Minas Gerais is the largest producer of cheese in Brazil, producing 215 thousand tonnes per year, which is equivalent to 50% of national production. The Minas Padrão cheese is soft, but dry and firm, color creamy-white inside, thin bark yellowish and has a strong flavor, slightly acidic. This work aimed to perform a data collection of results of physical-chemistry and microbiological tests of 12 samples of Minas Padrão cheese sent to Laboratory of Food and Water Analysis of School of Pharmacy of Federal University of Juiz de Fora, between January and October 2011, and evaluate the agreement with current legislation. The physical-chemistry tests were performed according to the methodology of Adolpho Lutz 2005 and the microbiological tests by American Public Health Association 2001 method. The results of physical-chemistry (fat in dry extract and humidity) and microbiological tests (Coliform to 30/35°C, Coliform to 45°, Staphylococcus coagulase positive and Salmonella sp) were evaluated according to standards established by Ordinance nº146, of March 7, 1996, of Brazilian Ministry of Agriculture, Supply and Agrarian Reform. The results found in the tests revealed a tendency of nonconformity in Minas Padrão cheeses, because two samples disagree with microbiological standards to Coliform to 45°C and 60% is out of something physical-chemistry standard required, so this products are featureless. In this way, became clear the constant necessity of monitoring the microbiological quality for consumer protection and evaluation of production technology to attend the standards of product identity.