In the period 2010 to 2011, we evaluated the microbiological and physical chemistry quality of artisanal cheese commercialized in the city of Londrina-PR. The aim of this study was assess for the enumeration of yeasts and mold, Staphylococci coagulase positive, total and thermo tolerant coliforms and pH, titrable acidity, moisture, fat of the dry matter, ash and chlorides. Of the 15 samples analyzed, 3 were classified by very high moisture cheeses, 3 by high moisture and 9 by low humidity. The results showed that 33.3% of the cheese samples had counts of $1.0 \times 10^2$ to $3.5 \times 10^4$ CFU/g for mold and yeasts; and 93% of the samples present at counts of Staphylococci coagulase positive at $3.0 \times 10^2$ to $6.0 \times 10^4$ CFU/g of product. The total and thermo tolerant coliforms were present between $4.6 \times 10^3$ and $3 \times 10^1$ MPN/mL product. The pH ranged between 5.2 and 6.7, the acid content ranged from 0.06 to 2.41%. The fat content in showed that 13.3% (2/15) were the class of fat cheese, 46.6% (7/15) in the class of semi-fat and 40% (6/15) belonging to the class of fat cheese. The ash content of the samples ranged between 2.24 to 15%. The chlorides were between 0.55 and 1.63%. The results reveal the poor quality in quality of artisanal cheeses indicating the need for initiatives with the producers. The lack of standardization, the neglect in the preparation of this product generates a poor quality cheese and may affect the human health.