Supplementary Information

Table S1. Summary of the characteristics of the studied GSs, including cleaning procedures and opening periods. N/A – not available information; TS/SS - technical sheet/safety sheet.

ID	Characterisation							Cleaning Procedure	
	Nº of workers	Type of Facilities	Sales Area (m²)	Storage Area (m²)	Open hours (Week days)	Closed days	Nº clients/day	Period	Products
M1	3 (2 male and 1 female)	Grocery and charcuterie	110	2	09:00-20:00	Sunday	150	Closing time everyday	Biodegradable environmental friendly products
M2	2 (1 male and 1 female)	Grocery, charcuterie and pastry	110	5	09:00 - 14:00 16:00 - 20:00 Saturdays: 09:00-14:00	Saturday afternoon and Sunday	250	Closing time everyday	Domestic use products
M3	N/A	Grocery, coffee shop and confection of food	200	20	08:00 - 19:00 Saturdays: 08:00-16:00	Sunday	130	Before open everyday	Biodegradable environmental friendly products
M4	7	Grocery, with sales of bread, charcuterie and butchery	200	N/A	07:00 - 13:00 15:00 - 20:00 Saturdays 07:00-17:00	Sunday	200-250	2 to 3 times a day	Professional use products with TS/SS
M5	2 (1 male and 1 female)	Grocery, charcuterie, bakery, pastry and meals	80	10	09:00 - 20:00	Sunday	70-100	2 to 3 times a day	Professional use products with TS/SS
M6	2 (1 male and 1 female)	Grocery, charcuterie, bakery and pastry	150	5	07:30 -14:00 16:00 - 20:00	Sunday	80-90	Closing time everyday	Domestic use products
M7	2 (1 male and 1 female)	Grocery, charcuterie and bakery	110 m2	2m2	08:00 - 20:00 Saturday: 09:00-19:00	Sunday	150	2 times a day	Domestic use products
M8	2 (1 male and 1 female)	Grocery and charcuterie	30 m2	5m2	N/A	Sunday	10	Closing time everyday	Domestic use products
M9	3 (2 male and 1 female)	Grocery, coffee shop and meals	120 m2	2m2	08:00 - 18:00	Sunday	150- 170	Closing time everyday	Professional use products with TS/SS
M10	3 females	Grocery, charcuterie and bakery	180 m2	40m2	08:00 - 20:00 Saturday: 08:00-19:00	Sunday	200-250	2 to 3 times a day	Professional use products with TS/SS
M11	2 (1 male and 1 female)	Grocery and charcuterie	75 m2	NA	09:00 - 13:00 16:00 - 20:00 Saturday: 09:00-13:00	Sunday	60 -70	Closing time everyday	Domestic use products
M12	2 (1 male and 1 female)	Grocery and charcuterie	200 m2	20m2	08:30 - 13:00 14:00 - 20:00 Saturday: 08:30 - 19:00 Sunday: 08:30 -13:00	Sunday afternoon	200	2 times a day	Professional use products with TS/SS
M13	2 males	Grocery and charcuterie	80 m2	5m2	08:00 - 13:00 15:00 - 19:00	Sunday	80-100	Closing time everyday	Professional use products with TS/SS

Table S2. Details of the performed monitoring campaign, including monitoring period and locations of the MBs within the GS.

Grossery ID	Monitoring period		Monitoring Boxes		
	Start	End	AirQ1 (A)	AirQ2 (B)	AirQ3 (C)
M1	22/11/21 - 10:25	25/11/21 - 10:00	Register		
M2	22/11/21 - 12:35	25/11/21 - 10:30		Register	
M3	25/11/21 - 10:51	29/11/21 - 10:06	Register	Fruits/vegetables	Office
M4	29/11/21 - 11:00	03/12/21 - 10:30	Register	Storage	Office
M5	03/12/21 - 10:50	06/12/21 - 10:00	Register	Fruits/vegetables	Storage
M6	06/12/21 - 10:20	10/12/21 - 10:20	Register		Fruits/vegetables
M7	10/12/21 - 11:10	14/12/21 - 09:30	Register	Hallway	
M8	14/12/21 - 10:05	16/12/21 - 09:30		Register	Storage
M9	17/01/22 - 12:00	19/01/22 - 10:30	Fruits/vegetables		Register
M10	19/01/22 - 10:50	22/01/22 - 15:30	Storage/Office		Register
M11	16/02/22 - 11:40	21/02/22- 11:00	Register	Store	
M12	16/02/22 - 12:00	19/02/22 - 16:30			Register
M13	19/02/22 - 16:40	21/02/22 - 10:30		Register	

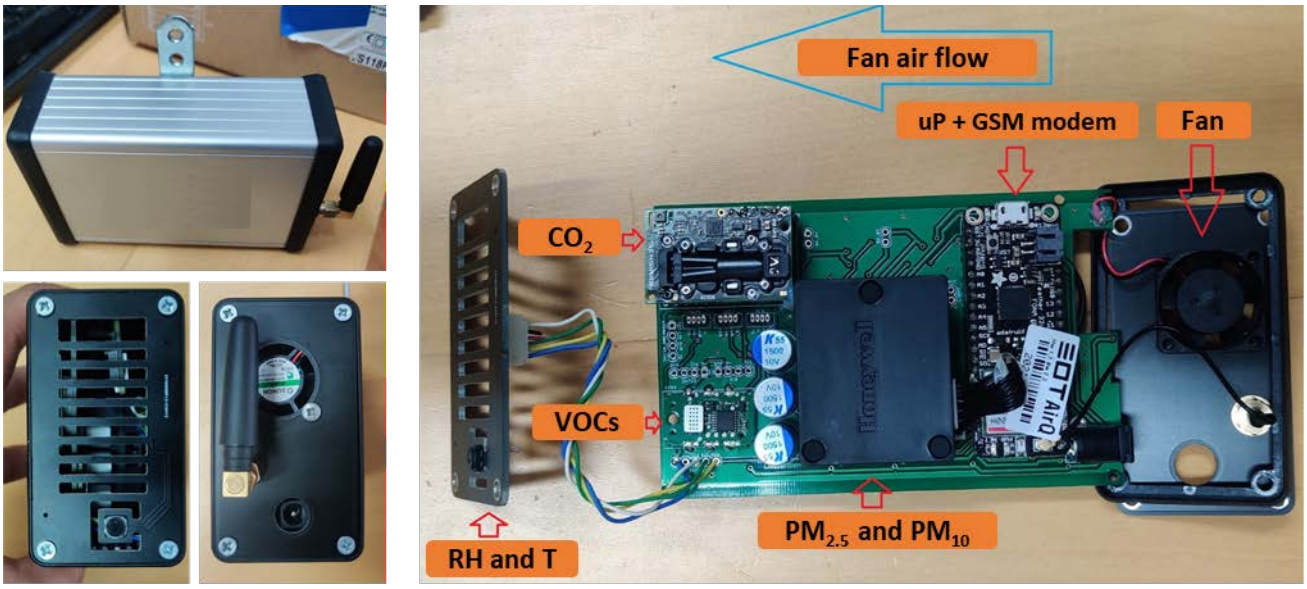

Figure S1. Layout of the different low-cost sensors and components within the MB, where uP stands for microcontroller.

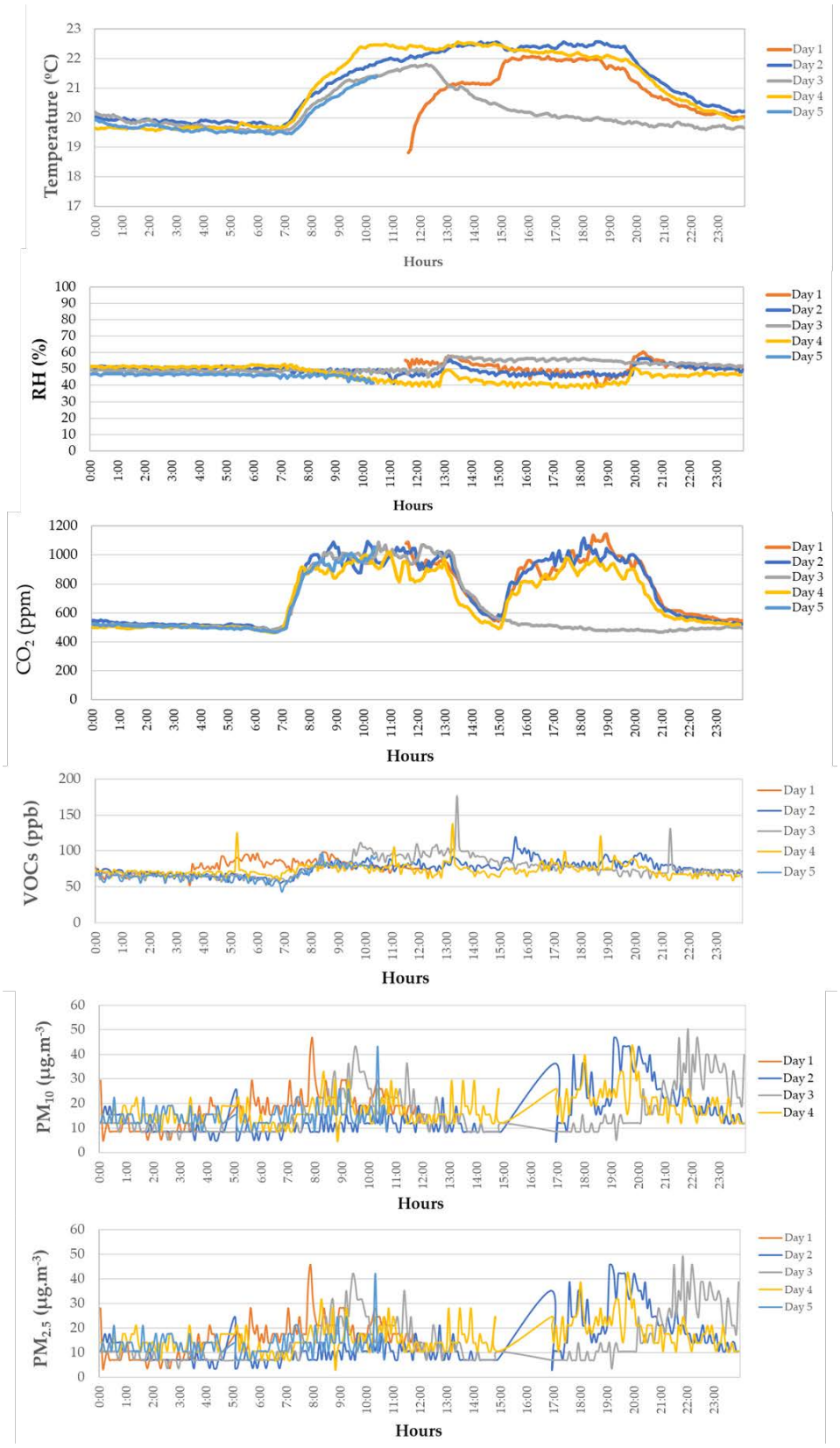

Figure S2. Example of the hourly variability of the GS M4, at location B.