

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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Grease control isn't attractive. It sits under a stainless prep table or outside behind a steel cover, capturing everything your line tosses at it. Yet that box has an outsized impact on your kitchen area's health, your capability to pass examinations, and your spending plan. The distinction between a smooth service and a late night shutdown frequently comes down to how well you and your grease trap company collaborate, day in and day out.

I have actually opened days with a floor that smells like a fried-food hangover, and I have stood next to a pumper truck at 5 a.m. Enjoying a tech pull out a mat so thick you might turn it like a pancake. The pattern is always the very same. The businesses that deal with grease control as a shared obligation in between their group and a reliable grease trap service hardly ever see emergencies. The ones that punt it to "whenever it supports" pay more, lose time, and pick fights with regulators they will not win.

What lives inside the box

A grease interceptor, big or little, separates fats, oils, and grease from wastewater. The physics are standard. Warm water carries fat off plates and pans. That water cools, grease rises, solids settle, cleaner water exits to the drain. The trap slows the circulation so the separation has time to happen. Baffles keep the grease from getting away downstream.

Even when you do everything right on the line, the trap fills. Soap does not liquify fat. Warm water just postpones the solidifying. Enzyme or additive products press grease downstream where it solidifies in your pipelines or the city main. Numerous municipalities prohibit ingredients straight-out or need explicit approval. The only safe, authorized approach is mechanical removal, meaning full pump out, scraping the walls, washing, and disposal at an allowed facility.

When the trap is ignored, you begin to discover practical modifications before the crisis. Floor drains bubble during rush. Preparation sinks drain more gradually. There is a sweet, stale odor that heightens after the dishwashers run. The cover area becomes slick, with flies that love the environment. None of these are cause to panic yet, but all of them are early cautions that your grease trap cleaning schedule and daily habits require attention.

What regulators really expect

Local codes differ, but the principles repeat throughout cities and counties.

First, the 25 percent rule. If the combined layer of fats on the top and solids on the bottom equals a quarter of the reliable liquid depth, the system should be serviced. That is based on performance, not a calendar. Numerous health departments construct their routine assessment concerns around this standard and will ask to see records that show compliance.

Second, frequency. A typical baseline is every 30 to 90 days for interior traps. Some quick service cooking areas pumping a lot of fryer oil by volume need every 2 to 4 weeks. Outside interceptors are larger, so you may see 60, 90, or 120 day periods, however that only works if day-to-day habits are strong and you remain under 25 percent accumulation. Regulators will set your minimum once they see your patterns.

Third, manifests and recordkeeping. The majority of jurisdictions require a transporting manifest for each grease trap service visit. It ought to consist of the generator name and address, unit size, date and time, overall gallons gotten rid of, location disposal facility, and hauler license or allow number. Keep copies on website for one to 3 years, depending on regional guidelines. Auditors want to trace your waste from the trap to the final processor.

Fourth, discharge limits. If your town keeps an eye on FOG concentrations at your lateral or a typical line in a plaza, there will be a numerical limitation, typically in the 100 to 250 mg/L range, in some cases lower for delicate systems. High readings can activate surcharges, increased frequency needs, or notifications of infraction. The root cause is usually bad daily practices paired with overdue service.

Finally, enforcement. Charges are genuine. I have actually seen \$250 cautioning fines develop into \$2,500 repeat infractions and, in a number of coastal cities, short-lived hangs on food permits till the concern is corrected. Clean-up costs after an overflow, specifically if it leaves to storm drains, intensify the expense and generate environmental companies. The least expensive course is preventive.

The anatomy of a strong partnership

A grease trap company should be more than a telephone number on a sticker label. You desire a service that understands your menu, volume, plumbing design, hours, and local rules. That relationship starts with a website visit, not a quote over the phone. A great tech will determine the interceptor, check gain access to, inspect baffles, inquire about peak periods, and peek at the dish location to comprehend just how much solids fill you create.

Discuss frequency, however agree that it will be validated by measured sludge and grease density on the first 2 or three services. Excellent companies document those measurements with a dip stick, pictures, and a written report. That lets you calibrate to the 25 percent guideline instead of guessing.

Ask about disposal. Trustworthy haulers release to permitted grease processing facilities or wastewater plants that accept grease. Get the names of those centers and be sure they appear on your manifests. If the hauler can not supply this, keep looking.

Emergency response matters. Backups do not wait for workplace hours. Set expectations for reaction time, preferably within 2 to four hours for a true obstruction. Clarify prices for after hours, weekends, or holidays so you are not surprised when a truck appears at 11 p.m. After a Saturday supper rush.

Insurance and training count. The team will open heavy lids, potentially work around traffic, and use vacuum trucks with effective pumps. They need to be trained in confined area awareness, even if they are not entering, and carry spill sets. Your service ought to be listed as a certificate holder on their insurance so you are alerted of any coverage lapses.

Finally, scope of work. Complete implies complete pump out of all chambers, scraping and washing walls and baffles, removing solids, and sealing the cover with a fresh gasket or sealant where required. Partial pumping, often offered as a low rate, only gets rid of the leading layer. It leaves heavy solids behind and shortens the time till your next backup.

Daily preparedness starts on the line

The most significant motorists of grease accumulation are plate waste and pan residue. You can slow that river of fat with consistent routines that hardly include time to the shift. Scrape plates and pans into the trash before they get anywhere near a sink. Use sink strainers and empty them often. Train dish personnel to wash with tempered water instead of blasting with scalding hot water that liquefies everything and overwhelms the trap. Keep an identified drum for waste fryer oil, and never pour oil into a sink, even when you are in a rush at closing.

I like an easy, visible log published near the dish location. Each shift checks two items: strainer condition and sink flow. That little ritual keeps awareness high. Set that with a weekly five minute walkthrough by a supervisor who lifts the trap cover, eyeballs the grease cap, and keeps in mind any smell. If the cover needs tools or sealant, schedule a tech for a quick check instead, due to the fact that you do not want untrained staff prying a rusted cover.

Here is a short checklist you can utilize without overcomplicating things.

- Scrape plates and pans into the garbage before rinsing, then utilize sink strainers.
- Empty strainers and wipe sink bowls when they look more like soup than water.
- Keep fryer oil in a devoted container for recycling, never down a drain.
- Run pre-rinse and dishwashers at suggested temps, not scalding, to prevent pressing melted fat through the trap.
- Note slow drains pipes or smells immediately in a log, then alert a supervisor if they persist.

How typically must you set up grease trap cleaning

The right period depends upon your food, volume, and routines. A sandwich shop with light cooking can often stretch to 90 days on an indoor trap, offered they control solids. A fried chicken principle running 2 banks of fryers might need 14 to 1 month. A hotel with banquet volume and inconsistent staffing might land at 60 days even with a large outside interceptor.

Some signals help adjust:

- If the leading layer forms a thick, firm mat that a gloved finger can not easily stir, you are overdue.
- If you start to smell a sweet, swampy smell near the meal area after service, you are in the gray zone.
- If the pump truck regularly eliminates a volume within 10 to 20 percent of your interceptor's ranked capability, and solids are heavy, your interval is too long.

Menu changes matter. Including a popular short rib or fried appetiser area can move you from 60 to 45 days with no modification in headcount. Seasonal rushes can do the exact same. In December, when parties pile up, consider a mid month service. It is more affordable than a Saturday night shutdown.

Space and gain access to drive usefulness. An under sink trap might be only 20 to 50 gallons. These small systems fill quickly and can obstruct all of a sudden if a strainer is missing out on for a couple of days. The truth is that numerous such traps need 14 to thirty days attention depending on usage. If that cadence pressures your budget plan, purchase training and upstream controls to slow the load. Meanwhile, plan the service during off hours or pre open windows so the odor does not hit prep.



What an expert grease trap service visit ought to look like

When the crew gets here, they ought to park safely, set cones if needed, and sign in with a supervisor. For interior traps, they will protect surrounding floorings, remove the lid carefully, and take a quick measurement of grease and solids. Then they will place the vacuum tube, get rid of all contents, and scrape the walls and baffles. Some will rinse with water and vacuum once again to capture residuals. If they find a damaged baffle or missing gasket, they must flag it with pictures and note it on the report.

For outside interceptors, anticipate a much heavier setup. The truck will stage near the manhole, remove the lid sections, and follow the very same full elimination and scraping actions. It is regular for this to take 30 to 90 minutes depending on size, access, and **septic pumping near me** condition. At the end, the lid must be reset square and sealed where needed, the location cleaned down, and any splatter managed. Ask the tech to show you the grease density reading they taped, then conserve the service ticket and manifest.



If the team only skims the top or refuses to open multiple chambers, that is a warning. Interceptors typically have separate compartments for solids and FOG. Avoiding a chamber leaves solids that will migrate and obstruct the outlet. Quality control here pays off in months of problem complimentary operation.

The documents that saves you throughout audits

A neat binder can turn a tense inspection into a casual chat. Keep a devoted grease control folder with:

- Copies of all grease trap cleaning manifests with volumes eliminated and disposal sites.
- An easy service log that notes dates, service providers, and any restorative actions.
- A daily or weekly list with initialed entries, even if it is simply 2 line items.
- Any correspondence from your city related to FOG requirements, including your assigned frequency.
- Photographs of the trap interior taken quarterly, if your hauler offers them. They reveal that walls are clean and baffles intact.

Retention durations vary, but one to three years is common. If you belong to a larger brand name, scan and store digital copies too. The very best inspectors I know appreciate clearness and will frequently reduce their analysis when they see constant records.

The real cost math

Most operators understand unit rates, not system expense. A basic interior trap service might cost \$200 to \$450 in lots of markets, greater in dense urban areas. Large outside interceptors can run \$400 to \$900 depending upon size, range to truck staging, and market rates. If your hauler travels far or faces tight gain access to, anticipate a premium.

Compare that to the cost of a backup during peak. A plumber may charge \$250 to \$600 for a cable television or jetter, if the obstruction is available. If the trap is the culprit and requires an emergency pump out, include another \$300 to \$800 after hours. If wastewater overflows into preparation or guest locations, plan for sterilizing,

potential lost shifts, and, in the worst cases, removal that easily hits 4 figures. Include the soft expenses, like staff hours spent rescheduling, calming visitors, and cleaning after midnight. Routine service looks cheap.

Surcharges from the city can be peaceful yet pricey. Some municipalities include a month-to-month cost if your FOG releases test high, often in the \$50 to \$200 range, until you prove control. That builds up over a year. You can burn the same cash on three or four preventive pump outs that in fact fix [Septic Pumping](#) the condition.

Edge cases and judgment calls

Not every kitchen area fits the standard playbook.

Under sink traps in tight spaces can be uncomfortable. Ensure the plumbing installed a trap with a detachable cover and adequate clearance for a tech to service it without taking apart half your millwork. If you can not lift the lid without moving devices, you will pay more and service gets delayed. A small redesign or hinge kit can pay for itself in a few visits.

Food trucks and kiosks face restraints on water and waste holding. If you operate mobile systems that hook into a commissary, the commissary's interceptor takes the hit. Coordinate with them to share records, especially if the health department examines your mobile operation separately.

Shared interceptors in malls or multi tenant pads produce conflict. If the line goes beyond limitations, the proprietor may pass expenses to all tenants. Keep your own records tight and ask your grease trap company to document your trap condition. That method, if a surrounding renter disregards their system, you have evidence you are not the source.

Septic systems add a twist. Grease management is much more crucial because fats drift in the septic tank and can block the soil absorption location. Regional guidelines may need both a grease interceptor and more frequent septic pumping. Make certain your hauler is approved for both streams.

Winter weather triggers lids to bond to their frames. A provider who brings de icers and extra gaskets will get the job done without breaking concrete. Storm schedules also push emergency situation action. Plan additional buffer time around holidays and heavy snow periods.

Training that sticks

Grease control lives or dies with your team's routines. I like to consist of a 2 minute pre shift tip once a week. Keep it basic, like "Today, we are seeing sink strainers. If you dispose a strainer filled with solids into the sink, you are undoing all of our work." Rotate the focus. Some weeks discuss oil handling, other weeks about reporting slow drains pipes. Commemorate when the log shows absolutely no odor notes, because that indicates the system is working.

Assign responsibility. A lead in the meal area can preliminary the daily list. A manager can review the weekly walkthrough. When the grease trap service comes, have the opener or a manager sign the ticket, take a look at the readings, and note any recommendations. If the crew needs to cut away an old seal whenever, schedule a repair and stop wasting 20 minutes of service time per visit.

When the sink backs up throughout the rush

Backups take place. What matters is how controlled your response looks. Keep this simple plan published near the meal area.

- Stop water circulation right away at sinks and meal devices, then reroute filthy ware to a bus tub or backup station.
- Check strainers and apparent obstructions at the fixture initially, clear if safe, and do not use warm water to press through.
- If the trap is interior and available, try to find overflow or lid seepage, then call your grease trap company and plumbing professional together.
- Contain any spill with towels and a mop, sanitize affected locations, and keep food preparation zones isolated.
- Log the incident with time, personnel on task, and actions taken, then evaluate with your provider to change service frequency.

This technique can save you an hour of chaos and gives your hauler context to identify origin. In most cases, the repair is not brave. It is just overdue service coupled with a clogged up strainer upstream.

Working efficiently with inspectors

Invite inspectors into your procedure rather than playing defense. When they get here, show them clear access to the trap, a clean pad or floor around it, and your binder of records. If you have actually recently changed frequency based on measured density, point that out and show the report. If you had an occurrence, do not conceal it. Explain the steps you took and the modification you made with your grease trap service. Inspectors are trained to look for patterns. When they see you determine, record, and appropriate, they relax.

Choosing the best grease trap company

Price matters, however the least expensive quote that avoids half the work will cost you later on. When you veterinarian providers, search for a couple of telltales of professionalism. Do they perform and tape-record pre and post measurements of grease and solids? Do they offer photos of the interior after cleaning? Can they call the disposal centers they utilize, and do those names appear on your manifests? Do they use foreseeable scheduling with tips and a method to reschedule when your peak moves change?

Ask for recommendations from similar operations. A coffee shop and a high volume fryer house do not share the very same issues. A provider who **Jetting Services** keeps chicken chains operating on 21 day cycles knows how to manage heavy loads and brief windows. Likewise, inquire about add ons. Some companies bundle light pipes, baffle repairs, or inlet basket replacements. Others stick to pumping just. There is no single right response, but it is much better to understand what you are getting.

Technology helps, but compound matters more. Timestamped reports with GPS are useful, yet they do not change a cleaned baffle. Still, those tools show you the crew showed up when they said they did and assist you match service times to your logs.

The payoff for doing this well

When you get the rhythm right, the system fades into the background. Personnel stop discussing smells. Drains run clear. The truck appears on a foreseeable cadence, does the work, and leaves a clear record. You pass assessments with minutes to spare. Many of all, your attention stays where it belongs, on visitors and food.

Grease control is not rocket science, but it does reward care and partnership. Treat your grease trap company like a colleague, not a last resort. Give them data from your floor, ask for theirs from the trap, and make little

modifications as your menu and seasons change. Pair that with a few non flexible routines at the sink and on the line. You will spend less, sleep much better, and avoid the kind of midnight memories no operator wants, like mopping a flooded meal pit while a pumper truck idles outside.

A kitchen area that is daily prepared and certified is not luck. It is the outcome of constant practice, truthful communication, and a company who does the complete task every time. If your present partner is not providing that, it is worth the effort to find one who will.

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 is locally owned

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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](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.