



*Please  
file with  
my copy*

CITY OF PORTLAND, MAINE  
MEMORANDUM

TO: Albert J. Sears, Building Inspector

DATE: May 5, 1959

FROM: Julian H. Orr, City Manager

SUBJECT: Peaks Island - Wharf and Restaurant Building

I have had a complaint from resident of Peaks Island to the effect that the restaurant building which is located on the Peaks Island landing is in an unsafe condition. According to my informant, Mr. McDonald had told the Casco Bay Lines people that they would have to put piles under the building before it could be used for another summer. Would please look into this matter and take any action that may be required in the event the building is unsafe.

*JHO*  
Julian H. Orr

RECEIVED  
MAY 6 1959  
DEPT. OF BLD'G. INSP.  
CITY OF PORTLAND

CITY OF PORTLAND, MAINE  
MEMORANDUM

TO: Julian H. Orr, City Manager  
FROM: Albert J. Sears, Inspector of Buildings  
SUBJECT: Supports of wharf and restaurant building at Forest City Landing,  
Peaks Island

DATE May 6, 1959

I understand work is soon to start on strengthening the wharf structure at this location. Ted Rand has been down there with a representative of the Casco Bay Lines and Vinton Lewis, head of the A. H. Hudson Co., marine contractors; gone over the situation and arrived at a decision as to what needs to be done, to which they have agreed. I understand that work is to be started in the near future.

Very truly yours,

Albert J. Sears  
Inspector of Buildings

AJS:m

Witch St - Peaks Is.,  
84-R-23-24

Casco Bay Lines,  
Att. Mr. Peter McLaughlin, Mgr.  
24 Custom House Wharf

cc to City Manager  
City Clerk

Gentlemen:

A recent examination of that part of the wharf structure at Peaks Island on which the building housing the restaurant and concession stand is supported indicated that it is in poor condition structurally. For the past several seasons reinforcement of the structure of a more or less temporary nature has been made, but the work done has been merely of a "stop-gap" nature. Therefore, it seems best at this time to notify you that I shall be unable to approve issuance of a victualler's license for the usual operations to be carried on in this building next season unless and until substantial repairs are made to the wharf structure supporting it.

Very truly yours,

Albert J. Sears  
Inspector of Buildings

AJS/H

CITY OF PORTLAND, MAINE

APPLICATION FOR A VICTUALER'S LICENSE

May 14 .....1959

1. Name and home address of applicant... William A. Reara, 1. Surrey Circle, Moham, Mass.
2. Firm name and place of business... Forest City Landing... *W. A. Reara*  
84-R-23424
3. Telephone number at place of business..... Residence.....
4. Name and home address of Manager.....  
Same
5. If partnership or association, give birth date and birth place of members.  
Name..... Birth date..... Place.....  
Name..... Birth date..... Place.....  
Name..... Birth date..... Place.....
6. Name and home address of owner of building... Casco Bay Lines, .....
7. Location in building of Restaurant... ~~1st floor~~ .....
8. Seating capacity... 75... Number of persons employed... 5... Total capacity... 80...  
*See conditions*
9. Will malt beverages be served for consumption on the premises? Yes... No...
10. Will  and spirituous liquors be served on the premises? . Yes... No...
11. What are the Restaurant hours? Open... 4:00... Close... 11:00...
12. Were these premises licensed as a Restaurant last year? Yes . No...
13. Have you ever been arrested, indicted, convicted or court-martialed for any violation of the law, or of the military law of the United States? Yes... No...   
Offense..... City or town and State.....  
Date..... Disposition.....
14. Has a Restaurant license, issued to you, or to any member of your immediate family, ever been revoked? Yes... No... . If so, give name of licenses.....

I agree to abide by all laws, ordinances, rules and regulations governing Restaurants in the City of Portland, Maine

Total Capacity \_\_\_\_\_  
Date Last Inspection \_\_\_\_\_  
Approved: \_\_\_\_\_  
Inspector

.....  
Applicant

Welch Street, Peaks Island (S-4-23624)

May 22, 1959

Mr. William R. Sears  
1 Surrey Circle  
Woburn, Mass.

cc to: Casco Bay Lines  
24 Custom House Wharf  
cc to: City Clerk

Dear Mr. Sears:

Your application for a victualers license for restaurant on wharf at Forest City Landing, Peaks Island, is being approved by this department subject to the conditions that building is not to be used for this purpose after November 15, 1959 and that there shall never be more than 50 people, including employees in the building at any one time. Your attention is also called to the need for securing permits from this department for any alterations you may plan to make in the building and for the installation of any new cooking equipment.

Very truly yours,

Albert J. Soars  
Inspector of Buildings

AJS:ca

CITY OF PORTLAND, MAINE

Application for a Victualler's License

The undersigned applies for a Victualler's License for period ending  
...March 26..... 1958..

1. Firm Name ... Gladys M. Papke...
2. Name (under which license be granted) . Gladys M. Papke.....
3. Location . Forest City Ldg. (Welch St.) Peaks Island.....
4. Name and Address of Applicant . Gladys M. Papke, 25 Winchester St., So. Medford, Mass.
5. Name and Address of Manager ..... Same.....
6. If other than individual, give names and addresses of partners or principal officers of corporation .....
7. Name and Address of Owner of Building .. Casco Bay Lines. (Mr. Feeney)
8. Location in Building of restaurant. Capacity persons employed  
..... first floor..... 15..... 2.....
- Name of Room, if any .....
9. Will malt beverages be served on the premises? ..... no.....
10. Will Vinous and Spirituous Liquors be served on premises? ..no.....
11. Time of opening and closing of Restaurant . 7 AM to 11:30 PM.....
12. Have either the applicants or the managers been convicted of a crime? ..no.....
13. If so, when and where? .....

I agree to abide by all laws, orders, ordinances, rules and regulations governing restaurants in the City of Portland, Maine,

..... Gladys M. Papke.....

Approved: 6/10/58 conditionally:  
License approved upon the conditions that the building is not to be used for this purpose after Oct. 15, 1958 and that there are never to be more than 50 persons including employees in the building at any one time.  
Nov. 15, 1959

STATEMENT OF SPECIFICATION AND AGREEMENT CONCERNING INSTALLATION OF  
FIRE PROTECTIVE HOOD AND VENTILATION SYSTEM AT PROPOSED  
PAPKEE'S LIGHTHOUSE AT FOREST CITY LANDING  
PEAKS ISLAND

May 28, 1958

1. This statement of specification and agreement is to be considered as much a part of the application for the building permit as to be considered as much a part of the application for the permit as though written on the application form; but failure to mention the any requirement of the Building Code herein or the requirements of any other law relating to the same subject matter, shall not relieve owner, contractor or any other person from compliance therewith.

2. This statement represents variations from the sketch prepared by Mr. Papkee, dated May 25, 1958 and filed in the Building Department on May 27, 1958, with also some reference to the venting of the gas-fired hot water heater, installation of which was authorized by permit issued May 22, 1958.

3. Instead of being run up under the hood, the vent from the hot water heater will be run on a steady upward pitch (without dips) to a connection with the existing chimney, and no other appliances of any description will be connected with this chimney flues, all other openings being permanently and tightly closed with non-burnable material. The vent pipe at all points will either be 6 inches non-burnable material or a shield of 28 gauge metal will be rigidly set out from the burnable material at least one inch by non-burnable fasteners. In the latter case the shield will be at least 2 inches from the vent pipe.

4. The hood will be rigidly mounted and supported in such a way that the hood will cover the full outline of the range and the grille. The back of the hood will be at least six inches from all wood or other burnable material. All woodwork or other burnable material which is closer than 18 inches to the hood will be protected by a shield of at least 28 gauge sheet metal rigidly supported on non-burnable supports at least one inch from the burnable material. The shield will cover such an area that all burnable material closer than 18 inches to the hood will be protected. The top of the hood will be more than 18 inches below the wooden ceiling of the room. There will be no wood or other burnable material within 18 inches of the end of the hood toward the harbor.

5. The duct from the hood will be 10 inches in diameter and will be more than 18 inches below the ceiling. There will be an elbow in the duct as close to the top of the hood as possible, and the duct will run horizontally out through the upper sash of a double hung window, all glass having been removed from the sash and sheet metal put in place of the work glass. Where the duct passes through the sheet metal in the sash, a louvered fan and automatic louvers will be introduced, the latter to be rigidly supported using non-burnable material so that the top of the box will be at least 4 inches below the upper woodwork of the sash. A rectangular thimble will be provided four inches larger than the fan box all around, the top of the thimble to be against the top of the sash, and the thimble to extend at least six inches into the room and outside into the the open air. Between the thimble and the box of the fan through the thickness of the outside wall of the building the opening will be filled with mineral or rock wool loosely packed.

6. When this work and the installation of the appliances and the fitting of the door locks have been finished the Building Dept. will be notified for inspection.

Edward A. Papkee  
Edward A. Papkee





R3 RESIDENCE ZONE

# APPLICATION FOR PERMIT

PERMIT ISSUED

00623

MAY 28 1958

Class of Building or Type of Structure Installation

Portland, Maine, May 23, 1958

CITY OF PORTLAND

To the INSPECTOR OF BUILDINGS, PORTLAND, MAINE

The undersigned hereby applies for a permit to erect alter repair demolish install the following building structure equipment in accordance with the Laws of the State of Maine, the Building Code and Zoning Ordinance of the City of Portland, plans and specifications, if any, submitted herewith and the following specifications:

Location Forest City Landing Peaks Island Me Within Fire Limits? no Dist. No. \_\_\_\_\_

Owner's name and address Edward Papkee, Peaks Island Maine Telephone \_\_\_\_\_

Lessee's name and address \_\_\_\_\_ Telephone \_\_\_\_\_

Contractor's name and address owner Telephone \_\_\_\_\_

Architect \_\_\_\_\_ Specifications \_\_\_\_\_ Plans yes No. of sheets 1

Proposed use of building Luncheonette No. families \_\_\_\_\_

Last use \_\_\_\_\_ No. families \_\_\_\_\_

Material Frame No. stories 1 Heat \_\_\_\_\_ Style of roof \_\_\_\_\_ Roofing \_\_\_\_\_

Other building on same lot \_\_\_\_\_

Estimated cost \$ \_\_\_\_\_ Fee \$ 2.00

### General Description of New Work

To install forced ventilation for cooking appliances as per plan.

It is understood that this permit does not include installation of heating apparatus which is to be taken out separately by and in the name of the heating contractor. PERMIT TO BE ISSUED TO

owner

### Details of New Work

Is any plumbing involved in this work? \_\_\_\_\_ Is any electrical work involved in this work? \_\_\_\_\_

Is connection to be made to public sewer? \_\_\_\_\_ If not, what is proposed for sewage? \_\_\_\_\_

Has septic tank notice been sent? \_\_\_\_\_ Form notice sent? \_\_\_\_\_

Height average grade to top of plate \_\_\_\_\_ Height average grade to highest point of roof \_\_\_\_\_

Size, front \_\_\_\_\_ depth \_\_\_\_\_ No. stories \_\_\_\_\_ solid or filled land? \_\_\_\_\_ earth or rock? \_\_\_\_\_

Material of foundation \_\_\_\_\_ Thickness, top \_\_\_\_\_ bottom \_\_\_\_\_ cellar \_\_\_\_\_

Material of underpinning \_\_\_\_\_ Height \_\_\_\_\_ Thickness \_\_\_\_\_

Kind of roof \_\_\_\_\_ Rise per foot \_\_\_\_\_ Roof covering \_\_\_\_\_

No. chimneys \_\_\_\_\_ Material of chimneys \_\_\_\_\_ of lining \_\_\_\_\_ Kind of heat \_\_\_\_\_ fuel \_\_\_\_\_

Tracing Lumber—Kind \_\_\_\_\_ Dressed or full size? \_\_\_\_\_ Corner posts \_\_\_\_\_ Sills \_\_\_\_\_

Site Girder \_\_\_\_\_ Columns under girders \_\_\_\_\_ Size \_\_\_\_\_ Max. on centers \_\_\_\_\_

Kind and thickness of outside sheathing of exterior walls? \_\_\_\_\_

Studs (outside walls and carrying partitions) 2x4-16" O. C. Bridging in every floor and flat roof span over \_\_\_\_\_

Joists and rafters: \_\_\_\_\_ 1st floor \_\_\_\_\_, 2nd \_\_\_\_\_, 3rd \_\_\_\_\_, roof \_\_\_\_\_

On centers: \_\_\_\_\_ 1st floor \_\_\_\_\_, 2nd \_\_\_\_\_, 3rd \_\_\_\_\_, roof \_\_\_\_\_

Maximum span: \_\_\_\_\_ 1st floor \_\_\_\_\_, 2nd \_\_\_\_\_, 3rd \_\_\_\_\_, roof \_\_\_\_\_

If one story building with masonry walls, thickness of walls? \_\_\_\_\_ height? \_\_\_\_\_

### If a Garage

No. cars now accommodated on same lot \_\_\_\_\_, to be accommodated \_\_\_\_\_ number commercial cars to be accommodated \_\_\_\_\_

Will automobile repairing be done other than minor repairs to cars habitually stored in the proposed building? \_\_\_\_\_

APPROVED:

### Miscellaneous

Will work require disturbing of any tree on a public street? no

Will there be in charge of the above work a person competent to see that the State and City requirements pertaining thereto are observed? yes

Edward Papkee

Signature of owner by:

*Edward A. Papkee*

INSPECTION COPY



Department of Building Inspection  
City of Portland  
Maine

Dear Mr. Mc Donald.

Enclosed is the application  
for equipment for the Pecks Island,  
Papineo Lighthouse, located on the  
wharf. Your list showed real  
co-operation on your part and cleared  
up my problems.

The Hudson Company has completed  
the much needed repair, making  
the underworks of the wharf safe.  
I hope the application will clear  
and drawing with each item  
numbered and explained below.

Mr. Papineo will also install  
our hood and we will appreciate it  
if you mail the necessary application  
to Pecks Island so that he may fill  
it out and draw up the plan for you.

So far we have only a regular  
domestic refrigerator, a dispensing

Cabinet, soda fountain and tonic cooler  
which were there last year. We also  
added one tonic cooler with a self  
contained compressor.

If there is anything that is not  
clear please call me and review the  
charges as I am anxious to have the  
permits there Saturday & get the road  
cleared up and on the road & getting  
open. We have a large amount of money  
tied up in the place and hoped get  
some of it back this summer and if we  
don't get open soon we won't get even half  
of it back.

Thank you

Glady's Pappe

Phone  
Medford Mass  
6-7514

P.S. Kindly fill in proper name on  
check

#2

VACUATOR Coffemaker Model #4.  
Hill Shaw Co.  
Chicago, Illinois

#3

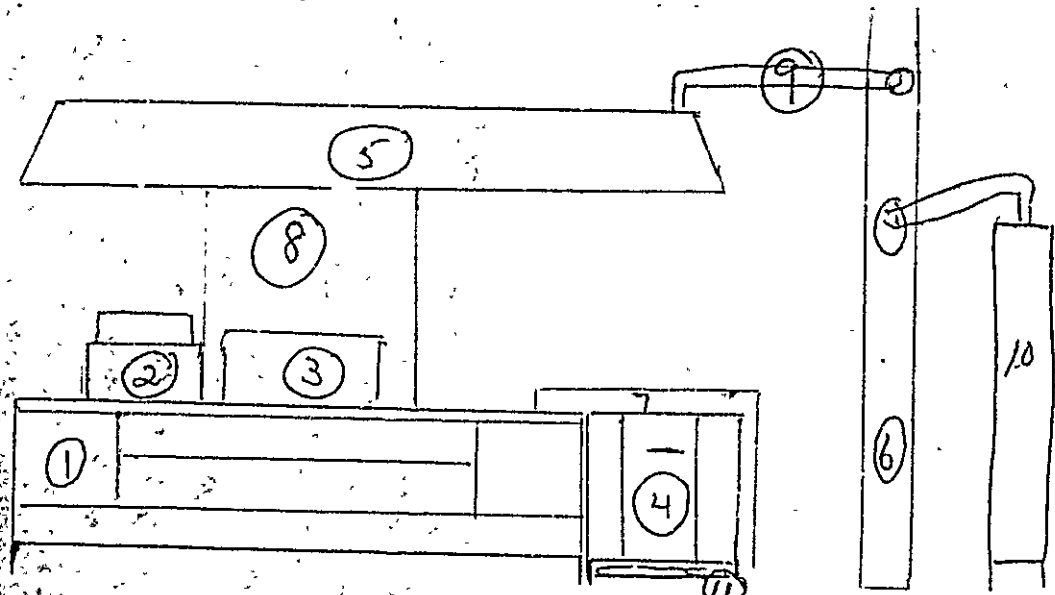
VULCAN HART Grille 24x24  
Thifty Model #2 not listed  
Serial # 1953

#4

FLORENCE RANGE  
Leonard Division not listed  
Kankakee, Illinois  
Serial # K 6723

#10

COLLEMAN Standard Oil Rock Hot Water Heater  
Serial # 7B-377865  
Model # 3137A. listed  
3 gal Bottled Gas 30.00  
BTU input  
Leadsman



- 1. STAINLESS STEEL WORK TABLE
- 2. VACUATOR - COFFEE MAKER
- 3. VULCAN HEAT GRILLE
- 4. FLORENCE RANGE
- 5. HOOD

- 6. CHIMNEY
- 7. SHEET METAL WALL
- 8. STAINLESS STEEL BACKING
- 9. 6" PIPE TO CHIMNEY/FLUE
- 10. HOT WATER HEATER
- 11. GALVANIZED SHEET

Appliances # 2 & 3 are bolted  
to #1 which is a stainless steel  
table on which they are sitting.  
The table has legs 6 inch from the  
floor and is 36 inch high.  
There is a metal backing behind # 3  
up to the hood. # 4 is explained  
on Green application and has galvanized  
behind and underneath. # 10 has 3"  
chrome piping with galvanized behind  
it and above it to the chimney.

INTER-OFFICE CORRESPONDENCE

CITY OF PORTLAND, MAINE  
FIRE DEPARTMENT

To: Mr Warren McDonald, Inspector of Buildings  
From Carl P. Johnson, Chief of Fire Department  
Subject: E. Pepkee, Peaks Island

DATE: May 21, 1958

This application is approved provided that the containers shall set on a firm foundation and firmly secured and the possibility of settling to be guarded against by the usual flexible connections and the fittings specially adapted for this installation.

This department recommends that the hood on this installation be replaced to give better protection to the containers and fittings.

*Carl P. Johnson*

RECEIVED  
MAY 21 1958



May 22, 1958

Installation of cooking and hot water heating equipment for proposed Peaks Island Spa  
AP - Welch St., Peaks Island

Mrs. Gladys M. Papkes  
Welch Street  
Peaks Island, Maine

cc to: Mr. Joseph E. Pauley, Mgr.  
Casco Bay Lines  
24 Custom House Wharf  
cc to: Fire Chief

Dear Mrs. Papkes:

Building permit for installation of the above appliances, having been approved conditionally by the Chief of the Fire Department, is issued to you herewith without prejudice to the matter of approving the Victroler's license by this department, and the matter of installation of hood and mechanical ventilation and connection therewith, and subject to the following conditions, most of which were explained to you last Monday:

1. On the wooden floor beneath the range a  $3/8$  inch thickness of cement board (two layers of  $3/16$  inch will be satisfactory if joints in the two layers are "staggered"), a sheet of no less than 24 gauge sheet metal to be provided over the cement board, and the protection extended at least six inches beyond the outline of the appliance all around. You said that the wooden strips beneath the range were to be removed, so this insulation will be flat on the floor.
2. The back of the coffee maker is to be set at least twelve inches from the wood or other burnable material on the wall.
3. The grills and the range are to be set at least six inches from the wood or other burnable material in back of them, and a shield of no less than 23 gauge sheet metal is to be provided in back of these appliances set out at least one inch from all wood or other burnable material in back and firmly supported on non-burnable spacers. This shield must be rigidly supported and set out far enough in all directions so that woodwork or other burnable material within eighteen inches of either appliance will be protected by the shield. If the right side of the range (as one faces it) would be closer than eighteen inches to wood or other burnable material, the burnable material is to be protected by a similar shield, similarly supported.
4. The vent from the hot water heater is to be disconnected from the chimney and the opening permanently closed, and the vent pipe extended to a place beneath the ventilating and protective hood to be erected under a separate permit, so that the outlet of the vent from the hot water heater will be close to the point where the ventilating duct from the hood takes off. This vent pipe from the hot water heater must pitch upwards at a continuous rate and out "dips" from the draft hood of the hot water heater to the outside beneath the hood. A clearance of at least six inches must be maintained between this vent pipe and all woodwork or burnable material.

Mrs. Gladys M. Papkos

(2)

which may mean removal of a part of a partition between the hot water heater and hood. If this six inch clearance cannot be otherwise maintained, all parts of the pipe closer than that to burnable material must be a type B vent pipe approved for gas appliances.

5. The approval of the Chief of the Fire Department on the permit is required because of the bottled gas installation. His approval has been given on the condition that the two "bottles" or tanks outside of the building shall be firmly and uniformly supported upon the wharf, and shall be fastened to the building so that they may not be easily dislodged. Captain Flaherty of the Fire Department talked with Mr. Whitton who is the only bottled gas dealer on the Island; and it is suggested that you have him make the installation of the bottled gas and the hood over it in the manner agreed upon with Captain Flaherty.

Another letter to you deals with the proposition of strength of the wharf, separate permit for the hood and ventilation etc., and it is suggested that you read it carefully before you go ahead with any further outlay.

Very truly yours,

Warren McDonald  
Inspector of Buildings

WMO:M

May 24, 1958

Cl. Welch St., Peaks Island, For. City Landing (Assessors No. 84831R24)  
Proposed Peaks Island Spa

Mrs. Gladys M. Parkes  
Welch Street  
Peaks Island, Maine

cc to: Mr. Joseph W. Feenay, Mgr.  
Casco Bay Lines,  
24 Custom House Wharf  
cc to: Mrs. Parker  
cc to: Fire Chief

Dear Mrs. Parkes:

You must be as tired of getting letters from us as I am of dictating them; but this one, which I hope is the last, is necessary that all may be in order.

I am told that your victualer's license has been approved by the Municipal Officers but subject to the approval of the various enforcing officers of the City to whom the Municipal Officers look to keep things safe and in order. As far as approval of this department is concerned, all of the details in which we are interested will have to be fully completed before that approval can be given, and, therefore, before you are permitted to open for business. Under the circumstances it hardly seems possible for you to even in time for the Memorial Day week-end. I am sorry for that, but feel that we have done everything possible to forward the work, and certainly we do not want to be put in the position of making last minute inspections on the day before the holiday and perhaps finding something not complete which will not allow approval of the license, which would put us all in a difficult situation with you already to open for business. Your consideration is expected in this connection to the extent that you will either be all complete and in order before May 29th, or you will give up all hope of operating on the holiday week-end.

Following our conversation on Monday, May 19th, examination was again made of the supports under the building by Mr. Feenay, Deputy Rand and myself and several important defects were found beyond those you and I noticed on Monday. These consist of piling, so badly eaten away as to be questionable as to their stability. There are four or five of these and more may appear upon examination at full low tide. Mr. Feenay is to have his maintenance man go down there with Deputy Rand at low tide to decide how the maintenance man proposes to make good these defects and to decide how much needs to be done. The work of strengthening would then be undertaken as quickly as possible with, of course, the delaying feature of tide. He, of course, will be unable to approve the victualer's license until this work is done satisfactorily.

Even after these improvements it will certainly be necessary to eliminate anything in the way of dancing or playing any kind of active games in the building, limiting the activities there to those usual in a restaurant, and it may be necessary to limit the number of persons in the building at one time and bar the patrons from the harbor end of the building. All of that remains to be worked out.

Mrs. Gladys H. Papkes

(2)

You said that you intended to provide a new entrance door with new lockset and a new lockset or latchset on the rear door. On the front door there was some kind of an auxiliary fastening device which is not allowed and on the rear door a hasp and padlock which is not permitted either. Please bear in mind that the latchset or lockset on each of these doors must be of such type that the door can always be opened quickly from the inside merely by turning the usual knob or pressing on the usual thumbpiece. Of course it is necessary to lock both doors against entry from the outside but it must not be possible to lock the doors by any means that would prevent the persons on the inside from leaving the building quickly. We have had some difficulty with such locksets, and if you are not sure what to procure, it would be well to inquire further. As to the rear door, it is allowable to leave the knob off of the outside if it is arranged so persons on the outside cannot tamper with the lock.

I told you that it would not be necessary to make a plan of the entire restaurant—this, and the letter preceding it, having to be written anyway. However, we shall not withdraw the request for a plan of the hood and the ventilating duct and fan. It is still necessary to have a permit applied for to cover installation of the hood and its duct and fan. The application is to be made and the permit is issuable only to the one who is to actually install the hood, duct and fan.

The hood was suspended above the appliances on Monday but was not satisfactorily supported. The duct from the hood to the chimney had been partially erected, and does not meet the needs either. The duct as it would leave the hood had been reduced substantially in size which is not allowable. Because the hood merely covers the outline of the appliances and does not project out beyond that outline at least six inches all around, it is necessary that you provide a mechanical system of ventilation. This must be designed by someone who really knows how to design ventilation systems. That could well be the installer in which case he should make the plan and file it as a blueprint with all of the information on it printed from the original, or as a carbon copy duplicate with his application for the permit to install.

That we may be of some assistance, I am adding a postscript to this letter dealing with some details of protection of hood and duct, and a copy of this letter is being sent to you with the thought that you may like to detach the postscript and give to your ventilation contractor so that he may know what the problem is without perusing this entire letter.

Very truly yours,

Warren McDonald  
Inspector of Buildings

WMcD:M

Enc: copy of this letter

P.S.

The hood must be rigidly supported without the use of wood or other burnable materials. No part of the hood or its duct may be closer than six inches to any woodwork or other burnable material with the exception of the point where the duct passes through the wooden partition around the chimney for which please see later notes.

Whenever any part of the hood or its duct would be closer than eighteen inches to woodwork or any other burnable material, either above, in the rear or at either end, the burnable material must be protected by a shield of no less than 24 gauge sheet metal spaced out at least one inch from the burnable material and rigidly supported by non-burnable members. This metal protection must extend far enough to protect any burnable material which is within eighteen inches of any part of the hood or its duct.

There is a special condition where the duct passes through the wooden partition to enter the chimney. At this point, the framing of the partition around the chimney is such that six inch clearance between the duct and the thimble, required to extend through the wall to the face of the chimney, cannot be provided without cutting off at least one of the members; but at least four inches must be provided all around the duct. Because of this situation, it is necessary to provide a double thimble, the inner circle to fit snugly against the duct and to be centered rigidly on the outer circle, the outer circle to be at least four inches larger than the duct all around. Both circles of the duct are to fit snugly against the chimney wall, the inner one to extend at least to the face of the wall and the outer one to extend into the room from the face of the wall at least six inches. The annular space between the two cylinders is to be filled with mineral wool.

It is important to note that no makeshift job of the exhaust fan will be allowable, and the duct must be of uniform cross sectional area from hood to chimney and the exhaust fan incorporated in it in such a manner as is usual in such installations.



B2 BUSINESS ZONE  
FILL IN AND SIGN WITH B2 BUSINESS ZONE

APPLICATION FOR PERMIT FOR  
HEATING, COOKING OR POWER EQUIPMENT

Portland, Maine, 5/19/58

PERMIT ISSUED

00586

MAY 22 1958

CITY OF PORTLAND

To the INSPECTOR OF BUILDINGS, PORT. AND, ME  
The undersigned hereby copies for a permit to install the following heating, cooking or power equipment in accordance with the Laws of Maine, the Building Code of the City of Portland, and the following specifications:

Location of appliance ... RESTAURANT, PARKS, E. Us of Building LUNA DONETTE No. Stories 1 1/2 New Building  
Name and address of owner of appliance ... EDWARD PAPKEE - LONG ISLAND Existing  
Installer name and address EDWARD P. PAPKEE Telephone ...

General Description of Work

To install HOT WATER HEATER, GRILLE, COFFEE MAKER  
COOK STOVE

IF HEATER, OR POWER BOILER BOTTLED GAS

Location of appliance ... Any burnable material in floor surface or beneath? ...  
If so, how protected? ... Kind of fuel? ...  
Minimum distance to burnable material, from top of appliance or casing top of furnace ...  
From top of smoke pipe ... From front of appliance ... From sides or back of appliance ...  
Size of chimney flue ... Other connections to same flue ...  
If gas fired, how vented? ... Rated maximum demand per hour ...  
Will sufficient fresh air be supplied to the appliance to insure proper and safe combustion? ...

IF OIL BURNER

Name and type of burner ... Labeled by underwriters' laboratories? ...  
Will operator be always in attendance? ... Does oil supply line feed from top or bottom of tank?  
Type of floor beneath burner ... Size of vent pipe ...  
Location of oil storage ... Number and capacity of tanks ...  
Low water shut off ... Make ... No. ...  
Will all tanks be more than five feet from any flame? ... How many tanks enclosed? ...  
Total capacity of any existing storage tanks for furnace burners ...

IF COOKING APPLIANCE

Location of appliance BACK OF SERVING COUNTER Any burnable material in floor surface or beneath? WOOD  
If so, how protected? GRANITIZED Height of Legs, if any ... 6 inch  
Skirting at bottom of appliance? 6 in Distance to combustible material from top of appliance? 1100 D-ED (GAV)  
From front of appliance ... 2 1/2 ft From sides and back ... 1 1/2 in From top of smoke pipe under hood  
Size of chimney flue 12 X 12 Other connections to same flue yes  
Is hood to be provided? yes If so, how vented? Chimney Forced or gravity? Gravity  
If gas fired, how vented? Back of chimney Rated maximum demand per hour 22,500 BTU hr.

MISCELLANEOUS EQUIPMENT OR SPECIAL INFORMATION

VACUATOR COFFEE MAKER  
VULCAN HEART GRILLE  
FLUORESC RANGE described above  
COLEMAN HOT WATER HEATER

Amount of fee enclosed \$3.50 (\$2.00 for one heater, etc., 5 cents additional for each additional heater, etc., in same building at same time.) Permit issued with Letter

APPROVED:  
Carl P. Johnson  
CHIEF OF FIRE DEPT.

Will there be in charge of the above work a person competent to see that the State and City requirements pertaining thereto are observed? yes

INSPECTION COPY

Signature of Installer Edward Alfred Papkee



Welch Street, Peaks Island  
(Assessor's No: 84-8-23 & 24)

March 26, 1959

Mr. Edward Paykos  
25 Winchester Street  
So. Medford, Mass.

cc to: Casco Bay Lines  
24 Custom House Wharf

Dear Mr. Paykos:

A recent inspection of the foundation piling under the building at the above location indicates that there are certain conditions which must be remedied before approval of license can be given by this department.

Presumably you will contact Casco Bay Lines, the owners of the building, regarding the necessary repairs.

Very truly yours,

Theodore T. Rand  
Deputy Inspector of Buildings

TTR/JS



May 16, 1958

Welch Street - Peaks Island, Forest City Landing (Acara.No.04R23 & 24)  
Proposed Peaks Island Spa

Mrs. Gladys K. Papkeo  
Welch Street  
Peaks Island, Maine

cc to: Mr. Joseph E. Feeney, Mgr.  
Casco Bay Lines  
24 Custom House Wharf  
cc to: Arthur Duffett  
City Clerk

Dear Mrs. Papkeo:

This letter is another attempt to make clear to you the information that is needed with the application for permits for installation of various appliances in the restaurant which you propose to operate at Forest City Landing--this information representing deficiencies in your letter--sketch and other information which you sent down here as a result of my letter of May 9th. It becomes obvious that you did not fully understand this former letter, and, consequently, the time we will be able to issue the permits and authorize installation of the appliances, and to check the installations and after that approve your victualer's license is put that much further off.

Certain repairs intended to strengthen the underpart of the wharf structure have been made, but our Field Inspector is in considerable doubt as to the permanency of them, so much so that we are not sure at the moment whether we can approve this strengthening even for this coming spring season. Certainly we cannot approve the structure beyond this coming season, and a few days will necessarily elapse before further examination can be made of that work at low tide. You will be notified of our conclusion.

It is important that you make some arrangements by leaving the key to the building at some place where we can pick it up at any time when we desire to inspect the building, and that if you are in Massachusetts or elsewhere as earlier this week, when we were unable to get inside of the building to look it over. Perhaps a key left at the Casco Bay Lines office in Portland with Mr. Feeney would meet the needs.

A plan (by this is meant a plan view which is what one would see if suspended up above the restaurant and looking downwards) of the outline of the entire lunch room is needed by way of a blue print with all of the information on it printed from the original, or a carbon copy duplicate so that we may be sure that you have the same information which you have filed with your applications. This plan should be at a scale of 1/8 of an inch or 1/4 of an inch to each foot. It should show the relative location of the entrance, the emergency exit, the cooking appliances, hot water heater, the hood or hoods with exhaust fan, if any, the ducts connecting the hoods with the chimney or other vents, the correct location of the gas cylinders on the outside of the building, the location of the chimney and all connections proposed to the chimney, and the location of the new tonic cooler, and also any other important features controlled by the Building Code.

Mrs. Gladys M. Papke

(2)

Distances from the various parts of the appliances to woodwork or other burnable material must be furnished as follows (please bear in mind that these distances are needed even though the woodwork or burnable material may be covered with sheet metal, plaster, non-burnable wallboard or other non-burnable material):

- from the rear, both ends and the front of the coffee maker (this distance at the front must be at least twelve inches, if less than twelve inches at the rear and either end, a shield of 28 gauge sheet metal must be set out from the woodwork or other burnable material at least one inch by non-burnable spacers and this protection must extend far enough in all directions so that all wood or other burnable material within twelve inches of any part of the appliance will be protected by the metal.)
- from the grille to wood or other burnable material at the front, rear and each end (these distances must be at least forty-eight inches in front; at the rear and each end the distance should be eighteen inches unless a metal shield as described above for the coffee maker is provided spaced out at least one inch from the burnable material on non-burnable spacers, but even so the distance from the appliance to burnable material must never be less than six inches.)
- from the front, the rear and each side of the range. (the least allowed distance in front is eighteen inches and the same distance at the rear and at each end; but the distances from the rear and the ends to burnable material may be reduced to no less than six inches if the burnable material is protected in the same manner as described for the grille.)
- from the hot water heater to burnable material all around (this is the only one of the appliances for which we can find approvals by the American Gas Association and the least distance to burnable material all around is two inches.)

A separate permit must be applied for and secured for the installation of the hood or hoods. There is some misunderstanding here. At first you told me that you had replaced the range with a different one and had removed the hood which was over the range, that, since a hood is required over the range, you would put it up again, that you had a new range which you would have erected over the counter appliances, that this new hood was served by an electric exhaust fan, and the former hood over the range merely by gravity, that both hoods would be connected to the chimney flue. The information sent with your letter, however, mentions only one hood and says that it will be served by gravity. As explained in my former letter these distinctions are important. Your sketch of the appliances and the hood indicates that the hood would not cover all of the range. It is not necessary that the hood cover the coffee maker, but it must cover the entire outline of both range and grille if the hood is to be served by an electric exhaust fan. If the hood is to be served by gravity only, it must project at least six inches beyond the outline of range and grille.

The distances from the rear and ends and the front of the hood to wood or other burnable material <sup>must be shown</sup> and the same from the duct from the hood to the chimney. Unless all of these distances are at least eighteen inches, the wood or other burnable material must be protected by metal shields the same as described for the coffee maker, grille and range. Even so, no part of these appliances can be closer than six inches to wood or other burnable material even though the metal shields are provided.

Mrs. Gladys M. Papke

(3)

It is also necessary to show the distance from the top of the hood and the tops of the ducts to wood or other burnable material above and the same rule applies for the distances to burnable material and shields as described for the front or rear end ends. As explained in the former letter, if there are two hoods the ducts venting them must be joined together and enter the chimney flue at one point. If there is to be any exhaust fan at all in the lunchroom, it must be located in the ducts from the hoods, and, if there are two hoods, the fan will have to be placed between the chimney and the junction of the two ducts.

It is not allowable to connect the vent from the hot water heater in the same chimney flue to which the duct from the hoods is connected, nor is it allowable to connect any other appliance to the same flue where the hood duct is connected. However, it is allowable, if the hot water heater is close to the appliances under the hood, to run the vent from the hot water heater up under the hood with its discharge end close to the point where the duct venting the hood takes off.

The matter of ventilation of the hoods is an important one from the standpoint of comfort in the lunchroom in the matters of smoke and odors, but more important from the standpoint of fire hazard and from that of the efficient operation of the gas-fired appliances. It is suggested that you consult someone who knows about ventilation requirements to advise you as to how to get the best results. The one who installs the hoods and exhaust fan is required to get a permit of his own from this department and must file his own application for it.

A separate permit also is required to cover installation of the new tonic cooler and that is to be applied for by and is issuable only to the actual installer of the cooler. The permit for the cooler and for the installation of the gas-fired appliances must be approved by the Chief of the Fire Department before we can issue them the cooking appliances because he has to pass on the location and arrangement of the gas cylinders. That is a good reason for showing the location and number of cylinders on the plan.

Very truly yours,

Warren McDonald  
Inspector of Buildings

WHD:M

84 R-23-24

Walch Street P I (Restaurant on Wharf)

Inspection  
5-14-58 TTR

New Bracing 2x10 - 2x8 & 2x6 F.S.

No New Piling

Couldn't get inside.

Should be OK for this season but should be examined  
regularly or in the future incursions are approved.

Lesson address:

Mrs Gladys M. Pepee

Medford, Mass

EX port 6-7514

May 9, 1958

FU- Mr. MoD- 5/19/58

Welch Street, - Peaks Island, Forest City Landing (Assrs. No. 84323 & 824)  
Proposed Peaks Island Spa

Mrs. Gladys M. Papke  
25 Winchester Street  
So. Medford, Mass.  
Mr. Joseph E. Feeney, Mgr.  
Casco Bay Lines  
24 Custom House Wharf

cc to: Mrs. Papke  
Welch St., Peaks Island

Mr. Kinch, Pub. Health Engineer

Dear Mrs. Papke and Mr. Feeney:

Despite my letter of Feb. 21st to Mr. Rubinoff, and that of Deputy Inspector Rand to Mr. Feeney on March 11th (both were written in an attempt to avoid confusion and delay when Mrs. Papke desired to open for business), the matter of approval of victualer's license, strengthening the wharf and installation of cooking and water heating equipment at the proposed "Peaks Island Spa" at Forest City Landing, Peaks Island has become confused and this letter is an effort to straighten the matter out. It appears that part or all of the cooking appliances and hot water heater have actually been connected up to the fuel supply without applying for or securing the permits required from this department. This, of course, is a violation of law and represents an uncomfortable situation for us who are required to apply and enforce the law. Under these circumstances, it is important that between you all of the matters be cleared up so that this department can approve the entire situation, including the supports for the wharf and the installation of the equipment, and thus be in a position to approve the application for the victualer's license before May 19, 1958.

The following steps are necessary:

1. Mr. Feeney to get the Hudson Company busy making the underwork of the wharf permanently safe and substantial. If Mr. Lewis of the Hudson Company has any doubt as to the details of this strengthening and whether or not they will be approved, it would be well for him to contact Deputy Inspector Rand before he starts the work.
2. Has the application filed for permit to install the range, hot water heater, griddle, coffee maker and whatever other heating, cooking and refrigeration equipment is intended.
3. This application must show all the details of the installation, including the trade name, model number and actual manufacturer of each appliance, the clearances between each appliance and burnable material at front, sides, rear and overhead, the method of mounting the appliances, that is, whether or not they set on the floor or a counter and what the material of the supports are, and how far above these supports the appliances will be, if the supports are of burnable material, (Mrs. Papke has said that the griddle and the coffee maker are to set on a stand made entirely of metal. This is satisfactory but we shall still have to know the manufacturer and the model number of the appliances and what the clearances to burnable material will

be from the rear and both sides of each appliance).

The permit for the heat and cooking appliances must be applied for by the actual installer and are issuable only to him. Mrs. Papke said that her husband had connected the range to the existing bottle gas cylinders unaware that any permit was needed. She also said that Mr. Montgomery would connect up the other appliances to the cylinders, but before doing so would apply for the permit with full information and secure it. Mr. Montgomery came to the office, and it became clear that Mrs. Papke had not fully explained the matter to him. He did not have the information about the manufacturers, model numbers, clearances, etc., and our permit clerk understood him to say that most or all of the appliances had already been connected to the cylinders by someone. Naturally he did not want to take responsibility for something he had not done. Thus, we still have no application for the permit and none of the information necessary to tell whether or not the work already done complies with requirements.

4. Have some competent party make a plan to scale of the ventilation hoods intended (one was over the former range, now taken down according to Mrs. Papke, and the other a hood proposed over a griddle and coffee maker. The plan must show clearly all of the details of both hoods, their ducts and to what they are connected and the clearances of ducts and hoods from burnable material all around as well as the fact that the hoods completely cover the appliances they are intended to serve.

The actual installer of the hoods, ducts and ventilating fan or fans must apply at this department for a permit separate from the cooking appliance permit, and with the application should be filed the plan already referred to.

Mrs. Papke said that the hood over the former range had no fan and was connected to a chimney flue. She indicated that they would like to connect the duct from the new hood to the same chimney flue, the new hood to have a fan connected with it. This complicates the situation and it is important that you have a competent ventilation engineer work out the details so that all will work safely. No other heating or cooking appliance may be connected separately to the same chimney flue to which these ventilating ducts are connected; but the gas-fired appliances may be vented through the hoods. Since it is intended to ventilate one hood merely by gravity and the other by electric exhaust fan, it is my belief that your ventilation engineer will determine that both hoods are to be vented by the same fan. While I know that Mrs. Papke feels that there will not be such cooking on these appliances as to threaten a "fat fire", we are unable to accept that view because of the large possibility of changing the arrangements at any time and doing a different type of cooking the customers demanded. These hoods are largely for fire protection purposes, and therefore it is important that both hoods be ventilated by the same exhaust fan, otherwise if a fire should take place beneath the gravity vented hood when the fan for the other hood was in operation the fire would be inevitably spread to the part of the building where the forced ventilation hood is located.

When the wharf has adequately been strengthened, and the appliances completely installed under permits previously issued from this department, notice should be given to this office of readiness for final inspection. If all is then found in order we will be able to approve the victualer's license without which it is unlawful to open the place for business.

5. Little has been said about refrigeration. If anything by way of commercial refrigeration is to be installed, it too must be covered by a permit from this department to be applied for by and issuable only to the actual installer.

Mrs. Gladys N. Papke & Mr. Joseph Freney

(3)

All of this includes any refrigeration in connection with the dispensers of beverages, ice-cream and the like. If, however, the only refrigeration in the place is to be after the order of a domestic electric refrigerator which merely plugs-in to an outlet in the same manner as would be done in a home, no permit for the refrigeration is required.

I have talked with Mrs. Papke two or three times, and must give her credit for appearing to be in good faith. However, there seems to be some misunderstanding as to what I told her about the requirements. We have tried to cooperate on this project ever since the middle of the winter, and will continue to do so just so long as all concerned cooperates with us. The latter we must have, however, and that quickly.

Very truly yours,

Warren McDonald  
Inspector of Buildings

WHD:K

WARREN McDONALD  
INSPECTOR OF BUILDINGS

ALBERT J. SEARS  
DEPUTY INSPECTOR OF BUILDINGS

CITY OF PORTLAND, MAINE

Department of Building Inspection

May 9, 1958

FU- Mr. McD- 5/19/58

Welch Street,- Peaks Island, Forest City Landing (Asars. No. 84R23 & R24)  
Proposed Peaks Island Spa

Mrs. Gladys M. Papkee  
25 Winchester Street.  
So., Medford, Mass.  
Mr. Joseph E. Feeney, Mgr.  
Casco Bay Lines  
24 Custom House Wharf

cc to: Mrs. Papkee  
Welch St., Peaks Island  
Mr. Winch, Pub. Health Engineer

Dear Mrs. Papkee and Mr. Feeney:

Despite my letter of Feb. 21st to Mr. Rubinoff, and that of Deputy Inspector Rand to Mr. Feeney on March 11th (both were written in an attempt to avoid confusion and delay when Mrs. Papkee desired to open for business), the matter of approval of victualer's license, strengthening the wharf and installation of cooking and water heating equipment at the proposed "Peaks Island Spa" at Forest City Landing, Peaks Island has become confused; and this letter is an effort to straighten the matter out. It appears that part or all of the cooking appliances and hot water heater have actually been connected up to the fuel supply without applying for or securing the permits required from this department. This, of course, is a violation of law and represents an uncomfortable situation for us who are required to apply and enforce the law. Under these circumstances, it is important that between you all of the matters be cleared up so that this department can approve the entire situation, including the supports for the wharf and the installation of the equipment, and thus be in a position to approve the application for the victualer's license before May 19, 1958.

The following steps are necessary:

1. Mr. Feeney to get the Hudson Company busy making the underwork of the wharf permanently safe and substantial. If Mr. Lewis of the Hudson Company has any doubt as to the details of this strengthening and whether or not they will be approved, it would be well for him to contact Deputy Inspector Rand before he starts the work.
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When the wharf has adequately been strengthened, and the appliances completely installed under permits previously issued from this department, notice should be given to this office of readiness for final inspection. If all is then found in order we will be able to approve the victualer's license without which it is unlawful to open the place for business.

5. Little has been said about refrigeration. If anything by way of commercial refrigeration is to be installed, it too must be covered by a permit from this department to be applied for by and issuable only to the actual installer. If, however,

Mrs. Gladys M. Papke & Mr. Joseph Feeney (3)

Part of this includes any refrigeration in connection with the dispensers of beverages, ice-cream and the like, if, however, the only refrigeration in the place is to be after the order of a domestic electric refrigerator which merely plugs-in to an outlet in the same manner as would be done in a home, no permit for the refrigeration is required.

I have talked with Mrs. Papke two or three times, and must give her credit for appearing to be in good faith. However, there seems to be some misunderstanding as to what I told her about the requirements. We have tried to cooperate on this project ever since the middle of the winter, and will continue to do so just so long as all concerned cooperate with us. The latter we must have, however, and that quickly.

Very truly yours,

Warren McDermott  
Inspector

WMD:M

*Info: Forest City Peaks*  
May 1, 1958

Dear Mr. MacDonald,

I am writing you in reference to the Restaurant that is being changed over on Forest City Wharf at Peaks Island. There have been several changes made in the building and they have not posted permits. The underpinning has rotted out and cannot possibly hold one hundred pounds per square foot. If you will remember when I opened my Restaurant, The Coffee Cup, on Island Ave. Peaks Island you quoted the regulation on the support of the underpinnings.

The plumbing and placement of counters and seats in this new place on the Wharf has all been changed along with new equipment for cooking, and as I stated before, no permits are posted such as was required of us.

Several parents refuse to allow their children in the place until the underpinnings are inspected.

Very truly yours,

RECEIVED  
MAY 2 1958  
DEPT. OF BLD'G. INSP.  
CITY OF PORTLAND

*Dorothy W. Lynch*

INQUIRY BLANK

*R.S.*

ZONE \_\_\_\_\_

FIRE DIST. \_\_\_\_\_

CITY OF PORTLAND, MAINE  
DEPARTMENT OF BUILDING INSPECTION

Date March 11, 1958

Verbal  
By Telephone  
By letter

LOCATION Welch St., Assessors 84-R-23-24 OWNER Casco Bay Lines,

Peaks Island

MADE BY Mr. Feeney TEL. \_\_\_\_\_

ADDRESS 24 Custom House Wharf

PRESENT USE OF BUILDING \_\_\_\_\_ NO. STORIES \_\_\_\_\_

LAST USE OF BUILDING \_\_\_\_\_ CLASS OF CONSTRUCTION \_\_\_\_\_

REMARKS There is a reliable woman desiring to lease the lunchroom beside the wharf for the summer season and the owners would like to know how we stand as regards approval of the victualer's license. Mr. Lewis of Hudson Co. has told the owners that he can make this wharf safe in about a day. Questions will arise as to whether or not there are two toilets and whether the Health Dept. demands two and how the sewage is to be carried out below low water. Also whether or not it is possible to provide a rear emergency exit.

INQUIRY What is needed to fit this lunchroom for use again in such a way that we can approve the victualer's license for the coming season?

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

ANSWER  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

DATE OF REPLY 3/11/58 REPLY RRR.

March 11, 1958

Gladys M. Fapko  
25 Winchester St.,  
South Weyford, Mass.

Dear Madam:

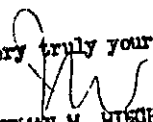
We recently received a letter from you regarding the "Peaks Island Spa", stating you are interested in operating this restaurant.

I believe you have talked to Mr. Rutter on the telephone and he has explained to you our basic requirements. Those which you have outlined in your letter meet with our approval.

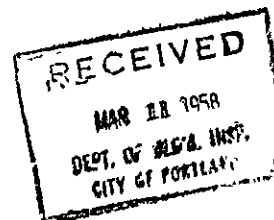
I would recommend that you confer with the Building Inspector, inasmuch as two or three years ago, he gave temporary approval because of the piling and foundation. It may be certain repairs will be required by the Building Inspector before this restaurant can be re-opened.

If you have any further questions, please do not hesitate to get in touch with this office.

Very truly yours,

  
NORMAN M. WINCH, C.E.  
Public Health Engineer

NMW:amc  
cc-W McDonald, Bldg Insp. ✓



Inquiry - Welch Street, Peaks Island  
Forest City Landing  
(Assessors 84-R-23-24)

March 11, 1958

Mr. Joseph Feeney, Mgr.  
Casco Bay Lines  
27 Custom House Wharf

Dear Mr. Feeney:

In reply to your inquiry of this date, regarding our views as to what is required before we can approve a victualer's license, the following information is furnished:

1. It is understood that Mr. Lewis of Hudson Company has carried out an investigation of the existing pile foundation conditions under this building and advised that certain strengthening and bracing operations of a minor nature will render the foundations completely safe for the use intended. We shall require that this work be carried out and that we be notified when the work is completed.
2. Since the capacity of the restaurant exceeds 20 persons two means of egress must be provided. It is understood that there are or have been two operative means of egress at some previous date, one at the head of the wharf facing up Welch Street and one on the south side of the building entering on the Casco Bay Wharf. We shall require that these two means of egress be brought up to standards set by the Building Code of the City of Portland for this occupancy. If any new work in connection with the above involving other than replacement of previously existing facilities is to be done a permit for such work must be obtained from this department, and in any event this department should be notified when this work is completed.
3. In the event any changes or new installations of heating or cooling equipment are contemplated, a permit issuable only to the actual installer must first be obtained from this department. As the lessee would undoubtedly be the person who might wish to change any such existing facilities we would appreciate it if you would call her attention to this requirement.
4. We advise that you consult the Health Department of the City of Portland, who are receiving a copy of this letter, concerning any requirements that they may have relative to conditions of approval of a victualer's license at this location.

Very truly yours,

Theodore T. Rand  
Deputy Inspector of Buildings

TTR/H

LOCATION Welch St. DT. 84-R-23-24

DATE 2-21-58

INSPECTION  
PER IT

INQUIRY

COMPLAINT

WORK

I looked over the pile supports of building where a Mrs. Eaton of Portsmouth has previously operated a restaurant. In 1953 license was issued on basis that piles would be satisfactorily strengthened & braced before license could be issued for ensuing years. Called Mr. Rubinoff of Carr Brylins to see what work had been done. Work actually done I believe was only that mentioned on Complaint - C-53.61 under remarks dated 6-1-53. Mr. Rubinoff stated that work was done but I find no evidence that any inspection was called for or made after 6-1-53. High water prevented actual full inspection where piles are apt to show worst deterioration. A more thorough inspection at low water would be necessary if an issue were to be raised.

TTR

CITY OF PORTLAND, MAINE  
MEMORANDUM

TO: Arthur Duffett, City Clerk

DATE February 21, 1958

FROM: Warren McDonald, Inspector of Bldgs.

SUBJECT: Future applications for victualer's licenses for the lunchroom  
beside Forest City Landing, Peaks Island formerly operated by  
Mr. Eaton

The recent news item about the victualer's license for this lunchroom brought to mind the experience in 1953 when a question arose about the strength and stability of the wharf beneath this building.

At that time this department approved the victualer's license for that summer season only, and requested Mr. Webber, your predecessor, to give us a chance to pass upon future applications.

Evidently this was overlooked and no harm done. However, we still have questions about the strength and stability of this underwork. It will be helpful if you will set up some kind of a reminder, as far as possible in advance of opening date of any applications for any kind of a license to use this particular building.

WMcD/H

Inspector of Buildings



Compt.-Question of safety of the wharf  
and building last used as a lunchroom beside  
Forest City Landing, Peaks Island

February 21, 1958

Mr. David Rubinoff, Treas.  
Casco Bay Lines  
24 Custom House Wharf

Dear Mr. Rubinoff:

Please look back in your files to my letter of May 27, 1953 on the  
above subject.

At that time you had leased the building to some party to operate  
there a lunchroom for the summer season. The time was very short to the  
date they wanted to open. Following my letter you came into the office and  
said that you realized that some of the supports were not right and that your  
company intended to reinforce them before fall. If any structural  
or strengthening work was done we were not aware of it, at least it  
evidence now.

The purpose of this letter in the midst of winter is to call the situation  
to your attention, and to the fact that this department will have to pass upon  
the situation before any licenses at least for the use of the building are issued  
or any permits involved in the use of the building. In view of this it would be  
well to consider the situation, have some qualified person make a thorough  
examination at low tide and recommend what needs to be done to make the build-  
ing and its supports permanently safe.

If this is not done shortly, it is quite likely that you may secure a  
tenant when the summer season is not far away. We shall not again approve a  
license of any character or any permits involving the use of this building  
without having it established that the building is immediately safe and with  
a good degree of permanence.

Very truly yours,

Warren McDonald  
Inspector of Buildings

WMD/H



CITY OF PORTLAND, MAINE  
DEPARTMENT OF BUILDING INSPECTION  
COMPLAINT

Location:  
Welch St., Peaks Isl.

INSPECTION COPY

COMPLAINT NO. C-53-61

Date Received May 15, 1953

Location Welch St., Peaks Island 84-R-23-24 Use of Building Former restaurant  
Forest City Landing  
 Owner's name and address Casco Bay Wharf Co., Custom House Wharf Telephone \_\_\_\_\_  
 Tenant's name and address Saul Chasman + David Rorby, off Telephone \_\_\_\_\_  
Isaac Frank Fajfellow Casco Bay Telephone \_\_\_\_\_  
 Complainant's name and address \_\_\_\_\_ Telephone \_\_\_\_\_

Description: Foundations of this building very bad.

PH

NOTES: Building is ~~xxxx~~ vacant now but understand it is to be leased for  
restaurant.

5/19/53 - Better - m  
5/21/53 - m. Saul Chasman phoned to  
say that he had been assured  
some new pilings had been put in  
and that the bldg is now structurally  
safe - m

5-25-53. This building sets on interlocking pilings and although  
this apparently has been some new pilings where old ones  
were practically gone, the supporting and bracing of these  
new members is not satisfactory with the contractor who  
understands this type of construction should make an  
examination and furnish recommendations as to  
what is needed to make this safe.

Following are some of the weak points possible at low tide.  
On practically all basis the diagonal bracing should be either  
removed, further fastened or braced so as to be effective in  
some way to this bracing is entirely above the high water line  
Some new pilings has been provided (not to count) but in most  
cases diagonal bracing was not changed to new piles which were  
been fastened to the sill and girders by 2x6 bracing in some  
cases one side only.  
On the water side, a side down on the old Fajfellow side should be  
permanently closed with a 25 sq section of the sill which  
is badly rotted and unsafe.  
On the water side, the outside wall of the building should

about 3' inside the main supports, the ends of these supports are badly eroded.



5-20-23. I think Poplett's base called by told him what I had found and recommended, but that I had lost the blue X of over it with the D. Small.

7/27/53 - ~~Section~~ - ~~Work~~

6-1-03. Went over the site with Mr. Dyer, maintenance man for Cacer Bay. Saw a row of piles, diagonal bracing, both sides braced to intermediate as well as end piles. This seems acceptable but believe that this new bracing would be better if connected with bracing bolts instead of spiked, but has strengthened this so it can be considered safe. However the whole structure gives the appearance of patchwork and strength can not be considered immediate. It is a temporary nature and several piles not dangerous, but are badly deteriorated at the level level. It would seem advisable for someone who has a good knowledge of this type construction to visit it.

6/2/53 in Riverview of Leasco Bay. Found and was told that we had appropriate license on forms of the summer season only. It said he realized some of piles are not right and they intend re-erecting them - probably before fall - with

Leon Webber,  
City Clerk

May 28, 1953

Copy to: Health Director

Warren McDonald,  
Inspector of Buildings

Victualer's license for Frank Napolitano in the building located on  
Forest City Landing, Welch St., Peaks Island

Referring to my former letter to Mr. Rubinoff giving structural conditions under this building and requesting that you give us a chance to pass upon the victualer's license before issuance, inspection has shown dangerous structural conditions beneath the building and the owner has notified me that they are already at work making good these dangerous conditions, and are fearful that the break of the weekend before the Council meeting will prevent approval of the victualer's license at the June 1st meeting although the structural conditions may actually have been corrected at this time, and because of lack of time to get our approval after our inspection has been made.

The owner claims that they have instructions from Mr. Winch of the Health Department, that they are carrying them out, and have every reason to believe that the Health Department will approve their license before Monday night.

We have no desire to unnecessarily delay them, and, while it is a practice which we do not like to see grow into a precedent, there is no objection on our part if the Municipal Officers see fit to approve the license subject to our approval before actual issuance--thus if Health Department approves, to give them a chance to operate without waiting for the meeting of June 15th.

WMcD/H

Inspector of Buildings

C-Welch St., Peaks Island  
84-R-23-24

May 27, 1953

Mr. David Rubinoff, Treas.  
24 Custom House Wharf

Copy to: City Clerk  
Health Director

Mr. Frank Napolitano,  
24 Custom House Wharf

Gentlemen:

An inspector from this office reports that the supports and bracing of the wharf beneath the restaurant at Forest City Landing, Peaks Island (Welch Street—Assessors Lot No. 84-R-23-24) are not in good structural and safe condition, and we shall be unable to give approval to the victualer's license for the restaurant prior to consideration by the Municipal Officers until the supports and bracing have been made safe with a good prospect of permanence.

Our inspector reports:

The building sets entirely on piling. Some piling has been replaced where the old were practically gone, but the supporting and bracing of the new members does not make a safe job. At low tides it is evident that in practically all cases the diagonal bracing should be replaced with proper fastenings and changed in their arrangement so as to be undoubtedly effective in bracing the structure.

When the piles were replaced in most cases diagonal fastenings were not changed to the new piles and the new piles fastened to sills and girder in a temporary manner only.

On the side of the building toward the water the outside wall of the building lands about three feet inside the main supports, and the ends of these supports are practically rotted.

It is obvious that if you mean to use this building for a licensed activity, that you must employ some competent person to work out rational means of supporting and bracing the building on sound material. Often there is the tendency in a case such as this for the owner or tenant to ask: "what this department wants them to do". That question is answered in advance by saying that it is necessary that you employ some competent structure man, accustomed to wharf construction and bracing and authorize him to strengthen the entire proposition in workmanlike manner, with suitable materials, according to the usual methods, everywhere in good construction. When this work has been done notify us for another inspection.

If you desire to have some competent person make a plan in detail of what is proposed by way of renewals and strengthening, and file that plan here as a blueprint with all of the information on it printed from the original and bearing the name of the maker, we shall be glad to check it over and see if it gives prospect of meeting the needs.

Our inspector also reports that there is a side door which, if one were to open it, would lead out onto the old ferry slip. This door must be permanently closed

Mr. David Rubinoff-----2

May 27, 1953

so that it cannot possibly be opened under any circumstances and covered or disguised in some manner so that in case of emergency no one in the restaurant would recognize the opening as a doorway. Better still would be to remove the door, stud-up the opening and cover the framework in the usual manner both outside and inside.

Very truly yours,

WMD/II

Warren McDonald  
Inspector of Buildings

Approved:  
Inspector

PS. As this letter is written there appears to be some question as to the adequacy of emergency means of egress from the restaurant to a place of safety. That will have to be worked out in a satisfactory manner since of course we cannot encourage the Municipal Officers to approve a situation where there is not safe emergency means of egress.

C-53-61-I  
Welch St., Peaks Isl.

May 19, 1953

Mr. David Rubinoff, Treas.  
430 Congress St., 2d, Custom House Wharf  
Portland, Maine

Copy to: Leon Hobber, City Clerk  
Edward W. Colby, Director of Health

Dear Mr. Rubinoff:

We have a report in this office that the foundations of the building formerly used for some type of restaurant on the wharf at Forest City Landing, Peaks Island are in very bad condition, perhaps dangerous; also that there is apparently some thought of leasing the building again for a restaurant.

We have not had opportunity to examine the building and may not have for some time; so I am writing to you immediately that you may have examination made yourself and determine the prospects.

You are no doubt aware that such a restaurant as might be here would require an annual victualer's license from the Municipal Officers of the city. Naturally we have to be very careful about approving such licenses and permits for using such buildings, since the Municipal Officers are really putting their stamp of approval on entire layout, when they issue such a license.

We are not aware whether or not there are any cooking appliances in the building now. If there are not or if the present appliances are to be replaced in any way, permits from this department are required before any of the work is started.

Of course every victualer's license has to be approved by the Director of Health before the license goes to the Municipal Officers.

Very truly yours,

Warren McDonald  
Inspector of Buildings

Wlc/h

Leon:

Please give us a chance to pass on any application for victualer's license at this location.

Warren McDonald





Forest City Bay  
LOCATION Welch St, Beach

DATE 11/13/14

PERMIT

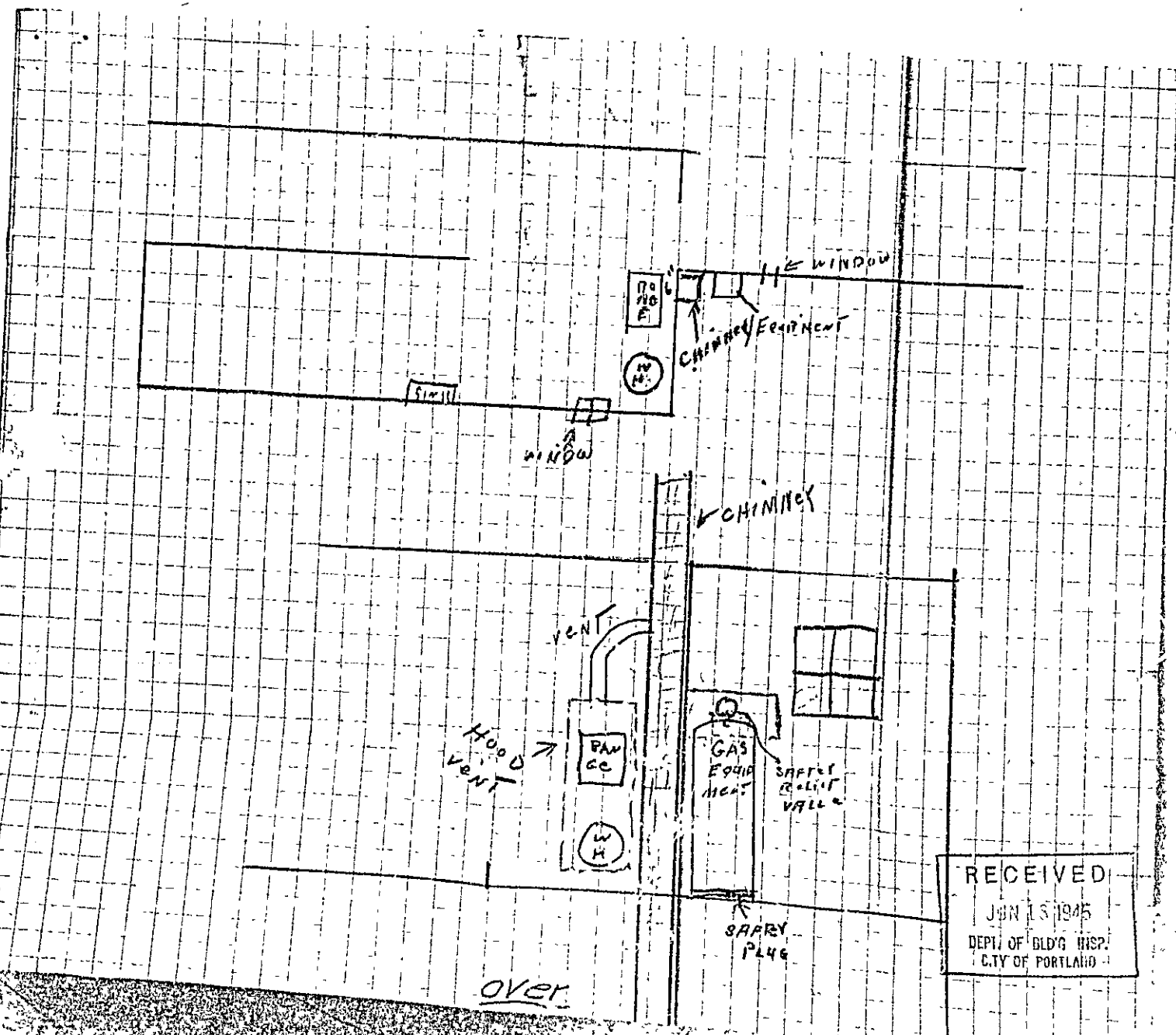
INQUIRY

COMPLAINT

It is my belief  
this installation  
was made  
without permit.

related found  
more dissonant  
of questions  
not settled

Call me if you  
will. Thank you.



RECEIVED  
 JUN 13 1945  
 DEPT. OF BLD'G INSP.  
 C. TY OF PORTLAND

Appliances are fitted with properly vented hood.

1 1/2 Gal. water heater. 9500 B.T.U. input. Requires no floor connection using propane gas.

Installation is of standard two-gallon type with all approved safety device.

Location is correct in accordance with the Underwriters

Appliances connected with 3/8" copper tubing using gas proof flared fittings.

Billington's Inc.

A. W. Keller



FILL IN COMPLETELY AND SIGN WITH INK

Permit No. \_\_\_\_\_

### APPLICATION FOR PERMIT FOR HEATING, COOKING OR POWER EQUIPMENT

Portland, Maine, June 15, 1945

To the INSPECTOR OF BUILDINGS, PORTLAND, ME.

The undersigned hereby applies for a permit to install the following heating, cooking or power equipment in accordance with the Laws of Maine, the Building Code of the City of Portland, and the following specifications:

Location Forest City Bldg., Peaks Island Use of Building Restaurant No. Stories 1  New Building  Existing

Name and address of owner of appliance Tillie Watson, Peaks Island

Installer's name and address Billington's, Inc., 180 Brighton Ave. Telephone 2-3141

#### General Description of Work

To install 1 location domestic range and domestic hot water heater (gas-fired -Philgas)

#### IF HEATER, POWER BOILER OR COOKING DEVICE

Is appliance or source of heat to be in cellar?  If not, which story 1st Kind of Fuel gas

Material of supports of appliance (concrete floor or what kind) wood - 2" above floor

Minimum distance to wood or combustible material, from top of appliance 2" top of furnace insulated

from top of smoke pipe 15" from front of appliance Over 4' from sides or back of appliance 32" 6"

Size of chimney flue 8x8 Other connections to same flue none

Hood vented to chimney  IF OIL BURNER

Name and type of burner \_\_\_\_\_ Labeled and approved by Underwriters' Laboratories?

Will operator be always in attendance?  Type of oil feed (gravity or pressure) \_\_\_\_\_

Location oil storage \_\_\_\_\_ No. and capacity of tanks \_\_\_\_\_

Will all tanks be more than seven feet from any flame?  How many tanks fireproofed? \_\_\_\_\_

Amount of fee enclosed? 1.50 (\$1.00 for one heater, etc., 50 cents additional for each additional heater, etc., in same building at same time)

Signed by Billington's, Inc. Billington's, Inc.

Signed by W. J. Burnough HEALTH OFFICER

CERTIFICATE OF OCCUPANCY REQUIREMENT IS WAIVED

NOTIFICATION BEFORE LATHING OR CLOSING-IN IS WAIVED

Sent to Health Dept. 6/15/45  
Rec'd. from Health Dept. 6/15/45

10-10-45

Permit No.

Location Welch St., Peaks Island

Owner Tillie Watson

Date of Permit 6/ 14/ 5

Post Card sent

Notif. for insp.

Approval Tag issued

Oil Burner Check List (date)

1. Kind of heat

2. Label

3. Anti-siphon

4. Oil storage

5. Tank Distance

6. Vent Pipe

7. Fill Pipe

8. Gauge

9. Rigidity

10. Feed safety

11. Pipe sizes and material

12. Control valve

13. Ash pit vent

14. Temp. or pressure safety

15. Instruction card

16.

NOTES

83. P-23-24

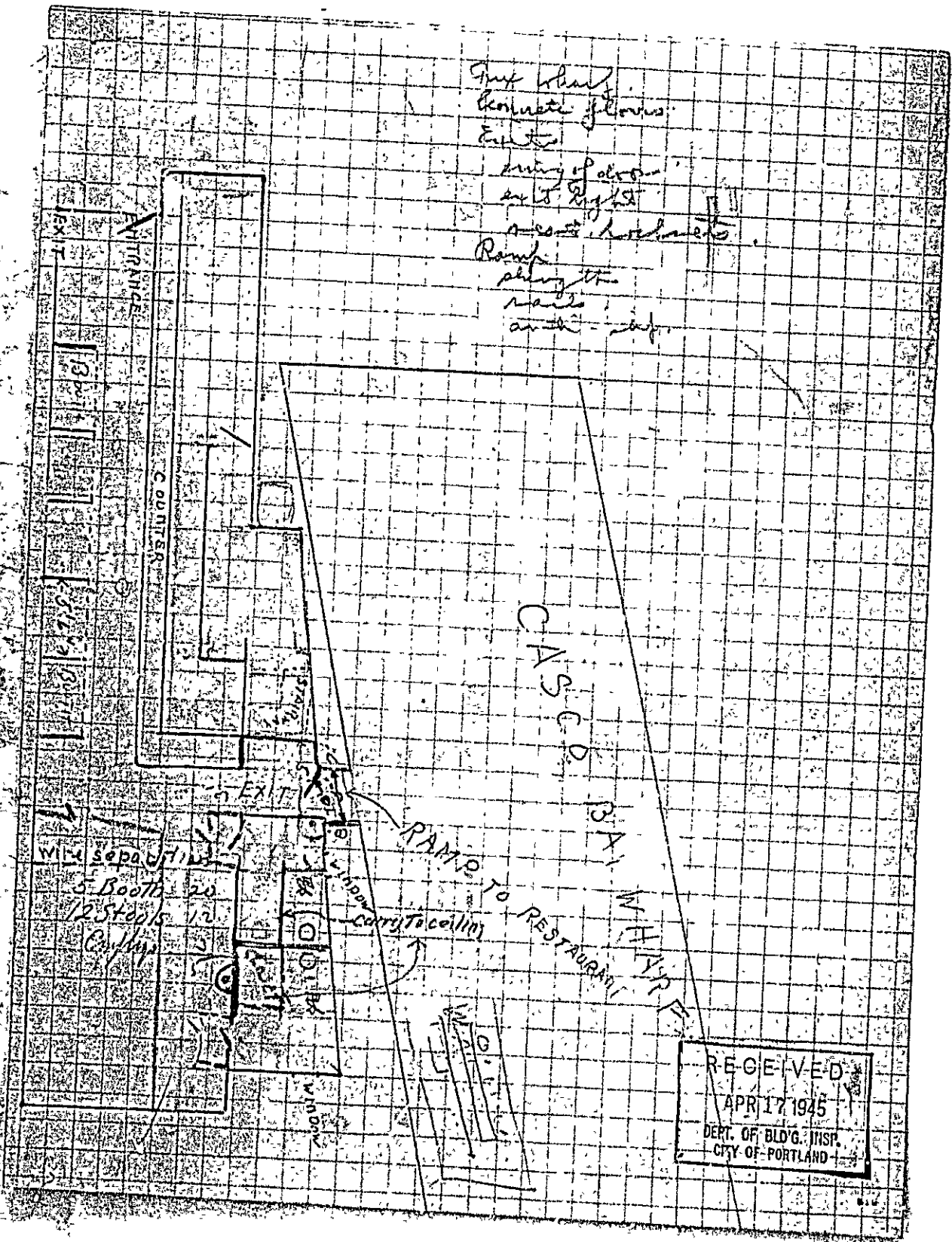
See. W. Lee to  
Receipts -

11/19/45

The balance now as outlined compares  
with our letter of the 15th - See copy  
in your office

WBB

Mr. T. M. Watson



AP Post of Welch St.  
Peaks Island-I

ATH  
X RMT  
PH  
AJS.  
BS

April 20, 1945

Mrs. I. W. Watson  
Mr. Elmer Harmon  
Casco Bay Lines

Subject: Building permit for alterations in the luncheon room or restaurant at the Post of Welch Street in the former Perry Sailing Room.

Dear Madam & Gentlemen:

Above permit is herewith, issued subject to the following:

1. Both Mrs. Watson and Mr. Harmon understand that certain of the stringers under the harbor end of this building are to be replaced or sound timbers were placed as the old ones rip beside the existing stringers from bearing to bearing, this because the present stringers are rotten. Also, certain pieces at the ends of the floor placed exposed toward the Casco Bay Wharf have apparently rotted off and get no good bearing. This situation is to be fixed in a permanent manner.

2. In his application for the permit, Mr. Harmon has neglected to say just what floor surfaces were to be covered with concrete. This is a matter to be determined by the Health Department and I suppose there is a definite understanding between Mr. Building, Mrs. Watson and Mr. Harmon as to just which surfaces are to be so covered. The specifications for the concrete and the floor drains are to be followed carefully as agreed to by Mr. Harmon on the application, but of course the surfaces required by the Health Department will have to be so covered.

3. Most of the sheathed partition which Mrs. Watson showed me she would like to move from the building on the Casco Bay Wharf is of standard construction--2x8 studs set vertically, 16 inches from center to center. As I recollect it, there is not enough of the partition to form the new kitchen, but that is immaterial as long as the entire partition to enclose the new kitchen is built in the same manner in accordance with Building Code requirements. Any defect existing in the partition to be moved will have to be corrected at this time so that the entire partition has 2x8 studs no more than 16 inches from center to center. No unfinished wood surfaces are to be exposed in the kitchen.

4. The total capacity shown on the sketch is 35, but Mrs. Watson said that in case of a picnic or other kind of outing, she wanted to be equipped so that she could accommodate at least 50 patrons at a time. On this basis the front entrance door is required to be made to swing outwards and to be equipped with a vestibule lockset which is a type of lockset which will always allow the door to be opened quickly from the inside merely by turning the usual knob or pressing on the usual thumb latch without requiring a key or any special knowledge, and all other fastenings of every door, then removed. If a screen door is used, it will have to be mounted on the inside but both permanent door and screen door should never be closed at the same time. If the weather is good and the screen door is in use, then the permanent entrance door should be fastened open, and if for any reason the permanent entrance door should be closed, the screen door should be fastened open. On the same basis the new exit door to be cut in the side of the building toward the Casco Bay Wharf is required to swing outwards, be equipped with a vestibule lockset, be no less than 8 feet wide nor less than 6 feet 6 inches high. The arrangement should be such that a person using this door can enter the room without any steps down.

5. An exit light is required for main new emergency exit and it should have lettering on the glass which is 2 1/2 inches high. The exit light should be centered at the rear end of the glass between the two corners so that it will not be obscured by the



Watson, Miami, Casco La. June \_\_\_\_\_

April 20, 1946

new kitchen partition and should have a hand or arrow pointing toward the new emergency exit door. A white light is required outside of the new emergency exit door over the ramp and this white light and exit light are required to be controlled by the same switch.

6. Mr. Hara has shown a great deal of information about the new ramp, but I assume from the sketch that the maximum span between the restaurant and Casco Bay Pier will be eight feet and that the 3x8 stringers which he indicates will be set with the 2-inch discussion upright, the 3-inch planks being run across them. The ramp must not have a pitch steeper than 1-inch vertical to 12 inches horizontal, and if the pitch is steeper than 1 in 12, a non-slip surface should be provided on the ramp.

7. Stanchions at least 34 inches high are required on both sides of the ramp, each to have a substantial low rail so close to the surface of the ramp that no person, even a small child, can slip beneath it.

8. If not already so, both doors from restaurant to Lilet room vestibule and both doors from toilet room vestibule to toilet room are required to be made self-closing in such a manner that they will be normally closed and kept closed by a suitable device.

9. Separate permits are required to cover installation of the range and the hot water heater, and license permits should be applied for by and are licensable only to the actual installer. Mrs. Watson told us that she was going to have these applications, including the bonds and rent paid over the range in her former lunchroom on the Casco Bay Pier moved to the new kitchen and that she would use the bottled gas people attached to the installations and the permits. There is nothing on the plan that shows clearly the outside of the kitchen or the arrangement of the equipment in it. In view of the fact that all of those permits for the installation of equipment as well as the things have to be approved by the Health Department before being issued, I suggest that Mrs. Watson have made a sketch of the exact arrangement and submit along with the application for permits to install the equipment so that there may be no misunderstanding later. She said that the present hood over the range was to be moved along and I understand that this hood is now to be connected to the gas by chimney outside and from at the bottom of the flue, one should now be provided, and the flue thoroughly cleaned out if found necessary.

I am issuing this permit on very incomplete information and if you are not willing to go in accordance with the above, please refrain from starting the work and return the building permit immediately. I am sure that Mrs. Watson intends to comply fully with all of the requirements. When a building permit with approval of the Health Officer upon it is issued on such indefinite information, however, there is a lot of room for misunderstanding. In such a case there would likely be delays in the issuance of the victualer's license when the restaurant is ready to open. I suggest that everything be cleared up and understood before the work progresses very far so that disappointing delays may not occur later.

Very truly yours,

Inspector of Buildings

*Review with  
Permit Dept  
W.D. [unclear]  
Peaks*

April 18, 1945

Mrs. M. Watson  
Peaks Island, Maine

Dear Madam:

With reference to the renewal of your Victualers License and the transfer of the lunch room from its present location to that of the ferry waiting room. After careful consideration and the turning down of our proposition that all food to be taken out and no person be allowed to be served inside the building whether with seats or otherwise. Now that you plan to have seats and the capacity as shown on your plan calls for thirty five we will have to insist on the toilets for both sexes and the present sewer pipe be extended into low water and while we are somewhat concerned over the possible contamination of the bathing beach nevertheless we have not the authority to set aside the ordinances and must see to the enforcement of same. Please have your contractor Mr. Elmer Harmon revise the plans accordingly and before the permit is approved by this department.

Yours very truly

Chief Restaurant Inspector

CC: Building Inspector

RECEIVED  
APR 19 1945  
BUILDING DEPT.  
CITY OF PORTLAND



(B) LIMITED BUSINESS ZONE  
APPLICATION FOR PERMIT

Class of Building or Type of Structure tb1r

Permit No. ISSU

Portland, Maine, Nov. 11 17, 1945 325  
PR 26, 1945

To the INSPECTOR OF BUILDINGS, PORTLAND, ME.

The undersigned hereby applies for a permit to ~~erect~~ alter ~~and~~ the following building ~~and~~ equipment in accordance with the Laws of the State of Maine, the Building Code of the City of Portland, plans and specifications, if any, submitted herewith and the following specifications:

Location Welch St ( Ferry-landing) Forest City Peaks Island Within Fire Limits? \_\_\_\_\_ Dist. No. \_\_\_\_\_

Owner's or Lessee's name and address Casco Bay Lines Custom House Wharf Telephone \_\_\_\_\_

Contractor's name and address Elmer Harmon City Point Rd. Peaks Island Telephone \_\_\_\_\_

Architect \_\_\_\_\_ Plans filed \_\_\_\_\_ No. of sheets \_\_\_\_\_

Proposed use of building Restaurant No. families \_\_\_\_\_

Other buildings on same lot \_\_\_\_\_

Estimated cost \$ 100 150 Fee \$ 50.00

Description of Present Building to be Altered

Material frame No. stories 1 Heat \_\_\_\_\_ Style of roof \_\_\_\_\_ Roofing \_\_\_\_\_

Last use Restaurant No. families \_\_\_\_\_

General Description of New Work

Cut in one new ~~cut~~ in south side, leading to Casco Bay Lines Wharf. The ~~space~~ space between the wharves to be spanned by a ramp 5' wide. Ramp to be 3x8 stringers with 2" plank.

To move sheathed partition in restaurant on Casco Bay Wharf to new restaurant to enclose kitchen.

To install two new booth (total 5) @ 4 per booth. 12 stools Total capacity 35  
The concrete surfacing is to be no less than two inches thick at any point, is to be pitched properly to the floor drain, if any, is to be reinforced with suitable wire mesh embedded in concrete. To be extended up the surface of walls and partitions at least four inches above the surface of floor at the wall or partition and a curved or other shaped surface provided for sanitary reasons where the horizontal surface joins the vertical surface. Before concrete is placed, suitable waterproof felt is to be laid on the floor surface to be covered. In event the additional weight concrete would overload present floor framing and supports according to Building Code standards, such floor framing and supports will be permanently strengthened accordingly. It is understood that such department stipulates also that concrete is to be waterproofed with acceptable integral waterproofing, and that surface be painted with waterproof paint especially prepared for concrete, preferably of dark red color.

It is understood that this permit does not include installation of heating apparatus which is to be taken out separately by and in the name of the heating contractor.

Details of New Work

Is any plumbing work involved in this work? \_\_\_\_\_

Is any electrical work involved in this work? \_\_\_\_\_

Size, from \_\_\_\_\_ depth \_\_\_\_\_ No. stories \_\_\_\_\_ Height average grade to top of plate \_\_\_\_\_

To be erected on solid or filled land? \_\_\_\_\_ Height average grade to highest point of roof \_\_\_\_\_

Material of foundation \_\_\_\_\_ earth or rock? \_\_\_\_\_ Thickness, top \_\_\_\_\_ bottom \_\_\_\_\_ col. or \_\_\_\_\_

Material of underpinning \_\_\_\_\_ Height \_\_\_\_\_ Thickness \_\_\_\_\_

Kind of roof \_\_\_\_\_ Rise per foot \_\_\_\_\_ Roof covering \_\_\_\_\_

No. of chimneys \_\_\_\_\_ Material of chimneys \_\_\_\_\_ of lining \_\_\_\_\_

Kind of heat \_\_\_\_\_ Type of fuel \_\_\_\_\_ Is gas fitting involved? \_\_\_\_\_

Framing lumber - Kind \_\_\_\_\_ Dressed or full size? \_\_\_\_\_

Corner posts \_\_\_\_\_ Sills \_\_\_\_\_ Girders or ledger boards? \_\_\_\_\_ Size \_\_\_\_\_

Material columns under girders \_\_\_\_\_ Size \_\_\_\_\_ Max. on centers \_\_\_\_\_

Joists (outside walls and carrying partitions) 2x4-16" O. C. Girders 6" or larger. Bridging in every floor and flat roof span over 8 feet. Sills and corner posts all one piece in cross section.

Joists and rafters: 1st floor \_\_\_\_\_ 2nd \_\_\_\_\_ 3rd \_\_\_\_\_ roof \_\_\_\_\_

On centers: 1st floor \_\_\_\_\_ 2nd \_\_\_\_\_ 3rd \_\_\_\_\_ roof \_\_\_\_\_

Maximum span: 1st floor \_\_\_\_\_ 2nd \_\_\_\_\_ 3rd \_\_\_\_\_ roof \_\_\_\_\_

If one story building with masonry walls, thickness of walls? \_\_\_\_\_ height? \_\_\_\_\_

If a Garage

No. cars now accommodated on same lot \_\_\_\_\_, to be accommodated \_\_\_\_\_

Total number commercial cars to be accommodated \_\_\_\_\_

Will automobile repairing be done other than minor repairs to cars habitually stored in the proposed building? \_\_\_\_\_

Miscellaneous

Will above work require removal or disturbing of any shade tree on a public street? no

Will there be in charge of the above work a person licensed to see that the State and City \_\_\_\_\_ thereto

W. J. BURROUGHS, M. D., CITY HEALTH OFFICER

W. J. Burroughs  
City Health Officer  
Signature and stamp area

NOT COMPLETED

Welch Island

Owner: Casco Bay Lines

Date of permit: 4/20/45

Notif. closing-in

Inspn. closing-in

Final Notif.

Final Inspn.

Cert. of Occupancy issued

NOTES 88-11-27

5/10/45 - Cotton life 2042

Considerable work done. OK

done. OK

5/28/45 - 2 planks

have not been repaired.

No curbing on any

concrete floors that

have been put in.

→ Mrs. Watson states

definitely she will move

by 6/1/45

doors with doors to

be corrected. OK.