

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 ever consider the line buried outside the structure or the steel box under the meal station. They notice warmers, smooth service, and a clean washroom. If any of those parts decrease, the supper rush can collapse within minutes. That is why an excellent grease trap company feels like part of your kitchen 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 glamorous, but it is decisive. Do it right, and you avoid fines, backups, and surprise closures. Do it wrong, and the very first indication might 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 steady compliance records, they deal with grease the way they treat food security: a regular, 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 untreated, that mix cools and cakes inside pipes, which narrows flow and develops blockages. A correctly 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 until a scheduled pump out.

Inspection firms are not trying to make life hard. They track FOG due to the fact that the public sewage system is a shared resource. Clogs send sewage into streets and basements, and the cleanup expenses are not little. The majority of cities utilize a common 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 flow still looks regular at your sink. That single line in a regulation drives almost every service schedule a grease trap company proposes.

Two points are worth linking. First, compliance is determined at the trap, not simply at the manhole by the curb. Second, lots of inspectors will request service records during a spot check. A neat binder or a digital portal with manifests and images can make an examination last 5 minutes instead of 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 easy to overload with warm water. The larger outdoor gravity interceptor, which can vary from 500 to 3,000 gallons in most dining establishments, sits underground near the packing dock or parking area. It offers more retention time and forgiveness when volume spikes, but it requires a vacuum truck and a bit more coordination to service.

No matter the size, the parts that determine efficiency are easy and mechanical:

- Baffles that slow flow and make the grease layer form
- Inlet and outlet tees that set the water level and secure downstream piping
- Gaskets and lids that keep air out and smells in
- Sample ports where inspectors can dip and take readings

A grease trap service regimen that disregards baffles or cracked tees will provide you a cleaned up box with surprise issues. I have actually pulled tees that were held together by biofilm and luck. Replace those parts during arranged visits, not after a backup.

A morning on the truck, and the information that keep a cooking area moving

A common call begins early to prevent interrupting preparation. The truck pulls in before staff get here, and the tech strolls the site. If it is an indoor trap, we lay down floor defense and get rid of lids with care. If it is an outside interceptor, we utilize a lid lifter, set cones for security, and check for gas buildup before opening. The vacuum hose does the heavy lifting, but the genuine work is slower: scraping the sidewalls, leaving the bottom solids, and washing without pushing grease downstream.

On one task, a restaurant with a 1,250 gallon interceptor near the street, I noticed a little offset fracture in the outlet tee while scraping. The water level looked great, and circulation was decent. We changed the tee for barely more than the labor it would have taken on an emergency situation call, then jetted the outlet line for 25 feet. The supervisor later told me they used to get a random sewage system odor during breakfast once a month. That odor disappeared after the tee fix. Quick swaps like that come from looking with intent, not just pumping to the billing minimum.

Before we close a cover, we determine and tape three numbers: the leading grease layer, the settled solids layer, and the overall depth of the trap. Those numbers tell you if the schedule is ideal or wandering. If we see 27 percent on a 90 day cycle, we will advise a 60 day cycle or a menu modify. 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 agencies touch FOG. At the top, the EPA delegates commercial pretreatment to towns. The city or wastewater district composes a regional ordinance that sets the 25 percent guideline, tasting treatments, and recordkeeping. Your [Jetting Services](#) [Elite Sanitation Services](#) health department might likewise keep in mind

grease control during a routine health inspection. On the hauling side, the transporter requires a waste hauler authorization and a disposal website that issues a weight ticket.

A total paper trail appears like this:



- A service manifest with date, location, gallons eliminated, and signatures
- Photo evidence of the condition before and after, when practical
- A disposal receipt that shows the waste reached an authorized facility
- Notes on repairs, jetting, or overrunning conditions

Many dining establishments lose points not due to the fact that their system failed, however due to the fact that a binder went missing out on. I recommend supervisors to keep a paper copy log in the kitchen workplace and a digital copy in a cloud folder. Lots of grease trap service providers now consist of an online portal with PDF manifests and images. That is not a high-end, it is cheap insurance coverage versus a hurried inspection.

Building a service cadence that fits your kitchen

There is no single best frequency. The schedule that works for a donut shop might choke a steakhouse. The 5 levers that matter most are menu, volume, water temperature level, personnel habits, and ambient conditions. Fryers and grill-heavy menus send out more FOG to the trap than a salad bar. A meal maker that discharges at 160 degrees can melt grease enough time for it to race past a small trap, then cool and set in downstream lines. A winter cold snap can thicken grease in the parking lot pipeline and surprise everyone with a sudden slow drain on Saturday.

You can turn this art into numbers. Start with the interceptor capability and the 25 percent guideline. A 1,000 gallon interceptor with a typical sample might have about 40 inches of depth. Twenty 5 percent is 10 inches of combined grease and solids. If you track growth at 1 inch weekly, you will hit 25 percent around week 10, so a 60 to 75 day service window builds in a cushion. If you see 0.5 inches each week on logs, you may stretch 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 helps. 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 event 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 returned to 60. The schedule followed business, not the other way around.

A quick daily check that avoids huge headaches

- Peek at the floor sinks and trench drains for sluggish edges or bubbles throughout rinse
- Step near the indoor trap lids and smell 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 big dish cycle
- Log the meal maker rinse temperature and keep it within spec

Three minutes with that list keeps you ahead of the majority of problems. The moment you see a change in odor or noise, call your company. Repairing an establishing constraint is more affordable than clearing a hard blockage.

Cleaning, pumping, jetting, and what thorough service means

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

Pumping describes removing the contents with a vacuum truck. Cleaning suggests more than pumping. It consists of scraping the walls and baffles, evacuating settled solids, and rinsing the unit to bring back capability. Service goes a step even more. It includes examination of tees and gaskets, minor part replacements, and jetting brief go to keep lines clear.

Here is the trap many 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 capability fills faster and you cross the 25 percent line before your next see. That is how operators wind up with backups 2 weeks after a "service." Ask your grease trap company to document that they **Septic Pumping** got rid of both the leading grease and bottom solids. If they can disappoint you a clear water level before closing the cover, they did not finish the job.

Hydrojetting fits. Short runs from an indoor trap to the main line gain from an occasional scouring, specifically if the kitchen area uses a garbage grinder. Outside interceptors frequently need jetting at the outlet, given that minor soap residue and grease can coat the very first length of pipeline after a lid is opened. Video assessment is not obligatory on every check out, but it settles when you have a recurring slow drain without any apparent cause.

Training the kitchen group to help the system

Traps are not magic boxes. What enters them still matters. The very best grease trap service on the planet can not keep up if plates get to the sink with a half inch of cold fry oil and a mound of fries. Scrape plates into a strong waste container before washing. Use sink strainers and empty them into the garbage, not the trap. Cool and consolidate fryer oil in a yellow grease container for recycling rather of pouring it down a drain to "clean it away."

Beware of wonder enzymes that declare to consume all the grease. Some biological additives can help break down organics under a narrow set of conditions. Many simply liquefy grease enough time to move it downstream, where it cools and sets in a place you do not control. If your city permits specific dosing, follow their

guidance and your service provider's advice. Never utilize 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 device specification. Too hot and you flush liquefied grease past the baffles. Too cold and you accumulate solids much faster than needed. Confirm that mop sinks do not bypass the trap. In older buildings, I have found a mop sink connected straight to the hygienic line. That single pipeline can bring enough food slurry to tip an interceptor out of compliance.

Handling after-hours emergencies without drama

Backups choose their moments. 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 questions, and appears with the ideal gear.

A seasoned tech will inquire about which drains pipes are slow, whether bathrooms are impacted, and when the last grease trap cleaning happened. That call figures out whether to assault the indoor lines first or open the interceptor. If only the dish area is slow, we separate and jet that run. If washrooms and several flooring drains are supporting, the obstruction is likely beyond the interceptor, so we start outside. We carry absorbent pads to control spill spread, a damp vac for indoor clean-up, and a plan to keep crucial sinks on minimal use while we work.

I remember a Friday service at a sports bar where the main slowed an hour before kickoff. The interceptor was simply 18 days past a pump-out, so we concentrated on the outlet line to the city main. A grease bell had formed 30 feet down the line where a grade change produced a small droop. We cut through it with a 3,000 psi jet and a warthog head, then flushed the line clear. The kitchen ran decreased rinse cycles for the very first quarter, and we set up a follow-up to re-slope the drooping section. Good 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 simply dump it?" is a reasonable concern that visitors in some cases ask managers. The response ought to be clear. Brown grease from interceptors is carried 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 on regional markets. In lots of areas, a part becomes biodiesel. The precise percentages differ due to the fact that disposal facilities is local. An urban district with multiple 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 better and simpler 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 normal locations. A reliable hauler will send you weight tickets and be transparent about end uses. That openness becomes part of compliance and part of your sustainability story to personnel and guests.

Cost, contracts, and what you really buy

Pricing differs by region, however 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 inexpensive to cover a complete evacuation. A half pump that leaves the bottom layer behind always costs more later on. A solid agreement ought to mention the

scope - complete pump and clean, minor scraping, examination of tees - and include disposal manifests. It needs to also define emergency situation response times and after-hours rates.

Look for little worth adds that matter. Pictures before and after show the work and assist 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 corrosion prepare your budget plan for replacements rather of surprise expenditures. Low-cost service that conceals the truth is not a bargain.

Five situations that alter your schedule

- New or expanded fryer stations increase FOG load significantly
- Seasonal volume spikes, like summertime patio areas or vacation banquets, compress capacity
- A shift to takeout-heavy operations brings more sauce and oil residues to the sink
- Cold weather condition thickens grease in outside lines and traps, especially on over night holds
- Staff turnover typically erodes 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 service provider when your service modifications saves you from guessing.

Special cases that call for various tactics

Food trucks and kiosks share two constraints: small traps and restricted storage. They fill rapidly and often move between commissaries. I encourage owners to log service dates on a calendar, not a mileage book. In numerous cities, mobile systems should dump at authorized stations, and the commissary is on the hook for infractions if a tenant's practices foul 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 present shared traps. That means your compliance is partly connected to your next-door neighbor's habits. Residential or commercial property supervisors should collaborate schedules and standardize practices. A good grease trap company will deal with the home manager to designate costs relatively, typically by proportional flooring space or determined load if metering exists. When there is a shared trap, demand detailed manifests and photos that reveal the shared condition.

Hotels are special. 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 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 room service can likewise affect load in older structures where sinks tie into unexpected lines. A walkthrough and map with engineering avoids surprises.

Seasonal dining establishments face 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 recommends. In the fall, we push it out and sometimes winterize lines to avoid freeze-thaw damage. In extremely cold regions, we insulate or heat-trace susceptible outside lines. Ice in a vented line creates suction problems that seem like a clog and are simply physics.

Choosing the best partner for your kitchen

When you vet providers, inquire about experience with kitchen areas like yours. A quick casual concept with a small indoor trap requires a crew that will keep service unobtrusive and fast. A multi-unit group with outdoor

interceptors needs consistent reporting and foreseeable scheduling. Confirm permits, insurance, and disposal partners. Request sample manifests and images so you understand what to expect.

Service quality appears in how techs deal with details. Do they determine and record layers whenever. Do they change worn gaskets proactively. Do they carry typical tees and baffles on the truck. Do they leave the website cleaner than they discovered it. It is not fussy to ask. Cooking areas operate on standards. Your grease trap service need to too.

A week in the life that keeps the line moving

On Monday, we hit a coffee shop with a 100 gallon indoor trap. The supervisor likes us in at 5:30 a.m. We cover the flooring, break the cover silently, and pull 35 gallons. The baffle looks clean. We scrape the walls, clean the rim, change the gasket we observed beginning to flatten, and log 12 percent grease, 8 percent solids. We are out by 6:10. Prep 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 smell, and we open. It is 22 degrees outside, so we know the top layer will be company. 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 new bone marrow appetiser, and I suggest moving from 90 days to 75 for winter. He appreciates [Septic Pumping](#) the math behind it and signs the manifest.

Friday evening, 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 appear, ask the quick concerns, and discover their 750 gallon interceptor at 40 percent. We pump it, clear a heap 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 routine path. Not due to the fact that we were the least expensive, however due to the fact that we worked like part of their team.

That rhythm is the foundation. Quiet, early, extensive service most days. Calm, decisive response on the bad days. Truthful reporting all the time.

The small choices that amount to smooth service

A trusted grease trap company earns trust by removing drama. They adjust schedules to match your menu, teach staff simple habits that keep pipelines clear, and file operate in a manner in which satisfies inspectors without burning your time. They understand that a clean trap is not the objective - a ready kitchen 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 site walk. Map your lines, find every trap and sample port, and talk through your busiest periods. Ask for a very first quarter on a conservative schedule and track layer growth with each visit. Review that information **Jetting Services** and tune the period. Train brand-new personnel on scraping and straining as soon as they discover the dish device. Keep your manifests in 2 places, one on paper, one digital. Easy, constant actions work.

Restaurants trade in minutes, not minutes. A line that never ever slows saves more than repair expenses. It conserves the visitor experience. And that is what the best partner, the one who deals with grease as seriously as you deal with mise en location, delivers with every peaceful 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
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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
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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](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 teeing off at [Grand Bear Golf Club](#) in Saucier businesses and organizers often line up Septic Pumping Grease Trap Pumping Jetting Services for tournaments hospitality areas and maintenance needs.