

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 05/11/2026
Program PR0306687 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name JOE YANG	Inspection Time 14:15 - 15:00
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By KALELA

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 04/30/2026

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

Compliance of this violation has been verified on: 05/11/2026

Cited On: 04/30/2026

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

Compliance of this violation has been verified on: 05/11/2026

Cited On: 04/30/2026

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Compliance of this violation has been verified on: 05/11/2026

Minor Violations

Cited On: 05/11/2026

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

Inspector Observations:

At the hand wash facility at the front corner of the facility (directly adjacent to the preparation sink), the paper towel dispenser observed empty.

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

[COS] Employee restocked paper towels.

Measured Observations

Item	Location	Measurement	Comments
hot dog and mozzarella stick	two-door reach-in cooler - front service	41.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
pistachio heavy cream mix	ice bath - service counter	39.00 Fahrenheit	
warm water	hand sink - preparation corner - front service	100.00 Fahrenheit	

Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during the last routine inspection conducted on 04/30/2026.

Compliance of the following has been verified:

K07: Improper hot and cold holding temperatures:

- Pistachio and heavy cream mix measured 39F while maintained in an ice bath at the front service counter

K08: Improperly using time as a public health control:

- Corn dog batter and cooked boba pearls observed properly time marked with start and end times. Employees were able to answer questions pertaining to TPHC (4-hour rule).

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K14: Food contact surfaces unclean and unsanitized:

- Facility has obtained extra bleach and quaternary ammonium sanitizer to ensure there are extras available in the event that they run out again.

Ensure test strips are available on-site to test the required concentration of chemicals for the chosen type of sanitizer (i.e. chlorine, quaternary ammonium, etc.)

Compliance of all major violations has been verified.

Facility re-issued a Green "Pass".

Continue to work on the violations cited during the last routine inspection.

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 5/25/2026. 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.

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

Genesis M

Received By: Genesis Mendoza
Employee
Signed On: May 11, 2026