

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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Grease management is not glamorous, however it might be the most essential back-of-house practice your cooking area constructs. When a dining-room is full and tickets are flying, the last thing you need is a slow sink, a sour odor wandering through the pass, or a health inspector asking for maintenance logs you do not have. A well run grease trap program avoids clogged up lines, keeps you on the ideal side of regional codes, reduces emergency situations, and saves cash you would otherwise spend on restorative plumbing.

I have opened dining establishments the old fashioned way, with a taped layout and a head loaded with hope, and I have been in the mechanical space on a holiday weekend while a dish pit supported. The distinction between those two nights boiled down to a few useful choices made months earlier. This guide covers what I have seen work across quick-service counters, complete cooking areas, commissaries, and bakery plants: how grease traps function, how often they in fact need service, what an expert grease trap company does, and what your team can handle in house.

What a grease trap actually does

Kitchen wastewater carries a mix of fats, oils, and grease, generally reduced to FOG. Hot water and cleaning agents can keep FOG suspended for a brief time, but as the water cools, grease separates and drifts. A grease trap or interceptor is a settling gadget in the drain line that slows the flow, offers FOG time to increase, and catches it so cleaner water passes downstream. The objective is straightforward: keep FOG out of your drains pipes and the community drain, where it triggers blockages and fines.

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

drops greatly. The trap starts pushing grease into your lines, and you get what every cooking area supervisor dreads: a backup at peak hour.

There is an easy 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 seen kitchens extend past that mark believing they were conserving cash, then pay a multiple of the savings to a plumbing on a Saturday night.

Codes set the floor, not the ceiling

Requirements vary by city and county, however the pattern corresponds. Local pretreatment ordinances prohibit releasing oil and grease above a set limit, often 100 to 250 mg/L at the sampling point. They require installation of an appropriately sized grease trap or interceptor and anticipate documents of regular maintenance. Some jurisdictions require manifest slips for each pump out, kept site for 2 to 3 years.

Do not rely just on an authorization plan evaluate from years ago. If you are altering menu volume, adding a tilt skillet, or relocating to a commissary model, validate whether your current gadget still fits the load. Regulators appreciate your actual discharge, not what as soon as worked for a smaller sized line. I have had inspectors accept a 90 day frequency on paper, then ask for a 60 day schedule when a compliance sample returned oily after a seasonal menu added more fried items.

Two useful actions make evaluations smoother. Initially, 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 lids and ensure personnel understand where they are. An inspector who can verify records and gain access to the gadget quickly is an inspector who moves on quickly.

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

The right size depends on component flow rates and cooking load. A little pastry shop with a three-compartment sink and very little fryers can get by with a compact under-sink unit. A sit-down restaurant with a hectic dish maker, preparation sinks, and a fryer bank typically requires a larger in-line trap or an outside interceptor. Commissaries and food halls that serve multiple concepts often require a big outside unit.

Undersized traps fill too quick, so even with regular pumping they toss grease past the baffles. Oversized systems can go anaerobic and turn septic if you do not move enough water through them, particularly in seasonal operations. If you acquired a website and do not know the sizing, an excellent grease trap company can determine dimensions, quote volume, and encourage based upon your ticket counts and devices list. That ten minute conversation typically saves months of frustration.

I like to determine anticipated packing in pounds each week utilizing purchase logs for oil and butter, then peace of mind inspect the number versus trap volume and turnover. If you are going through 200 pounds of frying oil each week and your under-sink system is 20 gallons, a monthly schedule is not sensible. You will be in there every 2 to 3 weeks or you will be handling callbacks and line clogs.

What an expert grease trap company in fact does

Good suppliers do more than vacuum a tank. They provide a full grease trap service that brings back capability, documents disposal, and helps you prevent repeat problems. Expect a proper pump out to consist of more than a quick skim.

Here is an easy step-by-step of a thorough service carried out by a reputable grease trap company:

1. Locate and expose the trap or interceptor lids, ventilate if required, and verify safe conditions for entry. Outside tanks are restricted spaces, so trained techs use gas screens and follow security procedures.
2. Measure and record grease, water, and solids levels before pumping. This pre-pump reading is useful for tracking fill rates and adjusting frequency.
3. Pump out all contents, not simply the grease cap, then scrape and wash down walls, baffles, and the lid to remove stuck material. Techs will likewise remove and clean detachable tees and baskets.
4. Inspect the inlet and outlet baffles, gaskets, and structural integrity. Keep in mind fractures, missing out on tees, corroded hardware, or displaced baffles that can short-circuit flow.
5. Reassemble, refill the trap with clean water to restore the hydraulic seal, and supply a manifest that lists volumes, disposal site, and any repair recommendations.

If your supplier can not discuss their process or dislikes [Septic Pumping](#) water fill up because it adds time, you will wind up with odor complaints and poor separation. Water is part of the system. A trap went back to service empty becomes a stink box.

How typically should you pump and clean

The calendar response is simple to price estimate and often incorrect in practice. Numerous kitchen areas do well on a 30 to 60 day period for little indoor traps, and 60 to 90 days for outside interceptors. Buffets, high fry volumes, and barbecue concepts pattern shorter. Sushi and salad heavy menus pattern longer. The trap does not care what a template states, it cares just how much grease it receives.

Use the 25 percent guideline as a measuring stick for the first couple of cycles. Ask your grease trap company to record pre-pump levels for the first three services. If you struck 25 percent before your scheduled date, reduce the period. If you are regularly below 15 percent, you can likely extend by a number of weeks. The right schedule pays for itself with fewer emergency situations and longer drain life.

Watch for seasonal swings. College town? Expect a peaceful summer season and a spike in September. Beach destination? Inverse pattern. Catering services and food trucks that utilize a commissary kitchen 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, but the devices act in a different way. A compact in-line trap might have a working volume measured in 10s of gallons. It fills rapidly, is available, and can be cleaned up without heavy equipment. An outdoor interceptor holds hundreds to thousands of gallons, records a great deal of load, and needs a pump truck to service.

I have actually seen personnel try to repair a sluggish interceptor by overusing emulsifying detergents upstream. It looks like a quick win because sinks start 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 best repair was a proper pump out and a frank speak about kitchen practices.

Kitchen habits that make grease traps work better

The least **Septic Pumping** expensive method to maintain a trap is to slow the quantity of FOG you send into it. A few front-line practices add up. Scrape plates and pans into the trash before cleaning. Usage sink strainers and empty them typically. Train staff not to discard 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 receiving location for utilized fryer oil and work 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 warm and melt grease short term, then let it re-solidify farther down. Enzyme and germs ingredients are hit or miss. In little traps with stable flow they can help in reducing residue, but they are not an alternative to mechanical removal. If you want to try them, do it together with determined pumping intervals and check lead to your logs.

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

A manager's walkthrough can find small problems before they become service calls. You do not need to open covers or get unclean, simply keep your senses on.

- A brand-new sour or rotten egg smell in the meal area frequently indicates a dry trap, missing gasket, or cover not seated after a recent service.
- Slow drains at numerous fixtures mean downstream buildup, not just a regional sink blockage. Call your vendor before a hectic weekend.

- Gurgling sounds when a dishwashing machine dumps may mean the outlet tee is loose or missing. That can press grease downstream.
- Grease shine at a parking lot cleanout suggests the interceptor is past due or a baffle has actually failed.

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

What a good maintenance log looks like

A paper log on a clipboard near the manager's office works fine, as long as it is used. A spreadsheet or app is even much better if you run multiple locations. Each entry needs to list the date, vendor, pre-pump grease percentage if offered, volume removed for big interceptors, disposal manifest number, and any concerns found. I like a basic notes field to catch what line cooks observed that week. That scrap of context often explains why fill rate increased, such as a catering push or a fryer leak.

When you bid out services, vendors who ask for your previous 2 to 3 cycles of logs are more likely to set an honest schedule. Suppliers who quote a rock-bottom rate without seeing your operation frequently make it up in trip adders and emergency situation fees.

Choosing the ideal grease trap company

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

Ask about response times for emergency situations. A vendor with a night and weekend truck is worth a modest premium when you lose a Saturday to a backup. If your structure has tight access, confirm their hose pipe length and whether they can service from the street without obstructing your whole lot. City inspectors tend to know the reputable operators. Without calling names, I have actually had more constant experiences with companies that purchase tech training and route preparation than with outfits that treat grease trap cleaning as an afterthought to septic work.

Costs and what drives them

Expect small indoor trap cleanings to run in the series of 100 to 300 dollars per go to depending on region, gain access to, and frequency. Big outside interceptors differ extensively, normally 300 to 1,200 dollars per pump out, driven by tank size, volume removed, and tipping charges at the disposal center. Travel distance, after-hours service, and tough access can include surcharges.

If a quote seems too excellent, inspect what is included. I when audited an area that paid for an inexpensive skim service. The supplier got rid of the drifting grease layer **Jetting Services** but left the settled solids and did unclean baffles. The trap struck the 25 percent limit in 2 weeks anyhow, and downstream lines kept plugging. The higher priced vendor who did a complete every six weeks in fact cost less over the quarter when you factored in prevented pipes calls.

Repairs and when to replace

Traps and interceptors are simple devices, but parts do use. Gaskets on indoor units dry and crack, triggering smells. Baffle tees can dislodge and rattle loose. Outdoor concrete tanks can establish cracks, and steel covers corrode. A good technician will flag little concerns before they intensify. Replacing a gasket or a tee is a modest cost and a simple add-on to a scheduled service. Changing a failed interceptor is a capital project with authorizations and website work. Do not put off little repairs if you wish to prevent huge ones.

I have actually also seen old traps set up backwards, with inlet and outlet reversed. Signs consist of turbulence, constant smells, and poor separation no matter how often you clean. A fast assessment and re-pipe resolved what had appeared like a curse.

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

Mobile units and ghost kitchens throw curveballs. Food trucks typically count on commissary kitchen areas for wastewater disposal. Ensure the commissary's trap can handle the bursts of circulation when numerous trucks return at once. Stagger dump times if needed. Ghost kitchens load multiple high-output menus into compact footprints, which can overwhelm a small shared trap. In those areas, a greater service frequency and rigorous pre-scrub policies are the only way to remain ahead.

Seasonal locations, from ballparks to ski resorts, endure feast and scarcity. In the off season, traps can go septic if left idle. Set up a pump out before shutdown, refill with water, and prepare an early season service before the very first rush. A small dose of approved deodorizer after cleaning can help throughout long idle periods, however consult your supplier to prevent chemicals that harm downstream treatment plants.

Odor control without gimmicks

Most trap odors trace to among 3 causes: a dry trap without a water seal, decomposing solids due to the fact that the pump-out interval is too long, or a bad gasket. Repair the root cause initially. Water refill after service is necessary for indoor traps. On outdoor interceptors, make certain lids seat well and vents are clear. Activated carbon filters on vents can assist near patio areas, but they are a plaster. If you smell sulfur, check for a missing out on or split cleanout cap.

Avoid putting bleach into a trap. It will eliminate practical bacteria downstream and can create hazardous gases in restricted spaces. If you must ventilate, use **Grease Trap Pumping** products developed for grease systems in modest quantities and as part of a schedule that moves material out regularly.

What happens to the grease after pump out

This is not simply trivia. Regulators ask, and your guests care. Pumped product gets carried to allowed facilities. There, FOG is separated and can be processed into biofuel feedstock or used in anaerobic food digestion to create biogas. The remaining water is treated. Your manifest files that chain. Deal with a vendor that manages waste properly and can explain their disposal course. If a cost is dramatically lower than competitors, worry about where the waste is going.

Recycled fryer oil is a various stream, usually gathered in a dedicated container, not from the trap. Keeping those streams different is better for your wallet and the environment. Some recyclers use rebates for clean yellow grease. Trap waste, filled with food solids and water, costs cash to process.

Training the team without overcomplicating it

New employs must discover three basics on day one. Scrape food into the garbage before the sink. Never ever put fry oil down a drain. Report sluggish drains pipes and smells to a supervisor immediately. That is it. If you embed those habits and hang a basic sign near the dish pit, your grease trap will already lead the average.

Managers should understand the service schedule, where the trap or interceptor is located, and how to check out the last manifest. A 5 minute huddle before a hectic season goes a long method. I like to set calendar reminders a week before each arranged service to validate gain access to with the vendor, clear parked vehicles from interceptor covers, and prep personnel that a tech will be on site.

A quick manager's checklist 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 lids outdoors, looking for new odors or standing water.
- Verify strainers are in place at sinks which personnel are scraping plates before washing.
- Confirm the used oil container is not overrunning and lids are protected to deter pests.
- If you had a menu shift or a big catering push, flag it in the log so your grease trap company can adjust frequency if needed.

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

Emergencies take place, here is how to limit the damage

If you get a backup, isolate the area, stop the dishwashing machine, and keep solids out of the flood. Do not start dumping chemicals into the sink. Call your grease trap company and your plumbing. If you have an outside interceptor, clear access to the lids so a pump truck can reach them. Keep the health department number handy in case you need guidance on clean-up requirements for hygienic backflows.

After the instant crisis, do a brief postmortem. Inspect the log for last service date, ask the vendor what they found, and adjust your schedule or practices. Emergencies are pricey teachers. Get every lesson they offer.

The bottom line

Grease control is part mechanical, part behavioral, and completely manageable with a smart regimen. Pick a qualified grease trap company that records their work. Set a service interval based upon your real load, not a guess. Keep simple logs and train the essentials. Expect little signs and fix little issues before they snowball. Do those couple of things dependably and you will keep sinks flowing, inspectors delighted, and weekend service on track.

Nobody opens a restaurant since they love baffles and manifests. Yet the locations that last treat these details with respect. When the meal pit hums, the line sings, and you are not considering what happens under the floor, that is the quiet benefit 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

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

People Also Ask about Elite Sanitation Services

What services does Elite Sanitation Services provide?

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

Where does Elite Sanitation Services operate?

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

Does Elite Sanitation Services handle septic tank pumping?

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

Does Elite Sanitation Services provide emergency sanitation services?

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

What industries does Elite Sanitation Services serve?

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

Does Elite Sanitation Services clean grease traps?

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

Is Elite Sanitation Services locally owned?

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

What are jetting services offered by Elite Sanitation Services?

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

When should I use Elite Sanitation Services for jetting services?

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

Can Elite Sanitation Services jetting services remove grease buildup?

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

Are Elite Sanitation Services jetting services safe for pipes?

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

Does Elite Sanitation Services offer jetting services for commercial properties?

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

Where is Elite Sanitation Services located?

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

How can I contact Elite Sanitation Services?

You can contact Elite Sanitation Services by phone at: [\(228\) 297-4850](tel:(228) 297-4850), visit their website at <https://elitesanitationservices.com/> or connect on social media via [Facebook](#)

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