

Business Name: Elite Sanitation Services

Address: Saucier, MS 39574

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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 whatever your line throws at it. Yet that box has an outsized result on your cooking area's health, your capability to pass inspections, and your spending plan. The distinction between a smooth service and a late night shutdown often comes down to how well you and your grease trap company interact, day in and day out.

I have opened days with a flooring that smells like a fried-food hangover, and I have actually stood next to a pumper truck at 5 a.m. Enjoying a tech pull out a mat so thick you could turn it like a pancake. The pattern is constantly the very same. The businesses that treat grease control as a shared duty between their team and a reputable grease trap service seldom see emergency situations. The ones that punt it to "whenever it backs up" pay more, waste time, and pick fights with regulators they will not win.

What lives inside the box

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

Even when you do everything right on the line, the trap fills. Soap does not liquify fat. Warm water just postpones the strengthening. Enzyme or additive items push grease downstream where it solidifies in your pipes or the city primary. Lots of towns prohibit additives straight-out or require explicit approval. The only safe, approved technique is mechanical elimination, indicating complete pump out, scraping the walls, rinsing, and disposal at a permitted facility.

When the trap is neglected, you begin to observe useful changes before the crisis. Flooring drains pipes bubble throughout rush. Preparation sinks drain more slowly. There is a sweet, stagnant odor that intensifies after the dishwashing machines run. The lid location ends up being slick, with flies that enjoy the environment. None of these are cause to panic yet, however all of them are early warnings that your grease trap cleaning schedule and day-to-day routines need attention.

What regulators really expect

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

First, the 25 percent rule. If the combined layer of fats on top and solids on the bottom equals a quarter of the effective liquid depth, the unit needs to be serviced. That is based on efficiency, not a calendar. Lots of health departments construct their regular assessment questions around this requirement and will ask to see records that show compliance.

Second, frequency. A typical standard is every 30 to 90 days for interior traps. Some quick service kitchens pumping a lot of fryer oil by volume need every 2 to 4 weeks. Outdoor interceptors are bigger, so you may see 60, 90, or 120 day intervals, however that only works if day-to-day habits are strong and you remain under 25 percent accumulation. Regulators will set your minimum once they see your patterns.

Third, manifests and recordkeeping. Many jurisdictions require a carrying manifest for each grease trap service visit. It needs to include the generator name and address, system size, date and time, overall gallons eliminated, destination disposal facility, and hauler license or permit number. Keep copies on website for one to three years, depending on local guidelines. Auditors wish to trace your waste from the trap to the last processor.

Fourth, discharge limitations. If your town keeps an eye on FOG concentrations at your lateral or a common line in a plaza, there will be a numeric limitation, often in the 100 to 250 mg/L range, often lower for delicate systems. High readings can activate surcharges, increased frequency demands, or notifications of infraction. The origin is normally poor everyday practices paired with overdue service.

Finally, enforcement. Charges are real. I have seen \$250 warning fines develop into \$2,500 repeat violations and, in a number of coastal cities, momentary hangs on food permits till the issue is fixed. Cleanup expenses after an overflow, especially if it escapes to storm drains, intensify the costs and generate environmental companies. The least expensive course is preventive.

The anatomy of a strong partnership

A grease trap company must be more than a telephone number on a sticker label. You want a service that knows your menu, volume, pipes design, hours, and local guidelines. That relationship starts with a website visit, not a quote over the phone. An excellent 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 pack you create.

Discuss frequency, but agree that it will be validated by determined sludge and grease density on the very first two or 3 services. Excellent suppliers record those measurements with a dip stick, images, and a written report. That lets you adjust to the 25 percent rule instead of guessing.

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

Emergency action matters. Backups do not await workplace hours. Set expectations for reaction time, ideally within two to 4 hours for a true blockage. Clarify pricing for after hours, weekends, or holidays so you are not shocked when a truck shows up at 11 p.m. After a Saturday supper rush.

Insurance and training count. The crew will open heavy lids, possibly work around traffic, and use vacuum trucks with powerful pumps. They should be trained in confined area awareness, even if they are not getting in, and carry spill sets. Your organization ought to be noted as a certificate holder on their insurance coverage so you are alerted of any coverage lapses.

Finally, scope of work. Complete indicates complete pump out of all chambers, scraping and washing walls and baffles, eliminating solids, and sealing the lid with a fresh gasket or sealant where needed. Partial pumping, in some cases offered as a low rate, just gets rid of the leading layer. It leaves heavy solids behind and reduces the time up until your next backup.

Daily readiness begins on the line

The greatest chauffeurs of grease build-up are plate waste and pan residue. You can slow that river of fat with constant practices that hardly add time to the shift. Scrape plates and pans into the trash before they get anywhere near a sink. Use sink strainers and empty them often. Train meal staff to wash with tempered water rather than blasting with scalding warm water that melts everything and overwhelms the trap. Keep a labeled drum for waste fryer oil, and never pour oil into a sink, even when you remain in a hurry at closing.



I like a basic, visible log published near the meal area. Each shift checks 2 products: strainer condition and sink flow. That little routine keeps awareness high. Set that with a weekly 5 minute walkthrough by a manager who lifts the trap lid, eyeballs the grease cap, and notes any odor. If the cover needs tools or sealant, schedule a tech for a quick check rather, since you do not desire inexperienced personnel prying a rusted cover.

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

- Scrape plates and pans into the trash before rinsing, then use sink strainers.
- Empty strainers and clean sink bowls when they look more like soup than water.

- Keep fryer oil in a devoted container for recycling, never down a drain.
- Run pre-rinse and dishwashing machines at recommended temperatures, not scalding, to avoid pressing melted fat through the trap.
- Note slow drains pipes or odors instantly in a log, then notify a supervisor if they persist.

How often ought to you set up grease trap cleaning

The right period depends upon your food, volume, and practices. A sandwich store with light cooking can frequently extend to 90 days on an indoor trap, provided they control solids. A fried chicken idea running 2 banks of fryers may require 14 to 30 days. A hotel with banquet volume and inconsistent staffing may land at 60 days even with a large outdoor interceptor.

Some signals assist calibrate:

- If the leading layer forms a thick, firm mat that a gloved finger can not easily stir, you are overdue.
- If you start to smell a sweet, swampy smell near the meal location after service, you remain in the gray zone.
- If the pump truck regularly removes a volume within 10 to 20 percent of your interceptor's ranked capacity, and solids are heavy, your period is too long.

Menu modifications matter. Including a popular short rib or fried appetiser area can move you from 60 to 45 days without any modification in headcount. Seasonal rushes can do the same. In December, when celebrations accumulate, think about a mid month service. It is less expensive than a Saturday night shutdown.

Space and gain access to drive functionality. An under sink trap might be only 20 to 50 gallons. These little units fill quickly and can obstruct unexpectedly if a strainer is missing for a couple of days. The truth is that lots of such traps require 14 to thirty days attention depending on usage. If that cadence strains your budget, buy training and upstream controls to slow the load. Meanwhile, plan the service during off hours or pre open windows so the odor does not hit prep.

What an expert grease trap service go to must look like

When the crew shows up, they must park safely, set cones if needed, and sign in with a manager. For interior traps, they will secure surrounding floors, remove the lid thoroughly, and take a quick measurement of grease and solids. Then they will insert the vacuum pipe, eliminate all contents, and scrape the walls and baffles. Some will wash with water and vacuum again to capture residuals. If they find a damaged baffle or missing out on gasket, they ought to flag it with pictures and note it on the report.

For outside interceptors, anticipate a 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, gain access to, and condition. At the end, the lid ought to be reset square and sealed where needed, the area cleaned down, and any splatter controlled. Ask the tech to show you the grease thickness reading they tape-recorded, then conserve the service ticket and manifest.



If the crew just skims the leading or declines to open multiple chambers, that is a red flag. Interceptors often have separate compartments for solids and FOG. Avoiding a chamber leaves solids that will migrate and clog the outlet. Quality control here settles in months of problem totally free operation.

The paperwork that saves you during audits

A neat binder can turn a tense evaluation into a casual chat. Keep a dedicated grease control folder with:

- Copies of all grease trap cleaning manifests with volumes eliminated and disposal sites.
- A simple service log that notes dates, suppliers, and any corrective actions.
- A daily or weekly checklist 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 reveal that walls are clean and baffles intact.

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

The genuine cost math

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

Compare that to the cost of a backup throughout peak. A plumber may charge \$250 to \$600 for a cable television or jetter, if the blockage is available. If the trap is the culprit and needs an emergency pump out, add another \$300 to \$800 after hours. If wastewater overruns into preparation or [Jetting Services](#) visitor areas, prepare for sanitizing, possible lost shifts, and, in the worst cases, removal that quickly hits four figures. Include

the soft costs, like personnel hours spent rescheduling, appeasing visitors, and cleaning after midnight. Routine service looks cheap.

Surcharges from the city can be quiet yet pricey. Some municipalities add a regular monthly fee if your FOG releases test high, typically in the \$50 to \$200 variety, until you prove control. That adds up over a year. You can burn the exact same cash on three or 4 preventive pump outs that actually repair the condition.

Edge cases and judgment calls

Not every kitchen fits the basic playbook.

Under sink traps in tight areas can be uncomfortable. Make sure the plumbing professional installed a trap with a detachable lid and sufficient clearance for a tech to service it without dismantling half your millwork. If you can not lift the lid without moving equipment, you will pay more and service gets delayed. A little redesign or hinge kit can pay for itself in a couple of visits.

Food trucks and kiosks deal with constraints on water and waste holding. If you operate 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 examines your mobile operation separately.

Shared interceptors in shopping malls or multi occupant pads develop conflict. If the line goes beyond limits, the property manager may pass costs to all tenants. Keep your own records tight and ask your grease trap company to document your trap condition. That way, if a surrounding renter disregards their system, you have proof you are not the source.

Septic systems add a twist. Grease management is much more important because fats float in the septic system and can block the soil absorption location. Local rules 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 supplier who brings de icers and extra gaskets will get the job done without breaking concrete. Storm schedules also press emergency reaction. Plan extra buffer time around vacations and heavy snow periods.

Training that sticks

Grease control lives or dies with your group's practices. I like to include a 2 minute pre shift pointer once a week. Keep it basic, like "Today, we are viewing sink strainers. If you dispose a strainer filled with solids into the sink, you are undoing all of our work." Turn the focus. Some weeks speak about oil handling, other weeks about reporting sluggish drains. Commemorate when the log shows no smell notes, since that implies the system is working.

Assign accountability. A lead in the dish area can initial the everyday list. A manager can review the weekly walkthrough. When the grease trap service comes, have the opener or a manager sign the ticket, look at the readings, and note any recommendations. If the crew needs to remove an old seal every time, schedule a repair and stop wasting 20 minutes of service time per visit.

When the sink backs up during the rush

Backups happen. What matters is how controlled your reaction looks. Keep this simple strategy posted near the dish area.

- Stop water flow immediately at sinks and meal machines, then redirect dirty ware to a bus tub or backup station.
- Check strainers and obvious clogs at the component first, clear if safe, and do not use hot water to push through.
- If the trap is interior and accessible, look for overflow or lid seepage, then call your grease trap company and plumbing together.
- Contain any spill with towels and a mop, sanitize impacted areas, and keep food preparation zones isolated.
- Log the occurrence with time, staff on responsibility, and actions taken, then review with your company to adjust service frequency.

This approach can conserve you an hour of mayhem and gives your hauler context to identify origin. Oftentimes, the fix is not brave. It is simply overdue service coupled with a clogged up strainer upstream.

Working smoothly with inspectors

Invite inspectors into your procedure rather than playing defense. When they arrive, reveal them clear access to the trap, a clean pad or flooring around it, and your binder of records. If you have just recently changed frequency based on measured density, point that out and show the report. If you had an incident, do not hide it. Discuss 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 determine, record, and appropriate, they relax.

Choosing the right grease trap company

Price matters, however the cheapest quote that avoids half the work will cost you later. When you veterinarian providers, try to find a couple of telltales of professionalism. Do they perform and tape pre and post measurements of grease and solids? Do they provide photographs of the interior after cleaning? Can they call the disposal centers they utilize, and do those names appear on your manifests? Do they use predictable scheduling with reminders and a method to reschedule when your peak shifts change?

Ask for recommendations from comparable operations. A cafe and a high volume fryer house do not share the same issues. A supplier who keeps chicken chains operating on 21 day cycles knows how to handle heavy loads and brief windows. Also, ask about add ons. Some companies bundle light plumbing, baffle repairs, or inlet basket replacements. Others stick to pumping only. There is no single right response, however it is better to know what you are getting.

Technology helps, but substance matters more. Timestamped reports with GPS are useful, yet they do not change a cleaned up baffle. Still, those tools show you the team showed up 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. Personnel stop talking about smells. Drains run clear. The truck appears on a predictable cadence, does the work, and leaves behind a clear record. You pass inspections with minutes to spare. Many of all, your attention remains where it belongs, on visitors and food.



Grease control is not brain surgery, however it does reward care and partnership. Treat your grease trap company like a colleague, not a last hope. Provide information from your flooring, ask for theirs from the trap, and make small modifications as your menu and seasons modification. Set that with a couple of non negotiable routines at the sink and on the line. You will spend less, sleep much better, and avoid the type of midnight memories no operator wants, like mopping a flooded dish pit while a pumper truck idles outside.

A kitchen area that is daily ready and certified is not luck. It is the result of constant practice, truthful interaction, and a service provider who does the full job every time. If your current 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.