

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK



# CITY OF PORTLAND BUILDING PERMIT



**This is to certify that**

NAPPI NICHOLAS P & BRENT N NAPPI JTS

**Located at**

1025 OCEAN AVE

**PERMIT ID:** 2016-00210

**ISSUE DATE:** 04/05/2016

**CBL:** 415 B003001

has permission to **Change of use to retrofit existing room to be a commercial kitchen.**

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

Notification of inspection and written permission procured before this building or part thereof is lathed or otherwise clsoed-in. 48 HOUR NOTICE IS REQUIRED.

A final inspection must be completed by owner before this building or part thereof is occupied. If a certificate of occupancy is required, it must be procured prior to occupancy.

*/s/ Craig Messinger*

*/s/ Laurie Leader*

**Fire Official**

**Building Official**

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

***Approved Property Use - Zoning***

Wholesale lobster & seafood processing,  
commercial kitchen and ancillary retail

***Building Inspections***

**Use Group:** F-1      **Type:** 3B  
Wholesale & lobster processing  
ENTIRE  
MUBEC/IBC 2009

***Fire Department***

BUILDING PERMIT INSPECTION PROCEDURES  
Please call 874-8703 (ONLY)  
or email: [buildinginspections@portlandmaine.gov](mailto:buildinginspections@portlandmaine.gov)

**Check the Status or Schedule an Inspection On-Line at  
<http://www.portlandmaine.gov/planning/permitstatus.asp>**

With the issuance of this permit, the owner, builder or their designee is required to provide adequate notice to the city of Portland Inspections Services for the following inspections. Appointments must be requested 48 to 72 hours in advance of the required inspection. The inspection date will need to be confirmed by this office.

- **Please read the conditions of approval that is attached to this permit!! Contact this office if you have any questions.**
- **Permits expire in 6 months. If the project is not started or ceases for 6 months.**
- **If the inspection requirements are not followed as stated below additional fees may be incurred due to the issuance of a "Stop Work Order" and subsequent release to continue.**
- **Per Section 107.3.1 of the Maine Uniform Building and Energy Code (MUBEC). One set of printed approved stamped construction documents shall be kept at the site of work and shall be open to inspection by building officials.**

## **REQUIRED INSPECTIONS:**

Plumbing Under Slab

Close-in Plumbing/Framing

Electrical Close-in

Certificate of Occupancy/Final

Final - Fire

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.

<b>City of Portland, Maine - Building or Use Permit</b>		<b>Permit No:</b> 2016-00210	<b>Date Applied For:</b> 02/01/2016	<b>CBL:</b> 415 B003001
389 Congress Street, 04101 Tel: (207) 874-8703, Fax: (207) 874-8716				
<b>Proposed Use:</b> Wholesale lobster & seafood processing and ancillary retail with commercial kitchen for catering and take out		<b>Proposed Project Description:</b> Change of use to retrofit existing room to be a commercial kitchen.		
<b>Dept:</b> Zoning		<b>Status:</b> Approved w/Conditions	<b>Reviewer:</b> Ann Machado	<b>Approval Date:</b> 03/03/2016
<b>Note:</b> I-M Zone		<b>Ok to Issue:</b> <input checked="" type="checkbox"/>		
- A determination letter dated December 22, 2015, states that a commercial kitchen was a permitted use in the I-M zone. The letter also stated that the commercial kitchen could be used for a catering business and that the ancillary retail space permitted under permit 2015-01217 could include not just the sale of lobsters and processed lobster meat but also the sale of party platters of cooked lobsters, lobster salad, lobster rolls, prepared in the commercial kitchen and preordered for pick up or take out.				
<b>Conditions:</b>				
1) With the issuance of this permit and the certificate of occupancy, the uses of this property shall remain as wholesale lobster and seafood processing and a commercial kitchen with ancillary retail trade. Any change of use shall require a separate permit application for review and approval.				
<b>Dept:</b> Building Inspecti		<b>Status:</b> Approved w/Conditions	<b>Reviewer:</b> Laurie Leader	<b>Approval Date:</b> 03/15/2016
<b>Note:</b>		<b>Ok to Issue:</b> <input checked="" type="checkbox"/>		
<b>Conditions:</b>				
1) Approval is subject to compliance with City and State Food Codes per the Portland Public Health Dept. It is strongly advised to contact the Health Inspector for approval of the kitchen/bar design compliance prior to commencing work in earnest.				
2) Approval of City license is subject to health inspections per the Food Code.				
3) The addition of plumbing fixtures, including water lines, drainage and vent piping shall be installed in compliance with the UPC 2009 code.				
4) Separate permits are required for any electrical, plumbing, sprinkler, fire alarm, HVAC systems, heating appliances, including pellet/wood stoves, commercial hood exhaust systems, fire suppression and fuel tanks. Separate plans may need to be submitted for approval as a part of this process.				
5) The hood, duct and exhaust shall be installed per NFPA 96, separate permits are required. Clearances to combustible construction are required for the hood and duct and have not been reviewed on this permit. Please refer to this code for reduction methods.				
6) This permit is approved based upon information provided by the applicant or design professional. Any deviation from the final approved plans requires separate review and approval prior to work.				
<b>Dept:</b> Engineering DPS		<b>Status:</b> Approved w/Conditions	<b>Reviewer:</b> Rachel Smith	<b>Approval Date:</b> 04/05/2016
<b>Note:</b>		<b>Ok to Issue:</b> <input checked="" type="checkbox"/>		
<b>Conditions:</b>				
2) Applicant required to install grease control equipment with a minimum capacity of 25 gallons per minute or more passive or automatic unit.				
<b>Dept:</b> Fire		<b>Status:</b> Approved w/Conditions	<b>Reviewer:</b> Craig Messinger	<b>Approval Date:</b> 03/17/2016
<b>Note:</b>		<b>Ok to Issue:</b> <input checked="" type="checkbox"/>		
<b>Conditions:</b>				
1) Will require Type I Hood system permit.				
2) 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.				
3) Shall comply with NFPA 101, Chapter 37, Existing Mercantile Occupancies.				

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- 4) Shall meet the requirements of 2009 NFPA 1 Fire Code.
- 5) All construction shall comply with City Code Chapter 10.