alarm mode (minutes):

4. SYSTEM POWER (continued)

4.3.4 Batteries

Location: _____ Type: _____ Nominal voltage: _____ Amp/hour rating: _____

Calculated capacity of batteries to drive the system: _____

In standby mode (hours): _____ In alarm mode (minutes): _____

Batteries are marked with date of manufacture.

5. ANNUNCIATORS

This system does not have annunciators.

5.1 Location and Description of Annunciators

Annunciator 1: MAIN ENTRY IN FRONT WAITING ROOM

Annunciator 2: _____

Annunciator 3: _____

6. NOTIFICATIONS MADE PRIOR TO TESTING

Monitoring organization	Contact: BOLD NET	Time: 2PM
Building management	Contact: GENERAL CONTRACTOR	Time: 2PM
Building occupants	Contact: _____	Time: _____
Authority having jurisdiction	Contact: PORTLAND DISPATCH	Time: 2PM
Other, if required	Contact: _____	Time: _____

7. TESTING RESULTS

7.1 Control Unit and Related Equipment

Description	Visual Inspection	Functional Test	Comments
Control unit	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	N/A
Lamps/LEDs/LCDs	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Fuses	<input type="checkbox"/>	<input type="checkbox"/>	
Trouble signals	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Disconnect switches	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Ground-fault monitoring	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Supervision	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Local annunciator	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	NONE PRESENT
Remote annunciators	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Power extender panels	<input type="checkbox"/>	<input type="checkbox"/>	
Isolation modules	<input type="checkbox"/>	<input type="checkbox"/>	NONE PRESENT
Other (specify) _____	<input type="checkbox"/>	<input type="checkbox"/>	

7. TESTING RESULTS (continued)

7.2 Control Unit Power Supplies

Description	Visual Inspection	Functional Test	Comments
120-volt power	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	#1 13.23V 7AH, #2 13.25V 7.3AH
Generator or UPS	<input type="checkbox"/>	<input type="checkbox"/>	
Battery condition	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Load voltage	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Discharge test	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Charger test	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Other (specify)	<input type="checkbox"/>	<input type="checkbox"/>	

7.3 In-Building Fire Emergency Voice Alarm Communications Equipment

Description	Visual Inspection	Functional Test	Comments
Control unit	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Lamps/LEDs/LCDs	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Fuses	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Primary power supply	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Secondary power supply	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Trouble signals	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Disconnect switches	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Ground-fault monitoring	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Panel supervision	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
System performance	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Sound pressure levels Occupied <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No Ambient dBA Alarm dBA (attach report with locations, values, and weather conditions)	<input type="checkbox"/>	<input type="checkbox"/>	
System intelligibility <input type="checkbox"/> CSI <input type="checkbox"/> STI (attach report with locations, values, and weather conditions)	<input type="checkbox"/>	<input type="checkbox"/>	
Other (specify)	<input type="checkbox"/>	<input type="checkbox"/>	

7. TESTING RESULTS (continued)

7.4 Notification Appliance Power Extender Panels

Description	Visual Inspection	Functional Test	Comments
Lamps/LEDs/LCDs	<input type="checkbox"/>	<input type="checkbox"/>	
Fuses	<input type="checkbox"/>	<input type="checkbox"/>	
Primary power supply	<input type="checkbox"/>	<input type="checkbox"/>	
Secondary power supply	<input type="checkbox"/>	<input type="checkbox"/>	
Trouble signals	<input type="checkbox"/>	<input type="checkbox"/>	
Ground-fault monitoring	<input type="checkbox"/>	<input type="checkbox"/>	
Panel supervision	<input type="checkbox"/>	<input type="checkbox"/>	
Other (specify)	<input type="checkbox"/>	<input type="checkbox"/>	

7.5 Mass Notification Equipment

Description	Visual Inspection	Functional Test	Comments
Functional test	<input type="checkbox"/>	<input type="checkbox"/>	
Reset/power down test	<input type="checkbox"/>	<input type="checkbox"/>	
Fuses	<input type="checkbox"/>	<input type="checkbox"/>	
Primary power supply	<input type="checkbox"/>	<input type="checkbox"/>	
UPS power test	<input type="checkbox"/>	<input type="checkbox"/>	
Trouble signals	<input type="checkbox"/>	<input type="checkbox"/>	
Disconnect switches	<input type="checkbox"/>	<input type="checkbox"/>	
Ground-fault monitoring	<input type="checkbox"/>	<input type="checkbox"/>	
CCU security mechanism	<input type="checkbox"/>	<input type="checkbox"/>	
Prerecorded message content	<input type="checkbox"/>	<input type="checkbox"/>	
Prerecorded message activation	<input type="checkbox"/>	<input type="checkbox"/>	
Software backup performed	<input type="checkbox"/>	<input type="checkbox"/>	
Test backup software	<input type="checkbox"/>	<input type="checkbox"/>	
Fire alarm to MNS interface	<input type="checkbox"/>	<input type="checkbox"/>	
MNS to fire alarm interface	<input type="checkbox"/>	<input type="checkbox"/>	
In-building MNS to wide-area MNS	<input type="checkbox"/>	<input type="checkbox"/>	

7. TESTING RESULTS (continued)

7.5 Mass Notification Equipment (continued)

Description	Visual Inspection	Functional Test	Comments
MNS to direct recipient MNS	<input type="checkbox"/>	<input type="checkbox"/>	
Sound pressure levels Occupied <input type="checkbox"/> Yes <input type="checkbox"/> No Ambient dBA Alarm dBA (attach report with locations, values, and weather conditions)	<input type="checkbox"/>	<input type="checkbox"/>	
System intelligibility <input type="checkbox"/> CSI <input type="checkbox"/> STI (attach report with locations, values, and weather conditions)	<input type="checkbox"/>	<input type="checkbox"/>	
Other (specify) _____	<input type="checkbox"/>	<input type="checkbox"/>	

7.6 Two-Way Communications Equipment

Description	Visual Inspection	Functional Test	Comments
Phone handsets	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Phone jacks	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Off-hook indicator	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Call-in signal	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
System performance	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
System audibility	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
System intelligibility	<input type="checkbox"/>	<input type="checkbox"/>	
Radio communications enhancement system	<input type="checkbox"/>	<input type="checkbox"/>	
Area of refuge communication system	<input type="checkbox"/>	<input type="checkbox"/>	
Elevator emergency communications system	<input type="checkbox"/>	<input type="checkbox"/>	
Other (specify) _____	<input type="checkbox"/>	<input type="checkbox"/>	

7. TESTING RESULTS (continued)

7.7 Combination Systems

Description	Visual Inspection	Functional Test	Comments
Fire extinguishing monitoring devices/system	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	HOOD SUPPRESSION SYSTEM
Carbon monoxide detector/system	<input type="checkbox"/>	<input type="checkbox"/>	
Combination fire/security system	<input type="checkbox"/>	<input type="checkbox"/>	
Other (specify)	<input type="checkbox"/>	<input type="checkbox"/>	

7.8 Special Hazard Systems

Description (specify)	Visual Inspection	Functional Test	Comments
	<input type="checkbox"/>	<input type="checkbox"/>	
	<input type="checkbox"/>	<input type="checkbox"/>	
	<input type="checkbox"/>	<input type="checkbox"/>	

7.9 Emergency Communications System

- Visual
- Functional
- Simulated operation
- Ensure predischage notification appliances of special hazard systems are not overridden by the MNS.
See *NFPA 72*, 24.4.1.7.1.

7.10 Monitored Systems

Description (specify)	Visual Inspection	Functional Test	Comments
Engine-driven generator	<input type="checkbox"/>	<input type="checkbox"/>	HOOD SUPPRESSION
Fire pump	<input type="checkbox"/>	<input type="checkbox"/>	
Special suppression systems	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Other (specify)	<input type="checkbox"/>	<input type="checkbox"/>	

7. TESTING RESULTS (continued)

7.11 Auxiliary Functions

Description	Visual Inspection	Functional Test	Comments
Door-releasing devices	<input type="checkbox"/>	<input type="checkbox"/>	DUCT SMOKES X3
Fan shutdown	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Smoke management/smoke control	<input type="checkbox"/>	<input type="checkbox"/>	
Smoke damper operation	<input type="checkbox"/>	<input type="checkbox"/>	
Smoke shutter release	<input type="checkbox"/>	<input type="checkbox"/>	
Door unlocking	<input type="checkbox"/>	<input type="checkbox"/>	
Elevator recall	<input type="checkbox"/>	<input type="checkbox"/>	
Elevator shunt trip	<input type="checkbox"/>	<input type="checkbox"/>	
MNS override of FA signals	<input type="checkbox"/>	<input type="checkbox"/>	
Other (specify)	<input type="checkbox"/>	<input type="checkbox"/>	

7.12 Alarm Initiating Device

Device test results sheet attached listing all devices tested and the results of the testing

7.13 Supervisory Alarm Initiating Device

Device test results sheet attached listing all devices tested and the results of the testing

7.14 Alarm Notification Appliances

Appliance test results sheet attached listing all appliances tested and the results of the testing

7.15 Supervisory Station Monitoring

Description	Visual Inspection	Functional Test	Time	Comments
Alarm signal	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		SEE ATTACHED TESTING SHEET
Alarm restoration	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		
Trouble signal	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		
Trouble restoration	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		
Supervisory signal	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		
Supervisory restoration	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		

8. NOTIFICATIONS THAT TESTING IS COMPLETE

Monitoring organization	Contact: BOLD	Time: 5PM
Building management	Contact: GENERAL CONTRACTOR	Time: 4PM
Building occupants	Contact:	Time:
Authority having jurisdiction	Contact: PORTLAND FIRE DISPATCH	Time: 4PM
Other, if required	Contact:	Time:


9. SYSTEM RESTORED TO NORMAL OPERATION

Date: 3-7-13 Time: 5PM

10. CERTIFICATION

10.1 Inspector Certification:

This system, as specified herein, has been inspected and tested according to all NFPA standards cited herein.

Signed:  Printed name: CHRIS L'HEUREUX Date: 3-7-13
Organization: MAINE STATE Title: PRESIDENT Phone: 207-247-4371
 SECURITY

10.2 Acceptance by Owner or Owner's Representative:

The undersigned has a service contract for this system in effect as of the date shown below.

Signed: Printed name: Date:
Organization: Title: Phone:

Maine State Security
 PO Box 157
 98 Company Road(Res.), Dayton, ME 04005
 East Waterboro ME 04030

29001097 [29/1097] Egg And I Resturant
 (207) 747-4155

139 Riverside Street
 Portland ME 04102

<u>Date</u>	<u>Day</u>	<u>Time</u>	<u>Log Description</u>
03/07/2013	Thu	14:40:41	Temp On Test - Entered ID: 551358 - 14:40 to 17:40, 7 Mar - Whole Customer Reason: '48'
		14:40:41	Temp On Test - Started ID: 551358 - 14:40 to 17:40, 7 Mar - Whole Customer Reason: '48'
		14:42:54	System Reset (System: 1)
		14:42:55	Customer Monitoring Activated
		14:42:55	Success Dwn/Load Acs (System: 1)
		14:42:59	Sounder/Relay (System: 1 Area: 1 Zone: 1)
		14:45:43	Fire-Pull Station (System: 1 Area: 1 Zone: 6)
		14:45:45	Sounder/Relay Restor (System: 1 Area: 1)
		14:45:47	Sounder/Relay (System: 1 Area: 1 Zone: 1)
		14:45:50	Open (System: 1 Area: 1)
		14:45:53	Fire Restore (System: 1 Area: 1 Zone: 6)
		14:46:52	Fire-Pull Station (System: 1 Area: 1 Zone: 5)
		14:46:54	Sounder/Relay Restor (System: 1 Area: 1)
		14:46:57	Sounder/Relay (System: 1 Area: 1 Zone: 1)
		14:47:20	Open (System: 1 Area: 1)
		14:47:24	Fire Restore (System: 1 Area: 1 Zone: 5)
		14:49:43	Fire-Pull Station (System: 1 Area: 1 Zone: 4)
		14:49:44	Sounder/Relay Restor (System: 1 Area: 1)
		14:49:47	Sounder/Relay (System: 1 Area: 1 Zone: 1)
		14:50:09	Open (System: 1 Area: 1)
		14:50:11	Fire Restore (System: 1 Area: 1 Zone: 4)
		14:50:15	Fire-Pull Station (System: 1 Area: 1 Zone: 7)
		14:51:02	Sounder/Relay Restor (System: 1 Area: 1)
		14:51:05	Sounder/Relay (System: 1 Area: 1 Zone: 1)
		14:51:09	Open (System: 1 Area: 1)
		14:51:12	Fire Restore (System: 1 Area: 1 Zone: 7)
		14:51:14	Fire-Pull Station (System: 1 Area: 1 Zone: 8)
		14:51:46	Fire-Pull Station (System: 1 Area: 1 Zone: 1)
		14:51:47	Sounder/Relay Restor (System: 1 Area: 1)
		14:51:51	Sounder/Relay (System: 1 Area: 1 Zone: 1)
		14:51:54	Open (System: 1 Area: 1)
		14:51:56	Fire Restore (System: 1 Area: 1 Zone: 1)
		14:51:59	Fire Restore (System: 1 Area: 1 Zone: 8)
		14:52:50	Fire-Pull Station (System: 1 Area: 1 Zone: 3)
		14:53:17	Fire-Pull Station (System: 1 Area: 1 Zone: 12)
		14:53:40	Sounder/Relay Restor (System: 1 Area: 1)
		14:53:43	Sounder/Relay (System: 1 Area: 1 Zone: 1)
		14:53:45	Open (System: 1 Area: 1)
		14:53:49	Fire Restore (System: 1 Area: 1 Zone: 3)
		14:53:51	Fire Restore (System: 1 Area: 1 Zone: 12)
		14:54:52	Fire Alarm (System: 1 Area: 1 Zone: 2)
		14:54:54	Sounder/Relay Restor (System: 1 Area: 1)
		14:54:58	Sounder/Relay (System: 1 Area: 1 Zone: 1)
		14:54:59	Open (System: 1 Area: 1)
		14:55:03	Fire Restore (System: 1 Area: 1 Zone: 2)
		14:55:06	Sounder/Relay Restor (System: 1 Area: 1)
		14:55:34	Fire Supervisory Tbl (System: 1 Area: 1 Zone: 11)
		14:55:36	Fire Supervisory Res (System: 1 Area: 1 Zone: 11)
		14:56:19	Fire Supervisory Tbl (System: 1 Area: 1 Zone: 9)
		14:56:19	Fire Supervisory Res (System: 1 Area: 1 Zone: 9)
		15:00:16	Fire Supervisory Tbl (System: 1 Area: 1 Zone: 10)

**29001097 [29/1097] Egg And I Resturant
(207) 747-4155**

**139 Riverside Street
Portland ME 04102**

<u>Date</u>	<u>Day</u>	<u>Time</u>	<u>Log Description</u>
		15:00:18	Fire Supervisory Res (System: 1 Area: 1 Zone: 10)
		15:57:04	Burglary-Interior (System: 1 Area: 1 Zone: 7)
		15:57:29	Burglary-Perimeter (System: 1 Area: 1 Zone: 4)
		15:57:56	Burglary-Perimeter (System: 1 Area: 1 Zone: 3)
		15:57:58	Burglary-Exit/Entry (System: 1 Area: 1 Zone: 1)
		15:58:02	Burglary-Interior (System: 1 Area: 1 Zone: 6)
		15:58:04	Burglary-Perimeter (System: 1 Area: 1 Zone: 5)