

Minutes Matter When Transporting Perishables

Thanks to the Joint Inspection Program, Mexico and the United States save up to 3.5 hours in cargo inspection



When trading animal and plant products internationally, procedures, equipment, and infrastructure must be in place to guarantee the health and safety of the goods, such as adequate transportation and efficient inspection mechanisms.

To minimize the risks of introduction and spread of pests and diseases, the Mexican and U.S. health and customs authorities check that goods crossing the border comply with the requirements established for the safe trade of animal and plant products.

As a result of its importance, the work of inspection officials must be thorough, which means that perishable products can be held for several hours at border points, and in some cases, there is a risk of interrupting the cold chain, which could compromise the quality of the food.

To expedite efficient and expeditious phytosanitary and zoosanitary inspection, Senasica and the U.S. Department of Agriculture's Animal and Plant Health Inspection Service (APHIS-USDA) operate the Joint Inspection Pilot Program at the Colombia, Nuevo León and Laredo, Texas crossings, which has reduced the crossing of more than 30,000 tons of food by an average of 3.5 hours.