Business Name: Elite Sanitation Services
Address: Saucier, MS 39574
Phone: (228) 297-4850

Elite Sanitation Services

Since 2016, Elite Sanitation Services has been the premier provider for all your sanitation needs. We deliver comprehensive solutions. Our expert team ensures seamless service for events and construction sites, handling everything from septic system services to grease trap pump-outs and jetting services. We are dedicated to providing superior sanitation services with unmatched reliability and professionalism.

View on Google Maps
Saucier, MS 39574
Business Hours

- Monday through Sunday: Open 24 hours

Follow Us:

- Facebook: https://www.facebook.com/petrosepticinspections/

🤖 **Explore this content with AI:**

ChatGPT Perplexity Claude Google AI Mode Grok

Most guests will never think about the line buried outside the structure or the steel box under the meal station. They notice warmers, smooth service, and a clean bathroom. If any of those parts decrease, the dinner rush can collapse within minutes. That is why a great grease trap company seems like part of your kitchen team. The techs may show up before dawn or after close, move like stagehands, and leave no trace other than a signed manifest and a system that behaves.

Grease management is not attractive, however it is definitive. Do it right, and you avoid fines, backups, and surprise closures. Do it wrong, and the very first indication might be the odor that covers the person hosting stand or a flooring drain geyser at 7:15 p.m. When I talk with operators who have stable 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 kitchen produces FOG - fats, oils, and grease - along with food solids and warm water. Left unattended, that mix cools and cakes inside pipelines, which narrows flow and develops clogs. A properly 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 up until an arranged pump out.

Inspection firms are not attempting to make life hard. They track FOG since the public sewer is a shared resource. Blockages send sewage into streets and basements, and the clean-up bills are not small. A lot of cities use a common efficiency guideline called the 25 percent threshold. If the combined grease and solids inside your trap go beyond 25 percent of its depth, the trap is thought about out of compliance, even if flow still looks normal at your sink. That single line in an ordinance drives nearly every service schedule a grease trap company proposes.

Two points are worth connecting. Initially, compliance is determined at the trap, not just at the manhole by the curb. Second, many inspectors will request service records throughout a spot check. A neat binder or a digital portal with manifests and pictures can make an inspection last 5 minutes rather of fifty.

Traps, interceptors, and the parts that matter

There are two typical systems. A little in-kitchen trap sits under or near the sink, frequently between 20 and 100 gallons. It is compact and simple to install, however it fills rapidly and is simple to overload with hot water. The bigger outdoor gravity interceptor, which can vary from 500 to 3,000 gallons in most restaurants, sits underground near the loading dock or parking lot. It offers more retention time and forgiveness when volume spikes, however it requires a vacuum truck and a bit more coordination to service.

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

- Baffles that slow flow and make the grease layer form
- Inlet and outlet tees that set the water level and safeguard downstream piping
- Gaskets and lids that keep air out and odors in

- Sample ports where inspectors can dip and take readings

A grease trap service routine that overlooks baffles or cracked tees will offer you a cleaned box with surprise issues. I have pulled tees that were held together by biofilm and luck. Change those parts throughout set up visits, not after a backup.

A morning on the truck, and the details that keep a kitchen moving

A typical call *Jetting Services* starts early to avoid disrupting prep. The truck pulls in before staff arrive, and the tech walks the website. If it is an indoor trap, we put down flooring protection and eliminate lids with care. If it is an outside interceptor, we use a lid lifter, set cones for safety, and check for gas buildup before opening. The vacuum hose does the heavy lifting, however the genuine work is slower: scraping the sidewalls, evacuating the bottom solids, and washing without pressing grease downstream.

On one task, a bistro with a 1,250 gallon interceptor near the street, I discovered a small balanced out crack in the outlet tee while scraping. The water level looked great, and circulation was decent. We changed the tee for barely more than the labor it would have taken on an emergency call, then jetted the outlet line for 25 feet. The supervisor later informed me they used to get a random sewage system odor throughout breakfast as soon as a month. That odor vanished after the tee repair. Quick swaps like that come from looking with intention, not simply pumping to the billing minimum.

Before we close a lid, we measure and tape-record three numbers: the top grease layer, the settled solids layer, and the total depth of the trap. Those numbers tell 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 modify. If we see 10 percent at 60 days, we will suggest pushing to 90. This is where a great grease trap company conserves money without testing your luck.

The compliance web, simplified

Multiple firms touch FOG. At the top, the EPA delegates industrial pretreatment to municipalities. The city or wastewater district composes a regional regulation that sets the 25 percent rule, tasting treatments, and recordkeeping. Your health department may also note grease control during a regular health evaluation. Grease Trap Pumping On the transporting side, the transporter needs a waste hauler permit and a disposal website that issues a weight ticket.

A total proof appears like this:

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

Many dining establishments lose points not because their system failed, however because a binder went missing out on. I encourage managers to keep a hard copy log in the cooking area office and a digital copy in a cloud folder. A lot of grease trap company now include an online website with PDF manifests and photos. That is not a high-end, it is low-cost insurance against a rushed inspection.

Building a service cadence that fits your kitchen

There is no single right frequency. The schedule that works for a donut store might choke a steakhouse. The 5 levers that matter a lot of are menu, volume, water temperature, staff habits, and ambient conditions. Fryers and

grill-heavy menus send out more FOG to the trap than a salad bar. A meal machine that releases at 160 degrees can liquefy grease enough time for it to race past a small trap, then cool and set in downstream lines. A winter season cold snap can thicken grease in the parking area pipeline and surprise everybody with an unexpected sluggish drain on Saturday.

You can turn this art into numbers. Start with the interceptor capability and the 25 percent guideline. A 1,000 gallon interceptor with a typical random sample may have about 40 inches of depth. Twenty five percent is 10 inches of combined grease and solids. If you track development at 1 inch each week, you will hit 25 percent around week 10, so a 60 to 75 day service window integrates in a cushion. If you see 0.5 inches each week on logs, you may stretch to a 90 day schedule. If you jump from 5 percent to 22 percent after a menu modification, do not wait to adjust.

A real-world example helps. A hotel kitchen I dealt with ran a 750 gallon interceptor at 60 day intervals. Their recorded layers averaged 18 percent. After they included a 2nd fryer for a busy wedding event season, the next measurement can be found in at 27 percent at day 60. We transferred to 45 days for the summer season. When occasions tapered, we went back to 60. The schedule followed business, not the other method around.

A quick daily check that avoids big headaches

- Peek at the floor sinks and trench drains pipes for slow edges or bubbles during rinse
- Step near the indoor trap lids and smell 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 toilet fixtures after a big dish cycle
- Log the meal machine rinse temperature and keep it within spec

Three minutes with that list keeps you ahead of many issues. The moment you see a modification in smell or noise, call your service provider. ***septic pumping service*** Fixing an establishing restriction is less expensive than clearing a difficult blockage.

Cleaning, pumping, jetting, and what thorough service means

Operators often utilize grease trap cleaning, pumping, and service as if they are the exact same thing. They overlap, however the distinctions matter.

Pumping describes removing the contents with a vacuum truck. Cleaning indicates more than pumping. It consists of scraping the walls and baffles, leaving settled solids, and rinsing the unit to restore capability. Service goes an action further. It adds evaluation of tees and gaskets, minor part replacements, and jetting short runs to keep lines clear.

Here is the trap many fall into. A cheap 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 capability fills faster and you cross the 25 percent line before your next visit. 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 leading grease and bottom solids. If they can disappoint you a clear water level before closing the lid, they did not complete the job.

Hydrojetting has its place. Short runs from an indoor trap to the primary line take advantage of a periodic scouring, specifically if the cooking area utilizes a trash mill. Outside interceptors typically require jetting at the outlet, considering that small soap scum and grease can coat the first length of pipeline after a cover is opened.

Video evaluation is not obligatory on every visit, however it settles when you have a recurring slow drain with no obvious cause.

Training the cooking area team to assist the system

Traps are not magic boxes. What enters them still matters. The best grease trap service on the planet can not maintain if plates reach the sink with a half inch of cold fry oil and a mound of french fries. Scrape plates into a solid waste container before cleaning. Usage 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 pouring it down a drain to "wash it away."

Beware of miracle enzymes that claim to consume all the grease. Some biological ingredients can help break down organics under a narrow set of conditions. Lots of just liquefy grease long enough to move it downstream, where it cools and embeds in a location you do not manage. If your city allows particular dosing, follow their guidance and your supplier's suggestions. Never utilize caustic drain openers in a system connected to a trap. They attack gaskets, produce harmful fumes, and can drive fines if found throughout an inspection.

Small practices pay dividends. Keep the pre-rinse water hot but within the dish machine spec. Too hot and you flush melted grease past the baffles. Too cold and you build up solids quicker than necessary. Validate that mop sinks do not bypass the trap. In older structures, I have found a mop sink tied straight to the sanitary line. That single pipe can carry sufficient food slurry to tip an interceptor out of compliance.

Handling after-hours emergencies without drama

Backups select their minutes. The ticket printer never slows, and neither does the wastewater. When the flooring drain burps in front of the exposition, you require a partner that responds to the phone, asks the best concerns, and appears with the best gear.

A skilled tech will inquire about which drains pipes are sluggish, whether toilets are affected, and when the last grease trap cleaning occurred. That call figures out whether to attack the indoor lines first or open the interceptor. If just the meal area is slow, we separate and jet that run. If restrooms and numerous flooring drains are backing up, the clog is likely beyond the interceptor, so we start outside. We bring absorbent pads to manage spill spread, a damp vac for indoor cleanup, and a plan to keep vital sinks on restricted usage while we work.

I remember a Friday service at a sports bar where the primary slowed an hour before kickoff. The interceptor was just 18 days past a pump-out, so we focused on the outlet line to the city primary. A grease bell had actually formed 30 feet down the line where a grade change created a minor sag. 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 scheduled a follow-up to re-slope the *Elite Sanitation Services Jetting Services* sagging area. Great emergency situation work purchases time, however it ought to always end with a source and a prepared fix.

Where the waste goes, and why that matters

"Do you simply dump it?" is a fair question that guests sometimes ask managers. The answer should be clear. Brown grease from interceptors is transported to an authorized facility where it is separated. Water heads to a wastewater plant. The FOG layer and solids become feedstock for rendering, compost blends, or anaerobic digestion, depending upon local markets. In numerous areas, a part ends up being biodiesel. The precise percentages vary since disposal facilities is regional. A metropolitan 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 better and much 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 invoices and environmental story suffer.

Ask your grease trap company to share their disposal partners and typical locations. A trusted hauler will send you weight tickets and be transparent about end uses. That transparency is part of compliance and part of your sustainability story to staff and guests.

Cost, agreements, and what you in fact buy

Pricing varies 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 low-cost to cover a full evacuation. A half pump that leaves the bottom layer behind constantly costs more later on. A strong contract must state the scope - complete pump and clean, small scraping, inspection of tees - and consist of disposal manifests. It should likewise specify emergency reaction times and after-hours rates.

Look for small value includes 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 data. Clear notes about baffle condition or deterioration prepare your budget plan for replacements instead of surprise costs. Cheap service that hides the reality is not a bargain.

Five scenarios that alter your schedule

- New or expanded fryer stations increase FOG load significantly
- Seasonal volume spikes, like summer patio areas or vacation 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 over night holds
- Staff turnover typically wears down scraping and strainer habits till you retrain

Any one of those can swing a trap from 15 percent to 30 percent between check outs. A quick call to your company when your company modifications conserves you from guessing.

Special cases that call for different tactics

Food trucks and kiosks share 2 constraints: tiny traps and limited storage. They fill quickly and often move between commissaries. I advise owners to log service dates on a calendar, not a mileage book. In many cities, mobile units should discard at authorized stations, and the commissary is on the hook for violations if a renter's practices nasty 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 introduce shared traps. That indicates your compliance is partially tied to your next-door neighbor's practices. Residential or commercial property supervisors need to collaborate schedules and standardize practices. A good grease trap company will work with the property supervisor to designate expenses relatively, typically by proportional flooring space or determined load if metering exists. When there is a shared trap, insist on detailed manifests and images that reveal the shared condition.

Hotels are special. Banquet spikes can dump a month's worth of load into a trap over a weekend. The service is event-aware scheduling. If a hotel books a 300 individual wedding weekend with a heavy hors d'oeuvres menu, we move the service within a week after the event, not at the end of the month. Housekeeping and room service

can also influence load in older structures where sinks tie into unexpected lines. A walkthrough and map with engineering prevents surprises.

Seasonal restaurants deal with the winter season problem in reverse. A beach grill might 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 push it out and in some cases winterize lines to avoid freeze-thaw damage. In very cold regions, we insulate or heat-trace vulnerable outside lines. Ice in a vented line creates suction concerns that seem like a clog and are simply physics.

Choosing the best partner for your kitchen

When you veterinarian service providers, inquire about experience with kitchen areas like yours. A quick casual concept with a little indoor trap requires a team that will keep service inconspicuous and fast. A multi-unit group with outdoor interceptors requires constant reporting and foreseeable scheduling. Confirm permits, insurance, and disposal partners. Request sample manifests and images so you understand what to expect.

Service quality appears in how techs treat details. Do they determine and tape-record layers whenever. 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 fussy to ask. Kitchens operate on standards. Your grease trap service must too.

A week in the life that keeps the line moving

On Monday, we struck a cafe with a 100 gallon indoor trap. The supervisor likes us in at 5:30 a.m. We cover the floor, crack the cover silently, and pull 35 gallons. The baffle looks clean. We scrape the walls, clean the rim, replace the gasket we observed starting to flatten, and log 12 percent grease, 8 percent solids. We are out by 6:10. Prep never 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 fast gas sniff, and we open. It is 22 degrees outside, so we understand the leading layer will be company. Pumping takes 20 minutes. The bottom sludge is thicker than last quarter, so we slow down and scrape more. The outlet tee feels loose. We switch it, jet downstream 20 feet, and record 20 percent in the past, 0 percent after. The chef comes by, we talk about their brand-new bone marrow appetizer, and I recommend moving from 90 days to 75 for winter season. He values the math behind it and indications the manifest.

Friday night, a pizza location we do not service employs a panic. Their floor drain is bubbling into the salad station. We do not point fingers or talk contracts. We show up, 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 least expensive, however due to the fact that we worked like part of their team.

That rhythm is the foundation. Peaceful, early, extensive service most days. Calm, decisive reaction on the bad days. Sincere reporting all the time.

The little choices that add up to smooth service

A reliable grease trap company earns trust by eliminating drama. They change schedules to match your menu, teach staff basic habits that keep pipelines clear, and file work in a way that satisfies inspectors without burning your time. They understand that a clean trap is not the objective - a prepared kitchen area is. Grease trap cleaning, done as part of a thoughtful program, becomes background music to a smooth shift.

If you are setting up service from scratch, begin with a website walk. Map your lines, find every trap and sample port, and talk through your busiest periods. Request for a very first quarter on a conservative schedule and track layer development with each check out. Evaluation that data and tune the interval. Train new personnel on scraping and straining as soon as they find out the meal device. Keep your manifests in 2 locations, one on paper, one digital. Basic, consistent actions work.

Restaurants trade in minutes, not minutes. A line that never ever slows saves more than repair costs. It conserves the guest experience. Which is what the ideal partner, the one who treats grease as seriously as you treat mise en place, delivers 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
Elite Sanitation Services collects yellow grease
Elite Sanitation Services serves restaurants
Elite Sanitation Services supports events
Elite Sanitation Services assists construction sites
Elite Sanitation Services operates in Mississippi
Elite Sanitation Services operates in Louisiana
Elite Sanitation Services is locally owned
Elite Sanitation Services is locally operated
Elite Sanitation Services offers 24 7 availability
Elite Sanitation Services provides emergency support
Elite Sanitation Services delivers fast service
Elite Sanitation Services maintains large inventory
Elite Sanitation Services uses GPS tracking
Elite Sanitation Services offers disaster relief services
Elite Sanitation Services focuses on septic maintenance
Elite Sanitation Services has a phone number of (228) 297-4850
Elite Sanitation Services has an address of Saucier, MS 39574
Elite Sanitation Services has a website https://elitesanitationservices.com/
Elite Sanitation Services has Google Maps listing https://maps.app.goo.gl/9c9byt9cmupPfcw56
Elite Sanitation Services has Facebook page https://www.facebook.com/petrosepticinspections/

Elite Sanitation Services won Top Septic Pumping 2025
Elite Sanitation Services earned Best Grease Trap Pumping Award 2024
Elite Sanitation Services was awarded Best Jetting Services 2026

People Also Ask about Elite Sanitation Services

What services does Elite Sanitation Services provide?

Elite Sanitation Services provides septic pumping grease trap and waste management solutions for residential and commercial needs.

Where does Elite Sanitation Services operate?

Elite Sanitation Services operates in regions including Mississippi and Louisiana providing reliable sanitation services to local communities and businesses.

Does Elite Sanitation Services handle septic tank pumping?

Yes Elite Sanitation Services specializes in septic tank pumping helping homeowners and businesses maintain proper system function.

Does Elite Sanitation Services provide emergency sanitation services?

Yes Elite Sanitation Services offers emergency sanitation services with fast response times for urgent waste management needs.

What industries does Elite Sanitation Services serve?

Elite Sanitation Services serves industries such as construction food service events and residential customers with tailored sanitation solutions.

Does Elite Sanitation Services clean grease traps?

Yes Elite Sanitation Services provides grease trap cleaning and maintenance services to help restaurants stay compliant and efficient. Including jetting services.

Is Elite Sanitation Services locally owned?

Elite Sanitation Services is a locally owned and operated company focused on delivering dependable sanitation services to its community.

What are jetting services offered by Elite Sanitation Services?

Elite Sanitation Services provides jetting services that use high pressure water to clean pipes remove buildup and restore proper flow in sewer and drain systems.

When should I use Elite Sanitation Services for jetting services?

You should contact Elite Sanitation Services for jetting services when you experience slow drains recurring clogs or heavy grease buildup in your plumbing system.

Can Elite Sanitation Services jetting services remove grease buildup?

Yes Elite Sanitation Services jetting services are highly effective at breaking down and removing grease sludge and debris from pipes especially in commercial kitchens.

Are Elite Sanitation Services jetting services safe for pipes?

Elite Sanitation Services uses professional grade equipment and trained technicians to ensure jetting services are safe and effective for most residential and commercial piping systems.

Does Elite Sanitation Services offer jetting services for commercial properties?

Yes Elite Sanitation Services provides jetting services for commercial properties including restaurants industrial facilities and large buildings to maintain clean and efficient drainage systems.

Where is Elite Sanitation Services located?

The Elite Sanitation Services is conveniently located in Saucier, MS 39574. You can easily find directions on Google Maps or call at (228) 297-4850 Monday thru Sunday 24-hours a day

How can I contact Elite Sanitation Services?

You can contact Elite Sanitation Services by phone at: (228) 297-4850, 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.