The butter is the most broadcast derivative of milk and it’s considered the noblest animal fat. The milk and the dairy products should report microbiological conformity, according to standards established on regulation of identity and quality, which control the commercialization of these products. This work aimed to perform a data collection of results of microbiological tests of 14 samples of butter sent to Laboratory of Food and Water Analysis of School of Pharmacy of Federal University of Juiz de Fora, between April and November of 2011, and verify the agreement with the current legislation. The microbiological tests – Coliform to 30°C, Coliform to 45°C, Staphylococcus coagulase positive and Salmonella sp. – were performed by American Public Health Association (APHA, 2001) method and the results were evaluated according to Ordinance nº 146, March 7, 1996, of Brazilian Ministry of Agriculture, Supply and Agrarian Reform (MAARA/Brazil). All the samples analyses reported results in conformity with the legislation for Salmonella sp. analysis. However, the Coliform to 30°C, Coliform to 45°C, Staphylococcus coagulase positive tests in 29%, 36% and 14% of the samples, respectively, reported values in disagreement with the standards established. The results found could be associate to poor quality of milk, inappropriate processing and/or absence of good practices of fabrication. The analysis of microbiological data of this work emphasize the importance of microbiological quality control as instrument of the inspection agencies and of the industries to identify and treat the non conformities as a way of health protection and consumer rights.