

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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Most guests will never consider the line buried outside the structure or the steel box under the dish station. They observe hot plates, smooth service, and a clean bathroom. If any of those parts slow down, the supper rush can crumble within minutes. That is why a good grease trap company seems like part of your kitchen team. The techs may appear before dawn or after close, move like stagehands, and leave no trace except a signed manifest and a system that behaves.

Grease management is not glamorous, but it is definitive. Do it right, and you prevent fines, backups, and surprise closures. Do it wrong, and the very first sign might be the smell that covers the person hosting stand or a flooring drain geyser at 7:15 p.m. When I talk with operators who have steady compliance records, they treat grease the way they treat food security: a routine, not a reaction.

What a trap really does, and what regulators care about

Every commercial cooking area produces FOG - fats, oils, and grease - along with food solids and hot water. Left untreated, that mixture cools and cakes inside pipelines, which narrows circulation and develops obstructions. An effectively sized trap or interceptor slows the wastewater so FOG can float and food solids can settle. Cleaner water exits to the sewage system while the trap holds the rest until a scheduled pump out.

Inspection agencies are not trying to make life hard. They track FOG because the general public drain is a shared resource. Obstructions send sewage into streets and basements, and the clean-up expenses are not little. Most cities utilize a typical efficiency rule called the 25 percent limit. If the combined grease and solids inside your trap surpass 25 percent of its depth, the trap is considered out of compliance, even if circulation still looks regular at your sink. That single line in an ordinance drives nearly every service schedule a grease trap company proposes.

Two points deserve linking. First, compliance is measured at the trap, not simply at the manhole by the curb. Second, many inspectors will request service records during a spot check. A cool binder or a digital portal with manifests and images can make an assessment last 5 minutes instead of fifty.

Traps, interceptors, and the parts that matter

There are 2 typical systems. A small in-kitchen trap sits under or near the sink, frequently in between 20 and 100 gallons. It is compact and simple to install, but it fills rapidly and is easy to overload with warm water. The larger outdoor gravity interceptor, which can vary from 500 to 3,000 **Septic Pumping** gallons in most restaurants, sits underground near the loading dock or car park. It provides more retention time and forgiveness when volume spikes, but it requires a vacuum truck and a bit more coordination to service.

No matter the size, the parts that identify efficiency are simple and mechanical:

- Baffles that slow circulation and make the grease layer form
- Inlet and outlet tees that set the water level and secure downstream piping
- Gaskets and lids that keep air out and smells in
- Sample ports where inspectors can dip and take readings

A grease trap service regimen that ignores baffles or split tees will give you a cleaned box with concealed issues. I have pulled tees that were held together by biofilm and luck. Replace those parts throughout arranged sees, not after a backup.

An early morning on the truck, and the details that keep a cooking area moving

A common call begins early to avoid disrupting prep. The truck pulls in before personnel arrive, and the tech walks the website. If it is an indoor trap, we set floor security and remove covers with care. If it is an outside interceptor, we use a lid lifter, set cones for safety, and check for gas accumulation before opening. The vacuum tube does the heavy lifting, but the genuine work is slower: scraping the sidewalls, evacuating the bottom solids, and rinsing without pressing grease downstream.

On one job, a restaurant with a 1,250 gallon interceptor near the alley, I discovered a small offset crack in the outlet tee while scraping. The water level looked great, and flow was decent. We replaced the tee for hardly more than the labor it would have handled an emergency situation call, then jetted the outlet line for 25 feet. The supervisor later told me they used to get a random sewer smell during brunch once a month. That smell vanished after the tee fix. Quick swaps like that originated from looking with intent, not simply pumping to the invoice minimum.

Before we close a cover, we determine and tape three numbers: the top grease layer, the settled solids layer, and the overall depth of the trap. Those numbers inform you if the schedule is best or drifting. If we see 27 percent on a 90 day cycle, we will suggest a 60 day cycle or a menu fine-tune. If we see 10 percent at 60 days, we will suggest pushing to 90. This is where an excellent grease trap company conserves cash without testing your luck.

The compliance web, simplified

Multiple agencies touch FOG. At the top, the EPA delegates commercial pretreatment to towns. The city or wastewater district composes a local ordinance that sets the 25 percent guideline, sampling treatments, and recordkeeping. Your health department may also keep in mind grease control throughout a routine health

evaluation. On the transporting side, the transporter needs a waste hauler license and a disposal site that provides a weight ticket.

A total proof looks like this:

- A service manifest with date, place, gallons got rid of, and signatures
- Photo evidence of the condition before and after, when practical
- A disposal invoice that shows the waste reached an authorized facility
- Notes on repairs, jetting, or overrunning conditions

Many dining establishments lose points not due to the fact that their system failed, but because a binder went missing. I advise supervisors to keep a hard copy log in the cooking area workplace and a digital copy in a cloud folder. A lot of grease trap provider now consist of an online portal with PDF manifests and pictures. That is not a high-end, it is cheap insurance coverage against a rushed inspection.

Building a service cadence that fits your kitchen

There is no single best frequency. The schedule that works for a donut store might choke a steakhouse. The 5 levers that matter the majority of are menu, volume, water temperature, personnel behavior, and ambient conditions. Fryers and grill-heavy menus send more FOG to the trap than a buffet. A meal maker that releases at 160 degrees can liquefy grease enough time for it to race past [Jetting Services](#) a little trap, then cool and embedded in downstream lines. A winter season cold wave can thicken grease in the car park pipe and surprise everyone with an abrupt sluggish drain on Saturday.

You can turn this art into numbers. Start with the interceptor capability and the 25 percent rule. A 1,000 gallon interceptor with a normal cross section might have about 40 inches of depth. Twenty five percent is 10 inches of combined grease and solids. If you track growth at 1 inch each week, you will strike 25 percent around week 10, so a 60 to 75 day service window builds in a cushion. If you see 0.5 inches per week on logs, you might stretch to a 90 day schedule. If you leap from 5 percent to 22 percent after a menu modification, do not wait to adjust.

A real-world example assists. A hotel kitchen I dealt with ran a 750 gallon interceptor at 60 day intervals. Their recorded layers averaged 18 percent. After they added a second fryer for a busy wedding event season, the next measurement came in at 27 percent at day 60. We transferred to 45 days for the summer. When occasions tapered, we went back to 60. The schedule followed the business, not the other way around.

A fast daily check that prevents huge headaches

- Peek at the floor sinks and trench drains for slow edges or bubbles throughout rinse
- Step near the indoor trap lids and sniff for sulfur or rotten egg odor
- Check the strainer baskets in the pre-rinse and mop sink, then empty and rinse them
- Note any gurgling in bathroom components after a big dish cycle
- Log the dish machine rinse temperature and keep it within spec

Three minutes with that list keeps you ahead of most issues. The minute you see a change in odor or sound, call your service provider. Repairing an establishing restriction is less expensive than clearing a hard blockage.

Cleaning, pumping, jetting, and what extensive service means

Operators often use grease trap cleaning, pumping, and service as if they are the same thing. They overlap, but the differences matter.

Pumping describes eliminating the contents with a vacuum truck. Cleaning means more than pumping. It includes scraping the walls and baffles, leaving settled solids, and rinsing the unit to restore capability. Service goes a step even more. It adds examination of tees and gaskets, minor part replacements, and jetting brief go to keep lines clear.

Here is the trap numerous fall into. A low-cost [Grease Trap Pumping](#) pump-out that skims the leading and leaves the bottom solids will look fine for a week. Then the solids resuspend and head downstream, or the capacity fills faster and you cross the 25 percent line before your next go to. That is how operators end up with backups 2 weeks after a "service." Ask your grease trap company to record that they removed both the top grease and bottom solids. If they can not show you a clear water level before closing the cover, they did not end up the job.

Hydrojetting fits. Short runs from an indoor trap to the main line take advantage of a periodic scouring, especially if the kitchen uses a trash mill. Outside interceptors typically need jetting at the outlet, considering that small soap residue and grease can coat the first length of pipe after a lid is opened. Video inspection is not compulsory on every check out, but it pays off when you have a repeating slow drain with no obvious cause.

Training the kitchen team to assist the system

Traps are not magic boxes. What enters them still matters. The very best grease trap service worldwide can not keep up if plates get to the sink with a half inch of cold fry oil and a mound of french fries. Scrape plates into a solid waste container before washing. Use sink strainers and empty them into the garbage, not the trap. Cool and combine fryer oil in a yellow grease container for recycling instead of putting it down a drain to "clean it away."

Beware of wonder enzymes that claim to eat all the grease. Some biological ingredients can assist break down organics under a narrow set of conditions. Numerous merely liquefy grease enough time to move it downstream, where it cools and embeds in a location you do not control. If your city enables specific dosing, follow their guidance and your provider's recommendations. Never ever use caustic drain openers in a system tied to a trap. They attack gaskets, create hazardous fumes, and can drive fines if found throughout an inspection.

Small habits pay dividends. Keep the pre-rinse water hot however within the dish machine spec. Too hot and you flush liquefied grease past the baffles. Too cold and you build up solids quicker than required. Verify that mop sinks do not bypass the trap. In older buildings, I have actually discovered a mop sink tied directly to the sanitary line. That single pipeline can bring adequate food slurry to tip an interceptor out of compliance.

Handling after-hours emergency situations without drama

Backups choose their moments. The ticket printer never slows, and neither does the wastewater. When the flooring drain burps in front of the expo, you need a partner that addresses the phone, asks the right concerns, and appears with the ideal gear.

A skilled tech will inquire about which drains pipes are slow, whether bathrooms are impacted, and when the last grease trap cleaning happened. That call identifies whether to attack the indoor lines initially or open the interceptor. If only the meal location is sluggish, we isolate and jet that run. If bathrooms and numerous flooring drains are supporting, the clog is likely beyond the interceptor, so we start outdoors. We carry absorbent pads to control spill spread, a wet vac for indoor cleanup, and a plan to keep important sinks on minimal usage while we work.

I recall a Friday service at a sports bar where the primary slowed an hour before kickoff. The interceptor was simply 18 days past a pump-out, so we focused on the outlet line to the city main. A grease bell had actually formed 30 feet down the line where a grade modification created a small droop. We cut through it with a 3,000 psi jet and a warthog head, then flushed the line clear. The kitchen area ran minimized rinse cycles for the first quarter, and we set up a follow-up to re-slope the drooping section. Excellent emergency situation work purchases time, but it should constantly end with an origin and a prepared fix.

Where the waste goes, and why that matters

"Do you just dispose it?" is a reasonable concern that visitors in some cases ask supervisors. The answer should be clear. Brown grease from interceptors is carried to an authorized center where it is separated. Water heads to a wastewater plant. The FOG layer and solids end up being feedstock for rendering, garden compost blends, or anaerobic food digestion, depending upon local markets. In lots of areas, a portion ends up being biodiesel. The exact portions vary since disposal facilities is local. A city district with several renderers will attain higher recycling rates than a rural county with one transfer station and long run costs.



Yellow grease, which is utilized fryer oil, is more valuable and easier to recycle than brown grease. Keep those containers locked and tracked. Grease theft still occurs, and when the yellow oil does not reach your renderer, your billings and ecological story suffer.

Ask your grease trap company to share their disposal partners and normal locations. A trustworthy hauler will send you weight tickets and be transparent about end usages. That transparency is part of compliance and part of your sustainability narrative to personnel and guests.

Cost, contracts, and what you really buy

Pricing differs by area, but you will see a mix of per-gallon rates, flat costs by trap size, and line items for jetting or parts. Beware of strategies that look too inexpensive to cover a complete evacuation. A half pump that leaves the bottom layer behind constantly costs more later on. A solid contract needs to specify the scope - full pump

and clean, minor scraping, assessment of tees - and consist of disposal manifests. It needs to also specify emergency action times and after-hours rates.

Look for small value adds that matter. Photos before and after prove the work and assist you train personnel. A portal with historic depth readings lets you argue for a schedule change backed by information. Clear notes about baffle condition or rust prepare your spending plan for replacements rather of surprise expenses. Cheap service that hides the reality is not a bargain.

Five circumstances that alter your schedule

- New or broadened fryer stations increase FOG load significantly
- Seasonal volume spikes, like summer season patios or holiday banquets, compress capacity
- A shift to takeout-heavy operations brings more sauce and oil residues to the sink
- Cold weather condition thickens grease in outside lines and traps, particularly on overnight holds
- Staff turnover often deteriorates scraping and strainer routines until you retrain

Any among those can swing a trap from 15 percent to 30 percent in between visits. A quick call to your supplier when your service changes conserves you from guessing.

Special cases that call for different tactics

Food trucks and kiosks share two restraints: tiny traps and minimal storage. They fill rapidly and often move in between commissaries. I advise owners to log service dates on a calendar, not a mileage book. In numerous cities, mobile units need to discard at authorized stations, and the commissary is on the hook for violations if a renter's practices foul the shared line. A single day of heavy frying can overflow a 50 gallon under-sink trap. Daily scraping and weekly pump-outs are not overkill because format.

Mall food courts and multi-tenant complexes present shared traps. That implies your compliance is partly tied to your next-door neighbor's habits. Home managers ought to collaborate schedules and standardize practices. A great grease trap company will work with the property manager to designate costs relatively, often by proportional flooring area or measured load if metering exists. When there is a shared trap, insist on made a list of manifests and photos that show the shared condition.

Hotels are distinct. Banquet spikes can discard a month's worth of load into a trap over a weekend. The option is event-aware scheduling. If a hotel books a 300 person wedding event weekend with a heavy hors d'oeuvres menu, we move the service within a week after the occasion, not at the end of the month. Housekeeping and room service can also affect load in older buildings where sinks tie into unforeseen lines. A walkthrough and map with engineering avoids surprises.

Seasonal restaurants deal with the winter season problem in reverse. A beach grill may run 120 covers a day in February and 600 in July. In the spring, we reduce the cycle and check earlier than the calendar suggests. In the fall, we press it out and often winterize lines to prevent freeze-thaw damage. In really cold regions, we insulate or heat-trace vulnerable outside lines. Ice in a vented line produces suction concerns that feel like a blockage and are just physics.

Choosing the best partner for your kitchen

When you veterinarian service providers, inquire about experience with kitchen areas like yours. A quick casual principle with a little indoor trap requires a crew that will keep service elitesanitationservices.com [Septic Pumping](#)

unobtrusive and quick. A multi-unit group with outdoor interceptors needs consistent reporting and foreseeable scheduling. Validate permits, insurance coverage, and disposal partners. Demand sample manifests and photos so you know what to expect.

Service quality shows up in how techs deal with information. Do they measure and record layers each time. Do they replace worn gaskets proactively. Do they bring common tees and baffles on the truck. Do they leave the site cleaner than they found it. It is not picky to ask. Kitchen areas operate on standards. Your grease trap service should too.

A week in the life that keeps the line moving

On Monday, we hit a coffee shop with a 100 gallon indoor trap. The supervisor likes us in at 5:30 a.m. We cover the flooring, break the cover silently, and pull 35 gallons. The baffle looks clean. We scrape the walls, wipe the rim, change the gasket we discovered starting to flatten, and log 12 percent grease, 8 percent solids. We are out by 6:10. Preparation never ever paused.

Wednesday is the steakhouse with the 1,500 gallon interceptor out back. We roll in at 7 a.m. Two cones near the covers, a quick gas smell, and we open. It is 22 degrees outside, so we understand the top layer will be company. Pumping takes 20 minutes. The bottom sludge is thicker than last quarter, so we decrease and scrape more. The outlet tee feels loose. We swap it, jet downstream 20 feet, and record 20 percent previously, 0 percent after. The chef comes by, we chat about their new bone marrow appetizer, and I recommend moving from 90 days to 75 for winter season. He appreciates the math behind it and indications the manifest.

Friday night, a pizza place we do not service contacts a panic. Their floor drain is bubbling into the salad station. We do not point fingers or talk agreements. We appear, ask the quick questions, and discover their 750 gallon interceptor at 40 percent. We pump it, clear a wad of cheese and dough from the indoor run, and get them limping by halftime. The owner texts the next morning asking to set up a regular path. Not since we were the most affordable, but since we worked like part of their team.

That rhythm is the backbone. Peaceful, early, comprehensive service most days. Calm, decisive action on the bad days. Sincere reporting all the time.

The little choices that amount to smooth service

A reputable grease trap company earns trust by erasing drama. They change schedules to match your menu, teach personnel basic routines that keep pipelines clear, and document work in a manner in which satisfies inspectors without burning your time. They understand that a clean trap is not the goal - a ready kitchen area is. Grease trap cleaning, done as part of a thoughtful program, ends up being background music to a smooth shift.

If you are establishing service from scratch, start with a site walk. Map your lines, find every trap and sample port, and talk through your busiest durations. Ask for a first quarter on a conservative schedule and track layer development with each go to. Evaluation that information and tune the interval. Train brand-new personnel on scraping and straining as quickly as they learn the meal machine. Keep your manifests in two locations, one on paper, one digital. Simple, consistent actions work.

Restaurants sell moments, not minutes. A line that never ever slows saves more than repair costs. It saves the guest experience. Which is what the best partner, the one who treats grease as seriously as you deal with mise en place, provides with every quiet visit.

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
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Elite Sanitation Services offers disaster relief services
Elite Sanitation Services focuses on septic maintenance
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Elite Sanitation Services has a website <https://elitesanitationservices.com/>
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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 teeing off at [Grand Bear Golf Club](#) in Saucier businesses and organizers often line up Septic Pumping Grease Trap Pumping Jetting Services for tournaments hospitality areas and maintenance needs.