

Business Name: Elite Sanitation Services

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Elite Sanitation Services

Since 2016, Elite Sanitation Services has been the premier provider for all your sanitation needs. We deliver comprehensive solutions. Our expert team ensures seamless service for events and construction sites, handling everything from septic system services to grease trap pump-outs and jetting services. We are dedicated to providing superior sanitation services with unmatched reliability and professionalism.

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Grease management is not glamorous, however it may be the most essential back-of-house routine your kitchen develops. When a dining-room is complete and tickets are flying, the last thing you need is a slow sink, a sour odor drifting through the pass, or a health inspector requesting for maintenance logs you do not have. A well run grease trap program avoids clogged up lines, keeps you on the right side of regional codes, reduces emergency situations, and conserves money you would otherwise spend on corrective plumbing.

I have opened restaurants the old fashioned method, with a taped floor plan and a head filled with hope, and I have actually been in the mechanical room on a vacation weekend while a meal pit supported. The difference between those two nights boiled down to a couple of practical options made months previously. This guide covers what I have seen work throughout quick-service counters, full service cooking areas, commissaries, and bakery plants: how grease traps function, how frequently they actually need service, what a professional grease trap company does, and what your team can deal with in house.

What a grease trap truly does

Kitchen wastewater brings a mix of fats, oils, and grease, generally shortened to FOG. Hot water and cleaning agents can keep FOG suspended for a short time, but as the water cools, grease separates and floats. A grease trap or interceptor is a settling gadget in the drain line that slows the circulation, provides FOG time to increase, and captures it so cleaner water passes downstream. The objective is uncomplicated: keep FOG out of your drains and the community drain, where it triggers obstructions and fines.

Small indoor traps are typically passive gadgets under a sink or floor drain. Bigger outdoor interceptors can be 750, 1,000, or 1,500 gallons and sit in between the building and the municipal tie-in. Both have baffles that control flow and prevent grease from leaving downstream. When grease builds up past a threshold, performance

drops dramatically. The trap starts pressing grease into your lines, and you get what every cooking area supervisor dreads: a backup at peak hour.

There is a simple guideline that the majority of codes accept. When the combined grease and solids volume reaches 25 percent of the trap's working volume, it is time to pump and clean. I have seen cooking areas extend past that mark thinking they were saving money, then pay a numerous of the cost savings to a plumber on a Saturday night.

Codes set the floor, not the ceiling

Requirements vary by city and county, but the pattern corresponds. Local pretreatment ordinances prohibit releasing oil and grease above a set limitation, often 100 to 250 mg/L at the tasting point. They need setup of an effectively sized grease trap or interceptor and anticipate documentation of regular maintenance. Some jurisdictions require manifest slips for each pump out, kept on website for two to three years.

Do not rely only on a permit plan examine from years earlier. If you are altering menu volume, including a tilt frying pan, or relocating to a commissary design, verify whether your present device still fits the load. Regulators appreciate your real discharge, not what once worked for a smaller line. I have had inspectors accept a 90 day frequency on paper, then request a 60 day schedule when a compliance sample came back greasy after a seasonal menu included more fried items.

Two useful actions make inspections smoother. Initially, keep a binder or digital folder with your maintenance logs, waste manifests, and the trap's as-built or spec sheet. Second, mark the interceptor lids and make certain personnel know where they are. An inspector who can validate records and gain access to the gadget rapidly is an inspector who carries on quickly.

Sizing and load: get this wrong and you go after problems

The right size depends upon component flow rates and cooking load. A small pastry shop with a three-compartment sink and minimal fryers can manage with a compact under-sink system. A sit-down dining establishment with a busy meal maker, preparation sinks, and a fryer bank usually requires a larger in-line trap or an outdoor interceptor. Commissaries and food halls that serve multiple ideas often need a big outside unit.

Undersized traps fill too fast, so even with frequent pumping they throw grease past the baffles. Extra-large units can go anaerobic and turn septic if you do stagnate enough water **Jetting Services** through them, especially in seasonal operations. If you inherited a website and do not understand the sizing, a good grease trap service provider can measure measurements, estimate volume, and advise based on your ticket counts and devices list. That 10 minute discussion frequently conserves months of frustration.

I like to calculate anticipated filling in pounds per week utilizing purchase logs for oil and butter, then sanity check the number versus trap volume and turnover. If you are going through 200 pounds of frying oil weekly and your under-sink unit is 20 gallons, a monthly schedule is not realistic. You will remain in there every 2 to 3 weeks or you will be handling callbacks and line clogs.

What a professional grease trap company in fact does

Good suppliers do more than vacuum a tank. They supply a full grease trap service that brings back capability, files disposal, and helps you avoid repeat problems. Expect an appropriate pump out to consist of more than a quick skim.

Here is an easy step-by-step of an extensive service carried out by a credible grease trap company:

1. Locate and expose the trap or interceptor lids, aerate if essential, and validate safe conditions for entry.
Outdoor tanks are confined areas, so experienced techs utilize gas screens and follow security procedures.
2. Measure and record grease, water, and solids levels before pumping. This pre-pump reading is useful for tracking fill rates and adjusting frequency.
3. Pump out all contents, not just the grease cap, then scrape and clean down walls, baffles, and the lid to get rid of stuck product. Techs will likewise remove and clean detachable tees and baskets.
4. Inspect the inlet and outlet baffles, gaskets, and structural stability. Note cracks, missing out on tees, corroded hardware, or displaced baffles that can short-circuit flow.
5. Reassemble, fill up the trap with clean water to restore the hydraulic seal, and offer a manifest that lists volumes, disposal site, and any repair recommendations.

If your vendor can not describe their procedure or dislikes water refill because it adds time, you will wind up with odor complaints and poor separation. Water becomes part of the system. A trap returned to service empty ends up being a stink box.

How frequently ought to you pump and clean

The calendar response is simple to price quote and typically wrong in practice. Lots of cooking areas succeed on a 30 to 60 day period for small indoor traps, and 60 to 90 days for outside interceptors. Buffets, high fry volumes, and barbecue ideas pattern much shorter. Sushi and salad heavy menus pattern longer. The trap does not care what a design template says, it cares how much grease it receives.

Use the 25 percent rule as a measuring stick for the very first couple of cycles. Ask your grease trap company to tape-record pre-pump levels for the first three services. If you hit 25 percent before your scheduled date, shorten the period. If you are consistently listed below 15 percent, you can likely extend by a number of weeks. The best schedule spends for itself with fewer emergencies and longer drain life.

Watch for seasonal swings. College town? Expect a peaceful summer and a spike in September. Beach destination? Inverted pattern. Caterers and food trucks that utilize a commissary cooking area will fill traps in bursts around occasion seasons. Build the rhythm around the calendar you actually live.

The difference in between traps and interceptors

People utilize the terms interchangeably, but the gadgets behave differently. A compact in-line trap may have a working volume determined in tens of gallons. It fills quickly, is accessible, and can be cleaned up without heavy equipment. An outside interceptor holds hundreds to countless gallons, catches a great deal of load, and requires a pump truck to service.

I have actually seen staff try to repair a slow interceptor by excessive using emulsifying cleaning agents upstream. It looks like a quick win since sinks begin to flow. The grease is not gone. It moved deeper into the line and can establish downstream where it is far harder to reach. The ideal repair was a correct pump out and a frank discuss kitchen area practices.

Kitchen practices that make grease traps work better

The cheapest way to maintain a trap is to slow the quantity of FOG you send into it. A couple of front-line practices accumulate. Scrape plates and pans into the trash before cleaning. Use sink strainers and empty them

typically. Train personnel not to dispose fryer oil into sinks, ever. Maintain your dishwasher and pre-rinse nozzles so you are not blasting grease deeper into the line. [Septic Pumping](#) Keep a labeled drum or lug in the receiving area for used fryer oil and deal with a recycler. Your grease trap company might even coordinate recycling and credit you a couple of cents per pound.

Avoid caustic drain openers and heavy emulsifiers as a regular crutch. They can heat up and liquefy grease short term, then let it re-solidify farther down. Enzyme and germs additives are struck or miss. In little traps with steady circulation they can help reduce residue, however they are not a replacement for mechanical elimination. If you wish to try them, do it along with determined pumping intervals and check lead to your logs.



Simple front-of-house checks that prevent back-of-house headaches

A supervisor's walkthrough can find small problems before they end up being service calls. You do not require to open covers or get dirty, simply keep your senses on.

- A brand-new sour or rotten egg smell in the meal area often indicates a dry trap, missing gasket, or lid not seated after a current service.
- Slow drains pipes at numerous components mean downstream buildup, not simply a local sink obstruction. Call your supplier before a hectic weekend.
- Gurgling sounds when a dishwasher discards might suggest the outlet tee is loose or missing. That can push grease downstream.
- Grease sheen at a parking area cleanout indicates the interceptor is unpaid or a baffle has actually failed.

Note patterns and pass them to your grease trap cleaning company with dates and times. Good notes shorten diagnostic time.

What a great maintenance log looks like

A paper go to a clipboard near the supervisor's office works fine, as long as it is utilized. A spreadsheet or app is even better if you run several locations. Each entry should note the date, vendor, pre-pump grease portion if

offered, volume removed for big interceptors, disposal manifest number, and any concerns discovered. I like a simple notes field to catch what line cooks observed that week. That scrap of context often explains why fill rate increased, such as a catering push or a fryer leak.

When you bid out services, suppliers who request for your past 2 to 3 cycles of logs are more likely to set a truthful schedule. Suppliers who price estimate a rock-bottom rate without seeing your operation often make it up in journey adders and emergency fees.

Choosing the best grease trap company

Price matters, however a low sticker label can cost more in the long run if you see repeat blockages or poor paperwork. Look for a performance history in your city, evidence of disposal at permitted facilities, and technicians who comprehend both indoor traps and outdoor interceptors. Ask whether their grease trap service includes complete pump out, baffle cleaning, water fill up, and a post-service checklist. Insurance coverage and security certifications are nonnegotiable if they will service big outside tanks.

Ask about response times for emergencies. A vendor with a night and weekend truck deserves a modest premium when you lose a Saturday to a backup. If your building has tight gain access to, verify their hose length and whether they can service from the street without obstructing your whole lot. City inspectors tend to understand the dependable operators. Without naming names, I have actually had more constant experiences with companies that purchase tech training and path planning than with clothing that treat grease trap cleaning as an afterthought to septic work.

Costs and what drives them

Expect little indoor trap cleanings to run in the range of 100 ***Grease Trap Pumping*** to 300 dollars per check out depending on region, access, and frequency. Large outside interceptors differ widely, normally 300 to 1,200 dollars per pump out, driven by tank size, volume got rid of, and tipping charges at the disposal center. Travel range, after-hours service, and challenging access can include surcharges.

If a quote seems too good, check what is included. I when audited a location that paid for an inexpensive skim service. The supplier removed the floating grease layer but left the settled solids and did not clean baffles. The trap struck the 25 percent limit in 2 weeks anyhow, and downstream lines kept plugging. The greater priced supplier who did a complete every six weeks in fact cost less over the quarter when you factored in prevented pipes calls.

Repairs and when to replace

Traps and interceptors are easy devices, but parts do wear. Gaskets on indoor systems dry out and fracture, causing smells. Baffle tees can remove and rattle loose. Outside concrete tanks can establish fractures, and steel covers rust. A good service technician will flag small issues before they escalate. Replacing a gasket or a tee is a modest expense and a simple add-on to a scheduled service. Changing a failed interceptor is a capital task with licenses and website work. Do not put off small fixes if you wish to avoid huge ones.

I have likewise seen old traps set up backward, with inlet and outlet reversed. Symptoms include turbulence, continuous smells, and bad separation no matter how frequently you clean. A quick inspection and re-pipe fixed what had actually appeared like a curse.



Special cases: food trucks, ghost cooking areas, and seasonal venues

Mobile systems and ghost kitchens throw curveballs. Food trucks often depend on commissary cooking areas for wastewater disposal. Ensure the commissary's trap can manage the bursts of circulation when several trucks return at the same time. Stagger dump times if required. Ghost cooking areas pack several high-output menus into compact footprints, which can overwhelm a small shared trap. In those spaces, a higher service frequency and rigorous pre-scrape policies are the only method to stay ahead.

Seasonal locations, from ballparks to ski resorts, live through banquet and famine. In the off season, traps can go septic if left idle. Set up a pump out before shutdown, fill up with water, and prepare an early season service before the first rush. A little dose of approved deodorizer after cleaning can help throughout long idle durations, but consult your vendor to avoid chemicals that harm downstream treatment plants.

Odor control without gimmicks

Most trap odors trace to among three causes: a dry trap without a water seal, breaking down solids because the pump-out interval is too long, or a bad gasket. Fix the origin initially. Water refill after service is essential for indoor traps. On outside interceptors, ensure lids seat well and vents are clear. Triggered carbon filters on vents can help near outdoor patios, but they are a bandage. If you smell sulfur, look for a missing out on or cracked cleanout cap.

Avoid putting bleach into a trap. It will kill useful bacteria downstream and can create hazardous gases in confined spaces. If you must deodorize, utilize items designed for grease systems in modest quantities and as part of a schedule that moves material out regularly.

What occurs to the grease after pump out

This is not simply trivia. Regulators ask, and your visitors care. Pumped product gets transported to permitted facilities. There, FOG is separated and can be processed into biofuel feedstock or utilized in anaerobic food digestion to create biogas. The staying water is dealt with. Your manifest documents that chain. Deal with a

vendor that [Septic Pumping](#) manages waste responsibly and can describe their disposal path. If a rate is significantly lower than rivals, fret about where the waste is going.

Recycled fryer oil is a different stream, normally collected in a dedicated container, not from the trap. Keeping those streams separate is much better for your wallet and the environment. Some recyclers offer rebates for clean yellow grease. Trap waste, loaded with food solids and water, expenses cash to process.

Training the group without overcomplicating it

New employs should discover 3 fundamentals on day one. Scrape food into the garbage before the sink. Never ever pour fry oil down a drain. Report sluggish drains and odors to a manager right away. That is it. If you embed those routines and hang a basic sign near the meal pit, your grease trap will currently be ahead of the average.

Managers ought to understand the service schedule, where the trap or interceptor lies, and how to check out the last manifest. A 5 minute huddle before a hectic season goes a long method. I like to set calendar reminders a week before each set up service to confirm gain access to with the vendor, clear parked vehicles from interceptor lids, and prep staff that a tech will be on site.

A quick manager's checklist for the week

- Look over the maintenance log and validate the next grease trap cleaning date is on the calendar.
- Walk the meal location and the interceptor lids outdoors, checking for new odors or standing water.
- Verify strainers are in place at sinks and that staff are scraping plates before washing.
- Confirm the used oil container is not overrunning and lids are safe and secure to discourage pests.
- If you had a menu shift or a big catering push, flag it in the log so your grease trap company can change frequency if needed.

Keep it easy, keep it constant, and the system will treat you well.

Emergencies occur, here is how to restrict the damage

If you get a backup, isolate the area, stop the dishwasher, and keep solids out of the flood. Do not begin dumping chemicals into the sink. Call your grease trap provider and your plumbing technician. If you have an outdoor interceptor, clear access to the covers so a pump truck can reach them. Keep the health department number handy in case you require assistance on clean-up standards for sanitary backflows.

After the immediate crisis, do a brief postmortem. Inspect the log for last service date, ask the vendor what they found, and change your schedule or routines. Emergency situations are pricey instructors. Get every lesson they offer.

The bottom line

Grease control is part mechanical, part behavioral, and completely manageable with a clever regimen. Pick a qualified grease trap company that records their work. Set a service period based on your actual load, not a guess. Keep simple logs and train the fundamentals. Expect small signs and fix little problems before they grow out of control. Do those couple of things reliably and you will keep sinks streaming, inspectors delighted, and weekend service on track.

Nobody opens a dining establishment since they enjoy baffles and manifests. Yet the locations that last treat these details with respect. When the meal pit hums, the line sings, and you are not thinking of what takes place under the flooring, that is the peaceful reward of a grease trap program that works.

Elite Sanitation Services performs septic pumping

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Elite Sanitation Services handles grease trap pump outs

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Elite Sanitation Services won Top Septic Pumping 2025

Elite Sanitation Services earned Best Grease Trap Pumping Award 2024

Elite Sanitation Services was awarded Best Jetting Services 2026

People Also Ask about Elite Sanitation Services

What services does Elite Sanitation Services provide?

Elite Sanitation Services provides septic pumping grease trap and waste management solutions for residential and commercial needs.

Where does Elite Sanitation Services operate?

Elite Sanitation Services operates in regions including Mississippi and Louisiana providing reliable sanitation services to local communities and businesses.

Does Elite Sanitation Services handle septic tank pumping?

Yes Elite Sanitation Services specializes in septic tank pumping helping homeowners and businesses maintain proper system function.

Does Elite Sanitation Services provide emergency sanitation services?

Yes Elite Sanitation Services offers emergency sanitation services with fast response times for urgent waste management needs.

What industries does Elite Sanitation Services serve?

Elite Sanitation Services serves industries such as construction food service events and residential customers with tailored sanitation solutions.

Does Elite Sanitation Services clean grease traps?

Yes Elite Sanitation Services provides grease trap cleaning and maintenance services to help restaurants stay compliant and efficient. Including jetting services.

Is Elite Sanitation Services locally owned?

Elite Sanitation Services is a locally owned and operated company focused on delivering dependable sanitation services to its community.

What are jetting services offered by Elite Sanitation Services?

Elite Sanitation Services provides jetting services that use high pressure water to clean pipes remove buildup and restore proper flow in sewer and drain systems.

When should I use Elite Sanitation Services for jetting services?

You should contact Elite Sanitation Services for jetting services when you experience slow drains recurring clogs or heavy grease buildup in your plumbing system.

Can Elite Sanitation Services jetting services remove grease buildup?

Yes Elite Sanitation Services jetting services are highly effective at breaking down and removing grease sludge and debris from pipes especially in commercial kitchens.

Are Elite Sanitation Services jetting services safe for pipes?

Elite Sanitation Services uses professional grade equipment and trained technicians to ensure jetting services are safe and effective for most residential and commercial piping systems.

Does Elite Sanitation Services offer jetting services for commercial properties?

Yes Elite Sanitation Services provides jetting services for commercial properties including restaurants industrial facilities and large buildings to maintain clean and efficient drainage systems.

Where is Elite Sanitation Services located?

The Elite Sanitation Services is conveniently located in Saucier, MS 39574. You can easily find directions on [Google Maps](#) or call at [\(228\) 297-4850](tel:(228)297-4850) Monday thru Sunday 24-hours a day

How can I contact Elite Sanitation Services?

You can contact Elite Sanitation Services by phone at: [\(228\) 297-4850](tel:(228)297-4850), visit their website at <https://elitesanitationservices.com/> or connect on social media via [Facebook](#)

After dinner at [Juan Tequila's](#) in Saucier restaurant operators often depend on Septic Pumping Grease Trap Pumping Jetting Services to support smooth daily operations and busy events.