

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716

Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0202267 - DEVIL & ANGEL @ GREAT MALL		Site Address 447 GREAT MALL DR 172, MILPITAS, CA 95035		Inspection Date 08/14/2025		Placard Color & Score YELLOW 65		
Program PR0306687 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name JOE YANG		Inspection Time 13:50 - 15:15			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By VALENTINE				FSC Not Available

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				
K02	Communicable disease; reporting/restriction/exclusion	X						S
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						S
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records		X		X			
K09	Proper cooling methods						X	
K10	Proper cooking time & temperatures						X	
K11	Proper reheating procedures for hot holding						X	
K12	Returned and reservice of food					X		
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized	X						N
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display						X	
K17	Compliance with Gulf Oyster Regulations						X	
K18	Compliance with variance/ROP/HACCP Plan						X	
K19	Consumer advisory for raw or undercooked foods						X	
K20	Licensed health care facilities/schools: prohibited foods not being offered						X	
K21	Hot and cold water available			X				
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals	X						

GOOD RETAIL PRACTICES		OUT	COS
K24	Person in charge present and performing duties		
K25	Proper personal cleanliness and hair restraints		
K26	Approved thawing methods used; frozen food		
K27	Food separated and protected	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0202267 - DEVIL & ANGEL @ GREAT MALL	Site Address 447 GREAT MALL DR 172, MILPITAS, CA 95035	Inspection Date 08/14/2025
Program PR0306687 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name JOE YANG	Inspection Time 13:50 - 15:15
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

1. Hot dogs and mozzarella cheese on sticks measured 55F in the under-counter cooler unit next to the fryer. Per the PIC, these items were taken out and prepped prior to putting them into the under-counter cooler less than 2 hours prior.

***NOTE: Refrigeration equipment MUST be capable of holding potentially hazardous foods at or below 41F.**

2. Two large blocks of mozzarella cheese measured 51F on cardboard boxes outside of the walk-in. Per an employee, she took them out of the walk-in 10 minutes ago to start prepping. No active prep of these cheese blocks observed.

3. Pistachio and heavy cream mix measured 72F while sitting in a metal container on the front counter near the register. Per an employee, it was made 1 hour prior.

[CA] PHF shall be held at or below 41F, OR at or above 135F to prevent the growth of bacteria.

[COS] Hot dogs and mozzarella cheese on sticks relocated to the walk-in cooler. Mozzarella cheese blocks relocated to walk-in cooler. Pistachio and heavy cream mix to be used or discarded within 4 hours of first mixing (3 hours from the time of inspection).

Follow-up By
08/19/2025

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations:

Two metal containers of cooked boba pearls are on TPHC, per the PIC (person in charge). Containers lacked time labels.

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

Follow-up By
08/19/2025

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations:

Facility lacks a food safety certificate. One employee's food handler card could not be provided upon request.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire. Food handler cards must be available upon request at all times.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

OFFICIAL INSPECTION REPORT

Facility FA0202267 - DEVIL & ANGEL @ GREAT MALL	Site Address 447 GREAT MALL DR 172, MILPITAS, CA 95035	Inspection Date 08/14/2025
Program PR0306687 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name JOE YANG	Inspection Time 13:50 - 15:15

Inspector Observations:

Hand wash sink in the back prep area in front of the walk-in observed to be filled and thus obstructed with 3+ stacked 5 gallon plastic containers. Hand wash sink in the left corner of the front prep area observed to be fully obstructed with a cart and two tea dispensers.

***Note: Hand wash sink in the far right corner of the front prep area, next to the prep sink, was available for use Employee cutting cheese in the back prep area states that she removes the 5 gallon plastic containers from inside the hand sink basin, OR washes her hands in the 3 compartment sink when she needs to wash her hands.**

[CA] Hand wash sinks shall remain unobstructed and thus usable during all hours that a food facility is in operation. The three compartment sink shall not be used for hand washing.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Three compartment sink is capable of outputting water at a maximum of 105F, as measured during time of inspection. Front prep sink is capable of outputting water at a maximum of 108F, as measured during time of inspection.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations:

Raw shell eggs stored over milk, water, and french fries in the walk-in cooler.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations:

1. Handles of scoops for bulk food in direct contact with food. One of the handles has broken off and is missing. Cup used as scoop in ice machine.

[CA] Use handles with scoops, and keep scoops out of food to prevent contamination.

2. Prep sink in the back next to the walk-in cooler observed to be filled with employee belongings.

[CA] Prep sink shall remain unobstructed for use.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

Large amount of grease buildup on hood screens above the fryer.

[CA] Clean and maintain to provide adequate ventilation of heat/grease.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

Prep sink in the front area's faucet is leaking.

[CA] Repair and maintain.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

OFFICIAL INSPECTION REPORT

Facility FA0202267 - DEVIL & ANGEL @ GREAT MALL	Site Address 447 GREAT MALL DR 172, MILPITAS, CA 95035	Inspection Date 08/14/2025
Program PR0306687 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name JOE YANG	Inspection Time 13:50 - 15:15

Inspector Observations:

Open can of redbull observed in the walk-in cooler. Per an employee, it is her personal drink.

[CA] Employees shall drink from containers with tight fitting lids and straws to prevent possible contamination of food/food contact surfaces.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
milk	prep unit for boba toppings (lower)	41.00 Fahrenheit	
milk	walk-in cooler	40.00 Fahrenheit	
warm water	hand sink	100.00 Fahrenheit	
frozen french fries	upright freezer	2.00 Fahrenheit	
hot water	3 compartment sink	105.00 Fahrenheit	
milk	upright fridge	41.00 Fahrenheit	

Overall Comments:

Two or more major violations were cited during the routine inspection.

A follow-up inspection will be conducted in the next 1 to 3 business days to verify compliance with all of the cited major violations.

Subsequent follow-up inspections after the first shall be billed at \$298/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

Notes:

Refrigeration equipment MUST be capable of maintaining potentially hazardous foods (PHF) at or below 41F. Recommend calling a fridge tech for the under-counter unit near the fryer PRIOR to follow-up inspection.

Employee states that they wash strawberries in the three compartment sink.

The three compartment sink shall be used only for dish washing. The prep sink shall be used to wash fruits/vegetables. Keep the prep sink unobstructed.

PIC states that they do not have a sanitize step when washing dishes. Inspector instructed employees on proper wash, rinse, sanitize procedures (bleach, i.e. chlorine at 100 ppm for minimum 30 seconds)

Per the PIC, blenders are washed in the front prep sink without a sanitize step. Discontinue the washing of blenders in the front prep sink. Blenders (i.e. food contact surfaces) shall be washed in the 3 compartment sink via wash, rinse, sanitize.

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **8/28/2025**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

OFFICIAL INSPECTION REPORT

Facility FA0202267 - DEVIL & ANGEL @ GREAT MALL	Site Address 447 GREAT MALL DR 172, MILPITAS, CA 95035	Inspection Date 08/14/2025
Program PR0306687 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name JOE YANG	Inspection Time 13:50 - 15:15

Legend:

[CA]	Corrective Action
[COS]	Corrected on Site
[N]	Needs Improvement
[NA]	Not Applicable
[NO]	Not Observed
[PBI]	Performance-based Inspection
[PHF]	Potentially Hazardous Food
[PIC]	Person in Charge
[PPM]	Part per Million
[S]	Satisfactory
[SA]	Suitable Alternative
[TPHC]	Time as a Public Health Control



Received By: Valentine Silarak
Manager

Signed On: August 14, 2025