

**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

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A packed brunch shift can turn unsightly in minutes when the dishwasher backs up and foul water sneaks across the flooring. Nine times out of 10, the offender is a neglected grease trap. I have seen brand-new managers learn this lesson the tough way, mopping in between orders while a plumber hurries to the site. The fix is basic in concept, however it demands discipline. Grease management is not glamorous, yet it is one of the most reputable methods to safeguard margins, prevent fines, and keep a kitchen area humming when tickets stack up.

This guide breaks down how grease traps work, how typically they require service, what a professional cleaning must consist of, how to select a trustworthy grease trap company, and the small daily habits that keep big problems off your shift log.

## What a grease trap actually does

Every cooking area puts fats, oils, and grease into wastewater. Even with scrapers, sink strainers, and staff who know better, some volume slips down the drain. The grease trap, sometimes called a grease interceptor, sits in that course and separates the floaters from the flow.

Inside a normal system, water from sinks and dishwashers goes into through an inlet, decreases in a chamber, and cools a little. Due to the fact that fats and oils are less dense than water, they increase. Heavier food particles settle to the bottom as brown sludge. A baffle forces water to alter direction, which improves separation. Cleaner water exits through an outlet tee to the sewage system. The recorded grease, called FOG in inspector shorthand, stays behind up until an arranged pump out.

There are two common families. Under-sink traps are compact, typically between 10 and 50 gallons, located near the prep or dish location. They fill fast in busy cooking areas and need regular service. Outside interceptors are

larger concrete or fiberglass tanks, anywhere from a couple of hundred to numerous thousand gallons, typically buried near the structure. They hold more, which stretches the service period, however they come with gain access to, safety, and allowing considerations that under-sink systems do not.

An appropriately sized and installed system consists of a flow control device to avoid rises, correctly sized tees to lessen turbulence, and secure, accessible lids. Faster ways weaken the whole concept. I have actually seen traps without circulation controls that churn like a blender during peak meal runs. That churn presses grease downstream and defeats the separation process.

## Why routine cleaning is non-negotiable

Health, security, and regulatory compliance all fulfill at the trap. When an unit goes beyond capacity, grease follows the water and coats downstream piping. The very first sign is typically a slow drain throughout rush. Next comes smell that does not go away with bleach, then the surprise of a surcharge from your utility for high FOG discharge. In some municipalities, repeat infractions bring fines that harm more than a subscription to a trusted grease trap service ever will.

Odors are more than an annoyance. They suggest anaerobic breakdown and the prospective formation of hydrogen sulfide, which can corrode metals and produce a security threat in enclosed areas. Standing, greasy water also draws in bugs and shortens the life of floor covering and grout. Your hood and fire suppression system will not care that the problem started in a trap. Grease is fuel. Keeping it consisted of is part of a wider fire danger strategy.



There is a guest experience angle also. People forgive a wait. They do not forgive a dining room that smells like a drain. Many managers I respect deal with the trap like a walk-in fridge, something that constantly works since it is on a stringent maintenance clock.

## How typically should you set up cleaning

Every facility is various, so blanket rules fizzle. A useful standard is the 25 percent guideline used by lots of inspectors. When the combined density of drifting grease and settled solids reaches one quarter of the trap's liquid depth, efficiency drops rapidly. At that point, schedule a cleaning.

In practice, frequency depends upon menu, volume, and practices. A fast-casual hamburger idea with 80 seats that runs seven days will typically need an under-sink trap serviced every 2 to 4 weeks. A sushi bar with mindful preparation and very little frying may stretch to 6 to 8 weeks. Outdoor interceptors serving a hotel or food hall often land between 1 and 3 months. Catering services with seasonal spikes sometimes modify schedules when weddings hit. The only sincere response is to keep an eye on and adjust.

Start with a brief cycle if you have no history. After a few services, examine the manifests and any photos your company took. If the unit is not near to 25 percent at 2 weeks, push it to 3, then 4, and stop when you approach that limit. If you add a fryer bank or open for weekend brunch, tighten up the interval for a couple of cycles and see how the numbers move.

Avoid false self-confidence. Enzyme products that appear to "absorb" grease can emulsify fats temporarily, sending them further downstream where they cool and resolidify. The trap might look cleaner, but your private line or the local primary might pay the price.

## **What an expert grease trap cleaning ought to include**

Not all service is developed equivalent. A proper job is more than a quick skim of the top layer. In an extensive visit, the team will arrive with a vacuum truck or portable unit suitable for the trap's place. [hydro-jet drain cleaning](#) They will get rid of the lids with care to prevent harmful gaskets or removing bolts. Before pumping, they might measure density with a slotted stick or electronic probe to record conditions.

Pumping should be total. That indicates floating grease, settled solids, and the watery middle layer are all evacuated. In a heavy kitchen area, the settled layer can equal the grease cap and will not budge without agitation. The professional must scrape interior walls and baffles to get rid of sticky residue, then wash with water to bring loosened up material into the vacuum hose. If the system connects to a long lateral that is prone to buildup, an excellent team will provide to hydro jet the connecting line to avoid constrictions simply outside the trap.



While the system is open, a brief assessment pays off. Search for cracked baffles, missing or short outlet tees, jeopardized gaskets, loose bolts, and deterioration. I have actually seen outlet tees fall off into the tank, which permits grease to bypass separation completely. If the trap is indoors, look for weeping around seams and covers. Outdoors, make sure surrounding soil is graded so stormwater does not wash into the tank.

Before lids go back on, the technician fills up the trap with clean water to the correct operating level. This primes the separation procedure and prevents odors that can emerge when an empty trap sits idle.

Documentation must follow. Expect a manifest that lists volume got rid of, disposal site, time, date, and the service technician's name or signature. Many jurisdictions require the generator, not simply the grease trap company, to keep these records for several years. Images of previously and after conditions help you prove compliance during inspections.

## **The daily and weekly practices that make a difference**

You can not contract out every piece of grease control. The very best cooking areas match a dependable grease trap service with small routines that lower load. Below is a short list any supervisor can carry out without blowing up a shift.

- Scrape and clean pans, trays, and plates into the garbage before rinsing. A rubber spatula and a stack of deli paper near the meal pit make this much easier than lecturing staff.
- Empty, clean, and re-seat sink strainers and flooring drain baskets before each service block. A complete strainer is theater, not filtration.
- Train dish and prep staff to utilize warm, not boiling, water. Very hot water can briefly liquefy fats and press them past the separation point, then they solidify in the line.
- Keep a basic log at the dish station. A fast preliminary each day for "strainers checked" and "waste oil bin closed" creates accountability without micromanaging.
- Store waste oil in a lidded, labeled container away from traffic. Spills around the bin frequently find the closest trench drain, which defeats the whole system.

These little steps lower the amount of FOG your trap needs to manage and often purchase you an extra week or more between services without risk.

## Choosing the ideal grease trap company

A trustworthy partner matters. Prices differ, however the genuine distinction shows up on **Septic Pumping** a rainy Friday when your phone rings at 7 p.m. A credible company is simple to reach, follows the guidelines, and keeps your place out of problem. When you examine alternatives, concentrate on the basics below.

- Licensing, insurance coverage, and disposal qualifications. Ask where they take the waste and request a sample manifest. If they are reluctant, move on.
- Proof of training and safety procedures. Service technicians must comprehend restricted space dangers, lockout requirements for meal pumps, and how to handle hydrogen sulfide exposure.
- Equipment matched to your website. Tight indoor traps require portable vacuums with odor control, not a jury-rigged store vac. Outdoor interceptors require a truck with adequate hose pipe and suction.
- Documentation and tips. Search for service providers that provide digital service reports with pictures, track the 25 percent rule, and send schedule prompts before you are overdue.
- Responsiveness and after-hours ability. Emergencies do not wait on service hours. Ask how they manage nights, weekends, and holidays, and what the premium is.

Anyone can estimate a low rate by skimming or cutting corners on disposal. That deal evaporates when an energy fine or a backflow hits. The right company treats your trap like critical facilities, not a quick stop.

## What it costs and how to budget

Costs track with gain access to, size, and frequency. For a little under-sink trap, anticipate a grease trap cleaning charge in the series of 100 to 250 dollars per see in lots of markets. Outdoor interceptors usually run 300 to 800 dollars, though very large tanks or difficult access can push into four figures. After-hours or emergency calls typically add 25 to 50 percent. Hydro jetting the lateral, if needed, tacks on another 150 to 400 dollars depending upon length and complexity.

Contracts can save money if they ensure frequency and scope. A quarterly plan that includes assessment images and line jetting as soon as annually typically pencils out when compared to sporadic, last-minute calls. Line up service dates with foreseeable peaks. If your patio area opens in April, schedule an extra pump out late March, not after the first bright Saturday wrecks your drains.

Avoid false economies. Avoiding one service to conserve 400 dollars looks clever till a Saturday backup forces you to comp 75 meals and pay overtime while a crew vacuums at midnight. The softer expenses, like bad evaluations and stressed personnel, hardly ever program on a spreadsheet but feel real in a tight labor market.

## Staying compliant without losing sleep

Regulations differ by city and county, however inspectors usually desire 2 things. Keep discharge below FOG limitations, and keep records that prove you try. Post your maintenance schedule where staff can discover it. Keep copies of manifests for at least 3 years, longer if your municipality says so. Some locations require that a certified grease trap company haul and get rid of waste at approved centers. Others specify an optimum period between services no matter load. Know your local rules. Providers who operate in your area daily can typically inform you in ten minutes.

Sampling ports assist, especially on outdoor [Grease Trap Pumping](#) interceptors. They allow inspectors to test effluent without opening the primary tank. If your system does not have one, think about adding it during a renovation. Some utilities charge additional charges based on FOG concentration or biochemical oxygen need. Excellent records will help you dispute outliers.



Train personnel on what not to pour down drains. Gray areas turn up. Stock pots with abundant remoulade are not soup when it comes to FOG. Cooling and skimming into strong waste before cleaning pays off. So does a clear policy on wiping down fryers before washdown, not during it.

## Troubleshooting typical problems

Odors that remain around the meal area often point to a dry trap or a poor cover seal. After a pump out, guarantee the service technician fills up the system. If smells continue, check gaskets, bolts, and any hairline fractures. A little bead of gas-tight sealant can make a big difference on older metal lids.

Slow drains after service recommend one of 2 things. Either the outlet tee is misaligned or missing, or the linking line needs hydro jetting. I have actually also seen flow restrictor orifices block with rice or vegetable matter, which

starves the trap and supports sinks. A skilled professional will pull and clear the orifice plate. Do not increase the size of the hole to "fix" the issue. That change increases speed, lowers separation, and sends grease downstream.

Recurring alarms in kept track of systems can originate from overuse of warm water to chase after grease, enzyme usage that emulsifies, or simply an undersized trap for the existing menu. If you included fryers, consider an additional solids interceptor upstream and a tighter schedule. In winter season, grease can harden rapidly in outside lines. Insulating exposed sections, running a short warm water flush before opening, and making sure doors near dish areas close well can help.

Dishwashers are worthy of attention. High temperature machines can increase circulation and temperature level, which might disturb separation in a little under-sink system. If space enables, some cooking areas path dishwasher discharge through a dedicated solids interceptor or into a slightly bigger trap to manage surges.

## **The truth about ingredients and enzymes**

There is a market for biological and chemical additives that guarantee to minimize pumping requirements. In certain controlled cases, bioaugmentation can help handle smell and improve breakdown of recurring organics on walls. The keyword is residual. Ingredients are not a substitute for physical removal of FOG and solids. Towns typically restrict or ban products that emulsify grease due to the fact that they press the problem into public lines. Before you trial anything, check local rules and collaborate with your provider. If you decide to utilize an additive, treat it like a deodorizer with side advantages, not a service replacement.

## **Safety matters more than speed**

Small under-sink traps lull individuals into casual practices. However, moving covers, scraping interiors, and rinsing with hot water create burn and cut threats. Wear gloves, eye protection, and closed-toe shoes. Keep degreasers off the floor to prevent slips. Never leave a cover off during service, even for a minute. A falling ladle or a staffer's foot will cost much more time than reseating a panel twice.

Outdoor interceptors raise the stakes. Big tanks can contain hazardous gases and low oxygen levels. Entry into a tank is a restricted area task that requires training, tracking, and rescue planning. Do not let anybody climb into a tank to recover a dropped tool or reposition a tee. A trustworthy grease trap service will deal with interior deal with proper equipment and permits.

Vehicles and tubes near packing docks can develop journey threats and obstruct fire lanes. A good team will cone off the location, run hoses safely, and coordinate timing with your deliveries. If you have a valet or a line of guests nearby, think about morning or late night service to avoid conflicts.

## **Design tweaks and wise upgrades**

If you are refurbishing or developing out a new idea, take the time to get grease management right. Sizing matters. Use peak flow calculations, not averages. Include a little bit of headroom for growth or menu changes. Install a solids interceptor upstream of the main trap if you prep a lot of rice, pasta, or vegetable trimmings. That little box catches sink particles and reduces how typically your primary system fills with sludge.

Specify accessible lids that can be removed without moving equipment. On outside systems, plan for truck gain access to within tube range. Long terms around corners cost time and boost odor risk. Include a tasting port and an isolation valve if your code enables. These bits do not include much to the costs however pay back during examinations and any future troubleshooting.

Monitors that track grease depth can assist in high volume, multi-tenant properties. Cellular or Wi-Fi sensing units notify you when levels approach the service limit. The hardware has enhanced in the last few years, with better battery life and less incorrect positives. They will not replace a trained tech's eye, but they can prevent a missed cycle when a manager goes on leave.

## **A brief case research study from a hectic fry kitchen**

A fried chicken idea I dealt with opened a 2nd area in a college town. Same menu, similar seating, but they cut the grease trap service from every 3 weeks to every 6 since the new store had a slightly larger under-sink system. Within two months, the meal location smelled like a dumpster on damp days and the floor drains pipes burped throughout the supper rush. The grease trap company pulled records and showed that the settled solids layer was the real problem. The brand-new shop had a much heavier prep load, so more batter and crumbs reached the trap. The service was basic. They installed a compact solids interceptor upstream and went back to a 3 week schedule. Odors vanished, drains pipes calmed down, and they really conserved money by preventing 2 emergency hires the next quarter.

## **Bringing all of it together on a busy schedule**

Grease control benefits routine. Specify a service period that keeps you listed below the 25 percent limit. Pair that with basic staff routines, a log, and a partner you can reach when it matters. Deal with paperwork like clean walkthroughs, not documents. When you check out suppliers, concentrate on security, disposal openness, and proof that they will be there on difficult nights, not simply sluggish Tuesdays.

A kitchen area that prepares for grease runs smoother. Guests never think about your trap, and that is the point. With the ideal grease trap service in location, you will spend less time responding and more time serving. If you have not taken a look at your schedule or manifests in a while, pull the last three and make 2 calls. Initially, ask your team what they see and smell throughout peak meal runs. Second, talk with your grease trap company about whether the period, scope, and jetting cadence still fit your existing volume. A 15 minute check can avoid a very public mess and a couple of thousand dollars of pain.

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 uses GPS tracking

Elite Sanitation Services offers disaster relief services

Elite Sanitation Services focuses on septic maintenance

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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?

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

### Where does Elite Sanitation Services operate?

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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?

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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?

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

### What industries does Elite Sanitation Services serve?

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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?**

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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?**

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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?**

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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?**

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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?**

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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?**

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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?**

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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?

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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?

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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 dinner at [Juan Tequila's](#) in Saucier restaurant operators often depend on Septic Pumping Grease Trap Pumping Jetting Services to support smooth daily operations and busy events.