

The background of the entire page is a photograph of a meat display in a supermarket. It shows various cuts of meat, including large roasts and smaller steaks, arranged on a metal tray. Fresh green herbs like rosemary and parsley are scattered among the meat. The lighting is warm, highlighting the textures of the meat.

FOODBORNE ILLNESS AWARENESS REPORT

**A COMPELLING CASE FOR
SUPERMARKET EQUIPMENT
CLEANING AND SANITATION**

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Grocery Case Cleaning Prevents Foodborne Illness

At Kept Companies, we know that most food safety issues affecting supermarkets originate in the food supply chain – during manufacturing or processing – before products ever reach your stores. Raw products carry pathogens, and without proper controls, these bacteria spread.

As a leading cleaning and sanitizing service partner for U.S. supermarket chains, we also know how food safety risks can be triggered at the store level. The culprits? Food-to-food and equipment-to-food cross-contamination, temperature fluctuations in meat, dairy, and produce cases – and most especially, lack of consistent cleaning and sanitizing.



Where Supermarket Food Safety Risks Begin

Food Supply Chain Risks



Before Store



Raw products carry pathogens



Contamination during manufacturing or processing



Risks arrive with the product

In-Store Risks



At the Store



Cross-contamination: food-to-food / equipment-to-food



Temperature fluctuations



Inconsistent cleaning & sanitation

Federal Budget Cuts: CDC Stopped Tracking 6 of the 8 Leading Foodborne Pathogens on July 1, 2025

Due to cuts announced in August 2025, the U.S. Centers for Disease Control and Prevention (CDC) **FoodNet surveillance program no longer tracks most major foodborne pathogens.**¹ Only Salmonella and E. coli contamination are monitored by the federal government. This puts increased responsibility on the restaurant and grocery industries to prevent foodborne illness.



¹ "CDC confirms cuts to program that tracks foodborne pathogens," Food Safety News, August 29, 2025.
<https://www.foodsafetynews.com/2025/08/cdc-confirms-cuts-to-program-that-tracks-foodborne-pathogens/>

Bacteria Types and Impact on Human Health

You're a supermarket operations leader or decision maker committed to food safety, so you pay close attention to information about foodborne pathogens. So do we. We make it our business to know your risks and what's at stake. A forthcoming study from the [CDC](#), focused on the retail food industry at large, estimates that there are about **10 million cases of foodborne illnesses every year**, resulting in more than **53,000 hospitalizations** and **900+ deaths**.¹

The most common pathogens include

- Salmonella
- E. coli
- Listeria monocytogenes
- Campylobacter
- Clostridium perfringens
- Shiga toxin-producing Escherichia coli (STEC)
- norovirus

Pathogen	Illnesses	Hospitalizations	Deaths
Campylobacter spp.	1,870,000	13,000	197
C. perfringens	889,000	338	41
Listeria	1,250	1,070	172
Norovirus	5,540,000	22,400	174
Salmonella	1,280,000	12,500	238
STEC	357,000	3,150	66
Toxoplasma	NA	848	44
Total	9.9 million	53,300	931

¹ "Estimated annual number of foodborne illnesses, hospitalizations, and deaths caused by seven major pathogens, United States, circa 2019," Centers for Disease Control and Prevention (CDC), March 19, 2025. <https://www.cdc.gov/food-safety/php/data-research/foodborne-illness-burden/index.html>

We Help You Mitigate Your Food Safety Risks

Our comprehensive supermarket cleaning and sanitizing services can help you diminish food safety issues, including the potential for consumer loss of trust, financial loss, and compliance issues.

“Kept provides a complete cleaning and sanitizing program for the supermarket industry, with services that include cleaning display cases, honeycombs, plenums and fans, coil cleaning, and equipment cleaning.”

Supermarket Perimeter Magazine, January 24, 2025

We Deep Clean *Everything*

Kept is an all-in-one cleaning and sanitizing services partner for the nation's leading supermarkets. With our broad portfolio of services, we meticulously cleanse and disinfect all surfaces that have human contact:

- HVAC Units
- Refrigeration Units and Cases
- Walk-In Freezers
- Food Preparation Areas
- Hoods and Exhaust Systems
- Butcher Stations
- Trash Compactors
- Building Entryways
- Artery Aisles and Checkout Aisles
- Restrooms
- Building Exteriors
- Windows and Doors
- Sidewalks
- Parking Lots



100,000+

Refrigeration Units Cleaned Annually

15M+

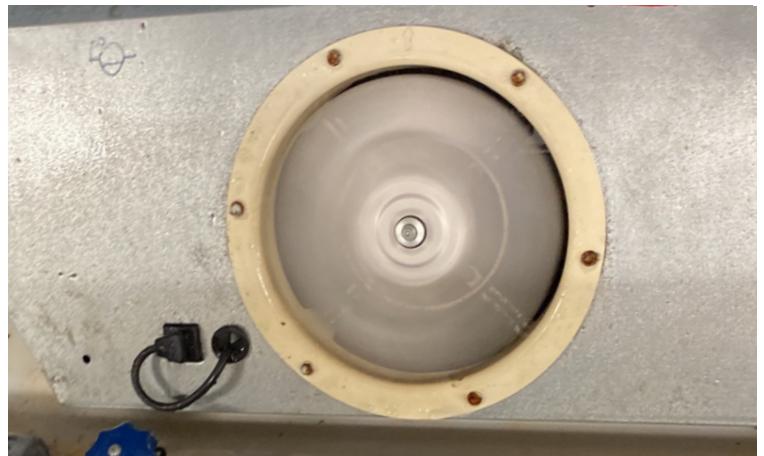
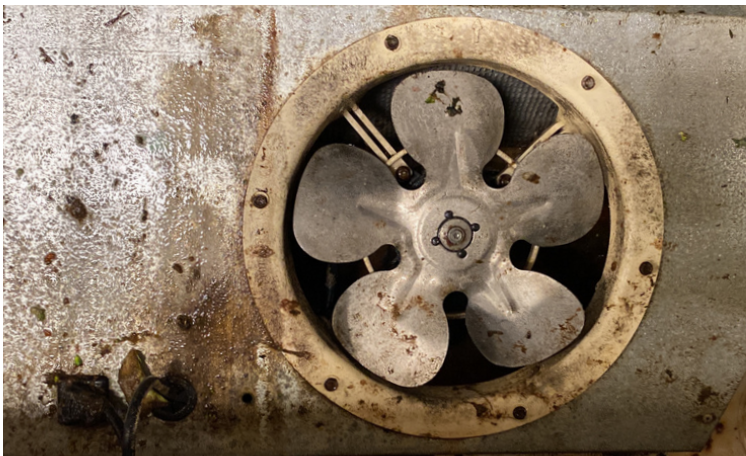
Gallons of Wastewater Recovered Annually

Consistency Is Key - and Lapses Can Be Costly

At minimum, we recommend a quarterly cleaning and sanitation schedule for supermarkets, which provides big benefits in both food safety and cost savings.



- Our proprietary multi-step process prevents cross-contamination and other food safety risks.
- We Identify mechanical or other equipment problems discovered during cleaning.
- Energy costs are reduced by improving the efficiency of your systems and appliances.



About Kept Companies: Leaders in Fleet and Facilities Cleaning Since 1973

- Kept operates the largest U.S. fleet, facility, and store maintenance services at unmatched rates.
- All services employ our sustainable, proprietary disinfecting methods and solutions.
- Our nationwide team is highly experienced in meeting unique maintenance requirements.
- Every Kept client has a dedicated project manager.
- Services are performed and backed by our custom technologies.
- Client dashboards provide start-to-finish visibility of cleaning programs and processes.
- Clients receive automated service reminders; real-time progress updates; before, during, and after photos of work; and business intelligence reporting to track cleaning frequencies and budgeting.



Bundle Services and Save up to 20%

- HVAC Installations & Maintenance
- Shopping Cart Procurement, Cleaning, Repair
- Scenting & Odor Control
- Disinfecting Kits for Store In-House Cleaning
- Fleet & Truck Washing Services
- Property Litter Control
- Solar Panel Cleaning
- Facility Painting
- Parking Lot Line Striping
- Allied Gas Station Cleaning

We Are Experts in Your Industry

We provide unrivaled, technology-driven cleaning and sanitation services for the U.S. supermarket industry. Kept understands that there's no time for down time in your business, so we keep you running at 100% and guarantee your satisfaction.

Learn More



9

Leading brands

25+

Fleet & facility services

53+

Years of Experience

1,250+

Mobile units deployed daily

12,000+

Parking lot cleaning & line striping annually

100,000+

HVAC refrigeration units cleaned annually

5,000,000+

Trucks washed annually

Choose a Trustworthy Partner to Keep Your Stores Clean

Be as selective in choosing a cleaning and sanitation partner as you are with your trusted food suppliers. Let us help you make sure your stores remain healthy and protected year-round.

Contact us today: <https://www.keptcompanies.com/contact-us>



Common Organisms and Their Impact on Human Health

ORGANISM	COMMON NAME OF ILLNESS	ONSET TIME AFTER INGESTING	SYMPTOMS	DURATION	FOOD SOURCE
Salmonella	Salmonellosis	6-48 hours	Diarrhea, fever, abdominal cramps, vomiting	4-7 days	Eggs, poultry, meat, unpasteurized milk or juice, cheese, contaminated raw fruits and vegetables
E. Coli (Escherichia coli) Producing toxin	E. Coli infection common cause of "travelers' diarrhea"	1-3 days	Watery diarrhea, abdominal cramps, some vomiting	3-7 days or more	Water or food contaminated with human feces
Listeria Monocytogenes	Listeriosis	9-48 hours for gastro-intestinal symptoms, 2-6 weeks for invasive disease	Fever, muscle aches, and nausea or diarrhea. Pregnant women may have mild flu-like illness, and infection can lead to premature delivery or stillbirth. Elderly or immunocompromised patients may develop bacteremia or meningitis.	Variable	Unpasteurized milk, soft cheese made with unpasteurized milk, ready-to-eat deli meats
Campylobacter	Campylobacteria	2-5 days	Diarrhea, cramps, fever, and vomiting; diarrhea may be bloody	2-10 days	Raw and undercooked poultry, unpasteurized milk, contaminated water
Clostridium Perfringens	Perfringens food poisoning	8-16 hours	Intense abdominal cramps, watery diarrhea	Usually 24 hours	Meats, poultry, gravy, dried or precooked foods, time and/or temperature-abused foods
Shiga Toxin-Producing Escherichia Coli (STEC)	Hemorrhagic colitis or E. coli O157 ^{H7} infection	1-3 days	Severe (often bloody) diarrhea, abdominal pain and vomiting. Usually, little or no fever is present. More common in children 4 years or younger. Can lead to kidney failure.	3-7 days or more	Undercooked beef (especially hamburgers), unpasteurized milk and juice, raw fruits and vegetables (e.g. sprouts), and contaminated water
Norovirus	Variously called viral gastroenteritis, winter diarrhea, acute non-bacterial gastroenteritis food poisoning and food infection	12-48 hours	Nausea, vomiting, abdominal cramping, diarrhea, fever, headache. Diarrhea is more prevalent in adults and vomiting is more common in children.	12-60 hours	Raw produce, contaminated drinking water, uncooked foods and cooked foods that are not reheated after contact with an infected food handler, shellfish from contaminated water