

The 6 Most Expensive Work Orders in Grocery

Grocery stores businesses tend to run on profit margins of 1-2% after taxes according to FMI*— this means every maintenance dollar counts.

*<https://www.fmi.org/our-research/supermarket-facts>

1 Refrigeration and Refrigeration Compliance



Our customers spend up to **25-40%** of their total work order spend on refrigeration related work orders



2 Building and Property Maintenance

Our customers spend **13-18%** of their total work order spend on maintaining the buildings and grounds around their store



3 Hot Foods and Food Preparation Equipment



Hot food equipment and food preparation equipment accounts for **11-20%** of overall work order spend



4 Plumbing

5-8% of all work order spend in grocery stores goes to plumbing related work orders

5 Electric/Lighting



These work orders account for **8-10%** of all work orders in a grocery store



6 HVAC

Account for **3-8%** of all work orders in a grocery store



Grocery stores have significant assets they need to maintain every day to ensure food quality and safety. Over half of a typical grocer's maintenance spend is in the 6 categories above.

Accruent is a leader in grocery maintenance solutions. To better protect your stores from food loss and improve customer experience – check us out at www.accruent.com/industries/retail/grocery