

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 11/24/2025
Program PR0306687 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name JOE YANG	Inspection Time 17:00 - 17:30
Inspected By MAVERICK CHIN	Inspection Type LIMITED INSPECTION	Consent By JOE YANG

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations:

REPEAT VIOLATION

Cooked boba pearls that are subjected to time as a public health control lacked time markings.

[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] Boba pearls labeled with time markings.

Minor Violations

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

Inspector Observations:

REPEAT VIOLATION

Handwash sink in the front right corner of the service area partially obstructed with a rolling cart. Wall-mounted dispenser lacked paper towels.

**Note: Packets of paper towels available on dry storage shelves nearby.*

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times. Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

[COS] Handwash sink unobstructed. Paper towels restocked.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
warm water	handwash sink - front service	100.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	

Overall Comments:

Limited inspection conducted in conjunction with complaint investigation CO0158406.

*Notes:

Ensure that corn dog batter that is used for dredging hot dogs is subjected to either time/temperature or only time (TPHC) control to prevent the growth of bacteria. The presence of hot dogs in contact with batter renders the batter a potentially hazardous food. Manager suggested the use of ice baths, or else subjecting the batter to time as a public health control.

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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 **12/8/2025**. 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.

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: November 24, 2025