In the last decade, ready-to-eat (RTE) food consumption has increased steadily in Europe. *Listeria monocytogenes* is a potential hazard linked to high levels of morbidity and mortality and associated with food-processing environment and RTE foods. Regarding these facts, the main objective of our study was to assess *L. monocytogenes* presence in RTE meat based food-processing industries in Portugal and relating it to Good Hygiene and Manufacturing Practices (GHMPs). Seven industrial facilities were evaluated by a GHMPs audit program combined with environmental and food sampling for microbiological testing. Facilities evaluation was based on the GHMPs effectiveness and microbiological evaluation for process hygiene and safety indicators was performed according to international standards. The results showed that the main non-conforming items were related to personal hygiene, premises cleaning and sanitizing and analytical microbial control plan. *L. monocytogenes* was recovered from four industrial facilities, in three food samples and four environmental samples. Overall, *Enterobacteriaceae* counts in these food samples ranged from 2.1 to 2.7log cfu/g, while in environmental samples counts were below 3.4log cfu/cm², being globally unsatisfactory. *L. monocytogenes* presence seems to be related with poor personal hygiene and unsatisfactory cleaning and sanitizing methods as well as non-conforming bacteriological verification without proof of corrective actions and other preventive measures implementation. In industries with a good audit evaluation, *L. monocytogenes* presence can be due to the use of closed equipment systems and the absence of disinfectant rotation schemes. *L. monocytogenes* presence doesn’t seem to be related with overall non-conforming audit results, but with deficient hygienic working practices.