The Good Manufacturing Practices and handling are a range of hygiene and sanitary procedures established by ANVISA (National Agency of Sanitary Vigilance), which are essential to maintain quality and food safety, avoiding the risks of contamination and thereby offering more safety to consumers. This study was conducted in two bakeries in Uberlândia - MG, between February and March 2012, and aimed to evaluate the implementation of best practices focusing on the checklist according to RDC 275/2002. Observations were made on general characteristics, handlers, equipment and environment. Data were tabulated and the results compared with the legislation. The two bakeries (P1 and P2) showed a level of irregularity of 17% ± 0.8, 59 ± 0.45% of the items were compliant and 23% ± 0.47 non-compliant. Quality is a key factor in the food and when the food is produced in certain irregularities may be harmful to the individual and the society. It was observed that even with so many tools and information available, the owners of bakeries P1 and P2 are unaware of some practices that the law requires. Based on these results, we see the importance of a qualified professional to inspect the implementation of necessary changes in order to promote the conditions hygienic-sanitary and food to consumers of Uberlândia.