Jeanie Bourke - Re: 1 Industrial Wy, BP#2013-01912 plan review comments

Reviewed for Code Compliance
Inspections Division
Approved with Conditions

Date: 10/10/13

From: Joel Mahaffey <joel@foundationbrew.com>
To: Jeanie Bourke <JMB@portlandmaine.gov>
Date: 10/4/2013 8:30 AM
Subject: Re: 1 Industrial Wy, BP#2013-01912 plan review comments
CC: Chris Pirone <CPP@portlandmaine.gov>, John Bonney <john@foundationbrew.com>

Hi Jeanie, Capt. Pirone,

I got an email from our architect, his last until the 20th. This is what he said:

"The tasting room is 5% of the total square foot area of the brewery and is thereby an ancillary use (less than 10%) to the primary occupancy per IBC and NFPA. No fire rated separation is required for this space, nor the office, due to the fact that the building is fully sprinkled and these spaces are accessory to the main occupancy classification."

This is the conclusion that Jeanie and I arrived at yesterday, hopefully this helps to solidify that this was also the opinion of the architect.

Thanks,
Joel

On Thu, Oct 3, 2013 at 10:33 AM, Joel Mahaffey <joel@foundationbrew.com> wrote:

> Jeanie,
>
> We took some time last night to review the architect's drawings, and it appears that based on our conversations with him, and his review of the code and our intended use, he had already determined the correct way to designate the space (F2). I don't see any reason to revise that information, or to change our intended use application.
>
> What we discussed yesterday, unfortunately, was uninformed guesswork on our part, in an effort to provide answers that had already been determined by our architect. We did not understand how to properly read his documents, and did not realize those questions had already been answered.
>
> We feel that the best thing to do moving forward is to use the information we hired our architect to prepare for us, and for us not to make any more guesses as to what the answers are to your questions.
>
> I'm happy to discuss this at any time today. Please feel free to give me a call.
>
> Thanks,
> Joel
>
> --
> Joel Mahaffey
> Foundation Brewing Company
> (207) 370-8187
>
> On Wednesday, October 2, 2013 at 3:46 PM, Joel Mahaffey wrote:
>
> > Hi Jeanie,
> >
> > Could you give me a call at your earliest convenience? I don't entirely understand what you're asking, and I think that a phone conversation would clear it up easier than email.
> >
> > Thanks,
> > Joel

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On Wed, Oct 2, 2013 at 3:28 PM, Jeanie Bourke <JMB@portlandmaine.gov> wrc

Hi Joel,
I have reviewed the architects plans and code analysis. There is no occupancy classification for the tasting room as B-Business or M-Mercantile/retail. This is not consistent with the business proposal that you have presented.
This will need to be analyzed as a mixed use occupancy under IBC and specified whether it is Accessory (ancillary), Nonseparated or Separated occupancies. This will determine if any fire separation or other code requirements are needed. The same will need to be addressed per the NFPA.
Please advise on how you wish to proceed with this as I understand Mike Hayes is not available for a few weeks.
Thanks,
Jeanie

>>> Joel Mahaffey <joel@foundationbrew.com> 10/2/2013 12:32 PM >>>
Hi Jeanie,

It would seem that the Tasting Room would be classified as a Group B Occupancy, or classified as the Brewery classification according to the code rules.

Thanks,
Joel

On Wed, Oct 2, 2013 at 9:50 AM, Jeanie Bourke <JMB@portlandmaine.gov> wrote:

Good Morning Joel,
Thank you for providing these details, I have a couple comments:
1. What is the sq. ft. area of the tasting room? This will dictate the occupant load based on the calculations from table 1004.1.1. It seems like a small area, so to classify it as Assembly typically means there will be more than 49 occupants. It will also require fire separation and 2 exits from the space. Maybe this is clarified on the architects plans.
2. Will there be any retail in this space, if so, you will need to notify the zoning administrator, Ann Machado to include this use. Her contact is 874-8709 or amachado@portlandmaine.gov
3. The additional cost of work fees will need to be submitted to the administrative staff, contact 874-8703 or buildinginspections@portlandmaine.gov Based on your estimates this will be an additional $330. Keep in mind that new tenant fit up costs include interior finishes for material and labor.
Let me know if you have any questions,
Thanks,
Jeanie

Jeanie Bourke
CEO/LPI/Plan Reviewer

City of Portland
Planning & Urban Development Dept./ Inspections Division
389 Congress St. Rm 315

Portland, ME 04101
jmb@portlandmaine.gov
Direct: (207) 874-8715
Office: (207) 874-8703

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>>> Joel Mahaffey <joel@foundationbrew.com> 10/1/2013 11:09 PM
>>>
Hi Jeanie,

John forwarded your email to me, as he is not feeling well, and asked me to take over correspondence.

First, the floor plans are accurate, and do not require any changes. That said, when you get the updated drawings from Capt. Pirone, I'm sure you'll find them more detailed. We've also included the costs of electrical and plumbing construction below, as per our discussion this afternoon.

To answer the notes on the PDF you sent, please see the responses below:

Code analysis, construction details and cost of work
Provide an IBC 2009 code analysis for the use and occupancy based on the intended business practices.
1. Tasting Room (Unit 5) – **Code A-2**
"Assembly uses intended for food and/or drink consumption."
2. Brewhouse (Unit 5) – **Code F-2** Factory Industrial Low-Hazard Occupancy.
"Factory industrial uses that involve the fabrication or manufacturing of noncombustible materials which during finishing, packing or processing do not involve significant fire hazard shall be classified as F-2 occupancies and should include, but not be limited to, the following: …Beverages: up to and including 16-percent alcohol content"
3. Walk-in Cooler Area/Storage (Unit 7) – **Code S-2** Low-hazard Storage
"Includes, among others, buildings used for the storage of noncombustible materials such as products on wood pallets or in paper cartons with or without single thickness divisions; or in paper wrappings. Such products are permitted to have a negligible amount of plastic *trim*, such as knobs, handles or film wrapping. Group S-2 storage uses shall include, but not be limited to, storage of the following:….Beverages up to and including 16-percent alcohol in metal, glass or ceramic containers"
Provide details of new fit up work including plumbing and electrical installations and revise the estimated cost for the associated work.
Plumbing (Nason Mechanical)
- $12,000: Furnish and install DCW and DHW piping to feed four hose stations, tasting room sink, chiller, boiler makeup, keg washer and heat exchanger
- $324: Install one water meter supplied by the Water District (purchased separately from the PWD, cost not included, estimated $200)
- Total Plumbing Estimate = $ 12,324

Electrical (DeBlois Electric)
- $18,697: Electrical to hook up power to Brewery Equipment
- $1,200: Electrical allowance to hook up equipment for the cold room (walk-in cooler)
- Total Electrical Estimate = $ 19,897

Total Plumbing/Electrical Estimate = $ 32,221
Work associated with HVAC systems are on a separate permit with that cost of work.
Our engineer, Nason Mechanical, will be submitting a separate permit for the HVAC work.
Provide construction details for the new tasting room and cold rooms, even if these are prefabricated.
Tasting Room: We are converting the existing office space in Unit 5 to a Tasting Room. There will be no structural changes to the walls, windows or doors. We will be installing a new laminated wood floor. Other changes will be the addition of free-standing furniture and equipment, including a wooden bar, and a refrigerator unit for holding kegs and dispensing beer. The plumber will be installing a sink for washing glassware along the wall that backs the bathroom where there is already a sink/plumbing (included in the above quote for plumbing).
Walk-in Cooler: We are putting in a pre-fabricated walk-in cooler. The cooler is composed of separate wall panels that are put up and connected in a few hours. It is not a permanent structure and would be easily disassembled and removed if we vacated the premises. The size is 9' by 13'. As in the submitted plans, it will be the required distance from any walls or electrical panels.
Please clarify if there is a mezzanine in either of the units and if so provide details of the total area and access to it.
There is no mezzanine in either unit. We will not be using the area above the ceiling of the Tasting Room/Office for any storage/use.

Please feel free to call me if you have any questions.

Thanks,
Joel

--

Joel Mahaffey
Foundation Brewing Company
(207) 370-8187

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From: "Jeanie Bourke" <JMB@portlandmaine.gov>**Date:** October 1, 2013, 2:28:00 PM EDT**To:** <john@foundationbrew.com>**Subject: 1 Industrial Wy, BP#2013-01912 plan review comments**

Good Afternoon John, I have completed the review of the above project for building code and have the following comments as noted on the attached files. Please send any revisions to this email and note that the pdf file name shall be exactly as the original. Any new plans or documents shall follow the E-plan submission criteria on the attached document. Let me know if you have any questions, Thanks, Jeanie *Jeanie BourkeCEO/LPI/Plan Reviewer*

City of PortlandPlanning & Urban Development Dept./ Inspections Division389 Congress St. Rm 315Portland, ME 04101jmb@portlandmaine.govDirect: (207) 874-8715Office: (207) 874-8703

Notice: Under Maine law, documents - including e-mails - in the possession of public officials or city employees about government business may be classified as public records. There are very few exceptions. As a result, please be advised that what is written in an e-mail could be released to the public and/or the media if requested.

Attachments:
- A4 Proposed Floor Plan-Units 5 and 7.pdf
- Applicant Submittal Requirments for Electronic.pdf

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Joel Mahaffey
Foundation Brewing Company
(207) 370-8187

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