

# 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

|                                                                                 |  |                                                                  |                               |                                      |                                         |                                                                                                                                                    |  |                          |
|---------------------------------------------------------------------------------|--|------------------------------------------------------------------|-------------------------------|--------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------|--|--------------------------|
| <b>Facility</b><br>FA0202267 - DEVIL & ANGEL @ GREAT MALL                       |  | <b>Site Address</b><br>447 GREAT MALL DR 172, MILPITAS, CA 95035 |                               | <b>Inspection Date</b><br>04/30/2026 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: yellow; padding: 10px; text-align: center;"> <b>YELLOW</b><br/> <b>65</b> </div> |  |                          |
| <b>Program</b><br>PR0306687 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |  |                                                                  | <b>Owner Name</b><br>JOE YANG |                                      | <b>Inspection Time</b><br>15:45 - 17:05 |                                                                                                                                                    |  |                          |
| <b>Inspected By</b><br>MAVERICK CHIN                                            |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                     |                               | <b>Consent By</b><br>VALENTINE       |                                         |                                                                                                                                                    |  | <b>FSC</b> 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     | X      |     |     | N   |
| K06                            | Adequate handwash facilities supplied, accessible                           | X  |       |       |        |     |     | S   |
| K07                            | Proper hot and cold holding temperatures                                    |    | X     |       | X      |     |     | S   |
| K08                            | Time as a public health control; procedures & records                       |    | X     |       | X      |     |     | S   |
| 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     |       | X      |     |     | S   |
| 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  |       |       |        |     |     | S   |

  

| 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                                                        |     |     |
| 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                                 |     |     |
| K37                   | Vending machines                                                                    |     |     |
| K38                   | Adequate ventilation/lighting; designated areas, use                                |     |     |
| 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 |     |     |
| K45                   | Floor, walls, ceilings: built, maintained, clean                                    |     |     |
| K46                   | No unapproved private home/living/sleeping quarters                                 |     |     |
| K47                   | Signs posted; last inspection report available                                      |     |     |

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|                                                                          |                                   |                                                           |                                  |
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| Program<br>PR0306687 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |                                   | Owner Name<br>JOE YANG                                    | Inspection Time<br>15:45 - 17:05 |
| 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:

*Pistachio and heavy cream mix measured 56F while maintained in a melted ice bath at the front service line. Per staff, item had been taken out of refrigeration approximately 2.25 hours prior.*

|                            |
|----------------------------|
| Follow-up By<br>05/05/2026 |
|----------------------------|

*[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.*

*[COS] Employees replaced ice bath and stirred mixture. Mixture remeasured at 41F after approximately 30 minutes.*

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

#### Inspector Observations:

**\*REPEAT VIOLATION\***

|                            |
|----------------------------|
| Follow-up By<br>05/05/2026 |
|----------------------------|

*Cooked boba pearls subjected to time as a public health control observed labeled with a time sticker stating "4PM-8PM". However, current time of inspection was 3:45PM. Per employees, boba pearls had been cooked at 3:30PM.*

*Corn dog batter subjected to time as a public health control lacked time labeling. Per employees, corn dog batter had first contacted a hot dog at 2:30PM.*

*\*Note: Contact of hot dog renders batter a potentially hazardous food.*

*[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.*

*[COS] Items were properly time labeled.*

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

#### Inspector Observations:

*Employee observed skipping the sanitizing step during warewashing. Per staff, they ran out of bleach. Facility lacks any form of sanitizer on-site.*

|                            |
|----------------------------|
| Follow-up By<br>05/05/2026 |
|----------------------------|

*[CA] Facility shall maintain sanitizer on-site available for use at all times that the facility is in operation. Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.*

*[COS] Manager left and returned with a bottle of bleach.*

#### Minor violation:

*Accumulation of pink, mold-like growth on the upper interior panel of the ice machine. No direct contamination observed.*

*[CA] Clean and sanitize interior of ice machine at a rate sufficient to preclude mold-like growth/buildup.*

### Minor Violations

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

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## Inspector Observations:

### **\*REPEAT VIOLATION\***

**1. Facility could not provide a valid, five-year (manager's) food safety certificate.**

**[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.**

**2. Back of the house employee could not provide a food handler card.**

**[CA] 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.**

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

## Inspector Observations:

**Employee observed using their personal phone, then attempted to resume food preparation before being stopped. Employee observed utilizing their personal phone, then donned gloves and attempted to resume food preparation before being stopped.**

**[CA] Employees shall wash their hands in all of the following scenarios:**

- (1) Immediately before engaging in food preparation, including working with nonprepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.**
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.**
- (3) After using the toilet room.**
- (4) After caring for or handling any animal allowed in a food facility pursuant to this part.**
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.**
- (6) After handling soiled equipment or utensils.**
- (7) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.**
- (8) When switching between working with raw food and working with ready-to-eat food.**
- (9) Before initially donning gloves for working with food.**
- (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.**
- (11) After engaging in other activities that contaminate the hands.**

**[COS] Employees properly washed their hands.**

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

## Inspector Observations:

**Prep sink at the front service line is incapable of outputting hot water. Water measured 72F from the faucet. Three compartment sink and prep sink at the back kitchen are capable of outputting water at a maximum of 117F.**

**[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.**

**[COS] Manager turned on diverter valve for the prep sink at the front service line. Hot water re-measured at greater than 120F.**

**\*Note: Hot water violation for prep sink at the back kitchen and three compartment sink remain uncorrected.**

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:

**Hand sink at the left-side of the front service line (oriented facing into the facility) observed slow draining. No overflow observed.**

**[CA] Repair plumbing and maintain in good repair.**

## Performance-Based Inspection Questions

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|                                                                          |                                                           |                                  |
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Needs Improvement - Hands clean/properly washed/gloves used properly.

## Measured Observations

| Item                          | Location                                    | Measurement       | Comments          |
|-------------------------------|---------------------------------------------|-------------------|-------------------|
| warm water                    | hand sink - back kitchen                    | 100.00 Fahrenheit |                   |
| hot dog and mozzarella sticks | two-door reach-in cooler - corn dog station | 41.00 Fahrenheit  |                   |
| matcha mix                    | two-door reach-in cooler - front service    | 38.00 Fahrenheit  |                   |
| boba pearls (shelf stable)    | countertop cold hold - front service        | 39.00 Fahrenheit  |                   |
| warm water                    | hand sink - front left service line         | 100.00 Fahrenheit |                   |
| water                         | prep sink - back kitchen                    | 117.00 Fahrenheit |                   |
| milk                          | walk-in cooler                              | 39.00 Fahrenheit  |                   |
| water                         | three compartment sink                      | 117.00 Fahrenheit |                   |
| taro mix                      | two-door reach-in cooler - front service    | 38.00 Fahrenheit  |                   |
| milk                          | upright cooler - front service              | 40.00 Fahrenheit  |                   |
| hot dogs                      | walk-in cooler                              | 39.00 Fahrenheit  |                   |
| water                         | prep sink - front service                   | 72.00 Fahrenheit  | corrected to 120F |
| warm water                    | hand sink - front right service line        | 100.00 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 5 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.*

*The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.*

### \*Note:

*Spoke with the owner, Joe, via phone.*

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 **5/14/2026**. 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 |



Received By: Valentine  
Manager  
Signed On: April 30, 2026