Food security is considered a current challenge and aims to offer free food agents that may endanger the health of consumers. This study evaluate the microbiological quality of school meals (porridge tapioca, maize porridge and cold sandwiches) in three schools of Belém-Pará. The food samples (100 g) were placed in sterile plastic bags and sent to the Microbiology Laboratory of the Center for Natural Science and Technology, State University of Pará. Analyses of standard counting of mesophilic aerobic bacteria, count molds and yeasts, total and fecal coliforms, Staphylococcus aureus, and research of Salmonella sp., according to official analytical methods required by the National Sanitary Surveillance Agency – ANVISA, Resolution No. 12 of 01.02.2001. All samples of cold sandwiches, contamination by mesophilic aerobic bacteria (an average of 3.2x10² CFU/g.), Staphylococcus aureus (mean 6.1x10³ CFU/g) and total coliforms (mean of 73 MPN/g.). For this type of food, the legislation recommends that the ceiling is for microorganisms: fecal coliform - 10² MPN/g, Staphylococcus aureus – 5 x 10³ CFU/g Salmonella-absence in 25 g. Thus we can say that the sandwiches were out the standards required by legislation. Sample of mash tapioca and maize presented only contamination mesophile bacteria (mean 3.2x10² CFU/g). For the porridge, the law recommends that the ceiling is for microorganisms: fecal coliform – 10² MPN/ mL, Salmonella – absent in 25 ml, and Staphylococcus aureus – 10³ CFU/ mL. As no samples contamination by these microorganisms, it is stated that all had two types of porridge is with microbiological standards required by law.