

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

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, capturing whatever your line throws at it. Yet that box has an outsized effect on your cooking area's health, your capability to pass assessments, and your budget plan. The difference between a smooth service and a late night shutdown frequently boils down to how well you and your grease trap company collaborate, day in and day out.

I have actually opened days with a flooring that smells like a fried-food hangover, and I have actually stood beside a pumper truck at 5 a.m. Enjoying a tech take out a mat so thick you could flip it like a pancake. The pattern is constantly the exact same. Business that deal with grease control as a shared duty between their group and a trusted grease trap service hardly ever see emergencies. The ones that punt it to "whenever it supports" pay more, lose time, and select battles with regulators they will not win.

What lives inside the box

A grease interceptor, huge or small, separates fats, oils, and grease from wastewater. The physics are basic. Warm water brings fat off plates and pans. That water cools, grease rises, solids settle, cleaner water exits to the sewage system. The trap slows the flow so the separation has time to take place. Baffles keep the grease from leaving downstream.

Even when you do everything right on the line, the trap fills. Soap does not dissolve fat. Hot water just delays the solidifying. Enzyme or additive items press grease downstream where it hardens in your pipes or the city primary. Many municipalities prohibit additives outright or need specific approval. The only safe, authorized technique is mechanical removal, suggesting full pump out, scraping the walls, washing, and disposal at an allowed facility.

When the trap is neglected, you begin to discover useful changes before the crisis. Floor drains pipes bubble throughout rush. Preparation sinks drain more gradually. There is a sweet, stale odor that magnifies after the dishwashers run. The lid location becomes slick, with flies that like the environment. None of these are cause to panic yet, however all of them are early cautions that your grease trap cleaning schedule and day-to-day habits need attention.

What regulators actually expect

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

First, the 25 percent rule. If the combined layer of fats on the top and solids on the bottom equals a quarter of the efficient liquid depth, the system needs to be serviced. That is based on performance, not a calendar. Lots of health departments develop their routine examination questions around this standard and will ask to see records that show compliance.

Second, frequency. A common baseline is every 30 to 90 days for interior traps. Some fast service cooking areas pumping a lot of fryer oil by volume require every 2 to 4 weeks. Outdoor interceptors are larger, so you might see 60, 90, or 120 day intervals, however that just works if daily practices are strong and you remain under 25 percent build-up. Regulators will set your minimum once they see your patterns.

Third, manifests and recordkeeping. A lot of jurisdictions need a hauling manifest for each grease trap service check out. It needs to include the generator name and address, system size, date and time, overall gallons gotten rid of, destination disposal facility, and hauler license or allow number. Keep copies on site for one to three years, depending upon regional rules. Auditors wish to trace your waste from the trap to the final processor.

Fourth, discharge limits. If your town keeps an eye on FOG concentrations at your lateral or a typical line in a plaza, there will be a numeric limitation, typically in the 100 to 250 mg/L variety, sometimes lower for delicate systems. High readings can activate surcharges, increased frequency needs, or notices of violation. The root cause is usually poor daily practices coupled with past due service.

Finally, enforcement. Charges are genuine. I have actually seen \$250 cautioning fines develop into \$2,500 repeat violations and, in a number of coastal cities, short-term holds on food permits up until the problem is corrected. Clean-up costs after an overflow, especially if it escapes to storm drains, compound the costs and generate ecological agencies. The most inexpensive course is preventive.

The anatomy of a strong partnership

A grease trap company ought to be more than a contact number on a sticker. You want a service that understands your menu, volume, plumbing layout, hours, and local rules. That relationship begins with a website check out, not an estimate over the phone. A great tech will measure the interceptor, check access, examine baffles, ask about peak durations, and peek at the dish area to comprehend how much solids fill you create.

Discuss frequency, however concur that it will be verified by determined sludge and grease thickness on the first 2 or 3 services. Great providers record those measurements with a dip stick, images, and a composed report. That lets you adjust to the 25 percent rule instead of guessing.

Ask about disposal. Trusted haulers discharge to allowed grease processing centers or wastewater plants that accept grease. Get the names of those centers and make certain they appear on your manifests. If the hauler can not supply this, keep looking.

Emergency reaction matters. Backups do not wait for workplace hours. Set expectations for action time, ideally within two to four hours for a true blockage. Clarify rates for after hours, weekends, or vacations so you are not surprised when a truck appears at 11 p.m. After a Saturday supper rush.

Insurance and training count. The crew will open heavy covers, potentially work around traffic, and use vacuum trucks with powerful pumps. They ought to be trained in restricted space awareness, even if they are not going into, and carry spill packages. Your business needs to be noted as a certificate holder on their insurance coverage so you are alerted of any coverage lapses.

Finally, scope of work. Complete implies total pump out of all chambers, scraping and rinsing walls and baffles, eliminating solids, and sealing the lid with a fresh gasket or sealant where required. Partial pumping, sometimes provided as a low price, just eliminates the leading layer. It leaves heavy solids behind and shortens the time until 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 practices that barely add 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 dish staff to wash with tempered water instead of blasting with scalding hot water that melts everything and overwhelms the trap. Keep a labeled drum for waste fryer oil, and never ever pour oil into a sink, even when you are in a rush at closing.

I like a basic, visible log published near the dish location. Each shift checks 2 items: strainer condition and sink circulation. That little ritual keeps awareness high. Set that with a weekly 5 minute walkthrough by a supervisor who raises 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 untrained personnel prying a rusted cover.

Here is a short list you can use without overcomplicating things.

- Scrape plates and pans into the garbage before washing, then use sink strainers.
- Empty strainers and clean sink bowls when they look more like soup than water.
- Keep fryer oil in a devoted container for recycling, never ever down a drain.
- Run pre-rinse and dishwashers at suggested temperatures, not scalding, to prevent pressing melted fat through the trap.
- Note slow drains pipes or smells immediately in a log, then inform a supervisor if they persist.

How typically ought to you set up grease trap cleaning

The right period depends on your food, volume, and routines. A sandwich shop with light cooking can often stretch to 90 days on an indoor trap, supplied they control solids. A fried chicken idea running 2 banks of fryers may need 14 to one month. A hotel with banquet volume and irregular staffing might land at 60 days even with a large outdoor interceptor.

Some signals help calibrate:

- If the leading layer forms a thick, firm mat that a gloved finger can not quickly 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 eliminates a volume within 10 to 20 percent of your interceptor's rated capability, and solids are heavy, your interval is too long.

Menu changes matter. Adding a popular brief rib or fried appetiser section can move you from 60 to 45 days with no change in headcount. Seasonal rushes can do the exact same. In December, when celebrations accumulate, consider a mid month service. It is less expensive than a Saturday night shutdown.

Space and gain access to drive functionality. An under sink trap may be just 20 to 50 gallons. These small systems fill quickly and can block unexpectedly if a strainer is missing out on for a few days. The truth is that many such traps need 14 to thirty days attention depending upon use. If that cadence strains your spending plan, [Elite Sanitation Services Jetting Services](#) invest in training and upstream controls to slow the load. Meanwhile, plan the service throughout off hours or pre open windows so the odor does not struck prep.

What an expert grease trap service go to must look like

When the team shows up, they need to park securely, set cones if required, and check in with a manager. For interior traps, they will safeguard surrounding floors, get rid of the lid carefully, and take a fast measurement of grease and solids. Then they will insert the vacuum tube, get rid of all contents, and scrape the walls and baffles. Some will wash with water and vacuum once again to catch residuals. If they discover a harmed baffle or missing out on gasket, they need 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 same full removal and scraping actions. It is normal for this to take 30 to 90 minutes depending upon size, gain access to, and condition. At the end, the lid ought to be reset square and sealed where needed, the location cleaned down, and any splatter controlled. Ask the tech to reveal you the grease density reading they taped, then save the service ticket and manifest.

If the team just skims the top or declines to open multiple chambers, that is a red flag. Interceptors typically have separate compartments for solids and FOG. Avoiding a chamber leaves solids that will move and clog the outlet. Quality assurance here pays off in months of problem complimentary operation.

The documentation that saves you during audits

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

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

Retention periods vary, however one to 3 years is normal. If you are part of a bigger brand, scan and save digital copies also. The very best inspectors I understand value clearness and will typically lower their analysis when they see consistent records.

The real cost math

Most operators understand system prices, not system cost. A standard interior trap service may cost \$200 to \$450 in lots of markets, greater in thick city areas. Big outdoor interceptors can run \$400 to \$900 depending upon size, range to truck staging, and market rates. If your hauler takes a trip far or deals with tight gain access to, expect a premium.

Compare that to the expense of a backup throughout peak. A plumbing technician might charge \$250 to \$600 for a cable or jetter, if the clog is accessible. If the trap is the perpetrator and requires an emergency situation pump out, add another \$300 to \$800 after hours. If wastewater overflows into preparation or guest areas, prepare for sterilizing, prospective lost shifts, and, in the worst cases, removal that easily strikes four figures. Include the soft expenses, like personnel hours spent rescheduling, calming guests, and cleaning after midnight. Routine service looks cheap.

Surcharges from the city can be quiet yet costly. Some municipalities add a monthly fee if your FOG discharges test high, typically in the \$50 to \$200 variety, till you show control. That accumulates over a year. You can burn the very same money on 3 or 4 preventive pump outs that actually repair the condition.

Edge cases and judgment calls

Not every cooking area fits the standard playbook.



Under sink traps in tight spaces can be uncomfortable. Make sure the plumbing technician installed a trap with a removable cover and enough clearance for a tech to service it without dismantling half your millwork. If you can not raise the cover without moving equipment, you will pay more and service gets postponed. A little redesign or hinge package can spend for itself in a couple of visits.

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

Shared interceptors in malls or multi occupant pads develop conflict. If the line goes beyond limitations, the property manager might pass costs to all occupants. Keep your own records tight and ask your grease trap company to document your trap condition. That method, if a surrounding occupant overlooks their system, you have evidence you are not the source.

Septic systems add a twist. Grease management is much more vital due to the fact that fats float in the septic system and can obstruct the soil absorption location. Regional guidelines may need both a grease interceptor and more regular septic pumping. Ensure your hauler is authorized for both streams.

Winter weather causes lids to bond to their frames. A service provider who brings de icers and spare gaskets will do the job without breaking concrete. Storm schedules also push emergency situation action. Plan additional buffer time around holidays and heavy snow periods.

Training that sticks

Grease control lives or dies with your group's practices. I like to include a 2 minute pre shift tip once a week. Keep it easy, like "Today, we are watching 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 talk about oil handling, other weeks about reporting slow drains pipes. Commemorate when the log shows no smell notes, since that indicates the system is working.

Assign accountability. A lead in the meal area can preliminary the everyday list. A manager can examine the weekly walkthrough. When the grease trap service comes, have the opener or a supervisor sign the ticket, take a look at the readings, and note any suggestions. If the team needs to cut away an old seal each time, schedule a repair and stop squandering 20 minutes of service time per visit.

When the sink backs up throughout the rush

Backups take place. What matters is how regulated your reaction looks. Keep this easy strategy posted near the meal area.

- Stop water flow immediately at sinks and dish machines, then reroute dirty ware to a bus tub or backup station.
- Check strainers and apparent clogs at the fixture initially, clear if safe, and do not use hot water to press through.
- If the trap is interior and accessible, try to find overflow or lid seepage, then call your grease trap company and plumbing professional together.
- Contain any spill with towels and a mop, sterilize impacted locations, and keep food prep zones isolated.
- Log the event with time, staff on responsibility, and actions taken, then examine with your supplier to change service frequency.

This method can conserve you an hour of mayhem and offers your hauler context to identify origin. In a lot of cases, the repair is not brave. It is just past due service paired with a clogged up strainer upstream.

Working efficiently with inspectors

Invite inspectors into your process rather than playing defense. When they show up, reveal them clear access to the trap, a clean pad or floor around it, and your binder of records. If you have actually recently altered frequency based on measured thickness, point that out and show the report. If you had an event, do not conceal it. Discuss 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 determine, record, and correct, they relax.

Choosing the ideal grease trap company

Price matters, but the least expensive quote that avoids half the work will cost you later. When you veterinarian providers, search for a few telltales of professionalism. Do they perform and record pre and post measurements of grease and solids? Do they offer photographs of the interior after cleaning? Can they name the disposal

facilities they utilize, and do those names appear on your manifests? Do they use predictable scheduling with pointers and a method to reschedule when your peak shifts change?

Ask for referrals from similar operations. A coffee shop and a high volume fryer house do not share the same issues. A provider who keeps chicken chains running on 21 day cycles knows how to manage heavy loads and short windows. Likewise, inquire about add ons. Some companies bundle light pipes, baffle repairs, or inlet basket replacements. Others stick to pumping only. There is no single right answer, however it is better to know what you are getting.

Technology helps, but substance matters more. Timestamped reports with GPS are useful, yet they do not replace a cleaned baffle. Still, those tools reveal you the team got here when they stated they did and help you match service times to your logs.

The benefit for doing this well

When you get the rhythm right, the system fades into the background. Staff stop talking about smells. Drains run clear. The truck shows up on a predictable cadence, does the work, and leaves behind a clear record. You pass evaluations with minutes to spare. Most of all, your attention stays where it belongs, on guests and food.

Grease control is not brain surgery, however it does reward care and partnership. Treat your grease trap company like a teammate, not a last hope. Give them data from your floor, request theirs from the trap, and make small adjustments as your menu and seasons modification. Pair that with a few non flexible routines at the sink and on the line. You will invest less, sleep much better, and avoid the sort of midnight memories no operator wants, like mopping a flooded meal pit while a pumper truck idles outside.

A cooking area that is everyday prepared and certified is not luck. It is the result of consistent practice, honest communication, and a provider who does the full job every time. If your current partner is not providing 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

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Elite Sanitation Services focuses on septic maintenance
Elite Sanitation Services has a phone number of (228) 297-4850
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Elite Sanitation Services has a website <https://elitesanitationservices.com/>
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Elite Sanitation Services won Top Septic Pumping 2025
Elite Sanitation Services earned Best Grease Trap Pumping Award 2024
Elite Sanitation Services was awarded Best Jetting Services 2026

People Also Ask about Elite Sanitation Services

What services does Elite Sanitation Services provide?

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

Where does Elite Sanitation Services operate?

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

Does Elite Sanitation Services handle septic tank pumping?

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

Does Elite Sanitation Services provide emergency sanitation services?

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

What industries does Elite Sanitation Services serve?

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

Does Elite Sanitation Services clean grease traps?

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

Is Elite Sanitation Services locally owned?

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

What are jetting services offered by Elite Sanitation Services?

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

When should I use Elite Sanitation Services for jetting services?

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

Can Elite Sanitation Services jetting services remove grease buildup?

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

Are Elite Sanitation Services jetting services safe for pipes?

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

Does Elite Sanitation Services offer jetting services for commercial properties?

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

Where is Elite Sanitation Services located?

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

How can I contact Elite Sanitation Services?

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

After shopping at [Gulfport Premium Outlets](#) near Saucier property managers and event teams frequently coordinate Septic Pumping Grease Trap Pumping Jetting Services for retail maintenance seasonal traffic and outdoor functions.