

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.

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Saucier, MS 39574

Business Hours

- Monday through Sunday: Open 24 hours

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Most visitors will never consider the line buried outside the building or the steel box under the meal station. They observe hot plates, smooth service, and a clean toilet. If any of those parts decrease, the supper rush can crumble within minutes. That is why a great grease trap company seems like part of your kitchen team. The techs might appear 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 decisive. Do it right, and you avoid fines, backups, and surprise closures. Do it incorrect, and the first indication may be the smell that wraps the person hosting stand or a floor drain geyser at 7:15 p.m. When I talk with operators who have steady compliance records, they deal with 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 - together with food solids and warm water. Left uncontrolled, that mix cools and congeals inside pipelines, which narrows circulation and produces clogs. An effectively sized trap or interceptor slows the wastewater so FOG can float and food solids can settle. Cleaner water exits to the drain while the trap holds the rest till a set up pump out.

Inspection firms are not trying to make life hard. They track FOG because the public sewer is a shared resource. Obstructions send out sewage into streets and basements, and the clean-up costs are not little. Many cities use a common performance 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 normal at your sink. That single line in an ordinance drives almost every service schedule a grease trap company proposes.

Two points deserve connecting. Initially, compliance is measured at the trap, not just at the manhole by the curb. Second, lots of inspectors will request service records throughout a check. A cool binder or a digital website with manifests and pictures can make an assessment last 5 minutes instead of fifty.

Traps, interceptors, and the parts that matter

There are two typical systems. A small in-kitchen trap sits under or near the sink, often between 20 and 100 gallons. It is compact and easy to install, but it fills quickly and is simple to overload with warm water. The bigger outside gravity interceptor, which can range from 500 to 3,000 gallons in many restaurants, sits underground near the filling dock or parking lot. It uses more retention time and forgiveness when volume spikes, but it needs a vacuum truck and a bit more coordination to service.

No matter the size, the parts that figure out efficiency are easy 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 regimen that ignores baffles or cracked tees will give you a cleaned up box with surprise problems. I have actually pulled tees that were held together by biofilm and luck. Replace those parts throughout scheduled sees, not after a backup.

An early morning on the truck, and the information that keep a kitchen moving

A normal call starts early to prevent disrupting preparation. The truck draws in before personnel arrive, and the tech strolls the site. If it is an indoor trap, we put down floor security and get rid of lids with care. If it is an outside interceptor, we use a cover lifter, set cones for security, and check for gas accumulation before opening. The vacuum hose pipe 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 saw a small balanced out fracture in the outlet tee while scraping. The water level looked great, and circulation was good. We changed the tee for hardly more than the labor it would have taken on an emergency situation call, then jetted the outlet line for 25 feet. The manager later on informed me they utilized to get a random drain smell throughout breakfast as soon as a month. That smell vanished after the tee fix. Quick swaps like that originated from looking with objective, not simply pumping to the billing minimum.

Before we close a cover, we measure and record 3 numbers: the leading grease layer, the settled solids layer, and the overall depth of the trap. Those numbers inform you if the schedule is right or wandering. If we see 27 percent on a [Grease Trap Pumping elitesanitationservices.com](http://elitesanitationservices.com) 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 recommend pushing to 90. This is where an excellent grease trap company conserves cash without testing your luck.

The compliance web, simplified

Multiple firms touch FOG. At the top, the EPA delegates commercial pretreatment to towns. The city or wastewater district writes a local regulation that sets the 25 percent guideline, tasting treatments, and

recordkeeping. Your health department might also note grease control throughout a routine health inspection. On the carrying side, the transporter requires a waste hauler permit and a disposal site that provides a weight ticket.

A total proof looks like this:

- A service manifest with date, place, gallons removed, and signatures
- Photo evidence of the condition before and after, when practical
- A disposal receipt that reveals the waste reached an authorized facility
- Notes on repairs, jetting, or overflowing conditions

Many restaurants lose points not because their system failed, however due to the fact that a binder went missing. I recommend managers to keep a hard copy log in the kitchen area office and a digital copy in a cloud folder. Plenty of grease trap provider now consist of an online portal with PDF manifests and images. That is not a luxury, it is inexpensive insurance coverage against a rushed inspection.

Building a service cadence that fits your kitchen

There is no single ideal frequency. The schedule that works for a donut shop might choke a steakhouse. The 5 levers that matter many are menu, volume, water temperature level, staff habits, and ambient conditions. Fryers and grill-heavy menus send out more FOG to the trap than a salad bar. A meal device that releases at 160 degrees can melt grease long enough for it to race past a little trap, then cool and set in downstream lines. A winter season cold wave can thicken grease in the parking lot pipeline and surprise everybody with an abrupt slow drain on Saturday.

You can turn this art into numbers. Start with the interceptor capacity and the 25 percent guideline. 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 weekly, you will hit 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 may extend 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 helps. A hotel cooking area I worked with ran a 750 gallon interceptor at 60 day periods. Their tape-recorded layers balanced 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 relocated to 45 days for the summer. When events tapered, we returned to 60. The schedule followed business, not the other way around.

A fast day-to-day check that avoids big headaches

- Peek at the flooring sinks and trench drains for slow edges or bubbles during rinse
- Step near the indoor trap covers 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 washroom fixtures after a huge dish cycle
- Log the dish machine rinse temperature level and keep it within spec

Three minutes with that checklist keeps you ahead of the majority of issues. The minute you see a modification in odor or sound, call your provider. Fixing an establishing constraint 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 refers to getting rid of the contents with a vacuum truck. Cleaning means more than pumping. It includes scraping the walls and baffles, leaving settled solids, and rinsing the system to restore capability. Service goes an action even more. It includes examination of tees and gaskets, minor part replacements, and jetting brief runs to keep lines clear.

Here is the trap lots of fall into. An inexpensive 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 check out. That is how operators wind up with backups 2 weeks after a "service." Ask your grease trap company to document that they got rid of both the leading grease and bottom solids. If they can not show you a clear water level before closing the lid, they did not finish the job.

Hydrojetting has its place. Short runs from an indoor trap to the main line gain from a periodic scouring, specifically if the kitchen area utilizes a trash grinder. Outside interceptors often 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 inspection is not obligatory on every check out, however it pays off when you have a repeating sluggish drain without any apparent 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 on the planet can not keep up 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 consolidate 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 additives can help break down organics under a narrow set of conditions. Numerous just melt grease enough time to move it downstream, where it cools and embeds in a location you do not manage. If your city permits specific dosing, follow their assistance and your supplier's recommendations. Never ever use caustic drain openers in a system tied to a trap. They assault gaskets, develop poisonous fumes, and can drive fines if found throughout an inspection.

Small habits pay dividends. Keep the pre-rinse water hot but within the dish maker specification. Too hot and you flush melted grease past the baffles. Too cold and you accumulate solids quicker than needed. Validate that mop sinks do not bypass the trap. In older structures, I have actually found a mop sink tied directly to the hygienic 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 ever 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 shows up with the ideal gear.

A skilled tech will inquire about which drains pipes are sluggish, whether restrooms are impacted, and when the last grease trap cleaning occurred. That call figures out whether to assault the indoor lines first or open the interceptor. If only the dish area is sluggish, we isolate and jet that run. If toilets and numerous flooring drains are

supporting, the obstruction 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 important sinks on limited use 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 concentrated on the outlet line to the city primary. A grease bell had formed 30 feet down the line where a grade change created a small sag. We cut through it with a 3,000 psi jet and a warthog head, then flushed the line clear. The kitchen ran minimized rinse cycles for the very first quarter, and we arranged a follow-up to re-slope the drooping area. Excellent emergency situation work purchases time, however it should always end with a source and a prepared fix.

Where the waste goes, and why that matters

"Do you simply dump it?" is a reasonable concern that guests in some cases ask managers. The response must 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, garden compost blends, or anaerobic food digestion, depending upon regional markets. In lots of locations, a part becomes biodiesel. The exact portions vary due to the fact that disposal infrastructure is regional. A metropolitan district with numerous renderers will attain greater recycling rates than a rural county with one transfer station and long haul costs.

Yellow grease, which is utilized fryer oil, is better 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 invoices and ecological story suffer.

Ask your grease trap company to share their disposal partners and typical destinations. A credible hauler will send you weight tickets and be transparent about end usages. That openness belongs to compliance and part of your sustainability narrative to personnel and guests.

Cost, contracts, and what you actually buy

Pricing differs by area, however you will see a mix of per-gallon rates, flat charges by trap size, and line products for jetting or parts. Beware of strategies that look too cheap to cover a full evacuation. A half pump that leaves the bottom layer behind always costs more later. A strong agreement should mention the scope - full pump and clean, small scraping, examination of tees - and consist of disposal manifests. It must also specify emergency situation response times and after-hours rates.



Look for little value adds that matter. Images before and after prove the work and help you train staff. A portal with historic depth readings lets you argue for a schedule modification backed by data. Clear notes about baffle condition or rust prepare your budget for replacements rather of surprise expenses. Cheap service that conceals the reality is not a bargain.

Five circumstances that alter your schedule

- New or expanded 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 over night holds
- Staff turnover frequently erodes scraping and strainer habits until you retrain

Any one of those can swing a trap from 15 percent to 30 percent between visits. A quick call to your supplier when your service modifications saves you from guessing.

Special cases that require various tactics

Food trucks and kiosks share two restrictions: tiny traps and limited storage. They fill quickly and typically move between commissaries. I advise owners to log service dates on a calendar, not a mileage book. In lots of cities, mobile systems must dump at authorized stations, and the commissary is on the hook for violations if a tenant'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 in that format.

Mall food courts and multi-tenant complexes present shared traps. That means your compliance is partially connected to your next-door neighbor's routines. Residential or commercial property managers should collaborate schedules and standardize practices. A good grease trap company will deal with the home manager to assign expenses fairly, often by proportional floor space or determined load if metering exists. When there is a shared trap, insist on made a list of manifests and pictures that show the shared condition.

Hotels are distinct. Banquet spikes can dispose a month's worth of load into a trap over a weekend. The option is event-aware scheduling. If a hotel books a 300 individual wedding event 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 affect load in older buildings where sinks tie into unforeseen lines. A walkthrough and map with engineering avoids surprises.

Seasonal dining establishments face 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 shorten the cycle and check earlier than the calendar suggests. In the fall, we push it out and often winterize lines to avoid freeze-thaw damage. In really cold areas, we insulate or heat-trace vulnerable exterior lines. Ice in a vented line develops suction concerns that seem like a blockage and are simply physics.

Choosing the best partner for your kitchen

When you veterinarian suppliers, ask about experience with kitchen areas like yours. A quick casual concept with a small indoor trap needs a team that will keep service unobtrusive and fast. A multi-unit group with outside interceptors requires constant reporting and foreseeable scheduling. Verify licenses, insurance, and disposal partners. Request sample manifests and photos so you understand what to expect.



Service quality appears in how techs treat details. Do they determine and record layers every time. Do they replace worn gaskets proactively. Do they bring typical tees and baffles on the truck. Do they leave the site cleaner than they discovered it. It is not picky to ask. Cooking areas work on requirements. 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 floor, crack the lid quietly, 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 lids, a fast gas sniff, 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 slow down and scrape more. The outlet tee feels loose. We swap it, jet downstream 20 feet, and record 20 percent in the past, 0 percent after. The chef visits, we talk about their brand-new bone marrow appetiser, and I suggest moving from 90 days to 75 for winter season. He values the math behind it and signs the manifest.

Friday night, a pizza location we do not service hires a panic. Their floor drain is bubbling into the salad station. We do not point fingers or talk agreements. We show up, ask the fast concerns, and find their 750 gallon interceptor at 40 percent. We pump it, clear a heap of cheese and dough from the indoor run, and get them limping by halftime. The owner texts the next early morning asking to set up a regular route. Not since we were the most affordable, however due to the fact that we worked like part of their team.

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

The little choices that add up to smooth service

A reputable grease trap company makes trust by erasing drama. They change schedules to match your menu, teach personnel simple practices that keep pipelines clear, and document work in a manner in which satisfies

inspectors without burning your time. They know that a clean trap is not the goal - a ready cooking 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, begin with a website walk. Map your lines, locate 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 period. Train brand-new staff on scraping and straining as soon as they learn the meal machine. Keep your manifests in two locations, one on paper, one digital. Easy, consistent steps work.



Restaurants trade in minutes, not minutes. A line that never ever slows conserves more than repair expenses. It saves the visitor experience. And that is what the ideal partner, the one who deals with grease as seriously as you treat 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

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](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.