

Business Name: Elite Sanitation Services

Address: Saucier, MS 39574

Phone: (228) 297-4850

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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Saucier, MS 39574

Business Hours

- Monday through Sunday: Open 24 hours

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If you cook for a living, you already understand that kitchen rhythm depends on upstream decisions no one at the table ever sees. Grease management sits right on that list. A trap is not attractive, but when it backs up on a Saturday double, there is absolutely nothing abstract about it. You can hear the flooring sink burbling, smell the sour FOG - fats, oils, and grease - and enjoy prep grind to a stop while tickets keep printing. The very best operators I know treat their grease trap as part of the line, not a forgotten box in the basement or parking area. That frame of mind modifications everything, from how you plan evaluations to how you set up pump-outs and document every step for the health department.

I have strolled into concealed pits that had actually not been opened in 8 months, seen leading baffles missing out on, and viewed a rag-tied dipstick masquerading as a measurement tool. I have likewise worked with teams that could recite their last 3 manifests from memory. The difference typically boils down to an easy service technique and a relationship with a trustworthy grease trap company that stands behind its work.

How grease traps really work on a busy line

Most commercial traps do one task. They slow the wastewater enough time for FOG to separate and float, while solids drop to the bottom. Baffles force a longer path so much heavier particles settle out and grease remains at the top. Traps are sized by circulation rate and retention time. If you press too much water too quickly, you blow right through the retention window and bring grease into the sewage system. If you starve the trap, you risk solids building up and plugging internal passages. For under-sink systems, that balance occurs within a little stainless or polymer box. For in-ground interceptors, you are discussing hundreds to thousands of gallons of working volume with manhole access.

The trap does not eliminate grease. It holds it till you eliminate it. That basic truth is why your maintenance cadence matters more than the sticker on the lid.

The guideline that saves cooking areas: 25 percent by volume

There is a reason inspectors bring a sludge judge or a marked rod. When the combined density of drifting grease and settled solids reaches roughly 25 percent of the trap's volume, the device quits working as developed. The precise math can differ by jurisdiction, but the physics do not. At that point, the efficient retention time drops, and grease sneaks past the outlet. You might see sluggish drains, odor, fruit flies, and that thin rainbow shine on the outflow. More alarmingly, you may not see anything till a rain event overwhelms the sewer, combines with your discharge, and leaves you with a municipal bill you never ever budgeted for.



In practice, I recommend measuring at least every 4 weeks on a brand-new system up until you understand your kitchen's FOG profile. Bakers, fry-heavy menus, and scratch kitchen areas that render their own fats produce different loads than salad-forward ideas or commissaries with meal devices that pre-rinse aggressively. The cadence you settle into need to reflect what your eyes and measurements discovered, not what an old invoice said last year.

Daily routines that keep traps honest

Good grease management starts above the flooring. I have actually seen meal crews set the tone in the very first hour after lunch, scraping plates into a lined bin instead of the sink. I have actually seen a sauté cook shut down a fryer throughout a lull, not out of thrift, but to keep oil from thinning and bleeding into his waste stream. Those micro-choices build up. A trap that fills to 25 percent in 8 weeks can slip to 6 if you get careless, or stretch to ten if the group treats FOG like a cost center.

Small habits matter. Install sink strainers and empty them often. Label the can for yellow grease and train everyone to aim for it. Do not rely on enzyme or bacteria additives unless your regional code allows them and your provider signs off. Some jurisdictions deal with ingredients like a crutch that develops downstream obstructions. Absolutely nothing changes physical removal.

Inspections that are quick, constant, and recorded

When I talk to a brand-new operator, we start with a simple cadence. Weekly visual look for under-sink systems, biweekly cover lifts for outdoors interceptors, and recorded measurements at least monthly up until the trendline is clear. If the trap is in a hard-to-reach location, we construct the practice anyhow. This is not busywork. The act of opening a lid and smelling the contents tells you things your POS will not. Sour egg notes suggest septic activity. A thick crust with hard edges can suggest emulsified fats cooled quick and require agitation at service time.

Here is a lean list I offer to kitchen area managers finding out the routine.

- Verify fluid levels are below the outlet weir and keep in mind any rising after sink dumps.
- Measure grease cap and sludge layer depth with a marked rod or core sampler.
- Inspect baffles, gaskets, and inlet for damage or missing hardware.
- Record measurements, date, time, personnel initials, and any odors or uncommon color.
- Snap a photo, specifically before and after set up service.

Five minutes and a note pad will conserve you from many surprises. Staff grow to trust the procedure when they see a slow trend before it becomes a crisis.

Pump-outs, skimming, and what "clean" should mean

There is a world of distinction between skimming and a complete grease trap cleaning. Skimming gets rid of the floating grease cap, which can purchase time if a full service is due in a week and you have a holiday weekend ahead. It does not reset the trap. A correct pump-out pulls all contents, including settled solids, and after that scrapes or pressure cleans interior walls and baffles to break out adhered FOG. Some traps have corners that collect product that never ever shows in a fast dip. If your company is in and out in 8 minutes on a 1,000-gallon interceptor, they probably did not do you any favors.

I ask for before-and-after photos from every grease trap service, plus a manifest revealing volume and location. Numerous municipalities require manifests, and the file safeguards you if the hauler disposes illegally. Anticipate to see the transporter's permit number and the getting facility listed. This is where a dependable grease trap company earns its keep. They know the guidelines, carry the right insurance, and show up with devices that fits your access points without destroying your lot.

Sizing schedules to real-world kitchens

Over the years, I have actually arrived on normal varieties that hold up across markets. Under-sink traps for single lines running lunch and dinner can go 4 to 8 weeks in between complete cleanings, assuming excellent plate scraping and staff training. In-ground interceptors at 750 to 1,500 gallons frequently being in the 6 to 12 week range. High-volume fry programs or 24-hour operations press the brief end. Hotel banquet cooking areas or arena concessions often need a hybrid strategy, with area skimming between full pump-outs.

Weather contributes too. In cold months, fats congeal faster. In hot months, odors intensify and can draw bugs. If your restaurant runs seasonal menus, focus on how that shifts your FOG load. A switch to braised meats and gravy in winter might press an additional week off your schedule, while summertime service with lighter sauces typically reduces the trap's burden.

What I get out of a professional provider

Partnering with the right group changes the equation. You are purchasing more than a pump truck. You are buying clear interaction, documentation you can hand to an inspector, and enough attention to capture problems before they grow teeth. Here is a short set of concerns I give any very first conference with a brand-new grease trap company.

- What is your standard scope for grease trap cleaning, including scraping and baffle inspection?
- Can you offer manifests with getting facility information and photo documentation?
- How do you manage emergency calls, after-hours gain access to, and lockbox keys?
- Are your professionals trained on restricted space and do you carry spill insurance?
- Do you track service intervals and alert us when our next cleaning is due?

You will discover a lot from how they answer. If every reaction is an unclear promise, keep looking. If they talk about regional code, can describe the 25 percent guideline without hedging, and inquire about your menu mix before pricing estimate a frequency, you are on a better path.

The math behind a good service plan

Let's take a mid-size casual principle with a 1,000-gallon in-ground interceptor, a two-bay sink, and a dish machine with a pre-rinse sprayer. Average ticket counts struck 500 covers on weekends, 250 on weekdays. Early measurements reveal a 2-inch grease cap building each month, with 1.5 inches of sludge. Over three months, you are at approximately 10 percent grease, 7 percent sludge, depending on trap dimensions. You are trending towards the 25 percent threshold at about 4 to five months. That suggests a 12 to 14 week full pump-out, with a fast check at week 8. If you include a fried chicken unique that runs three nights a week, you may change down to 10 weeks during that discount. That is the sort of nimble planning that pays off.

One note on flow: meal makers can blow out traps if staff run long cycles with covers off and pre-rinse heavy. Those makers discharge hot, typically with surfactants that keep grease in suspension longer. If you discover a thinner cap and more sheen at the outlet, speak to your vendor about baffle changes or a solids interceptor upstream of the main trap.

Inside the service day

On a clean-out day, I want the course clear, covers available, and the kitchen area aware of the window. Great haulers phase cones, set absorbent pads, and work clean. They will vacuum contents leading to bottom, break the crust, and utilize a scraper or low-pressure rinse to get rid of adherent grease. For in-ground systems, they need to examine inlet and outlet T's or baffles, change any missing out on gaskets, and confirm that the outlet is open and streaming. A credible grease trap service will not discard rinse water filled with grease into your landscaping. They will catch wash water and account for it in the manifest.

When they finish, we look together. If I see thick lines of stuck grease above the old waterline or strong mats still holding on to baffles, I inquire to finish the task. This is not being tough. It secures your pipelines, your compliance record, and their reputation.

Documentation that withstands inspectors and landlords

Keep a binder or a shared digital folder with every invoice, manifest, and measurement log. I prefer a basic page for each month with dates, personnel initials, grease cap density, sludge depth, smell notes, and any restorative actions. Include pictures when you can. In a surprise examination, you can reveal a living record, not a guess. If

you rent, lots of proprietors require proof of maintenance. That folder soothes those discussions and speeds up lease renewals.

If your city problems FOG allows, know the renewal date and conditions. Some need quarterly reports. Others top the time in between services at 90 days despite measurements. An excellent service provider will understand regional guidelines, but you bring the liability. Develop pointers into your calendar.

Price is not just about the pump

Hauling costs vary by volume, frequency, and distance to the disposal center. Anticipate higher rates in markets where disposal sites are limited. If a quote looks low, ask what is consisted of. Some companies price a skim and a basic pump, then charge add-ons for scraping, after-hours access, and manifests. Others bundle everything in a flat rate that looks greater, but saves cash when you require an emergency call at 2 a.m. Keep in mind that a missed week of service that causes a backup can cost you more in labor, downtime, and sanitation than a year of arranged cleanings.

I sometimes see operators press frequency to save a few hundred dollars per quarter, only to pay thousands when grease presses downstream and obstructs a shared line. If you ever split a lateral with a next-door neighbor, coordinate cleaning schedules. Shared lines are a classic source of finger-pointing when something goes wrong.

Edge cases the handbooks rarely cover

I have actually satisfied traps built into odd corners of century-old structures, with access under a detachable bar area and seven feet of crawlspace. These require portable vac units or staged pumping. Build additional time and cost into those cleanings, and do not let anyone wedge a lid halfway open up to conserve a minute. Safety initially. Confined space guidelines exist for a reason.



Outdoor interceptors under drive lanes need traffic-rated covers. If a delivery van fractures a cover, fix it right away. An open or broken lid is a security danger and an invite for surface water to flood the trap. Heavy rain occasions can upset trap function by diluting and cooling the contents quick. If you run in a flood-prone zone, check traps after storms.

Grease additives can be another edge case. Enzymes and bacteria items sometimes help keep lines clear between the sink and the trap, but they do not reduce the requirement for pumping. In some cities, they are limited. If you utilize them, track outcomes. If you see grease taking a trip past the trap or an odd foam layer, stop and reassess.

Building kitchen culture around FOG

The most effective programs I have actually seen treat FOG like inventory. Chefs talk about yield when trimming brisket and about the cost of losing fryer oil to careless filtering. The same lens uses to grease trap efficiency. Short training hits throughout pre-shift can strengthen the how and the why. Show a photo of a healthy trap next to one with a 4-inch cap. Discuss that less pump-outs originate from better plate scraping and clever fryer care. Tie a little performance perk to maintenance metrics if your culture supports it.

When personnel rotate, retrain. Back-of-house turnover is genuine. A new dishwasher may have never seen a strainer basket. 5 minutes of training on the first day prevents months of pain.

Remote sensing units, when they assist and when they do not

Some operators install level sensors or FOG monitors that ping a dashboard when the grease cap or sludge reaches a set point. In multi-unit groups, this can be a present. You get information across places, area outliers, and plan routes. Sensing units work best in stable, in-ground interceptors. They have a hard time in small under-sink boxes where turbulence and temperature level shifts can spoof readings. If you include tech, keep manual checks in your routine until you rely on the pattern. No sensing unit replaces an experienced eye and a hand on the rod.

Preparing for the day something goes wrong

Even excellent programs struck snags. A pump dies on a vacation. A gasket tears and a cover will not seal. A fryer discards by accident and overwhelms the trap. Plan now. Keep a spill package on site with absorbents, nitrile gloves, and caution tape. Post your supplier's emergency situation number and your account information near the service location. Train one supervisor per shift to license an after-hours grease trap cleaning if needed. When you do call, be clear about gain access to directions, lockbox codes, and any security alarms that will trip when a lid opens.

After an event, document what took place, why, what you did, and what you will alter. Inspectors appreciate transparency and corrective action plans. So do property managers and franchise auditors.



A brief story from the field

An area restaurant I dealt with ran a compact 750-gallon interceptor behind the structure, fed by two lines and a meal device. For several years, they cleaned it every 16 weeks because that is what the old GM had actually always done. We started determining. In the winter, they were fine at 14 to 16 weeks. In spring and summertime,

with a happy hour that leaned on fried treats and a busy patio [Grease Trap Pumping](#) area, they reached 25 percent around week 10. They had three small backups the previous summer, each during storms. We transferred to a 10-week schedule April through September, 14 weeks October through March. We included sink strainers, trained on scraping, and fixed a torn gasket the hauler had actually ignored. Backups stopped. The annual cost increase for additional cleanings had to do with what one backup had cost in labor and lost covers. No heroics, simply better information and a service provider who did the work totally and logged it well.

Bringing all of it together

A grease trap is a holding tank in service of your operation. Treat it like a piece of crucial equipment. Develop a measurement practice, choose a supplier who files and cleans thoroughly, and match your schedule to your actual FOG profile. Keep your team engaged with simple regimens that minimize grease at the source. When you require help, call a grease trap company that responds to the phone, appears with the right tools, and comprehends your kitchen area's reality at 5 p.m. On a Friday.

There is no single calendar that fits every dining establishment. The right strategy begins with a cover lifted, a rod dipped, and a discussion that connects what you prepare to what your trap sees. From inspections to pump-outs, the strategies that stick are the ones you can maintain on your busiest days. If you keep that standard, your grease trap service ends up being just another smooth part of the line, and your visitors never have to consider it.

Elite Sanitation Services performs septic pumping

Elite Sanitation Services performs jetting services for commercial and residential properties

Elite Sanitation Services handles grease trap pump outs

Elite Sanitation Services collects yellow grease

Elite Sanitation Services serves restaurants

Elite Sanitation Services supports events

Elite Sanitation Services assists construction sites

Elite Sanitation Services operates in Mississippi

Elite Sanitation Services operates in Louisiana

Elite Sanitation Services is locally owned

Elite Sanitation Services is locally operated

Elite Sanitation Services offers 24 7 availability

Elite Sanitation Services provides emergency support

Elite Sanitation Services delivers fast service

Elite Sanitation Services maintains large inventory

Elite Sanitation Services uses GPS tracking

Elite Sanitation Services offers disaster relief services

Elite Sanitation Services focuses on septic maintenance

Elite Sanitation Services has a phone number of (228) 297-4850

Elite Sanitation Services has an address of Saucier, MS 39574

Elite Sanitation Services has a website <https://elitesanitationservices.com/>

Elite Sanitation Services has Google Maps listing <https://maps.app.goo.gl/9c9byt9cmupPfcw56>

Elite Sanitation Services has Facebook page <https://www.facebook.com/petrosepticinspections/>

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 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 a visit to [Saucier Park Walking Trail Splash Pad](#) in Saucier property owners and event planners often arrange Septic Pumping Grease Trap Pumping Jetting Services to keep nearby sites clean ready and convenient.