

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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Saucier, MS 39574

Business Hours

- Monday through Sunday: Open 24 hours

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If you prepare for a living, you already understand that kitchen area rhythm depends upon upstream choices nobody 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 nothing abstract about it. You can hear the floor sink burbling, smell the sour FOG - fats, oils, and grease - and enjoy prep grind to a halt 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 lot. That mindset changes whatever, from how you plan examinations to how you schedule 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 top baffles missing out on, and enjoyed a rag-tied dipstick masquerading as a measurement tool. I have actually likewise dealt with groups that could recite their last 3 manifests from memory. The difference frequently boils down to a simple service strategy and a relationship with a trusted grease trap company that supports its work.

How grease traps truly work on a hectic line

Most commercial traps do one job. They slow the wastewater long enough for FOG to separate and drift, while solids drop to the bottom. Baffles force a longer course so heavier particles settle out and grease remains at the top. Traps are sized by flow rate and retention time. If you press too much water too fast, you blow right through the retention window and bring grease into the sewer. If you starve the trap, you risk solids building up and plugging internal passages. For under-sink systems, that balance takes place within a small stainless or polymer box. For in-ground interceptors, you are speaking about hundreds to countless gallons of working volume with manhole access.

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



The rule that conserves kitchens: 25 percent by volume

There is a factor inspectors carry a sludge judge or a significant rod. When the combined thickness of drifting grease and settled solids reaches roughly 25 percent of the trap's volume, the gadget stops working as developed. The exact math can differ by jurisdiction, however the physics do not. At that point, the reliable retention time drops, and grease sneaks past the outlet. You might see sluggish drains, odor, fruit flies, which thin rainbow sheen on the outflow. More dangerously, you might not see anything until a rain event overwhelms the sewer, blends with your discharge, and leaves you with a community costs you never ever allocated for.

In practice, I recommend determining at least every 4 weeks on a new system up until you understand your cooking area's FOG profile. Bakers, fry-heavy menus, and scratch kitchens that render their own fats produce various loads than salad-forward concepts or commissaries with dish devices that pre-rinse strongly. The cadence you settle into ought to show what your eyes and measurements found, not what an old invoice stated last year.

Daily routines that keep traps honest

Good grease management starts above the flooring. I have actually viewed meal crews set the tone in the very first hour after lunch, scraping plates into a lined bin instead of the sink. I have seen a sauté cook shut off 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 six if you get careless, or stretch to 10 if the group treats FOG like a cost center.

Small routines matter. Install sink strainers and empty them typically. Label the can for yellow grease and train everybody to go for it. Do not count on enzyme or bacteria ingredients unless your local code allows them and your service provider indications off. Some jurisdictions treat additives like a crutch that develops downstream obstructions. Nothing replaces physical removal.

Inspections that are quick, constant, and recorded

When I talk to a brand-new operator, we start with an easy cadence. Weekly visual checks for under-sink units, biweekly lid lifts for outdoors interceptors, and documented measurements at least regular monthly till the trendline is clear. If the trap is in a hard-to-reach place, 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 indicate emulsified fats cooled fast and need agitation at service time.

Here is a lean list I offer to cooking area supervisors learning the routine.

- Verify fluid levels are below the outlet weir and note any rising after sink dumps.
- Measure grease cap and sludge layer depth with a significant rod or core sampler.
- Inspect baffles, gaskets, and inlet for damage or missing out on hardware.
- Record measurements, date, time, staff initials, and any odors or uncommon color.
- Snap a photo, particularly before and after arranged service.

Five minutes and a notebook will conserve you from most surprises. Staff grow to trust the procedure when they see a slow trend before it ends up being a crisis.

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

There is a world of difference between skimming and a full grease trap cleaning. Skimming eliminates the drifting grease cap, which can buy time if a complete is due in a week and you have a vacation weekend ahead. It does not reset the trap. An appropriate pump-out pulls all contents, including settled solids, and after that scrapes or pressure washes interior walls and baffles to break loose adhered FOG. Some traps have corners that accumulate material that never ever shows in a fast dip. If your service provider is in and out in 8 minutes on a 1,000-gallon interceptor, they probably did refrain from doing you any favors.

I ask for before-and-after pictures from every grease trap service, plus a manifest showing volume and destination. Lots of municipalities need manifests, and the file secures you if the hauler dumps unlawfully. Anticipate to see the transporter's authorization number and the getting facility listed. This is where a trustworthy grease trap company earns its keep. They know the guidelines, bring the ideal insurance coverage, and show up with devices that fits your access points without tearing up your lot.

Sizing schedules to real-world kitchens

Over the years, I have arrived on normal varieties that hold up across markets. Under-sink traps for single lines running lunch and supper can go 4 to 8 weeks in between full cleanings, presuming excellent plate scraping and personnel 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 push the brief end. Hotel banquet kitchens or stadium concessions often need a hybrid plan, with area skimming between complete pump-outs.

Weather contributes too. In cold months, fats harden much faster. In hot months, smells magnify and can draw insects. If your dining establishment runs seasonal menus, pay attention to how that shifts your FOG load. A switch to braised meats and gravy in winter might push an extra week off your schedule, while summer season service with lighter sauces frequently alleviates the trap's burden.

What I expect from an expert provider

Partnering with the best team changes the equation. You are purchasing more than a pump truck. You are purchasing clear communication, paperwork you can hand to an inspector, and adequate attention to capture concerns before they grow teeth. Here is a short set of questions I bring to any first conference with a brand-new grease trap company.

- What is your basic scope for grease trap cleaning, consisting of scraping and baffle inspection?
- Can you offer manifests with receiving facility details and picture documentation?
- How do you deal with emergency calls, after-hours access, and lockbox keys?
- Are your service technicians trained on confined space and do you carry spill insurance?
- Do you track service periods and alert us when our next cleaning is due?

You will find out a lot from how they answer. If every action is a vague promise, keep looking. If they discuss regional code, can discuss the 25 percent rule without hedging, and inquire about your menu mix before pricing quote a frequency, you are on a better path.

The mathematics behind a good service plan

Let's take a mid-size casual principle with a 1,000-gallon in-ground interceptor, a two-bay **Septic Pumping** sink, and a dish maker with a pre-rinse sprayer. Typical ticket counts hit 500 covers on weekends, 250 on weekdays. Early measurements show a 2-inch grease cap structure each month, with 1.5 inches of sludge. Over three months, you are at approximately 10 percent grease, 7 percent sludge, depending on trap measurements. 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 quick check at week 8. If you include a fried chicken special that runs 3 nights a week, you might change down to 10 weeks throughout that discount. That is the sort of nimble preparation that pays off.

One note on flow: dish devices can blow out traps if personnel run long cycles with covers off and pre-rinse heavy. Those makers release hot, frequently with surfactants that keep grease in suspension longer. If you discover a thinner cap and more sheen at the outlet, speak with your vendor about baffle modifications or a solids interceptor upstream of the primary trap.

Inside the service day

On a clean-out day, I desire the course clear, covers accessible, and the kitchen area aware of the window. Great haulers stage cones, set absorbent pads, and work clean. They will vacuum [Septic Pumping](#) contents top to bottom, break the crust, and utilize a scraper or low-pressure rinse to remove adherent grease. For in-ground systems, they need to inspect inlet and outlet T's or baffles, replace any missing gaskets, and confirm that the outlet is open and flowing. A credible grease trap service will not dispose rinse water loaded with grease into your landscaping. They will capture wash water and represent it in the manifest.

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

Documentation that stands up to inspectors and landlords

Keep a binder or a shared digital folder with every receipt, manifest, and measurement log. I prefer a basic page for each month with dates, staff initials, grease cap density, sludge depth, odor notes, and any restorative actions.

Add photos when you can. In a surprise inspection, you can reveal a living record, not a guess. If you rent, many landlords need proof of maintenance. That folder soothes those discussions and speeds up lease renewals.

If your city problems FOG allows, understand the renewal date and conditions. Some require quarterly reports. Others cap the time in between services at 90 days regardless of measurements. A great supplier will understand local guidelines, however you bring the liability. Develop reminders into your calendar.

Price is not practically the pump

Hauling costs differ by volume, frequency, and distance to the disposal center. Anticipate greater rates in markets where disposal websites are scarce. 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 higher, however conserves money when you need an emergency call at 2 a.m. Remember that a missed week of service that causes a backup can cost you more in labor, downtime, and sanitation than a year of set up cleanings.

I in some cases see operators press frequency to save a few hundred dollars per quarter, only to pay thousands when grease pushes downstream and blocks a shared line. If you ever divided a lateral with a neighbor, coordinate cleaning schedules. Shared lines are a timeless source of finger-pointing when something goes wrong.

Edge cases the handbooks hardly ever cover

I have met traps developed into odd corners of century-old buildings, with access under a removable bar area and 7 feet of crawlspace. These require portable vac units or staged pumping. Construct extra time and expense into those cleanings, and do not let anybody wedge a cover midway available to save a minute. Safety first. Confined area guidelines exist for a reason.

Outdoor interceptors under drive lanes need traffic-rated covers. If a delivery van cracks a lid, repair it instantly. An open or damaged lid is a security danger and an invite for surface area water to flood the trap. Heavy rain occasions can disturb trap function by watering down and cooling the contents fast. If you operate in a flood-prone zone, check traps after storms.

Grease additives can be another edge case. Enzymes and germs items in some cases assist keep lines clear between the sink and the trap, but they do not reduce the need for pumping. In some cities, they are restricted. If you utilize them, track outcomes. If you notice grease traveling past the trap or an odd foam layer, stop and reassess.

Building kitchen area culture around FOG

The most effective programs I have actually seen reward FOG like stock. Chefs talk about yield when cutting brisket and about the expense of losing fryer oil to careless purification. The very same lens uses to grease trap performance. Short training hits during pre-shift can reinforce the how and the why. Program a photo of a healthy trap next to one with a 4-inch cap. Describe that fewer pump-outs originate from better plate scraping and clever fryer care. Connect a little efficiency benefit to maintenance metrics if your culture supports it.

When staff rotate, re-train. Back-of-house turnover is genuine. A new dishwashing machine may have never seen a strainer basket. Five minutes of training on the first day avoids months of pain.

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

Some operators install level sensors or FOG screens that ping a control panel when the grease cap or sludge reaches a set point. In multi-unit groups, this can be a gift. You get data throughout areas, area outliers, and plan routes. Sensing units work best in steady, in-ground interceptors. They struggle in little under-sink boxes where turbulence and temperature level shifts can spoof readings. If you include tech, keep manual checks in your routine until you trust the pattern. No sensing unit changes an experienced eye and a hand on the rod.

Preparing for the day something goes wrong

Even fantastic programs struck snags. A pump dies on a vacation. A gasket tears and a lid will not seal. A fryer disposes by accident and overwhelms the trap. Strategy now. Keep a spill kit on website with absorbents, nitrile gloves, and care tape. Post your supplier's emergency situation number and your account details near the service location. Train one manager per shift to authorize an after-hours grease trap cleaning if needed. When you do call, be clear about access guidelines, lockbox codes, and any security alarms that will trip when a cover opens.

After an occurrence, document what happened, why, what you did, and what you will alter. Inspectors appreciate openness and corrective action strategies. So do landlords and franchise auditors.

A short story from the field

An area bistro I worked with ran a compact 750-gallon interceptor behind the building, fed by two lines and a dish maker. For several years, they cleaned it every 16 weeks because that is what the old GM had constantly done. We started measuring. In the winter, they were great at 14 to 16 weeks. In spring and summer, with a delighted hour that leaned on fried snacks and a hectic patio, they reached 25 percent around week 10. They had three small backups the previous summer [Grease Trap Pumping](#) season, each during storms. We moved to a 10-week schedule April through September, 14 weeks October through March. We added sink strainers, trained on scraping, and fixed a torn gasket the hauler had ignored. Backups stopped. The yearly boost for additional cleanings had to do with what one backup had actually cost in labor and lost covers. No heroics, just much better details and a 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 important devices. Build a measurement practice, pick a company who documents and cleans thoroughly, and match your schedule to your real FOG profile. Keep your team engaged with easy routines that lower grease at the source. When you [Jetting Services](#) need assistance, call a grease trap company that answers the phone, appears with the right tools, and comprehends your kitchen's reality at 5 p.m. On a Friday.

There is no single calendar that fits every restaurant. The right plan starts with a cover lifted, a rod dipped, and a discussion that links what you cook 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 becomes just another smooth part of the line, and your guests never ever have to think of 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
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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](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 shopping at [Gulfport Premium Outlets](#) near Saucier property managers and event teams frequently coordinate Septic Pumping Grease Trap Pumping Jetting Services for retail maintenance seasonal traffic and outdoor functions.