

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 guests will never ever think about the line buried outside the building or the steel box under the dish station. They see warmers, smooth service, and a clean toilet. If any of those parts slow down, **Grease Trap Pumping** the supper rush can crumble within minutes. That is why an excellent grease trap company feels like part of your kitchen area group. 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 attractive, however it is definitive. Do it right, and you prevent fines, backups, and surprise closures. Do it incorrect, and the very first sign may be the smell that covers the hostess 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 way they treat food security: a routine, not a reaction.

What a trap actually does, and what regulators care about

Every commercial kitchen area produces FOG - fats, oils, and grease - in addition to food solids and hot water. Left unchecked, that mixture cools and cakes inside pipelines, which narrows circulation and creates obstructions. A properly sized trap or interceptor slows the wastewater so FOG can drift and food solids can settle. Cleaner water exits to the sewer while the trap holds the rest till a set up pump out.



Inspection firms are not attempting to make life hard. They track FOG due to the fact that the general public sewage system is a shared resource. Blockages send out sewage into streets and basements, and the cleanup costs are not little. Many cities use a common efficiency guideline called the 25 percent threshold. If the combined grease and solids inside your trap exceed 25 percent of its depth, the trap is considered out of compliance, even if flow still looks typical at your sink. That single line in an ordinance drives almost every service schedule a grease trap company proposes.

Two points deserve linking. Initially, compliance is determined at the trap, not simply at the manhole by the curb. Second, many inspectors will ask for service records during a check. A neat binder or a digital website with manifests and pictures can make an examination last five minutes rather of fifty.

Traps, interceptors, and the parts that matter

There are two typical systems. A small in-kitchen trap sits under or near the sink, often between 20 and 100 gallons. It is compact and easy to install, but it fills quickly and is simple to overload with warm water. The bigger outside gravity interceptor, which can vary from 500 to 3,000 gallons in most restaurants, sits underground near the filling dock or parking area. It uses more retention time and forgiveness when volume spikes, however it needs a vacuum truck and a bit more coordination to service.

No matter the size, the parts that figure out efficiency are easy 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 lids that keep air out and odors in
- Sample ports where inspectors can dip and take readings

A grease trap service routine that disregards baffles or split tees will offer you a cleaned box with surprise issues. I have actually pulled tees that were held together by biofilm and luck. Replace those parts during scheduled check outs, not after a backup.

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

A common call starts early to prevent disrupting preparation. The truck pulls in before staff get here, and the tech walks the website. If it is an indoor trap, we put down floor defense and eliminate lids with care. If it is an outside interceptor, we use a cover lifter, set cones for security, and check for gas accumulation before opening. The vacuum hose does the heavy lifting, however the real work is slower: scraping the sidewalls, evacuating the bottom solids, and rinsing without pressing grease downstream.

On one job, a bistro with a 1,250 gallon interceptor near the street, I discovered a little offset crack in the outlet tee while scraping. The water level looked fine, and flow was good. We replaced the tee for barely more than the labor it would have handled an emergency call, then jetted the outlet line for 25 feet. The manager later on informed me they utilized to get a random sewer odor throughout brunch once a month. That smell disappeared after the tee repair. Quick swaps like that come from looking with intent, not just pumping to the invoice minimum.

Before we close a cover, we determine and record three numbers: the leading grease layer, the settled solids layer, and the total depth of the trap. Those numbers inform you if the schedule is right or drifting. If we see 27 percent on a 90 day cycle, we will advise a 60 day cycle or a menu fine-tune. If we see 10 percent at 60 days, we will recommend pushing to 90. This is where a good grease trap company conserves cash without testing your luck.

The compliance web, simplified

Multiple companies touch FOG. At the top, the EPA delegates commercial pretreatment to towns. The city or wastewater district composes a local ordinance that sets the 25 percent rule, tasting treatments, and recordkeeping. Your health department might likewise note grease control throughout a routine health inspection. On the transporting side, the transporter needs a waste hauler license and a disposal website that issues a weight ticket.

A complete proof looks like this:



- A service manifest with date, area, gallons removed, and signatures

- Photo proof of the condition before and after, when practical
- A disposal receipt that reveals the waste reached an approved facility
- Notes on repairs, jetting, or overrunning conditions

Many dining establishments lose points not due to the fact that their system stopped working, however because a binder went missing. I recommend managers to keep a paper copy log in the kitchen area office and a digital copy in a cloud folder. Plenty of grease trap provider now include an online website with PDF manifests and photos. That is not a luxury, it is inexpensive insurance versus a rushed inspection.

Building a service cadence that fits your kitchen

There is no single right frequency. The schedule that works for a donut shop may choke a steakhouse. The 5 levers that matter many are menu, volume, water temperature, staff behavior, and ambient conditions. Fryers and grill-heavy menus send out more FOG to the trap than a buffet. A dish machine that discharges at 160 degrees can melt grease enough time for it to race past a small trap, then cool and embed in downstream lines. A winter season cold snap can thicken grease in the car park pipe and surprise everyone with an unexpected slow 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 sample might have about 40 inches of depth. Twenty five percent is 10 inches of combined grease and solids. If [Septic Pumping](#) you track development at 1 inch each week, you will hit 25 percent around week 10, so a 60 to 75 day service window integrates in a cushion. If you see 0.5 inches weekly on logs, you may extend to a 90 day schedule. If you jump from 5 percent to 22 percent after a menu modification, do not wait to adjust.

A real-world example assists. A hotel kitchen I worked with ran a 750 gallon interceptor at 60 day intervals. Their taped layers averaged 18 percent. After they added a second fryer for a busy wedding season, the next measurement can be found in at 27 percent at day 60. We moved to 45 days for the summer season. When occasions tapered, we went back to 60. The schedule followed business, not the other method around.

A quick daily check that prevents big headaches

- Peek at the flooring sinks and trench drains for sluggish edges or bubbles throughout rinse
- Step near the indoor trap lids and sniff 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 bathroom components after a big meal cycle
- Log the dish maker rinse temperature and keep it within spec

Three minutes with that list keeps you ahead of many problems. The moment you discover a modification in odor or noise, call your provider. Repairing a developing limitation is cheaper than clearing a tough blockage.

Cleaning, pumping, jetting, and what extensive service means

Operators frequently use grease trap cleaning, pumping, and service as if they are the same thing. They overlap, however the differences matter.

Pumping refers to getting rid of the contents with a vacuum truck. Cleaning means more than pumping. It includes scraping the walls and baffles, leaving settled solids, and washing the system to restore capacity. Service

goes an action further. It includes evaluation of tees and gaskets, small part replacements, and jetting brief runs to keep lines clear.

Here is the trap numerous fall into. A low-cost 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 go to. That is how operators wind up with backups two weeks after a "service." Ask your grease trap company to record that they removed both the top grease and bottom solids. If they can disappoint you a clear water level before closing the lid, they did not finish the job.

Hydrojetting fits. Short runs from an indoor trap to the primary line gain from a periodic searching, particularly if the kitchen area utilizes a trash grinder. Outside interceptors frequently need jetting at the outlet, since minor soap residue and grease can coat the first length of pipe after a lid is opened. Video inspection is not mandatory on every visit, but it settles when you have a recurring sluggish drain without any apparent cause.

Training the kitchen team to help the system

Traps are not magic boxes. What enters them still matters. The very best grease trap service in the world can not maintain if plates arrive at the sink with a half inch of cold fry oil and a mound of french fries. Scrape plates into a strong waste container before cleaning. Use sink strainers and empty them into the trash, not the trap. Cool and combine fryer oil in a yellow grease container for recycling rather of pouring it down a drain to "wash it away."

Beware of wonder enzymes that declare to eat all the grease. Some biological ingredients can help break down organics under a narrow set of conditions. Lots of just melt grease enough time to move it downstream, where it cools and sets in a location you do not manage. If your city allows particular dosing, follow their assistance and your service provider's recommendations. Never utilize caustic drain openers in a system connected to a trap. They assault gaskets, develop toxic fumes, and can drive fines if found throughout an inspection.

Small routines pay dividends. Keep the pre-rinse water hot however within the meal maker specification. Too hot and you flush liquefied grease past the baffles. Too cold and you collect solids faster than essential. Verify that mop sinks do not bypass the trap. In older buildings, I have discovered a mop sink tied directly to the sanitary line. That single pipe can carry enough food slurry to tip an interceptor out of compliance.

Handling after-hours emergencies without drama

Backups pick their moments. The ticket printer never slows, and neither does the wastewater. When the flooring drain burps in front of the exposition, you require a partner that addresses the phone, asks the best concerns, and shows up with the ideal gear.

An experienced tech will inquire about which drains are sluggish, whether washrooms are affected, and when the last grease trap cleaning took place. That call determines whether to assault the indoor lines first or open the interceptor. If only the meal location is sluggish, we isolate and jet that run. If toilets and several flooring drains are supporting, the blockage is likely beyond the interceptor, so we start outside. We bring absorbent pads to control spill spread, a damp vac for indoor cleanup, and a strategy to keep vital sinks on minimal usage while we work.

I recall a Friday service at a sports bar where the main slowed an hour before kickoff. The interceptor was just 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 produced a minor droop. We cut through it with a 3,000 psi jet and a warthog head, then flushed the line clear. The kitchen ran lowered rinse cycles for the first quarter, and we

scheduled a follow-up to re-slope the sagging section. Great emergency situation work purchases time, however it ought to constantly end with an origin and a planned fix.

Where the waste goes, and why that matters

"Do you just dump it?" is a reasonable concern that visitors sometimes ask supervisors. The answer ought to be clear. Brown grease from interceptors is transferred to an approved facility where it is separated. Water heads to a wastewater plant. The FOG layer and solids become feedstock for rendering, garden compost blends, or anaerobic digestion, depending on local markets. In numerous areas, a portion ends up being biodiesel. The specific portions differ due to the fact that disposal facilities is regional. A metropolitan district with several renderers will accomplish greater recycling rates than a rural county with one transfer station and long haul costs.

Yellow grease, which is utilized fryer oil, is more valuable and easier to recycle than brown grease. Keep those containers locked and tracked. Grease theft still occurs, and when the yellow oil does not reach your renderer, your invoices and ecological story suffer.

Ask your grease trap company to share their disposal partners and typical destinations. A respectable hauler will send you weight tickets and be transparent about end uses. That openness is 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, however you will see a mix of per-gallon rates, flat costs by trap size, and line items for jetting or parts. Beware of plans that look too inexpensive to cover a complete evacuation. A half pump that leaves the bottom layer behind always costs more later. A solid agreement needs to state the scope - complete pump and clean, small scraping, assessment of tees - and include disposal manifests. It should also specify emergency action times and after-hours rates.

Look for small value includes that matter. Pictures before and after prove 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 corrosion prepare your budget for replacements rather of surprise expenses. Cheap service that conceals the truth is not a bargain.

Five situations that change your schedule

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

Any one of those can swing a trap from 15 percent to 30 percent in between check outs. A fast call to your supplier when your company changes conserves you from guessing.

Special cases that require different tactics

Food trucks [Septic Pumping](#) and kiosks share two restrictions: small traps and minimal storage. They fill rapidly and frequently move in between commissaries. I recommend owners to log service dates on a calendar, not a mileage book. In many cities, mobile units must dispose at approved stations, and the commissary is on the hook

for infractions 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 suggests your compliance is partly connected to your neighbor's practices. Home managers need to coordinate schedules and standardize practices. An excellent grease trap company will deal with the property manager to appoint expenses fairly, typically by proportional floor area or measured load if metering exists. When there is a shared trap, demand itemized manifests and photos 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 service is event-aware scheduling. If a hotel books a 300 person wedding event 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 space service can also affect load in older structures where sinks tie into unexpected lines. A walkthrough and map with engineering prevents surprises.

Seasonal restaurants deal with the winter problem in reverse. A beach grill may run 120 covers a day in February and 600 in July. In the spring, we shorten the cycle and check earlier than the calendar recommends. In the fall, we press it out and in some cases winterize lines to prevent freeze-thaw damage. In very cold areas, we insulate or heat-trace susceptible outside lines. Ice in a vented line develops suction problems that feel like an obstruction and are simply physics.

Choosing the ideal partner for your kitchen

When you veterinarian companies, inquire about experience with kitchen areas like yours. A quick casual principle with a little indoor trap requires a team that will keep service unobtrusive and quick. A multi-unit group with outdoor interceptors requires constant reporting and foreseeable scheduling. Validate permits, insurance coverage, and disposal partners. Request sample manifests and pictures so you know what to expect.

Service quality appears in how techs deal with 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 site cleaner than they discovered it. It is not fussy to ask. Kitchen areas work on standards. Your grease trap service ought to too.

A week in the life that keeps the line moving

On Monday, we hit a cafe with a 100 gallon indoor trap. The manager likes us in at 5:30 a.m. We cover the floor, split the lid silently, and pull 35 gallons. The baffle looks clean. We scrape the walls, clean the rim, change the gasket we observed starting 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 lids, a fast gas smell, and we open. It is 22 degrees outside, so we know the leading layer will be firm. 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 before, 0 percent after. The chef comes by, we talk about their brand-new bone marrow appetizer, and I suggest moving from 90 days to 75 for winter season. He values the mathematics behind it and indications the manifest.

Friday night, a pizza location we do not service hires a panic. Their flooring drain is bubbling into the salad station. We do not point fingers or talk agreements. We appear, ask the fast questions, and find their 750 gallon interceptor at 40 percent. We pump it, clear a wad of cheese and dough from the indoor run, and get them

limping by halftime. The owner texts the next early morning asking to set up a regular route. Not since we were the most inexpensive, however because we worked like part of their team.

That rhythm is the backbone. Peaceful, early, extensive service most days. Calm, decisive action on the bad days. Honest reporting all the time.

The small options that amount to smooth service

A reputable grease trap company earns trust by removing drama. They change schedules to match your menu, teach personnel simple habits that keep pipelines clear, and file operate in a way that satisfies inspectors without burning your time. They know that a clean trap is not the objective - a ready cooking 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 website walk. Map your lines, find every trap and sample port, and talk through your busiest durations. Request a very first quarter on a conservative schedule and track layer development with each go to. Review that information and tune the interval. Train brand-new personnel on scraping and straining as soon as they discover the dish **Jetting Services** machine. Keep your manifests in two locations, one on paper, one digital. Easy, constant actions work.

Restaurants sell moments, not minutes. A line that never ever slows saves more than repair costs. It conserves the visitor experience. And that is what the best partner, the one who treats grease as seriously as you deal with mise en location, 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

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.