The objective of the present study was to provide an overall evaluation of the hygienic-sanitary conditions of 5 food service locations (restaurants) in the city of Campinas (SP), with the aim, in the near future of providing assistance in evaluating microbiological conditions in food handling practices. The field research conducted between October/2011 and February/2012 was conducted according to a checklist based mainly on the RDC 216/2004 (ANVISA) and Portaria n° 6/1999 (CVS). 104 items distributed were discussed in the following 12 categories: garments and dressing rooms (15 items), personal hygiene habits; (15); Health control of workers directly involved in the handling of food items (4) technical training and supervision (2), food hygiene and safety (25); storage control (6), raw materials, ingredients and packaging (4), water supply (7) waste management (10), integrated disease vector control and urban pest control (3), equipment and machinery (7) and utensils (6). The survey results revealed that over 71% of a total of 104 items assessed had at least one unit with deficiency(ies) and lack of compliance with good food handling practices. Furthermore as expected, out of a total of twelve categories assessed, only 4 had 50% (or above) of its items in total accordance by 5 units: garments and dressing rooms (53%); health control (50%); storage control (50%) and raw material, ingredients and packaging (50%). According to the information provided, it is concluded that monitoring the quality of food service should be made more effective, primarily by technical managers or owners of the units.