Minas Frescal is a soft fresh cheese produced by enzymatic coagulation of pasteurized milk with a low percentage of salt and a high pH and moisture content. Because of these characteristics, this cheese is very susceptible to contamination by microorganisms. *Listeria monocytogenes* is a ubiquitous organism that can cause listeriosis in humans. This disease, despite its low morbidity, causes high mortality, especially in certain population risk groups such as pregnant women, the elderly and immunocompromised individuals. Being an optionally psychrotrophic and facultative anaerobe microorganism, many conservation processes are not effective against this pathogen. This study aimed to evaluate the occurrence of *L. monocytogenes* in Minas Frescal cheese samples that fulfilled State Inspection Service (SIE) approval and Federal Inspection (SIF) approval, had been produced in the State of Santa Catarina, and was commercialized in the city of Florianopolis. There were analyzed 23 samples of Minas Frescal cheese from 19 brands produced in Santa Catarina state, 13 of these with SIE approval and 6 with SIF approval. The samples included "light", "traditional", and "mild" varieties from the same brand, and analyzed at the Laboratory of Food Analysis - LABCAL - Federal University of Santa Catarina. The methodology used was AOAC/FDA. Although *Listeria monocytogenes* was identified in only one sample (4.3%) its presence should be controlled, once listeriosis is the leading cause of death among foodborne bacterial pathogens, with fatality rates exceeding even *Salmonella* and *Clostridium botulinum*.