

## Streamlining Food Management for Legal and Safe Small Industries

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### Abstract:

Assistance, official reporting, efficiency, administration This research aims to improve safe and legal food management in small industries by providing assistance through training and the provision of simple tools. The method used is a qualitative approach with case studies, involving in-depth interviews, observations, and document analysis regarding food safety regulations. Data is collected from small businesses in the food sector to identify the challenges they face in implementing food safety standards. The results of the study show that many business actors do not fully understand the applicable regulations, and access to adequate training and resources is very limited. However, after the implementation of the assistance program, there has been a significant improvement in food safety understanding and practices, as well as a reduction in errors in data recording. The recommendations of this study include the need for government support in providing affordable training and access to resources, as well as the development of online platforms to facilitate business actors in food safety management. With these measures, it is hoped that small industries can adapt to changes in the market and regulations, thereby improving product quality and competitiveness in the local market.

### Keywords:

*Streamlining, Food management, food safety, small industry.*



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## INTRODUCTION

Safe and legal food management is an important issue in the era of growing small industries. With the increasing market demand for local products, many small and medium enterprises (SMEs) in the food sector are competing to offer quality products. However, the main challenge faced is how to maintain food safety standards and meet applicable regulations without compromising operational efficiency. This gap in understanding regulations and the implementation of food safety standards has the potential to pose health risks to consumers as well as legal problems for small business actors (Jaffee et al., 2018).

According to the food safety management system theory (Food Safety Management System) by Codex Alimentarius, it is important for every food business actor to implement standards that ensure product safety and quality throughout the production process. This aims to prevent contamination and guarantee that the products produced are safe for consumption. However, in practice, many small industry players have not been able to meet these standards due to limited

resources, knowledge, and access to technology that supports food safety. This gap often triggers problems in small industries that have the potential to reduce the competitiveness of local products in the market(Kumar et al., 2015).

In addition, most small industry players do not have clear and structured operational guidelines to manage food safety. This leaves them relying on individual experience or basic knowledge, which often falls short of legal standards and can trigger regulatory violations. Limited capital and access to training are also barriers to safe food management, which ultimately negatively impacts consumer confidence and market potential. Therefore, special efforts are needed to address this gap by providing appropriate guidance and training for small businesses in the food sector.

This research offers solutions in the form of an assist-based approach and the application of simple technology to help small industries in managing food safety in a more efficient and compliant way. Through this assistance, small industry players will be guided in understanding appropriate food safety standards and provided with practical tools that can be applied without having to spend a lot of money. In addition, the development of easy-to-understand training modules will enable small businesses to adopt safer and legal practices in managing their products(Thilmany et al., 2021).

Furthermore, this study will evaluate the effectiveness of this assistance approach through case studies on several small local food industries. By measuring changes in the implementation of safety standards and operational efficiency, it is hoped that the results of this study can provide practical and applicable recommendations for other small industries. This result is also expected to have a long-term impact in increasing the competitiveness of local products and increasing consumer confidence in food products from small businesses.

Overall, the study not only aims to assist small industries in achieving expected food safety standards, but also to increase the capacity of small businesses to deal with evolving market demands and regulations. This research is expected to make a significant contribution to the development of a legal, safe, and competitive food industry, thereby supporting local economic growth and community welfare.

## **METHOD**

The methodology of this study uses a qualitative approach with a case study method on the local small food industry(Miles & Huberman, 1994; Moider & Valtonen, 2016). Data collection is carried out through in-depth interviews with business actors, observation of the production process, and analysis of documents related to applicable food safety regulations. In-depth interviews will explore the understanding and challenges faced by small industry players in implementing food safety standards, while observations aim to understand existing operational practices and identify potential risks in food management(Business 701 Qualitative Methodology for Business Research, 2020.).

Furthermore, this research will implement an assistance program in the form of training and the provision of simple tools to help business actors understand and implement food safety standards. The program includes the use of modules designed specifically for small industries, so that they can

be easily followed and applied in the production process. The effectiveness of this assistance program will be evaluated through follow-up interviews and observation of changes in operational practices, with a focus on improving efficiency and compliance with food safety regulations. The results of this evaluation will be analyzed to provide applicable recommendations for small industries in managing food safety in a more legal and efficient way(Alf H., 2001).

## RESULTS AND DISCUSSION

This study succeeded in identifying a number of important findings related to safe and legal food management in small industries. Based on interviews with business actors and direct observations, it was found that many small business owners do not fully understand the applicable food safety regulations(Thilmay et al., 2021). Most of them stated that information regarding food safety standards is difficult to access and often seems complicated, resulting in uncertainty in the application of appropriate practices. This knowledge gap is a major obstacle in creating food products that are not only of quality, but also meet legal requirements(Azman et al., 2024).

The findings show that while most small industry players are aware of the importance of food safety, they often do not have enough resources to implement the necessary procedures. For example, some small businesses rely on individual experience in managing food safety, in the absence of clear standard operating procedures. This misunderstanding increases the risk of food contamination and regulatory violations that can harm their business. As a result, many small businesses are trapped in unsafe practices, which can lower consumer confidence and product competitiveness in the market(Olajide & Oluwafunmise, 2024).

Furthermore, this study found that access to adequate training and resources is a major challenge for small industry players. Most of them do not follow formal training programs on food safety, so the skills and knowledge required to maintain safety standards are often inadequate(Sreenivasan & Suresh, 2024). This creates a vicious circle where low knowledge leads to unsafe practices, and in turn, hinders the chances of getting further training. Limited capital is also an obstacle, where many small business actors are reluctant to spend money on training that is considered non-urgent.

In terms of technology, the findings show that the use of administrative tools and information technology is very minimal among small industries. Many business actors still use manual methods in recording and managing their product data. This situation not only makes it difficult for them to keep track of important information related to food safety, but also increases the possibility of recording errors. Limitations in the use of technology make it difficult for them to adapt to the demands of an increasingly competitive market and can pose a risk to consumer health(De Silva, 2020).

The assistance program applied in this study focuses on training and providing templates and simple tools to help business actors manage food safety. The results of this program show significant changes in food safety understanding and practice. The training provided has increased the knowledge of business actors about food safety standards that must be applied, as well as how to implement them in daily practice. Many business actors report that they feel more confident in

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managing the production process and understand the importance of accurate documentation(Dani, 2015).

One of the most visible aspects of the implementation of the assistance program is the increased use of standard templates in food safety management. This template is designed to make it easier for business actors to record and report data related to the production process, including recording raw materials, storage time, and product quality test results. By using this template, business actors can more easily identify potential risks and take necessary preventive measures. This improvement in documentation also helps them in complying with applicable regulations, thereby reducing the possibility of violations of the law(Manalili et al., 2017).

The post-evaluation of the assistance program showed that the error rate in recording food safety data was significantly reduced. Prior to the implementation of the program, many business actors had difficulty maintaining accurate records, which often led to errors in reporting to the authorities. However, after the training, the business actors reported that they were able to produce more accurate and timely reports, which not only made it easier for them to undergo audits, but also increased consumer confidence in the products produced(Tripoli & Schmidhuber, 2018).

Furthermore, this study found that support from management and business owners greatly influenced the success of the assistance program. Many business actors stated that the moral and technical support from business owners helped them in adopting new practices more easily. Proactive leadership in providing support to staff in the implementation of training and the implementation of new practices greatly contributes to the success of the program. This shows the importance of the role of management in creating an environment that supports the implementation of food safety policies(Al-Kandari & Jukes, 2012).

While much progress has been made, the study also identifies some challenges that are still being faced. Some business actors reveal that even though they have received training, the implementation of new practices is often hampered by hectic work routines. Therefore, it is important to create a flexible schedule and make it easier for them to implement changes. In addition, continuous efforts to improve access to information and technology must be a priority for relevant agencies so that small industries can continue to adapt to the changes that occur(Merrill & Francer, 2000).

From a policy perspective, the results of this study emphasize the need for government intervention in providing affordable training and access to supportive resources. The government can play a role as a facilitator in organizing regular training programs and providing practical guidance for small industry players. In addition, policymaking that encourages the use of technology in food safety management will help improve the efficiency and quality of food products in the market(Antle, 1995).

In the long-term context, these findings indicate that small industries need to be empowered to adapt to regulatory developments and market demands. This study recommends the development of an online platform that provides resources, training, and technical support for small industry players in managing food safety. Thus, business actors will not only gain the necessary knowledge,

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but also community support that will help them in implementing best practices(Boriyevich, 2024).

In conclusion, this study underscores the importance of a collaborative approach between business actors, governments, and training institutions in improving safe and legal food management in small industries. With coordinated efforts, it is hoped that a food industry ecosystem that not only meets safety standards, but is also competitive in the market. These findings provide a foundation for further steps in the development of a sustainable and high-quality food industry, which will ultimately provide benefits to public health and the local economy(Rejeb et al., 2020).

The findings of this study are in line with the results of a previous study conducted by Fitriani and Sari (2021), which found that many small industries in the food sector have difficulties in understanding and implementing food safety standards. Both studies show that knowledge gaps and lack of access to training and resources are the main obstacles that hinder business actors from improving the quality and safety of their products. However, this study adds insight by showing the effectiveness of training-based assistance programs and the use of simple templates, which are able to significantly improve the understanding and practice of business actors. This reinforces the argument that direct support and the development of practical tools can be a more effective solution compared to traditional training approaches that are often less affordable for small industry players(Ahmad et al., 2024).

Theoretical support for these findings can be seen through the theory of capacity building and change management. According to the theory of capacity building by Giddens (1990), the improvement of knowledge and skills among small business actors is essential to create sustainable changes in operational practices. The theory of change management put forward by Kotter (1996) emphasizes that successful change requires the support of all relevant parties, as well as a planned approach in implementing new policies. Both theories support research findings that show that structured assistance programs not only improve business actors' understanding of food safety, but also encourage them to implement new practices more effectively, resulting in safer and higher quality products(Antle, 1995; Boriyevich, 2024).

## CONCLUSION

The study reveals the importance of safe and legal food management for small industries, by finding that many businesses face challenges in understanding and implementing food safety standards. Through training-based assistance programs and the provision of simple tools, business actors have succeeded in improving their understanding and practices, thereby reducing the risk of reporting errors and increasing consumer trust. These findings emphasize the need for collaboration between governments, industry players, and training institutions to create an ecosystem that supports the development of a sustainable and quality food industry. With the right support, small industries can adapt to market demands and regulations, thereby increasing their competitiveness and contribution to the local economy.

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