A remarkable increase in the amount of food service establishments has been observed. Concomitantly, the cases of foodborne outbreaks are increasing. This work aimed at using a check list contained in the Resolução 275, a document created by ANVISA in Year 2002, in order to evaluate the use of GMP in a restaurant located at the city of Riversul, São Paulo, Brazil. The following characteristics of the restaurant were evaluated: 1) Building installations; 2) Equipments, furniture and utensils, 3) Food handlers; 4) Food preparation and transportation; and 5) Technical documentation. The Resolução 275 requires a minimum of 75% of conformity for each of these items. Although, all of the evaluated items were not in conformity to ANVISA regulations. Namely, the item “Building installations”, which includes features of the floor, roof and the presence of washing facilities, presented 64.51% of conformity; the item “Equipments, furniture and utensils”, which includes, for example, the materials used in the surfaces in contact with food, presented 71.43% of conformity; the item “Food handlers”, which includes specially the handlers hygienic habits, presented 28.57% of conformity; the item “Food preparation and transportation”, including the characteristics of the raw material and final product quality control, presented 53.33% of conformity; and, finally, the item “Technical documentation”, including the GMP manual and the Standard Operating Procedures, presented 17.65% of conformity. Results show that the evaluated restaurant was not in agreement with Brazilian regulations for food producers, thus needing improvements in order to become a manufacturer of safe food.