

U.S.–Mexico–Canada Trade Agreement (USMCA)

Preserve USMCA to Protect America's Food Supply and Keep Menu Prices Stable.

UNDERSTANDING

THE BACKGROUND

The United States–Mexico–Canada Agreement

(USMCA), enacted in 2020, establishes clear, stable rules that allow many food and beverage products to move across North America without additional taxes – maintaining duty-free access to critical imports. This framework is **essential for restaurant operators who depend on year-round availability** of ingredients that cannot be grown domestically or on a sufficient scale. Disruptions to this agreement—**including new tariffs or weakened protections**—would significantly impact the affordability and reliability of the North American food supply chain.

Why This Issue Matters to Restaurant Operators

Canada and Mexico are two of the United States's largest trading partners. The USMCA plays an essential role in maintaining the stability of the essential flow of the food chain. By **keeping costs down through the duty-free movement** of ingredients across North America, the agreement helps ensure operators can access the products they need at predictable prices.

Without the protections of the USMCA, food costs could rise by tens of millions of dollars, squeezing already thin margins and driving up menu prices for consumers. Operators would face increased volatility at a time when **food costs have already risen 31% since 2019 and supply chain pressures continue to persist.**

Our Ask

The National Restaurant Association asks Congress to urge the Administration to:

1. Preserve The Agreement

Urge the Administration to preserve the USMCA and avoid actions that could undermine the agreement, including the imposition of new tariffs on food and beverage imports. Maintaining USMCA protects restaurants from unnecessary cost increases and supply instability.

2. Oppose New Tariffs on Food and Beverage Imports

Tariffs on our largest trading partners would raise costs and jeopardize the affordability of menu items. Policymakers should avoid tariff actions that conflict with the goals and protections of USMCA.



AMERICA'S RESTAURANT OWNERS

SMALL BUSINESSES NEED SUPPORT

Food costs are already elevated, global supply chains remain fragile, and consumer price sensitivity is high. Preserving **USMCA helps restaurants manage rising costs, maintain affordable menu prices, offer consistent and diverse dining options**, and navigate inflationary pressures and economic volatility.

Restaurants contribute over **\$1 trillion annually to the U.S. economy** and rely on predictable access to ingredients to serve millions of customers each day. Preserving USMCA is essential to protecting the industry's cost structure, competitiveness, and stability.



**SCAN TO GET
MORE INFORMATION**

North American Food Supply Snapshot

Top U.S. import sources for food & beverage:

Mexico: \$27.8B (2024) –
fresh produce, frozen
fruits/vegetables,
beverages & spirits, agave,
sugar, chocolate, beef.

Canada: \$22.8B (2024) –
baked goods, cereals,
canola & cooking oil, frozen
potatoes, seafood,
beer/liquor, maple syrup,
meats, frozen produce.

