

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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Most visitors will never consider the line buried outside the structure or the steel box under the dish station. They discover hot plates, smooth service, and a clean bathroom. If any of those parts decrease, the dinner rush can fall apart within minutes. That is why an excellent grease trap company feels like part of your kitchen area team. The techs might 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 incorrect, and the very first sign may 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 stable compliance records, they treat grease the method they treat food security: a routine, not a reaction.

What a trap really does, and what regulators care about

Every commercial kitchen area produces FOG - fats, oils, and grease - in addition to food solids and warm water. Left unchecked, that mixture cools and hardens inside pipelines, which narrows circulation and creates clogs. An appropriately sized trap or interceptor slows the wastewater so FOG can float and food solids can settle. Cleaner water exits to the sewage system while the trap holds the rest until an arranged pump out.

Inspection agencies are not trying to make life hard. They track FOG since the public drain is a shared resource. Obstructions send out sewage into streets and basements, and the cleanup bills are not little. A lot of cities utilize a typical efficiency rule called the 25 percent limit. If the combined grease and solids inside your trap go beyond 25 percent of its depth, the trap is considered out of compliance, even if circulation still looks regular at your sink. That single line in an ordinance drives almost every service schedule a grease trap company proposes.

Two points deserve connecting. First, compliance is measured at the trap, not just at the manhole by the curb. Second, numerous inspectors will request service records throughout a check. A cool binder or a digital website with manifests and photos can make an inspection last five minutes rather than fifty.

Traps, interceptors, and the parts that matter

There are 2 common systems. A little in-kitchen trap sits under or near the sink, typically between 20 and 100 gallons. It is compact and simple to install, but it fills quickly and is simple to overload with hot water. The larger outdoor gravity interceptor, which can vary from 500 to 3,000 gallons in the majority of dining establishments, sits underground near the packing dock or parking lot. It uses more retention time and forgiveness when volume spikes, however it requires 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 secure 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 disregards baffles or broken tees will provide you a cleaned up box with covert problems. I have actually pulled tees that were held together by biofilm and luck. Replace those parts during scheduled visits, not after a backup.

An early morning on the truck, and the information that keep a kitchen moving

A normal call begins early to avoid interrupting prep. The truck pulls in before personnel arrive, and the tech strolls the site. If it is an indoor trap, we put down flooring security and eliminate lids with care. If it is an outside interceptor, we utilize a lid lifter, set cones for safety, and check for gas accumulation before opening. The vacuum hose does the heavy lifting, but the genuine work is slower: scraping the sidewalls, evacuating the bottom solids, and washing without pressing grease downstream.

On one task, a bistro with a 1,250 gallon interceptor near the alley, I observed a small offset crack in the outlet tee while scraping. The water level looked fine, and flow was decent. We changed the tee for hardly more than the labor it would have handled an emergency call, then jetted the outlet line for 25 feet. The manager later informed me they utilized to get a random sewage system odor during brunch when a month. That odor disappeared after the tee fix. Quick swaps like that come from looking with objective, not simply pumping to the invoice minimum.

Before we close a cover, we measure and record 3 numbers: the top grease layer, the settled solids layer, and the overall depth of the trap. Those numbers inform you if the schedule is right or wandering. If we see 27 percent on a 90 day cycle, we will suggest 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 an excellent grease trap company saves cash without testing your luck.

The compliance web, simplified

Multiple companies touch FOG. At the top, the EPA delegates industrial pretreatment to towns. The city or wastewater district writes a local ordinance that sets the 25 percent guideline, tasting treatments, and recordkeeping. Your health department might also keep in mind grease control throughout a routine health

examination. On the transporting side, the transporter needs a waste hauler permit and a disposal site that issues a weight ticket.

A total paper trail looks like this:

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

Many restaurants lose points not because their system failed, however since a binder went missing. I advise managers to keep a hard copy log in the kitchen area workplace and a digital copy in a cloud folder. Lots of grease trap company now include an online portal with PDF manifests and images. 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 ideal frequency. The schedule that works for a donut shop may choke a steakhouse. The five levers that matter many are menu, volume, water temperature, personnel behavior, and ambient conditions. Fryers and grill-heavy menus send more FOG to the trap than a salad bar. A dish device that discharges at 160 degrees can liquefy grease enough time for it to race past a little trap, then cool and embedded in downstream lines. A winter season cold snap can thicken grease in the parking lot pipeline and surprise everybody with an unexpected 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 typical sample might have about 40 inches of depth. Twenty five percent is 10 inches of combined grease and solids. If you track development at 1 inch weekly, 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 leap from 5 percent to 22 percent after a menu modification, do not wait to adjust.

A real-world example assists. A hotel kitchen I dealt with ran a 750 gallon interceptor at 60 day periods. Their tape-recorded layers averaged 18 percent. After they added a 2nd fryer for a hectic wedding season, the next measurement can be found in at 27 percent at day 60. We transferred to 45 days for the summer season. When events tapered, we returned to 60. The schedule followed business, not the other method around.

A quick everyday check that avoids big headaches

- Peek at the flooring sinks and trench drains pipes for sluggish edges or bubbles during 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 restroom components after a huge dish cycle
- Log the meal maker rinse temperature level and keep it within spec

Three minutes with that checklist keeps you ahead of many problems. The moment you discover a modification in odor or noise, call your supplier. Fixing an establishing limitation is more affordable than clearing a tough blockage.

Cleaning, pumping, jetting, and what comprehensive service means

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

Pumping refers to eliminating the contents with a vacuum truck. Cleaning implies more than pumping. It consists of scraping the walls and baffles, evacuating settled solids, and rinsing the system to bring back capability. Service goes a step even more. It adds evaluation of tees and gaskets, minor part replacements, and jetting brief go to keep lines clear.

Here is the trap numerous 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 visit. That is how operators wind up with backups 2 weeks after a "service." Ask your grease trap company to document that they got rid of both the leading grease and bottom solids. If they can not show you a clear water level before closing the lid, they did not end up the job.

Hydrojetting fits. Brief runs from an indoor trap to the main line take advantage of a periodic searching, specifically if the kitchen utilizes a garbage mill. Outdoor interceptors frequently need jetting at the outlet, considering that minor soap scum and grease can coat the very first length of pipeline after a cover is opened. Video examination is not obligatory on every see, however it pays off when you have a repeating slow drain without any obvious cause.

Training the kitchen team to assist 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 solid waste container before cleaning. Usage sink strainers and empty them into the trash, not the trap. Cool and consolidate fryer oil in a yellow grease container for recycling rather of putting it down a drain to "clean it away."

Beware of wonder enzymes that claim to consume all the grease. Some biological ingredients can help break down organics under a narrow set of conditions. Many merely melt grease enough time to move it downstream, where it cools and embeds in a location you do not manage. If your city permits specific dosing, follow their guidance and your company's recommendations. Never use caustic drain openers in a system connected to a trap. They attack gaskets, create hazardous fumes, and can drive fines if found during an inspection.

Small habits pay dividends. Keep the pre-rinse water hot however within the dish machine specification. Too hot and you flush melted grease past the baffles. Too cold and you build up solids much faster than required. Verify that mop sinks do not bypass the trap. In older structures, I have found a mop sink connected straight to the hygienic line. That single pipe can bring sufficient food slurry to tip an interceptor out of compliance.

Handling after-hours emergency situations without drama

Backups pick their minutes. The ticket printer never slows, and neither does the wastewater. When the floor drain burps in front of the expo, you require a partner that responds to the phone, asks the ideal concerns, and shows up with the right gear.

A skilled tech will ask about which drains are slow, whether toilets are impacted, and when the last grease trap cleaning took place. That call figures out whether to attack the indoor lines first or open the interceptor. If only the meal area is sluggish, we separate and jet that run. If restrooms and several flooring drains are supporting, the clog is most likely beyond the interceptor, so we start outdoors. We bring absorbent pads to control spill spread, a wet vac for indoor cleanup, and a plan to keep important 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 primary. 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 area ran lowered rinse cycles for the first quarter, and we scheduled a follow-up to re-slope the sagging section. Good emergency work purchases time, however it needs to always end with a source and a prepared fix.

Where the waste goes, and why that matters

"Do you just dump it?" is a fair concern that guests in some cases ask managers. The answer must be clear. Brown grease from interceptors is transported to an approved facility where it is separated. Water heads to a wastewater plant. The FOG layer and solids become feedstock for rendering, compost blends, or anaerobic digestion, depending upon regional markets. In numerous areas, a part ends up being biodiesel. The specific portions differ due to the fact that disposal facilities is local. A city district with numerous renderers will achieve greater recycling rates than a rural county with one transfer station and long run 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 happens, 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 locations. A trusted hauler will send you weight tickets and be transparent about end uses. That transparency is part of compliance and part of your sustainability story to personnel and guests.

Cost, agreements, and what you in fact buy

Pricing varies by area, but you will see a mix of per-gallon rates, flat charges by trap size, and line items for jetting or parts. Be careful of strategies that look too low-cost to cover a full evacuation. A half pump that leaves the bottom layer behind always costs more later. A solid contract must mention the scope - complete pump and

clean, small scraping, examination of tees - and include disposal manifests. It must likewise specify emergency situation reaction times and after-hours rates.

Look for small value adds that matter. Photos before and after show the work and help you train personnel. A portal with historic 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 expenditures. Low-cost service that hides the reality is not a bargain.

Five scenarios that alter your schedule

- New or expanded 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 outdoor lines and traps, especially on overnight holds
- Staff turnover frequently wears down scraping and strainer habits until you retrain

Any among those can swing a trap from 15 percent to 30 percent between visits. A fast call to your provider when your business modifications conserves you from guessing.

Special cases that require different tactics

Food trucks and kiosks share 2 restraints: small traps and limited storage. They fill rapidly and often move in between commissaries. I encourage owners to log service dates on a calendar, not a mileage book. In numerous cities, mobile systems must dispose at authorized stations, and the commissary is on the hook for infractions if an occupant'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 in that format.

Mall food courts and multi-tenant complexes introduce shared traps. That implies your compliance is partially connected to your neighbor's routines. Property managers should collaborate schedules and standardize practices. A good grease trap company will deal with the home manager to assign expenses relatively, typically by proportional floor space or measured load if metering exists. When there is a shared trap, insist on made a list of manifests and pictures that show the shared condition.

Hotels are unique. Banquet spikes can dump a month's worth of load into a trap over a weekend. The option 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 occasion, not at the end of the month. Housekeeping and space service can likewise affect load in older buildings where sinks tie into unanticipated lines. A walkthrough and map with engineering prevents surprises.

Seasonal restaurants deal with the winter season 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 suggests. In the fall, we push it out and often winterize lines to avoid freeze-thaw damage. In really cold areas, we insulate or heat-trace susceptible exterior lines. Ice in a vented line produces suction concerns that seem like an obstruction and are just physics.

Choosing the right partner for your kitchen

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

interceptors needs consistent reporting and foreseeable scheduling. Validate licenses, insurance coverage, and disposal partners. Demand sample manifests and photos so you know what to expect.

Service quality shows up in how techs treat details. Do they determine and record layers each time. Do they change used 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 fussy to ask. Cooking areas run on requirements. Your grease trap service should [Septic Pumping](#) 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 cover quietly, and pull 35 gallons. The baffle looks clean. We scrape the walls, wipe the rim, change the gasket we noticed beginning to flatten, and log 12 percent grease, 8 percent solids. We are out by 6:10. Preparation never ever 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 quick gas sniff, 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 swap it, jet downstream 20 feet, and record 20 percent in the past, 0 percent after. The chef comes by, we talk about their brand-new bone marrow appetizer, 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 contacts a panic. Their flooring drain is bubbling into the salad station. We do not point fingers or talk agreements. We show up, ask the quick concerns, and discover their 750 gallon interceptor at 40 percent. We pump it, clear a wad of cheese and dough from the indoor run, and get them hopping by halftime. The owner texts the next morning asking to set up a regular route. Not due to the fact that we were the most inexpensive, however since we worked like part of their team.

That rhythm is the foundation. Quiet, early, thorough service most days. Calm, definitive reaction on the bad days. Honest reporting all the time.

The little options that add up to smooth service

A reliable grease trap company makes trust by erasing drama. They adjust schedules to match your menu, teach personnel basic practices that keep pipes clear, and file operate in a way that satisfies inspectors without burning your time. They understand that a clean trap is not the objective - a ready kitchen area is. Grease trap cleaning, done as part of a thoughtful program, becomes background music to a smooth shift.

If you are setting up service from scratch, start with a site walk. Map your lines, locate every trap and sample port, and talk through your busiest durations. Ask for a very first quarter on a conservative schedule and track layer development with each see. Evaluation that information and tune the period. Train new staff on scraping and straining as soon as they learn the dish maker. Keep your manifests in 2 locations, one on paper, one digital. Easy, constant steps work.

Restaurants trade in minutes, not minutes. A line that never slows conserves more than repair expenses. It saves the visitor experience. Which is what the best partner, the one who treats 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

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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 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 visit to [Saucier Park Walking Trail Splash Pad](#) in Saucier property owners and event planners often arrange Septic Pumping Grease Trap Pumping Jetting Services to keep nearby sites clean ready and convenient.