

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

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Grease management is not attractive, but it may be the most important back-of-house practice your kitchen area builds. When a dining room is complete and tickets are flying, the last thing you require is a sluggish sink, a sour smell drifting through the pass, or a health inspector requesting for maintenance logs you do not have. A well run grease trap program prevents stopped up lines, keeps you on the best side of regional codes, lowers emergencies, and conserves money you would otherwise invest in restorative plumbing.

I have actually opened dining establishments the old made way, with a taped floor plan and a head filled with hope, and I have been in the mechanical space on a vacation weekend while a dish pit backed up. The distinction between those 2 nights boiled down to a few useful choices made months previously. This guide covers what I have actually seen work across quick-service counters, complete kitchen areas, commissaries, and pastry shop plants: how grease traps function, how frequently they really need service, what an expert 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, normally shortened to FOG. Hot water and detergents can keep FOG suspended for a brief 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 flow, offers FOG time to increase, and records it so cleaner water passes downstream. The goal is straightforward: keep FOG out of your drains pipes and the local drain, where it triggers obstructions and fines.

Small indoor traps are often passive devices under a sink or flooring drain. Larger outdoor interceptors can be 750, 1,000, or 1,500 gallons and sit in between the structure and the municipal tie-in. Both have baffles that control flow and prevent grease from getting away downstream. When grease accumulates past a limit,

effectiveness drops greatly. The trap begins pushing grease into your lines, and you get what every kitchen manager dreads: a backup at peak hour.

There is a basic rule that most 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 actually seen kitchen areas stretch past that mark thinking they were saving money, then pay a multiple of the cost savings to a plumbing technician on a Saturday night.

Codes set the flooring, not the ceiling

Requirements vary by city and county, but the pattern is consistent. Regional pretreatment regulations prohibit releasing oil and grease above a set limit, often 100 to 250 mg/L at the sampling point. They need setup of a correctly sized grease trap or interceptor and expect documentation of routine maintenance. Some jurisdictions require manifest slips for each pump out, continued website for 2 to 3 years.



Do not rely only on an authorization plan evaluate from years ago. If you are changing menu volume, including a tilt frying pan, or relocating to a commissary design, verify whether your existing gadget still fits the load. Regulators appreciate your actual discharge, not what when worked for a smaller sized line. I have had inspectors accept a 90 day frequency on paper, then request a 60 day schedule when a compliance sample came back oily after a seasonal menu included more fried items.

Two useful actions make inspections smoother. First, 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 covers and make sure staff know where they are. An inspector who can confirm records and gain access to the gadget rapidly is an inspector who moves on quickly.

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

The right size depends on component flow rates and cooking load. A small bakery with a three-compartment sink and minimal fryers can get by with a compact under-sink unit. A sit-down restaurant with a busy dish device,

prep sinks, and a fryer bank generally needs a bigger in-line trap or an outside interceptor. Commissaries and food halls that serve multiple ideas generally need a big outside unit.

Undersized traps fill too quickly, so even with frequent pumping they toss grease past the baffles. Extra-large units can go anaerobic and turn septic if you do not move enough water through them, specifically in seasonal operations. If you acquired a site and do not know the sizing, a good grease trap service provider can measure measurements, price quote volume, and advise based upon your ticket counts and devices list. That ten minute conversation typically conserves months of frustration.

I like to determine expected filling in pounds per week utilizing purchase logs for oil and butter, then peace of mind check the number against trap volume and turnover. If you are going through 200 pounds of frying oil per week and your under-sink system is 20 gallons, a regular monthly schedule is not realistic. You will be in there every 2 to 3 weeks or you will be dealing with callbacks and line clogs.

What a professional grease trap company really does

Good suppliers do more than vacuum a tank. They provide a complete grease trap service that brings back capability, files disposal, and helps you prevent repeat concerns. Anticipate a proper pump out to consist of more than a fast skim.

Here is a simple step-by-step of a comprehensive service carried out by a reliable grease trap company:

1. Locate and expose the trap or interceptor lids, ventilate if essential, and validate safe conditions for entry. Outside tanks are confined areas, so experienced techs use gas screens and follow safety procedures.
2. Measure and record grease, water, and solids levels before pumping. This pre-pump reading works for tracking fill rates and adjusting frequency.
3. Pump out all contents, not just the grease cap, then scrape and wash down walls, baffles, and the lid to get rid of stuck product. Techs will likewise eliminate and clean detachable tees and baskets.
4. Inspect the inlet and outlet baffles, gaskets, and structural integrity. Keep in mind cracks, missing out on tees, rusted hardware, or displaced baffles that can short-circuit flow.
5. Reassemble, fill up the trap with clean water to bring back the hydraulic seal, and provide a manifest that lists volumes, disposal website, and any repair recommendations.

If your vendor can not discuss their procedure or dislikes water fill up since it includes time, you will end up with smell complaints and poor separation. Water becomes part of the system. A trap returned to service empty becomes a stink box.

How often should you pump and clean

The calendar response is easy to estimate and frequently incorrect in practice. Lots of kitchens do well on a 30 to 60 day interval for small indoor traps, and 60 to 90 days for outdoor interceptors. Buffets, high fry volumes, and barbecue ideas trend much shorter. Sushi and salad heavy menus trend longer. The trap does not care what a template says, it cares just how much grease it receives.

Use the 25 percent rule as a measuring stick for the first couple of cycles. Ask your grease trap company to tape-record pre-pump levels for the very first three services. If you struck 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 ideal schedule spends for itself with fewer emergencies and longer drain life.

Watch for seasonal swings. College town? Anticipate a peaceful summer and a spike in September. Beach location? Inverted pattern. Caterers and food trucks that use a commissary kitchen area will fill traps in bursts around occasion seasons. Develop the rhythm around the calendar you in fact live.

The difference between traps and interceptors

People utilize the terms interchangeably, however the devices act differently. A compact in-line trap might have a working volume determined in tens of gallons. It fills quickly, is available, and can be cleaned up without heavy devices. An outdoor interceptor holds hundreds to countless gallons, catches a great deal of load, and needs a pump truck to service.

I have actually seen staff attempt to repair a sluggish interceptor by overusing emulsifying cleaning agents upstream. It looks like a fast win because sinks begin to stream. 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 proper pump out and a frank discuss kitchen practices.

Kitchen habits that make grease traps work better

The most affordable method to maintain a trap is to slow the quantity of FOG you send out into it. A couple of front-line habits build up. Scrape plates and pans into the garbage before washing. Use sink strainers and empty them often. Train staff not to dispose fryer oil into sinks, ever. Maintain your dishwashing machine and pre-rinse nozzles so you are not blasting grease deeper into the line. Keep an identified drum or tote in the getting location for used fryer oil and deal with a recycler. Your grease trap company might even coordinate recycling and credit you a few cents per pound.

Avoid caustic drain openers and heavy emulsifiers as a routine crutch. They can heat up and melt grease short term, then let it re-solidify further down. Enzyme and bacteria ingredients are struck or miss out on. In small traps with steady circulation they can help in reducing residue, however they are not a substitute for mechanical elimination. If you wish to try them, do it alongside determined pumping intervals and inspect results in your logs.

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

A supervisor's walkthrough can identify little issues before they become service calls. You do not need to open lids or get filthy, just keep your senses on.

- A new sour or rotten egg odor in the dish area often points to a dry trap, missing out on gasket, or lid not seated after a current service.
- Slow drains pipes at several fixtures hint at downstream buildup, not simply a local sink obstruction. Call your vendor before a busy weekend.
- Gurgling sounds when a dishwasher disposes might indicate the outlet tee is loose or missing. That can press grease downstream.
- Grease shine at a parking area cleanout shows the interceptor is unpaid or a baffle has failed.

Note patterns and pass them to your grease trap cleaning provider with dates and times. Great notes reduce diagnostic time.

What an excellent maintenance log looks like

A paper visit a clipboard near the supervisor's workplace works fine, as long as it is used. A spreadsheet or app is even better if you run several places. Each entry should list the date, vendor, pre-pump grease percentage if readily available, volume got rid of for big interceptors, disposal manifest number, and any concerns found. I like a basic notes field to capture what line cooks observed that week. That scrap of context often discusses why fill rate spiked, such as a catering push or a fryer leak.

When you bid out services, vendors who ask for your previous two to three cycles of logs are more likely to set a sincere schedule. Suppliers who price quote a rock-bottom rate without seeing your operation frequently make it up in journey adders and emergency situation fees.

Choosing the right grease trap company

Price matters, however a low sticker label can cost more in the long run if you see repeat clogs or bad documents. Search for a performance history in your city, proof of disposal at allowed centers, and specialists who understand both indoor traps and outdoor interceptors. Ask whether their grease trap service includes full pump out, baffle cleaning, water fill up, and a post-service checklist. Insurance coverage and safety accreditations are nonnegotiable if they will service large outside tanks.

Ask about response times for emergency situations. A supplier with a night and weekend truck deserves a modest premium when you lose a Saturday to a backup. If your structure has tight access, verify their tube length and whether they can service from the street without blocking your whole lot. City inspectors tend to know the reliable operators. Without calling names, I have actually had more constant experiences with companies that invest in tech training and route 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 variety of 100 to 300 dollars per see depending upon area, gain access to, and frequency. Large outdoor interceptors differ extensively, usually 300 to 1,200 dollars per pump out, driven by tank size, volume got rid of, and tipping fees at the disposal center. Travel distance, after-hours service, and tough gain access to can add surcharges.

If a quote seems too good, examine what is consisted of. I as soon as audited a location that paid for an inexpensive skim service. The vendor eliminated the drifting grease layer however left the settled solids and did unclean baffles. The trap hit the 25 percent threshold in two weeks anyhow, and downstream lines kept plugging. The greater priced supplier who did a full service every six weeks in fact cost less over the [Septic Pumping](#) quarter when you factored in avoided plumbing calls.

Repairs and when to replace

Traps [Grease Trap Pumping](#) and interceptors are basic devices, however parts do use. Gaskets on indoor systems dry and fracture, triggering smells. Baffle tees can dislodge and rattle loose. Outside concrete tanks can develop cracks, and steel lids rust. An excellent professional 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 stopped working interceptor is a capital project with licenses and site work. Do not put off little repairs if you wish to avoid huge ones.

I have also seen old traps installed backwards, with inlet and outlet reversed. Signs include turbulence, constant smells, and poor separation [Jetting Services](#) no matter how often you clean. A fast examination and re-pipe

resolved what had appeared like a curse.

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

Mobile systems and ghost kitchen areas throw curveballs. Food trucks frequently rely on commissary kitchen areas for wastewater disposal. Make sure the commissary's trap can handle the bursts of circulation when several trucks return at the same time. Stagger dump times if needed. Ghost cooking areas pack multiple high-output menus into compact footprints, which can overwhelm a little shared trap. In those spaces, a higher service frequency and rigorous pre-scrape policies are the only way to stay ahead.

Seasonal locations, from ballparks to ski resorts, endure banquet and famine. In the off season, traps can go septic if left idle. Schedule a pump out before shutdown, refill with water, and plan an early season service before the first rush. A small dose of approved deodorizer after cleaning can help throughout long idle periods, however consult your vendor to avoid chemicals that hurt downstream treatment plants.

Odor control without gimmicks

Most trap odors trace to among 3 causes: a dry trap without a water seal, disintegrating solids since the pump-out interval is too long, or a bad gasket. Repair the source first. Water refill after service is important for indoor traps. On outdoor interceptors, make sure covers seat well and vents are clear. Triggered carbon filters on vents can assist near patios, but they are a plaster. If you smell sulfur, check for a missing out on or broken cleanout cap.



Avoid putting bleach into a trap. It will eliminate helpful germs downstream and can develop hazardous gases in confined spaces. If you must ventilate, utilize items designed for grease systems in modest amounts and as part of a schedule that moves product out regularly.

What happens to the grease after pump out

This is not just trivia. Regulators ask, and your visitors care. Pumped material 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 treated. Your manifest files that chain. Work with a vendor that handles waste responsibly and can describe their disposal path. If a price is significantly lower than competitors, worry about where the waste is going.

Recycled fryer oil is a different stream, typically gathered in a devoted container, not from the trap. Keeping those streams different is better for your wallet and the environment. Some recyclers provide refunds for clean yellow grease. Trap waste, filled with food solids and water, costs money to process.

Training the group without overcomplicating it

New employs ought to learn 3 basics on the first day. Scrape food into the garbage before the sink. Never ever pour fry oil down a drain. Report slow drains pipes and odors to a supervisor right away. That is it. If you embed those habits and hang a simple sign near the dish pit, your grease trap will already lead the average.

Managers need to know the service schedule, where the trap or interceptor is located, and how to read the last manifest. A five minute huddle before a hectic season goes a long method. I like to set calendar reminders a week before each set up service to verify access with the supplier, clear parked automobiles from interceptor lids, and prep staff that a tech will be on site.

A fast manager's list for the week

- Look over the maintenance log and confirm the next grease trap cleaning date is on the calendar.
- Walk the dish location and the interceptor covers outdoors, checking for brand-new odors or standing water.
- Verify strainers are in place at sinks and that personnel are scraping plates before washing.
- Confirm the utilized oil container is not overflowing and lids are secure to hinder pests.
- If you had a menu shift or a huge catering push, flag it in the log so your grease trap company can adjust frequency if needed.

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

Emergencies happen, here is how to restrict the damage

If you get a backup, separate the area, stop the dishwasher, and keep solids out of the flood. Do not start disposing 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 convenient in case you need assistance on cleanup standards for hygienic backflows.

After the immediate crisis, do a short postmortem. Check the log for last service date, ask the vendor what they found, and adjust your schedule or habits. Emergency situations are costly instructors. Get every lesson they offer.

The bottom line

Grease control is part mechanical, part behavioral, and completely workable with a clever routine. Pick a certified grease trap company that documents their work. Set a service period based on your actual load, not a guess. Keep easy logs and train the essentials. Watch for small signs and repair small issues before they snowball. Do those few things reliably and you will keep sinks flowing, inspectors happy, and weekend service on track.

Nobody opens a dining establishment due to the fact that they love baffles and manifests. Yet the locations that last reward these information with regard. When the meal pit hums, the line sings, and you are not thinking about what takes place under the floor, that is the quiet reward of a grease trap program that works.

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

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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/>

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 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.