

GRANT HAYS ASSOCIATES

ARCHITECTURE ✚ INTERIOR DESIGN

MEMO

DATE: May 17, 2016
TO: Jennifer Bartlett – Maine State Fire Marshal Office
FROM: Mike Hays
RE: Foundation Brewery Expansion
Permit Review Comments
CC: file

Attached are the revisions to the Permit drawings which address your comments dated 4/22/16. All the revisions are Rev-Clouded with a Delta 1 designation. Please let me know if you have any additional questions.

Comment responses to #1-8; and #10-12:

Sheet A0

1. Add new sheet A7 "Boiler Room & Mezzanine Sections" to the list of drawings.

Sheet A1

1. Located new chiller condenser on exterior concrete pad adjacent to electrical transformer (Production 107)
2. Located existing stair to existing mezzanine to remain (Production 106). This was part of the previous Brewery tenant space (Bissell Brothers Brewing).
3. Located new boiler enclosure at existing boiler (Production 105). This is a one-hour fire rated wall and ceiling assembly with a one hour rated door/frame. The mechanical contractor will size and located the required one-hour fire damper louvers for make-up air needs.
4. Changed one-hour fire rated separation wall between Production 105 and Tasting Room 102 to a smoke partition. Existing pair of self-closing doors to remain; deleted fire shutter.
5. Added 8'-0" high wall and pair of doors to visually separate Tasting Room 102 storage items (merchandise stock) from seating/serving area of Tasting Room 102. Tasting Room 102 ceiling height is 16'-0" at this location (open to roof structure/sprinkler system above).
6. Depicted seating arrangement at Tasting Room 102, including ADA seating at tables and dropped bar section for ADA seating.
7. Located existing condenser atop existing walk-in-cooler unit at Tasting Room 102.

Sheet A2

1. Deleted Demolition Note #5 for existing pair of doors between Tasting Room 102 & Production. These shall remain in the smoke partition (non-fire rated).
2. Identified location of existing boiler in Production (Unit #5).

Sheet A3

1. Same comments as Sheet A1.
2. Added E1, E2, E3 & E4 door designations to coordinate with Hardware Sets described on Sheet A5.
3. Modified Partition Legend to reflect Smoke Partition designation.
4. Added Mop Sink in Production 108 per City of Portland Health Code.

Sheet A4

1. Detail 2 – Modified Partition Legend for smoke separation wall, added dimensions for sink and mirror, referred builders to ADA Sheet A6 for dimensional criteria. Added water bottle fill station at seating area outside bathroom wall.
2. Modified Detail 3 for firestopping note.
3. Added Detail 4 for screen wall between merchandise storage area and seating area at Tasting Room 102.

Sheet A5

1. Modified Door Schedule to eliminate Fire Shutter and add existing egress doors (E1 thru E3) and door E4.
2. Modified Hardware Sets to identify existing door hardware, and modifications required for #1 above.
3. Modified details 1 thru 4 to reflect comments regarding firestopping.
4. Detail 5 indicates location of existing mezzanine at Production 105 and additional framed floor/guard wall above new ADA bathrooms. This mezzanine is fully separated from Tasting Room 102 from the floor slab to the roof deck above with an existing (1 hour rated) partition. See section at new Sheet A7 for additional clarification.
5. Modified Detail 6 at platform frame atop Walk-In Cooler for existing compressor location. This platform is used for storing empty micro kegs.

Sheet A6

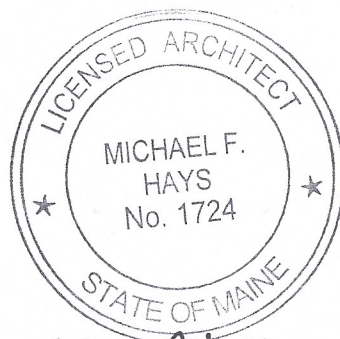
1. No Changes

Sheet A7

1. Added section thru New One-Hour Rated Boiler Room enclosure at the existing boiler in Production 105.
2. Added section thru New ADA Toilets depicting extension of existing mezzanine floor structure above over new Toilets for bearing condition.

Comment Response #9:

1. All finishes comply with NFPA 101 12.3.3. – Class A, B, or C for Assembly/Industrial occupancy less than 300 people.



Michael F. Hays