The microbiological quality of foods is an important topic for public health and food industries, especially those which produce animal products. The Minas-Frescal cheese is a product with large commercial acceptance and is the popular choice among society. Brazilian legislation requires the use of pasteurized milk in preparation of the cheese. Often times this legal specification is the reason society is deterred from using this product. Therefore, contamination by microorganisms could happen from the raw material, carrying them into the final product. The aim of this work is to show the results from microbiological tests of Minas-Frescal cheese performed in 2011 by the Laboratory of Food and Water Analysis (LAAA) in the Pharmaceutical College of the Federal University of Juiz de Fora. Microbiological tests were performed to find the most probable total number of thermo-tolerant coliform, and count of *Staphylococcus* coagulase positive, according to American Public Health Association (APHA) and search of *Salmonella* sp, according to International Organization for Standardization (ISO). The results showed that 20% of the samples were in disagreement. Among these samples, 4% refer to *Staphylococcus* coagulase positive, 16% total coliform and 7% thermo-tolerant coliform. The results showed the necessity of dairy inspection by competent agencies and implementation of good practices of fabrication, to guarantee and maintain consumer health well as the quality of raw material.