

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 glamorous. It sits under a stainless prep table or outside behind a steel lid, catching everything your line throws at it. Yet that box has an outsized result on your cooking area's health, your ability to pass inspections, and your spending plan. The distinction in between a smooth service and a late night shutdown often boils down to how well you and your grease trap company interact, day in and day out.

I have actually opened days with a floor that smells like a fried-food hangover, and I have stood beside **Grease Trap Pumping** a pumper truck at 5 a.m. Watching a tech take out a mat so thick you could flip it like a pancake. The pattern is always the very same. The businesses that deal with grease control as a shared obligation in 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, waste time, and select fights 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 standard. Warm water carries fat off plates and pans. That water cools, grease rises, solids settle, cleaner water exits to the drain. The trap slows the circulation so the separation has time to occur. Baffles keep the grease from escaping downstream.

Even when you do everything right on the line, the trap fills. Soap does not liquify fat. Warm water just postpones the solidifying. Enzyme or additive items push grease downstream where it solidifies in your pipelines or the city main. Lots of towns prohibit ingredients straight-out or require specific approval. The only safe, authorized approach is mechanical removal, meaning full pump out, scraping the **Septic Pumping** walls, washing, and disposal at a permitted facility.

When the trap is neglected, you begin to notice practical modifications before the crisis. Flooring drains pipes bubble throughout rush. Prep sinks drain more slowly. There is a sweet, stagnant odor that intensifies after the dishwashers run. The cover location ends up being slick, with flies that like the environment. None of these are cause to panic yet, but all of them are early warnings that your grease trap cleaning schedule and everyday routines require attention.

What regulators really expect

Local codes differ, however the basics repeat throughout cities and counties.

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

Second, frequency. A common baseline is every 30 to 90 days for interior traps. Some quick service kitchens pumping a great deal of fryer oil by volume need every 2 to 4 weeks. Outside interceptors are bigger, so you may see 60, 90, or 120 day periods, but that only works if day-to-day habits are strong and you stay under 25 percent build-up. Regulators will set your minimum once they see your patterns.

Third, manifests and recordkeeping. Most jurisdictions need a hauling manifest for each grease trap service visit. It needs to consist of the generator name and address, system size, date and time, overall gallons gotten rid of, destination disposal facility, and hauler license or permit number. Keep copies on website for one to 3 years, depending on regional rules. 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 typical line in a plaza, there will be a numeric limit, typically in the 100 to 250 mg/L range, in some cases lower for sensitive systems. High readings can activate additional charges, increased frequency needs, or notices of violation. The origin is generally poor daily practices paired with overdue service.

Finally, enforcement. Penalties are genuine. I have actually seen \$250 cautioning fines become \$2,500 repeat violations and, in a number of coastal cities, short-term holds on food permits until the concern is corrected. Clean-up costs after an overflow, especially if it gets away to storm drains, compound the costs and generate ecological agencies. The least expensive path is preventive.

The anatomy of a strong partnership

A grease trap company must be more than a telephone number on a sticker. You desire a service that knows your menu, volume, pipes layout, hours, and regional rules. That relationship begins with a website visit, not an estimate over the phone. A great tech will measure the interceptor, check gain access to, check baffles, inquire about peak durations, and peek at the dish location to comprehend how much solids load you create.

Discuss frequency, however agree that it will be validated by determined sludge and grease density on the very first two or three services. Great companies document those measurements with a dip stick, pictures, and a composed report. That lets you adjust to the 25 percent rule rather than guessing.

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

Emergency reaction matters. Backups do not wait for workplace hours. Set expectations for response time, ideally within two to four hours for a true obstruction. Clarify prices for after hours, weekends, or vacations so you are not surprised when a truck shows up at 11 p.m. After a Saturday dinner rush.

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

Finally, scope of work. Complete means complete pump out of all chambers, scraping and rinsing walls and baffles, eliminating solids, and sealing the lid with a fresh gasket or sealant where needed. Partial pumping, sometimes used as a low rate, just removes the leading layer. It leaves heavy solids behind and reduces the time until your next backup.

Daily readiness starts on the line

The greatest chauffeurs of grease accumulation are plate waste and pan residue. You can slow that river of fat with constant routines that hardly add time to the shift. Scrape plates and pans into the garbage before they get anywhere near a sink. Use sink strainers and empty them frequently. Train dish personnel to wash with tempered water rather than blasting with scalding warm water that melts whatever 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, noticeable log posted near the meal area. Each shift checks 2 products: strainer condition and sink circulation. That little ritual keeps awareness high. Pair that with a weekly 5 minute walkthrough by a supervisor who lifts the trap lid, eyeballs the grease cap, and keeps in mind any odor. If the cover needs tools or sealant, schedule a tech for a quick check instead, because you do not want inexperienced staff prying a rusted cover.

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

- Scrape plates and pans into the trash before rinsing, then utilize 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 down a drain.
- Run pre-rinse and dishwashing machines at recommended temps, not scalding, to avoid pressing melted fat through the trap.
- Note slow drains pipes or odors right away in a log, then signal a manager if they persist.

How typically ought to you schedule grease trap cleaning

The right period depends upon your food, volume, and routines. A sandwich shop with light cooking can typically stretch to 90 days on an indoor trap, supplied they manage solids. A fried chicken idea running 2 banks of fryers might need 14 to 30 days. A hotel with banquet volume and inconsistent staffing may land at 60 days even with a big outside interceptor.

Some signals assist calibrate:

- If the top layer forms a thick, firm mat that a gloved finger can not quickly stir, you are overdue.
- If you start to smell a sweet, swampy odor near the dish area after service, you are in the gray zone.
- If the pump truck consistently gets rid of a volume within 10 to 20 percent of your interceptor's ranked capability, and solids are heavy, your interval is too long.

Menu changes matter. Adding a popular brief rib or fried appetizer area can move you from 60 to 45 days without any change in headcount. Seasonal hurries can do the same. In December, when celebrations pile up, consider a mid month service. It is more affordable than a Saturday night shutdown.

Space and access drive functionality. An under sink trap might be only 20 to 50 gallons. These small units fill fast and can block all of a sudden if a strainer is missing out on for a few days. The truth is that numerous such traps require 14 to one month attention depending on usage. If that cadence stress your budget, invest in training and upstream controls to slow the load. Meanwhile, prepare the service throughout off hours or pre open windows so the odor does not struck prep.

What an expert grease trap service visit must look like

When the crew arrives, they should park safely, set cones if required, and check in with a manager. For interior traps, they will protect surrounding floorings, eliminate the lid thoroughly, and take a fast measurement of grease and solids. Then they will place the vacuum tube, eliminate all contents, and scrape the walls and baffles. Some will rinse with water and vacuum once again to capture residuals. If they discover a harmed baffle or missing gasket, they ought to flag it with images and note it on the report.

For outside interceptors, anticipate a much heavier setup. The truck will stage near the manhole, remove the cover areas, and follow the exact same complete elimination and scraping actions. It is typical for this to take 30 to 90 minutes depending upon size, access, and condition. At the end, the lid should be reset square and sealed where needed, the location cleaned down, and any splatter managed. Ask the tech to show you the grease density reading they tape-recorded, then conserve the service ticket and manifest.

If the crew just skims the top or refuses to open numerous chambers, that is a warning. Interceptors typically have separate compartments for solids and FOG. Avoiding a chamber leaves solids that will migrate and block the outlet. Quality control here settles in months of problem complimentary operation.

The documents that saves you during audits

A tidy binder can turn a tense assessment 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 corrective actions.
- A daily or weekly list with initialed entries, even if it is simply two line items.
- Any correspondence from your city related 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, but one to three years is common. If you become part of a bigger brand name, scan and keep digital copies also. The very best inspectors I know value clarity and will typically minimize their scrutiny when they see consistent records.

The real expense math

Most operators understand unit costs, not system cost. A standard interior trap service may cost \$200 to \$450 in many markets, higher in thick urban locations. Large outdoor interceptors can run \$400 to \$900 depending upon size, distance to truck staging, and market rates. If your hauler travels far or faces tight gain access to, anticipate a premium.

Compare that to the cost of a backup throughout peak. A plumber might charge \$250 to \$600 for a cable or jetter, if the blockage is accessible. If the trap is the culprit and requires an emergency pump out, add another \$300 to \$800 after hours. If wastewater overruns into preparation or guest locations, plan for sanitizing, prospective lost shifts, and, in the worst cases, removal that easily hits 4 figures. Include the soft expenses, like staff hours spent rescheduling, calming guests, and cleaning after midnight. Regular service looks cheap.

Surcharges from the city can be peaceful yet expensive. Some municipalities include a monthly cost if your FOG releases test high, frequently in the \$50 to \$200 variety, up until you show control. That accumulates over a year. You can burn the very same cash on 3 or four preventive pump outs that actually fix the condition.



Edge cases and judgment calls

Not every cooking area fits the standard playbook.

Under sink traps in tight areas can be awkward. Make certain the plumbing technician installed a trap with a detachable cover and enough clearance for a tech to service it without [Jetting Services](#) taking apart half your millwork. If you can not lift the cover without moving devices, you will pay more and service gets delayed. A small redesign or hinge kit can spend for itself in a couple of visits.

Food trucks and kiosks face restrictions 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, specifically if the health department checks your mobile operation separately.

Shared interceptors in shopping malls or multi tenant pads produce dispute. If the line surpasses limitations, the proprietor might pass expenses to all occupants. Keep your own records tight and ask your grease trap company to record your trap condition. That way, if a surrounding occupant overlooks their system, you have evidence you are not the source.

Septic systems add a twist. Grease management is even more crucial due to the fact that fats drift in the septic tank and can block the soil absorption area. Local guidelines might require both a grease interceptor and more regular septic pumping. Ensure your hauler is approved for both streams.

Winter weather condition triggers lids to bond to their frames. A company who brings de icers and extra gaskets will do the job without breaking concrete. Storm schedules likewise press emergency response. 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 2 minute pre shift tip once a week. Keep it basic, 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 sluggish drains pipes. Celebrate when the log reveals no smell notes, because that suggests the system is working.

Assign responsibility. A lead in the dish location can initial the daily checklist. A manager can evaluate 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 note any recommendations. If the crew needs to cut away an old seal whenever, schedule a repair and stop squandering 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 plan published near the dish area.

- Stop water circulation immediately at sinks and meal machines, then redirect dirty ware to a bus tub or backup station.
- Check strainers and apparent obstructions at the component initially, clear if safe, and do not utilize warm water to press through.
- If the trap is interior and accessible, search for overflow or cover seepage, then call your grease trap company and plumbing technician together.
- Contain any spill with towels and a mop, sanitize affected locations, and keep food preparation zones isolated.
- Log the incident with time, personnel on duty, and actions taken, then review with your company to adjust service frequency.

This technique can conserve you an hour of turmoil and provides your hauler context to diagnose origin. In most cases, the repair is not brave. It is just overdue service paired with a stopped up strainer upstream.

Working efficiently with inspectors

Invite inspectors into your procedure rather than playing defense. When they arrive, show them clear access to the trap, a clean pad or floor around it, and your binder of records. If you have recently changed frequency based

on measured density, point that out and show the report. If you had an occurrence, do not hide it. Describe the steps you took and the change you made with your grease trap service. Inspectors are trained to try to find patterns. When they see you measure, record, and appropriate, they relax.

Choosing the ideal grease trap company

Price matters, however the most inexpensive quote that avoids half the work will cost you later. When you veterinarian service providers, try to find a few telltales of professionalism. Do they perform and record pre and post measurements of grease and solids? Do they supply photos of the interior after cleaning? Can they name the disposal centers they utilize, and do those names appear on your manifests? Do they offer predictable scheduling with reminders and a method to reschedule when your peak moves change?

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

Technology helps, however compound matters more. Timestamped reports with GPS work, yet they do not change a cleaned baffle. Still, those tools show you the crew got here 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. Staff stop speaking about smells. Drains run clear. The truck appears on a foreseeable cadence, does the work, and leaves a clear record. You pass assessments with minutes to spare. Most of all, your attention remains where it belongs, on guests and food.

Grease control is not rocket science, however it does reward care and partnership. Treat your grease trap company like a colleague, not a last hope. Provide information from your flooring, request theirs from the trap, and make little adjustments as your menu and seasons change. Set that with a couple of non negotiable habits at the sink and on the line. You will invest less, sleep much better, and avoid the kind of midnight memories no operator wants, like mopping a flooded dish pit while a pumper truck idles outside.

A kitchen that is daily ready and compliant is not luck. It is the outcome of stable practice, truthful interaction, and a company who does the complete task whenever. If your present partner is not providing that, it is worth the effort to find 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

Elite Sanitation Services has a phone number of (228) 297-4850

Elite Sanitation Services has an address of Saucier, MS 39574

Elite Sanitation Services has a website <https://elitesanitationservices.com/>

Elite Sanitation Services has Google Maps listing <https://maps.app.goo.gl/9c9byt9cmupPfcw56>

Elite Sanitation Services has Facebook page <https://www.facebook.com/petrosepticinspections/>

Elite Sanitation Services won Top Septic Pumping 2025

Elite Sanitation Services earned Best Grease Trap Pumping Award 2024

Elite Sanitation Services was awarded Best Jetting Services 2026

People Also Ask about Elite Sanitation Services

What services does Elite Sanitation Services provide?

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

Where does Elite Sanitation Services operate?

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

Does Elite Sanitation Services handle septic tank pumping?

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

Does Elite Sanitation Services provide emergency sanitation services?

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

What industries does Elite Sanitation Services serve?

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

Does Elite Sanitation Services clean grease traps?

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

Is Elite Sanitation Services locally owned?

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

What are jetting services offered by Elite Sanitation Services?

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

When should I use Elite Sanitation Services for jetting services?

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

Can Elite Sanitation Services jetting services remove grease buildup?

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

Are Elite Sanitation Services jetting services safe for pipes?

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

Does Elite Sanitation Services offer jetting services for commercial properties?

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

Where is Elite Sanitation Services located?

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

How can I contact Elite Sanitation Services?

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

After 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.