

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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Most visitors will never ever think of the line buried outside the structure or the steel box under the meal station. They notice hot plates, smooth service, and a clean bathroom. If any of those parts decrease, the supper rush can crumble within minutes. That is why a good grease trap company feels like part of your kitchen group. The techs might appear before dawn or after close, move like stagehands, and leave no trace except a signed manifest and a system that behaves.

Grease management is not attractive, but it is definitive. Do it right, and you avoid fines, backups, and surprise closures. Do it wrong, and the first indication may be the odor that wraps the person hosting stand or a floor drain geyser at 7:15 p.m. When I talk with operators who have stable compliance records, they treat grease the way they deal with food security: a routine, not a reaction.

What a trap really does, and what regulators care about

Every commercial kitchen area produces FOG - fats, oils, and grease - in addition to food solids and warm water. Left uncontrolled, that mixture cools and congeals inside pipes, which narrows flow and produces clogs. An appropriately 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 until an arranged pump out.

Inspection companies are not attempting to make life hard. They track FOG due to the fact that the public sewage system is a shared resource. Obstructions send out sewage into streets and basements, and the clean-up expenses are not little. Many cities use a common performance guideline called the 25 percent limit. If the combined grease and solids inside your trap exceed 25 percent of its depth, the trap is thought about out of compliance, even if flow still looks regular at your sink. That single line in a regulation 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 ask for service records during a spot check. A cool binder or a digital website with manifests and pictures can make an assessment last five minutes rather of fifty.

Traps, interceptors, and the parts that matter

There are two common systems. A little in-kitchen trap sits under or near the sink, frequently in between 20 and 100 gallons. It is compact and simple to install, but it fills quickly and is simple to overload with warm water. The larger outside gravity interceptor, which can range from 500 to 3,000 gallons in most restaurants, sits underground near the loading dock or parking area. It provides 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 circulation and make the grease layer form
- Inlet and outlet tees that set the water level and secure downstream piping
- Gaskets and covers that keep air out and odors in
- Sample ports where inspectors can dip and take readings

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

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

A typical call starts early to prevent interrupting preparation. The truck pulls in before personnel get here, and the tech walks the site. If it is an indoor trap, we set floor security and get rid of lids with care. If it is an outdoor interceptor, we utilize a cover lifter, set cones for security, and check for gas buildup before opening. The vacuum

pipe does the heavy lifting, however the genuine work is slower: scraping the sidewalls, evacuating the bottom solids, and rinsing without pressing grease downstream.

On one job, a restaurant with a 1,250 gallon interceptor near the alley, I noticed a small balanced out fracture in the outlet tee while scraping. The water level looked great, and circulation was good. We replaced the tee for barely more than the labor it would have handled an emergency situation call, then jetted the outlet line for 25 feet. The manager later on informed me they used to get a random drain smell during breakfast once a month. That smell disappeared after the tee fix. Quick swaps like that originated from looking with objective, not just pumping to the billing minimum.

Before we close a cover, we measure and tape-record three numbers: the leading grease layer, the settled solids layer, and the overall depth of the trap. Those numbers tell you if the schedule is best or wandering. If we see 27 percent on a 90 day cycle, we will suggest a 60 day cycle or a menu tweak. If we see 10 percent at 60 days, we will suggest pushing to 90. This is where a great grease trap company saves cash without testing your luck.

The compliance web, simplified

Multiple agencies touch FOG. At the top, the EPA delegates commercial pretreatment to municipalities. The city or wastewater district composes a local ordinance that sets the 25 percent guideline, sampling treatments, and recordkeeping. Your health department might also keep in mind grease control during a regular health evaluation. On the carrying side, the transporter needs a waste hauler permit and a disposal site that provides a weight ticket.

A complete proof appears like this:

- A service manifest with date, location, 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 overrunning conditions

Many dining establishments lose points not because their system failed, but due to the fact that a binder went missing out on. I advise 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 provider now consist of an online portal with PDF manifests and pictures. That is not a luxury, it is inexpensive insurance versus a hurried inspection.

Building a service cadence that fits your kitchen

There is no single right frequency. The schedule that works for a donut shop may choke a steakhouse. The five levers that matter most are menu, volume, water temperature, personnel behavior, and ambient conditions. Fryers and grill-heavy menus send out more FOG to the trap than a salad bar. A dish machine that discharges 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 cold wave can thicken grease in the parking lot pipeline and surprise everyone with an abrupt slow 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 sample may have about 40 inches of depth. Twenty 5 percent is 10 inches of combined grease and solids. If you track development at 1 inch each week, you will strike 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 might extend to a 90 day schedule. If you leap from 5 percent to 22 percent after a menu change, do not wait to adjust.

A real-world example assists. A hotel kitchen area I dealt with ran a 750 gallon interceptor at 60 day intervals. Their tape-recorded layers balanced 18 percent. After they added a 2nd fryer for a busy wedding season, the next measurement was available in at 27 percent at day 60. We relocated to 45 days for the summertime. When events tapered, we returned to 60. The schedule followed business, not the other method around.

A quick day-to-day check that prevents big headaches

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

Three minutes with that checklist keeps you ahead of most problems. The moment you discover a change in smell or noise, call your supplier. Repairing a developing limitation is less expensive than clearing a hard blockage.

Cleaning, pumping, jetting, and what comprehensive service means

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

Pumping refers to getting rid of the contents with a vacuum truck. Cleaning suggests more than pumping. It includes scraping the walls and baffles, evacuating settled solids, and washing the unit to restore capability. Service goes an action further. It includes evaluation of tees and gaskets, small part replacements, and jetting short go to keep lines clear.

Here is the trap numerous fall under. An inexpensive pump-out that skims the top and leaves the bottom solids will look fine for a week. Then the solids resuspend and head downstream, or the capacity fills faster and you cross the 25 percent line before your next see. That is how operators end 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 cover, they did not complete the job.

Hydrojetting fits. Short runs from an indoor trap to the primary line gain from a periodic scouring, specifically if the kitchen utilizes a garbage mill. Outside interceptors typically require jetting at the outlet, because small soap residue and grease can coat the first length of pipe after a cover is opened. Video assessment is not mandatory on every see, but it settles when you have a repeating sluggish drain without any apparent 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 worldwide can not keep up if plates come to 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. Use sink strainers and empty them into the trash, not the trap. Cool and combine fryer oil in a yellow grease container for recycling rather of pouring it down a drain to "clean it away."

Beware of miracle enzymes that declare to consume all the grease. Some biological additives can assist break down organics under a narrow set of conditions. Numerous merely liquefy grease long enough to move it downstream, where it cools and embeds in a place you do not manage. If your city enables specific dosing, follow

their guidance and your supplier's advice. Never utilize caustic drain openers in a system tied to a trap. They attack gaskets, create harmful fumes, and can drive fines if discovered during an inspection.

Small practices pay dividends. Keep the pre-rinse water hot but within the meal machine spec. Too hot and you flush liquefied grease past the baffles. Too cold and you collect solids much faster than needed. Verify that mop sinks do not bypass the trap. In older buildings, I have found a mop sink tied directly to the hygienic line. That single pipeline can bring enough food slurry to tip an interceptor out of compliance.

Handling after-hours emergencies without drama

Backups pick their minutes. The ticket printer never slows, and neither does the wastewater. When the flooring drain burps in front of elitesanitationservices.com Septic Pumping the exposition, you require a partner that addresses the phone, asks the right questions, and shows up with the right gear.

A seasoned tech will inquire about which drains are slow, whether washrooms are affected, and when the last grease trap cleaning took place. That call figures out whether to attack the indoor lines initially or open the interceptor. If only the dish area is sluggish, we separate and jet that run. If bathrooms and several floor drains pipes are backing up, the obstruction is most likely beyond the interceptor, so we begin outdoors. We bring absorbent pads to control spill spread, a damp vac for indoor cleanup, and a strategy to keep important sinks on minimal usage while we work.

I remember 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 focused on the outlet line to the city primary. A grease bell had actually formed 30 feet down the line where a grade change produced a small sag. We cut through it with a 3,000 psi jet and a warthog head, then flushed the line clear. The cooking area ran minimized rinse cycles for the first quarter, and we arranged a follow-up to re-slope the sagging section. Excellent emergency work purchases time, but it should always end with a source and a prepared fix.

Where the waste goes, and why that matters

"Do you just dispose it?" is a fair question that guests sometimes ask supervisors. The answer should be clear. Brown grease from interceptors is carried to an approved center where it is separated. Water heads to a wastewater plant. The FOG layer and solids become feedstock for rendering, garden compost blends, or anaerobic digestion, depending on regional markets. In lots of locations, a portion ends up being biodiesel. The specific percentages differ since disposal infrastructure is local. A city district with multiple renderers will achieve greater recycling rates than a rural county with one transfer station and long run costs.

Yellow grease, which is utilized fryer oil, is more valuable and much easier to recycle than brown grease. Keep those containers locked and tracked. Grease theft still takes place, and when the yellow oil does not reach your renderer, your billings and ecological story suffer.

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



Cost, contracts, and what you actually buy

Pricing differs by area, but you will see a mix of per-gallon rates, flat fees 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. A strong contract should mention the scope - full pump and clean, small scraping, assessment of tees - and consist of disposal manifests. It must likewise define emergency action times and after-hours rates.

Look for little value adds that matter. Photos before and after show the work and assist 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 corrosion prepare your budget for replacements rather of surprise expenditures. Inexpensive service that conceals the fact is not a bargain.

Five situations that alter your schedule

- New or expanded fryer stations increase FOG load significantly
- Seasonal volume spikes, like summer season patio areas or holiday banquets, compress capacity
- A shift to takeout-heavy operations brings more sauce and oil residues to the sink
- Cold weather thickens grease in outside lines and traps, specifically on over night holds
- Staff turnover often erodes scraping and strainer practices until you retrain

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

Special cases that call for different tactics

Food trucks and kiosks share 2 restraints: small traps and restricted storage. They fill quickly and typically move in between commissaries. I encourage owners to log service dates on a calendar, not a mileage book. In numerous cities, mobile units should dispose at approved stations, and the commissary is on the hook for infractions if a renter's practices foul 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 means your compliance is partly tied to your next-door neighbor's practices. Residential or commercial property supervisors ought to coordinate schedules and standardize practices. A great grease trap company will work with the property manager to assign expenses fairly, often by proportional floor space or determined load if metering exists. When there is a shared trap, insist on detailed manifests and images 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 solution is event-aware scheduling. If a hotel books a 300 person wedding weekend with a heavy hors d'oeuvres menu, we move the service within a week after the occasion, not at the end of the month. Housekeeping and space service can also affect load in older buildings where sinks tie into unforeseen lines. A walkthrough and map with engineering avoids surprises.

Seasonal restaurants deal with the winter problem in reverse. A beach grill may 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 often winterize lines to prevent freeze-thaw damage. In very cold regions, we insulate or heat-trace vulnerable outside lines. Ice in a vented line creates suction issues that feel like an obstruction and are just physics.

Choosing the best partner for your kitchen

When you veterinarian service providers, ask about experience with cooking areas like yours. A quick casual concept with a little indoor trap needs a team that will keep service unobtrusive and fast. A multi-unit group with outside interceptors needs consistent reporting and foreseeable scheduling. Confirm permits, insurance, and disposal partners. Demand sample manifests and photos so you understand what to expect.

Service quality appears in how techs treat details. Do they measure and record layers each time. Do they change used gaskets proactively. Do they bring typical tees and baffles on the truck. Do they leave the site cleaner than

they found it. It is not fussy to ask. Cooking areas operate on requirements. Your grease trap service ought to too.

A week in the life that keeps the line moving

On Monday, we struck a cafe with a 100 gallon indoor trap. The manager likes us in at 5:30 a.m. We cover the floor, break the lid quietly, and pull 35 gallons. The baffle looks clean. We scrape the walls, wipe the rim, change the gasket we observed beginning to flatten, and log 12 percent grease, 8 percent solids. We are out by 6:10. Preparation never ever paused.

Wednesday is the steakhouse with the 1,500 gallon interceptor out back. We roll in at 7 a.m. 2 cones near the lids, a fast gas sniff, and we open. It is 22 degrees outside, so we know the top layer will be company. Pumping takes 20 minutes. The bottom sludge is thicker than last quarter, so we decrease 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 appreciates the mathematics behind it and indications 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 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 early morning asking to establish a routine route. Not because we were the least expensive, but due to the fact that we worked like part of their team.

That rhythm is the backbone. Peaceful, early, comprehensive service most days. Calm, decisive response on the bad days. Sincere reporting all the time.

The little choices that amount to smooth service

A reliable grease trap company makes trust by removing drama. They change schedules to match your menu, teach personnel basic habits that keep pipelines clear, and document operate in a manner in which satisfies inspectors without burning your time. They know that a clean trap is not the objective - a ready kitchen is. Grease trap cleaning, done as part of a thoughtful program, ends up being background music to a smooth shift.

If you are setting up service from scratch, start with a site 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 growth with each see. Evaluation that information and tune the period. Train new staff on scraping and straining as quickly as they discover the meal machine. Keep your manifests in 2 places, one on paper, one digital. Basic, constant actions work.

Restaurants sell minutes, not minutes. A line that never slows saves more than repair costs. It saves the visitor experience. Which is what the best partner, the one who treats grease as seriously as you treat mise en location, 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

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Elite Sanitation Services has a website <https://elitesanitationservices.com/>
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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](#)

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.