

34-36 INVERNESS STREET



SHAW-WELKER

Full cut #920R • Half cut #9102R • Third cut #9203R • Fifth cut #9205R



APPLICATION FOR PERMIT

PERMIT ISSUED

B.O.C.A. USE GROUP .....

B.O.C.A. TYPE OF CONSTRUCTION 001153

ZONING LOCATION R-5 PORTLAND, MAINE, Oct. 23, 1981

OCT 26 1981

CITY OF PORTLAND

To the DIRECTOR OF BUILDING & INSPECTION SERVICES, PORTLAND, MAINE

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

LOCATION 34 Inverness St. Fire District #1 [ ] #2 [ ]
1. Owner's name and address Phyllis E. Carter - same Telephone 772-4547
2. Lessee's name and address Telephone 774-3921
3. Contractor's name and address Larry Carter - 49 Hawthorne St. Telephone 772-0998
4. Architect Specifications Plans No. of sheets
Proposed use of building dwelling with porch No. families 1
Last use No. families
Material No. stories Heat Style of roof Roofing
Other buildings on same lot
Estimated contractual cost \$ 3,500 Fee \$ 30.00

FIELD INSPECTOR—Mr.
This application is for:
Dwelling
Garage
Masonry Bldg.
Metal Bldg.
Alterations
Demolition
Change of Use
Other

GENERAL DESCRIPTION
To demolish 7' x 22' porch and to
To construct 10' x 20' enclosed porch
as per plans 4 sheets of plans.
to set on full foundation.
Stamp of Special Conditions

NOTE TO APPLICANT: Separate permits are required by the installers and subcontractors of heating, plumbing, electrical and mechanicals.

PERMIT IS TO BE ISSUED TO 1 [x] 2 [ ] 3 [ ] 4 [ ]
Other: .....

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
Kind of roof Rise per foot Roof covering
No. of chimneys Material of chimneys of using Kind of heat fuel
Framing Lumber—Kind Dressed or full size? Corner posts Sills
Size Girder Columns under girders Size Max. on centers
Studs (outside walls and carrying partitions) 2x4-16" O. C. Bridging in every floor and flat roof span over 8 feet.
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

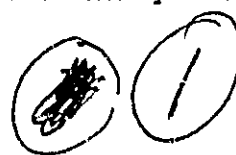
No. cars now accommodated on same lot, to be accommodated number commercial cars to be accommodated
Will automobile repairing be done other than minor repairs to cars habitually stored in the proposed building?

APPROVALS BY: DATE
BUILDING INSPECTION—PLAN EXAMINER
ZONING:
BUILDING CODE:
Fire Dept.:
Health Dept.:
Others:

MISCELLANEOUS
Will work require disturbing of any tree on a public street?
Will there be in charge of the above work a person competent to see that the State and City requirements pertaining thereto are observed?

Signature of Applicant Phyllis E. Carter Phone # same
Type Name of above Phyllis Carter 1 [x] 2 [ ] 3 [ ] 4 [ ]
Other and Address

FIELD INSPECTOR'S COPY







FILL IN AND SIGN WITH INK

APPLICATION FOR PERMIT FOR HEATING, COOKING OR POWER EQUIPMENT

Portland, Maine, March 31, 1960

PERMIT ISSUED 10202 MAR 31 1960 CITY OF PORTLAND

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 31 Inverness St. Use of Building Dwelling No. Stories 1 1/2
Name and address of owner of appliance Norman McMillan, 31 Inverness St.
Installer's name and address A.E. Moody, 479 Auburn St. Telephone 2-C072

General Description of Work

To install Forced hot water heating system in place of hot air system.

IF HEATER, OR POWER BOILER

Location of appliance basement Any burnable material in floor surface or beneath? none
If so, how protected? Kind of fuel? oil
Minimum distance to burnable material, from top of appliance or casing top of furnace 2 1/2'
From top of smoke pipe over 18" From front of appliance over 4' From sides or back of appliance over 3'
Size of chimney flue 8x12 Other connections to same flue none
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? yes

IF OIL BURNER

Name and type of burner Hart-gun type Labelled by underwriters' laboratories? yes
Will operator be always in attendance? Does oil supply line feed from top or bottom of tank? bottom
Type of floor beneath burner concrete Size of vent pipe 1 1/2"
Location of oil storage basement Number and capacity of tanks 1-275 existing
Low water shut off Make No.
Will all tanks be more than five feet from any flame? yes How many tanks enclosed?
Total capacity of any existing storage tanks for furnace burners

IF COOKING APPLIANCE

Location of appliance Any burnable material in floor surface or beneath?
If so, how protected? Height of Legs, if any
Skirting at bottom of appliance? Distance to combustible material from top of appliance?
From front of appliance From sides and back From top of smokepipe
Size of chimney flue Other connections to same flue
Is hood to be provided? If so, how vented? Forced or gravity?
If gas fired, how vented? Rated maximum demand per hour

MISCELLANEOUS EQUIPMENT OR SPECIAL INFORMATION

Amount of fee enclosed? 2.00 (\$2.00 for one heater, etc., 50 cents additional for each additional heater, etc., in same building at same time.)

APPROVED

Handwritten signature and date: A.E. Moody 3-31-60

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

A.E. Moody

Signature of Installer by:

Handwritten signature of installer

CS 360

INSPECTION COPY

F.M.

4-14

Permit No. 1507-0392  
 Location San Francisco, Ca.  
 Owner Norman McMillan  
 Date of permit 3/13/66  
 Approved 04/25/66

| APPLICANT'S RESPONSIBILITIES  | INSPECTOR'S RESPONSIBILITIES  | DATE | INITIALS |
|---|---|------|----------|
| <p>1. Obtain and maintain a valid permit.</p> <p>2. Notify the inspector of any changes in the work.</p> <p>3. Provide access to the work area.</p> <p>4. Provide necessary utilities.</p> <p>5. Provide necessary permits from other agencies.</p> <p>6. Provide necessary safety equipment.</p> <p>7. Provide necessary protective equipment.</p> <p>8. Provide necessary first aid kit.</p> <p>9. Provide necessary fire extinguisher.</p> <p>10. Provide necessary warning signs.</p> <p>11. Provide necessary barriers.</p> <p>12. Provide necessary traffic control.</p> <p>13. Provide necessary lighting.</p> <p>14. Provide necessary ventilation.</p> <p>15. Provide necessary noise control.</p> <p>16. Provide necessary dust control.</p> <p>17. Provide necessary odor control.</p> <p>18. Provide necessary temperature control.</p> <p>19. Provide necessary humidity control.</p> <p>20. Provide necessary air quality control.</p> <p>21. Provide necessary water quality control.</p> <p>22. Provide necessary soil quality control.</p> <p>23. Provide necessary sediment control.</p> <p>24. Provide necessary erosion control.</p> <p>25. Provide necessary silt control.</p> <p>26. Provide necessary turbidity control.</p> <p>27. Provide necessary total suspended solids control.</p> <p>28. Provide necessary total phosphorus control.</p> <p>29. Provide necessary total nitrogen control.</p> <p>30. Provide necessary dissolved oxygen control.</p> <p>31. Provide necessary pH control.</p> <p>32. Provide necessary conductivity control.</p> <p>33. Provide necessary hardness control.</p> <p>34. Provide necessary calcium control.</p> <p>35. Provide necessary magnesium control.</p> <p>36. Provide necessary iron control.</p> <p>37. Provide necessary manganese control.</p> <p>38. Provide necessary copper control.</p> <p>39. Provide necessary lead control.</p> <p>40. Provide necessary zinc control.</p> <p>41. Provide necessary cadmium control.</p> <p>42. Provide necessary chromium control.</p> <p>43. Provide necessary nickel control.</p> <p>44. Provide necessary cobalt control.</p> <p>45. Provide necessary selenium control.</p> <p>46. Provide necessary molybdenum control.</p> <p>47. Provide necessary boron control.</p> <p>48. Provide necessary fluoride control.</p> <p>49. Provide necessary nitrate control.</p> <p>50. Provide necessary nitrite control.</p> <p>51. Provide necessary ammonia control.</p> <p>52. Provide necessary urea control.</p> <p>53. Provide necessary cyanide control.</p> <p>54. Provide necessary fluoride control.</p> <p>55. Provide necessary iodine control.</p> <p>56. Provide necessary bromine control.</p> <p>57. Provide necessary chlorine control.</p> <p>58. Provide necessary sulfur control.</p> <p>59. Provide necessary phosphorus control.</p> <p>60. Provide necessary potassium control.</p> <p>61. Provide necessary sodium control.</p> <p>62. Provide necessary calcium control.</p> <p>63. 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Verify the safety equipment.</p> <p>4. Verify the protective equipment.</p> <p>5. Verify the first aid kit.</p> <p>6. Verify the fire extinguisher.</p> <p>7. Verify the warning signs.</p> <p>8. Verify the barriers.</p> <p>9. Verify the traffic control.</p> <p>10. Verify the lighting.</p> <p>11. Verify the ventilation.</p> <p>12. Verify the noise control.</p> <p>13. Verify the dust control.</p> <p>14. Verify the odor control.</p> <p>15. Verify the temperature control.</p> <p>16. Verify the humidity control.</p> <p>17. Verify the air quality control.</p> <p>18. Verify the water quality control.</p> <p>19. Verify the soil quality control.</p> <p>20. Verify the sediment control.</p> <p>21. Verify the erosion control.</p> <p>22. Verify the silt control.</p> <p>23. Verify the turbidity control.</p> <p>24. Verify the total suspended solids control.</p> <p>25. Verify the total phosphorus control.</p> <p>26. Verify the total nitrogen control.</p> <p>27. 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**IF COOKING**

1. Is the food cooked at a temperature of at least 160°F for 15 minutes?

2. Is the food cooked at a temperature of at least 170°F for 10 minutes?

3. Is the food cooked at a temperature of at least 180°F for 5 minutes?

4. Is the food cooked at a temperature of at least 190°F for 2 minutes?

5. Is the food cooked at a temperature of at least 200°F for 1 minute?

6. Is the food cooked at a temperature of at least 210°F for 30 seconds?

7. Is the food cooked at a temperature of at least 220°F for 15 seconds?

8. Is the food cooked at a temperature of at least 230°F for 10 seconds?

9. Is the food cooked at a temperature of at least 240°F for 5 seconds?

10. Is the food cooked at a temperature of at least 250°F for 3 seconds?

11. Is the food cooked at a temperature of at least 260°F for 2 seconds?

12. Is the food cooked at a temperature of at least 270°F for 1 second?

13. Is the food cooked at a temperature of at least 280°F for 1/2 second?

14. Is the food cooked at a temperature of at least 290°F for 1/4 second?

15. Is the food cooked at a temperature of at least 300°F for 1/8 second?

16. Is the food cooked at a temperature of at least 310°F for 1/16 second?

17. Is the food cooked at a temperature of at least 320°F for 1/32 second?

18. Is the food cooked at a temperature of at least 330°F for 1/64 second?

19. Is the food cooked at a temperature of at least 340°F for 1/128 second?

20. Is the food cooked at a temperature of at least 350°F for 1/256 second?

21. Is the food cooked at a temperature of at least 360°F for 1/512 second?

22. Is the food cooked at a temperature of at least 370°F for 1/1024 second?

23. Is the food cooked at a temperature of at least 380°F for 1/2048 second?

24. Is the food cooked at a temperature of at least 390°F for 1/4096 second?

25. Is the food cooked at a temperature of at least 400°F for 1/8192 second?

26. Is the food cooked at a temperature of at least 410°F for 1/16384 second?

27. Is the food cooked at a temperature of at least 420°F for 1/32768 second?

28. Is the food cooked at a temperature of at least 430°F for 1/65536 second?

29. Is the food cooked at a temperature of at least 440°F for 1/131072 second?

30. Is the food cooked at a temperature of at least 450°F for 1/262144 second?

31. Is the food cooked at a temperature of at least 460°F for 1/524288 second?

32. Is the food cooked at a temperature of at least 470°F for 1/1048576 second?

33. Is the food cooked at a temperature of at least 480°F for 1/2097152 second?

34. Is the food cooked at a temperature of at least 490°F for 1/4194304 second?

35. Is the food cooked at a temperature of at least 500°F for 1/8388608 second?

36. Is the food cooked at a temperature of at least 510°F for 1/16777216 second?

37. Is the food cooked at a temperature of at least 520°F for 1/33554432 second?

38. Is the food cooked at a temperature of at least 530°F for 1/67108864 second?

39. Is the food cooked at a temperature of at least 540°F for 1/134217728 second?

40. Is the food cooked at a temperature of at least 550°F for 1/268435456 second?

41. Is the food cooked at a temperature of at least 560°F for 1/536870912 second?

42. Is the food cooked at a temperature of at least 570°F for 1/1073741824 second?

43. Is the food cooked at a temperature of at least 580°F for 1/2147483648 second?

44. Is the food cooked at a temperature of at least 590°F for 1/4294967296 second?

45. Is the food cooked at a temperature of at least 600°F for 1/8589934592 second?

46. Is the food cooked at a temperature of at least 610°F for 1/17179869184 second?

47. Is the food cooked at a temperature of at least 620°F for 1/34359738368 second?

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57. Is the food cooked at a temperature of at least 720°F for 1/35184372088832 second?

58. Is the food cooked at a temperature of at least 730°F for 1/70368744177664 second?

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74. Is the food cooked at a temperature of at least 890°F for 1/4611686018427387904 second?

75. Is the food cooked at a temperature of at least 900°F for 1/9223372036854775808 second?

76. Is the food cooked at a temperature of at least 910°F for 1/18446744073709551616 second?

77. Is the food cooked at a temperature of at least 920°F for 1/36893488147419103232 second?

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79. Is the food cooked at a temperature of at least 940°F for 1/147573952589676412928 second?

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83. Is the food cooked at a temperature of at least 980°F for 1/2361183241434822606848 second?

84. Is the food cooked at a temperature of at least 990°F for 1/4722366482869645213696 second?

85. Is the food cooked at a temperature of at least 1000°F for 1/9444732965739290427392 second?

**IF RECEIPT INFORMATION**

1. Is the receipt information accurate?

2. Is the receipt information complete?

3. Is the receipt information legible?

4. Is the receipt information signed by the inspector?

5. Is the receipt information dated?

6. Is the receipt information stamped?

7. Is the receipt information filed?

8. Is the receipt information retained?

9. Is the receipt information accessible?

10. Is the receipt information available?

11. Is the receipt information usable?

12. Is the receipt information reliable?

13. Is the receipt information valid?

14. Is the receipt information correct?

15. Is the receipt information true?

16. Is the receipt information honest?

17. Is the receipt information fair?

18. Is the receipt information just?

19. Is the receipt information equitable?

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# APPLICATION FOR PERMIT

Class of Building or Type of Structure Third Class

Portland, Maine, April 18, 1949

PERMIT ISSUED  
00108  
APR 20 1949

CITY OF PORTLAND

To the INSPECTOR OF BUILDINGS, PORTLAND, ME.

The undersigned hereby applies for a permit to erect ~~and to occupy~~ the following building ~~and to occupy~~ 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 34 Inverness Street Within Fire Limits? no Dist. No. \_\_\_\_\_  
 Owner's name and address Norman McMillan, 34 Inverness Street Telephone \_\_\_\_\_  
 Lessee's name and address \_\_\_\_\_ Telephone \_\_\_\_\_  
 Contractor's name and address W. A. Whitehouse, 88 Pennsylvaniz Ave. So. Portland Telephone none  
 Architect \_\_\_\_\_ Specifications \_\_\_\_\_ Plans yes No. of sheets 1  
 Proposed use of building 1-car garage No. families \_\_\_\_\_  
 Last use \_\_\_\_\_ No. families \_\_\_\_\_  
 Material \_\_\_\_\_ No. stories \_\_\_\_\_ Heat \_\_\_\_\_ Style of roof \_\_\_\_\_ Roofing \_\_\_\_\_  
 Other buildings on same lot Dwelling house  
 Estimated cost \$ 150 Fee \$ 2.00

### General Description of New Work

To construct one-car frame garage 12' x 20'.

CERTIFICATE OF OCCUPANCY  
REQUIREMENT IS WAIVED

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 W. A. Whitehouse

### Details of New Work

Is any plumbing work involved in this work? no Is any electrical work involved in this work? no  
 Height average grade to top of plate 7' Height average grade to highest point of roof 10'  
 Size, front 12' depth 20' No. stories 1 solid or filled land? \_\_\_\_\_ earth or rock? \_\_\_\_\_  
 Material of foundation cedar posts at least 4' below grade Thickness, top \_\_\_\_\_ bottom \_\_\_\_\_ cellar \_\_\_\_\_  
 Material of underpinning \_\_\_\_\_ Height \_\_\_\_\_ Thickness \_\_\_\_\_  
 Kind of roof Pitch Rise per foot 5/8 6" Roof covering Asphalt Glass C Und Lab  
 No. of chimneys \_\_\_\_\_ Material of chimneys \_\_\_\_\_ of lining \_\_\_\_\_ Kind of heat \_\_\_\_\_ fuel \_\_\_\_\_  
 Framing lumber—Kind hemlock Dressed or full size? dressed  
 Corner posts 2-2x4 Sills 4x6 Girt or ledger board? \_\_\_\_\_ Size \_\_\_\_\_  
 Girders \_\_\_\_\_ Size \_\_\_\_\_ Columns under girders \_\_\_\_\_ Size \_\_\_\_\_ Max. on centers \_\_\_\_\_  
 Studs (outside walls and carrying partitions) 2x4-16" O. C. Bridging in every floor and flat roof span over 8 feet.  
 Joists and rafters: 1st floor cinders, 2nd \_\_\_\_\_, 3rd \_\_\_\_\_, roof 2x4  
 On centers: 1st floor \_\_\_\_\_, 2nd \_\_\_\_\_, 3rd \_\_\_\_\_, roof 24"  
 Maximum span: 1st floor \_\_\_\_\_, 2nd \_\_\_\_\_, 3rd \_\_\_\_\_, roof 6'  
 If one story building with masonry walls, thickness of walls? \_\_\_\_\_ height? \_\_\_\_\_

### If a Garage

No. cars now accommodated on same lot 0, to be accommodated 1 number commercial cars to be accommodated 0  
 Will automobile repairing be done other than minor repairs to cars habitually stored in the proposed building? no

### 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

Norman McMillan

APPROVED:

OK - 4/20/49 - AJS.

Signature of owner by: William W. Whitehouse

Permit No 49/498

Location 34 Inverness St.

Owner Norman McMillan

Date of permit 4/20/49

Notif. closing-in

Inspn closing-in

Final Notif.

Final Inspn

5/19/49

Cert. of Occupancy issued

none

NOTE

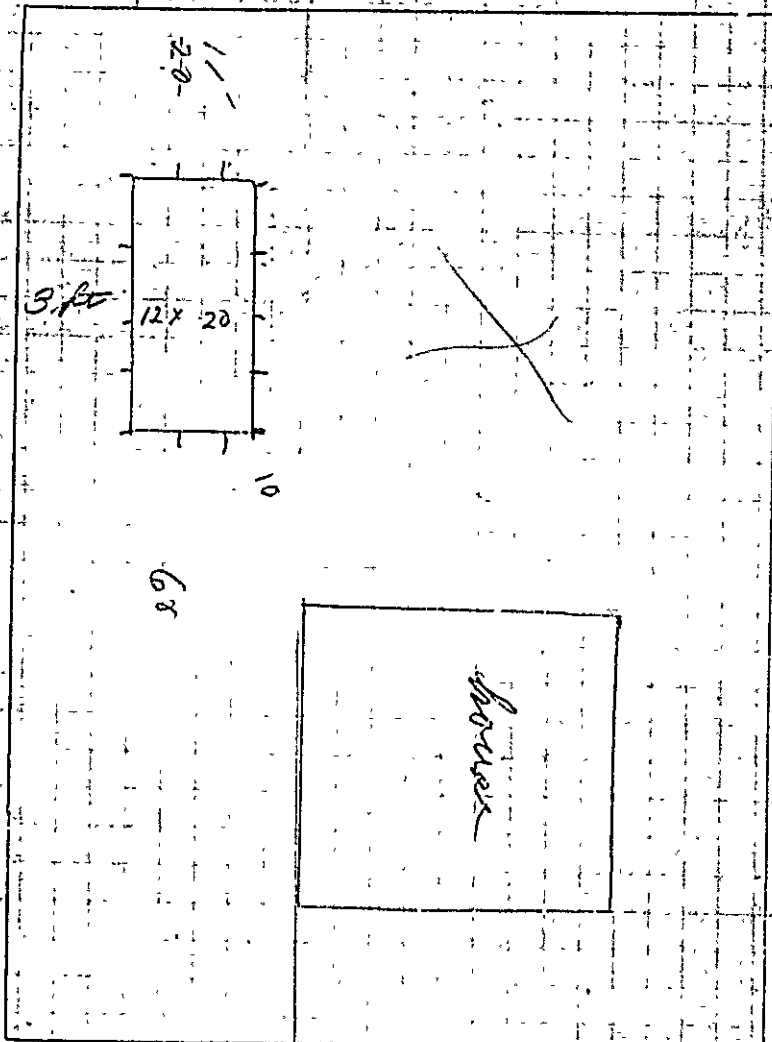
4/20/49 - Location 0.15'

888

5/19/49 - Work done

single plant study &  
only signs of vegetation  
detected on site other  
but decided to cut it  
down.

888



34 Inverness St.

RECEIVED  
APR 18 1949  
DEPT. OF BLD'G. INSP.  
CITY OF PORTLAND





FILL IN AND SIGN WITH INK

APPLICATION FOR PERMIT FOR HEATING, COOKING OR POWER EQUIPMENT

02156 SEP 29 1947

Portland, Maine, Sept. 20, 1947

To the INSPECTOR OF BUILDINGS, PORTLAND, MAINE

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 34 Inverness Street Use of Building Dwelling No. Stories 2.1 Existing Building Existing
Name and address of owner of appliance Norman McMillan, 34 Inverness Street
Installer's name and address Portland Stove Foundry, 57 Kennebec Street Telephone E-3864

General Description of Work

To install gravity warm air 3-way system to replace one pipe heater

IF HEATER, OR POWER BOILER

Location of appliance or source of heat Cellar Type of floor beneath appliance Concrete
If wood, how protected? Kind of fuel Oil
Minimum distance to wood or combustible material, from top of appliance or casing top of furnace register wood 1" away
From top of smoke pipe 18" From front of appliance over 4" From sides or back of appliance over 3"
Size of chimney flue 2x8 Other connections to same flue None
If gas fired, how vented? Rated maximum demand per hour

IF OIL BURNER

Name and type of burner Labelled by underwriter's laboratories?
Will operator be always in attendance? Does oil supply line feed from top or bottom of tank?
Type of floor beneath burner
Location of oil storage Number and capacity of tanks
If two 275-gallon tanks, will three-way valve be provided?
Will all tanks be more than five feet from any flame? How many tanks fire proofed?
Total capacity of any existing storage tanks for furnace burners

IF COOKING APPLIANCE

Location of appliance Kind of fuel Type of floor beneath appliance
If wood, how protected?
Minimum distance to wood or combustible material from top of appliance
From front of appliance From sides and back From top of smoke pipe
Size of chimney flue Other connections to same flue
Is hood to be provided? If so, how vented?
If gas fired, how vented? Rated maximum demand per hour

MISCELLANEOUS EQUIPMENT OR SPECIAL INFORMATION

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

APPROVED: [Signature] 92247 PM

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

Portland Stove Foundry

Signature of Installer By: Richard Lawrence

INSPECTION COPY





FILL IN COMPLETELY AND SIGN WITH INK

PERMIT 1530

Permit No. 1752

OCT 16 1937

APPLICATION FOR PERMIT FOR HEATING, COOKING OR POWER EQUIPMENT

Portland, Maine, October 16, 1937

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 34 Inverness Street Use of Building dwelling house No. Stories 1

Name and address of owner Mrs. Aphia Moffett, 34 Inverness St. Ward 9

Contractor's name and address A. E. Hoody, 471 Auburn St. Telephone 2-0672

General Description of Work

To install Oil Burning Equipment in connection with existing warm air heat

IF HEATER, POWER BOILER OR COOKING DEVICE

Is heater or source of heat to be in cellar? yes If not, which story \_\_\_\_\_ Kind of Fuel Oil

Material of supports of heater or equipment (concrete floor or what kind) concrete

Minimum distance to wood or combustible material, from top of boiler or casing top of furnace, from top of smoke pipe \_\_\_\_\_, from front of heater \_\_\_\_\_, from side, or back of heater \_\_\_\_\_

Size of chimney flue \_\_\_\_\_ Other connections to same flue \_\_\_\_\_

IF OIL BURNER

Name and type of burner Waco Labeled and approved by Underwriters' Laboratories? yes

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

Location oil storage basement No. and capacity of tanks 1 275 gal.

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

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

Signature of contractor A. E. Hoody

INSPECTION COPY

34-0

RECEIVED OCT 16 1937

5718

Ward 9 Permit No. 37/1152

Location 34 Fremont St

Owner Miss Aphia Moffett

Date of permit 10/15/37

Post Card sent 10/16/37

Notif. for insp. 10/20/37

Approval Tag issued 10/20/37

Oil Burner Check List (date) 10/20/37

1. Kind of heat Oil Pipe

2. Label 1252187

3. Anti-siphon

4. Oil storage

5. Tank distance

6. Vent pipe

7. P.H. pipe

8. Gauge

9. Rigidity

10. Feed safety

11. Pipe sizes and material

12. Control valve

13. Ash pit vent

14. Trip or pressure safety

15. Instruction card

16. Drift in State in South pipe

NOTES

Please see clearance





PERMIT ISSUED

Permit No. 123

APR 8 1928

APPLICATION FOR PERMIT

Class of Building or Type of Structure Third Class

Portland, Maine, April 2, 1928

To the INSPECTOR OF BUILDINGS, PORTLAND, ME.

The undersigned hereby applies for a permit to erect and install the following building structure 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 Lot 92 Inverness Street (34-36) Ward 9 Within Fire Limits? No Dist. No.
Owner's or Lessee's name Charles A. D. Dixon, 51 East Kitter St. Telephone 2218
Contractor's name J. O. Walker, 226 Hartley St. Telephone
Architect's name
Proposed use No. families 1
Other buildings c

Description of Present Building to be Altered

Material No. stories Heat Style of roof Roofing
Last use No. families

General Description of New Work

To erect frame dwelling house

Details of New Work

Size, front 24' depth 34' No. stories 1 Height average grade to highest point of roof 20'
To be erected on solid or filled land? solid earth or rock? earth
Material of foundation Concrete Thickness, top 10" botto. 12"
Material of underpinning Concrete block Height 32" Thickness 8"
Kind of roof Pitch Roof covering Asphalt shingles Class C Und. Lab.
No. of chimneys one Material of chimneys brick of lining tile
Kind of heat Hot air (one pipe) Type of fuel coal Distance, heater to chimney 10'
If oil burner, name and model
Capacity and location of oil tanks
Is gas fitting involved? Yes NO/16' Size of service
Corner posts 4x6 Sills 4x4 Girt or ledger board? Size
Material columns under girders iron pipe Size 4" Max. on centers 8'
Studs (outside walls and carrying partitions) 2x1-16" O.C. Girders 6x8 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 2x8, 2nd 2x6 no floor, 3rd, roof 2x6
On centers: 1st floor 16", 2nd 16", 3rd, roof 24"
Maximum span: 1st floor 12', 2nd 12', 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
Plans filed as part of this application? yes No. sheets 1
Estimated cost \$2500. Fee \$ 1.25 21.50
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
Signature of owner Charles A. D. Dixon

INSPECTION COPY

Signature of owner

J. O. Walker

6034

Wa 9 Permit No. 28/436 X  
 Location Lot 92 Duressness St  
 Owner Charles A. D. Dixon  
 Date of permit 7/3/28  
 Contr. closing-in 3/28/25 5/1/25/20094  
 Inspn. closing-in 5/7/28  
 Final Notif. 6/2/28 9:30 7/1/28 letter  
 Final Inspn. 7/6/28  
 Cert. of Occupancy issued 7/6/28

Front Boarding 2nd floor  
 to be made tight

NOTES

~~Cellar smoke shaft opening  
 floor  
 Smoke shaft to be closed  
 to partition only  
 Sargant block  
 Flue line not cemented  
 good aspect chimney at  
 front  
 Fire tank 2nd level  
 chimney to be closed  
 back under floor R. 1/3 3/1/28 etc  
 Street stairs in front of building  
 Cellar smoke shaft opening  
 not cut  
 Support cellar stairs  
 opening in front of cellar  
 cut with chisel  
 over~~

De althou of street signing to be altered

General Description of New Work

Return of No. 28

|  |  |
|--|--|
| Name of contractor<br>Address of contractor<br>Name of architect<br>Address of architect<br>Name of engineer<br>Address of engineer<br>Name of inspector<br>Address of inspector<br>Name of permittee<br>Address of permittee<br>Name of owner<br>Address of owner<br>Name of agent<br>Address of agent<br>Name of contractor<br>Address of contractor<br>Name of architect<br>Address of architect<br>Name of engineer<br>Address of engineer<br>Name of inspector<br>Address of inspector<br>Name of permittee<br>Address of permittee<br>Name of owner<br>Address of owner<br>Name of agent<br>Address of agent | Date of contract<br>Date of completion<br>Date of inspection<br>Date of certificate<br>Date of payment<br>Date of receipt<br>Date of delivery<br>Date of installation<br>Date of testing<br>Date of approval<br>Date of signature<br>Date of stamp<br>Date of filing<br>Date of recording<br>Date of publication<br>Date of circulation<br>Date of distribution<br>Date of sale<br>Date of purchase<br>Date of exchange<br>Date of gift<br>Date of inheritance<br>Date of bequest<br>Date of donation<br>Date of loan<br>Date of mortgage<br>Date of lease<br>Date of license<br>Date of franchise<br>Date of patent<br>Date of trademark<br>Date of copyright<br>Date of trademark<br>Date of copyright |
|--|--|