



A Systematic Review of Literature on Safety Risks in Mobile Food Premise Businesses

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ABSTRACT

In recent years, academicians, and practitioners from all over the world have put a significant emphasis on the safety issues associated with food-related businesses. However, the literatures on the safety issues in mobile food premises have not really undergone a full study. Thus, this study offers a systematic and thorough literature evaluation to fill this gap. The purpose of this present study is to develop a better understanding on the literature based on the following research questions: of what are the process flow of activities involved in mobile food premise businesses operation, what are the risks along the supply chain of mobile food premise businesses and what can be proposed for future research regarding this business. To analyze and synthesize the existing research on safety issues in the operation of mobile food premises enterprises, this study used a systematic review method. The papers published in different scientific databases, including Scopus, one of the largest databases of peer-reviewed scientific journals, books, and conference proceedings, are the target population. Searches were also conducted in several other renowned databases, including ScienceDirect (Elsevier), Emeraldinsight (Emerald), Wiley Online Library (Wiley), Taylor & Francis Online (Taylor & Francis), Sagepub (Sage Journals), IEEE Xplore Digital Library (IEEE), and Springer Link (Springer), and others. Additionally utilized as a tool to facilitate article search is Google Scholar. The material gathered from the chosen articles is then highlighted and summarized in designated tables and chart for easy understanding. It is found out that the operation of mobile food premises poses a number of safety issues. When compared to other types of food services offered in the sector, scholars and practitioners are less aware of the safety issues associated with mobile food premises.

ABSTRAK

Dalam beberapa tahun kebelakangan ini, ahli akademik dan pengamal dari seluruh dunia telah memberikan penekanan yang ketara terhadap isu keselamatan yang berkaitan dengan perniagaan berkaitan makanan. Walau bagaimanapun, literatur mengenai isu keselamatan di premis makanan mudah alih belum benar-benar menjalani kajian penuh. Justeru, kajian ini menawarkan penilaian literatur yang sistematik dan teliti untuk mengisi jurang ini. Tujuan kajian ini adalah untuk membangunkan pemahaman yang lebih baik tentang literatur berdasarkan persoalan kajian berikut: apakah aliran proses aktiviti yang terlibat dalam operasi perniagaan premis makanan mudah alih, apakah risiko di sepanjang rantaian bekalan premis makanan mudah alih, perniagaan dan apa yang boleh dicadangkan untuk penyelidikan masa depan mengenai perniagaan ini. Untuk menganalisis dan mensintesis penyelidikan sedia ada mengenai isu keselamatan dalam operasi perusahaan premis makanan mudah alih, kajian ini menggunakan kaedah semakan yang sistematik. Kertas kerja yang

diterbitkan dalam pangkalan data saintifik yang berbeza, termasuk Scopus, salah satu pangkalan data terbesar jurnal saintifik, buku dan prosiding persidangan semakan rakan sebaya, adalah populasi sasaran. Carian juga dilakukan dalam beberapa pangkalan data terkenal lain, termasuk ScienceDirect (Elsevier), Emeraldinsight (Emerald), Perpustakaan Dalam Talian Wiley (Wiley), Taylor & Francis Online (Taylor & Francis), Sagepub (Sage Journals), Perpustakaan Digital IEEE Xplore (IEEE), dan Springer Link (Springer), dan lain-lain. Selain digunakan sebagai alat untuk memudahkan carian artikel ialah Google Scholar. Bahan yang dikumpul daripada artikel yang dipilih kemudiannya diserlahkan dan diringkaskan dalam jadual dan carta yang ditetapkan untuk memudahkan pemahaman. Didapati bahawa operasi premis makanan bergerak menimbulkan beberapa isu keselamatan. Jika dibandingkan dengan jenis perkhidmatan makanan lain yang ditawarkan dalam sektor ini, sarjana dan pengamal kurang mengetahui isu keselamatan yang berkaitan dengan premis makanan mudah alih.

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Introduction

Food service can be considered as vital and crucial for societies as it regularly affects all of our lives. This business is steadily growing since it has begun to influence the contemporary standard of living. According to Payne-Palacio and Theis (2012), "food service" is the term used to describe food that is frequently served outside of the house. On the other hand, De Andrade et al. (2019) defines it as food that is consumed outside the house includes takeout or delivered meals that are consumed at home, meals eaten at restaurants, schools, fast food restaurants, and others. Given this, street food has gained popularity as a meal service since it not only serves as a source of quick and inexpensive food but also serves as a primary source of income for many people. In busy areas including streets, schools, public transport stations, entertainment districts, and carnivals, street foods are produced and sold. They may be enjoyed right away without needing to be processed or prepared later (Ceyhun Sezgin & Şanlıer, 2016). Street food vendors, such as those who sell food from carts, trucks, and roadside stalls, may have a substantial impact on the food environment in both urban and rural areas. They may also be the primary providers of food in low-income and minority groups (Lucan et al., 2013). One of the innovative approaches to prepare and sell street food is to operate a mobile food business, which is a huge vehicle equipped for food preparation and sales. (Alfiero et al., 2017).

Food trucks are one of the fastest-growing and best-performing subsectors of the food service industry, having its origins in the United States (Brennan, 2014). The food industry is predicted to grow greatly because to the availability of new cuisine at reasonable rates, as well as the fact that starting a mobile food premises company takes far less money than opening a regular brick-and-mortar restaurant from a financial standpoint (McLaughlin, 2009). Additionally, Ibrahim N. (2011) justified the use of a food truck as a portable kitchen equipped with everything needed to prepare and cook food in a variety of strategic locations. Food trucks' distinctive settings may be appealing to an increasing number of customers that value adaptable and creative experiences. To further support the justification, based on Statista database (2020), it stated that in 2015, the value of the U.S. food truck industry increased to 856.7 million U.S. dollars. The industry was forecasted to increase by another 140 million U.S. dollars by 2020.

Despite the many positive aspects of this development, the urban population is at serious danger for public health issues as a result of the challenges associated with practising proper food hygiene, inadequate food handling, a lack of basic infrastructure and services, and the difficulty in managing the large number of mobile food premise business operations due to their diversity, mobility, and transient nature, which can be the primary sources of foodborne diseases (Alfiero et al., 2017). The processing of raw materials and ingredients up till the delivery of food from farm to fork are all part of the food supply chain procedures that are also a component of the mobile food premises company (McSwane, Rue, & Linton, 2000). Therefore, E. N. Omar et al. (2016) highlight the fact that there is a significant possibility of the raw materials and ingredients being contaminated and not complying to the food safety standards across the entire supply chain procedures.

The extended global supply chain has increased the quality risk in the food supply chain and raised customer expectations for the final product's quality and safety throughout the whole process (Tse and Tan, 2011). Because of this, the mobile food premise industry caught the attention of researchers, resulting in a number of studies being conducted in the area regarding, among other things, the general awareness among food truck handlers of the risks to food safety, the risks to safety, and the requirements for hygiene during the supply chains process.. In some way, the literatures examining the safety risk particularly for mobile food premise business are still scarce. To clarify this noteworthy issue, a systematic literature review (SLR) (Mor, R. S., Bhardwaj, A., & Singh, S. (2018); Qazi, A., Quigley, J., & Dickson, A. (2015); Queiroz, M. M., Telles, R., & Bonilla, S. H., 2019) was used to answer the following research questions:

RQ1.What are the process flow of activities involved in mobile food premise businesses operation?

RQ2.What are the risks along the supply chain of mobile food premise businesses?

RQ3. What can be proposed for future research regarding this business?

Following on from that, this research intends to shed light on mobile food premise businesses as well as contributes remarkably to the literature. This study also takes into account the implications towards the interest of practitioners and decision-makers to critically examine this radical transformation in the food services sector.

Given that the food services sector is a multidisciplinary topic, this research aims to highlight the journals that are currently receiving attention for this important subject and provides scholars and practitioners with relevant insights. This is the first study to analyze the literature on mobile food premise businesses and the SLR also identified significant gaps in the literature and provided a strong future direction.

The structure of this entire paper is as follows. In Section 2, there is an introduction for the basic concepts of safety risk in mobile food premise businesses. In Section 3, there is a justification and presentation on the main aspects of the systematic-review methodology based on Mor, R. S., Bhardwaj, A., & Singh, S. (2018), Qazi, A., Quigley, J., & Dickson, A. (2015) and Queiroz, M. M., Telles, R., & Bonilla, S. H., 2019. Section 4 provides the main research findings and a discussion addressing the three RQs. To finish, in Section 5, final remarks and limitations are presented.

Basic Concepts of Safety Risk in Mobile Food Premise Businesses

The standard supply chain process for food services can be simply understood by referring to Figure 1 where the process of production, processing, transportation, distribution, packaging until it reaches the customers in the food services premise is illustrated.



Figure 1: The entire food supply chain for food premise particularly mobile food premise

Source: Authors

Hu, Edlund, Davis, and Kaufman (2016) claim that the emergence of foodborne diseases is a result of contamination that happens accidentally or incidentally as a result of improper handling, preparation, and storage throughout the food supply chain process. The rapid changes in human demography and food preferences as well as changes in food production are the causes of these changes in food production. Previous research has also revealed that food handlers are seen to be the responsible parties for foodborne diseases because of improper food preparation, incorrect refrigeration, and food contamination due to poor personal hygiene or other sources of cross contamination (Al- Shabib, Mosilhey, & Husain, 2016; da Cunha, Cipullo, Stedefeldt, & de Rosso, 2015; Sabbithi et al., 2017). Following this, millions of people are hospitalized or face

death after ingesting contaminated food worldwide, which continues to be a public health problem in both developed and developing nations (Agüeria, Terni, Baldovino & Civit, 2018). The alarming number of fatalities shows how important it is for community health to have access to safe eating practices. Contaminants must be removed since they might have a devastating impact on the environment, especially on community health (Lahou, Jacxsens, Daelman, Van Landeghem, & Uyttendaele, 2012; Rodriguez, Valero, Posada-Izquierdo, Carrasco, & Zurera, 2011). Previous research on street food and street food vendors by Alimi (2016) and Al Mamun et al. (2013) has identified a number of issues with quality, safety, and the environment, particularly for mobile street food in developing nations. This is further supported by a study conducted in 2011 by Muyanja et al., which revealed that even in developed nations with well-known safety and/or quality measures in place as well as monitoring systems, there is still a risk for outbreaks and illnesses that are caused by consumption of contaminated food. Despite these facts, there is limited data or study on food truck vendors' operations to clearly emphasize the safety issues. Because of this, by outlining the fundamental ideas, this research will first contribute to a better understanding on the safety issues in mobile food premises businesses.

2.1 Mobile Food Premise Businesses and Safety Risks

Since customers searched for alternatives at affordable costs during the 2007–2009 economic recession in the United States, food trucks have grown in popularity and have become a spectacular culture for foodies throughout the world (Brennan, 2014). Large vehicles that can be moved from one area to another are used in the food-truck industry to prepare and serve meals when compared to regular brick and mortar restaurants, have the advantage of offering its customers an exciting, creative, and distinctive dining experience (Mayyasi, 2013). By way of contrast, the fascinating and attractive feature of mobile food premise may be dangerous and raise safety concerns as there are limited facilities for food preparation, cooking, and storage. This frequently raises worries about poor food handling, a lack of cleanliness, and other issues (Kothe et al., 2016). In 2016, Cortese et al. identified a number of safety issues that might result in the contamination of foods and beverages, which could then result in foodborne diseases and infections. The figure below illustrates some of them: the lack of nearby running water and functional restrooms; the inability to keep food ingredients, utensils, and serving dishes free from bugs and dirt; the lack of proper refrigeration; the weak regulatory of sanitation codes; the lack of licensing, training, and monitoring of vendors by local or national organizations; and the lack of consumer pressure demanding improvements.

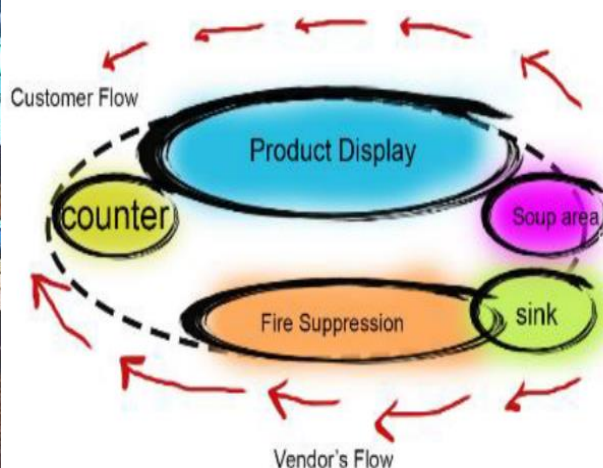


Figure 2: Safety and hygiene issue of food truck vendor, Sun Steamboat, MelawatiSource: Rahman, J. A. (2019)

2.2 Food Supply Chain and Safety Risk

Small- and medium-sized businesses that connect with multinational corporations to provide input to the supply chain and conduct its retail business are referred to as small- and medium-sized enterprise (SME) food supply chains (Scholten, Verdouw, Beulens & Van Der Vorst, 2020). According to Strak and Morgan (1995), a series of forces, including globalisation, market structure and power, consumer tastes and lifestyles, technological change, and regulation, have an impact on the food chain and its four phases of evolution from the era of early

competition to the phase of globalisation (Cotterill, 2001; Ramsey, 2000). As a result, the food supply chain has grown extremely complicated and intricate, posing significant difficulties for the food services sector. Because of its complexity, the food supply chain's safety risk is also considered by many academicians to be more difficult and complicated than that of other industries. This is because the food supply chain's production and distribution are inherently dynamic and subject to the quality deterioration (perishability) and quality variation of food products (Saidon, Mat Radzi & Ab Ghani, 2015). The whole food supply chain is accountable for managing food safety risks, not just specific firms. Different players in the food supply chain are responsible for different aspects of upholding product safety and minimising risk across the various operations (Linnemann et al. 2006). According to Nur Aniza Quantaniah, Noreina's (2013) research, the idea of safety risk management in food production is comprehensive since it covers all aspects of the food supply chain, such as raw materials and ingredients, personal hygiene, attire, utensils, and the working environment. In the food supply chain, issues with preparation, packing, and transportation may also have an impact on a product's safety (Samicho et al, 2016; E. N. Omar et al., 2012). Thus, the identification of risk must be made a top priority in order to enable the adoption of preventative actions in the food supply chain, which will preserve safety and reduce risk.

3. Methodology

Systematic literature review (SLR) is a useful approach for evaluating hypotheses, summarizing the findings of prior research, and determining the consistency of those studies (Petticrew, 2001). In other words, SLR is a referential way to organize, synthesize, and discover new paths and possibilities, as well as to comprehend the pertinent problems, inconsistencies, and constraints, based on prior research (Queiroz, Telles & Bonilla, 2019). Tranfield et al. (2003) demonstrated how SLR has long been used in well-established areas. Particularly in light of the safety problems in mobile food establishment operations, the agenda for this field of study is still being developed. However, there are now available studies to which one may refer where SLR has been effectively applied to new supply chain techniques in the food processing business. For instance, Mor, R. S., Bhardwaj, A., and Singh (2018) used SLR to choose 32 articles from the literature published between 2011 and 2014 to analyze and summarize research recently published in the field of supply chain management methods in the food processing industry. The steps used by the researchers to analyze the literature are shown in Figure 3. Another systematic literature review (SLR) study in an emerging field relating to supply chain practices in the dairy industry was also carried out by Qazi, A., Quigley, J., & Dickson, A. (2015) with sample size of more than 200 articles of criterion regarding the year of publication spanned across 15 years (from 2000 to June 2014). The steps shown in Figure 4 were indeed helpful in systematically reviewing the existing literatures. Finally, the most recent and relevant study using SLR on the subject of supply chain management with a sample size of 27 publications published in peer-reviewed journals between 2008 and 2018 is shown in Figure 5. (Queiroz, M. M., Telles, R., & Bonilla, S. H., 2019)

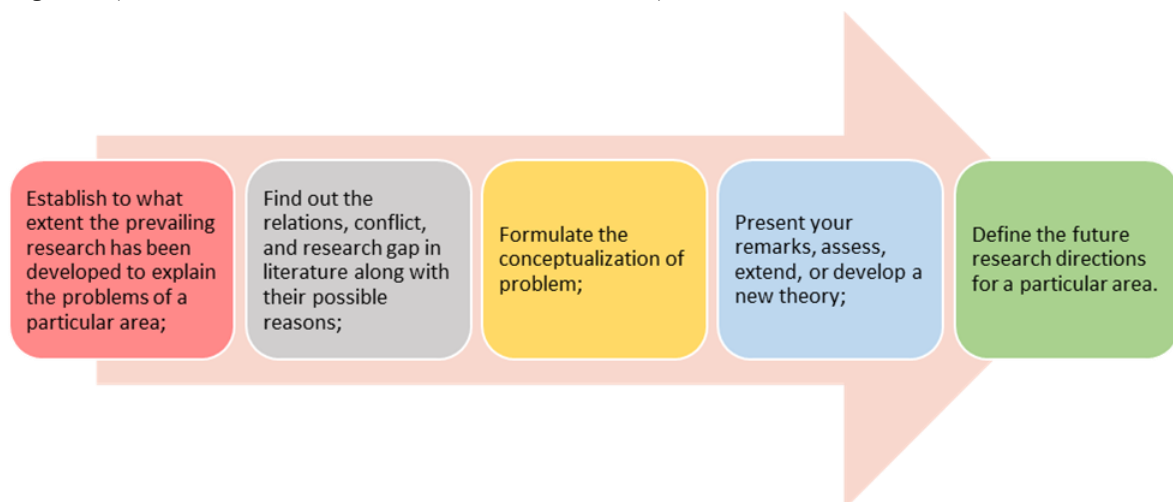


Figure 3: Steps to write Structured Literature Review (SLR)

Sources: Mor, R. S., Bhardwaj, A., & Singh, S. (2018).

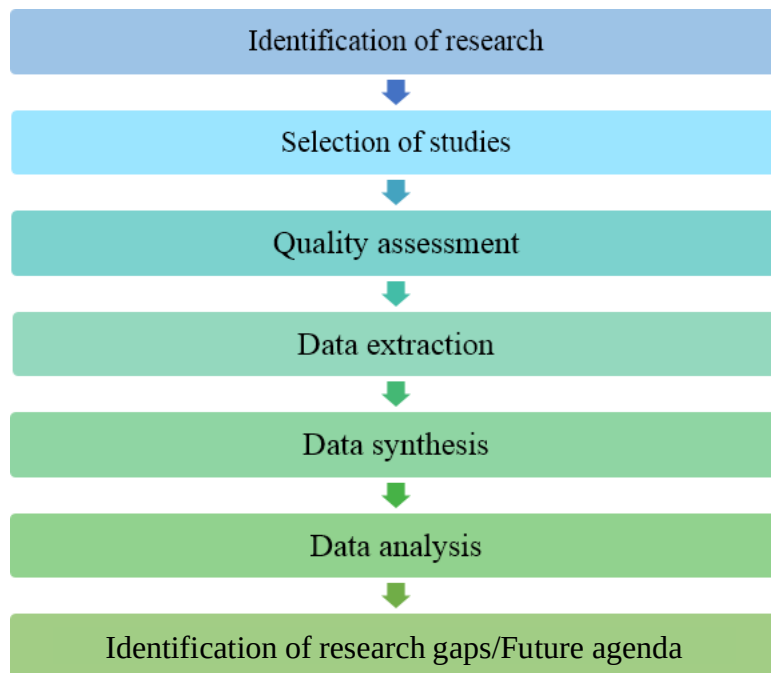


Figure 4: Guides to write Structured Literature Review (SLR)

Sources: Baumeister and Leary, 1997; Bem, 1995



Figure 5: Steps to write Structured Literature Review (SLR)

Source: Queiroz, M. M., Telles, R., & Bonilla, S. H., 2019

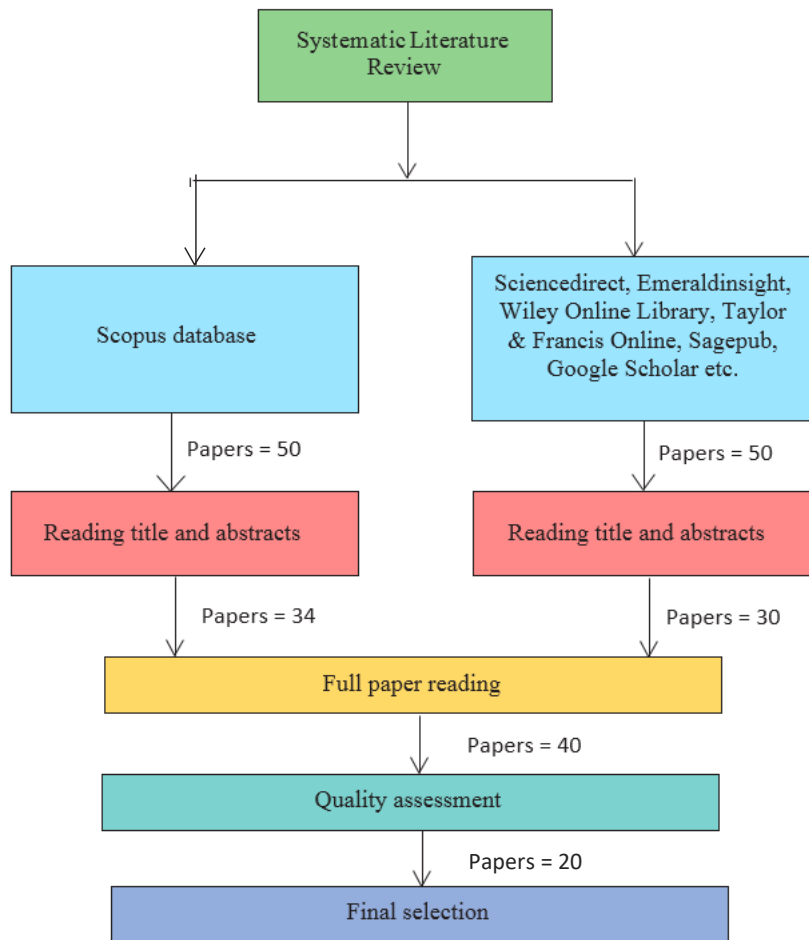


Figure 6: Schematic representation of the systematic review process

Sources: Pereira et al. (2014); Queiroz, M. M., Telles, R., & Bonilla, S. H., 2019

Explaining the above figure, the scope of the studies was defined at the first stage where 100 papers from Scopus and other leading databases were searched. Based on the reading of the title and abstracts, only papers that presented safety risks in food services or a relevant discussion in the field of food supply chain were included hence minimized number of papers from 100 to 64. The papers were further read in whole and cautiously analysed according to their relevancy and quality up until 40 then the final result only 20 papers were discussed in this research

4. Findings and Discussion

In order to make the objective(s), findings, conclusions, and research gaps in the studies obvious, the systematic literature review was carried out in a tabular format in Table 1.

Table 1: *Systematic Literature Review on Safety Risks in Mobile Food Premise Businesses*

Author(s) / Year of Publication	Objective of paper	Methodology / Tools used	Results / Findings	Conclusion	Research Gap / Limit
Sobaihi, M. (2020)	To review the history, growth and prospect of the food truck industry in order to create a future regulation for the industry in Jeddah, Saudi Arabia.	Literature review.	The industry of food trucks is not sufficiently regulated, which limits its growth.	In order to manage the city's food truck business, Jeddah's regulators must make reference to the laws of the developed nations.	As the researcher has reviewed both the previous and present conditions, subsequent regulations can be implemented.
Scholten, H., et al (2020)	To define and evaluate food supply chain traceability systems.	A thorough mapping of the food supply chains should come before defining and analyzing food traceability systems. Case study.	The complexity of coordinated traceability systems in food supply chains can be managed and consequently enhances the implementation of coordinated supply systems for traceability.	The present end-to-end traceability/transparency systems for fresh food are hardly exist or are based on very basic technologies.	Transparency infrastructures for fresh food and beyond may be implemented, developed and merged with the existing systems.
Okumus, B., et al. (2019)	To investigate the cleanliness and safety of food trucks in Orlando, Florida, a tourist hotspot in the United States.	Field survey. Data collection. Laboratory testing.	The public continues to be at risk for food borne diseases and outbreaks despite the fact that developed nations are known to have particular safety and/or quality controls in place as well as enforcement and monitoring mechanisms.	If food inspection and monitoring procedures are rigorously monitored by local and state health authorities, the risks of foodborne diseases and infections can be reduced.	Only legally operating food trucks were included in the study's sample. Future research may include unlicensed food trucks. Future studies can also assess additional aspects like the chemical loading on the samples and the cooking equipment.

Rahman, J. A. (2019)	To conduct analytical research on the development of the food truck industry through time, starting with local and international food trucks, and to identify the variables influencing the food truck's circulation and interior layout.	Qualitative methods of data collection.	The study discovered that three elements would have an impact on the food truck's interior and design circulation; 1) The type of food truck that was used. 2) The setup of furnishings and equipment for various dish types. 3) Food truck circulation safety problem.	With furniture permanently installed and a record of the workspace's activities, the circulation of food trucks in the future may be improved. This would make it easier to decide how to organize the furniture.	A universal design study that will involve all consumers, including those with disabilities, as well as the vendors.
Choi, J., Nelson, D., & Almanza, B. (2019)	To look into how inspection reports affect how people choose restaurants.	Participants' motivation for protection is sparked via scenario-based questionnaires. (Quantitative) The protection motivation theory (PMT) was employed to measure positive relationships between PMT variables.	Participants' protection motive is positively impacted by PMT factors. Intention to go at a restaurant with decent food safety standards was positively correlated with protection motive.	PMT is useful in explaining how health code violations affect consumers' inclination to select a safer restaurant.	Using the current research approach, a new study is being conducted on the impact of various violations. This would show how customers genuinely perceive which violations pose the most harm to their health.

Isoni Auad, L., et al. (2019)	i) To assess and observe the food safety knowledge, attitudes, self-reported practices (KAP) and food safety practices of food truck (FT) food handlers. ii) To evaluate the microbiological quality of food and water samples collected from these vehicles. (iii) To establish a score classification for the KAP instrument according to the food contamination probability assessment.	Structured interviews with 40 food truck handlers. Use of an observational checklist to evaluate the handling techniques. Gathering of food and water samples to assess their microbiological purity.	FTs with a high likelihood of food contamination also have a higher risk of contracting foodborne illnesses than FTs with a low likelihood of such contamination.	The research's findings include important details on the knowledge, attitudes, and self-reported behaviours of food handlers, as well as the degree of contamination in the food and water samples.	The statistics shown here may not be indicative of the FT scenario of the Brazilian Federal District or other locations globally due to the limited sample size and convenient nature. To help the food handlers in the FT industry, more study on educational approaches is required.
De Andrade, et al. (2019)	To assess the knowledge, risk perception, and optimistic bias of customers and food handlers, as well as the link between these factors and the FBD risk of these businesses.	A structured questionnaire was given to 265 consumers and 64 handlers of 14 eateries in the Brazilian city of Limeira.	Consumers can have attached a feeling of identification and attachment to a restaurant by relating it to preparing their own meals at home. As a result, the consumer may not be able to distinguish restaurants based on their food safety practices.	Consumers choose restaurants based on a variety of reasons, including sentiments of fondness, familiarity, social identity, and other considerations, regardless of how safe the food is at each establishment. Governments and health organizations should safeguard the public's health.	Based on the results of this study, urgent research has to be conducted by the government and public health agency.

Queiroz, M. M., Telles, R., & Bonilla, S. H. (2019)	To identify, analyze, and categorize the literature on blockchains in the context of supply chain management (SCM) (blockchain-SCM integration), and to provide a research agenda for the future.	Systematic Literature Review.	The combination of blockchain with SCM is still in its infancy. The potential of blockchain technology to challenge established business paradigms is not completely understood by academics and professionals.	In order to identify blockchain applications in the context of SCM, the literature study took a methodical and multidisciplinary approach. Although blockchain-SCM applications are still in their infancy, the findings showed that some fields have gathered appropriate experience in integrating blockchain-SCM.	The scarcity of studies on blockchain-SCM integration in leading journals and databases is the limitation of the research. In addition, this study did not consider “grey literature”, i.e., the general non-academic literature (e.g., technical reports, newspapers, blogs and magazines) A new study on business models to incorporate blockchain technology needs to be re-think. Future research also must make an important attempt to overcome these limitations and advance the literature
Yoon, B., & Chung, Y. (2018)	To determine the advantages and risks of food truck eating and how these factors affect the attitudes and visit intentions of millennial consumers.	Qualtrics online survey software was used to provide self-administered surveys to 114 students who were born between 1980 and 2000 (Millennials)	Consumers' views and visit intentions toward a food-truck eating experience are negatively impacted by the hygienic and environmental concerns of these businesses, but hedonic benefit promotes positive attitudes and visit intentions.	Through the use of a marketing communication strategy, food truck owners and marketers may attract young consumers by raising their perception of the hedonic value of food truck eating. To increase the demand for food truck services, food truck owners must also work to reduce any	This study contains a number of restrictions. First off, since the information was gathered from only one institution in the Midwest of the United States, readers should exercise caution when extrapolating the findings to all millennial customers. Second, due to the short sample size, this study did not employ structural equation modelling (SEM).

				perceived sanitary and environmental risks.	SEM or other analyses might be used in future studies. There may also be additional factors, such as prior food-truck dining experience, sociodemographic traits, or character traits that could serve as moderating influences.
Mor, R. S., Bhardwaj, A., & Singh, S. (2018)	The rationale (why, what, and how) is lacking when discussing the structure or subcomponents of the dairy supply chain.	Structured literature review.	In the dairy business, technical advancement, the elimination of uncertainty, and the integration of global SCM techniques into lean and green efforts may all contribute to the food safety, product quality, and related economic advantages.	Despite the fact that SCM is a more general word that applies to many industries, the extensive literature study reveals that there are significant issues that set the dairy supply chain apart from others. To satisfy the criteria of the export market, the dairy business presently requires sophisticated supply chain strategies in addition to food safety and security.	The main limitation is that authors' judgement alone was used to order the chosen papers. To benchmark the best DSCM methods, future research studies may be carried out on various supply chain-related topics, such as integration, cooperation, quality management, supplier management, SC trust, etc.

Alfiero, S., Giudice, A. L., & Bonadonna, A. (2017)	Future studies on various aspects of the supply chain, such as integration, cooperation, quality management, supplier management, SC trust, etc., can be carried out in order to compare the best DSCM techniques.	Questionnaire and Interview with several food truckowners in Turin, Italy.	The introduction of Gourmet Food Truck might contribute to the improvement of the food truck phenomenon's efficiency.	When considering a technique to increase efficiency in a food truck, it is crucial to consider a number of contextual aspects in addition to the quality of the raw ingredients and creative cooking and food storage methods.	The gourmet tradition's implementation of the cutting-edge food truck service helped it to gain a competitive edge in the food industry. Therefore, the study can offer some knowledge to help drivers enhance their food truck service.
Sabbithi, A., et al (2017)	To determine and rank the most important food safety measures used by those who handle street food in Hyderabad, India that cause microbiological contamination	From five zones of Hyderabad, 463 samples of street cuisine were gathered. It was done to identify and count foodborne pathogens and indicator organisms. Structured questionnaires.	Samples were tainted, according to a microbiological study. Peeled and chopped fruits that were left out in the open were more susceptible to contamination.	It will be beneficial to include a behavior change communication component in food safety training programs in order to alter the prioritized risk behaviors.	The study's main drawback is that it only looked at a small number of different types of foods sold on the street.
Soon, J. M., Chandia, M., & Mac Regenstein, J. (2017)	To put out a concept of halal integrity utilising models of the farm to fork and world food supply chains.	An analysis of past research and news articles on the subject of food items being contaminated with haram (forbidden) substances.	The global supply chain and farm to fork models are used in this research to promote a critical understanding of halal requirements and guarantee that food production takes into account the religious demands of the worldwide Muslim consumer market. In this study, a formal definition	The prosperity of the halal market depends on maintaining halal integrity since a food item loses its halal designation and becomes haram.	The SWOT assessments are used as a reference since the surroundings are always changing and the analysis may be out of date.

			of halal integrity has been put forward.		
Sezgin, A. C.,& Şanher, N. (2016)	To give information about eating street food, including general street food specs, reasons why certain foods are liked, and general factors like hygienic conditions, food quality, and safety.	Descriptive research.	Studies have demonstrated that there is typically no legal framework for food safety and regulation, much alone the selling of street food.	Street vendors must be given educational opportunities, food preparation and storage conditions must be improved, there must be enough hygienic facilities, and facilities for removing trash should be improved. Around the world, the prevention of foodborne infections depends on effective food hygiene education and understanding of food hygiene practices gained as a result of this education.	To ensure that they are implemented for street food, a research on specific food hygiene rules and a food safety system should be conducted.

Hu, K., Edlund, S., Davis, M., & Kaufman, J. (2016)	To provide a strategic approach that might speed up the investigation of foodborne disease by mapping geo-coded sales data to geo-coded confirmed case reports.	The use of such geographical data to speed up an inquiry in the early stages of an outbreak is being studied using a framework based on likelihood.	The research in this study demonstrates that it is possible to focus the inquiry on around 12 suspect goods with the contaminated product being included in this subset 90% of the time for about 80% of the food products analyzed after obtaining as little as 10 laboratory verified case reports.	Public health agencies' efforts to investigate outbreaks at the county, state, and federal levels can be greatly accelerated by the availability of electronic retail scanner data combined with cutting-edge analytics and metagenomic laboratory methods.	The results of this study were obtained using electronic retail scanner data together with novel analytics and metagenomics laboratory techniques, which required a successful public-private partnership and collaboration between grocery stores and public health officials.
Alimi, B. A. (2016)	To present a summary of research studies on risk factors in the trading of street food in developing nations and suggested safety measures.	Literature review.	Several points of hazards also called risk factors were identified.	All parties involved in the trade, including farmers, vendors, consumers, governments, researchers, and development partners, should manage it properly to ensure safe develop safer and healthier social norms.	-
Qazi, A., Quigley, J., & Dickson, A. (2015)	To carry out a thorough and methodical analysis of the literature in the area of "Supply Chain Risk Management" and to identify significant research gaps for future study.	Systematic Literature Review.	Determined the state of the research using several descriptive and thematic typologies	Results from the text mining approach were used to validate the review's findings. It is possible to identify different patterns through the integration of systematic literature	The field of SCRM will be developed further by researchers utilizing sound risk quantification methods.

				reviews and knowledge management techniques that would not be seen using more traditional narrative reviewing techniques.	
Ab Talib, et al. (2015)	To identify the Halal supply chain management's critical success factors (CSFs).	Literature review.	The CSFs for the Halal supply chain include assistance from the government, transportation planning, information technology, human resource management, collaborative relationships, Halal certification, and Halal traceability.	Halal integration and supply chain management are crucial. Additionally, the Halal supply chain is amenable to the CSF idea that is prevalent in conventional supply chains.	Other types of Halal enterprises are not included in this study; it solely addresses the CSFs associated with the Halal supply chain. The research excludes literatures from other languages and exclusively focuses on English literature. Future research should be conducted to examine the applicability of the CSF because the study lacks empirical support. Primary data should be collected for further research, such as through interviews with business leaders or focus group in order to comprehend and identify more CSFs for the Halal supply chain management.

Rane, S. (2011)	To evaluate the literature that identifies the root causes of food safety concerns with regard to street food, especially in developing nations.	Literature review.	Controlling the processes used in food preparation and sale that may help the microorganisms that cause food borne disease to get contaminated, develop, and survive would be a sensible first step in lowering the risks of food related illness from street foods.	To enable official recognition and management of the street food business as an essential component of the food supply, appropriate laws should be established and included into the current food legislation.	To conduct a scientifically informed Microbiological Risk Assessment of street-vended meals, studies on dose-response, hazard characterization, and risk characterization are needed.
Tester, J. M., Yen, I. H., & Laraia, B. (2010)	This study intends to examine the after-school food environment in an urban setting where it is known that mobile vending occurs in order to research the variety of vendors found close to schools and the products offered during the after-school hour.	Observation. Assessment. Documentation.	The majority of customers for the vendors is kids. The variety of foods includes both processed foods and those high in nutrients.	Mobile food sellers should be taken into account as part of the school food environment since they encourage students to eat after school in metropolitan locations.	Data are insufficient to draw inferences regarding client preferences for rival types of providers. This study's generalizability to other cities is restricted because it was only done in one district of one metropolis.

Drawing on our main findings, the following sub-sections address the three RQs:

RQ1. What is the process flow of activities involved in mobile food premise businesses Operation?

Based on the SLR, the literatures only touch on the general supply chain as well as food supply chain and not particularly on mobile food premise businesses operation as can be referred in Scholten, H., et al (2020), Mor, R. S., Bhardwaj, A., & Singh, S. (2018), Soon,

J. M., Chandia, M., & Mac Regenstein, J. (2017), Qazi, A., Quigley, J., & Dickson, A. (2015) and Ab Talib, et al. (2015).

RQ2. What are the risks along the supply chain of mobile food premise businesses?

In answering the second research questions, a reference can be made toward several systematically reviewed literatures which are Sobaihi, M. (2020), Okumus, B., et al. (2019), Rahman, J. A. (2019), Choi, J., Nelson, D., & Almanza, B. (2019), Isoni Auad, L., et al. (2019), De Andrade, et al. (2019), Yoon, B., & Chung, Y. (2018), Alfiero, S., Giudice,

A. L., & Bonadonna, A. (2017), Sabbithi, A., et al (2017), Sezgin, A. C., & Şanlıer, N. (2016), Alimi, B. A. (2016), Rane, S. (2011) and Tester, J. M., Yen, I. H., & Laraia, B. (2010).

RQ3. What can be proposed for future research regarding this business?

Study by Ab Talib, et al. (2015) can be a stepping stone for future research regarding this mobile food premise business as Halal Chain Management has gaining recognition. The next researcher shall cover on the Halal Chain for mobile food premise businesses and include on the safety risks as well.

5. Final remarks and limitation

By taking into account the publications published in various databases in the study fields of safety hazards and the food supply chain, this paper begins by addressing the knowledge gap in the literature relevant to mobile food premises businesses. A systematic literature review methodology was used to examine the reviewed publications. Studies are examined for the article's objective(s), year of publication, findings, conclusion, and research gap. According to a thorough analysis of the literature, the food supply chain's safety risk can assist mobile food vendors become more competent in their operations. In conclusion, the research techniques described in the cited studies can help other scholars produce more literature on the safety risk associated with mobile food establishment businesses.

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