

Advanced Information Systems in Supply Chain Management for Food Safety Control in Malaysian Small Food Businesses during Post Covid-19 Pandemic

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The COVID-19 pandemic, produced by the SARS-CoV-2 virus, poses an unparalleled threat to the world. Environmental changes and epidemics cause problems for supply chain players. Due to the global spread of the COVID-19 outbreak, the supply chain has recently faced significant issues and challenges that directly impact its stages. The pandemic's influence on all parts of the food supply chain caused the disruption, which affected food production, food processing, transportation, and final demand to customers all at the same time. Workers' movement limitations, changes in consumer demand, the closure of food production facilities, restricted food trade policies, and financial pressures in the food supply chain all resulted affected by COVID-19. This study shows how small food businesses can limit food safety risks using advanced information technologies in supply chain management. Small-scale businesses consist of one owner running a business. The business owner sells products mostly supplied by the various suppliers. This type of business may have one to five employees helping the owner to manage the business. In small food businesses, they are retail operations like grocery stores or sundry shops selling fresh foods (fruits and vegetables) and raw meats (chicken and fish). This literature survey was carried out after a thorough examination of the current practices by the local businesses and identify how the importance of information systems towards their supply chain management. The paper concludes that information systems are critical in ensuring food safety. Sharing data and information across the food supply chain can help mitigate serious impacts and increase flexibility in the long run, especially during a pandemic. During this period of uncertainty, supply chain practitioners must understand appropriate food safety practices to make better decisions.

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