

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 08/18/2025
Program PR0306687 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name JOE YANG	Inspection Time 16:15 - 17:00
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By JEREMY

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/14/2025

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

This violation found not in compliance on 08/18/2025. See details below.

Cited On: 08/14/2025

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

Compliance of this violation has been verified on: 08/18/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
cheese on a stick	under-counter refrigerator	41.00 Fahrenheit	
hot dogs	walk-in cooler	41.00 Fahrenheit	
quaternary ammonium sanitizer	3 compartment sink	200.00 PPM	

Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during the last routine inspection conducted on 8/14/2025

Compliance of the following has been verified:

K07: Proper hot and cold holding temperatures

- All PHF (potentially hazardous foods) measured at or below 41F. Under-counter refrigerator has been repaired so that it is now able to hold PHF at or below 41F.

***NOTE: If facility wishes to use the glass display case for cold-holding the pistachio cream mix, the unit MUST be capable of holding food at or below 41F.**

K08: Time as a public health control

- Both containers of cooked boba pearls observed to be labeled with time markings (4pm-8pm)

Notes:

- Sanitizer in the 3 compartment sink measured 200 ppm (quaternary ammonium)

- Hand wash and prep sinks observed to be unobstructed

Continue to work on all minor violations cited during the routine inspection on 8/14/2025

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 **9/1/2025**. 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 08/18/2025
Program PR0306687 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name JOE YANG	Inspection Time 16:15 - 17:00

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: Aidan Luu
Food handler

Signed On: August 18, 2025