

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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Grease control isn't attractive. It sits under a stainless preparation table or outside behind a steel lid, catching everything your line tosses at it. Yet that box has an outsized result on your kitchen area's health, your ability to pass evaluations, and your budget. The distinction between a smooth service and a late night shutdown typically boils down to how well you and your grease trap company work together, day in and day out.

I have actually opened days with a flooring that smells like a fried-food hangover, and I have stood beside a pumper truck at 5 a.m. Watching a tech pull out a mat so thick you could turn it like a pancake. The pattern is always the exact same. The businesses that treat grease control as a shared duty between their group and a trustworthy grease trap service seldom see emergency situations. The ones that punt it to "whenever it backs up" pay more, lose time, and choose battles with regulators they will not win.

What lives inside the box

A grease interceptor, big or small, separates fats, oils, and grease from wastewater. The physics are fundamental. Warm water brings fat off plates and pans. That water cools, grease rises, solids settle, cleaner water exits to the drain. The trap slows the flow so the separation has time to happen. Baffles keep the grease from getting away downstream.

Even when you do whatever right on the line, the trap fills. Soap does not dissolve fat. Hot water only delays the strengthening. Enzyme or additive items press grease downstream where it solidifies in your pipelines or the city main. Numerous municipalities prohibit ingredients straight-out or require specific approval. The only safe, authorized approach is mechanical elimination, meaning complete pump out, scraping the walls, rinsing, and disposal **Grease Trap Pumping** at a permitted facility.

When the trap is disregarded, you begin to observe practical changes before the crisis. Floor drains bubble during rush. Prep sinks drain more slowly. There is a sweet, stale smell that intensifies after the dishwashers run. The cover location ends up being slick, with flies that love the environment. None of these are cause to panic yet, however all of them are early cautions that your grease **Septic Pumping** trap cleaning schedule and everyday habits need attention.



What regulators actually expect

Local codes vary, but the principles repeat throughout cities and counties.

First, the 25 percent guideline. If the combined layer of fats on top and solids on the bottom equals a quarter of the reliable liquid depth, the unit should be serviced. That is based on efficiency, not a calendar. Lots of health departments construct their regular inspection concerns around this standard and will ask to see records that demonstrate compliance.

Second, frequency. A typical baseline is every 30 to 90 days for interior traps. Some fast service kitchen areas pumping a great deal of fryer oil by volume require every 2 to 4 weeks. Outside interceptors are larger, so you might see 60, 90, or 120 day intervals, however that only works if everyday routines are strong and you stay under 25 percent build-up. Regulators will set your minimum once they see your patterns.

Third, manifests and recordkeeping. Many jurisdictions require a carrying manifest for each grease trap service see. It needs to consist of the generator name and address, system size, date and time, total gallons gotten rid of, destination disposal facility, and hauler license or permit number. Keep copies on site for one to 3 years, depending on local guidelines. Auditors wish to trace your waste from the trap to the final processor.

Fourth, discharge limitations. If your municipality monitors FOG concentrations at your lateral or a common line in a plaza, there will be a numeric limitation, frequently in the 100 to 250 mg/L range, in some cases lower for delicate systems. High readings can trigger surcharges, increased frequency demands, or notices of offense. The root cause is generally bad daily practices coupled with overdue service.

Finally, enforcement. Penalties are genuine. I have seen \$250 warning fines turn into \$2,500 repeat offenses and, in several coastal cities, short-term holds on food allows up until the concern is fixed. Cleanup expenses after an overflow, particularly if it escapes to storm drains pipes, compound the expense and generate environmental agencies. The least expensive path is preventive.

The anatomy of a strong partnership

A grease trap company must be more than a contact number on a sticker label. You desire a service that knows your menu, volume, pipes design, hours, and regional rules. That relationship begins with a website go to, not a price quote over the phone. An excellent tech will determine the interceptor, check access, check baffles, ask about peak periods, and peek at the dish location to understand how much solids fill you create.

Discuss frequency, but agree **Jetting Services** that it will be validated by measured sludge and grease density on the very first 2 or 3 services. Good companies document those measurements with a dip stick, images, and a written report. That lets you calibrate to the 25 percent guideline rather than guessing.

Ask about disposal. Reputable haulers release to permitted grease processing facilities or wastewater plants that accept grease. Get the names of those facilities and make sure they appear on your manifests. If the hauler can not supply this, keep looking.

Emergency action matters. Backups do not wait on workplace hours. Set expectations for reaction time, preferably within two to 4 hours for a true obstruction. Clarify prices for after hours, weekends, or vacations so you are not shocked when a truck appears at 11 p.m. After a Saturday dinner rush.

Insurance and training count. The crew will open heavy covers, possibly work around traffic, and use vacuum trucks with powerful pumps. They should be trained in restricted space awareness, even if they are not entering, and bring spill kits. Your service ought to be listed as a certificate holder on their insurance coverage so you are notified of any coverage lapses.

Finally, scope of work. Full service indicates total pump out of all chambers, scraping and washing walls and baffles, eliminating solids, and sealing the cover with a fresh gasket or sealant where required. Partial pumping, often offered as a low price, only removes the top layer. It leaves heavy solids behind and reduces the time till your next backup.

Daily preparedness starts on the line

The most significant motorists of grease accumulation are plate waste and pan residue. You can slow that river of fat with consistent routines that hardly include time to the shift. Scrape plates and pans into the trash before they get anywhere near a sink. Use sink strainers and empty them frequently. Train meal staff to rinse with tempered water instead of blasting with scalding warm water that liquefies whatever and overwhelms the trap. Keep a labeled drum for waste fryer oil, and never ever put oil into a sink, even when you remain in a hurry at closing.

I like a simple, noticeable log published near the meal area. Each shift checks 2 products: strainer condition and sink circulation. That little ritual keeps awareness high. Set that with a weekly 5 minute walkthrough by a supervisor who lifts the trap lid, eyeballs the grease cap, and notes any odor. If the cover requires tools or sealant, schedule a tech for a quick check instead, due to the fact that you do not desire inexperienced staff spying a rusted cover.

Here is a brief checklist you can use without overcomplicating things.



- Scrape plates and pans into the garbage before washing, then use sink strainers.
- Empty strainers and wipe sink bowls when they look more like soup than water.
- Keep fryer oil in a devoted container for recycling, never down a drain.
- Run pre-rinse and dishwashing machines at recommended temperatures, not scalding, to avoid pushing liquefied fat through the trap.
- Note slow drains pipes or smells instantly in a log, then notify a supervisor if they persist.

How frequently needs to you set up grease trap cleaning

The right interval depends on your food, volume, and routines. A sandwich shop with light cooking can typically extend to 90 days on an indoor trap, supplied they manage solids. A fried chicken principle running 2 banks of fryers may require 14 to 1 month. A hotel with banquet volume and irregular staffing might land at 60 days even with a large outdoor interceptor.

Some signals help adjust:

- If the top layer forms a thick, firm mat that a gloved finger can not easily stir, you are overdue.
- If you begin to smell a sweet, swampy odor near the dish area after service, you remain in the gray zone.
- If the pump truck regularly removes a volume within 10 to 20 percent of your interceptor's rated capacity, and solids are heavy, your interval is too long.

Menu modifications matter. Including a popular brief rib or fried appetizer area can move you from 60 to 45 days with no modification in headcount. Seasonal rushes can do the same. In December, when parties pile up, think about a mid month service. It is less expensive than a Saturday night shutdown.

Space and access drive usefulness. An under sink trap might be only 20 to 50 gallons. These small systems fill quick and can block all of a sudden if a strainer is missing for a couple of days. The truth is that many such traps require 14 to one month attention depending upon use. If that cadence strains your budget, invest in training and upstream controls to slow the load. Meanwhile, plan the service during off hours or pre open windows so the odor does not struck prep.

What an expert grease trap service go to ought to look like

When the crew arrives, they need to park securely, set cones if required, and check in with a supervisor. For interior traps, they will protect surrounding floors, eliminate the cover thoroughly, and take a fast measurement of grease and solids. Then they will insert the vacuum tube, remove all contents, and scrape the walls and baffles.

Some will wash with water and vacuum once again to capture residuals. If they find a harmed baffle or missing gasket, they ought to flag it with images and note it on the report.

For outdoor interceptors, anticipate a heavier setup. The truck will stage near the manhole, eliminate the cover sections, and follow the very same complete removal and scraping steps. It is normal for this to take 30 to 90 minutes depending upon size, gain access to, and condition. At the end, the cover must be reset square and sealed where required, the area cleaned down, and any splatter managed. Ask the tech to show you the grease density reading they tape-recorded, then save the service ticket and manifest.

If the team only skims the top or declines to open several chambers, that is a red flag. Interceptors frequently have different compartments for solids and FOG. Avoiding a chamber leaves solids that will migrate and block the outlet. Quality control here settles in months of difficulty complimentary operation.

The paperwork that saves you during audits

A tidy binder can turn a tense evaluation into a casual chat. Keep a dedicated grease control folder with:

- Copies of all grease trap cleaning manifests with volumes removed and disposal sites.
- A basic service log that notes dates, providers, and any corrective actions.
- A daily or weekly checklist with initialed entries, even if it is simply 2 line items.
- Any correspondence from your city associated to FOG requirements, including your assigned frequency.
- Photographs of the trap interior taken quarterly, if your hauler provides them. They show that walls are clean and baffles intact.

Retention durations vary, but one to three years is common. If you are part of a bigger brand name, scan and store digital copies as well. The best inspectors I know value clearness and will typically minimize their analysis when they see constant records.

The genuine expense math

Most operators comprehend unit costs, not system cost. A basic interior trap service might cost \$200 to \$450 in many markets, higher in thick urban locations. Big outside interceptors can run \$400 to \$900 depending on size, distance to truck staging, and market rates. If your hauler takes a trip far or faces tight gain access to, expect a premium.

Compare that to the cost of a backup throughout peak. A plumbing professional may charge \$250 to \$600 for a cable television or jetter, if the blockage is available. If the trap is the culprit and requires an emergency situation pump out, add another \$300 to \$800 after hours. If wastewater overflows into prep or guest areas, plan for sanitizing, possible lost shifts, and, in the worst cases, removal that easily hits 4 figures. Include the soft expenses, like personnel hours invested rescheduling, calming visitors, and cleaning after midnight. Routine service looks cheap.

Surcharges from the city can be quiet yet pricey. Some municipalities add a month-to-month cost if your FOG releases test high, typically in the \$50 to \$200 range, until you show control. That accumulates over a year. You can burn the same cash on 3 or 4 preventive pump outs that actually fix the condition.

Edge cases and judgment calls

Not every kitchen fits the basic playbook.

Under sink traps in tight spaces can be awkward. Ensure the plumbing professional installed a trap with a removable cover and adequate clearance for a tech to service it without taking apart half your millwork. If you can not lift the cover without moving equipment, you will pay more and service gets postponed. A small redesign or hinge kit can spend for itself in a few visits.

Food trucks and kiosks deal with constraints on water and waste holding. If you run mobile systems that hook into a commissary, the commissary's interceptor takes the hit. Coordinate with them to share records, especially if the health department examines your mobile operation separately.

Shared interceptors in shopping malls or multi tenant pads develop conflict. If the line exceeds limitations, the landlord might pass costs to all tenants. Keep your own records tight and ask your grease trap company to document your trap condition. That way, if a neighboring renter disregards their system, you have proof you are not the source.

Septic systems add a twist. Grease management is even more crucial because fats drift in the septic system and can obstruct the soil absorption area. Local guidelines might need both a grease interceptor and more frequent septic pumping. Make certain your hauler is approved for both streams.

Winter weather causes lids to bond to their frames. A company who brings de icers and spare gaskets will finish the job without breaking concrete. Storm schedules also push emergency reaction. Strategy additional buffer time around holidays and heavy snow periods.

Training that sticks

Grease control lives or passes away with your team's practices. I like to include a two minute pre shift suggestion once a week. Keep it basic, like "Today, we are seeing sink strainers. If you dump a strainer filled with solids into the sink, you are undoing all of our work." Turn the focus. Some weeks discuss oil handling, other weeks about reporting sluggish drains pipes. Commemorate when the log reveals zero smell notes, because that implies the system is working.

Assign responsibility. A lead in the dish location can preliminary the day-to-day checklist. A supervisor can review the weekly walkthrough. When the grease trap service comes, have the opener or a manager sign the ticket, take a look at the readings, and keep in mind any recommendations. If the team has to remove an old seal each time, schedule a repair and stop wasting 20 minutes of service time per visit.

When the sink supports during the rush

Backups happen. What matters is how controlled your action looks. Keep this basic strategy posted near the meal area.

- Stop water circulation instantly at sinks and dish machines, then reroute unclean ware to a bus tub or backup station.
- Check strainers and apparent obstructions at the fixture initially, clear if safe, and do not utilize warm water to push through.
- If the trap is interior and accessible, try to find overflow or cover seepage, then call your grease trap company and plumbing professional together.
- Contain any spill with towels and a mop, sanitize impacted areas, and keep food prep zones isolated.
- Log the occurrence with time, staff on responsibility, and actions taken, then review with your company to adjust service frequency.

This technique can save you an hour of chaos and offers your hauler context to detect source. In a lot of cases, the repair is not brave. It is just overdue service coupled with a clogged up strainer upstream.

Working efficiently with inspectors

Invite inspectors into your process instead of playing defense. When they show up, show them clear access to the trap, a clean pad or floor around it, and your binder of records. If you have just recently altered frequency based on measured thickness, point that out and show the report. If you had an incident, do not hide it. Describe the steps you took and the change you made with your grease trap service. Inspectors are trained to search for patterns. When they see you measure, record, and correct, they relax.

Choosing the ideal grease trap company

Price matters, but the most affordable quote that skips half the work will cost you later. When you veterinarian service providers, try to find a couple of telltales of professionalism. Do they perform and tape pre and post measurements of grease and solids? Do they supply photos of the interior after cleaning? Can they name the disposal facilities they use, and do those names appear on your manifests? Do they offer predictable scheduling with tips and a way to reschedule when your peak moves change?

Ask for references from similar operations. A coffee shop and a high volume fryer house do not share the very same problems. A company who keeps chicken chains operating on 21 day cycles knows how to handle heavy loads and brief windows. Also, inquire about include ons. Some companies bundle light plumbing, baffle repairs, or inlet basket replacements. Others stay with pumping only. There is no single right answer, but it is much better to understand what you are getting.

Technology helps, but substance matters more. Timestamped reports with GPS are useful, yet they do not change a cleaned baffle. Still, those tools reveal you the crew showed up when they said they did and assist you match service times to your logs.

The reward for doing this well

When you get the rhythm right, the system fades into the background. Personnel stop talking about smells. Drains run clear. The truck appears on a predictable cadence, does the work, and leaves a clear record. You pass assessments with minutes to spare. Many of all, your attention stays where it belongs, on visitors and food.

Grease control is not rocket science, but it does reward care and partnership. Treat your grease trap company like a teammate, not a last hope. Provide information from your flooring, ask for theirs from the trap, and make small adjustments as your menu and seasons modification. Pair that with a few non flexible habits at the sink and on the line. You will invest less, sleep much better, and prevent the sort of midnight memories no operator desires, like mopping a flooded meal pit while a pumper truck idles outside.

A cooking area that is daily ready and compliant is not luck. It is the outcome of steady practice, sincere communication, and a company who does the complete job every time. If your existing partner is not delivering that, it is worth the effort to discover one who will.

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

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Elite Sanitation Services offers disaster relief services
Elite Sanitation Services focuses on septic maintenance
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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 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.