



CITY OF PORTLAND

JOSEPH F. GRAY, JR.
DIRECTOR OF PLANNING
AND URBAN DEVELOPMENT

April 29, 1983

Mr. James Ireland
127 North Boyd Street
Portland, Maine

Re: Free Street Pub - 127 North Boyd Street

Dear Sir:

A recent inspection was made by Code Enforcement Officer Addato of the property owned by you at 127 North Boyd Street, Portland, Maine. As a result of the inspection, you are ordered to correct the following hazardous conditions that exist:

Damaged Panic Bar
Rear Fire Exit Door
Damaged Frame and Door right Fire Exit Door
Fire, passageway obstructed, right door
Missing duplex outlet, covers overall premises
Missing ceiling tiles main room
Broken and damaged toilets, ladies and mens rest rooms
Exposed wiring overall premises

The above mentioned conditions are in violation of Section 120.1 of the 1981 BOCA Building Code, and must be corrected on or before 48 hours. Failure to comply with this order may result in a complaint being filed for prosecution in District Court and a fine of \$50 to \$1,000 per day for each day these violations exist.

Very truly yours,

Joseph F. Gray, Jr.
Director Planning & Urban Development
P. Samuel Hoffses
Chief of Inspection Services

Arthur Addato
Arthur Addato

Code Enforcement Officer -

I-HEREBY CERTIFY THAT A COPY OF THE ATTACHED NOTICE(S) REGARDING THE PREMISES
LOCATED AT 126 No. Bayard St PORTLAND, MAINE, WAS PERSONALLY
DELIVERED BY ME AT 9- P.M. ON April 29 19 83
INTO THE HANDS OF Jan. [Signature] AT Portland, MAINE.

4-29-83

Bldg. Code Violations

[Signature]
CODES ENFORCEMENT OFFICER
INSPECTION SERVICES DIVISION
CITY OF PORTLAND, MAINE



CITY OF PORTLAND

JOSEPH E. GRAY, JR.
DIRECTOR OF PLANNING
AND URBAN DEVELOPMENT

April 29, 1983

OK
BY *Addato*
DATE 4-29-83

Mr. James Ireland
127 North Boyd Street
Portland, Maine

Re: Free Street Pub - 126 North Boyd Street

Dear Sir:

A recent inspection was made by Code Enforcement Officer Addato of the property owned by you at 126 North Boyd Street, Portland, Maine. As a result of the inspection, you are ordered to correct the following hazardous conditions that exist:

- ~~4/27 Damaged Panic Bar~~
- ~~4/27 Rear Fire Exit Door~~
- ~~4/27 Damaged Frame and Door right Fire Exit Door~~
- ~~4/27 Fire passageway obstructed, right door~~
- ~~4/27 Missing duplex outlet, covers overall premises~~
- ~~4/27 Missing ceiling tiles main room~~
- ~~4/27 Broken and damaged toilets, ladies and mens rest rooms~~
- ~~4/27 Exposed wiring overall premises~~

The above mentioned conditions are in violation of Section 120.1 of the 1981 BOCA Building Code, and must be corrected on or before 48 hours. Failure to comply with this order may result in a complaint being filed for prosecution in District Court and a fine or \$50 to \$1,000 per day for each day these violations exist.

Very truly yours,

Joseph E. Gray, Jr.
Director Planning & Urban Development
P. Samuel Hoffses
Chief of Inspection Services

Arthur Addato
Arthur Addato

Code Enforcement Officer -

GL/FILE



CITY OF PORTLAND

JOSEPH E. GRAY, JR.
DIRECTOR OF PLANNING
AND URBAN DEVELOPMENT

April 28, 1983

Mr. James Ireland
Free Street Pub
126 North Boyd Street
Portland, Maine 04101

As a result of a sanitary inspection conducted at your municipally licensed food service establishment on April 28, 1983 during which time it was noted that no hot water was available for sanitizing or handwashing, and that numerous major and minor violations contributed to you receiving an extremely low unsatisfactory, it has been determined that immediate and irreparable harm could occur if you are to remain open.

Therefore, as of 9:00 A.M. Friday, April 29, 1983, your license is hereby suspended according to Chapter 901.8 (b) (3) of the Municipal Code of the City of Portland and will remain suspended until such time as authorized representatives of the City Clerk/Health Officer determinesthat you have corrected violations to their satisfaction or until the Portland City Council hears your case on May 15, 1983 or on a Special Council Meeting called prior thereto, whichever occurs first.

If, after having received this notice and you continue to operate on April 29, 1983 or thereafter, in violation of this suspension, you will be in violation of Chapter 901.14 and may be liable for a penalty not exceeding \$500.00 per day.

Sincerely,

Jane C. Durgin
Jane C. Durgin
City Clerk

Terry Ann Lunt Aucoin
Terry Ann Lunt Aucoin
Health Officer

John E. Vandoloski
John E. Vandoloski,
Environmental Health Administrator

cc: Joseph E. Gray, Jr. Director of Planning and Urban Development
P. Samuel Hoffses, Chief of Inspection Services
David Lourie, Corporation Counsel

GL/FILE



CITY OF PORTLAND

JOSEPH E. GRAY, JR.
DIRECTOR OF PLANNING
AND URBAN DEVELOPMENT

April 29, 1983

Mr. James Ireland
Free Street Pub
126 North Boyd Street
Portland, Maine 04101

Dear Mr. Ireland;

This letter officially rescinds the order contained in the letter which was hand delivered to you at 10:00 A.M. this morning and which temporarily suspended your municipal food service establishment license.

You are hereby allowed to reopen your establishment as of 2:00 P.M. this date due to the major improvements which have eliminated all major violations previously reported. The several minor deficiencies left should be corrected within the next thirty (30) days.

Thank you for your cooperation in dealing with this public health matter of a mutual concern.

Very Sincerely,

John E. Vandoloski
John E. Vandoloski,
Environmental Health Administrator

JEV/ln
Jane C. Durgin, City Clerk
Terry Lunt Aucoin, Health Officer
Joseph E. Gray, Director of Planning and Urban Development
P. Samuel Hoffses, Chief of Inspection Services
David Lourie, Corporation Counsel



**CITY OF PORTLAND
HEALTH AND SOCIAL SERVICES
DIVISION OF ENVIRONMENTAL HEALTH**

Inspection Report **5695**
Food Service Establishments

License Posted 1. Yes 2. No

Based on an inspection this day, the items circled below identify the violation in operation or facilities which must be corrected by the next routine inspection or such shorter period of time as may be specified in writing by the regulatory authority. Failure to comply with any time limits for corrections specified in this notice may result in cessation of your Food Service operation.

OWNER NAME: **JAMES IRELAND** ESTABLISHMENT NAME: **FREE ST. PUB**
 ADDRESS: **126 No. Boyd St** ZIP CODE: **04101** LOCATION: **126 No. Boyd St**

ESTAB. #	M.D.C. #	SAXI #	SPL	WATER	SEWER	SLATS	FOLLOW UP	DATE			INSPECT TIME (Min)	LIC ISSUED	PURPOSE
								YR.	MO	DAY			
0991	1051	701	580	100	350	Y	83	09	29	150	YES	Regular	
B320	316	737	637	7E	137							Follow-up	

RATING SCORE: **96**

***CRITICAL ITEMS REQUIRING IMMEDIATE CORRECTION**

REMARKS: AN X IN THE RESPECTIVE SQUARES FURNISHES AN INTERPRETATION OF THESE ITEMS ON REVERSE SIDE.
 1. 3. 11. 12. 20. 27. 28. 30. 31. 35. 41.

DEMERIT SCORE

| | | | | | | |
|---|---|---|---|---|-------|---------------------|
| 5 | 4 | 3 | 2 | 1 | TOTAL | INSPECTED BY |
| | | | | | 4 | <i>Arthur Adams</i> |

| FOOD | DEMERIT | FOOD PROTECTION | DEMERIT | PERSONNEL | DEMERIT | FOOD EQUIPMENT AND UTENSILS | DEMERIT | TOILET AND HANDWASHING FACILITIES | DEMERIT | FOLLOW-UP | DEMERIT | RATING SCORE |
|--|---------|---|---------|---|---------|--|---------|--|---------|-----------|---------|--------------|
| *01 Source; sound condition no spoilage | 5 | *03 Potentially hazardous food meets temperature requirements during (A) Storage (B) Preparation (C) Display, (D) Service, (E) Transportation | 5 | *11 Personnel with infections restricted | 5 | *14 Food (Ice) contact surfaces: (A) Designated, (B) Constructed, (C) Maintained, (D) Installed, (E) Located | 2 | *31 (A) Number, (B) Convenient, (C) Accessible, (D) Designed, (E) Installed | 4 | Yes | 2 | 96 |
| 02 (A) Original container; (B) properly labeled | 1 | 04 Facilities to maintain product temperature | 4 | *12 (A) Hands washed and (B) Clean, (C) Good hygiene practices | 5 | *15 Non-Food contact surfaces: (A) Designed (B) Constructed, (C) Maintained, (D) Installed, (E) Located | 1 | 32 Toilet Rooms (A) Enclosed, (B) Self-closing Doors, (C) Fixtures, Good Repair, (D) Clean, (E) Hand Cleanser, (F) Sanitary Towels/Tissue/Hand-drying devices provided, (G) Proper waste receptacles | 2 | No | 2 | |
| 05 Thermometers provided and conspicuous | 1 | 05 Potentially hazardous food properly thawed | 2 | 13 (A) Clean Clothes (B) Hair restraints | 1 | 16 Dishwashing Facilities: (A) Designed, (B) Constructed, (C) Maintained, (D) Installed, (E) Located, (F) Operated | 2 | 33 (A) Cross-connection, (B) Back siphonage, (C) Backflow | 5 | | | |
| 06 Potentially hazardous food properly thawed | 2 | 06 Unwrapped and potentially hazardous food not re-served | 4 | *17 (A) Accurate thermometers; (B) Chemical test kits provided, (C) Gauge cock (1/4" IPS Valve) | 1 | 18 Pre-flushed, scraped, shaked | 1 | 34 (A) Outside storage area enclosures properly constructed, (B) Clean, (C) Controlled incineration | 1 | | | |
| 07 Food Protection during (A) Storage (B) Preparation, (C) Display, (D) Service, (E) Transportation | 2 | 07 Handling of (A) Food (B) Ice) minimized | 2 | 19 Wash, Rinse water; (A) Clean, (B) Proper temperature | 2 | 20 Sanitization Rinse: (A) Clean, (B) Temperature, (C) Concentration, exposure time, (D) Equipment, (E) Utensils sanitized | 4 | 35 (A) Presence of Insect/Rodents (B) Outer openings protected, (C) No Birds, Turtles, (D) Other Animals | 4 | | | |
| 08 Food Protection during (A) Storage (B) Preparation, (C) Display, (D) Service, (E) Transportation | 2 | 08 In use, (A) Food (B) Ice) dispensing utensils properly stored | 1 | 21 Wiping cloths; (A) Clean, (B) stored, (C) Restricted | 1 | 22 Food contact surfaces of equipment and utensils (A) Clean, (B) Free of abrasives, (C) Detergents | 2 | 36 Floors: (A) Constructed, (B) Drained, (C) Clean, (D) Good Repair, (E) Covering Installation, (F) Dustless Cleaning Methods | 1 | | | |
| 09 Handling of (A) Food (B) Ice) minimized | 2 | 09 Personnel with infections restricted | 5 | 23 Non-food contact surfaces of equipment and utensils clean | 1 | 24 (A) Storage, (B) Handling of clean equipment utensils | 1 | 37 (A) Walls, (B) Ceiling, (C) Attached equipment; (D) Constructed, (E) Good Repair, (F) Clean Surfaces, (G) Dustless Cleaning Methods | 1 | | | |
| 10 In use, (A) Food (B) Ice) dispensing utensils properly stored | 1 | 10 (A) Hands washed and (B) Clean, (C) Good hygiene practices | 5 | 25 Single-service articles, (A) Storage (B) Dispensing (C) Used | 1 | 26 No re-use of single service articles | 2 | 38 (A) Lighting Provided as Required, (B) Fixtures Shielded | 1 | | | |
| 11 Personnel with infections restricted | 5 | 11 (A) Clean Clothes (B) Hair restraints | 1 | 27 Water source, (A) Safe, (B) Hot and cold under pressure | 5 | 28 Sewage and waste water disposal | 4 | 39 (A) Rooms and (B) Equipment vented as required | 1 | | | |
| 12 (A) Hands washed and (B) Clean, (C) Good hygiene practices | 5 | 12 (A) Rooms Clean, (B) Lockers Provided, (C) Facilities Clean (D) Located (E) Used | 1 | 29 (A) Installed, (B) Maintained | 1 | 30 (A) Cross-connection, (B) Back siphonage, (C) Backflow | 5 | 40 (A) Necessary Toxic Items Properly (A) Stored (B) Labeled (C) Used | 1 | | | |
| 13 (A) Clean Clothes (B) Hair restraints | 1 | 13 (A) Necessary Toxic Items Properly (A) Stored (B) Labeled (C) Used | 1 | 31 (A) Number, (B) Convenient, (C) Accessible, (D) Designed, (E) Installed | 4 | 32 Toilet Rooms (A) Enclosed, (B) Self-closing Doors, (C) Fixtures, Good Repair, (D) Clean, (E) Hand Cleanser, (F) Sanitary Towels/Tissue/Hand-drying devices provided, (G) Proper waste receptacles | 2 | 41 Premises maintained, (A) Free of Litter, (B) Unnecessary Articles, (C) Cleaning Maintenance Equipment Properly Stored (D) Authorized Personnel | 1 | | | |
| 14 Food (Ice) contact surfaces: (A) Designated, (B) Constructed, (C) Maintained, (D) Installed, (E) Located | 2 | 14 (A) Complete Separation from Living/Sleeping Quarters (B) Laundry | 1 | 33 (A) Cross-connection, (B) Back siphonage, (C) Backflow | 5 | 34 (A) Clean (B) Soiled Linen Properly Stored | 1 | 42 (A) Clean (B) Soiled Linen Properly Stored | 1 | | | |
| 15 Non-Food contact surfaces: (A) Designed (B) Constructed, (C) Maintained, (D) Installed, (E) Located | 1 | 15 (A) Clean (B) Soiled Linen Properly Stored | 1 | 34 (A) Cross-connection, (B) Back siphonage, (C) Backflow | 5 | 35 (A) Presence of Insect/Rodents (B) Outer openings protected, (C) No Birds, Turtles, (D) Other Animals | 4 | 43 (A) Clean (B) Soiled Linen Properly Stored | 1 | | | |
| 16 Dishwashing Facilities: (A) Designed, (B) Constructed, (C) Maintained, (D) Installed, (E) Located, (F) Operated | 2 | 16 (A) Clean (B) Soiled Linen Properly Stored | 1 | 35 (A) Presence of Insect/Rodents (B) Outer openings protected, (C) No Birds, Turtles, (D) Other Animals | 4 | 36 Floors: (A) Constructed, (B) Drained, (C) Clean, (D) Good Repair, (E) Covering Installation, (F) Dustless Cleaning Methods | 1 | 44 (A) Clean (B) Soiled Linen Properly Stored | 1 | | | |
| 17 (A) Accurate thermometers; (B) Chemical test kits provided, (C) Gauge cock (1/4" IPS Valve) | 1 | 17 (A) Clean (B) Soiled Linen Properly Stored | 1 | 36 Floors: (A) Constructed, (B) Drained, (C) Clean, (D) Good Repair, (E) Covering Installation, (F) Dustless Cleaning Methods | 1 | 37 (A) Walls, (B) Ceiling, (C) Attached equipment; (D) Constructed, (E) Good Repair, (F) Clean Surfaces, (G) Dustless Cleaning Methods | 1 | 45 (A) Clean (B) Soiled Linen Properly Stored | 1 | | | |



GL FILE

CITY OF PORTLAND HEALTH AND SOCIAL SERVICES DIVISION OF ENVIRONMENTAL HEALTH

Inspection Report 5295 Food Service Establishment License Posted 1. Yes 2. No

Form with fields for Owner Name (JIM IRELAND), Establishment Name (FREE ST. Pub), Address (127 Boyd St), and a grid of violation codes (A.3, B.3, D.3, etc.) with handwritten 'YES' or 'NO' responses.

REMARKS: AN X IN THE RESPECTIVE SQUARES FURNISHES AN INTERPRETATION OF THESE ITEMS ON REVERSE SIDE. 1. 3. 11. 12. 20. 27. 28. 30. 31. 35. 41.

A-B-C-40
A-41
A-B-C-42
B-44

Table with columns for Item, Wt., Total, Inspected By, and Rating Score. Includes categories like Food, Food Protection, Personnel, Food Equipment, Water, Sewage, Plumbing, Toilet, and Garbage disposal. Total score is 63, Rating Score is 37.

REASONS FOR COMPLIANCE

Reason numbers refer to item numbers.

***1 Reason:** To control foodborne illness and food spoilage, which may result from improperly processed or handled food, the food service establishment must be concerned with the sources of food which are to be used. The safety and wholesomeness of food is a basic requirement for the protection of the consumer's health. Accordingly, the provisions listed under Compliance are intended to insure that food, in general, as well as certain food which may be potentially hazardous, is obtained from sources which have been approved or are considered satisfactory by the health authority.

The use of noncommercially processed, hermetically sealed, nonacid, and low-acid food—i.e., food with a pH of more than 4.5—is prohibited because of the history of such food in causing botulism, a type of food poisoning which is frequently fatal. For this reason, such food is required to be obtained only from sources where the conditions and methods of preparation are subject of official regulation or surveillance by State or local governmental authorities.

***3 Reason:** Wholesome food, if mishandled, can become contaminated from a number of sources. Food protection measures are designed to eliminate the contamination of food from any source within the establishment, and to prevent the growth of disease-producing organisms, and the production of bacterial toxins, in the event that pathogens are present in the food.

Proper food-protection measures should include (1) strict observation of personal hygiene by all food-service employees; (2) keeping potentially hazardous food refrigerated or heated at all times to temperatures which preclude the growth of any pathogenic organisms which may be present; (3) application of good sanitation practices in the storage, preparation, display, and service of food; (4) adequate cooking of certain food of animal origin to assure destruction of pathogenic organisms which may be present; (5) thorough washing of fruits and vegetables; and (6) the provision of adequate equipment and facilities for the proper conduct of operations. In addition, food must be protected against accidental contamination with any toxic substance.

All food, while being stored, prepared, displayed, served, or sold in food-service establishments, or transported between such establishments, shall be protected against contamination from dust, flies, rodents, and other vermin; unclean utensils and work surfaces; unnecessary handling; coughs and sneezes; flooding, drainage, and overhead leakage; and any other source.

Conveniently located refrigeration facilities, hot food storage and display facilities, and effective insulated facilities, shall be provided as needed to assure the maintenance of all food at required temperatures during storage, preparation, display, and service. Each cold-storage facility used for the storage of perishable food in non-frozen state shall be provided with an indicating thermometer accurate to -2° F., located in the warmest part of the facility in which food is stored, and of such type and so situated that the thermometer can be easily and readily observed for reading.

b. Temperatures:

All perishable food shall be stored at such temperatures as will protect against spoilage.

All potentially hazardous food shall, except when being prepared and served, and when being displayed for service, be kept at 45° F. or below, or 140° F. or above.

Frozen food shall be kept at such temperatures as to remain frozen, except when being thawed for preparation or use. Potentially hazardous frozen food shall be thawed at refrigerator temperatures of 45° F. or below; or under cool, potable running water (70° F. or below); or quick-thawed as part of the cooking process; or by any other method satisfactory to the health authority.

***11 Reason:** Disease transmitted through food frequently originates from an infected food handler. A wide range of communicable diseases and infections may be transmitted by food handlers to other employees and customers through contaminated food and careless food-handling practices. Boils and sore throats are sources of organisms which cause staphylococcal food intoxication, the most frequently reported type of foodborne disease in the United States. It is the responsibility of both management and employees to see that no person who is affected with any disease in a communicable form works in any area of a food-service establishment where there is likelihood of disease transmission.

***12 Reason:** Clean personnel with clean habits are essential to sanitary food preparation and service. Clean habits, clean clothing, and hygienic practices reduce the likelihood of contaminating food, drink, and food-contact surfaces of equipment, utensils, or single-service articles.

Handwashing is necessary not only before starting work and after visiting the toilet, but also at any other times when the hands have become soiled or contaminated. It must be recognized that hands often become soiled in the performance of routine duties in and about the establishment. The use of tobacco while preparing or serving food may contaminate the fingers, and hands with saliva, and may promote spitting, thereby permitting transmission of disease organisms present in the saliva to food or food-contact surfaces.

Insanitary and unsightly personal practices such as scratching the head, placing the fingers in or about the mouth or nose, or indiscriminate and uncovered sneezing or coughing may not only result in contamination of the food, but may adversely affect consumer confidence in the establishment.

Careless handling and unnecessary contact with soiled surfaces of dishes, glasses, cups, tableware, or napkins may expose employees to needless health hazards and should be avoided.

***26 Reason:** Regular, effective cleaning and sanitizing of equipment, utensils, and work surfaces minimizes the chances for contaminating food during preparation, storage, and serving, and for the transmission of disease organisms to customers and employees. Effective cleaning will remove soil and prevent the accumulation of food residues which may decompose or support the rapid development of food-poisoning organisms or toxins. Application of effective sanitizing procedures destroys those disease organisms which may be present on equipment and utensils after cleaning, and thus prevents the transfer of such organisms to customers or employees either directly through tableware, such as glasses, cups, and flatware, or indirectly through the food.

Improper storage of equipment and utensils, subsequent to cleaning and sanitizing, exposes them to contamination and can nullify the benefits of these operations. Accordingly, storage and handling of cleaned or sanitized equipment and utensils, and single-service articles, must be such as to adequately protect these items from splash, dust, and other contaminating material.

***27 Reason:** Water, unless of a safe and sanitary quality, may serve as a source of contamination to food, either directly or indirectly, by way of equipment, utensils, and hands. Thus, an unsafe water supply may result in transmission of disease or may be the cause of other illness. Hot and cold water, under pressure, facilitates cleaning of equipment and utensils, and an adequate supply of water is needed at all times to insure that these operations can be carried out effectively.

In some areas an adequate supply of potable water is not available, making it necessary to transport water to the food-service establishment. In order to provide protection to consumers and employees, such water should be obtained from an approved source, and should be handled, transported, and dispensed in a sanitary manner.

If ice is manufactured from water which is contaminated, it is manufactured, stored, transported, or handled in an insanitary manner, it may contaminate food or beverage with which it comes in contact, and thus may be a source of disease transmission.

***28 Reason:** Improper disposal of sewage can result in conditions which may cause serious illness or disease outbreaks. Proper disposal is required to prevent contamination of ground surfaces, possible pollution of water supplies, access by flies and other insects to human excreta, and the creation of other insanitary conditions. Improper disposal of sewage provides a potential for contamination of food, the food-contact surfaces of equipment and utensils, and private water-supply systems.

***30 Reason:** If plumbing is improperly installed or maintained, a variety of public health hazards, such as cross-connections, back-siphonage, drainage system stoppage, or overhead leakage may occur. Any one of these conditions can result in serious contamination of the water supply, food, equipment, or utensils, or create nuisance or obnoxious odors. Also, reduced water pressures resulting from improperly sized and maintained pipelines may adversely affect the operation of dishwashing machines, food-waste grinders, and similar items of equipment which depend upon sufficient pressure and volume to perform their intended functions. Thus, plumbing is a particularly important consideration in food-service establishments.

***31 Reason:** Adequate, sanitary toilet facilities are required to assure proper disposal of human excrements which carry pathogenic organisms. When toilet facilities are of a sanitary design and are kept clean and in good repair, and are properly used, the opportunities for the spread of contamination by flies, insects, clothing, hands, or other means are minimized. Receptacles are necessary for waste materials.

***35 Reason:** Insects and rodents are capable of transmitting a number of diseases to man through contamination of food, and food contact surfaces. Accordingly, their presence in a food-service establishment creates a potential public health hazard which can be guarded against only by effective control of such vermin. Since vermin require food, water, and shelter, control measures should be designed to deprive them of these requirements.

***41 Reason:** Only those poisonous and toxic materials required to maintain the establishment in a sanitary condition, and for sanitization of equipment and utensils, shall be present in any area used in connection with food-service establishments.

All containers of poisonous and toxic materials shall be prominently and distinctively marked or labeled for easy identification as to contents.

When not in use, poisonous and toxic materials shall be stored in cabinets which are used for no other purpose, or in a place which is outside the food-storage, food preparation, and cleaned equipment and utensil storage rooms. Bactericides and cleaning compounds shall not be stored in the same cabinet or area of the room with insecticides, rodenticides, or other poisonous materials.

Poisonous materials shall not be used in any way as to contaminate food, equipment, or utensils, nor to constitute other hazards to employees or customers.

126 BOYD T PET





CITY OF PORTLAND

JOSEPH E. GRAY, JR.
DIRECTOR OF PLANNING
AND URBAN DEVELOPMENT

OK
5-8-84
A. Addato

November 16, 1983

Free Street Pub - Att: Jim Ireland
126 North Boyd Street
Portland, Maine

Re: 126 North Boyd St. Missing panic bar on exit door - right rear

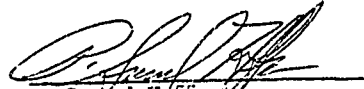
Dear Mr. Ireland:

A recent inspection was made by Code Enforcement Officer Addato
of the property owned by you at 126 No. Boyd Street, Portland, Maine. As a
result of the inspection, you are ordered to correct the following hazardous condi-
tions that exist:

Replace missing panic bar hardware on right rear ballroom door. All exits are to be
free of obstruction and all doors in good repair and working condition.

The above mentioned conditions are in violation of Section 812.54 of the 1981
BOCA Building Code, and must be corrected on or before 48 hours. Failure
to comply with this order may result in a complaint being filed for prosecution in
District Court and a fine or \$50 to \$1,000 per day for each day these violations
exist.

Very truly yours,


P. Samuel Hoffses
Chief of Inspection Services


Code Enforcement Officer -

REINSPECTION RECOMMENDATIONS

LOCATION 126 No Boyd
 PROJECT NCP F.E.
 OWNER John Johnson

INSPECTOR Adatto

| NOTICE OF HOUSING CONDITIONS | | HEARING NOTICE | | FINAL NOTICE | |
|------------------------------|-----------------|----------------|---------|--------------|---------|
| Issued | Expired | Issued | Expired | Issued | Expired |
| <u>11-16-83</u> | <u>11-18-83</u> | | | | |

A reinspection was made of the above premises and I recommend the following action:

| DATE | ALL VIOLATIONS HAVE BEEN CORRECTED
Send "CERTIFICATE OF COMPLIANCE" | "POSTING RELEASE" |
|------|--|-------------------|
| | SATISFACTORY Rehabilitation in Progress
Time Extended To: | |
| | Time Extended To: | |
| | Time Extended To: | |
| | UNSATISFACTORY Progress
Send "HEARING NOTICE" | "FINAL NOTICE" |
| | NOTICE TO VACATE
POST Entire
POST Dwelling Units | |
| | UNSATISFACTORY Progress
"LEGAL ACTION" To Be Taken | |

INSPECTOR'S REMARKS:
11-17-83 aa RE/LO - NP
11-23-83 aa Letter returned - HD OK.
12-8-83 aa RE/LO - Temp. repairs are satisfactory
until new type to be installed later
this week or next week.
5-8-84 aa RE/LO - LDC

INSTRUCTIONS TO INSPECTOR:



CITY OF PORTLAND, MAINE
389 CONGRESS STREET
PORTLAND, MAINE 04101
(207) 775-5451

OK
5-16-88
aa

DEPARTMENT OF PLANNING & URBAN DEVELOPMENT

P. SAMUEL HOFFSES, CHIEF
INSPECTION SERVICES DIVISION

William Dowd
446 Fore Street
Portland, Maine 04101

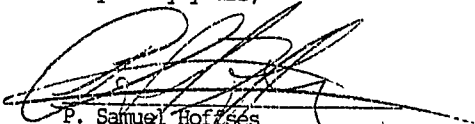
Re: Structural Damage - 126 No. Boyd Street.

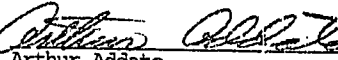
Dear Mr. Dowd:

A recent inspection was made by Code Enforcement Officer Arthur Addato of the property owned by you at 126 No. Boyd Street, Portland, Maine. As a result of the inspection, you are ordered to correct the following hazardous conditions that exist: There are serious settlement cracks in parapet walls on rear and right front section of building. These structural defects must be corrected and an engineers report submitted to this office affirming corrected condition.

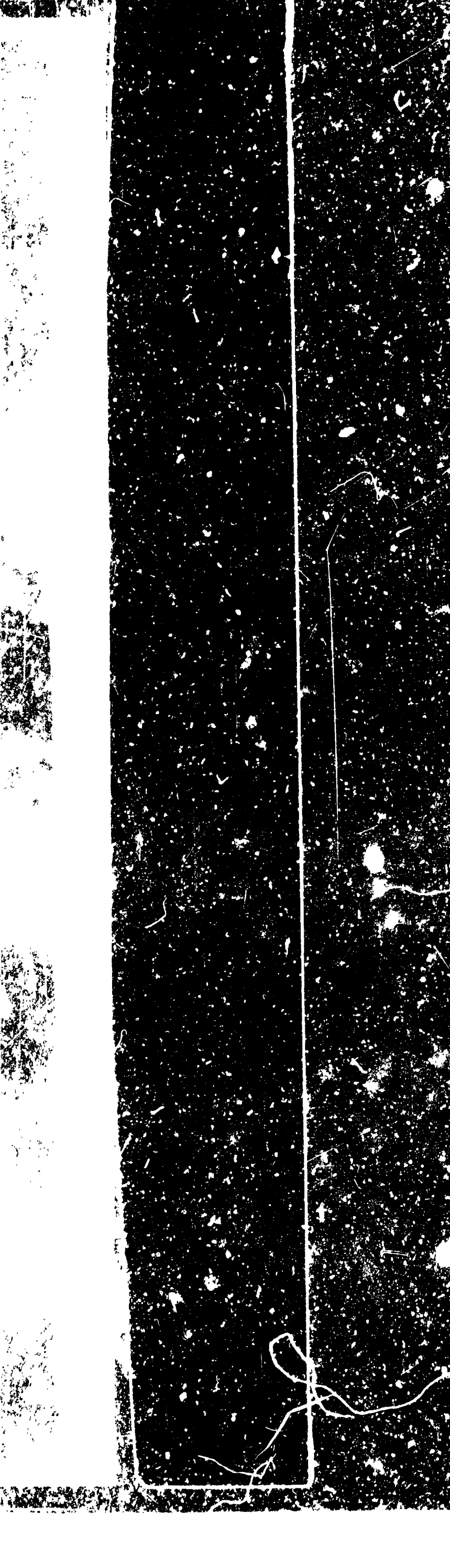
The above mentioned conditions are in violation of Section 120.3 of the 1987 EOCA Building code, and must be corrected on or before May 12, 1988. Failure to comply with this order may result in a complaint being filed for prosecution in District Court and a fine of \$50 to \$1,000 per day for each day these violations exist.

Very truly yours,


P. Samuel Hoffses
Chief of Inspection Services


Arthur Addato
Code Enforcement Officer (7)

jmr



PS Form 3811, July 1983 447-845

SENDER: Complete items 1, 2, 3 and 4.
 Put your address in the "RETURN TO" space on the reverse side. Failure to do this will prevent this card from being returned to you. The return receipt fee will provide you the name of the person delivered to and the date of delivery. For additional fees the following services are available. Consult postmaster for fees and check box(es) for service(s) requested.

1. Show to whom, date and address of delivery.
 2. Restricted Delivery.

3. Article Addressed to:
 William Dowd
 19 Commercial St.
 Portland, ME 04101

| | |
|---|---|
| 4. Type of Service: | Article Number |
| <input type="checkbox"/> Registered
<input checked="" type="checkbox"/> Certified
<input type="checkbox"/> Express Mail | <input type="checkbox"/> Insured
<input type="checkbox"/> COD
224 837 |

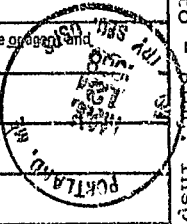
Always obtain signature of addressee or agent and
DATE DELIVERED:

5. Signatures - Addressee
 X

6. Signature of Agent
 X *John A. ...*

7. Date of Delivery
 8/19/88

8. Addressee's Address (ONLY if requested and fee paid)



126 No. Boyd St. - A. Addato - Bldg. Insp.

DOMESTIC RETURN RECEIPT

• P 032 224 837

RECEIPT FOR CERTIFIED MAIL
NO INSURANCE COVERAGE PROVIDED
NOT FOR INTERNATIONAL MAIL
(See Reverse)

Re: 126 No. Boyd St. - A. Addato - Bldg. Insp.

| | | |
|--|---|--------------------|
| * U.S.G.P.O. 1982-446-014
PS Form 3800, Feb. 1982 | Sent to | Mr. William Dowd |
| | Street and No. | 19 Commercial St. |
| | P.O., State and ZIP Code | Portland, ME 04101 |
| | Postage | \$ |
| | Certified Fee | |
| | Special Delivery Fee | |
| | Restricted Delivery Fee | |
| | Return Receipt Showing to whom and Date Delivered | |
| | Return receipt showing to whom, Date, and Address of Delivery | |
| | TOTAL Postage and Fees | \$ |
| Postmark or Date | | |

. P 032 224 833

RECEIPT FOR CERTIFIED MAIL

NO INSURANCE COVERAGE PROVIDED
NOT FOR INTERNATIONAL MAIL

(See Reverse)

Re: 126 No. Boyd St. - A. Addato - B.I.

| | |
|---|--------------------|
| Sent to | William Dowd |
| Street and No. | 446 Fore St. |
| P.O., State and ZIP Code | Portland, ME 04101 |
| Postage | \$ |
| Certified Fee | |
| Special Delivery Fee | |
| Restricted Delivery Fee | |
| Return Receipt Showing to whom and Date Delivered | |
| Return receipt showing to whom, Date, and Address of Delivery | |
| TOTAL Postage and Fees | \$ |
| Postmark or Date | |

* U.S.G.P.O. 1984-448-014

PS Form 3800, Feb. 1982



CITY OF PORTLAND, MAINE

389 CONGRESS STREET
PORTLAND, MAINE 04101
(207) 775-8451

DEPARTMENT OF PLANNING & URBAN DEVELOPMENT

P. SAMUEL HOFFSES, CHIEF
INSPECTION SERVICES DIVISION

William Dowd
406 Fore Street
Portland, Maine 04101

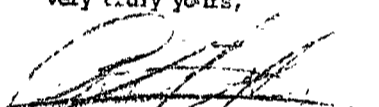
Re: Structural Damage - 126 No. Boyd Street.


Dear Mr. Dowd:

A recent inspection was made by Code Enforcement Officer Arthur Addato of the property owned by you at 126 No. Boyd Street, Portland, Maine. As a result of the inspection, you are ordered to correct the following hazardous conditions that exist: There are serious settlement cracks in parapet walls on rear and right front section of building. These structural defects must be corrected and an engineers report submitted to this office affirming corrected condition.

The above mentioned conditions are in violation of Section 120.3 of the 1987 BOCA Building code, and must be corrected on or before May 12, 1988. Failure to comply with this order may result in a complaint being filed for prosecution in District Court and a fine of \$50 to \$1,000 per day for each day these violations exist.

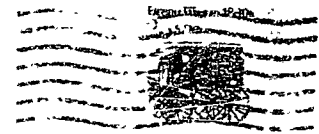
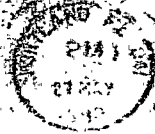
Very truly yours,


P. Samuel Hoffses
Chief of Inspection Services


Arthur Addato
Code Enforcement Officer (7)

jnr

WILLIAM L. STAWD
19 COMMERCIAL STREET
PORTLAND, MAINE 04101



CITY OF PORTLAND
ARTHUR ADDATO
389 CONGRESS ST.
PORTLAND, ME. 04101

WILLIAM J. DOWD
18 CONGRESS ST.
PORTLAND, MAINE 04101
(207) 773-6226

OK
6-6-88

May 27, 1988

City of Portland
Arthur Addato
189 Congress St.
Portland, Me. 04101

Dear Arthur,

This is to inform you that all of the work has been completed and all defects corrected at 126 No. Boyd St.

Per our conversation you have agreed to inspect the premises yourself and waive any engineering reports.

If you have not already done so I would appreciate if you could get the inspection scheduled and confirm to me that the work is completed satisfactory.

Based on my general contractor and mason who performed the work, they have told me that the repairs performed should more than satisfy your concerns.

Regards,

WJD

William J. Dowd

RECEIVED
JUN 9 1988

DEPT. OF BUILDINGS
CITY OF PORTLAND



CITY OF PORTLAND

JOSEPH E. GRAY, JR.
DIRECTOR OF PLANNING
AND URBAN DEVELOPMENT

April 4, 1983

Mr. & Mrs. P. Brennan
26 Ninth Street
Portland, Maine

RE: 26 Ninth Street

Dear Mr. & Mrs. Brennan;

I have checked the files of the health department and found no record of their ever having contacted you in regards to draining storm water onto your own property. If it was gray water coming from a sink or washing machine it would be a different matter; obviously it wasn't. Also as per our conversation on March 29, 1983 this problem is as I described it to you, the discharge of storm water you alledge is coming over onto your property from the adjoining property, is a civil matter that must be resolved between property owners.

Should you have any questions, do not hesitate to call this office.

Sincerely,

Hugh Irving,
Code Enforcement Officer

cc: Samuel Hoffses, Chief of Inspection Services
Joseph E. Gray, Director of Planning and Urban Development
General Ledger
John E. Vandoloski, Environmental Health Administrator



Location, Ownership and detail must be correct, complete and legible.
 Separate application required for every building.
 Plans must be filed with this application.

Application for Permit for Alterations, etc.

To the
 INSPECTOR OF BUILDINGS: Portland, November 20, 1917 191

The undersigned applies for a permit to alter the following-described building:—

Location Foot of Boyd Street (118-138) Ward, 3 in fire-limits? No
 Name of Owner or Lessee, The Valvoline Oil Co. Address Lagonia, Maine
 " " Contractor, Chas. Transfer Co. " Franklin Wharf
 " " Architect, _____ " _____
 Description of Present Bldg. Material of Building is wood Style of Roof, pitch Material of Roofing, shingles
 Size of Building is 15 feet long; 9 feet wide. No. of Stories, one
 Cellar Wall is constructed of none is _____ inches wide on bottom and batters to _____ inches on top.
 Underpinning is _____ is _____ inches thick; is _____ feet in height.
 Height of Building, 6 1/2 Wall, if Brick; 1st, _____ 2d, _____ 3d, _____ 4th, _____ 5th, _____
 What was Building last used for? store houses No. of Families? _____
 What will Building now be used for? store houses Estimated Cost, \$ 100.00

PERMIT MUST BE OBTAINED BEFORE BEGINNING WORK

DETAIL OF PROPOSED WORK

Move the above described and two smaller buildings situated on the same lot to Lagonia. It is understood that the City of Portland assumes no risk of damage that might be caused by the removal of said buildings through the streets. The party moving same or the owner assumes all damage. Buildings not to obstruct any street or any wires cut. Permission given to move by order of the Mayor

IF EXTENDED ON ANY SIDE

Size of Extension, No. of feet long? _____; No. of feet wide? _____; No. of feet high above sidewalk? _____
 No. of Stories high? _____; Style of Roof? _____; Material of Roofing? _____
 Of what material will the Extension be built _____ Foundation? _____
 If of Brick, what will be the thickness of External Walls? _____ inches; and Party Walls _____ inches.
 How will the extension be occupied? _____ How connected with Main Building? _____

WHEN MOVED, RAISED OR BUILT UPON

No. of Stories in height when Moved, Raised or Built upon? _____ Proposed Foundations _____
 No. of feet high from level of ground to highest part of Roof to be? _____
 How many feet will the External Walls be increased in height? _____ Party Walls _____

IF ANY PORTION OF THE EXTERNAL OR PARTY WALLS ARE REMOVED

Will an opening be made in the Party or External Walls? _____ in _____ Story.
 Size of the opening? _____ How protected? _____
 How will the remaining portion of the wall be supported? _____

Signature of Owner or Authorized Representative

Address

Chas. Transfer Co.
J. H. Weston
Franklin Wharf

7178-138
Foot of Boyd St



Bartholomew
Terminal

PERMIT GRANTED

November 20, 1917 191
Permit filled out by
Permit number
Location Boyd Street

FINAL REPORT

Has the work been completed in accordance with this application and plans filed and approved? 191

Law been violated? Doc No. of 191

Nature of violation?

Violation removed, when? 191

Estimated cost of alterations, etc. \$

SEMI-MINUTE INSPECTION BEFORE BEGINNING WORK

PERMIT GRANTED BY THE CITY OF ST. LOUIS

BY THE CITY ENGINEER

Inspector of Buildings



Location, Ownership and detail must be correct, complete and legible.
 Separate application required for every building.
 Plans must be filed with this application.

Application for Permit for Alterations, etc.

Portland, October 29, 1917 191

To the
 INSPECTOR OF BUILDINGS:

The undersigned applies for a permit to alter the following-described building:--

Location 130 Boyd St. Ward, 3 in fire-limits? No
 Name of Owner or Lessee, Little & Coffin Oil Co. Address 130 Boyd St.
 " " Contractor, F. A. Johnson " 56 Hanover St.
 " " Architect, _____ " _____
 Material of Building is concrete blocks Style of Roof, pitch Material of Roofing, Rubberoid
 Size of Building is 45 feet long; 45 feet wide. No. of Stories, one
 Cellar Wall is constructed of stone is _____ inches wide on bottom and batters to _____ inches on top.
 Underpinning is concrete blocks _____ inches thick; is _____ feet in height.
 Height of Building, 20 ft. Wall, if Brick; 1st, _____ 2d, _____ 3d, _____ 4th, _____ 5th, _____
 What was Building last used for? oil storage No. of Families? none
 What will Building now be used for? office & oil storage Estimated Cost, \$ 300.00

Descrip-
 tion of
 Present
 Bldg.

PERMIT MUST BE OBTAINED BEFORE BEGINNING WORK

DETAIL OF PROPOSED WORK

Build addition on side to be used for an office
To comply with Building Ordinance

IF EXTENDED ON ANY SIDE

Size of Extension, No. of feet long? 15; No. of feet wide? 12; No. of feet high above sidewalk? 9 ft.
 No. of Stories high? one; Style of Roof? flat; Material of Roofing? tar & gravel
 Of what material will the Extension be built Concrete blocks Foundation? Concrete
 If of Brick, what will be the thickness of External Walls? 8" inches; and Party Walls _____ inches.
 How will the extension be occupied? office How connected with Main Building? joined

WHEN MOVED, RAISED OR BUILT UPON

No. of Stories in height when Moved, Raised or Built upon? _____ Proposed Foundations _____
 No. of feet high from level of ground to highest part of Roof to be? _____
 How many feet will the External Walls be increased in height? _____ Party Walls _____

IF ANY PORTION OF THE EXTERNAL OR PARTY WALLS ARE REMOVED

Will an opening be made in the Party or External Walls? _____ in _____ Story.
 Size of the opening? _____ How protected? _____
 How will the remaining portion of the wall be supported? _____

Signature of Owner or
 Authorized Representative

Little & Coffin Oil Co

Address _____

130 Boyd St.
118-130



[Faint, mostly illegible text, possibly a permit description or conditions]

PERMIT GRANTED

October 31, 1917 191

Permit filled out by

Permit number

Location 130 Boyd Street

[Handwritten mark]

[Handwritten mark]

FINAL REPORT

Has the work been completed in accordance with this application and plans filed and approved? 191

Law been violated? Doc. No. of 191

Nature of violation?

[Multiple lines of dotted text for reporting details]

Violation removed, when? 191

Estimated cost of alterations, etc., \$.....

Inspector of Buildings

[Faint, mostly illegible text on the right side of the page, possibly a signature or official stamp]



Location, Ownership and detail must be correct, complete and legible.
 Separate application required for every building.
 Plans must be filed with this application.

Application for Permit for Alterations, etc.

To the Portland, May 10, 1917 191

INSPECTOR OF BUILDINGS:

The undersigned applies for a permit to alter the following-described building:—

Location 130 Boyd St. Ward, 3 in fire-limits? No

Name of Owner or Lessee, Little & Coffin Oil Co. Address 130 Boyd St.

" " Contractor, Owners " _____

" " Architect, _____ " _____

Descrip-
tion of
Present
Bldg.

Material of Building is wood Style of Roof, pitch Material of Roofing, roofing material

Size of Building is 90 feet long; 60 feet wide. No. of Stories, one

Cellar Wall is constructed of concrete is _____ inches wide on bottom and batters to _____ inches on top.

Underpinning is concrete is _____ inches thick; is _____ feet in height.

Height of Building, 30ft. Wall, if Brick; 1st, _____ 2d, _____ 3d, _____ 4th, _____ 5th, _____

What was Building last used for? Manufacturing purposes of Families? None

Building to be occupied for " and storage Estimated Cost, \$ 100.00

DETAIL OF PROPOSED WORK

Build one story addition on side to be used for storage

Alterations to comply with the Building Ordinance

IF EXTENDED ON ANY SIDE

Size of Extension, No. of feet _____; No. of feet wide? 20; No. of feet high above sidewalk? 12

No. of Stories high? one; Style of Roof? pitch; Material of Roofing? Asphalt
slate surfaced

Of what material will the Extension be built wood Foundation? concrete

If of Brick, what will be the thickness of External Walls? _____ inches; and Party Walls _____ inches.

How will the extension be occupied? For storage How connected with Main Building? door

WHEN MOVED, RAISED OR BUILT UPON

No. of Stories in height when Moved, Raised or Built upon? _____ Proposed Foundations? _____

No. of feet high from level of ground to highest part of Roof to be? _____

How many feet will the External Walls be increased in height? _____ Party Walls _____

IF ANY PORTION OF THE EXTERNAL OR PARTY WALLS ARE REMOVED

Will an opening be made in the Party or External Walls? _____ in _____ Story.

Size of the opening? _____ How protected? _____

How will the remaining portion of the wall be supported? _____

Signature of Owner or
Authorized Representative

Little & Coffin Oil Co.
130 Boyd St.
By J. H. White

Address

PERMIT MUST BE OBTAINED BEFORE BEGINNING WORK

130 Boyd St.
118-1338

FINAL REPORT

_____ 191
Has the work been completed in accordance with
this application and plans filed and approved?

Law been violated? _____ Doc. No. _____ of 191

Nature of violation? _____

PERMIT GRANTED

_____ 191
Permit filled out by _____
Permit number _____
Location _____ 130 Boyd St. _____

Violation removed, when? _____ 191

Estimated cost of alterations, etc., \$ _____

Inspector of Buildings.



Me



City of Portland, Maine

OFFICE HOURS
10 TO 12 M.
4 TO 5 P.

OFFICE OF INSPECTOR OF BUILDINGS

2-29-1916

To the Inspector of Buildings of the City of Portland:

The undersigned respectfully makes application for a permit to erect ~~enlarge~~ a building on _____ street, at number _____ to be _____ stories high _____ feet long, _____ feet wide; also an addition to be _____ stories high, _____ feet long, _____ feet wide, and to be used as a store house

CELLAR WALL—To be constructed of brick to be _____ inches wide on bottom and batter to _____ inches on top. concrete slab

UNDERPINNING—To be _____ Height of underpinning from top of cellar wall to bottom of sill _____ ft. _____ inches to be _____ inches in thickness.

EXTERIOR WALLS—To be constructed of wood If of Brick, Stone, etc. Total Height of wall _____ ft. _____ inches. Thickness of 1st _____ 2d _____ 3d _____ 4th _____ 5th _____ 6th _____ story walls. If of reinforced concrete, state mix and reinforcing system to be used.

If wood construction, sills to be _____ Girders _____ Floor Timbers _____ Spaced _____ on Centers Post _____ Girts _____ Studs _____ to be spaced _____

This building will be used for the purposes of _____ (If for apartments, tenements, or other family uses state number of families accommodated and number on each floor. If for manufacturing or mercantile purposes state character of business and amount of estimated weight to be carried by the floor.)

Number of families on floor _____
Total number of families _____
Manufacturing (state character) _____
Estimated load on floors per sq. ft. _____
Mercantile business (state character and load per sq. ft.) _____

If building is used for tenement house or family use and more than one family, the following provisions of the Building Laws regarding dividing partitions shall be adhered to (Quote Law re. this.)

FIRESTOPS—All bearing and center partitions will have firestops cut in tight on top of each partition cap and between each set of floor timbers. Where ledger board are used there shall be firestops cut in tight against bottom of ledger board, of same size as wall studs. Also wherever the Inspector of Buildings may consider necessary.

STAIRWAYS—No. in building _____ location _____ to be enclosed with _____ walls to be lathed with _____ lathing.

ROOF—To be constructed of wood. Rafters to be _____ inches to be spaced _____ inches on centers. Roof to be covered with Red Roof

Gutters to be made of _____ Cornices to be made of _____

Bay Windows to be made of _____ to be covered with _____

Dormer Windows to be made of _____ to be covered _____
Chimneys, Smoke Flues to be lined with _____ and provided with a 10-inch outside collar and an inside collar to go to the inside of the flue.

Estimated Cost of Building: _____

INSPECTION—The Inspector of Buildings is to be notified when building is ready for lathing and at least 24 hours before the lathing is begun.

The Building is Rumer Address _____

The Architect is _____ Address _____

The Owner is Yute & Coffin Address do

No Deviation will be made from the above application without written permission from the Inspector of Buildings

The above petition was granted the _____ day of _____ 1916

Applicant to sign here Rumer
Yute & Coffin

130 Boyd St.
118-138

CHIEF NO. 4715
DATE OF ISSUE 2-29-16
LOCATION
130 Boyd St.

#



OFFICE HOURS
10 TO 12 M.
4 TO 5 P. M.

City of Portland.

OFFICE OF INSPECTOR OF BUILDINGS

10-6-13 191

To the Inspector of Buildings of the City of Portland:

The undersigned respectfully makes application for a permit to erect enlarge a building on
Boyd (foot) 118-138 street, at number to be
One stories high. Eighteen feet long, Sixty
feet wide; also an addition to be stories high,
feet long, feet wide, and to be used as a Barriling house

CELLAR WALL—To be constructed of Concrete to be 16 inches wide on bottom and
batter to 12 inches on top.

UNDERPINNING—To be Blocks. Height of underpinning from top of cellar wall to bottom of
sill ft. inches to be inches in thickness

EXTERIOR WALLS—To be constructed of Concrete ^{Blocks} If of Brick, Stone, etc. Total Height of wall
18 ft. inches. Thickness of 1st 8 2d 3d 4th
5th 6th story walls. If of reinforced concrete state mix and reinforcing system
to be used.

If wood construction, sills to be Girders Floor Timbers.

Posts Girts Studs to be spaced

This building will be used for the purposes of (If for apartments,
tenements, or other family uses state number of families accommodated and number on each floor.
If for manufacturing or mercantile purposes state character of business and amount of estimated
weight to be carried by the floor.)

Number of families on floor

Total number of families To barrill oil in.

Manufacturing (state character)

Estimated load on floors per sq. ft.

Mercantile business (state character and load per sq. ft.)

If building is used for tenement house or family use and more than one family, the following provisions of the Building Laws regarding dividing partitions shall be adhered to (Quote Law re. this).

FIRESTOPS—All bearing and center partitions will have firestops cut in tight on top of each partition cap and between each set of floor timbers. Where ledger boards are used there shall be firestops cut in tight against bottom of ledger boards, of same size as wall studs. Also wherever the Inspector of Buildings may consider necessary.

STAIRWAYS—No. in building location to be enclosed with walls to be lathed with lathing.

ROOF—To be constructed of Wood Rafters to be 2-8" inches to be spaced. 16 inches on centers. Roof to be covered with Roofing

Gutters to be made of Cornices to be made of

Bay windows to be made of to be covered with

Dormer windows to be made of to be covered

Chimneys, Smoke flues to be lined with Flue Lining and provided with a 10-inch outside collar and an inside collar to go to the inside of the flue.

Estimated Cost of Building \$1500

INSPECTION—The Inspector of Buildings is to be notified when building is ready for lathing and at least 24 hours before the lathing is begun.

The Building is Delle Torre Address Woodford

The Architect is Address

The Owner is Little & Coffin Oil Co. Address Portland Me.

No Deviation will be made from the above application without written permission from the Inspector of Buildings.

The above petition was granted the day of 191

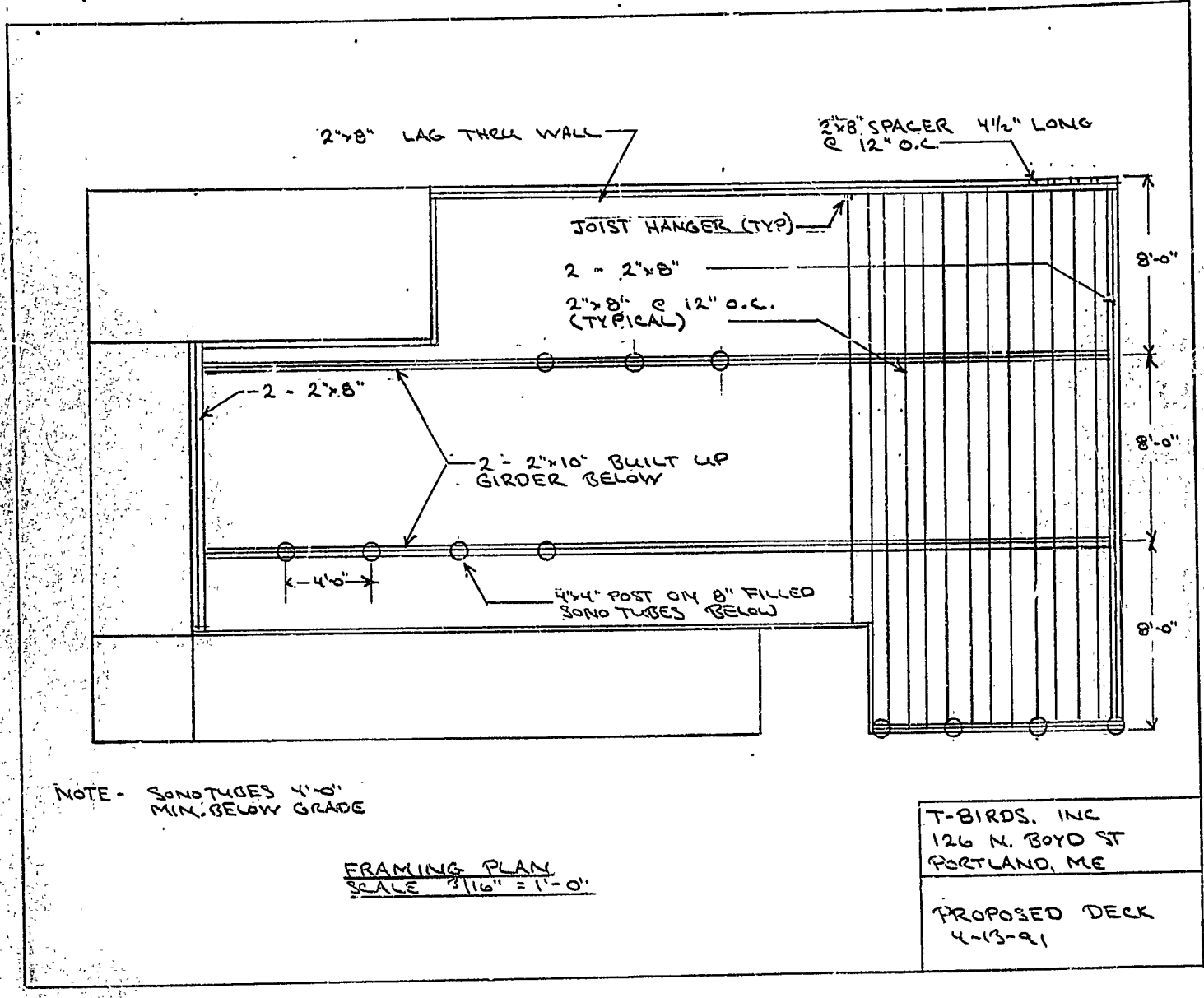
(Applicant to sign here) Little & Coffin Oil Co
W. Little



Foot of Boyd St.
~~133-141~~

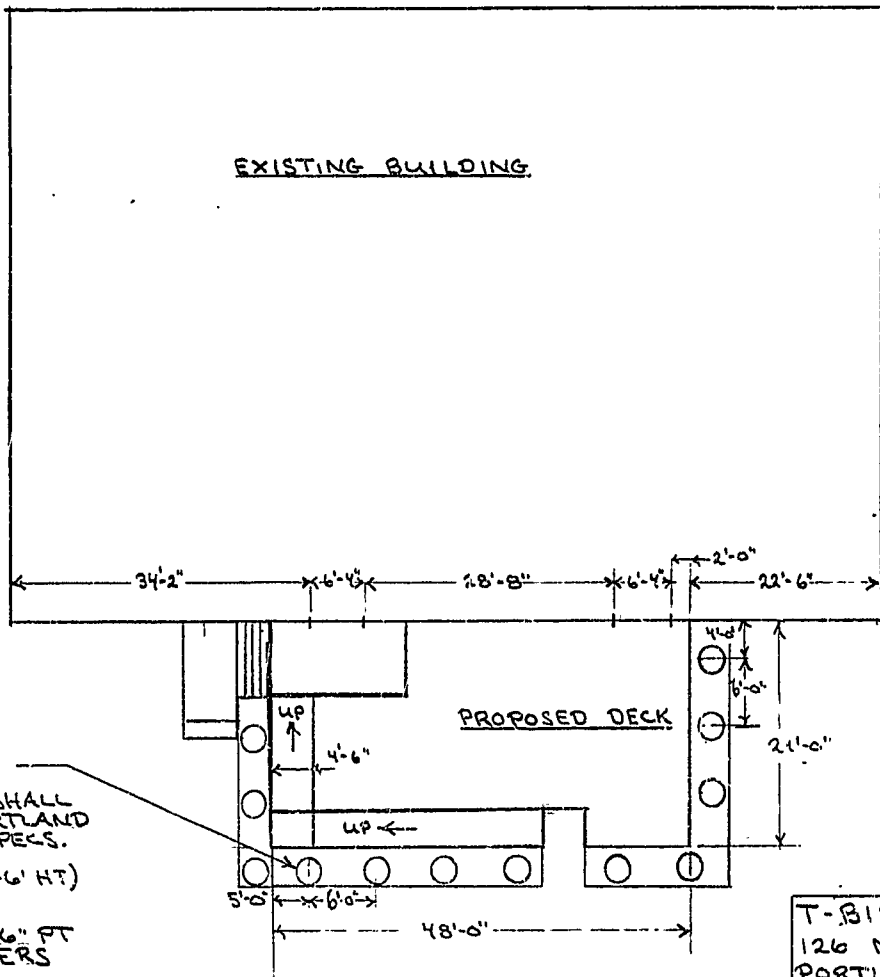
+

PERMIT NO. 40.61.....
DATE OF ISSUE 10-6-12
LOCATION
Foot of Boyd St.





EXISTING BUILDING



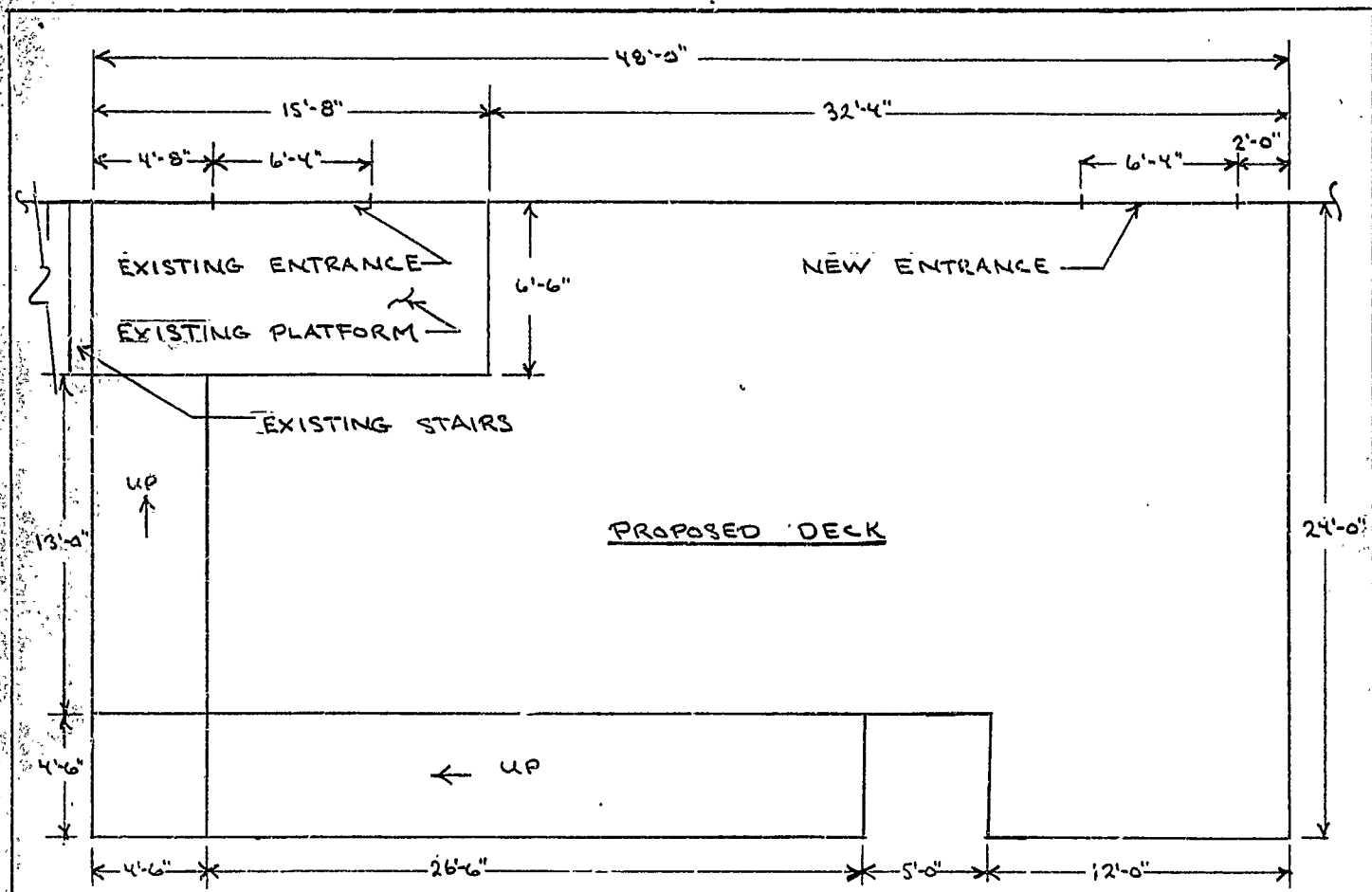
LANDSCAPE NOTES

PLANT MATERIAL SHALL MEET CITY OF PORTLAND ARBORCULTURAL SPECS.
9 ARBORVITAE (4-6' HT) DARK AMERICAN
BORDER WITH 6"x6" FT LANDSCAPE TIMBERS
BARK MULCH COVER

PLAN
SCALE 1/16" = 1'-0"

T-BIRDS, INC.
126 N. BOND ST.
PORTLAND, ME.

PROPOSED DECK
4-13-91



PLAN VIEW
 SCALE 3/16" = 1'-0"

T-BIRDS, INC.
 126 N. BOYD ST.
 PORTLAND, ME.

PROPOSED DECK
 4-13-91

912561

Permit # _____ City of Portland BUILDING PERMIT APPLICATION Fee \$10.00 Zone _____ Map # _____ Lot # _____

Please fill out any part which applies to job. Proper plans must accompany form.

Owner: Loft Properties Phone # _____
 Address: Box 4394, Bldg. 4E 04112
 LOCATION OF CONSTRUCTION 126 North Boyd St. (7-Birds)
 Contract # Les Wilson & Sons Sub: 874-4593
 Address: Box 1029, Westboro. 4E Phone # 04093
 Est. Construction Cost: _____ Proposed Use: commercial w/o tan Zoning: _____
 Past Use: commercial
 # of Existing Res. Units _____ # of New Res. Units _____
 Building Dimensions L _____ W _____ Total Sq. Ft. _____
 # Stories: _____ # Bedrooms _____ Lot Size: _____
 Is Proposed Use: Seasonal _____ Condominium _____ Conversion _____
 Explain Conversion Remove one tank

PERMIT ISSUED
 For Official Use Only
 Date: 5/1/91 Subdivision: _____
 Inside Fire Limits _____
 Bldg Code _____
 Time Limit _____
 Estimated Cost _____
 Name: MAY - 9 1991
 Lot: _____
 Owner: **CITY OF PORTLAND**

Street Frontage Provided: _____
 Provided Setbacks: Front _____ Back _____ Side _____
 Review Required:
 Zoning Board Approval: Yes _____ No _____ Date: _____
 Planning Board Approval: Yes _____ No _____ Date: _____
 Conditional Use: _____ Variance _____ Site Plan _____ Subdivision _____
 Shoveland Zoning Yes _____ No _____ Floodplain Yes _____ No _____
 Special Exception _____
 Other (Explain) OK W/OH 7-5-89 HISTORIC PRESERVATION

Foundation:

1. Type of Soil: _____
2. Set Backs - Front _____ Rear _____ Side(s) _____
3. Footings Size: _____
4. Foundation Size: _____
5. Other: _____

Floor:

1. Sills Size: _____ Sills must be anchored.
2. Girder Size: _____
3. Lally Column Spacing: _____ Size: _____
4. Joists Size: _____ Spacing 16" O.C.
5. Bridging Type: _____ Size: _____
6. Floor Sheathing Type: _____ Size: _____
7. Other Material: _____

Exterior Walls:

1. Studding Size _____ Spacing _____
2. No. windows _____
3. No. Doors _____
4. Header Sizes _____ Span(s) _____
5. Bracing: Yes _____ No _____
6. Corner Posts Size _____
7. Insulation Type _____ Size _____
8. Sheathing Type _____ Size _____
9. Siding Type _____ Weather Exposure _____
10. Masonry Materials _____
11. Metal Materials _____

Interior Walls:

1. Studding Size _____ Spacing _____
2. Header Sizes _____ Span(s) _____
3. Wall Covering Type _____
4. Fire Wall if required _____
5. Other Materials _____

Ceiling:

1. Ceiling Joists Size: _____ Not in District nor Landmark.
2. Ceiling Sheathing Size _____ Spacing _____ Does not require review.
3. Type Ceiling: _____ Requires Review.
4. Insulation Type _____ Size: _____
5. Ceiling Height: _____

Roof:

1. Truss or Rafter Size _____ Span _____
2. Sheathing Type _____ Size _____ Denied.
3. Roof Covering Type: _____ Date: 5/1/91

Chimneys:

Type: _____ Number of Fire Places _____
Action: Approved Approved with Conditions

Heating:

Type of Heat: Oil

Electrical:

Service Entrance Size: _____ Smoke Detector Required: Yes _____ No _____

Plumbing:

1. Approval of soil test if required Yes _____ No _____
2. No. of Tubs or Showers _____
3. No. of Flushes _____
4. No. of Lavatories _____
5. No. of Other Fixtures _____

Swimming Pools:

1. Type: _____
2. Pool Size _____ Square Footage _____
3. Must conform to National Electrical Code and State Law.

Permit Issued By:

Louise E. Chase

Signature of Applicant:

Les Wilson Agent For Owner

Date 5/1/91

Signature of CEO:

Les Wilson

Date 5-2-91

Inspection Dates:

White-Tax Assessor

Yellow-GRCOG

White-Tag-CEO

© Copyright GPCOG 1988

Adelto

PLOT PLAN



| FEES (Break down From Front) | | Type | Inspection Record | Date |
|------------------------------|-----|------|-------------------|------|
| Base Fee \$ | 16- | | | |
| Subdivision Fee \$ | | | | |
| Site Plan Review Fee \$ | | | | |
| Other Fees \$ | | | | |
| (Explain) | | | | |
| Late Fee \$ | | | | |

COMMENTS 5-10-91 . Checked site, ok. @ @
 5-22-91 - NP @ @
 5-29-91 - OK, removed and graded. @ @

Signature of Applicant Pat Wilson agent for owner Date 5/1/91

BUILDING PERMIT REPORT

DATE: 5-20-91
ADDRESS: 126 No Boyd St
REASON FOR PERMIT: Underground Tank Removal Installation
1 - 1000 gal? waste oil?
BUILDING OWNER: Loff Properties Inc.
CONTRACTOR: Les Wilson & Sons
PERMIT APPLICANT: Ron Wilson
APPROVED: Loff ~~DERISO~~

CONDITION OF APPROVAL OR DENIAL:

- ✓ (1) All underground tank removal and/or installation shall be done in accordance with Department of Environmental Protection Regulations Chapter 691
- ✓ (2) No cutting of tanks on site. Cutting of tanks to be done at an approved tank disposal site.
- ✓ (3) Fire Dispatcher must be notified 48 hours in advance of removal and/or transportation of tanks.

Maine Departmental of Environmental Protection
Bureau of Oil & Hazardous Materials Control
State House Station #17, Augusta, Maine 04333
Telephone: 207-289-2651
Attn: Tank Removal Notice

NOTICE OF INTENT
TO ABANDON (REMOVE) AN
UNDERGROUND OIL STORAGE FACILITY

need Reg #
COM

Name of Facility Owner: LOFT PROPERTIES INC.
Mailing Address: P.O. Box 4894 Telephone No: 773 0250
City: PORTLAND State: ME Zip Code: 04112
Contact Person (name, address & telephone no.): Bill Downe

Name of Facility: Thunder Road Registration No.: _____
Facility Location: 126 No. Boyd St

1. Identify the tanks at this location which are to be removed:

| | Tank Number | Age of Tank (Years) | Tank Size (Gallons) | Type of Product Most Recently Stored |
|----|-------------|---------------------|---------------------|--------------------------------------|
| A. | 1 | not known | 2000? | waste oil? |
| B. | | | | |
| C. | | | | |
| D. | | | | |

2. Directions to Facility (be specific):

off from Franklin St

3. Is tank(s) used for the storage of Class I liquids (e.g. gasoline, jet fuel)? Yes ___ No (IF YES, REMOVAL OF THE TANK MUST BE UNDER THE DIRECTION OF A CERTIFIED TANK INSTALLER OR PROFESSIONAL FIREFIGHTER.)

4. Name and telephone number of contractor who will do the tank removal: LES WILSON & Sons 8544583

Certified Tank Installer Certification Number & Name (if applicable):

N/A

Professional Firefighter Yes ___ No (Affiliation: _____)

5. Expected date of removal: 5/28/91

I hereby provide Notice that I intend to properly abandon the underground oil storage facility as described above.

Date: 4/18/91

Ronald Wilson Rep
Signature of Tank Owner or Operator

Ronald Wilson Rep
Printed Name and Title

THIS FORM MUST BE FILED WITH THE DEPARTMENT AND LOCAL FIRE DEPARTMENT 30 DAYS PRIOR TO REMOVAL - RETURN POSTCARD WHEN TANK(S) HAS BEEN REMOVED.

Mail original and yellow copy to DEP; pink copy to fire dept.; retain gold copy



APPLICATION FOR PERMIT
DEPARTMENT OF BUILDING INSPECTIONS SERVICES
ELECTRICAL INSTALLATIONS

Date 5/23/91, 19__
 Receipt and Permit number 02072

To the CHIEF ELECTRICAL INSPECTOR, Portland, Maine:

The undersigned hereby applies for a permit to make electrical installations in accordance with the laws of Maine, the Portland Electrical Ordinance, the National Electrical Code and the following specifications:

LOCATION OF WORK: 126 North Boyd St.
 OWNER'S NAME: I-Birds Inc ADDRESS: same

| | FEES |
|--|-------------|
| OUTLETS: | |
| Receptacles <u>5</u> Switches _____ Plugmold _____ ft. TOTAL <u>5</u> | 1.00 |
| FIXTURES: (number of) | |
| Incandescent <u>1</u> Fluorescent _____ (not strip) TOTAL <u>1</u> | 2.0 |
| Strip Fluorescent _____ ft. | |
| SERVICES: | |
| Overhead _____ Underground _____ Temporary _____ TOTAL amperes _____ .. | |
| METERS: (number of) | |
| MOTORS: (number of) | |
| Fractional _____ | |
| 1 HP or over _____ | |
| RESIDENTIAL HEATING: | |
| Oil or Gas (number of units) _____ | |
| Electric (number of rooms) _____ | |
| COMMERCIAL OR INDUSTRIAL HEATING: | |
| Oil or Gas (by a main boiler) _____ | |
| Oil or Gas (by separate units) _____ | |
| Electric Under 20 kws _____ Over 20 kws _____ | |
| APPLIANCES: (number of) | |
| Ranges _____ Water Heaters _____ | |
| Cook Tops _____ Disposals _____ | |
| Wall Ovens _____ Dishwashers _____ | |
| Dryers _____ Compactors _____ | |
| Fans _____ Others (denote) _____ | |
| TOTAL | |
| MISCELLANEOUS: (number of) | |
| Branch Panels _____ | |
| Transformers _____ | |
| Air Conditioners Central Unit _____ | |
| Separate Units (windows) _____ | |
| Signs 20 sq. ft. and under _____ | |
| Over 20 sq. ft. _____ | |
| Swimming Pools Above Ground _____ | |
| In Ground _____ | |
| Fire/Burglar Alarms Residential _____ | |
| Commercial _____ | |
| Heavy Duty Outlets, 220 Volt (such as welders) 30 amps and under _____ | |
| over 30 amps _____ | |
| Circus, Fairs, etc. _____ | |
| Alterations to wires _____ | |
| Repairs after fire _____ | |
| Emergency Lights, battery _____ | |
| Emergency Generators _____ | |
| INSTALLATION FEE DUE: _____ | |
| FOR ADDITIONAL WORK NOT ON ORIGINAL PERMIT DOUBLE FEE DUE: _____ | |
| FOR REMOVAL OF A "STOP ORDER" (304-16.b) | |
| TOTAL AMOUNT DUE: <u>15.00</u> | minimum fee |

INSPECTION:

Will be ready on _____, 19__; or Will Call X

CONTRACTOR'S NAME: Gerry's Electric

ADDRESS: Box 5148 - Ptd, ME

TEL.: 773-5897

MASTER LICENSE NO.: Gerry Cicardo SIGNATURE OF CONTRACTOR: _____

LIMITED LICENSE NO.: #03580

INSPECTOR'S COPY — WHITE

OFFICE COPY — CANARY

CONTRACTOR'S COPY — GREEN

