

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.

[View on Google Maps](#)

Saucier, MS 39574

Business Hours

- Monday through Sunday: Open 24 hours

Follow Us:

- Facebook: <https://www.facebook.com/petrosepticinspections/>

 **Explore this content with AI:**

 ChatGPT  Perplexity  Claude  Google AI Mode  Grok

Most visitors will never ever think of the line buried outside the structure or the steel box under the dish station. They discover hot plates, smooth service, and a clean washroom. If any of those parts decrease, the supper rush can fall apart within minutes. That is why an excellent grease trap company seems like part of your kitchen area team. The techs may 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 glamorous, however it is definitive. Do it right, and you avoid fines, backups, and surprise closures. Do it wrong, and the very first sign might be the smell that wraps the person hosting stand or a flooring drain geyser at 7:15 p.m. When I talk with operators who have steady compliance records, they deal with grease the method they deal with food safety: a routine, not a reaction.

What a trap really does, and what regulators care about

Every commercial cooking area produces FOG - fats, oils, and grease - in addition to food solids and warm water. Left uncontrolled, that mixture cools and cakes inside pipelines, which narrows circulation and develops obstructions. A correctly sized trap or interceptor slows the wastewater so FOG can float and food solids can settle. Cleaner water exits to the sewer while the trap holds the rest until a set up pump out.

Inspection agencies are not trying to make life hard. They track FOG because the public drain is a shared resource. Clogs send out sewage into streets and basements, and the cleanup expenses are [Septic Pumping](#) not small. A lot of cities use a common performance rule called the 25 percent threshold. If the combined grease and solids inside your trap surpass 25 percent of its depth, the trap is thought about out of compliance, even if flow still looks typical at your sink. That single line in a regulation drives nearly every service schedule a grease trap company proposes.

Two points deserve connecting. First, compliance is determined at the trap, not simply at the manhole by the curb. Second, many inspectors will ask for service records throughout a check. A neat binder or a digital portal with manifests and photos can make an inspection last five minutes instead of fifty.

Traps, interceptors, and the parts that matter

There are 2 common systems. A little in-kitchen trap sits under or near the sink, often between 20 and 100 gallons. It is compact and simple to install, but it fills rapidly and is simple to overload with warm water. The larger outside gravity interceptor, which can vary from 500 to 3,000 gallons in a lot of restaurants, sits underground near the loading dock or parking area. It offers more retention time and forgiveness when volume spikes, but 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 protect 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 split tees will offer you a cleaned up box with surprise problems. I have actually pulled tees that were held together by biofilm and luck. Change those parts throughout scheduled gos to, not after a backup.

A morning on the truck, and the details that keep a cooking area moving

A normal call begins early to avoid disrupting preparation. The truck draws in before staff arrive, and the tech strolls the site. If it is an indoor trap, we lay down floor protection and get rid of covers with care. If it is an outside interceptor, we use a lid lifter, set cones for safety, and check for gas accumulation before opening. The vacuum tube does the heavy lifting, however the genuine work is slower: scraping the sidewalls, evacuating the bottom solids, and rinsing without pushing grease downstream.

On one job, a restaurant with a 1,250 gallon interceptor near **Elite Sanitation Services Grease Trap Pumping** the alley, I discovered a small balanced out crack in the outlet tee while scraping. The water level looked fine, and circulation was good. We changed the tee for hardly 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 utilized to get a random sewer odor during brunch when a month. That smell disappeared after the tee repair. Quick swaps like that originated from looking with intent, not simply pumping to the billing minimum.

Before we close a cover, we measure and tape 3 numbers: the top grease layer, the settled [Grease Trap Pumping](#) solids layer, and the total depth of the trap. Those numbers tell you if the schedule is ideal or wandering. If we see 27 percent on a 90 day cycle, we will suggest a 60 day cycle or a menu modify. If we see 10 percent at 60 days, we will suggest pressing to 90. This is where a good grease trap company conserves cash without testing your luck.

The compliance web, simplified

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

recordkeeping. Your health department may also keep in mind grease control during a regular health inspection. On the carrying side, the transporter needs a waste hauler license and a disposal website that provides a weight ticket.

A total proof appears like this:

- A service manifest with date, location, gallons got rid of, and signatures
- Photo evidence of the condition before and after, when practical
- A disposal invoice that reveals the waste reached an approved facility
- Notes on repairs, jetting, or overflowing conditions

Many restaurants lose points not because their system failed, but due to the fact that a binder went missing out on. I recommend managers to keep a paper copy log in the cooking area workplace and a digital copy in a cloud folder. A lot of grease trap service providers now consist of an online portal with PDF manifests and images. That is not a luxury, it is low-cost insurance against a hurried inspection.

Building a service cadence that fits your kitchen

There is no single ideal frequency. The schedule that works for a donut store may choke a steakhouse. The five levers that matter the majority of are menu, volume, water temperature, personnel behavior, and ambient conditions. Fryers and grill-heavy menus send more FOG to the trap than a buffet. A dish device that discharges at 160 degrees can melt grease long enough for it to race past a little trap, then cool and set in downstream lines. A winter season cold wave can thicken grease in the car park pipe and surprise everybody with a sudden sluggish drain on Saturday.

You can turn this art into numbers. Start with the interceptor capacity and the 25 percent rule. A 1,000 gallon interceptor with a normal random sample may have about 40 inches of depth. Twenty five percent is 10 inches of combined grease and solids. If you track growth at 1 inch each week, you will hit 25 percent around week 10, so a 60 to 75 day service window builds in a cushion. If you see 0.5 inches weekly on logs, you may stretch to a 90 day schedule. If you leap from 5 percent to 22 percent after a menu modification, do not wait to adjust.

A real-world example helps. A hotel kitchen area I worked with ran a 750 gallon interceptor at 60 day periods. Their recorded layers balanced 18 percent. After they included a 2nd fryer for a hectic wedding event season, the next measurement can be found in at 27 percent at day 60. We moved to 45 days for the summertime. When events tapered, we returned to 60. The schedule followed business, not the other way around.

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

- Peek at the floor sinks and trench drains for slow edges or bubbles during rinse
- Step near the indoor trap lids and smell 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 toilet components after a big meal cycle
- Log the meal device rinse temperature and keep it within spec

Three minutes with that checklist keeps you ahead of most problems. The minute you observe a change in odor or sound, call your provider. Repairing an establishing restriction is more affordable than clearing a hard blockage.

Cleaning, pumping, jetting, and what thorough service means

Operators frequently [Septic Pumping Elite Sanitation Services](#) use grease trap cleaning, pumping, and service as if they are the same thing. They overlap, however the distinctions matter.

Pumping describes removing the contents with a vacuum truck. Cleaning suggests more than pumping. It includes scraping the walls and baffles, evacuating settled solids, and rinsing the system to bring back capability. Service goes an action even more. It adds evaluation of tees and gaskets, small part replacements, and jetting short runs to keep lines clear.

Here is the trap many fall under. An inexpensive pump-out that skims the leading and leaves the bottom solids will look fine for a week. Then the solids resuspend and head downstream, or the capacity fills faster and you cross the 25 percent line before your next see. That is how operators end up with backups two weeks after a "service." Ask your grease trap company to record that they got rid of both the top grease and bottom solids. If they can not show you a clear water level before closing the lid, they did not complete the job.

Hydrojetting has its place. Brief runs from an indoor trap to the main line gain from an occasional searching, especially if the kitchen utilizes a garbage mill. Outside interceptors typically need jetting at the outlet, since small soap scum and grease can coat the very first length of pipe after a cover is opened. Video examination is not compulsory on every visit, but it settles when you have a repeating slow drain with no obvious cause.

Training the kitchen group 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 get to the sink with a half inch of cold fry oil and a mound of fries. Scrape plates into a solid waste container before washing. Usage sink strainers and empty them into the garbage, not the trap. Cool and combine fryer oil in a yellow grease container for recycling rather of putting it down a drain to "clean it away."

Beware of miracle enzymes that claim to consume all the grease. Some biological additives can assist break down organics under a narrow set of conditions. Numerous simply melt grease enough time to move it downstream, where it cools and embeds in a location you do not control. If your city allows specific dosing, follow their assistance and your company's suggestions. Never use caustic drain openers in a system connected to a trap. They attack gaskets, produce toxic fumes, and can drive fines if found throughout an inspection.

Small habits pay dividends. Keep the pre-rinse water hot but within the meal device specification. Too hot and you flush melted grease past the baffles. Too cold and you collect solids faster than needed. Confirm that mop sinks do not bypass the trap. In older structures, I have actually found a mop sink tied directly to the hygienic line. That single pipe can carry sufficient food slurry to tip an interceptor out of compliance.

Handling after-hours emergencies without drama

Backups choose their moments. The ticket printer never ever slows, and neither does the wastewater. When the flooring drain burps in front of the expo, you require a partner that responds to the phone, asks the right questions, and shows up with the right gear.

A seasoned tech will inquire about which drains are slow, whether toilets are impacted, and when the last grease trap cleaning occurred. That call identifies whether to assault the indoor lines first or open the interceptor. If only the meal location is slow, we separate and jet that run. If washrooms and several flooring drains are supporting, the obstruction is most likely beyond the interceptor, so we start outdoors. We carry absorbent pads to control spill spread, a wet vac for indoor clean-up, and a plan to keep critical sinks on minimal use while we work.

I recall a Friday service at a sports bar where the main slowed an hour before kickoff. The interceptor was simply 18 days past a pump-out, so we concentrated on the outlet line to the city main. A grease bell had actually formed 30 feet down the line where a grade change developed a small droop. We cut through it with a 3,000 psi jet and a warthog head, then flushed the line clear. The cooking area ran reduced rinse cycles for the first quarter, and we set up a follow-up to re-slope the sagging section. Excellent emergency situation work buys time, however it must constantly end with an origin and a planned fix.

Where the waste goes, and why that matters

"Do you simply discard it?" is a reasonable question that visitors sometimes ask supervisors. The response should be clear. Brown grease from interceptors is transferred to an authorized center where it is separated. Water heads to a wastewater plant. The FOG layer and solids end up being feedstock for rendering, garden compost blends, or anaerobic food digestion, depending on local markets. In many areas, a part ends up being biodiesel. The precise percentages vary because disposal facilities 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 used fryer oil, is more valuable and easier to recycle than brown grease. Keep those containers locked and tracked. Grease theft still happens, and when the yellow oil does not reach your renderer, your billings and environmental story suffer.

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



Cost, contracts, and what you in fact buy

Pricing differs by region, but you will see a mix of per-gallon rates, flat costs by trap size, and line products for jetting or parts. Be careful of plans that look too inexpensive to cover a full evacuation. A half pump that leaves the bottom layer behind always costs more later on. A solid contract needs to mention the scope - complete

pump and clean, small scraping, inspection of tees - and consist of disposal manifests. It needs to also define emergency action times and after-hours rates.

Look for little value adds that matter. Images before and after show the work and help you train staff. A portal with historical depth readings lets you argue for a schedule change backed by data. Clear notes about baffle condition or deterioration prepare your budget for replacements rather of surprise costs. Low-cost service that conceals the reality is not a bargain.

Five scenarios that change your schedule

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

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

Special cases that require various tactics

Food trucks and kiosks share two constraints: tiny traps and minimal storage. They fill quickly and frequently move in between commissaries. I recommend owners to log service dates on a calendar, not a mileage book. In numerous cities, mobile units should dispose at authorized stations, and the commissary is on the hook for offenses if a renter's practices nasty the shared line. A single day of heavy frying can overflow a 50 gallon under-sink trap. Daily scraping and weekly pump-outs are not overkill because format.

Mall food courts and multi-tenant complexes present shared traps. That implies your compliance is partly tied to your neighbor's practices. Home managers should coordinate schedules and standardize practices. A good grease trap company will deal with the home manager to appoint costs relatively, frequently by proportional flooring area or measured load if metering exists. When there is a shared trap, insist on made a list of manifests and pictures that reveal the shared condition.

Hotels are special. Banquet spikes can discard a month's worth of load into a trap over a weekend. The solution is event-aware scheduling. If a hotel books a 300 individual wedding weekend with a heavy hors d'oeuvres menu, we move the service within a week after the event, not at the end of the month. Housekeeping and room service can also affect load in older buildings where sinks tie into unexpected lines. A walkthrough and map with engineering avoids surprises.

Seasonal restaurants deal with the winter problem in reverse. A beach grill might run 120 covers a day in February and 600 in July. In the spring, we reduce the cycle and check earlier than the calendar recommends. In the fall, we press it out and often winterize lines to avoid freeze-thaw damage. In very cold areas, we insulate or heat-trace vulnerable exterior lines. Ice in a vented line develops suction issues that seem like a clog and are just physics.

Choosing the best partner for your kitchen

When you veterinarian companies, ask about experience with kitchens like yours. A quick casual idea with a small indoor trap requires a crew that will keep service inconspicuous and fast. A multi-unit group with outdoor

interceptors needs consistent reporting and predictable scheduling. Verify authorizations, insurance, and disposal partners. Demand sample manifests and pictures so you understand what to expect.

Service quality appears in how techs treat details. Do they determine and tape layers each time. Do they change worn gaskets proactively. Do they carry typical tees and baffles on the truck. Do they leave the website cleaner than they found it. It is not picky to ask. Cooking areas operate on standards. Your grease trap service must too.

A week in the life that keeps the line moving

On Monday, we struck a cafe with a 100 gallon indoor trap. The supervisor likes us in at 5:30 a.m. We cover the floor, crack the lid silently, and pull 35 gallons. The baffle looks clean. We scrape the walls, clean the rim, replace the gasket we saw beginning to flatten, and log 12 percent grease, 8 percent solids. We are out by 6:10. Prep never paused.

Wednesday is the steakhouse with the 1,500 gallon interceptor out back. We roll in at 7 a.m. 2 cones near the covers, a fast gas sniff, and we open. It is 22 degrees outside, so we understand the top layer will be company. Pumping takes 20 minutes. The bottom sludge is thicker than last quarter, so we decrease and scrape more. The outlet tee feels loose. We switch 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 recommend moving from 90 days to 75 for winter. He values the math behind it and indications the manifest.

Friday night, a pizza place we do not service employs a panic. Their flooring drain is bubbling into the salad station. We do not point fingers or talk contracts. We show up, ask the quick concerns, and discover their 750 gallon interceptor at 40 percent. We pump it, clear a heap of cheese and dough from the indoor run, and get them limping by halftime. The owner texts the next morning asking to set up a routine route. Not due to the fact that we were the most inexpensive, however because we worked like part of their team.

That rhythm is the backbone. Quiet, early, extensive service most days. Calm, definitive action on the bad days. Sincere reporting all the time.

The small options that amount to smooth service

A trusted grease trap company makes trust by removing drama. They change schedules to match your menu, teach personnel simple habits that keep pipes clear, and document work in a way that satisfies inspectors without burning your time. They understand that a clean trap is not the objective - a prepared kitchen area is. Grease trap cleaning, done as part of a thoughtful program, becomes background music to a smooth shift.

If you are establishing service from scratch, start with a site walk. Map your lines, find every trap and sample port, and talk through your busiest periods. Request a first quarter on a conservative schedule and track layer growth with each go to. Review that information and tune the period. Train brand-new personnel on scraping and straining as quickly as they learn the dish machine. Keep your manifests in two places, one on paper, one digital. Simple, consistent actions work.

Restaurants trade in moments, not minutes. A line that never slows conserves more than repair costs. It saves the visitor experience. And that is what the right partner, the one who deals with grease as seriously as you treat mise en place, delivers with every quiet visit.

Elite Sanitation Services performs septic pumping

Elite Sanitation Services performs jetting services for commercial and residential properties

Elite Sanitation Services handles grease trap pump outs

Elite Sanitation Services collects yellow grease

Elite Sanitation Services serves restaurants
Elite Sanitation Services supports events
Elite Sanitation Services assists construction sites
Elite Sanitation Services operates in Mississippi
Elite Sanitation Services operates in Louisiana
Elite Sanitation Services is locally owned
Elite Sanitation Services is locally operated
Elite Sanitation Services offers 24 7 availability
Elite Sanitation Services provides emergency support
Elite Sanitation Services delivers fast service
Elite Sanitation Services maintains large inventory
Elite Sanitation Services uses GPS tracking
Elite Sanitation Services offers disaster relief services
Elite Sanitation Services focuses on septic maintenance
Elite Sanitation Services has a phone number of (228) 297-4850
Elite Sanitation Services has an address of Saucier, MS 39574
Elite Sanitation Services has a website <https://elitesanitationservices.com/>
Elite Sanitation Services has Google Maps listing <https://maps.app.goo.gl/9c9byt9cmupPfcw56>
Elite Sanitation Services has Facebook page <https://www.facebook.com/petrosepticinspections/>

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

People Also Ask about Elite Sanitation Services

What services does Elite Sanitation Services provide?

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

Where does Elite Sanitation Services operate?

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

Does Elite Sanitation Services handle septic tank pumping?

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

Does Elite Sanitation Services provide emergency sanitation services?

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

What industries does Elite Sanitation Services serve?

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

Does Elite Sanitation Services clean grease traps?

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

Is Elite Sanitation Services locally owned?

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

What are jetting services offered by Elite Sanitation Services?

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

When should I use Elite Sanitation Services for jetting services?

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

Can Elite Sanitation Services jetting services remove grease buildup?

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

Are Elite Sanitation Services jetting services safe for pipes?

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

Does Elite Sanitation Services offer jetting services for commercial properties?

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

Where is Elite Sanitation Services located?

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

How can I contact Elite Sanitation Services?

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

After teeing off at [Grand Bear Golf Club](#) in Saucier businesses and organizers often line up Septic Pumping Grease Trap Pumping Jetting Services for tournaments hospitality areas and maintenance needs.