The present study aimed at evaluating the microbiological and physico-chemical ricotta cheese produced in a dairy during the year 2011. The microbiological characterization was based on the quantification of total and fecal coliforms, coagulase positive Staphylococcus, yeasts and molds, and Salmonella sp. and Listeria monocytogenes search. The methodology followed the recommendations of the Normative Instruction No. 62/2003 of MAPA. For monitoring of physico-chemical parameters, the samples were evaluated for the total solids, moisture/volatile material, lipids and pH, according to Instruction No. 68/2006 of MAPA. The analyses were processed at the Laboratory São Camilo in Maringá, and were collected five samples for each type of analysis from February to December 2011. Regarding the enumeration of yeasts and molds, the values found were 5.0.10² CFU.g⁻¹; 2.2.10² CFU.g⁻¹; 2.4.10² CFU.g⁻¹; <1.0.10¹ and 5.0.10⁵ CFU.g⁻¹ and for coagulase positive Staphylococcus showed <10 CFU.g⁻¹ for all samples. The total coliforms were between 3.9.10² CFU.g⁻¹ and 1.7.10⁶ CFU.g⁻¹. As for fecal coliforms, three samples showed contamination rate higher than the value recommended by law, being 9.8.10³ CFU.g⁻¹; 1.7.10⁵ CFU.g⁻¹ and 1.6.10⁵ CFU.g⁻¹. There was no Salmonella sp. and Listeria monocytogenes, but two samples showed the presence of Listeria ivanovii. The samples had a pH between 5.3 and 6.6, lipid 6% and 10% (TDE) 26.78% to 21.47%, and moisture 73.22% to 78.53%, being among the expected physical-chemical standards. The results showed no satisfactory hygienic-sanitary standards and hence the consumption of the product may have the risk of food poisoning.