The *Listeria* spp. gender is common to the environment and intestinal tract of animals. This bacterium is considered an emerging pathogen, responsible for outbreaks of listeriosis in several countries, resulting in septicemia, abortion and meningitis. Their importance in food is notable because it presents resistance to adversities, which can cause contamination due to lack of cleanliness. This study aimed to analyze the occurrence of *Listeria* spp. in sliced Mozzarella cheese and ham exposed for sale in the cold sector of supermarkets in Fortaleza/CE/Brazil. It was evaluated 24 samples of Mozzarella cheese and ham from four supermarkets, collected and analyzed in triplicate. The detection of *Listeria* spp. in Mozzarella cheese and ham was performed according to the method proposed by Silva et al (2010). It was observed that 8.33% cheese samples analyzed showed *L.innocua*. For the ham samples, 25% presented *Listeria* spp. It was noted that 8.33% of samples of ham presented *L.welshmeri*, 8.33% presented *L.innocua* and 8.33% presented *L. monocytogenes*. The results showed the lack in quality control practices and good handling in the cold sector of these establishments, which can result in transmission of foodborne diseases such as listeriosis.