

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 attractive. It sits under a stainless prep table or outside behind a steel cover, capturing whatever your line tosses at it. Yet that box has an outsized impact on your kitchen area's health, your capability to pass evaluations, and your budget. The distinction in between a smooth service and a late night shutdown typically boils down to how well you and your grease trap company collaborate, day in and day out.

I have actually opened days with a flooring that smells like a fried-food hangover, and I have stood next to a pumper truck at 5 a.m. Watching a tech pull out a mat so thick you might flip it like a pancake. The pattern is constantly the exact same. The businesses that treat grease control as a shared responsibility between their group and a trustworthy grease trap service rarely see emergencies. The ones that punt it to "whenever it backs up" pay more, waste time, and select battles with regulators they will not win.

What lives inside the box

A grease interceptor, big or little, separates fats, oils, and grease from wastewater. The physics are fundamental. Warm water brings fat off plates and pans. That water cools, grease increases, solids settle, cleaner water exits to the drain. The trap slows the flow so the separation has time to occur. 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. Hot water only postpones the solidifying. Enzyme or additive items press grease downstream where it hardens in your pipes or the city main. Many municipalities prohibit ingredients outright or require specific approval. The only safe, authorized approach is mechanical elimination, meaning full pump out, scraping the walls, rinsing, and disposal at an allowed facility.

When the trap is disregarded, you begin to notice useful modifications before the crisis. Floor drains pipes bubble throughout rush. Preparation sinks drain more gradually. There is a sweet, stagnant odor that heightens after the dishwashers run. The cover location becomes slick, with flies that love the environment. None of these are cause to panic yet, however all of them are early cautions that your grease trap cleaning schedule and day-to-day practices need attention.

What regulators actually expect

Local codes differ, but the fundamentals 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 efficient liquid depth, the system should be serviced. That is based upon efficiency, not a calendar. Many health departments develop their regular inspection questions around this requirement and will ask to see records that demonstrate compliance.

Second, frequency. A common standard is every 30 to 90 days for interior traps. Some quick service cooking areas pumping a great deal of fryer oil by volume need every 2 to 4 weeks. Outdoor interceptors are larger, so you may see 60, 90, or 120 day intervals, however that just works if everyday practices 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 require a transporting manifest for each grease trap service see. It should consist of the generator name and address, unit size, date and time, total gallons eliminated, location disposal center, and hauler license or permit number. Keep copies on site for one to three years, depending on regional guidelines. Auditors wish to trace your waste from the trap to the last processor.

Fourth, discharge limits. If your municipality keeps track of FOG concentrations at your lateral or a common line in a plaza, there will be a numeric limitation, typically in the 100 to 250 mg/L variety, sometimes lower for delicate systems. High readings can activate surcharges, increased frequency demands, or notices of offense. The root cause is usually bad day-to-day practices coupled with past due service.

Finally, enforcement. Penalties are real. I have seen \$250 warning fines become \$2,500 repeat infractions and, in several seaside cities, short-lived hangs on food allows till the issue is corrected. Cleanup costs after an overflow, particularly if it gets away to storm drains, intensify the costs and generate ecological agencies. The most inexpensive path is preventive.

The anatomy of a strong partnership

A grease trap company need to be more than a phone number on a sticker. You want a service that understands your menu, volume, plumbing design, hours, and regional guidelines. That relationship begins with a website check out, not an estimate over the phone. A good tech will determine the interceptor, check access, check baffles, ask about peak durations, and peek at the meal area to comprehend how much solids fill you create.

Discuss frequency, but concur that it will be verified by determined sludge and grease density on the very first 2 or three services. Good companies record those measurements with a dip stick, images, and a composed report. That lets you calibrate to the 25 percent rule rather than guessing.

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

Emergency action matters. Backups do not wait on workplace hours. Set expectations for reaction time, preferably within 2 to four hours for a real blockage. Clarify pricing for after hours, weekends, or vacations so you are not amazed when a truck appears at 11 p.m. After a Saturday dinner rush.

Insurance and training count. The crew will open heavy lids, potentially work around traffic, and utilize vacuum trucks with effective pumps. They must be trained in restricted area awareness, even if they are not getting in, and bring spill packages. Your company needs to be listed as a certificate holder on their insurance so you are notified of any protection lapses.

Finally, scope of work. Complete means total 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, sometimes provided as a low rate, just eliminates the top layer. It leaves heavy solids behind and shortens the time up until your next backup.

Daily readiness begins on the line

The greatest motorists of grease build-up are plate waste and pan residue. You can slow that river of fat with consistent habits that hardly include time to the shift. Scrape plates and pans into the garbage before they get anywhere near a sink. Use sink strainers and empty them often. Train dish personnel to rinse with tempered water instead of blasting with scalding hot water that liquefies whatever and overwhelms the trap. Keep a labeled drum for waste fryer oil, and never put oil into a sink, even when you are in a rush at closing.

I like an easy, noticeable log published near the meal location. Each shift checks 2 items: strainer condition and sink circulation. That little routine keeps awareness high. Set that with a weekly 5 minute walkthrough by a supervisor who lifts the trap cover, eyeballs the grease cap, and notes any odor. If the lid requires tools or sealant, schedule a tech for a fast check rather, since you do not desire inexperienced personnel spying a rusted cover.

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

- Scrape plates and pans into the trash before washing, then utilize sink strainers.
- Empty strainers and clean sink bowls when they look more like soup than water.
- Keep fryer oil in a dedicated container for recycling, never down a drain.
- Run pre-rinse and dishwashers at advised temps, not scalding, to prevent pushing liquefied fat through the trap.
- Note sluggish drains pipes or odors immediately in a log, then signal a manager if they persist.

How often must you schedule grease trap cleaning

The right period depends on your food, volume, and routines. A sandwich shop with light cooking can often stretch to 90 days on an indoor trap, supplied they control solids. A fried chicken principle running two banks of fryers might need 14 to 1 month. A hotel with banquet volume and inconsistent staffing may land at 60 days even with a large [Grease Trap Pumping](#) outdoor interceptor.

Some signals assist adjust:

- If the leading 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 meal location after service, you remain in the gray zone.
- If the pump truck regularly gets rid of a volume within 10 to 20 percent of your interceptor's rated capability, and solids are heavy, your period is too long.

Menu modifications matter. Including a popular short rib or fried appetizer section can move you from 60 to 45 days with no change in headcount. Seasonal hurries can do the exact same. In December, when parties pile up, think about a mid month service. It is cheaper than a Saturday night shutdown.

Space and gain access to drive functionality. An under sink trap may be just 20 to 50 gallons. These small units fill quick and can block all of a sudden 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 spending plan, invest in training and upstream controls to slow the load. Meanwhile, prepare the service during off hours or pre open windows so the odor does not struck prep.

What an expert grease trap service visit need to look like

When the crew arrives, they should park securely, set cones if needed, and check in with a supervisor. For interior traps, they will safeguard surrounding floors, eliminate the lid thoroughly, and take a quick measurement of grease and solids. Then they will insert the vacuum hose, eliminate all contents, and scrape the walls and baffles. Some will wash with water and vacuum again to capture residuals. If they discover 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 much heavier setup. The truck will stage near the manhole, remove the lid areas, and follow the very same full elimination and scraping steps. It is normal for this to take 30 to 90 minutes depending upon size, gain access to, and condition. At the end, the cover ought to be reset square and sealed where required, the location washed down, and any splatter controlled. Ask the tech to reveal you the grease thickness reading they recorded, then conserve the service ticket and manifest.

If the team only skims the top or declines to open numerous chambers, that is a red flag. Interceptors frequently have different compartments for solids and FOG. Avoiding a chamber leaves solids that will move and clog the outlet. Quality control here pays off in months of problem totally free operation.

The documents that conserves you throughout audits

A tidy binder can turn a tense examination into a casual chat. Keep a devoted grease control folder with:

- Copies of all grease trap cleaning manifests with volumes eliminated and disposal sites.
- A basic service log that lists dates, companies, and any corrective actions.
- An everyday or weekly checklist with initialed entries, even if it is simply 2 line items.
- Any correspondence from your city associated to FOG requirements, including your assigned frequency.
- Photographs of the trap interior taken quarterly, if your hauler provides them. They reveal that walls are clean and baffles intact.

Retention durations vary, but one to three years is common. If you belong to a bigger brand name, scan and store digital copies also. The very best inspectors I understand value clearness and will typically decrease their scrutiny when they see constant records.

The real cost math

Most operators comprehend unit rates, not system expense. A standard interior trap service might cost \$200 to \$450 in lots of markets, greater in thick city locations. Big outside interceptors can run \$400 to \$900 depending upon size, range to truck staging, and market rates. If your hauler travels far or faces tight gain access to, expect a premium.

Compare that to the expense of a backup throughout peak. A plumbing might charge \$250 to \$600 for a cable television or jetter, if the blockage is available. If the trap is the offender and requires an emergency pump out, add another \$300 to \$800 after hours. If wastewater overflows into preparation or guest locations, prepare for sterilizing, potential lost shifts, and, in the worst cases, removal that quickly hits 4 figures. Add the soft expenses, like staff hours invested rescheduling, appeasing visitors, and cleaning after midnight. Regular service looks cheap.

Surcharges from the city can be quiet yet expensive. Some municipalities include a regular monthly fee if your FOG releases test high, typically in the \$50 to \$200 range, till you show control. That accumulates over a year. You can burn the exact same cash on 3 or 4 preventive pump outs that actually fix the condition.

Edge cases and judgment calls

Not every kitchen fits the standard playbook.



Under sink traps in tight areas can be uncomfortable. Ensure the plumber installed a trap with a detachable lid and enough clearance for a tech to service it without taking apart half your millwork. If you can not raise the cover without moving devices, you will pay more and service gets postponed. A little redesign or hinge package can spend for itself in a couple of visits.

Food trucks and kiosks face constraints 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, especially if the health department examines your mobile operation separately.

Shared interceptors in shopping malls or multi renter pads produce dispute. If the line exceeds limitations, the landlord might pass expenses to all tenants. Keep your own records tight and ask your grease trap company to document your trap condition. That method, if a neighboring occupant overlooks their system, you have proof you are not the source.

Septic systems include a twist. Grease management is even more important due to the fact that fats float in the sewage-disposal tank and can block the soil absorption area. Regional rules might require both a grease interceptor and more frequent septic pumping. Make sure your hauler is approved for both streams.

Winter weather condition triggers covers to bond to their frames. A provider who brings de icers and extra gaskets will get the job done without breaking concrete. Storm schedules also press emergency action. Plan additional buffer time around vacations and heavy snow periods.

Training that sticks

Grease control lives or passes away with your group's habits. I like to include a 2 minute pre shift pointer once a week. Keep it simple, like "Today, we are seeing sink strainers. If you dispose a strainer filled with solids into the sink, you are undoing all of our work." Rotate the focus. Some weeks talk about oil handling, other weeks about reporting slow drains pipes. Commemorate when the log shows absolutely no odor notes, since that means the system is working.

Assign accountability. A lead in the meal location can preliminary the everyday checklist. A manager can review the weekly walkthrough. When the grease trap service comes, have the opener or a supervisor sign the ticket, take a look at the readings, and keep in mind any recommendations. If the crew has to cut away an old seal every time, schedule a repair and stop losing 20 minutes of service time per visit.

When the sink backs up during the rush

Backups take place. What matters is how controlled your reaction looks. Keep this simple plan published near the dish area.

- Stop water circulation right away at sinks and meal machines, then redirect filthy 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 push through.
- If the trap is interior and accessible, try to find overflow or cover seepage, then call your grease trap company and plumbing together.
- Contain any spill with towels and a mop, sanitize affected locations, and keep food prep zones isolated.
- Log the event with time, staff on duty, and actions taken, then evaluate with your company to adjust service frequency.

This method can conserve you an hour of mayhem and offers your hauler context to diagnose source. Oftentimes, the repair is not brave. It is just overdue service paired with a stopped up strainer upstream.

Working smoothly with inspectors

Invite inspectors into your procedure instead of playing defense. When they get here, show them clear access to the trap, a clean pad or floor around it, and your binder of records. If you have actually recently altered frequency based on determined thickness, point that out and reveal the report. If you had an occurrence, do not hide it. Discuss the steps you took and the adjustment you made with your grease trap service. Inspectors are trained to search for patterns. When they see you measure, record, and proper, they relax.

Choosing the right grease trap company

Price matters, but the least expensive quote that avoids half the work will cost you later on. When you veterinarian companies, look for a couple of telltales of professionalism. Do they perform and record pre and post measurements of grease and solids? Do they provide photographs of the interior after cleaning? Can they

call the disposal centers they use, and do those names appear on your manifests? Do they provide predictable scheduling with suggestions and a way to reschedule when your peak shifts change?

Ask for recommendations from similar operations. A coffee bar and a high volume fryer home do not share the same issues. A supplier who keeps chicken chains working on 21 day cycles knows how to handle heavy loads and short windows. Likewise, ask about add ons. Some companies bundle light plumbing, baffle repairs, or inlet basket replacements. Others stay with pumping only. There is no single right answer, however it is much better to understand what you are getting.

Technology assists, but substance matters more. Timestamped reports with GPS work, yet they do not change a cleaned baffle. Still, those tools show you the team got here when they stated 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 discussing smells. Drains run clear. The truck shows up on a predictable cadence, does the work, and leaves a clear record. You pass examinations with minutes to spare. Many of all, your attention remains where it belongs, on visitors 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 resort. Provide data from your floor, ask for theirs from the trap, and make small modifications as your menu and seasons change. Set that with a few non negotiable routines at the sink and on the line. You will invest less, sleep much better, and prevent the type of midnight memories no operator wants, like mopping a flooded meal pit while a pumper truck idles outside.

A kitchen that is daily all set and compliant is not luck. It is the outcome of stable practice, honest interaction, and a supplier who does the full task each time. If your present partner is not providing that, it deserves the effort to discover 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

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

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Elite Sanitation Services offers 24 7 availability

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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

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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 a day at [Airey Lake Recreation Area](#) in the De Soto National Forest many visitors and crews schedule Septic Pumping Grease Trap Pumping Jetting Services and Portable Toilet Rental for campsites gatherings and work zones nearby.