

DISPLAY THIS CARD ON PRINCIPAL FRONTAGE OF WORK CITY OF PORTLAND

BUILDING INSPECTION

PERMIT

Permit Number: 091351

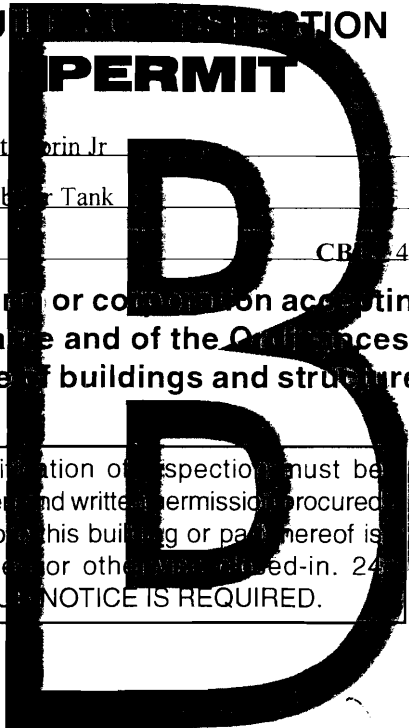
PERMIT ISSUED

Please Read Application And Notes, If Any, Attached

This is to certify that CITY OF PORTLAND /Robert Corin Jr
has permission to Build 30' x 90' x3' Concrete Lotion Tank
AT 6 COMMERCIAL ST CB# 444 A003001

DEC 21 2009

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



Apply to Public Works for street line and grade if nature of work requires such information.

Notification of inspection must be given and written permission procured before this building or part thereof is lathed or other work closed-in. 24 HOUR NOTICE IS REQUIRED.

A certificate of occupancy must be procured by owner before this building or part thereof is occupied.

OTHER REQUIRED APPROVALS

Fire Dept. [Signature]
Health Dept. _____
Appeal Board _____
Other _____
Department Name

[Signature] 12/21/09
Director, Building & Inspection Services

PENALTY FOR REMOVING THIS CARD

City of Portland, Maine - Building or Use Permit Application

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

Permit No: 09-1351	Issue Date:	CBL: 444 A003001
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Location of Construction: 6 COMMERCIAL ST	Owner Name: CITY OF PORTLAND	Owner Address: 389 CONGRESS ST	Phone:
Business Name:	Contractor Name: Robert Morin Jr	Contractor Address: 94 Washington Ave Auburn	Phone 2079397898
Lessee/Buyer's Name	Phone:	Permit Type: Additions - Commercial <i>Change of use</i>	Zone: <i>EWPRZ</i>

Past Use: Warehouse	Proposed Use: Warehouse - Build 30' x90' x3' Concrete Lobster Tank	Permit Fee: \$270.00	Cost of Work: \$25,000.00	CEO District: 1
		FIRE DEPT: <i>at conditions</i> <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Denied <i>12/11/09</i>	INSPECTION: Use Group: <i>S2-F2</i> Type: <i>3B</i> <i>IBC 2003</i>	

Proposed Project Description:
Build 30' x 90' x 3' Concrete Lobster Tank *for seafood retailing, wholesaling, packing & shipping*

Signature: *[Signature]* Date: *12/21/09*
Signature: *[Signature]* Date: *12/21/09*
PEDESTRIAN ACTIVITIES DISTRICT (P.A.D.)
Action: Approved Approved w/Conditions Denied
Signature: _____ Date: _____

Permit Taken By: Ldobson	Date Applied For: 11/25/2009	Zoning Approval
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- This permit application does not preclude the Applicant(s) from meeting applicable State and Federal Rules.
- Building permits do not include plumbing, septic or electrical work.
- Building permits are void if work is not started within six (6) months of the date of issuance. False information may invalidate a building permit and stop all work..

Special Zone or Reviews <input type="checkbox"/> Shoreland <input type="checkbox"/> Wetland <input type="checkbox"/> Flood Zone <input type="checkbox"/> Subdivision <input checked="" type="checkbox"/> Site Plan 09-99800001 Maj <input type="checkbox"/> Minor <input checked="" type="checkbox"/> MM <input type="checkbox"/> Date: <i>12/17/09</i>	Zoning Appeal <input type="checkbox"/> Variance <input type="checkbox"/> Miscellaneous <input checked="" type="checkbox"/> Conditional Use PLANNING BD <input type="checkbox"/> Interpretation <input checked="" type="checkbox"/> Approved <input checked="" type="checkbox"/> Denied <i>12/8/09</i> Date: <i>12/8/09</i>	Historic Preservation <input checked="" type="checkbox"/> Not in District or Landmark <input type="checkbox"/> Does Not Require Review <input type="checkbox"/> Requires Review <input type="checkbox"/> Approved <input type="checkbox"/> Approved w/Conditions <input type="checkbox"/> Denied Date: <i>[Signature]</i>
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PERMIT ISSUED

DEC 21 2009

City of Portland

CERTIFICATION

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

SIGNATURE OF APPLICANT ADDRESS DATE PHONE

RESPONSIBLE PERSON IN CHARGE OF WORK, TITLE DATE PHONE

BUILDING PERMIT INSPECTION PROCEDURES

Please call 874-8703 or 874-8693 (ONLY)

to schedule your inspections as agreed upon

Permits expire in 6 months, if the project is not started or ceases for 6 months.

The Owner or their designee is required to notify the inspections office for the following inspections and provide adequate notice. Notice must be called in 48-72 hours in advance in order to schedule an inspection:

By initializing at each inspection time, you are agreeing that you understand the inspection procedure and additional fees from a "Stop Work Order" and "Stop Work Order Release" will be incurred if the procedure is not followed as stated below.

A Pre-construction Meeting will take place upon receipt of your building permit.

- Re-Bar Schedule Inspection: Prior to pouring concrete**
 - Framing/Rough Plumbing/Electrical: Prior to Any Insulating or drywalling**
 - Final/Certificate of Occupancy: Prior to any occupancy of the structure or use.**
- NOTE: There is a \$75.00 fee per inspection at this point.**

Certificate of Occupancy is not required for certain projects. Your inspector can advise you if your project requires a Certificate of Occupancy. All projects DO require a final inspection.

If any of the inspections do not occur, the project cannot go on to the next phase, REGARDLESS OF THE NOTICE OR CIRCUMSTANCES.

CERIFICATE OF OCCUPANICES MUST BE ISSUED AND PAID FOR, BEFORE THE SPACE MAY BE OCCUPIED.

Ac 3
Signature of Applicant/Designee

12-21-09
Date

[Signature]
Signature of Inspections Official

12/21/09
Date

City of Portland, Maine - Building or Use Permit

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

Permit No: 09-1351	Date Applied For: 11/25/2009	CBL: 444 A003001
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Location of Construction: 6 COMMERCIAL ST	Owner Name: CITY OF PORTLAND	Owner Address: 389 CONGRESS ST	Phone:
Business Name:	Contractor Name: Robert Morin Jr	Contractor Address: 94 Washington Ave Auburn	Phone (207) 939-7898
Lessee/Buyer's Name	Phone:	Permit Type: Change of Use - Commercial	

Proposed Use: Wharehouse - Build 30' x90' x3' Concrete Lobster Tank for Ready Seafood - seafood retailing, wholesaling, packing & shipping	Proposed Project Description: Build 30' x 90' x3' Concrete Lobster Tank for Ready Seafood
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Dept: Zoning **Status:** Approved with Conditions **Reviewer:** Marge Schmuckal **Approval Date:** 12/17/2009

Note: **Ok to Issue:**

- 1) This portion of the property (end of pier) shall remain seafood retailing, wholesaling, packaging and shipping. Any change of use shall require a separate permit application for review and approval.
- 2) Separate permits shall be required for any new signage.
- 3) This permit is being approved on the basis of plans submitted. Any deviations shall require a separate approval before starting that work.

Dept: Building **Status:** Approved with Conditions **Reviewer:** Jeanine Bourke **Approval Date:** 12/21/2009

Note: **Ok to Issue:**

- 1) STRUCTURAL DESIGN OF THE TANK CONSTRUCTION SHALL BE APPROVED BY A LICENSED ENGINEER
- 2) PLUMBING PERMIT/WORK NOT ALLOWED UNTIL DETAILS FOR THE SEWER COLLECTION AND PUMP SYSTEM ARE SUBMITTED TO PUBLIC SERVICES STAFF FOR REVIEW AND APPROVAL
- 3) Permit approved based on the plans submitted and reviewed w/owner/contractor, with additional information as agreed on and as noted on plans.
- 4) Separate permits are required for any electrical, plumbing, sprinkler, fire alarm or HVAC or exhaust systems. Separate plans may need to be submitted for approval as a part of this process.
- 5) Application approval based upon information provided by applicant. Any deviation from approved plans requires separate review and approval prior to work.

Dept: Fire **Status:** Approved **Reviewer:** Ben Wallace Jr. **Approval Date:** 12/11/2009

Note: **Ok to Issue:**

Comments:

12/7/2009-mes: This is under a site plan review and a conditional use appeal to the Planning Board. WAIT FOR PLANNING SIGN OFF BEFORE ISSUING PERMIT - GIVE BACK TO MARGE

12/17/2009-mes: Marge is OK with the permit and has signed off - we have stamped approved plans and a copy of the approval letter and planning says IT CAN BE ISSUED WHEN BUILDING IS READY...GO GO GO

Location of Construction: 6 COMMERCIAL ST	Owner Name: CITY OF PORTLAND	Owner Address: 389 CONGRESS ST	Phone:
Business Name:	Contractor Name: Robert Morin Jr	Contractor Address: 94 Washington Ave Auburn	Phone (207) 939-7898
Lessee/Buyer's Name	Phone:	Permit Type: Change of Use - Commercial	

12/21/2009-jmb: Met on site with Phil D., Bob L., Todd M., John Ready and others for the pre-con. Sounds like PS has not approved the plumbing plans and there will be a condition on the permit limiting this work. Spoke with Marge as it doesn't appear this application includes the change of use or CO. She thought it could if ready to do so. Spoke with John R. after I reviewed the plans about this, he will do whatever is easiest to get the tank construction approved. Verified with him that the cooler and freezer are prefab units that will be installed by a contractor, the break room will be an existing trailer, the lobster picking room and exterior cooking enclosure will be standard wood sheds fitted with FRP and plumbing fixtures as required by Dept. Of AG. The cooking shed will only have a gas cooker run off 20lb propane tanks on the exterior. Left vmsg for Phil to confirm ok to approve all with condition on the plumbing. I calculated the building area and increases based on sprinklers and frontage. This can be classified as 3B mixed use, nonseparated



General Building Permit Application

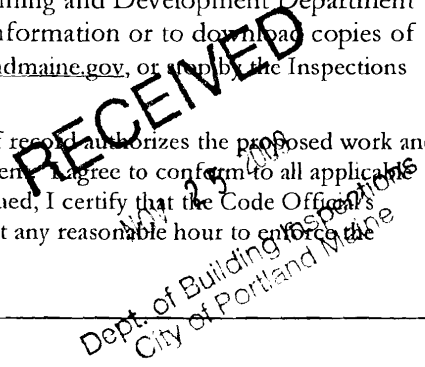
If you or the property owner owes real estate or personal property taxes or user charges on any property within the City, payment arrangements must be made before permits of any kind are accepted.

Location/Address of Construction: <u>40 Commercial Street. "POT Facility"</u>		
Total Square Footage of Proposed Structure/Area <u>2700 SF</u>	Square Footage of Lot <u>10,000</u>	Number of Stories <u>1</u>
Tax Assessor's Chart, Block & Lot Chart# <u>444</u> Block# <u>A</u> Lot# <u>4</u>	Applicant * must be owner, Lessee or Buyer * Name <u>READY SEAFOOD</u> Address <u>390 Commercial St</u> City, State & Zip <u>Portland ME 04101</u>	Telephone: <u>207 939-7898</u>
Lessee/DBA (If Applicable) <u>NA</u>	Owner (if different from Applicant) Name Address <u>NA</u> City, State & Zip	Cost Of Work: \$ <u>25,000</u> C of O Fee: \$ Total Fee: \$ <u>270</u>
Current legal use (i.e. single family) <u>warehouse</u> Number of Residential Units <u>NA</u> If vacant, what was the previous use? <u>NA</u> Proposed Specific use: <u>warehouse "wholesale SFD"</u> Is property part of a subdivision? <u>NO</u> If yes, please name <u>NA</u> Project description: <u>Concrete lobster tank</u>		
Contractor's name: <u>Robert M Morin JR</u> Address: <u>94 Washington St</u> City, State & Zip <u>Auburn ME 04210</u> Telephone: Who should we contact when the permit is ready: <u>John Ready</u> Telephone: <u>207 939-7898</u> Mailing address: <u>P.O Box 17652 Portland ME 04112</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 Officer'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: MCB Date: 11-25-09

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

From: William Needelman
To: DiPierro , Philip; Schmuckal, Marge
Date: 12/17/2009 3:38:14 PM
Subject: Re: Ready Seafood

Marge,

Go go go. I'll log it in naviline, fast log right click fast log right click

Bill

Bill Needelman, AICP
Senior Planner
Planning and Development Department
City of Portland, Maine
389 Congress Street
Portland, Maine 04101-3509

(207) 874-8722 tel.
(207) 756-8258 fax.
wbn@portlandmaine.gov

>>> Marge Schmuckal 12/17/2009 3:12:28 PM >>>

Can we issue the permit for this? I have the approval letter and the stamped approved site plan. Any guarantee fees or anything holding it up?

Marge

Building Permit Narrative

Background:

Ready Seafood Company is a wholesale lobster company selling Maine lobster both domestic and internationally. Sister company, Catch A Piece of Maine is an online, retail, mail order lobster business. Both entities work as one and are owned solely by John and Brendan Ready. The Ready brothers grew up on Portland's working waterfront and look forward to making Portland their home for the future. Ready Seafood has been working with the City of Portland to lease 10,000sf of the POT facility, located at 40 Commercial Street in Portland Maine.

Building permit needed:

Ready Seafood Company is applying for a building permit at the POT facility located at 40 Commercial Street, Portland Maine. This building permit pertains to constructing a 30'x90'x3' cement lobster tank illustrated in the Site Plan diagram. Ready Seafood has worked with Engineering specialist, Wayne Duffett P.E, from TEC Associates in preparing a site plan as well as addressing structural requirements at the POT for the construction of the concrete tank. *(See letter from Wayne Duffett, P.E, and TEC Associates for professional overview of our plan.)* There will be no other changes needed at this time in regards to additional building permits other than the construction of the concrete lobster tank.

Lobster tank installation/ Contractual work by C.R.M. Construction:

Ready Seafood currently uses a cement lobster tank in their existing operation at 390 commercial Street, "Hobson's Pier" to store lobsters while awaiting shipment. Ready Seafood hired C.R.M. Construction Services out of Auburn, Maine to construct their existing lobster tank three years ago. Robert Morin, Owner of C.R.M Construction has vast experience within the cement industry and is familiar with the process of building a lobster tank system used for storing live lobster. Ready Seafood was pleased with existing work completed by C.R.M Construction and will use their services for the tank installation at the POT facility.

Ready Seafood will contract C.R.M. construction to build the lobster tank in the POT facility for a sum of \$25,000. The tank will be 30'wide and 90' long. The tank will be poured 37" deep where after settling will be roughly 3'deep. Width of the walls will be 8." There will be one wall roughly 1' in width by 30' long put in place within the tank as for separational purposes leading to a more efficient and operational tank set up. Tank construction will take roughly 14 days to build.

Process of constructing/ Scope of Work:

1. Preparation work consists of cleaning the existing floor pad of oils and greases for a strong, stable bond.
2. The existing floor will be prepped using a masonry saw to create a “Key Way” or “3”x1.5” cut. The Key Way will be treated with a bonding agent as to create a better and stronger bond between the existing surface and new concrete soon to be poured.
3. Every 24” along the wall, ¾” drill holes will be made as to install #5 Re-bar for support. The Re-bar will be placed vertically and reinforced to the floor by Epoxy, strong glue like material.
4. Horizontally, #5 Re-bar will be placed along the perimeter of the tank as to create additional structure. Vertically placed Re-bar and Horizontally placed Re-bar will be tied together with metal ties to create a fence like structure.
5. Once the fence like structure is complete, a temporary plywood wall or form will be put in place on the inside of the tank and outside of the tank leaving an 8” gap that then will be poured with concrete.
6. The 8” wide gap will enclose all the Re-bar and then ready to be poured.
7. Once the concrete is poured, it will hide all the Re-bar within the concrete, creating a smooth interior of the tank as well as exterior.
8. Roughly at the 60’ mark along the long way of the tank, a 1’ wide wall will be constructed running across the 30’ width. This wall is to be used to create two sections of the tank for separation of inventory. It simply is used for organizational purposes for our business and is built the same way described above.
9. There will be two, 3” drains placed within the floor of the tank, one at each end for draining purposes.
10. The final step of construction is applying a coating of concrete and water sealant to the exterior, interior and floor of the tank. A second coat will be applied if suggested by C.R.M construction.

Use of the Tank:

The concrete lobster tank will be used to store live lobster while awaiting shipment. When the lobster tank is full of water, water level reaches between 32”-33” in height allowing the plastic storage crates (*crates are used to store lobster*) to float just below the top of the cement tank. This reduces water from overflowing the sides of the tank and is how our concrete tanks operate currently.

Four, 2hp pumps will be used to circulate seawater, creating a stable environment for live lobsters. Four chilling units will also be used to decrease the temperature of the seawater, making the conditions in the tank more suitable for air shipping. Colder water reduces shrinkage for shipping lobster and is commonly used by companies that ship lobster.

Live lobsters will be stored in plastic holding containers, holding roughly 90lb of lobster per container. The containers float on the surface of the tank in designated lines for organizational purposes.

Safety:

Ready Seafood employees are trained and educated on safe operating behaviors. There are always a minimum of two employees operating at any given time for safety reasons. Within the facility, life rings are stored in two areas near the tank in case of emergency. All of Ready Seafood employees can swim and are comfortable operating within the tank environment.

Concluding points associated with the checklist for the General Building Permit Application:

1. Cross sectional diagram and cost proposal completed by C.R.M Construction is attached for reference. This includes the new concrete tank associated with the building permit as well as the floor plan for the facility.
2. The POT facility is located over Casco Bay and there is only one single floor being used. The concrete lobster tank would be constructed on top of the existing surface within the POT.
3. Attached to the application is the Site Plan Proposed Lease Space diagram, illustrating no new doors, windows or any other permanent changes taking place in regards to this building permit.
4. Attached to this application is an Existing Conditions Plan for reference purposes.
5. Attached is a letter from Wayne Duffett, TEC Associates describing structural conditions of the POT. Wayne can be reached for additional question.
6. There are no electrical or plumbing permits taking place at this time.
7. In regards to ownership of the property, the City of Portland is the owner and Ready Seafood would be leasing 10,000 sf of the POT space from the City.
8. All financial costs associated with this plan are made by Ready Seafood.

C.R.M. CONSTRUCTION SERVICES

**94 Washington Street
Auburn, ME 04210
(207) 784-0287
Fax 1-877-872-5243**



PROPOSAL

11/13/09

JOHN & BRANDON READY
READY SEAFOOD
HOBSON WHARF
PORTLAND, MAINE 04104

RE: CONCRETE TANK INSTALLATION 30' x 90' WITH 30' DIVIDING WALL

SCOPE OF WORK:

CUT AND JACKHAMMER IN EXISTING CONCRETE SLAB A 3" BY 1 1/2" DEEP CUT. PRIOR TO POURING OF CONCRETE APPLY BONDING AGENT TO NEW CUT IN CONCRETE FLOOR.

DRILL 3/4" HOLES 2' OC AND EPOXY # 5 RE-BAR INTO EXISTING CONCRETE SLAB. STEEL INSTALLATION IS TO BE # 5 VERTICALS EVERY 24" OC, WITH TWO ROWS OF # 5 HORIZONTAL STEEL. AFTER STEEL INSTALLATION WE WILL SET UP FORMS AND POUR NEW 8" CONCRETE WALLS.

A 30' DIVIDING WALL WILL BE INSTALLED AS PER DIRECTIONS FROM JOHN OR BRANDON READY. THE DIVIDING WALL WILL BE 1' WIDE X 30', SAME STEEL AND ROD LAYOUT WILL BE MAINTAINED AS PER THE REMAINDER OF THE WALL.

HEIGHT OF ALL CONCRETE WALLS IS BEING BID AT 37" HIGH FROM TOP OF SLAB.

PLUMBING TO CONSIST OF DRILLING THREE 2 - 3" HOLES IN THE EXISTING CONCRETE FLOOR, ONE HOLE IN THE LARGE TANK WILL BE FOR DRAINING PURPOSES, NO OVERFLOW PIPE IN THIS TANK. THE SMALLER TANK WILL HAVE ONE OVERFLOW PIPE, PROTECTED BY THREE STAINLESS STEEL STRAPS.

PRIOR TO POURING OF CONCRETE WE WILL INSPECT AND REPAIR THE PLACES IDENTIFIED IN OUR WALKTHROUGH OF THE HOLES AND COVERS IN THE EXISTING CONCRETE FLOOR.

C.R.M. CONSTRUCTION SERVICES

**94 Washington Street
Auburn, ME 04210
(207) 784-0287
Fax 1-877-872-5243**



ALL CONCRETE WILL HAVE A BASE STRENGTH OF 4,000LB MIX AT 28 DAYS OF CURING.

AFTER CONCRETE IS POURED AND THE CONCRETE FORMS ARE REMOVED A COATING OF CONCRETE & WATER SEALANT WILL BE APPLIED TO THE INTERIOR WALLS, FLOOR AND THE EXTERIOR PORTION OF THE CONCRETE WALL. IF NECESSARY A SECOND WILL BE APPLIED DUE TO THE CONDITIONS OF THE EXISTING CONCRETE SLAB.

OUR NOT TO EXCEED BID FOR THE AFOREMENTIONED SCOPE OF WORK IS \$ 27,750.00. IF WE EMPLOY YOUR MEN IN CO-OPERATION WITH OUR MEN FOR THE CUTTING OF STEEL, JACKHAMMERING OF CONCRETE, SETTING OF STEEL AND HELPING WITH THE INITIAL FORM INSTALLATION, AND COATING OF TANKS WITH SEALANT WE WOULD CHANGE OUR BID TO \$ 23,488.00. THIS WOULD REALIZE A SAVINGS OF \$ 4,262.00.

OUR NEW BID WOULD BE \$ 23,488.00.

MORE MONEY MAY BE SAVED DEPENDING ON THE CONDITION OF THE EXISTING CONCRETE SLAB AFTER WE HAVE PREP AND CLEANED IT, ALSO AFTER WE HAVE CHECKED OUT THE OPENINGS IN THE FLOOR. IF THE CONDITIONS ARE NOT AS BAD AS WE BELIEVE WE COULD SAVE ANOTHER \$ 500.00 TO \$ 750.00.

OUR BID INCLUDES ALL LABOR, MATERIALS, AND EQUIPMENT TO PERFORM THE ABOVE STATED SCOPE OF WORK.

ENCLOSED ARE THE DRAWINGS OF THE WORK AS OUTLINED ABOVE.

IF YOU HAVE ANY QUESTIONS OR NEED MORE INFORMATION, PLEASE CALL ME AT 650-7860. THANK YOU.

SINCERELY,

A handwritten signature in black ink, appearing to read 'Robert M. Morin Jr.', written over a horizontal line.

ROBERT M. MORIN JR.

14 November 2009

City of Portland
Planning Department
389 Congress Street
Portland, ME 04101

Re: Proposed Lease at Maine State Pier by Ready Seafood

Dear Planning Staff:

Ready Seafood proposes to lease the southerly end of Maine State Pier for an operation to store and/or process lobster. The lease area is as shown on the accompanying plan prepared by this office. The operation requires the installation of a concrete tank measuring 90 feet by 30 feet by 3 feet deep. The area of the proposed lease is structurally adequate for this operation.

The question has been raised about parking motor vehicles on the pier and possible pollution. On any given day, several hundred motor vehicles are parked on piers on the Portland waterfront. In my fifteen years of providing engineering to pier owners, I have never observed or been made aware of any pollution problems resulting from parked motor vehicles. Accordingly, I do not believe the vehicles of Ready Seafood pose any unusual threat or that any spill prevention plan or measures are warranted.

Please call me with any questions.

Very truly yours,
TEC ASSOCIATES


Wayne W. Duffett, P.E.

cc: John Ready

CITY OF PORTLAND, MAINE

PLANNING BOARD

David Silk, Chair
Bill Hall, Vice Chair
Joe Lewis
Lee Lowry, III
Janice Tevanian
Michael J. Patterson
Carol Morrissette

DECEMBER 9, 2009

APPLICANT:
John Ready
Ready Seafood
390 Commercial Street
Portland Me 04101

CONSULTANT:
Wayne Dufflet, FEC Associates

Project Name:	Commercial Street - 40; Change Of
Project ID:	Use Conditional Use: Ready Seafood
CBL:	09-99800001
Project Address:	444-A-003
	46 COMMERCIAL ST
	Portland Ocean Terminal at the Maine
	State Pier

Planner Bill Needelman, Senior Planner

Dear Mr. Ready:

On December 8, 2009, the Portland Planning Board considered Ready Seafood's application for a major site plan change of use at the Portland Ocean Terminal on the Maine State Pier. The Planning Board reviewed the proposal for conformance with the standards of the Conditional Use Review in the EWPZ, Shoreland Zoning Regulations, and the Site Plan Ordinance. The Planning Board voted (6-0, Patterson absent) to approve the application with the following motion and subject to the conditions presented below.

On the basis of plans and materials submitted by the applicant and on the basis of information contained in Planning Report #45-09 relevant to standards for site plan regulations, and other findings as follows:

- i. That the plan is in conformance with the Conditional Use Standards for seafood wholesaling and shipping in the Eastern Waterfront Port Zone and Section 14-474 of the Land use Code.

- ii. That the plan is in conformance with the applicable standards for development in the Shoreland Zone.
- iii. That the plan is in conformance with the site plan standards of the land use code.

Subject to the following conditions of approval:

1. Prior to issuance of a building permit, applicant shall provide a copy of a signed lease demonstrating rights to develop and occupy the site as shown on the proposed site plan.
2. Applicants shall apply for and receive permits for external signage prior to installation.
3. Prior to issuance of building permits, the applicants shall provide details for the sewer collection and pump system for Public Services staff review and approval.
4. Prior to occupancy, the applicant shall mark and sign the limits of the proposed parking area providing a minimum 24 foot wide travel way along the westerly side of the Portland Ocean Terminal building
5. Prior to issuance of building permits, the applicants shall receive a sewer capacity letter from the Department of Public Services.

The approval is based on the submitted plans and the findings related to site plan and subdivision review standards as contained in Planning Report #45-09 for application 09-99800001, which is attached.

STANDARD CONDITIONS OF APPROVAL.

Please note the following standard conditions of approval and requirements for all approved site plans:

- I. The site shall be developed and maintained as depicted in the site plan and the written submission of the applicant. Modification of any approved site plan or alteration of a parcel which was the subject of site plan approval after May 20, 1974, shall require the prior approval of a revised site plan by the Planning Board or the planning authority pursuant to the terms of this article. Any such parcel lawfully altered prior to the enactment date of these revisions shall not be further altered without approval as provided herein. Modification or alteration shall mean and include any deviations from the approved site plan including, but not limited to, topography, vegetation and impervious surfaces shown on the site plan. No action, other than an amendment approved by the planning authority or Planning Board, and field changes approved by the Public Services authority as provided

herein, by any authority or department shall authorize any such modification or alteration.

2. The above approvals do not constitute approval of building plans, which must be reviewed and approved by the City of Portland's Inspection Division.
3. A performance guarantee covering the site improvements as well as an inspection fee payment of 2.0% of the guarantee amount and seven (7) final sets of plans must be submitted to and approved by the Planning Division and Public Services Dept. prior to the release of a building permit, street opening permit or certificate of occupancy for site plans.
4. The site plan approval will be deemed to have expired unless work in the development has commenced within one (1) year of the approval or within a time period agreed upon in writing by the City and the applicant. Requests to extend approvals must be received before the expiration date.
5. Final sets of plans shall be submitted digitally to the Planning Division, on a CD or DVD, in AutoCAD format (*.dwg), release AutoCAD 2005 or greater.
6. A defect guarantee, consisting of 10% of the performance guarantee, must be posted before the performance guarantee will be released.
7. Prior to construction, a pre-construction meeting shall be held at the project site with the contractor, development review coordinator, Public Service's representative and owner to review the construction schedule and critical aspects of the site work. At that time, the site/building contractor shall provide three (3) copies of a detailed construction schedule to the attending City representatives. It shall be the contractor's responsibility to arrange a mutually agreeable time for the pre-construction meeting.
8. If work will occur within the public right-of-way such as utilities, curb, sidewalk and driveway construction, a street opening permit(s) is required for your site. Please contact Carol Merritt at 874-8300, ext. 8828. (Only excavators licensed by the City of Portland are eligible.)

Philip DiPierro, Development Review Coordinator, must be notified five (5) working days prior to date required for final site inspection. The Development Review Coordinator can be reached at 874-8632. Please make allowances for completion of site plan requirements determined to be incomplete or defective during the inspection. This is essential as all site plan requirements must be completed and approved by the Development Review Coordinator prior to issuance of a Certificate of Occupancy. Please schedule any property closing with these requirements in mind.

If you have any questions, please contact Bill Needelman, Senior Planner at 874-8722 or wbn@portlandmaine.gov.

Sincerely,

David Silk, Chair
Portland Planning Board

Attachments:

1. Planning Report #45-09
2. Performance Guarantee Packet

Electronic Distribution:

Penny St. Louis-Littell, Director of Planning and Urban Development
Alexander Jaegerman, Planning Division Director
Barbara Barhydt, Development Review Services Manager
Bill Needelman, Senior Planner
Philip DiPierro, Development Review Coordinator
Marge Schmuckal, Zoning Administrator
Tammy Munson, Inspections Division Director
Gayle Guertin, Inspections Division
Lisa Dantorth, Inspections Division
Fannie Dobson, Inspections Division
Michael Bobinsky, Public Services Director
Kathi Farley, Public Services
Bill Clark, Public Services
David Margolis-Pinco, Deputy City Engineer
Todd Merkle, Public Services
Greg Vining, Public Services
John Low, Public Services
Jane Ward, Public Services
Keith Gautreau, Fire
Jeff Farling, City Arborist
Tom Errico, Wilbur Smith Consulting Engineers
Dan Goyette, Woodard & Curran
Assessor's Office
Approval Letter File
Hard Copy - Project File



PLANNING BOARD REPORT #45-09 PORTLAND, MAINE

**READY SEAFOOD
PORTLAND OCEAN TERMINAL, MAINE STATE PIER, 50 COMMERCIAL STREET
MAJOR SITE PLAN, CONDITIONAL USE AND SHORELAND ZONE REVIEW
PROJECT ID: 99800001
JOHN AND BRENDAN READY, READY SEAFOOD AND CATCH A PIECE OF MAINE, INC.
APPLICANT**

Submitted to: Portland Planning Board
Public Hearing Date: DECEMBER 8, 2009

Prepared by: Bill Needelman, Senior Planner
Date: December 3, 2009

I. INTRODUCTION

John and Brendan Ready, doing business as Ready Seafood and Catch a Piece of Maine, Inc., request a Public Hearing with the Planning Board to review a change of use major site plan for the southerly end of the City owned Portland Ocean Terminal Building on the Maine State Pier. The project is additionally being reviewed as a conditional use (seafood wholesaling and distribution in the Eastern Waterfront Port Zone,) as well as for Shoreland Zone requirements.

The applicants currently operate a comparable operation on Hobson's Pier in the Central Waterfront, but have lost their lease. Having searched and failed to find a suitable location in the Central Waterfront they are looking to occupy space on the Maine State Pier in the very near term. The Board is asked to take this application directly to Public Hearing, without a workshop, because of the limited nature of the development (change of use with no new structures) and due to the applicant's need to permit, construct and occupy their new facility by the end of January.

PROJECT DESCRIPTION

The proposed development involves lease of +/-10,000 square feet of existing building space at the end of Maine State Pier. The project also includes shared use of internal and external space for circulation, installation of a loading hoist

and a float for transfer of lobster from lobster boats, external and internal mechanical equipment, and the introduction of 7 to 10 parking spaces. The project proposal is described in detail in the applicant's written statements, which are provided in Attachment A3.

APPLICANT NAME AND CONSULTANTS

John and Brendan Ready, doing business as Ready Seafood and Catch a Piece of Maine, Inc., Applicants.

Wayne Duffett, TEC Associates, Engineering Consultant

Notice

149 notices were sent or emailed to area residents. A notice also appeared in the November 30 and December 1, 2009 editions of the *Portland Press Herald*.

II. PROJECT DATA

INSERT DATA ITEMS (USES IN VICINITY NOT A DATA ITEM)

Existing Zoning: EWPZ

Proposed Use: Seafood wholesaling and shipping

Parcel Size: 10,000 sf lease out of 64.4 acre parcel (including submerged lands)

Impervious Surface Area:

Existing: 100%

Proposed: 0

Net Change: 0

Total Disturbed Area:

Building Area:

Existing Building Area: +/-100,000 sf

Proposed Building Area: 0

Proposed Building Net Change: 0

Existing Building Footprint: +/-81,000 sf

Proposed Building Footprint: same

Residential Data: NA

Parking Spaces:

Existing: 0 (in area of proposed lease)

Proposed: 155 linear feet (7-10 spaces)

Number of Handicapped Spaces: 0

Bicycle Parking Spaces:

Existing: 0

Proposed: Bicycle parking for all employees allowed in the building

Proposed Total Paved Area: No change

Estimated Cost of Project: \$100,000

Uses in Vicinity: Deep water port activity, Casco Bay Island Ferry, Compass Park, public boat landing

III. EXISTING CONDITIONS

The Portland Ocean Terminal (POT) building (the 1922 "Transit Shed", aka, "Whale Wall" building) dominates the easterly edge of the length of the Maine State Pier. The building is +/-90 feet wide and 900 feet long. Over the years the POT has supported a variety of deep water marine activity, including freight handling, Bath Iron Works, Cianbro, and most recently, support for visiting cruise ships. With the loss of a primary industrial tenant for the building, much of the ground floor space is vacant with the balance of the space occupied by shop and storage space for berthed tug boats, City of Portland marine operations, and the Bay Ferries (CAT) operations.

Because the facility serves ocean going vessels and is a port of call for international transportation, the POT building is a secure property that is subject to Coast Guard and US Customs regulations.

The interior portion of the pier adjacent to the westerly edge of the POT building provides primary access for heavy trucks loading and unloading to and from the building. A two-bay loading dock is currently located toward the end of the building, approximately 195 feet from the southerly end of the pier.

The southerly end of the POT building is adjacent to a public boat landing. Vehicle access to the public landing currently shares space with the access area to the loading bay. Pedestrian access to the public landing is provided via a wooden ramp from Compass Park.

IV. PROPOSED DEVELOPMENT

Ready Seafood proposes to lease a 60 foot by 150 foot portion of the interior of the POT building with additional interior and exterior support space.

The operation is fundamentally a distribution center for live lobster and the primary piece of new construction proposed is a 30 foot by 90 foot concrete salt water tank within the leasehold. Additional interior construction includes a walk-in cooler, a freezer, and an employee break room. The lease additionally includes use of an existing bathroom and office, and shared use of the truck loading dock and interior circulation areas.

The facility will have direct access to the water from the southerly end of the pier where a hoist (davit) will be installed to load lobster from berthed lobster boats. During cruise ship landings, the southerly end of the pier is needed for tug boat

berthing. Within the EWPZ, deep water activities have priority over conditional uses such as seafood wholesaling and shipping. To allow the higher priority tug berthing, the Ready Seafood operations will develop a new float within the public landing areas to unload and hold lobsters until the hoist is available at the end of the pier. Neither the public landing nor the temporary tug boat berthing will be interrupted by the proposed lobster loading operations.

A small area on the loading dock will be used to cook lobster for on-site picking and processing. The lobster processing use is proposed as incidental to the distribution function of the facility and is also allowed as conditional use in the EWPZ. The applicant indicates that only +/-50 pound of lobster are processed daily, compared with +/-6000 pounds of lobster shipped.

Up to ten parking spaces are proposed in support of the use. The EWPZ requires only 5 spaces by the square footage calculation for the use and the applicant indicates a need for 7 to 10 spaces. The area shown for parking is +/- 155 feet of linear space. Allowing for a 24 foot travel lane adjacent to the building, the applicants should be able to use angled and/or stacked parking to accommodate at least 10 spaces in the space available.

Exterior lighting is currently provided and no modifications are proposed.

V. SITE PLAN SUBMISSION REQUIREMENTS (Section 14-525)

a. Application completeness

The application is complete, with the exception of utility capacity letters.

A sewer capacity letter has been requested (Attachment A4) and the fresh water usage of the site is anticipated to be less than the previous uses when the POT was fully occupied.

b. Identify additional material submitted

The applicant has not yet signed a lease with the City. The City's Economic Development Division has provided a letter of intent as evidence of right title and interest for this application. Staff suggests that the signed lease be provided prior to issuance of a building permit.

VI. PUBLIC COMMENT AND NEIGHBORHOOD MEETING

a. While the Planning Board has not conducted a workshop for this application, the Ready Seafood proposal has been before the City Council's Community Development Committee (CDC) for both public and executive

session review of the proposed lease. With the exception of a single positive testimony at the CDC, no public comment has been generated.

b. The applicant conducted the required Neighborhood Meeting on November 30. There were no attendants. Neighborhood meeting information is provided in Attachment A15.

VII. STAFF REVIEW

A. ZONING ASSESSMENT

As submitted by the Zoning Administrator, Marge Schmuckal:

This proposal is a change of use of 10,000 square feet at the end of Maine State Pier to a seafood retailing, wholesaling, packaging and shipping. The property is located within the Eastern Waterfront Port Zone (EWPZ) which allows that use under a Conditional Use review before the Planning Board. Because the change of use is 10,000 square feet, it would require a major site plan review before the Planning Board anyway.

There are two major Conditional Use standards that the Planning Board must determine. Number one is marine compatibility. And number two is parking and traffic circulation. From a Zoning Administrator' perspective, it appears that the applicant has adequately addressed both standards.

Because the proposed use is within the existing building, and there are no physical additions planned, there are no dimensional standards that need to be met.

Outdoor storage of commodities and materials accessory to normal conduct of business is being adequately contained. It will be a condition of their subsequent building permit to maintain this requirement during the extent of their approved use.

Separate permits shall be required for any new signage.

It is noted for document purposes that the correct Assessor's Chart-Block-Lot (CBL) is actually 444-A-003.

Because the existing building is located in an A2 (el 10) Flood Zone, there may be some Floodplain paperwork (for non-substantial improvements) at the time of building permit application.

EWPZ Issues

As noted in the zoning assessment above, the Board will need to find that the project meets the standards for Conditional Use in the EWPZ. The specific code citation is as follows:

14-301.1(a). 2. *Parking and traffic circulation:*
a. Parking and traffic circulation plan: All applications for conditional use in the EWPZ shall submit a parking and circulation plan for review and approval by the planning board. The parking and circulation plan shall show the location of all existing and proposed structures, travel ways and parking under the common ownership and/or control of the subject pier or property. The plan shall demonstrate that the parking and circulation of the conditional use does not interfere with the functional marine utility of the property and otherwise meets the standards and conditions of the EWPZ.

The site plan serves as the required parking and circulation plan and adequately provides for the marine use of the facility by the applicants, the other deep water uses of the POT, and the public landing.

As this application is the first EWPZ proposal to come to the Planning Board, the full text of the EWPZ is provided in Attachment 1 for the Board's use.

Conditional Use, Generally

All conditional uses additionally need to meet the following standards:

- 2) Standards. Upon a showing that a proposed use is a conditional use under this article, a conditional use permit shall be granted unless the board determines that:
- a. There are unique or distinctive characteristics or effects associated with the proposed conditional use;
 - b. There will be an adverse impact upon the health, safety, or welfare of the public or the surrounding area; and
 - c. Such impact differs substantially from the impact which would normally occur from such a use in that zone.

The uses proposed are not unique within the context of the Portland waterfront, there are no apparent adverse impacts from the proposal, and the impacts of the

proposal are comparable to or less than impacts expected by other permitted marine uses in the zone.

B. SITE PLAN STANDARDS

The proposed development has been reviewed by staff for conformance with the relevant review standards of Portland's site plan ordinance and applicable regulations. Staff comments are listed below.

- Traffic (Section 14-526 (a) 1), Vehicle and Bicycle Parking (Section 14-526 (a) 2a, b and c)

Traffic

Reviewing Traffic Engineer, Tom Errico has offered the following comments:

The parking area noted in the plans shall be delineated (a painted rectangle) such that the travel aisle is 24 feet wide. The 24-foot travel aisle shall be maintained at all times.

Signs shall be provided noting the parking area is for Ready Seafood Parking Only. The sign text shall be determined during construction and be coordinated and approved by the City Parking Department.

According to the applicant's traffic narrative in Attachment A3, fewer than 20 truck trips will be generated daily. Assuming that the 24 foot aisle width is maintained, truck maneuvers will occur as they do in the current condition when using the existing loading dock

Assuming a 10 person employee shift at the facility, one would expect fewer than 50 daily passenger trips. Mr. Errico has indicated that these volumes, spread over a 24 hour work schedule, will have an insignificant peak hour impact and does not require a traffic impact study.

Parking

As noted above, the parking proposed is compliant with EWPZ requirements and meets the applicants' anticipated need.

Bicycle Parking

All employees will have the option of storing bicycles inside the facility while at work. Short-term exterior bicycle parking is not proposed as the use will not generate any retail traffic and limited visitor traffic. The applicants are not proposing to install interior bike racks as the interior partitioning of the facility will be accomplished with chain link fence suitable for locking a bike.

- Bulk, Location, Health, Safety Air (Section 14-526 (a) 3) and Bulk, Location, Height of Proposed Buildings (Section 14-526 (a) 4), Exterior Lighting (Section 14-526 (a) 9)

There are no new buildings or exterior lighting proposed.

- Sewers, Storm drains, Water (Section 14-526 (a) 5), Soils and Drainage (Section 14-526 (a) 8), and Consistent with City Infrastructure (Section 14-526 (a) 11)

Storm Water

Storm water management on the site is unchanged by the proposed development. In the current condition, all storm water runs from impervious surfaces into the harbor. While there are additional parking spaces proposed, the number of spaces does not meet the threshold for requiring storm water treatment – either under the City's technical standards or under Shoreland Zoning. The applicant's engineer has provided a statement on storm water issues in Attachment A5 and the applicant's statement is provided in Attachment A9.

Sanitary Sewer

Sanitary sewer from the proposed uses is shown using an existing elevated line within the POT building. Water from proposed floor drains and a processing sink are shown to be collected through pipes beneath the building (suspended from the pier structure) and pumped to the existing line.

Department of Public Services staff as offered the following comments:

1. An inspection and sampling port is requested on the processing waste line. The applicant will work with the Industrial Pre-treatment (IPT) group for the location and configuration of inspection and sampling port.
2. The applicant may need a license under the IPT program. Again, the applicant is asked to work with the IPT group to determine if licensing is required.
3. Any discharges to the waters of the State of Maine (Portland Harbor) are regulated by the Maine Department of Environmental Protection (MDEP). The applicant shall work with the Maine DEP for all required permitting involving discharging to Portland Harbor. (*See Natural Resources Standard below.*)
4. The applicant is asked to submit verification from a registered professional engineer that the Maine State Pier will adequately hold the proposed weight of the 2,700 sq ft lobster holding tank filled three

feet deep with water including the weight of the concrete tank. Please show calculations. (*Wayne Duffett PE has submitted calculations which are acceptable to this department – see Attachment A5.*)

5. As a condition of approval, the applicant is request to provide more detail on how they intend to convey process wastewater into the City's sanitary sewer system. There is a concern that piping under the pier will be subjected to abnormal high tide and that there is a risk of damage to piping and the possibility of ocean water entering the City's sewer system. The applicant may want to evaluate using a vacuum style collection system so that cutting of pier stringers are avoided.

- Landscaping and Buffering (Section 14-526 (a) 6) and Minimizes Disturbance or Destruction of Existing Vegetation (Section 14-526 (a) 7)

The proposed uses are visually consistent with the appearance of a working waterfront. There is no vegetation on-site and none is proposed.

- Fire and Emergency Access (Section 14-526 (a) 10)

Fire Safety Officer, Captain Keith Gautreau has reviewed the plans and walked the site with city personnel and business owners and offered the following comments:

Access is not great but (the building is) accessible on one side and building is sprinklered. (Use) Separation will not be a problem as it is Industrial and Storage occupancies. I would be interested in the engineers report on the weight of the tank in relation to the structure / pier.

- Industrial Development (Section 14-526 (a) 12)

The proposed use is listed as a marine uses and this section is not applicable.

- Existing Natural Resources (Section 14-526 (a) 20) and Significant Groundwater Aquifer (Section 14-526 (a) 21)

Portland Harbor is the significant natural resource potentially impacted by this development. As noted in the *sewer* section above, waster water floor drains will be directed to the sanitary sewer system and will provide no impact to the harbor. The applicants have noted verbally to staff that comparable uses often discharge wash-down and fish process water to the harbor upon receipt of a State DEP discharge permit. The applicant is exploring this option, but the current plan is for collection and sewer disposal of all waste water.

The proposed lobster tank will utilize floor drains with direct discharge to the harbor. Given that the tank will hold live lobster, the discharge will not contain pollutants. Both City staff and the applicant have had direct conversations with DEP staff regarding the tank discharge and have confirmed that no State permit is warranted or required for "raw water" discharge.

- Major and Minor Business (Section 14-526(a) 24)

The standards for signage will be addressed as of an application for a sign permit prior to installation. Standards for circulation drive up features, and car washes do not apply.

C. Design Standards in the Site Plan Ordinance

- Not applicable

D. Shoreland Zone

Given the limited development associated with the proposal, the standards for development in the Shoreland Zone are largely not applicable. The new parking shown is exempt from set back requirements (as is the case within all of the City's Waterfront Zones) and the number of spaces does not meet the threshold for requiring storm water treatment.

VIII. STAFF RECOMMENDATION

Subject to the suggested conditions of approval listed in section IX below, staff recommends approval of the Ready Seafood application under the applicable standards for Conditional Use in the EWPZ, Site Plan, and the Shoreland Zone

IX. SUGGESTED MOTIONS

On the basis of plans and materials submitted by the applicant and on the basis of information contained in Planning Report #45-09 relevant to standards for site plan regulations, and other findings as follows:

- i. That the plan [is/is not] in conformance with the Conditional Use Standards for seafood wholesaling and shipping in the Eastern Waterfront Port Zone
- ii. That the plan [is/is not] in conformance with the applicable standards for development for the Shoreland Zone

- iii. That the plan [is/is not] in conformance with the site plan standards of the land use code.

Potential Conditions of Approval

1. Prior to issuance of a building permit, applicant shall provide a copy of a signed lease demonstrating rights to develop and occupy the site as shown on the proposed site plan.
2. Applicants shall apply for and receive permits for external signage prior to installation.
3. Prior to issuance of building permits, the applicants shall provide details for the sewer collection and pump system for Public Services staff review and approval.
4. Prior to occupancy, the applicant shall mark and sign the limits of the proposed parking area providing a minimum 24 foot wide travel way along the westerly side of the Portland Ocean Terminal building
5. Prior to issuance of building permits, the applicants shall receive a sewer capacity letter from the Department of Public Services.

Attachments:

Planning Board Report Attachments

1. Text of the EWPZ
2. Aerial Photo of the Southerly End of Maine State Pier

Applicant's Submittal

- A1. Application form and checklist
- A2. Table of Contents
- A3. Written Statements

- A4. Sewer Capacity Request
- A5. Engineer's statement on structural capacity and storm water quality
- A6. Project Area Statement
- A7. Solid waste
- A8. Offsite facilitate
- A9. Storm water
- A10. Construction schedule
- A11. State and Federal Permits
- A12. Financial and Technical Capacity
- A13. Letter of Intent to lease
- A14. Environmental and Historic considerations
- A15. Neighborhood meeting information
- A16. Existing Conditions Plan
- A17. Site Plan
- A18. Subdivision Plan (entire City property)

Comments
Submitted

11/18/09

City of Portland
Development Review Application
Planning Division Transmittal form

Application Number: 09-99800001 Application Date: 11/16/09

Project Name: CHANGE OF USE/CONDITIONAL
Address: 46 Commercial St CBL: 444 - A-003-001 ³

Project Description: Commercial Street - 40; Change Of Use/Conditional Use; Ready Seafood
Zoning: EWPZ

Other Reviews Required:

Review Type: MAJOR SITE PLAN WITH A CONDITIONAL USE

Ready Seafood
390 Commercial Street

Portland Me 04101
John Ready
820 Sawyer Street

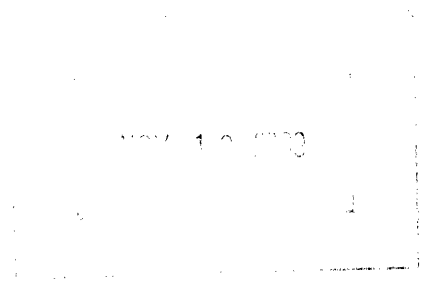
South Portland Me 04106

non renewable 3 yr lease

Distribution List:

<input checked="" type="checkbox"/> Planner	William Needelman, Aicp	<input checked="" type="checkbox"/> City Arborist	Jeff Tarling
<input checked="" type="checkbox"/> Zoning Administrator	Marge Schmuckal	<input type="checkbox"/> Design Review	Alex Jaegerman
<input checked="" type="checkbox"/> Traffic	Tom Errico	<input type="checkbox"/> Corporation Counsel	Danielle West-Chuhta
<input checked="" type="checkbox"/> Inspections	Tammy Munson	<input type="checkbox"/> Sanitary Sewer	John Emerson
<input checked="" type="checkbox"/> Fire Department	Keith Gautreau	<input checked="" type="checkbox"/> Stormwater	Dan Goyette
<input type="checkbox"/> Parking	John Peverada	<input type="checkbox"/> Historic Preservation	Deb Andrews
<input checked="" type="checkbox"/> Engineering	David Margolis-Pineo	<input type="checkbox"/> Outside Agency	
<input type="checkbox"/> DRC Coordinator	Phil DiPierro		

Preliminary Comments needed by: 12/2/09



Applicant:

Date: 11/25/09

Address: CALLED 46 Commercial St

C-B-L: 444-A-3

CHECK-LIST AGAINST ZONING ORDINANCE

Date -

Zone Location - EWPZ Eastern Waterfront

Interior or corner lot -

Proposed Use/Work - to change the use to "Seafood retailing, wholesaling, packaging & shipping" 14-301.1(h)1

Sewage Disposal -

Lot Street Frontage -

10,000[±]

SEC. ~~14-301.1(h)1~~
conditional use
to PR

Front Yard -

Rear Yard -

No Additions

Side Yard -

Projections -

Width of Lot -

Height -

Lot Area -

Lot Coverage/ Impervious Surface -

Area per Family -

Off-street Parking - At 50% - 5 pkgs per 1,000 required - showing 7 → 9 SPACs

Loading Bays -

Site Plan - #09-99800001

Shoreland Zoning/ Stream Protection - Exempt from 75' set back

Flood Plains - Panel 14 - Zone A2

NON SUBSTANTIAL IMPROVEMENTS

ZONING ADMINISTRATOR
November 25, 2009

This proposal is a change of use of 10,000 square feet at the end of Maine State Pier to a seafood retailing, wholesaling, packaging and shipping. The property is located within the Eastern Waterfront Port Zone (EWPZ) which allows that use under a Conditional Use review before the Planning Board. Because the change of use is 10,000 square feet, it would require a major site plan review before the Planning Board anyway.

There are two major Conditional Use standards that the Planning Board must determine. Number one is marine compatibility. And number two is parking and traffic circulation. From a Zoning Administrator' perspective, it appears that the applicant has adequately addressed both standards.

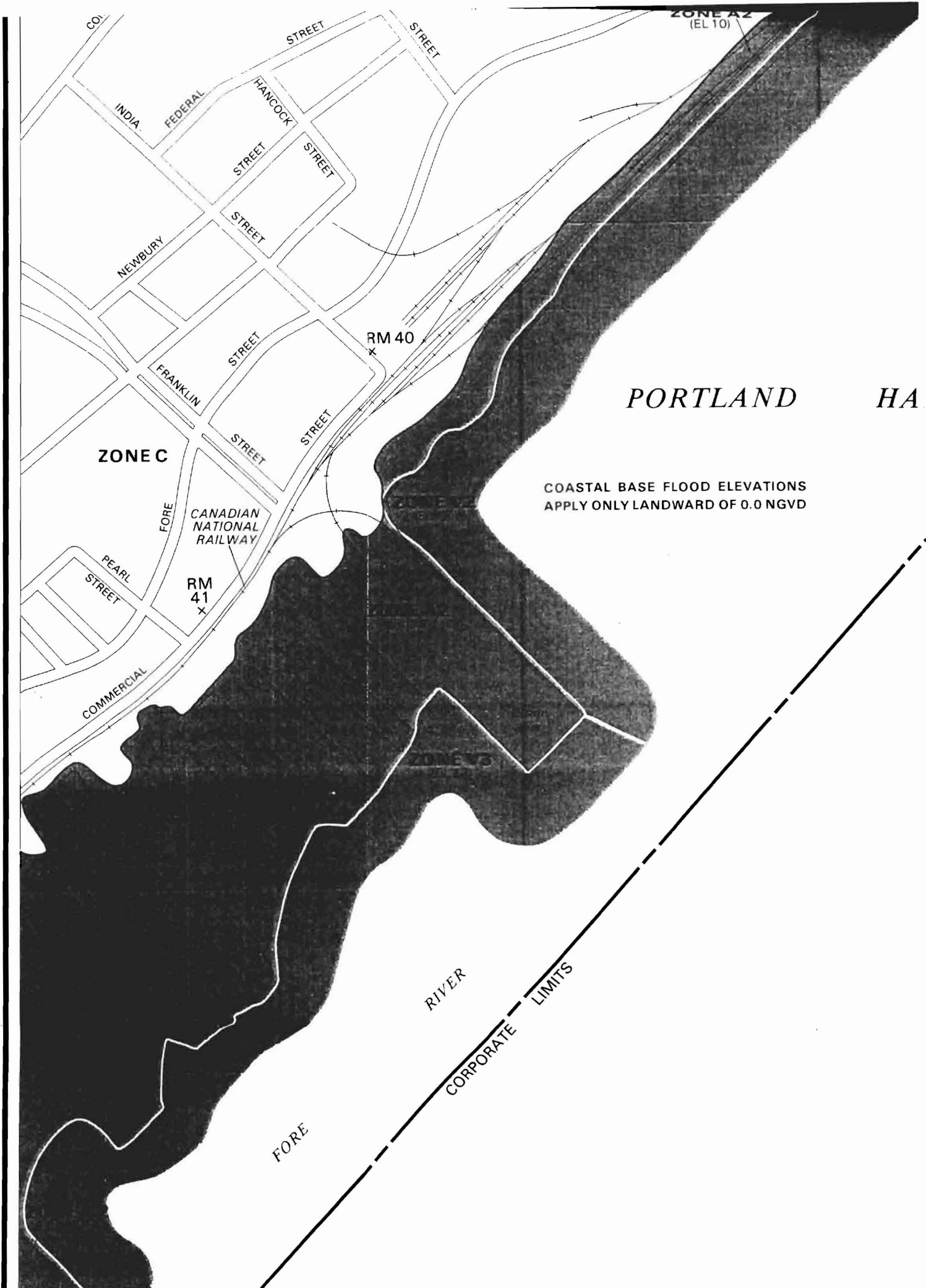
Because the proposed use is within the existing building, and there are no physical additions planned, there are no dimensional standards that need to be met.

Outdoor storage of commodities and materials accessory to normal conduct of business is being adequately contained. It will be a condition of their subsequent building permit to maintain this requirement during the extent of their approved use.

Separate permits shall be required for any new signage.

It is noted for document purposes that the correct Assessor's Chart-Block-Lot (CBL) is actually 444-A-003.

Because the existing building is located in an A2 (el 10) Flood Zone, there may be some Floodplain paperwork (for non-substantial improvements) at the time of building permit application.



ZONE A2
(EL 10)

ZONE C

RM 40

RM 41

PORTLAND HARBOUR

COASTAL BASE FLOOD ELEVATIONS
APPLY ONLY LANDWARD OF 0.0 NGVD

CANADIAN
NATIONAL
RAILWAY

RIVER

FORE

CORPORATE
LIMITS

From: William Needelman
To: Margolis-Pineo, David
Date: 12/2/2009 9:57:42 AM
Subject: Ready Bros - construction details

Dave,

Following up on our conversation this morning, I wanted to confirm my take way from your comments. I understand that you are at an off-site meeting all day today, and will be providing revised review comments for the Planning Board by tomorrow afternoon. As I will be drafting my report today, I will paraphrase along the line of the notes below:

1. Sewer Collection System: Ready Seafood will be installing a sewer collection and pump system to handle all process and wash down waste water from the facility. The system is proposed to be installed under the pier with pumped waste water to be collected and lifted into the existing elevated line in the POT building.

The plans provided do not have adequate detail to determine the construction method, materials, or fastening of the system. Issues that should be addressed are maintenance of the structural integrity of the pier timbers, and flood proofing for system integrity and avoiding infiltration during periods of inundation during flood events.

2. Lobster Tank Drains: The proposed 90'x30' lobster tank is proposed to drain directly into the bay through floor drains. DEP confirms that there are no environmental issues or permits required. Public Services requests drain details that show how tank water will be divorced from the structural floor timbers and decking to avoid moisture damage to the deck and structure.

3. Lobster Tank Lateral Stability: The lobster tank will develop significant lateral stress from the stored water pushing against the sides of the concrete walls. The applicant's contractor proposes anchoring the tank walls to the building deck to provide adequate stability. This is unacceptable as the timber decking will predictably be damaged and is not suitable for this method of attachment. The applicant should work with their engineer to provide a structure design for the tank that avoids damage to the underlying deck.

We will need to establish how to enforce these comments. Comment 1 appears to be a Planning issue that can be addressed as a condition of Site Plan Approval. Comments 2 and 3 appear to me to be more building permit issues.

Fundamentally, all should and are of concern to the Facilities folks, as the issues involve potential damage to the infrastructure.

I will bring this up at the Dev Rev Meeting in a few minutes.

Please reply to correct or confirm these comments when you get a chance.

Thank you.

Bill

Bill Needelman, AICP
Senior Planner
Planning and Development Department
City of Portland, Maine
389 Congress Street
Portland, Maine 04101-3509

(207) 874-8722 tel.

Major Site Plan Application Ready Seafood

Prepared for

City of Portland
389 Congress Street
Portland, Maine 04102

Prepared by

Ready Seafood/TEC Associates
390 Commercial Street
Portland, Maine 04101

November, 13, 2009

Ready Seafood Site Plan Analysis

Ready Seafood Company is a Portland, Maine based wholesale lobster business owned solely by John and Brendan Ready. The Ready brothers are currently operating at 390 Commercial Street "Hobson's Pier", and are looking to relocate to 40 Commercial Street, known as the POT Facility. Ready Seafood was founded in 2004 and today ships over 2 million pounds of live lobster both domestically and internationally. Ready Seafood will use the proposed leased area to purchase, store, package, and ship live lobsters to their customers. The proposed lease site at the POT will enable the Ready brothers to continue to grow their working waterfront business with very little change to the existing facility.

Improvements and alterations to the proposed leased area will be funded by Ready Seafood and will include the construction of a cement lobster tank for storage of live lobster, the assembling of a walk-in cooler and small processing room for limited lobster processing, as well as the installation of a davit for unloading lobster directly from local harvesters. Ready Seafood would be allocated onsite parking for their employees and officers as well as joint use of the loading dock shared with the City of Portland. Ready Seafood has worked with the City to ensure the Site Plan Application covers all material required.

This application is for the Major Site Plan including a Conditional Use Permit and Change of Use Permit to lease approximately 10,000 sq ft of space within the POT. The leased space would be used for operational needs in conducting day to day business to continue to grow their business. Ready Seafood purchases live lobster from harvesters and middlemen and store their product in holding tanks while awaiting shipment to customers around the world. Their conditional use can be viewed under the City of Portland's Code Ordinance, section 14-301 as "Seafood Retailing, Wholesaling, Packaging and Shipping."

Ready Seafood has worked with South Portland Maine based, TEC Associates, Consulting Engineers, to complete the Site Plan Application. Supporting documentation such as the Proposed Use Site Plan, as well as all other requested materials are included for review by the planning staff. These documents were prepared in accordance with the Site Plan Checklist and The City of Portland's Code of Ordinance under chapter 14, Land Use.

The following chapters addressed in the Site plan will offer detailed descriptions of each area addressed in the Site Plan Check List.

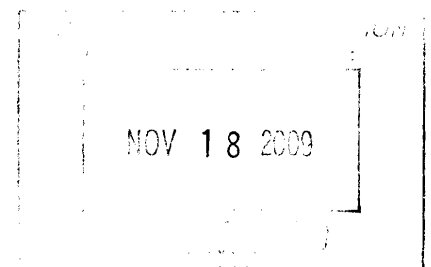
11/18/09

**Major Site Plan
Application
Ready Seafood**

City of Portland

389 Congress Street
Portland, Maine 04102

November, 13, 2009



Ready Seafood/TEC Associates

390 Commercial Street
Portland, Maine 04101

207-899-7200

November 13, 2009

City of Portland Planning Office
389 Congress Street, 4th Floor
Portland, Maine 04101

RE: Major Site Plan Review Application For Ready Seafood

Dear Planning Board,

On behalf of Ready Seafood Company, We are submitting 7 copies of the Major Development Application for approximately 10,000 sq. feet of leased space within the POT. The supporting documentation will be used by the planning staff in their review. These documents were prepared in accordance with the Site Plan Checklist and the City of Portland's Code of Ordinance under chapter 14: Land Use.

This application is for the Major Site Plan including a Conditional Use Permit and Change of Use Permit to lease approximately 10,000 sq feet of space within the POT by John and Brendan Ready, sole owners of Ready Seafood Co.

Ready Seafood Co. is a Portland, Maine based, wholesale lobster company. The short-term lease of this space will fill operational needs in conducting day to day operations to continue to grow the company. Ready Seafood purchases live lobster from harvesters, as well as middlemen, and store their product in live holding tanks while awaiting shipment to customers around the world. Their conditional use can be viewed under City of Portland's Code Ordinance, section 14-301 as "Seafood Retailing, Wholesaling, Packaging and Shipping."

We have been working closely with the City of Portland over the past six months. We grew up within the working waterfront community and our presence at the POT will enable us to grow with the city of Portland for years to come.

We look forward to working with your office on this project. Please don't hesitate to contact me with any questions or comments.

Best,

A handwritten signature in cursive script, appearing to read "J. Ready".

John Ready, President



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

Penny St. Louis Littell, Director of Planning and Development
Marge Schmuckal, Zoning Administrator

ME STATE PIER

Meeting Information

DATE: 11/4/09 ZONE: ~~WEP~~ EWP ^{Conditional Use} ~~Zone 30~~ (b) ^{PB 14-43}

LOCATION: ME State Pier - ^{ACORN} [↑] ^{engineers}

PEOPLE PRESENT: Johnny - ^{Brothers} Brandon - Willina Savage PE.

Cat Keith G - Barbara B - Bill N - Marge - Nello - DAVID M P

DISCUSSION: Now on Hobsons Pier behind Beckies explained history of Leves/Business - "Catch a piece of ME" mentioned traffic movements & Traffic Engineer - ^{3 yrs now} [↑] ^{tracability interest} Ready Seafood - out growing their site ME State Pier - ^{Needs to} [↑] ^{SIZE up} - 60 Cruise Ships coming in - hook-up with them - 12,000th ^{full use of their use} fence floor ^{confirm the weight - organized lines of lobster} ^{AREA} [↑] ^{2500th - 2700th x 2 1/2' x 3' Depth - tank}

Bill will e-mail Wayne Duffet's reports on the wharf ^{3 year lease} 20' x 20' walk-in cooler - condensers units 36" x 36" - 4 units

Already has boat slips on Denkes Wharf ^{Noise requirements need to be met} how many employees - 7 - 10 full - 10 on site at one time

office space - ^{There are mobile offices currently in the building would use} ^{discussed parking} ^{26' trucks - 2:30pm - 7:30pm - 1 cup of} ^{cooking lobster} ^{outside - propane - (tucky fryer) & pick lobsters} No heat in the rest of the Area - Needs Bathrooms ^{for wastewater}

Please note: this meeting is not an pre-approval of any ordinances. No project can be approved without going thru the appropriate reviews. This meeting is only to outline the City processes to go through based on the information given at this meeting. Any changes to that information may change the process requirements. Please check ordinances that are on-line for further information at www.portlandmaine.gov. where to keep propane tanks (20 bergs) - Cpt KG said could be inside red Ex picks up @ 5:00pm - maybe 10 fraps per day i-18 - wheelin per week - usually in winter

Room 315 - 389 Congress Street - Portland, Maine 04101 (207) 874-8695 - FAX: (207) 874-8716 - TTY: (207) 874-3936

Also Needs A Bldg Permit Application

units under way for oil drops ^{Stomach quality}

From: David Margolis-Pineo
To: Barbara Barhydt; Keith Gautreau; Marge Schmuckal
Date: 11/3/2009 12:16:07 PM
Subject: Re: Maine State Pier Meeting

I'll be there. Thanks

>>> Barbara Barhydt 11/03 9:43 AM >>>

Hello:

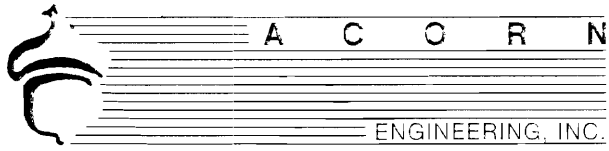
The City is seeking to lease space on the Maine State Pier to Ready Bros. It is a conditional use that has to go to the Planning Board. They want to meet to understand what they need to do for their plans. I would like to have all of us meet with John Ready of "Catch a Taste of Maine", so that we can scope out any potential issues. They want to move into the facility in January.

I have tentatively scheduled a meeting on Wednesday, November 4th at 1 p.m. Please let me know your availability. If you cannot attend, could someone else cover the meeting.

Thank you.

Barbara

CC: William Needelman



WILLIAM H. SAVAGE, P.E.
Project Manager

154 York Street
Suite 2
Portland, Maine 04101

Voice/Fax: 207-775-2655
wsavage@acorn-engineering.com
www.acorn-engineering.com



WSUZ

City of Portland
GIS



DISCLAIMER : This is a product of the City of Portland MIS Department. The data depicted here have been developed with cooperation from other federal, state and local agencies. The City of Portland expressly disclaims responsibility for damages or liability that may arise from the use of this map.

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City of Portland
389 Congress St.
Portland, Maine
04101

0 661 Feet



Development Review Application PORTLAND, MAINE

Department of Planning and Urban Development,
Planning Division and Planning Board

PROJECT NAME: READY SEAFOOD

PROPOSED DEVELOPMENT ADDRESS:
40 Commercial ST "POT Facility"

PROJECT DESCRIPTION:
Change of use / Conditional use

NOV 18 2009

CHART/BLOCK/LOT: 444 Block A lot 4³

CONTACT INFORMATION:

APPLICANT

Name: READY SEAFOOD
Address: 390 Commercial St
P.O. Box 17652
Zip Code: Portland 04101
Work #: 207 939-2698
Cell #: 207 939-7898
Fax #: 207 932-1555
Home: _____
E-mail: John@ReadySeaFood.com

PROPERTY OWNER

Name: CITY OF Portland
Address: 40 Commercial St
Zip Code: 04101
Work #: 207 874-8721
Cell #: _____
Fax #: _____
Home: _____
E-mail: _____

BILLING ADDRESS

Name: READY SEAFOOD
Address: P.O. Box 17652
Portland ME
Zip: 04101
Work #: " "
Cell #: " "
Fax #: _____
Home: _____
E-mail: _____

RECEIVED

NOV 18 2009

City of Portland
Planning Division

~As applicable, please include additional contact information on the next page~

AGENT/REPRESENTATIVE

Name: John Ready
Address: 820 Sawyer St
South Portland
Zip Code: 04106
Work #: 207 939-2698
Cell #: 207 939-7898
Fax #: 207 772-1555
Home: _____
E-mail: John@ReadySeafood.com

ENGINEER TEC Associates

Name: Wayne Duffett
Address: 46 Sawyer St
South Portland ME
Zip Code: 04106
Work #: 767-6068
Cell #: _____
Fax #: _____
Home: _____
E-mail: _____

ARCHITECT

Name: _____
Address: _____
Zip Code: _____
Work #: _____
Cell #: _____
Fax #: _____
Home: _____
E-mail: _____

CONSULTANT

Name: _____
Address: _____
Zip Code: _____
Work #: _____
Cell #: _____
Fax #: _____
Home: _____
E-mail: _____

SURVEYOR

Name: _____
Address: _____
Zip Code: _____
Work #: _____
Cell #: _____
Fax #: _____
Home: _____
E-mail: _____

ATTORNEY

Name: _____
Address: _____
Zip Code: _____
Work #: _____
Cell #: _____
Fax #: _____
Home: _____
E-mail: _____

PROJECT DATA

The following information is required where applicable, in order complete the application

Total Site Area 10,000 sq. ft.
 Proposed Total Disturbed Area of the Site 0 sq. ft.
 (If the proposed disturbance is greater than one acre, then the applicant shall apply for a Maine Construction General Permit (MCGP) with DEP and a Stormwater Management Permit, Chapter 500, with the City of Portland.)

IMPERVIOUS SURFACE AREA

Proposed Total Paved Area _____ sq. ft.
 Existing Total Impervious Area _____ sq. ft.
 Proposed Total Impervious Area NA sq. ft.
 Proposed Impervious Net Change _____ sq. ft.

BUILDING AREA

Existing Building Footprint 90,000 sq. ft.
 Proposed Building Footprint 90,000 sq. ft.
 Proposed Building Footprint Net change 0 sq. ft.
 Existing Total Building Floor Area 90,000 sq. ft.
 Proposed Total Building Floor Area 90,000 sq. ft.
 Proposed Building Floor Area Net Change 0 sq. ft.
 New Building NO (yes or no)

ZONING

Existing EWPZ
 Proposed, if applicable _____

LAND USE

Existing warehouse
 Proposed _____

RESIDENTIAL, IF APPLICABLE

Proposed Number of Affordable Housing Units _____
 Proposed Number of Residential Units to be Demolished _____
 Existing Number of Residential Units NA
 Proposed Number of Residential Units _____
 Subdivision, Proposed Number of Lots _____

PARKING SPACES

Existing Number of Parking Spaces 0
 Proposed Number of Parking Spaces 10
 Number of Handicapped Parking Spaces 0
 Proposed Total Parking Spaces 10

BICYCLE PARKING SPACES

Existing Number of Bicycle Parking Spaces 0
 Proposed Number of Bicycle Parking Spaces Bike Storage inside
 Total Bicycle Parking Spaces _____

ESTIMATED COST OF PROJECT

100,000

Please check all reviews that apply to the proposed development

Design Review	_____	Stormwater Quality	_____
Flood Plain Review	<input checked="" type="checkbox"/>	Traffic Movement	_____
Historic Preservation	_____	Zoning Variance	_____
Housing Replacement	_____	Historic District/Landmark	_____
14-403 Street Review	_____	Off Site Parking	_____
Shoreland	<input checked="" type="checkbox"/>	Multi Family Dwelling	_____
Site Location Act Local Review	_____	B-3 Pedestrian Activity Review	_____
Single Family Dwelling	_____	Change of Use	<input checked="" type="checkbox"/>
2 Family Dwelling	_____		

APPLICATION FEE:

Check all reviews that apply. Payment may be made in cash or check to the City of Portland.

<p>Major Development (more than 10,000 sq. ft.)</p> <p><input checked="" type="checkbox"/> Under 50,000 sq. ft. (\$500.00)</p> <p><input type="checkbox"/> 50,000 - 100,000 sq. ft. (\$1,000.00)</p> <p><input type="checkbox"/> Parking Lots over 100 spaces (\$1,000.00)</p> <p><input type="checkbox"/> 100,000 - 200,000 sq. ft. (\$2,000.00)</p> <p><input type="checkbox"/> 200,000 - 300,000 sq. ft. (\$3,000.00)</p> <p><input type="checkbox"/> Over 300,000 sq. ft. (\$5,000.00)</p> <p><input type="checkbox"/> After-the fact Review (\$1,000.00 plus applicable application fee)</p>	<p>Plan Amendments</p> <p><input type="checkbox"/> Planning Staff Review (\$250.00)</p> <p><input type="checkbox"/> Planning Board Review (\$500.00)</p> <p>Subdivision</p> <p><input type="checkbox"/> Subdivision (\$500.00) + amount of lots _____ (\$25.00 per lot) \$ _____ + (applicable Major site plan fee)</p>
<p>Minor Site Plan Review</p> <p><input type="checkbox"/> Less than 10,000 sq. ft. (\$400.00)</p> <p><input type="checkbox"/> After-the-fact Review (\$1,000.00 plus applicable application fee)</p>	<p>Other Reviews</p> <p><input type="checkbox"/> Site Location of Development (\$3,000.00) (except for residential projects which shall be \$200.00 per lot _____)</p> <p><input type="checkbox"/> Traffic Movement (\$1,000.00)</p> <p><input type="checkbox"/> Storm water Quality (\$250.00)</p> <p><input type="checkbox"/> Section 14-403 Review (\$400.00 + \$25.00 per lot)</p> <p><input checked="" type="checkbox"/> Other <u>Unconditional use #100-</u></p>

DEVELOPMENT REVIEW APPLICATION SUBMISSION

Submissions shall include seven (7) packets with folded plans containing the following materials:

1. Seven (7) full size site plans that must be folded.
2. Application form that is completed and signed.
3. Cover letter stating the nature of the project.
4. All Written Submittals (Sec. 14-525 2. (c), including evidence of right, title and interest.
5. A stamped standard boundary survey prepared by a registered land surveyor at a scale not less than one inch to 100 feet.
6. Plans and maps based upon the boundary survey and containing the information found in the attached sample plan checklist
7. Copy of the checklist completed for the proposal listing the material contained in the submitted application.
8. One (1) set of plans reduced to 11 x 17.

Refer to the application checklist (page 9) for a detailed list of submittal requirements.

Portland's development review process and requirements are outlined in the Land Use Code (Chapter 14), which includes the Subdivision Ordinance (Section 14-491) and the Site Plan Ordinance (Section 14-521). Portland's Land Use Code is on the City's web site: www.portlandmaine.gov. Copies of the ordinances may be purchased through the Planning Division.

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 Planning Authority and Code Enforcement'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.

This application is for site review only; a Performance Guarantee, Inspection Fee, Building Permit Application and associated fees will be required prior to construction.

<p>Signature of Applicant:</p> <p><i>MCS</i></p>	<p>Date:</p> <p>11-13-09</p>
--	------------------------------

Site Plan Checklist

Portland, Maine

Department of Planning and Urban Development, Planning Division and Planning Board

Project Name, Address of Project

Application Number

(The form is to be completed by the Applicant or Designated Representative)

Check Submitted		Required Information	Section 14-525 (b,c)
Applicant	Staff		
✓	_____	Standard boundary survey (stamped by a registered surveyor, at a scale of not less than 1 inch to 100 feet and including:	1
✓	_____	Name and address of applicant and name of proposed development	a
✓	_____	• Scale and north points	b
✓	_____	• Boundaries of the site	c
✓	_____	• Total land area of site	d
NA	_____	• Topography (existing and proposed (2 feet intervals or less)	e
NA	_____	Plans based on the boundary survey including:	2
NA	_____	• Existing soil conditions	a
NA	_____	• Location of water courses, wetlands, marshes, rock outcroppings and wooded areas	b
NA	_____	• Location, ground floor area and grade elevations of building and other structures existing and proposed, elevation drawings of exterior facades, and materials to be used	c
✓	_____	• Approx location of buildings or other structures on parcels abutting the site and a zoning summary of applicable dimensional standards (example page 11 of packet)	d
✓	_____	• Location of on-site waste receptacles	e
✓	_____	• Public utilities	
✓	_____	• Water and sewer mains	e
✓	_____	• Culverts, drains, existing and proposed, showing size and directions of flows	e
✓	_____	• Location and dimensions, and ownership of easements, public or private rights-of-way, both existing and proposed	f
✓	_____	• Location and dimensions of on-site pedestrian and vehicular access ways	g
✓	_____	• Parking areas	
✓	_____	• Loading facilities	g
✓	_____	• Design of ingress and egress of vehicles to and from the site onto public streets	g
✓	_____	• Curb and sidewalks	g
NA	_____	Landscape plan showing:	h
✓	_____	• Location of existing vegetation and proposed vegetation	h
✓	_____	• Type of vegetation	h
✓	_____	• Quantity of plantings	h
✓	_____	• Size of proposed landscaping	h
✓	_____	• Existing areas to be preserved	h
✓	_____	• Preservation measures to be employed	h
✓	_____	• Details of planting and preservation specifications	h
✓	_____	• Location and dimensions of all fencing and screening	i
✓	_____	Location and intensity of outdoor lighting system	j
✓	_____	Location of fire hydrants, existing and proposed (refer to Fire Department checklist - page 11)	k
✓	_____	Written statements to include:	c
✓	_____	• Description of proposed uses to be located on site	c1
✓	_____	• Quantity and type of residential, if any	c1
✓	_____	• Total land area of the site	c2
✓	_____	• Total floor area, total disturbed area and ground coverage of each proposed Building and structure	c2
✓	_____	• General summary of existing and proposed easements or other burdens	c3
✓	_____	• Type, quantity and method of handling solid waste disposal	c4
✓	_____	• Applicant's evaluation or evidence of availability of off-site public facilities, including sewer, water and streets (refer to the wastewater capacity application - page 12)	c5
✓	_____	• Description of existing surface drainage and a proposed stormwater management plan or description of measures to control surface runoff	c6

✓
 ✓
 ✓
 ✓
 ✓
 ✓

- An estimate of the time period required for completion of the development 7
 - A list of all state and federal regulatory approvals to which the development may be subject to the status of any pending applications, anticipated timeframe for obtaining such permits, or letters of non jurisdiction. 8
 - Evidence of financial and technical capability to undertake and complete the development including a letter from a responsible financial institution stating that it has reviewed the planned development and would seriously consider financing it when approved.
 - Evidence of applicant's right title or interest, including deeds, leases, purchase options or other documentation
 - A description of any unusual natural areas, wildlife and fisheries habitats, or archaeological sites located on or near the site.
- A jpeg or pdf of the proposed site plan, if available.
- Final sets of the approved plans shall be submitted digitally to the Planning Division, on a CD or DVD, in AutoCAD format (*.dwg), release AutoCAD 2005 or greater

Note: Depending on the size and scope of the proposed development, the Planning Board or Planning Authority may request additional information, including (but not limited to):

- drainage patterns and facilities
- erosion and sedimentation controls to be used during construction
- a parking and/or traffic study
- emissions
- a wind impact analysis
- an environmental impact study
- a sun shadow study
- a study of particulates and any other noxious
- a noise study

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1. Development Description

1. Company Background

John and Brendan Ready are the founders of Ready Seafood Company, a wholesale lobster business currently located on Hobson's Pier on Portland's working waterfront. The company was launched in the spring of 2004 after both brothers graduated from college with business degrees. Beginning as harvesters, John and Brendan have a great respect for the working waterfront and the lobster community they have grown up in.

In the fall of 2007, John and Brendan launched their sister company, Catch A Piece of Maine, LLC, a direct to consumer, online lobster business, selling smaller increments of lobsters to consumers throughout the country using FedEx and UPS. With a diversified business portfolio and a mix between wholesale and online retail, the Ready brothers have earned a positive reputation and strong presence within the lobster industry, both domestic and internationally.

Presently, the Ready brothers have outgrown their space on Hobson's Pier where they currently ship over 2 millions pounds of lobster all around the world.

2. Proposed Uses

- The POT facility will enable the Ready brother's room for growth to build their business into the future.
- Ready Seafood will lease approximately 10,000 sq. feet in the aft most section of the POT which will be used for storage of live lobster, packaging and shipping. *See Site Plan Proposed Use Diagram for referencing.*
- The POT facility will also allow John and Brendan Ready to work more closely with the Cruise Line industry. With close to 70 ships coming into port in 2010, huge opportunities are created for both the Ready brothers and the City of Portland to work together in bringing these ships back for 2011; as well attracting more to stop in Portland.

This project ensures:

- *Continued viability of the Port for marine uses.
- *Enhances access for lobstermen to sell their catch at premium pricing.
- *Enhances the Portland Waterfront economy.
- *Establishes a use which is compatible with surrounding properties and businesses.

a. Lobster Tank

- The one major improvement and investment Ready Seafood would be making to the floor plan would be building a 2,700 sq. ft. concrete lobster tank for storage of live lobster. The tank's measurement will be 90'x30'x3' in height.
- A building permit will be submitted before construction takes place.
- The tank will have two drains within the floor used for recycling clean, raw seawater to keep lobsters alive and healthy. Clean sea water will be discharged back into the bay continuously.
- Ready Seafood has communicated with the DEP, Portland based waste water specialist Stuart Rose, to make sure no discharge permit is required. Mr. Rose acknowledged that recycling seawater in the live holding tank that will be constructed is not of any concern to DEP. Mr. Rose is happy to make himself available to address any concerns or questions. His contact number is 207-822-6345.
- To keep the ocean water circulating, five 2.5 hp. pumps will continuously circulate water. Additionally, four chilling units, used to lower water temperature, will be connected to the lobster tank as shown in the Site Plan Proposed Use diagram. By lowering the tank water temperature, lobsters are able to be shipped to greater distance while minimizing the mortality rate during shipments.
- The pumps and the chilling units will be located beside the loading dock on a shelf- like structure that currently exists along the building.

b. Loading Dock

- The loading dock is an existing structure, shown on the Site Plan Proposed Use diagram, and will facilitate two trucks unloading simultaneously.
- Ready Seafood will unload their trucks upon their return from purchasing lobsters in Mid-Coast Maine, and then place the product into the tank. After packing live lobsters, they will be loaded into the truck, destined for the airport.
- The loading dock will be shared, allowing joint use by The City of Portland and Ready Seafood.
- On the back end of the loading dock there will be a small, designated 10'x8' section used for cooking lobsters. This is not a permanent structure and will be put together according to HACCP (Hazard Analysis Critical Control Point Plan which is regulated by the Department of Agriculture), and with acknowledgment from fire safety regulations already discussed with the City of Portland Fire Department.

c. Unloading Vessels

- Ready Seafood purchases lobster directly from harvesters and currently buy from approximately 20 lobstermen located on the Islands of Casco Bay and Portland Harbor. It is likely that 8-10 boats sell their catch to Ready Seafood on a given day.
- In the front of the facility overlooking the channel will be a small davit used to hoist lobster crates when vessels unload their catch in the afternoon. The landlord of the City of Portland will oversee the installation of the davit.
- Currently it takes 5-10 minutes to unload a vessel and leave the dock.
- When a cruise ship is in port, it is agreed that Ready Seafood will not unload vessels in the front of the facility until the cruise ship departs. In this situation, a small portion of space along State Pier, adjacent to the public launch, will be used to unload boats and accumulate lobsters in holding crates.
- A small 8'x20' float will be put in against the wall in front of the public float and will not interrupt or interfere with public float use. This float will be removed after the last cruise ship of the season departs. The conditional use of the property to purchase lobsters from lobstermen shall in no way interfere with the use of the port for deep water marine use, and in no way interfere with public access to the water.

d. Parking

- There is 155' of linear space for parking, as shown on the Site Plan Proposed Use diagram that ensures sufficient parking for Ready Seafood's operation.
- All vehicles will be permitted with parking stickers issued from the City of Portland.
- Ready Seafood has received council from Wayne Duffett of TEC Associates, their site Engineer as of concerns with over the water parking. Mr. Duffett sees no reason for alternative parking arrangements or improvements made in regards to over the water parking. Written documentation from Wayne can be viewed in regards to over the water parking in the appendix.

e. Bicycle Parking

- Ready Seafood will furnish bicycle parking, for their employees, inside the facility.

f. Traffic

- The loading dock is currently used by the City of Portland for loading products on the Cat Ferry and a few of the visiting cruise ships. It is currently used only minimally.
- Ready Seafood operates two 26' box trucks used for picking up and delivering product daily. Most of Ready Seafood's loading and unloading takes place either very early in the morning (before 7am) or late at night (after 8pm) due to current trucking schedules.
- The current schedule for truck number one is that it leaves daily at 2:30 a.m. and returns at 8:00 a.m. It then leaves again at noon and returns at 8:00 p.m.
- The second truck leaves Monday through Saturday at 11:00 a.m. and returns at 8:00 p.m.
- Ready Seafood has daily pick ups from FedEx at 5:30 p.m. Monday through Friday. They also receive packaging product bi-weekly during working hours between 8:00 a.m. and 5:00 p.m. These trucks are usually eighteen wheelers.
- In the winter months, Ready Seafood sources product out of Canada and receives two loads per week between midnight and 4:00 a.m.
- Ready Seafood receives lobsters from smaller pick up trucks that will deliver to the Loading Dock. Currently, one or two pick up trucks per week will drop off product, normally between 3:00 – 8:00 p.m.
- Very little traffic will be generated from Ready Seafood's operation and will assure they will accommodate current neighboring tenants, such as Casco Bay Lines, to assure their presence is not an inconvenience.

g. Existing Office Space and Restrooms

- Within the facility there is existing office space measuring 25'x 20' and totaling 596 sf. as shown in the Site Plan Proposed Lease Space diagram as area 2. This space will be used for administrative purposes.
- There are two restrooms with a floor layout of 8'x 12' totaling 96 sf. currently in place next to the office space. This area is identified as area 3 in the Site Plan Proposed Lease space diagram.

h. Cold Storage

- For storage of frozen product, a 40'x10' container box will be placed within the facility for cold storage purposes.
- In addition to a freezer unit, as mention above, a walk-in cooler will be assembled, making up approximately 320 sf. Both the freezer and cooler are used daily for normal operations in storing and keeping inventory cool. *See the Site Plan Proposed Lease Space diagram for location details.*

i. Break Room

- Beside the Freezer unit will be a 20'x10' break room used for employees to store their clothing and working attire. *See the Site Plan Proposed Lease Space diagram for location details.*

j. Processing

- An 8'x12' processing room will be constructed according to HACCP requirements, and placed inside the main door, as seen in the Site Plan Proposed Lease Space diagram.
- Cooking and picking of fresh lobster meat is a tiny part of Ready Seafood's business model and on a day to day basis approximately 50 lbs. of lobster will be cooked and picked.
- For perspective of daily operations, Ready Seafood averages 50 lbs cooked lobster daily for customers compared to an average to 6,000 lbs of live lobster sold daily.
- Within the processing room there will be a 2-inch floor drain going below the floor to a designated pumping station. The pumping station will be located beneath the floor and pumped to the main sewer line for proper disposal.

k. Floor Drains

- Within the facility there are three main drains that will connect to one pump station then be transferred to the main sewer line for removal.
- The first drain as mentioned above is located in the processing room.
- The second drain is located in the walk in cooler.
- The third drain will be in the center of the facility for wash down purposes.
- All three drains will be run underneath the floor connecting to each other at the pump station while waiting to be pumped into the main sewer line. There will be a grate put in place within the pump station to collect debris before pumping waste water into the sewer main. *See Site Plan Proposed Lease Space diagram for location details.*

1. Lighting

- There is sufficient lighting inside and outside of facility and no new lighting will be put in place.

m. Cruise Line

- Ready Seafood has spent the past three years working with representatives from the cruise line industry creating relationships within the industry.
- Positioning within the POT will enable the Ready brothers to create a shore excursion for cruise line passengers while they are in Portland. Passengers will have the ability to see firsthand how a lobster company works and will see real Maine lobstermen hard at work up close and personal.
- Potential shore excursion passengers will be screened through existing screening process in the front of the POT.

1.2m

n. TWIC Security

- Ready Seafood will comply with all safety and security requirements in its operations.
- Ready Seafood employees working at the POT shall obtain a Transit Worker Identification Credential (TWIC), and shall display such TWIC cards at all times when on POT property, whether within the building or in common use space.
- Ready Seafood, including its officers, employees and agents, will abide by the provisions of the Landlord's Federal Facility Security Plan, and with any other security directives or policies that may be promulgated from time to time by the Landlord.

November 10, 2009

Mr. Frank J. Brancely
Senior Engineering Technician
Department of Public Services
55 Portland Street
Portland, Maine 04101-2991

Good Morning Frank,

My name is John Ready and my brother, Brendan, and I are working with the City of Portland on a project in hope of leasing a portion of the P.O.T. facility at 40 Commercial Street in Portland.

I have been working with Bill Needelman, Senior Planner from the Planning and Development Department, preparing a site plan which is due November 17, 2009. As a requirement within the plan, I am required to fill out a Waste Water Capacity Application. I am hopeful that you could assist me with a capacity letter. I understand from your voicemail that you are on vacation until Monday November 30th.

I look forward to hearing from you upon your return, either by phone or email. My contact information is below.

Best,

John Ready
Ready Seafood Co
Catch a Piece of Maine LLC
877-222-4630
207-939-7898 Blackberry
john@catchapieceofmaine.com

14 November 2009

City of Portland
Planning Department
389 Congress Street
Portland, ME 04101

Re: Proposed Lease at Maine State Pier by Ready Seafood

Dear Planning Staff:

Ready Seafood proposes to lease the southerly end of Maine State Pier for an operation to store and/or process lobster. The lease area is as shown on the accompanying plan prepared by this office. The operation requires the installation of a concrete tank measuring 90 feet by 30 feet by 3 feet deep. The area of the proposed lease is structurally adequate for this operation.

The question has been raised about parking motor vehicles on the pier and possible pollution. On any given day, several hundred motor vehicles are parked on piers on the Portland waterfront. In my fifteen years of providing engineering to pier owners, I have never observed or been made aware of any pollution problems resulting from parked motor vehicles. Accordingly, I do not believe the vehicles of Ready Seafood pose any unusual threat or that any spill prevention plan or measures are warranted.

Please call me with any questions.

Very truly yours,
TEC ASSOCIATES


Wayne W. Duffett, P.E.

cc: John Ready

2. Project Area

1. Quantity and Type of Residential

- This is not a residential property, but rather a commercial property for “Seafood Retailing, Wholesaling, Packaging, and Shipping,” as described in the Conditional Use Permit under section 14-301.

2. Total Land Area of Site

- The POT facility is part of the Eastern Waterfront community located at 40 Commercial Street, and has a total footprint of 88,000 sf.

3. Total Floor Area Proposed

- The floor area to be leased by Ready Seafood is approximately 10,000 sf. in the aft most section of the POT.
- The lease agreement will allow joint access of the loading dock for both Ready Seafood and the City of Portland.
- The lease area would be separated by an 8' fence running along the office across the facility to the far wall. Swinging gates would be put in place to allow full use of the "Common Area" and "Unused Space" when desired by the City of Portland as illustrated in the Site Plan Proposed Lease area diagram. Ready Seafood will position swinging gates according to landlord's needs and requirements. Other "Unused Space" will be separated by means according to landlord's discretion.
- Ready Seafood would be designated sufficient parking spaces for their operational needs as shown in the Site Plan Proposed Lease area diagram.

4. Existing and Proposed Easements

- There are no existing or proposed easements or other burdens.
- The City of Portland is the sole owner of the property and additional information can be viewed on the Lease Agreement between the City of Portland and Ready Seafood Company.

3. Solid Waste

- Ready Seafood will utilize the City of Portland's waste removal system already in place and will work directly with City of Portland's Landlord.
- Day to day waste will be stored in a 4'x4', sealed, plastic container and fork lifted to the City's dumpster.
- Media garbage consists of paper goods, broken down cardboard boxes and used shrink-wrap for boxing and packing. The sealed plastic containers will be stored inside the facility and dumped daily.
- Ready Seafood currently uses a 6 yard dumpster per week and estimates the same usage in the year to come. Ready Seafood will pay the City of Portland for their waste accumulated weekly.

4. Offsite Facilities

- Ready Seafood will tie into the City of Portland's existing on-site sewer and water. There are two existing restrooms on-site, which include sinks for hand washing. Ready Seafood employs 10 people during day operations and 5 during night operations. It is likely the number of employees will remain constant in years to come.
- A freshwater hook up will be supplied by the City of Portland where a ¾ inch line will enable them to utilize fresh water for minimal processing and wash down. Water usage will be recorded. There are no outdoor water needs.

5. Storm water Management

- Ready Seafood's proposed site is located entirely over Portland Harbor.
- Storm water will not be collected as part of this project.
- Storm water falling on the proposed POT facility, loading dock, piers, and dock will run off into outdoor surface drainage as it currently does.
- Ready Seafood will not use outside drainage as its sole operation is inside. The parking spaces allocated are on a wood structure over the bay.

6. Time Period

- Ready Seafood estimates that it will take between 30-60 days to have all the improvements completed in order to operate fully out of the POT facility.

7. State and Federal Permitting

- Ready Seafood will communicate with Portland's Harbor Master to ensure the buying float is positioned adequately to not be a navigational hazard.
- Ready Seafood will work with the Department of Agriculture, specifically with the food processing regulations, to ensure their HACCP Plan matches the operational outline. There is an annual audit that takes place, and before processing at the POT an initial audit will be scheduled.
- Ready Seafood will work with Portland's Public Services to ensure up to code sanitation practices as described in the "Best Management Practice, IPT permit," for proper waste water disposal. This will be completed before processing occurs.
- Ready Seafood will submit a building permit through the City of Portland for the lobster tank construction before work begins.
- All Federal and State Marine Fishery licenses and permits will be updated to reflect the change address. Licenses and permits will be furnished upon request.
- Ready Seafood employees will go through the process of being TWIC certified to operate in a secured zone. Ready Seafood has already begun TWIC certification among key employees and works closely with the Security Official from the City of Portland.

8. Financial and Technical Capacity

- A letter from Bank of America, Ready Seafood Financial Institution, is attached for documentation of their financial competence and financial security.
- City Lease attached.

Business Banking

November 10, 2009

City of Portland

To Whom it May Concern:

This letter is to inform you that Ready Seafood Co has been a client of Fleet Bank and Bank of America since August 24th, 2004. They are considered a Business Banking Client due to revenue size and their banking relationship. Under this structure their banking relationship is managed by me.

Their accounts have been in good standing with no overdrafts in the last twelve months which is a far back as our systems hold reporting.

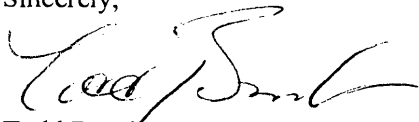
The current deposit balances are over \$190,000 and have an average 12 month balance of \$147,000.

Ready Seafood Co has a credit limit of \$350,000 on a line of credit that comes up for renewal on July 31st, 2010. The balance on the line of credit as of today is \$50,000. In addition, Bank of America has extended a Visa Commercial Credit Card with a monthly spend limit of \$50,000 and a Visa Business Banking credit card with a limit of \$25,000.

In speaking with the client they have the ability to self-fund improvements at this time. We would look favorably upon their request for credit for this project if they were to choose that route.

If you have further questions or concerns, please do not hesitate to call me at 1-888-852-5000, ext 1068 or my cell phone at 978-987-3933.

Sincerely,



Todd Beacham
Vice President
Bank of America
100 Middle St
Portland, Maine 04101

9. Environmental and Historic Considerations

- The proposed site plan does not suggest exterior changes or any new buildings. This plan is in regards to interior refitting to make the facility operational, defined by the City of Portland's Code Ordinance, section 14-301 as "Seafood Retailing, Wholesaling, Packaging and Shipping."
- Ready Seafood takes pride in its eco-friendly business model and in no situation will it ever be a risk to the environment or wildlife.
- Ready Seafood is proud to represent a part of Maine lobster fishery and it is a great honor to be located on Portland's working waterfront.

Wayne Duffett

From: "Dunn, Steve" <steve.dunn@akzonobel.com>
To: <wayne@tecassoc.com>
Sent: Thursday, December 17, 2009 2:45 PM
Subject: Maine State Pier Floor

cellular 749-5942

The system that I recommend for the floor is as follows:

Pressure wash the floor clean. Some cleaning agents may be required where oil residue is left.

Let dry thoroughly.

Prime with Devran 203 Epoxy Primer. Follow the product data sheet for film thickness and application temperature.

Apply epoxy mortar patch to any cracks larger than 1/8". → *DEVFLOOR 574 Epoxy Floor Patch*

Apply top coat of Devfloor 525 100% solids. Apply at 15mils DFT minimum.

During the application of these coatings the temperature should be at 50F and rising. Cool temperatures will slow down the cure times of these products. Call with any questions you may have. Steve

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City of Portland Maine

SECTION 03310

STRUCTURAL CONCRETE

PART 1 - GENERAL

1.01 DESCRIPTION

- A. Provide all labor, material, equipment, and incidentals necessary to complete the Work specified in this Section.
- B. Scope of Work includes, but is not necessarily limited to, providing the following:
1. Cast-in-place concrete tank
 2. Forms
 3. Falsework for forms
 4. Form ties
 5. Reinforcing steel
 6. Cutting and patching

C. Related Work specified elsewhere includes:

None.

1.02 QUALITY ASSURANCE

- A. Except as noted elsewhere, Work shall conform to the latest edition of the following codes and standards:
1. American Society for Testing and Materials (ASTM): the specifications and standards referred to herein, latest editions.
 2. American Concrete Institute (ACI):
 - a. "Building Requirements for Reinforced Concrete", ACI 318.
 - b. "Specifications for Structural Concrete and Buildings", ACI 301-84.
 - c. "Recommended Practice for Measuring, Mixing, and Placing Concrete", ACI 304.
 - d. "Recommended Practice for Cold (Hot) Weather Concreting", ACI 306 and ACI 307.
 - e. "Recommended Practice for Concrete Formwork", ACI 307

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Dept. of Building Inspections
City of Portland, Maine

3. Concrete Reinforcing Steel Institute (CRSI): specification and standards herein referred to.
 - a. "Reinforced Concrete - A manual of Standard Practice."
 - b. "Recommended Practice for Placing Reinforcing Bars."
 - c. "Recommended Practice for Placing Bar Supports."
4. Maine Department of Transportation "Standard Specifications Highways and Bridges."

1.03 MATERIAL DELIVERY, STORAGE, AND HANDLING

- A. All material provided under this Specification shall be delivered, stored, and handled so it is not lost, stolen, or damaged before installation in the Work. The Contractor at no cost to the Owner will replace any material that is lost, stolen, or damaged. A sufficient supply of all material required shall be stored on the site so there is no delay of the Work.
- B. Reinforcing steel shall be transported to the site, stored, and covered in a manner that will ensure that no damage shall occur to it from moisture, dirt, grease, or any other cause that might impair bond to concrete. A sufficient supply of approved reinforcing steel shall be stored on the site to ensure that there will be no delay of the Work.

1.04 SUBMITTALS

- A. Concrete mix design. Provide manufacturer's specifications and instructions for concrete admixtures.
- B. Shop drawings.
 1. Reinforcing steel shop drawings shall be of such detail and completeness that all fabrication and placement at the site can be accomplished without the use of contract drawings for reference. Reinforcing steel shop drawings shall include number of pieces, size, dimensions, grade of steel, accessories, and any other information required for fabrication and placement.
 2. Contractor shall check structural and site drawings for anchor bolts, anchors, inserts, sleeves, and any other items which are required to be imbedded in the concrete, and shall make necessary provisions so that reinforcing steel will not interfere with the placement of such imbedded items.

PART 2 - PRODUCTS

2.01 GENERAL

- A. All material provided by the Contractor shall meet the requirements of this Section. The Contractor at no expense to the Owner shall replace any material rejected by the Engineer as not complying with these Specifications.

2.02 MATERIALS

- A. Portland Cement: ASTM C150, Type II or Type V.
- B. Aggregates:
 - 1. Fine aggregate. ASTM C33, clean and graded from 1/4" to fines.
 - 2. Coarse aggregate. ASTM C33 size 57 or size 67, clean and graded from 1/4" to maximum size herein specified. (MDOT Class A or Class AA.) Coarse aggregate shall additionally have a loss of abrasion less than 20% with an absorption less than 0.5% and have at least two crushed faces.
- C. Air Entraining Agent: ASTM C260 for Air Entraining Admixtures for Concrete.
- D. Water Reducing Agent: ASTM C494 Type A for Chemical Admixtures for Concrete.
- E. Reinforcement: Reinforcing bars shall be new, grade 60, epoxy coated, deformed billet steel bars conforming to ASTM A775 Epoxy Coated Steel Reinforcing Bars.
- F. Accessories: Reinforcement accessories, consisting of spacers, chairs, ties, and similar items shall be provided as required for spacing, assembling, and supporting reinforcement in place. All accessories shall be approved plastic accessories, conforming to the applicable requirements of the CRSI Standards herein before specified.
- G. Tie Wire: Tie wire for reinforcement shall be 16 gauge or heavier, galvanized steel wire, conforming to ASTM A82 Steel Wire, Galvanized, for Concrete Reinforcement.
- H. Forms: Plywood forms shall be used for all concrete work except where otherwise scheduled or specified. Plywood shall conform to U.S. Product Standard PS 1-66 and shall be a minimum of 5/8 inch thick. Each panel

shall carry the grade trademark of the American Plywood Association along with the DFPA Quality stamp.

- I. Form Ties and Spreaders: Standard metal form clamp assembly and plastic cone, of type acting as spreaders and leaving no metal within 1 inch of concrete face. Inner tie rod shall be left in concrete when forms are removed. No wire ties or wood spreaders will be permitted. Use 1/2"x 1" C.T. plastic cones for sinkages.
- J. Form Coatings: Non-grain raising and non-staining type that will not leave residual matter on surface of concrete or adversely affect proper bonding of subsequent application of other material applied to concrete surface. Coatings containing mineral oils or other non-drying ingredients will not be permitted.
- K. Water-stop: Ultra Seal P-201 as manufactured by Adeka Corporation.
- L. Joint Sealant Primer: Sonolastic Primer 733 as manufactured by the Sonneborn Division of BASF.
- M. Joint Sealant: Sonolastic SL2 as manufactured by the Sonneborn Division of BASF.

2.03 CONCRETE STRENGTHS AND PROPORTIONS

- A. Concrete shall have the following minimum compressive strength at 28 days and shall be proportioned within the following limits:

<u>Item</u>	<u>Minimum psi at 28 days (fc)</u>	<u>Maximum size of aggregate</u>	<u>Maximum slump</u>
1. Structural concrete	5,000	Size 57	2-4 inches *

* Slump may not exceed 6 inches if superplasticizer is used.

The exact proportions for the mix, including the amount of admixture (if any) and water, shall be determined by the concrete supplier. However, the water-cement ratio should not exceed 0.42 and each cubic yard of concrete shall contain a minimum of 705 pounds of Portland cement.

The proportions of aggregate to cement for any concrete shall be such as to produce a mixture that will work readily into the corners and angles of the forms and around reinforcement with the method of placing employed

on the work, but without permitting the materials to segregate or excess free water to collect on the surface.

The air-entrainment in all concrete exposed to weathering shall be maintained at 4 to 6 percent.

PART 3 - EXECUTION

3.01 JOB CONDITIONS

A. Cold Weather Requirements:

1. Concrete shall not be mixed or placed when the air temperature is below 40° Fahrenheit, or when conditions indicate that the temperature will fall below 40° Fahrenheit within 72 hours unless precautions are taken to protect the concrete.
2. Concrete temperature shall be maintained, when deposited, at not less than 60° Fahrenheit. Reinforcement, forms, existing work, and ground which concrete will contact must be completely free of frost.
3. Concrete and formwork must be kept at a temperature of not less than 50° Fahrenheit for not less than 96 hours after placing.
4. Calcium chloride shall not be used.

B. Hot Weather Requirements:

1. The maximum temperature of the concrete, when deposited, shall be 80° Fahrenheit. If the weather causes the placing temperature to exceed 80° Fahrenheit, the mix shall be cooled by appropriate methods approved by the Engineer.
2. No concrete shall be deposited when the air temperature is greater than 90° Fahrenheit.

3.02 CAST-IN-PLACE CONCRETE

A. Falsework for Forms

The contractor shall build and maintain necessary falsework for the forms.

1. General - Forms and embedded items shall conform to the requirements of ACI 301-84

- a. Forms shall be constructed of sound material, shall be of the correct shape and dimensions, mortar tight, of sufficient strength, and so braced and tied together that the movement of men, equipment, materials, or placing and vibrating the concrete will not throw them out of line or position. No flowing water will be permitted in forms.

2. Embedded Items

- a. Provisions shall be made for pipes, sleeves, anchors, inserts, reglets, anchor slots, waterstops, and other features. No unauthorized wood shall be embedded in the installation. Secure information about embedded items from other trades as required. All embedded items shall be securely anchored in correct location and alignment prior to placing concrete.

3. Openings for Items Passing Through Concrete

- a. Contractor shall establish exact locations, sizes, and other conditions required for openings and attachment of work specified under other sections. Contractor shall be held responsible for proper coordination of all work of this nature in order that there will be no unnecessary cutting and patching of concrete. The Contractor at no additional expense shall pay for any cutting and repairing of concrete required as a result of failure to provide for such openings to the Owner.

B. Removing Forms and Falsework

1. Forms shall not be removed until the concrete has attained sufficient strength to insure stability. As a minimum, forms shall remain in place for seven days unless otherwise approved by the Engineer.

C. Reinforcing Steel

1. General - Reinforcing steel shall be epoxy coated, grade 60, and conform to ASTM A775.
 - a. Reinforcing steel shall be placed in accordance with the drawings and approved shop drawings and the applicable requirements of the "Codes and Standards" hereinbefore specified. Install reinforcement accurately and secure

against movement, particularly under the weight of workmen and the placement of concrete.

2. Reinforcing Steel Supports

- a. Bars shall be supported on chairs or spacers, accurately placed and securely fastened to forms or steel reinforcement in place. Additional bars shall be supplied, whether specifically shown on the drawings or not, where necessary to securely fasten reinforcement in place. Support legs of accessories in forms without embedding in form surface. Spacing of chairs and accessories shall conform to CRSI's "Recommended Practice for Placing Bar Supports". Hoops and stirrups shall be accurately spaced and wired to the reinforcement. No wood will be permitted inside forms.

3. Placing and Tying

- a. All reinforcement shall be set in place, spaced, and rigidly and securely tied or wired with 16 gauge galvanized steel tie wire at all splices and at all crossing points and intersections in the position shown, or as directed. Rebending of bars on the job to accommodate existing conditions will not be permitted without the written approval of the Engineer. Point ends of wire ties away from forms.

4. Spacing

- a. Minimum center to center distance between parallel bars shall be in accordance with the details on the drawings, or, where not shown, the clear spacing shall be 2 times the bar diameter but in no case less than 1-1/2 inches or less than 1-1/2 times the maximum size aggregate.

5. Splices

- a. Splices shall be in accordance with Chapter 7 and 12 of ACI 318-83.

6. Protective Concrete Covering

- a. Except where shown otherwise on drawings, the minimum concrete coverage for steel reinforcement shall conform with the applicable revisions of the "Codes and Standards"

hereinbefore specified. Minimum clear distance between exposed concrete surface and reinforcing shall be 1.5".

D. Mixing of Concrete

1. All concrete shall be ready-mixed concrete and shall be mixed and delivered in conformance with ASTM C94 Standard Specification for Ready-Mixed Concrete. The batch plant of the concrete producer shall be certified for compliance with the standards established by the National Ready-Mixed Concrete Association.
2. In the event concrete is mixed at a central batching plant, the delivery shall be arranged so that intervals between batches are kept to a minimum, and in any event not more than thirty (30) minutes. Trucks shall be in first class conditions and kept in constant rotation during delivery.
3. Concrete shall be placed within 90 minutes after cement has been mixed with aggregate or 45 minutes after addition of water and admixtures.
4. No admixtures, except as specified in paragraph 2.02 shall be used. Calcium chloride will not be permitted.
5. Concrete for placement in pier footings shall contain anti-washout admixture as specified in paragraph 2.02.
6. Truck delivery slips of all concrete delivered to the job indicating the quantity and quality of concrete, additives, date and time of delivery, and location of placement shall be forwarded to the Engineer at the end of each week.

E. Testing of Concrete

1. Design of Mix: The mixes for all reinforced concrete shall be designed by the Contractor to produce the specified requirements. Mix design shall be in accordance with ACI 301 and shall be based upon laboratory trial batches as specified in section 3.9.3.3 of that standard. The Contractor shall submit to the Engineer for approval, complete information on the proportions of the various materials along with anticipated slump limits prior to casting concrete at the site.

2. Quality Control

- a. **Test Specimens:** The Contractor shall make, cure, and have tested, a minimum of one set of four test specimens from the concrete of each day's pour and for each fifty cubic yards of concrete cast. Testing shall be in conformance with ASTM C172 Standard Practice for Sampling Freshly Mixed Concrete, ASTM C31 Standard Practice for Making and Curing Concrete Test Specimens in the Field, and ASTM C39 Standard Test Method for Compressive Strength of Cylindrical Concrete Specimens. One cylinder shall be broken after seven days and three cylinders after twenty-eight days.
- b. **Slump:** The contractor shall make a slump test for each truckload of concrete in conformance with ASTM C143 Standard Test Method for Slump of Hydraulic Cement Concrete. Slump less than design mix limit will require the addition of water and retesting. Slumps greater than design mix limit will be grounds for rejection of the concrete.
- c. **Air Content:** The Contractor shall make an air content test from each day's pour of concrete by the pressure method in conformance with ASTM C231 Standard Test Method for Air Content of Freshly Mixed Concrete by the Pressure Method. Air contents above or below the limits specified will be grounds for rejection of the concrete.
- d. **Testing:** All personnel and laboratories testing concrete shall be licensed by the State of Maine. All testing of concrete shall be in accordance with Chapter 16 of ACI 301.
- e. In the event the compressive strength of the cylinders, when tested, is below the specified minimum, the Engineer may require test cores of the hardened structure to be taken by the Testing Laboratory in Conformance with ASTM C42 Standard Test Method for Obtaining and Testing Drilled Cores and Sawed Beams of Concrete. If such test indicates that the core specimen is below the required strength, the concrete in question shall be removed and replaced without cost to the Owner. Any other work damaged as a result of this concrete removal shall be replaced with new materials to the satisfaction of the Engineer at no additional cost to the Owner. Where the Testing Laboratory has taken core cylinders and the concrete proves to be satisfactory, core

holes shall be filled in a manner satisfactory to the Engineer at no additional cost to the Owner.

F. Conveying and Placing Concrete

1. Before placing concrete, forms shall be thoroughly inspected. All chips, dirt, and foreign matter shall be removed; all temporary bracing and cleats shall be taken out; all openings for pipes and other fixtures shall be properly boxed; all forms shall be properly secured in their correct positions and made tight; and all reinforcement, anchors, and embedded items shall be secured in their proper places. Concrete which may be on the forms or reinforcement, and which is set and dry, shall be cleaned off, and the forms and steel washed off before proceeding.
2. Water shall be pumped from forms while concrete is being placed in a manner that provides a hydraulic gradient into the forms and prevents loss of concrete. Water from forms shall be pumped to an approved sedimentation basin. No flowing water will be permitted in the forms. Any flow of water into an excavation shall be diverted through proper side drains into a sump, or shall be removed by other approved methods that will avoid washing away the freshly deposited concrete.
3. Existing concrete that will be in contact with new concrete shall be thoroughly cleaned and chipped down to a hard, sound surface. Exposed reinforcement shall be sandblasted or wire brushed to achieve a white metal finish. Concrete and exposed reinforcement shall then be treated with a concrete bonding and rebar anti-corrosion agent in accordance with the manufacturer's specifications and instructions.
4. Soil on which concrete will be poured shall be thoroughly wetted.
5. Anchors and Embedded Items
 - a. Anchors, bolts, sleeves, inserts, and any other items to be embedded in concrete shall be accurately secured in position before the concrete is placed. Aluminum shall not be embedded in concrete.
 - b. All items to be grouted in prior to concrete installation shall use non-shrink, high strength epoxy grout.

5. Handling and Repositioning

- a. Before any concrete is placed, the contractor shall notify all whose work is in any way connected with or influenced by the concrete work, and give them reasonable time to complete all portions of their work that must be completed before concrete is deposited.
- b. Immediately before concrete is placed, the Contractor shall inspect all forms to be sure that they are in proper position, sufficiently rigid, thoroughly clean, properly oiled, free from foreign materials, and that all reinforcement is in proper position.
- c. Concreting, once started, shall be carried on as a continuous operation until the section of approved size and shape is complete.
- d. Concrete shall be conveyed as rapidly as practicable from the mixer to the place of final deposit by methods that prevent the separation or loss of ingredients. It shall be deposited, as nearly as practicable, in its final position to avoid rehandling or flowing.
- e. Concrete shall not be dropped freely where reinforcement will cause segregation, nor shall it be dropped freely more than six feet. Concrete shall be deposited to maintain a plastic surface approximately horizontal.
- f. Concrete that has partially hardened shall not be deposited in the work. The discharge of concrete shall be started not more than 45 minutes after the introduction of mixing water. Placing of concrete shall be completed within 90 minutes of the first introduction of water into the mix.

6. Pumping

- a. Concrete may be placed by pumping if first approved in writing by the Engineer for the location proposed. Equipment for pumping shall be of such size and design as to ensure a practically continuous flow of concrete at the delivery end without separation of materials. The concrete mix shall be designed to the same requirements as hereinbefore specified, and may be richer in lubricating components in order to allow proper pumping. Concrete

shall not be pumped through aluminum pipes. All pumping operations must have full-time inspection by a recognized testing laboratory approved by the Engineer and paid for by the Contractor. The cost of this full-time inspection shall be included in the Contractor's bid proposal if the option of pumping is elected.

7. Vibrating and Compacting

- a. All concrete shall be thoroughly consolidated and compacted by suitable means during the operation of placing, and shall be thoroughly worked around reinforcement, embedded items, and into the corners of the forms. All concrete against forms shall be thoroughly spaded. Internal vibrators shall be used under experienced supervision, and shall be kept out of contact with reinforcement and wood forms. Vibrators shall not be used in a manner that forces mortar between individual form members.
- b. Vibrators shall be flexible electric type or approved compressed air type, adequately powered and capable of transmitting to the concrete not less than seven thousand (7,000) impulses per minute. Vibration shall be sufficiently intense to cause the concrete to flow or settle readily into place without separation of the ingredients. A sufficient number of vibrators shall be employed so that complete compaction is secured throughout the entire volume of each layer of concrete. At least one (1) vibrator shall be kept in readiness as a spare for emergency use. Vibrators shall be such that the concrete becomes uniformly plastic with their use.
- c. Vibration shall be close to the forms but shall not be continued at one spot to the extent that large areas of grout are formed or the heavier aggregates are caused to settle. Care shall be taken not to disturb concrete that has its initial set.
- d. Where conditions make compacting difficult, or where the reinforcement is congested, batches of mortar contained the same proportions of cement to sand as used in the concrete shall first be deposited in the forms, to a depth of at least one inch.

- e. The responsibility for providing fully filled out, smooth, clean, and properly aligned surfaces free from objectionable pockets shall rest entirely with the Contractor.

G. Construction Joints

Construction joints shall be located as necessary. The Contractor shall prepare placing plan and submit it to the Engineer for approval. Where a joint is to be made, the surface of the concrete shall be sandblasted or thoroughly picked, thoroughly cleaned, and all laitance removed. In addition to the foregoing, joints shall be thoroughly wetted, but not saturated, and slushed with a coat of grout immediately before the placing of new concrete. Approved keys shall be used at all joints, unless detailed otherwise. Forms shall be retightened before placing of concrete is continued. There shall be an interval of at least 48 hours between adjacent pours.

I. Cutting and Patching

Immediately after stripping forms, patch minor defects, form-tie holes, honeycombed areas, etc., before concrete is thoroughly dry. Repair gravel pockets by cutting out to solid surface, form key, and thoroughly wet before placing patching mortar consisting of 1 part cement to 2 parts fine sand; compact into place and neatly finish. Honeycombed areas or gravel pockets which, in the Engineer's opinion are too large and unsatisfactory for mortar patching as described above, shall be cut out to solid surface, keyed and packed solid with matching concrete to produce firm bond and surface.

1. The contractor shall do all the cutting as required by himself or other trades. All such work shall be of the minimum size required. No excessive cutting will be permitted, nor shall any structural members or reinforcement be cut.
2. The contractor shall do all patching after work by other trades has been installed, where required, using Portland cement Mortar 1:2 mix.

J. Protection and Curing

1. Protect concrete from injurious action of the elements and defacement of any nature during construction operations.

2. Keep concrete in a thoroughly moist condition from the time it is placed until it has cured, for at least seven (7) days.
3. Keep all forms sufficiently set to prevent drying out of the concrete.
4. Carefully protect exposed concrete corners from damage.
5. Allow no slabs to become dry at any time until curing operations are complete. In general, slabs shall be cured with non-staining curing paper, hosing, or fog spray. Vertical surfaces shall be cured with fog spray or an approved curing compound. Protect fresh concrete from drying winds, rain, damage, or soiling. Curing paper shall be lapped a minimum of four inches at joints and sealed with waterproof tape.

K. Concrete Finishes

1. Exposed Surfaces

- a. All exposed surfaces shall have any form finish, at the Contractor's option.

2. Top Surface Finish

- a. Floated finish - after the concrete has been placed, consolidated, struck off, and leveled, the concrete shall not be worked further until ready for floating. Floating with a hand float, or with a bladed trowel equipped with float shoes, or with a powered disk float shall begin when the water sheen has disappeared and the surface has stiffened sufficiently to permit the operation. During or after the first floating, planeness of surface shall be checked with a ten-foot straightedge applied at not less than two different angles. All high spots shall be cut down and all low spots filled during this procedure to produce a surface within Class B tolerance throughout. The surface shall then be refloated immediately to a uniform sandy texture.

3. Addition of Materials

- a. The addition of cement, sand, water, or mortar to slab surfaces while finishing concrete is strictly prohibited.

L. Control Joints

1. Control joints in tank floor shall be sawcut to a depth of 1", treated with joint sealant primer, and filled with joint sealant material. Joint sealant primer and material shall be used in accordance with the manufacturer's instructions and specifications. Control joints will be on approximately seven foot spacing in each direction on a plan to be approved by the Engineer.

M. Defective Work

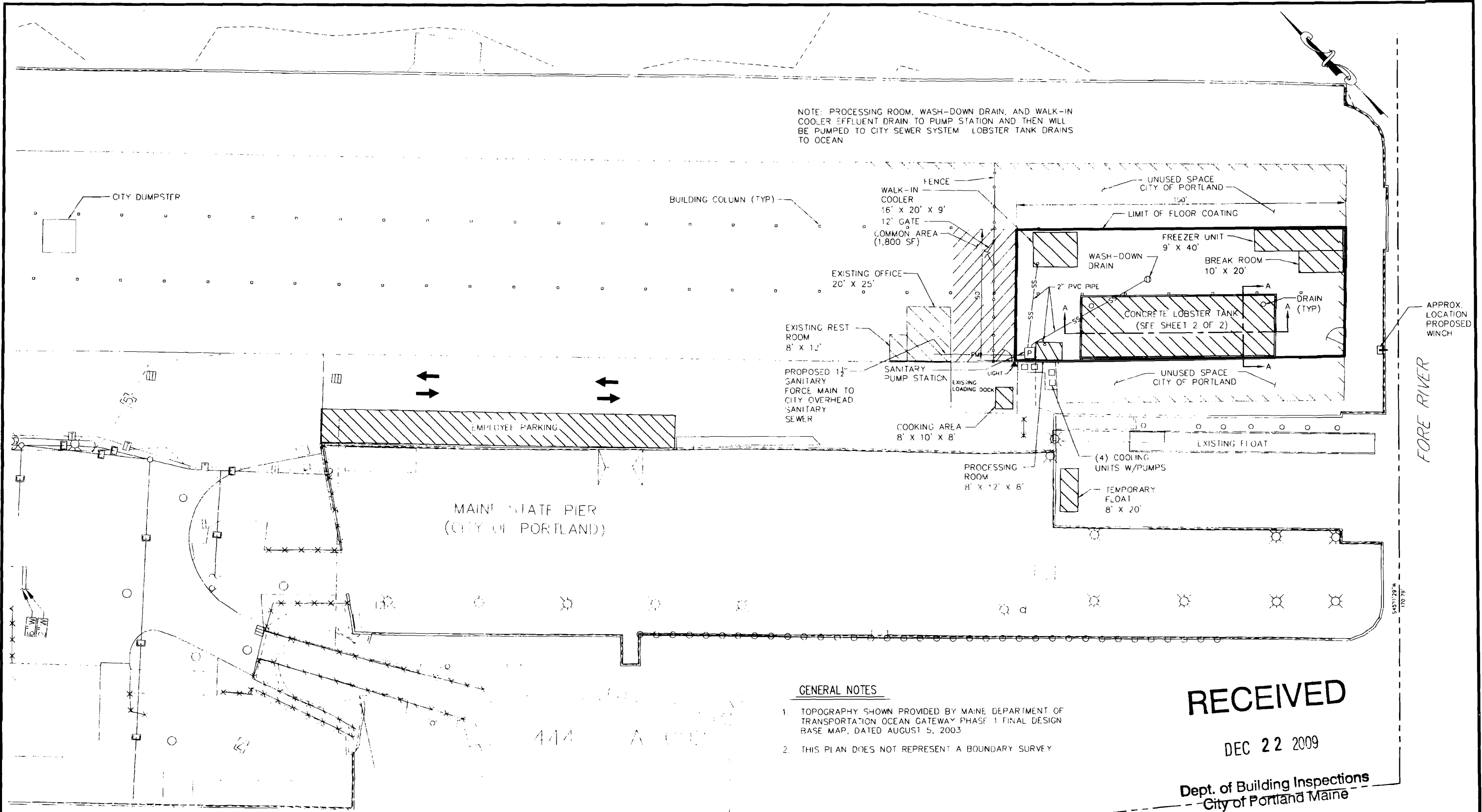
The following concrete work shall be considered defective and may be ordered by the Engineer to be removed and replaced at Contractor's expense:

1. Concrete

- a. Incorrectly formed.
- b. Not plumb or level.
- c. Not specified strength.
- d. Containing rock pockets, voids, honeycomb, or cold joints.
- e. Containing wood or foreign matter.
- f. Otherwise not in accordance with the intent of the Drawings and Specifications.

-END OF SECTION-

NOTE: PROCESSING ROOM, WASH-DOWN DRAIN, AND WALK-IN COOLER EFFLUENT DRAIN TO PUMP STATION AND THEN WILL BE PUMPED TO CITY SEWER SYSTEM. LOBSTER TANK DRAINS TO OCEAN



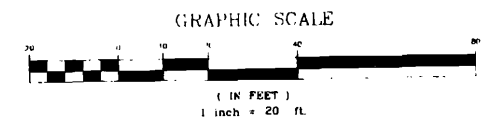
GENERAL NOTES

1. TOPOGRAPHY SHOWN PROVIDED BY MAINE DEPARTMENT OF TRANSPORTATION OCEAN GATEWAY PHASE 1 FINAL DESIGN BASE MAP, DATED AUGUST 5, 2003
2. THIS PLAN DOES NOT REPRESENT A BOUNDARY SURVEY

RECEIVED

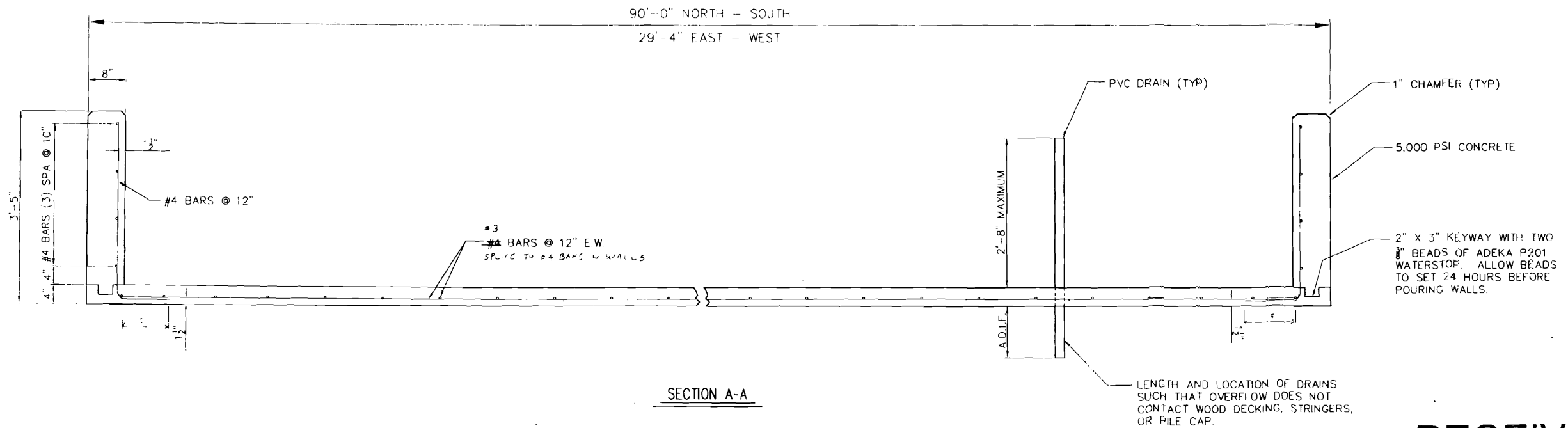
DEC 22 2009

Dept. of Building Inspections
City of Portland Maine



CITY OF PORTLAND PUBLIC BUILDINGS DIVISION	
MAINE STATE PIER LOBSTER TANK SITE PLAN	
SCALE 1" = 20'	DATE 12/15/09
DESIGNED BY JDL	DRAWN BY JDL

PRELIMINARY



SECTION A-A

NOTES

1. MINIMUM 15" REBAR LAP SPLICES.
2. CONCRETE SHALL BE CAST AGAINST THE BUILDING COLUMNS WITH A 3/8" CORK, FIBER, OR RUBBER EXPANSION JOINT FILLER PLACED AGAINST THE COLUMNS.

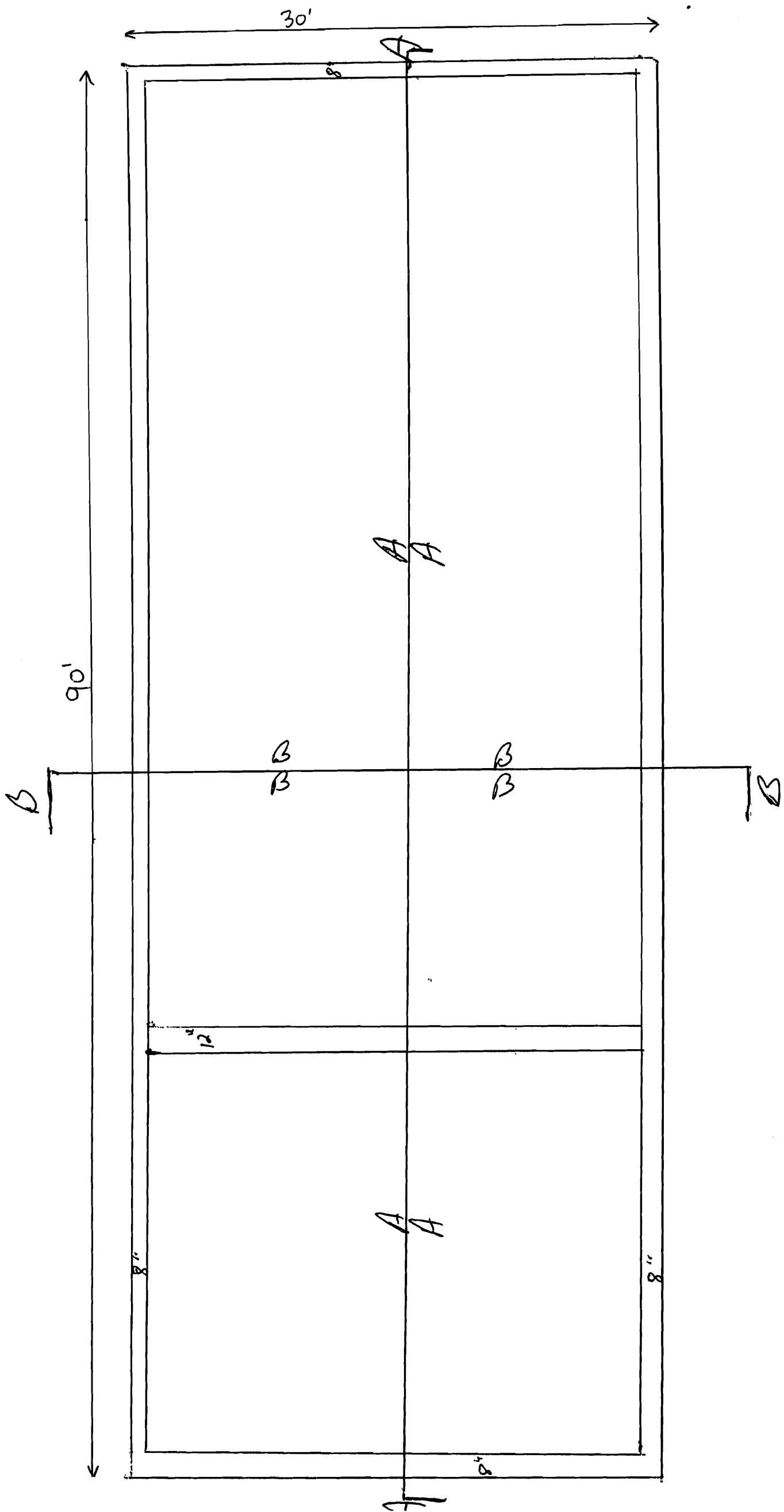
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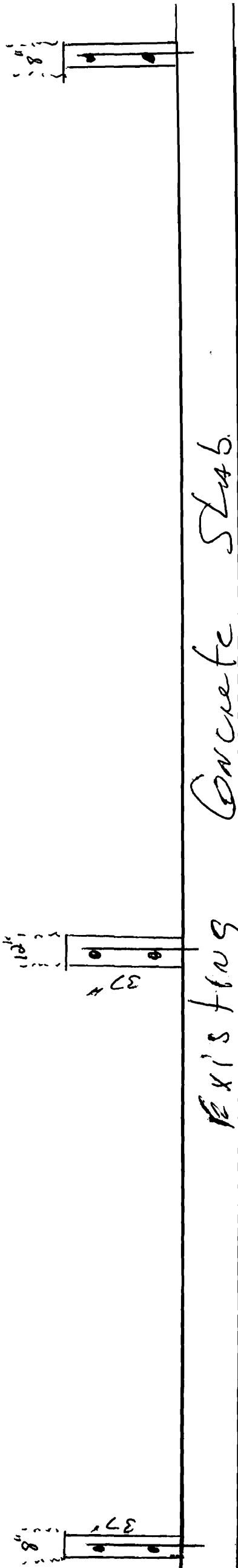
DEC 22 2009

Dept. of Building Inspections
City of Portland Maine

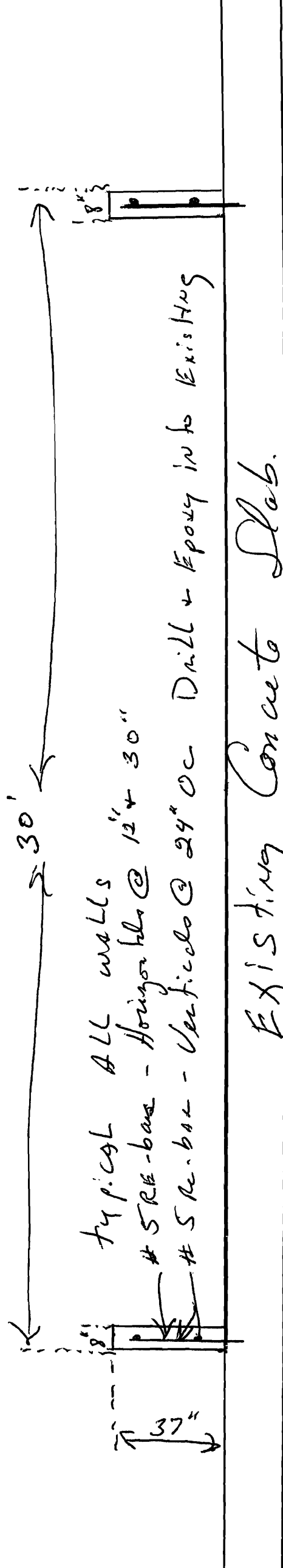
PRELIMINARY

CITY OF PORTLAND PUBLIC BUILDINGS DIVISION	
MAINE STATE PIER LOBSTER TANK SECTION A-A	
SCALE 1" = 1'-0"	DATE 12/15/09
DESIGNED BY JDL	DRAWING NO. 2 OF 2





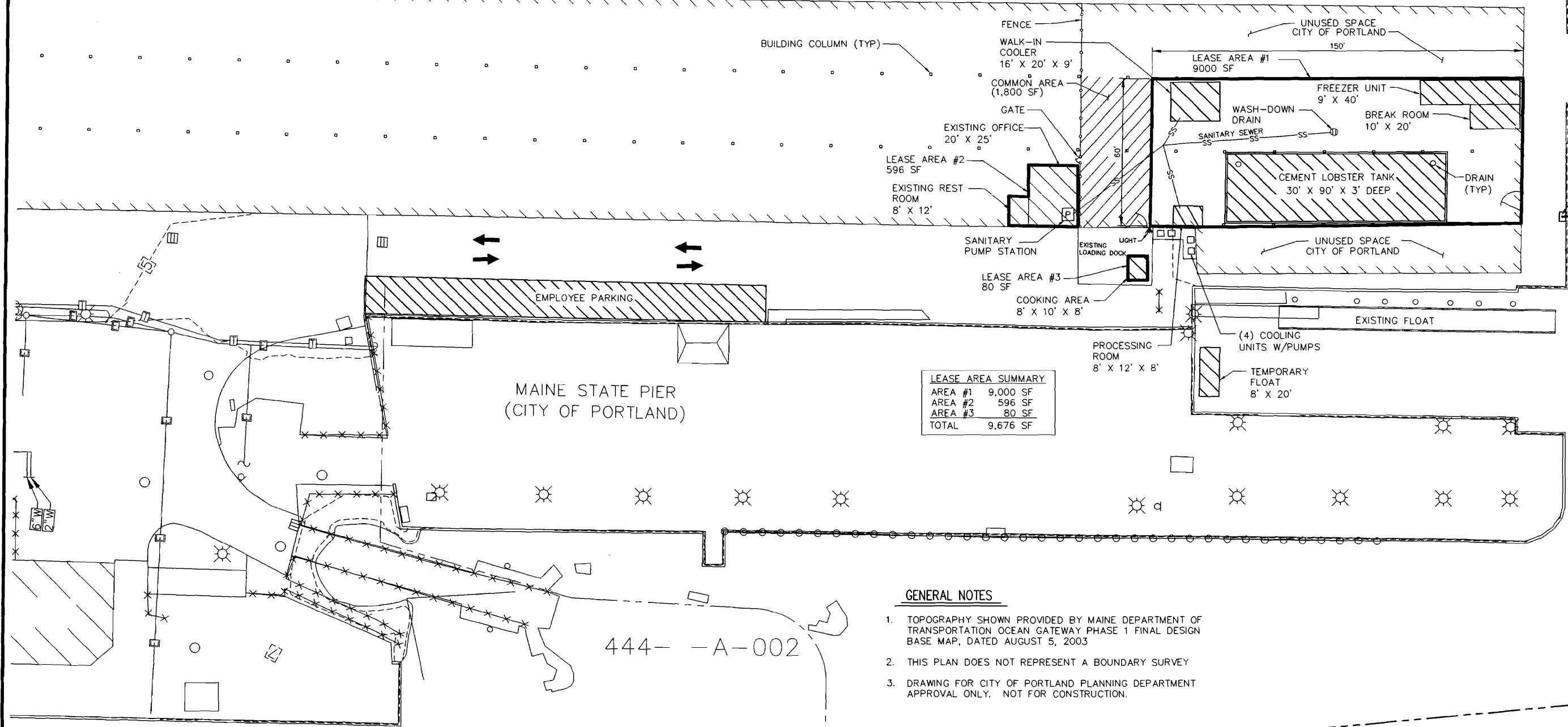
Existing Concrete Slab
A-A



typical ALL walls
#5 Re-bar - Horizontal @ 12" + 30"
#5 Re-bar - Vertical @ 24" OC Drill + Epoxy into Existing

Existing Concrete Slab.
B-B

NOTE: PROCESSING ROOM, WASH-DOWN DRAIN, AND WALK-IN COOLER EFFLUENT DRAIN TO PUMP STATION AND THEN WILL BE PUMPED TO CITY SEWER SYSTEM. LOBSTER TANK DRAINS TO OCEAN.

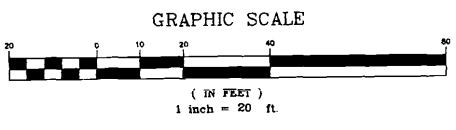


LEASE AREA SUMMARY

AREA #1	9,000 SF
AREA #2	596 SF
AREA #3	80 SF
TOTAL	9,676 SF

GENERAL NOTES

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2. THIS PLAN DOES NOT REPRESENT A BOUNDARY SURVEY
3. DRAWING FOR CITY OF PORTLAND PLANNING DEPARTMENT APPROVAL ONLY. NOT FOR CONSTRUCTION.



READY SEAFOOD
 390 COMMERCIAL STREET

SITE PLAN
 PROPOSED LEASE AREA

TEC ASSOCIATES CONSULTING ENGINEERS
 46 SAWYER STREET SOUTH PORTLAND, MAINE 04106

SCALE 1" = 20'	DATE 11/12/09
JOB NUMBER 09174-1	DRAWN BY JDL DESIGNED BY JDL DRAWING NO. 2 OF 2

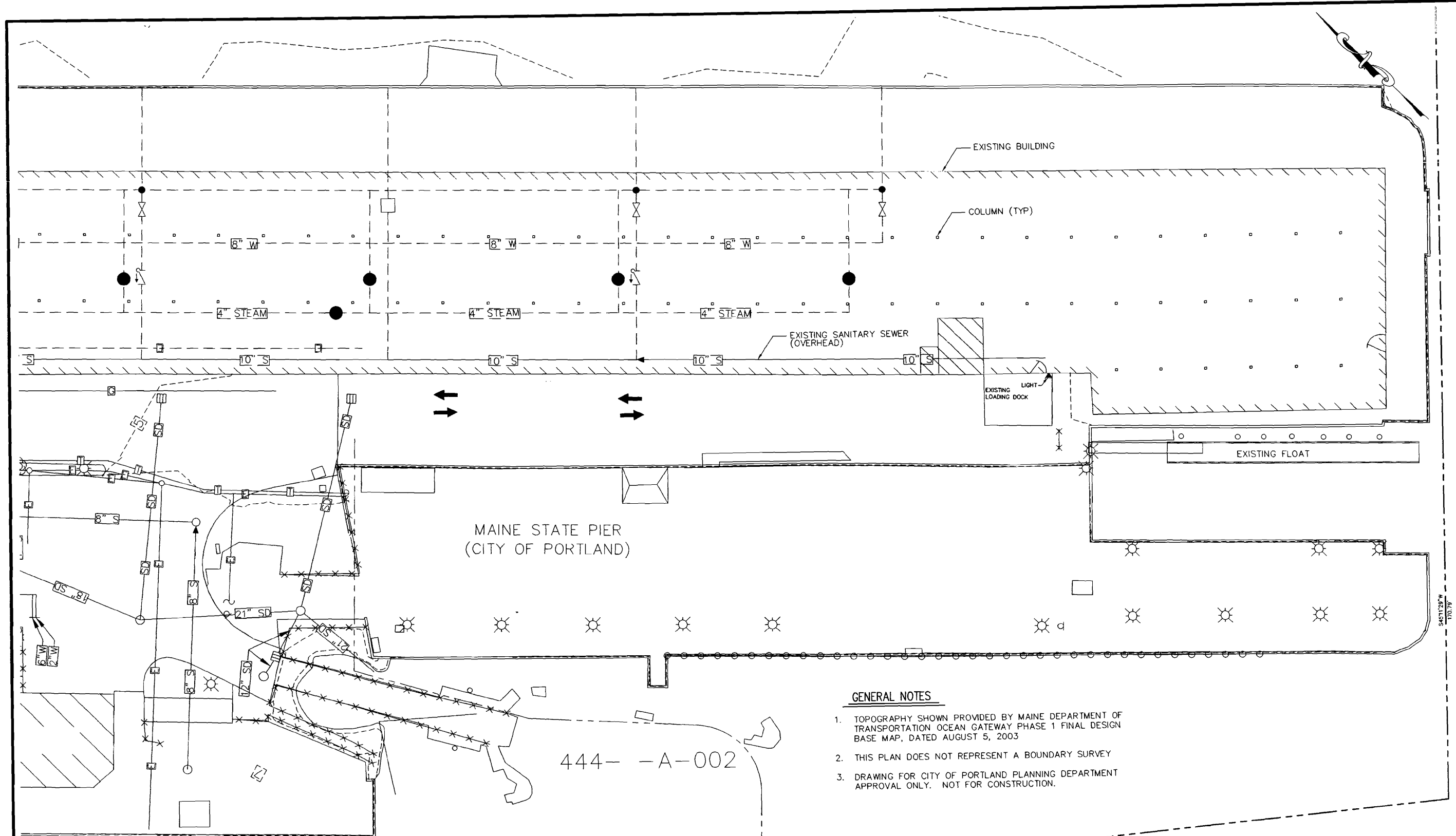
P:\Projects\174-Ready Seafood\Drawings\Ready-SF.dwg, 11/12/2009 2:36:05 PM, TEC ASSOCIATES

N50°23'50"W
 1137.13'

444--A-002

APPROXIMATE PROPERTY LINE

P:\Projects\174-Ready Seafood\Drawings\Ready_SF.dwg, 11/12/2009 1:03:37 PM, TEC ASSOCIATES

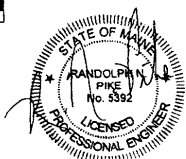
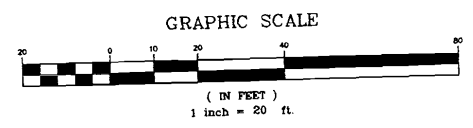


MAINE STATE PIER
(CITY OF PORTLAND)

444--A-002

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READY SEAFOOD 390 COMMERCIAL STREET	
EXISTING CONDITIONS	
TEC ASSOCIATES CONSULTING ENGINEERS <small>46 SAWYER STREET SOUTH PORTLAND, MAINE 04106</small>	
SCALE 1" = 20'	DATE 11/12/09
JOB NUMBER 09174-1	DESIGNED BY JDL
DRAWN BY JDL	DRAWING NO. 1 OF 2

FORE RIVER

N50°31'50"W
1137.73'

APPROXIMATE PROPERTY LINE