

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 crucial back-of-house practice your kitchen area builds. When a dining room is full and tickets are flying, the last thing you need is a slow sink, a sour odor drifting through the pass, or a health inspector requesting for maintenance logs you do not have. A well run grease trap program avoids blocked lines, keeps you on the right side of regional codes, decreases emergency situations, and saves money you would otherwise spend on corrective plumbing.

I have actually opened restaurants the old fashioned way, with a taped floor plan and a head filled with hope, and I have remained in the mechanical room on a holiday weekend while a meal pit backed up. The difference in between those two nights came down to a couple of useful choices made months previously. This guide covers what I have actually seen work throughout quick-service counters, full service kitchens, commissaries, and bakeshop plants: how grease traps function, how typically they actually need service, what an expert grease trap company does, and what your team can manage in house.

What a grease trap really does

Kitchen wastewater carries a mix of fats, oils, and grease, usually shortened to FOG. Hot water and detergents 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 device in the drain line that slows the flow, offers FOG time to rise, and captures it so cleaner water passes downstream. The goal is simple: keep FOG out of your drains pipes and the local drain, where it triggers clogs and fines.

Small indoor traps are frequently passive gadgets under a sink or flooring drain. Bigger outside interceptors can be 750, 1,000, or 1,500 gallons and sit in between the structure and the local tie-in. Both have baffles that control circulation and prevent grease from leaving downstream. When grease accumulates past a threshold,

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

There is a basic rule that many 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 actually seen kitchen areas extend past that mark thinking they were conserving money, then pay a several of the savings to a plumber on a Saturday night.

Codes set the flooring, not the ceiling

Requirements differ by city and county, however the pattern corresponds. Regional pretreatment regulations prohibit releasing oil and grease above a set limitation, typically 100 to 250 mg/L at the tasting point. They require setup of an effectively sized grease trap or interceptor and anticipate paperwork of routine maintenance. Some jurisdictions require manifest slips for each pump out, kept website for two to three years.

Do not rely only on an authorization strategy examine from years earlier. If you are altering menu volume, including a tilt frying pan, or moving to a commissary model, verify whether your existing device still fits the load. Regulators care about your real discharge, not what once worked for a smaller line. I have had inspectors accept a 90 day frequency on paper, then ask for a 60 day schedule when a compliance sample came back greasy after a seasonal menu [Septic Pumping](#) included more fried items.

Two useful actions make inspections smoother. First, 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 make sure personnel know where they are. An inspector who can confirm records and gain access to the gadget quickly is an inspector who carries on quickly.

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

The right size depends on fixture flow rates and cooking load. A little bakeshop with a three-compartment sink and very little fryers can manage with a compact under-sink system. A sit-down dining establishment with a hectic meal device, preparation sinks, and a fryer bank normally needs a larger in-line trap or an outdoor interceptor. Commissaries and food halls that serve numerous ideas almost always require a big outside unit.

Undersized traps fill too quickly, so even with regular pumping they throw grease past the baffles. Oversized units can go anaerobic and turn septic if you do not move enough water through them, particularly in seasonal operations. If you inherited a website and do not know the sizing, a good grease trap service provider can measure measurements, price quote volume, and advise based upon your ticket counts and devices list. That 10 minute discussion frequently conserves months of frustration.



I like to calculate anticipated filling in pounds weekly utilizing purchase logs for oil and butter, then peace of mind inspect the number against trap volume and turnover. If you are going through 200 pounds of frying oil weekly and your under-sink unit is 20 gallons, a regular monthly schedule is not sensible. You will remain in there every two to three weeks or you will be dealing with callbacks and line clogs.

What a professional grease trap company really does

Good vendors do more than vacuum a tank. They supply a complete grease trap service that brings back capacity, documents disposal, and helps you prevent repeat problems. Anticipate a correct pump out to include more than a quick skim.

Here is a basic 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 essential, and confirm 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 works for tracking fill rates and changing frequency.
3. Pump out all contents, not just the grease cap, then scrape and clean down walls, baffles, and the lid to eliminate stuck material. Techs will likewise remove and clean detachable tees and baskets.
4. Inspect the inlet and outlet baffles, gaskets, and structural stability. Keep in mind fractures, missing out on tees, wore away hardware, or displaced baffles that can short-circuit flow.
5. Reassemble, fill up the trap with clean water to restore the hydraulic seal, and offer a manifest that lists volumes, disposal site, and any repair recommendations.

If your vendor can not explain their process or dislikes water fill up due to the fact that it includes time, you will end up with odor problems and poor separation. Water belongs to the system. A trap returned to service empty ends up being a stink box.

How typically must you pump and clean

The calendar response is easy to quote and frequently incorrect in practice. Many kitchens do well on a 30 to 60 day period for little indoor traps, and 60 to 90 days for outdoor interceptors. Buffets, high fry volumes, and barbecue principles pattern much 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 rule as a measuring stick for the first few cycles. Ask your grease trap company to record pre-pump levels for the very first three services. If you hit 25 percent before your scheduled date, shorten the interval. If you are consistently listed below 15 percent, you can likely extend by a couple of weeks. The ideal schedule spends for itself with fewer emergency situations and longer drain life.

Watch for seasonal swings. College town? Expect a quiet summer and a spike in September. Beach location? Inverse pattern. Caterers and food trucks that utilize a commissary kitchen will fill traps in bursts around event seasons. Construct the rhythm around the calendar you actually live.

The difference in between traps and interceptors

People utilize the terms interchangeably, but the gadgets act in a different way. A compact in-line trap might have a working volume determined in tens of gallons. It fills rapidly, is accessible, and can be cleaned without heavy devices. An outdoor interceptor holds hundreds to thousands of gallons, catches a great deal of load, and requires a pump truck to service.

I have seen personnel attempt to fix a sluggish interceptor by excessive using emulsifying detergents upstream. It looks like a fast win since sinks begin 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 fix was a proper pump out and a frank speak about kitchen practices.

Kitchen practices that make grease traps work better

The least expensive way to maintain a trap is to slow the amount of FOG you send out into it. A few front-line routines build up. Scrape plates and pans into the garbage before cleaning. Usage sink strainers and empty them frequently. Train staff not to dispose fryer oil into sinks, ever. Maintain your dishwasher and pre-rinse nozzles so you are not blasting grease deeper into the line. Keep an identified drum or tote in the receiving area for utilized fryer oil and deal with a recycler. Your grease trap company may even collaborate recycling and credit you a couple of cents per pound.

Avoid caustic drain openers and heavy emulsifiers as a regular crutch. They can warm and melt grease short term, then let it re-solidify farther down. Enzyme and germs additives are struck or miss. In small traps with stable circulation they can help in reducing scum, but they are not a substitute for mechanical elimination. If you want to attempt them, do it alongside measured pumping periods and inspect lead to your logs.

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

A manager's walkthrough can identify little issues before they become service calls. You do not require to open lids or get unclean, simply keep your senses on.

- A brand-new sour or rotten egg odor in the dish location often points to a dry trap, missing out on gasket, or cover not seated after a recent service.
- Slow drains at multiple fixtures mean downstream accumulation, not just a local sink obstruction. Call your vendor before a busy weekend.

- Gurgling sounds when a dishwashing machine discards might imply the outlet tee is loose or missing. That can press grease downstream.
- Grease sheen at a car park cleanout indicates the interceptor is past due or a baffle has failed.

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

What an excellent maintenance log looks like

A paper go to a clipboard near the manager's office works fine, as long as it is utilized. A spreadsheet or app is even much better if you run numerous areas. Each entry should list the date, vendor, pre-pump grease portion if offered, volume eliminated for big interceptors, disposal manifest number, and any concerns found. I like an easy notes field to catch what line cooks observed that week. That scrap of context typically discusses why fill rate spiked, such as a catering push or a fryer leak.

When you bid out services, vendors who request your past two to [Septic Pumping](#) three cycles of logs are [Jetting Services](#) more likely to set an honest schedule. Suppliers who price estimate a rock-bottom rate without seeing your operation often make it up in trip adders and emergency situation fees.

Choosing the ideal grease trap company

Price matters, but a low sticker can cost more in the long run if you see repeat blockages or poor documents. Look for a track record in your city, evidence of disposal at permitted facilities, and professionals who understand both indoor traps and outside interceptors. Ask whether their grease trap service consists of complete pump out, baffle cleaning, water fill up, and a post-service checklist. Insurance coverage and safety certifications are nonnegotiable if they will service large outdoor tanks.

Ask about action times for emergencies. A supplier with a night and weekend truck is worth a modest premium when you lose a Saturday to a backup. If your building has tight gain access to, verify their hose length and whether they can service from the street without obstructing your whole lot. City inspectors tend to know the trusted operators. Without naming names, I have had more constant experiences with companies that invest in tech training and route planning than with clothing that treat grease trap cleaning as an afterthought to septic work.

Costs and what drives them

Expect little indoor trap cleanings to run in the variety of 100 to 300 dollars per go to depending on region, access, and frequency. Big outside interceptors vary widely, typically 300 to 1,200 dollars per pump out, driven by tank size, volume removed, and tipping fees at the disposal facility. Travel range, after-hours service, and tough access can include surcharges.

If a quote appears too good, inspect what is consisted of. I once examined a place that paid for a cheap skim service. The vendor got rid of the floating grease layer however left the settled solids and did unclean baffles. The trap struck the 25 percent threshold in two weeks anyway, and downstream lines kept plugging. The greater priced supplier who did a complete every 6 weeks in fact cost less over the quarter when you factored in avoided pipes calls.

Repairs and when to replace

Traps and interceptors are simple gadgets, however parts do wear. Gaskets on indoor systems dry and crack, causing odors. Baffle tees can dislodge and rattle loose. Outside concrete tanks can develop fractures, and steel lids rust. A good professional will flag small concerns before they escalate. Changing a gasket or a tee is a modest expense and an easy add-on to a scheduled service. Replacing a failed interceptor is a capital project with authorizations and site work. Do not put off little repairs if you wish to prevent big ones.

I have actually likewise seen old traps installed backwards, with inlet and outlet reversed. Signs include turbulence, consistent smells, and bad separation no matter how frequently you clean. A fast examination and re-pipe fixed what had looked like a curse.

Special cases: food trucks, ghost kitchens, and seasonal venues

Mobile systems and ghost cooking areas throw curveballs. Food trucks frequently rely on commissary kitchen areas for wastewater disposal. Make sure the commissary's trap can manage the bursts of flow when several [Grease Trap Pumping](#) trucks return at once. Stagger dump times if required. Ghost kitchens load several high-output menus into compact footprints, which can overwhelm a little shared trap. In those spaces, a greater service frequency and stringent pre-scrape policies are the only method to remain ahead.

Seasonal venues, from ballparks to ski resorts, live through feast and scarcity. In the off season, traps can go septic if left idle. Arrange a pump out before shutdown, refill with water, and plan an early season service before the very first rush. A small dosage of approved deodorizer after cleaning can assist during long idle periods, however consult your vendor to avoid chemicals that harm downstream treatment plants.

Odor control without gimmicks

Most trap smells trace to among three causes: a dry trap without a water seal, disintegrating solids due to the fact that the pump-out period is too long, or a bad gasket. Repair the root cause initially. Water refill after service is essential for indoor traps. On outside interceptors, make certain covers seat well and vents are clear. Triggered carbon filters on vents can assist near patios, but they are a plaster. If you smell sulfur, check for a missing or cracked cleanout cap.

Avoid putting bleach into a trap. It will eliminate handy germs downstream and can produce hazardous gases in restricted spaces. If you should deodorize, utilize products designed 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 visitors care. Pumped product gets transferred to permitted facilities. There, FOG is separated and can be processed into biofuel feedstock or utilized in anaerobic digestion to produce biogas. The remaining water is treated. Your manifest files that chain. Work with a vendor that manages waste responsibly and can describe their disposal path. If a rate is drastically lower than rivals, stress over where the waste is going.

Recycled fryer oil is a various stream, typically collected in a dedicated container, not from the trap. Keeping those streams separate is much better for your wallet and the environment. Some recyclers provide rebates for clean yellow grease. Trap waste, packed with food solids and water, costs cash to process.

Training the group without overcomplicating it

New works with must find out 3 essentials on the first day. Scrape food into the trash before the sink. Never ever pour fry oil down a drain. Report slow drains pipes and odors to a supervisor instantly. That is it. If you embed those routines and hang an easy sign near the dish pit, your grease trap will already lead the average.

Managers need to know the service schedule, where the trap or interceptor lies, 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 tips a week before each scheduled service to verify gain access to with the supplier, clear parked cars from interceptor covers, and prep personnel that a tech will be on site.

A quick manager's list for the week

- Look over the maintenance log and confirm the next grease trap cleaning date is on the calendar.
- Walk the meal area and the interceptor covers outdoors, looking for brand-new smells or standing water.
- Verify strainers remain in place at sinks which staff are scraping plates before washing.
- Confirm the used oil container is not overflowing and lids are safe and secure to discourage pests.
- If you had a menu shift or a big catering push, flag it in the log so your grease trap company can change frequency if needed.

Keep it simple, keep it consistent, and the system will treat you well.

Emergencies happen, here is how to restrict the damage

If you get a backup, isolate the area, stop the dishwashing machine, and keep solids out of the flood. Do not begin dumping chemicals into the sink. Call your grease trap service provider and your plumbing professional. If you have an outdoor interceptor, clear access to the lids so a pump truck can reach them. Keep the health department number convenient in case you require guidance on clean-up requirements for sanitary 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 expensive instructors. Get every lesson they offer.

The bottom line

Grease control is part mechanical, part behavioral, and entirely workable with a smart routine. Pick a certified grease trap company that documents their work. Set a service period based on your real load, not a guess. Keep easy logs and train the fundamentals. Expect little signs and repair small problems before they grow out of control. Do those couple of things dependably and you will keep sinks streaming, inspectors pleased, and weekend service on track.

Nobody opens a restaurant because they enjoy baffles and manifests. Yet the places that last reward these details with regard. When the dish pit hums, the line sings, and you are not thinking about what takes place 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

Elite Sanitation Services supports events

Elite Sanitation Services assists construction sites

Elite Sanitation Services operates in Mississippi
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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 a day at [Airey Lake Recreation Area](#) in the De Soto National Forest many visitors and crews schedule Septic Pumping Grease Trap Pumping Jetting Services and Portable Toilet Rental for campsites gatherings and work zones nearby.