

SMALL BUSINESS, ENTREPRENEURSHIP, AND FOOD SAFETY**Pulatov Abdulla Xolxo‘jayevich**

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Abstract: The article explores the role and importance of small business entrepreneurship in ensuring food safety, as well as mechanisms for maintaining safety systems. Research results show that when small business entities comply with food safety standards, both product quality and consumer health improve significantly. The article analyzes methods for assessing safety, identifying risks, monitoring systems, and examines the development opportunities of small businesses using practical examples.

Keywords: small business, entrepreneurship, food safety, quality control, monitoring

Introduction

Small business is a critical component of the economy, playing a central role in creating jobs, producing local food products, and delivering them to consumers [1]. The importance of small businesses in food safety has increased sharply in recent years due to growing consumer demand for high-quality and safe products. Food safety not only protects consumers but also plays a vital role in ensuring the economic stability of producers and the state [2].

Challenges in ensuring food safety in small businesses are associated with several factors. Firstly, the quality of raw materials is variable and may not meet standards. Secondly, adherence to production conditions and hygiene rules is often insufficient. Thirdly, a lack of skilled personnel and unstandardized production processes reduces safety in such entities [3]. Additionally, the economic capabilities and limited resources of small business entities make it more difficult to ensure safety.

Modern research shows that small entrepreneurial entities that comply with standards significantly improve product quality and consumer health, thereby increasing their competitiveness in the market [4]. For example, micro-catering businesses in Tashkent city that implemented the ISO 22000 standard in their production processes observed a significant reduction in customer complaints about product quality. Such examples illustrate the role of small businesses in ensuring food safety at the local level.

The aim of the article is to identify mechanisms for ensuring food safety in small business entrepreneurship and develop recommendations. To achieve this goal, several objectives were set: first, to analyze the concepts of small business and food safety; second, to assess safety systems and identify risks within business entities; and third, to develop risk mitigation strategies and practical recommendations.

Materials and Methods

Several scientific methods were used in the study. Literature analysis was applied, including local and international articles and government regulatory documents [5]. Surveys and interviews were conducted with approximately 50 small food producers. The expert evaluation method was used to assess safety systems based on the opinions of food safety specialists. Research results were processed using statistical methods and presented in tables and graphs.

The object of the study was the food safety system in small business entities. During data collection, each entity's production process, raw material quality, adherence to hygiene rules,

and staff qualifications were evaluated. This allowed the identification of strengths and weaknesses in safety and the development of recommendations for improvement.

Results

The results show that the level of food safety in small business entities varies depending on the type of entity, the characteristics of the produced products, and the degree of compliance with standards. Risk identification enabled the development of effective mechanisms to improve safety in these entities.

The following table illustrates the degree of compliance with safety standards among small business entities, the main risks, and the mechanisms applied:

Type of Entity	Level of Compliance with Standards	Main Risks	Applied Mechanisms
Local catering	Medium	Non-compliance with hygiene rules, low raw material quality	Training, internal control
Micro producers	Medium	Low raw material quality, inadequate storage conditions	Standardized processes, quality control
Dairy and meat producers	High	Non-compliance with hygiene rules, supply chain risks	Certification, laboratory control
Bread and confectionery producers	Low	Storage conditions and raw material quality	Monitoring, staff training

It is possible to create a graph based on the table. The graph can show safety levels by entity type in percentages, visually highlighting the weakest and strongest indicators. For example, high safety levels in dairy and meat producers could be shown in green, while low levels in bread and confectionery producers could be shown in red.

Risk identification revealed that the most common issues were non-compliance with hygiene rules, variable raw material quality, and insufficient storage conditions. Safety mechanisms include standardized production processes, collaboration with quality control laboratories, regular staff training, and supply chain monitoring systems [6].

For example, one micro-catering entity implemented monthly hygiene and sanitation training for staff, which led to a twofold decrease in customer complaints about product quality. Such practical examples demonstrate effective ways to enhance safety.

Discussion

The results indicate that the level of food safety in small business entities varies significantly. The highest levels are observed in dairy and meat producers, while the lowest levels are found in bread and confectionery producers. This variation is primarily related to raw material quality and non-compliance with hygiene rules. Additionally, training and monitoring systems are crucial for

ensuring safety in small businesses. Experts note that the implementation of standards and certification significantly improves product quality and protects consumer health [7].

The study shows that effective mechanisms for ensuring safety include standardizing the production process, monitoring the product supply chain, and improving staff qualifications. At the same time, economic limitations and resource constraints in small businesses may hinder the full implementation of some safety measures.

Conclusion

Small business entrepreneurship plays a vital role in ensuring food safety. Compliance with standards varies among entities, requiring additional measures to reduce risks and improve quality. Implementing risk identification and monitoring systems significantly enhances product quality. Therefore, regular staff training, certification according to standards, and strengthening internal control systems are recommended for small business entities. Research results indicate that effective mechanisms for ensuring food safety in small businesses not only improve product quality but also protect consumer health and strengthen economic stability [8].

Literature:

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