

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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Most guests will never ever consider the line buried outside the structure or the steel box under the meal station. They discover hot plates, smooth service, and a clean toilet. If any of those parts decrease, the supper rush can collapse within minutes. That is why a good grease trap company feels like part of your kitchen area group. The techs might show up 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 definitive. Do it right, and you prevent fines, backups, and surprise closures. Do it wrong, and the very first sign might be the smell that covers the person hosting stand or a floor drain geyser at 7:15 p.m. When I talk with operators who have stable compliance records, they deal with grease the method they deal with food security: a regular, not a reaction.

What a trap really does, and what regulators care about

Every commercial cooking area produces FOG - fats, oils, and grease - in addition to food solids and warm water. Left uncontrolled, that mix cools and hardens inside pipes, which narrows flow and produces obstructions. An effectively sized trap or interceptor slows the wastewater so FOG can float and food solids can settle. Cleaner water exits to the drain while the trap holds the rest until a scheduled pump out.

Inspection firms are not attempting to make life hard. They track FOG since the general public sewage system is a shared resource. Blockages send sewage into streets and basements, and the cleanup bills are not small. Many cities utilize a typical efficiency guideline called the 25 percent threshold. If the combined grease and solids inside your trap go beyond 25 percent of its depth, the trap is considered out of compliance, even if circulation still looks normal 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 measured at the trap, not just at the manhole by the curb. Second, many inspectors will request service records during a spot check. A neat binder or a digital website with manifests and photos can make an assessment last 5 minutes rather of fifty.

Traps, interceptors, and the parts that matter

There are 2 common systems. A small in-kitchen trap sits under or near the sink, typically in between 20 and 100 gallons. It is compact and simple to install, but it fills rapidly and is easy to overload with warm water. The larger outside gravity interceptor, which can vary from 500 to 3,000 gallons in most dining establishments, sits underground near the filling dock or parking lot. It uses more retention time and forgiveness when volume spikes, but it needs a vacuum truck and a bit more coordination to service.

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

- Baffles that slow flow and make the grease layer form
- Inlet and outlet tees that set the water level and protect 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 split tees will offer you a cleaned box with hidden issues. I have pulled tees that were held together by biofilm and luck. Replace those parts throughout set up check outs, not after a backup.

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

A normal call begins early to avoid disrupting preparation. The truck pulls in before personnel show up, and the tech walks the site. If it is an indoor trap, we set flooring protection and get rid of covers with care. If it is an outdoor interceptor, we use a cover lifter, set cones for security, and look for gas buildup before opening. The vacuum tube does the heavy lifting, however the genuine work is slower: scraping the sidewalls, evacuating the bottom solids, and rinsing without pressing grease downstream.

On one task, a restaurant with a 1,250 gallon interceptor near the street, I saw a small balanced out crack in the outlet tee while scraping. The water level looked fine, and flow was decent. We changed the tee for hardly more than the labor it would have taken on an emergency call, then jetted the outlet line for 25 feet. The supervisor later on informed me they utilized to get a random drain odor throughout brunch when a month. That odor vanished after the tee fix. Quick swaps like that come from looking with objective, not simply pumping to the invoice minimum.

Before we close a cover, we determine and record three numbers: the leading grease layer, the settled solids layer, and the overall depth of the trap. Those numbers inform you if the schedule is ideal or drifting. 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 an excellent grease trap company conserves cash without testing your luck.

The compliance web, simplified

Multiple firms touch FOG. At the top, the EPA delegates industrial pretreatment to municipalities. The city or wastewater district composes a regional regulation that sets the 25 percent guideline, tasting procedures, and

recordkeeping. Your health department may likewise note grease control during a routine health assessment. On the transporting side, the transporter needs a waste hauler license and a disposal website that issues a weight ticket.

A complete paper trail looks like this:

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

Many dining establishments lose points not since their system stopped working, however due to the fact that a binder went missing out on. I recommend supervisors to keep a paper copy log in the cooking area office and a digital copy in a cloud folder. Plenty of grease trap service providers now consist of an online website with PDF manifests and photos. That is not a luxury, it is low-cost insurance coverage versus a rushed inspection.

Building a service cadence that fits your kitchen

There is no single right frequency. The schedule that works for a donut shop may choke a steakhouse. The five levers that matter the majority of 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 buffet. A dish maker that releases at 160 degrees can melt grease enough time for it to race past a small trap, then cool and embed in downstream lines. A winter cold wave can thicken grease in the parking lot pipe and surprise everyone with an abrupt sluggish drain on Saturday.

You can turn this art into numbers. Start with the interceptor capability and the 25 percent rule. A 1,000 gallon interceptor with a normal sample may 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 strike 25 percent around week 10, so a 60 to 75 day service window builds in a cushion. If you see 0.5 inches per week on logs, you might stretch to a 90 day schedule. If you jump from 5 percent to 22 percent after a menu modification, do not wait to adjust.

A real-world example helps. A hotel kitchen area I worked with ran a 750 gallon interceptor at 60 day intervals. Their tape-recorded layers balanced 18 percent. After they included a 2nd fryer for a busy wedding season, the next measurement can be found in at 27 percent at day 60. We relocated to 45 days for the summer. When events tapered, we went back to 60. The schedule followed the business, not the other method around.

A fast daily check that avoids big headaches

- Peek at the flooring sinks and trench drains for sluggish edges or bubbles during rinse
- Step near the indoor trap lids and sniff for sulfur or rotten egg odor
- Check the strainer baskets in the pre-rinse and mop sink, then empty and rinse them
- Note any gurgling in restroom fixtures after a huge dish cycle
- Log the dish device rinse temperature and keep it within spec

Three minutes with that list keeps you ahead of most issues. The minute you observe a change in smell or sound, call your service provider. Repairing an establishing restriction is more affordable than clearing a difficult blockage.

Cleaning, pumping, jetting, and what extensive service means

Operators typically utilize grease trap cleaning, pumping, and service as if they are the very same thing. They overlap, but the distinctions matter.

Pumping refers to removing the contents with a vacuum truck. Cleaning indicates more than pumping. It consists of scraping the walls and baffles, leaving settled solids, and washing the unit to restore capability. Service goes an action even more. It includes assessment of tees and gaskets, minor part replacements, and jetting short go to keep lines clear.

Here is the trap many fall into. An inexpensive pump-out that skims the leading and leaves the bottom solids will look fine for a week. Then the solids resuspend and head downstream, or the capacity fills faster and you cross the 25 percent line before your next go to. That is how operators end up with backups 2 weeks after a "service." Ask your grease trap company to document that they removed both the top grease and bottom solids. If they can not show you a clear water level before closing the cover, they did not complete the job.

Hydrojetting has its place. Brief runs from an indoor trap to the main line benefit from an occasional scouring, especially if the cooking area utilizes a trash grinder. Outdoor interceptors often require jetting at the outlet, because minor soap residue and grease can coat the first length of pipe after a cover is opened. [Septic Pumping Elite Sanitation Services](#) Video examination is not compulsory on every go to, but it pays off when you have a repeating slow drain with no apparent cause.

Training the cooking area team to assist 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 reach the sink with a half inch of cold fry oil and a mound of french fries. Scrape plates into a strong waste container before cleaning. Use sink strainers and empty them into the trash, not the trap. Cool and consolidate fryer oil in a yellow grease container for recycling rather of pouring it down a drain to "clean it away."

Beware of miracle enzymes that declare to eat all the grease. Some biological additives can assist break down organics under a narrow set of conditions. Lots of just melt grease enough time to move it downstream, where it cools and embeds in a location you do not control. If your city permits particular dosing, follow their assistance and your service provider's recommendations. Never utilize caustic drain openers in a system connected to a trap. They attack gaskets, create poisonous fumes, and can drive fines if discovered during an inspection.

Small habits pay dividends. Keep the pre-rinse water hot but within the dish maker specification. Too hot and you flush melted grease past the baffles. Too cold and you collect solids much faster than needed. Validate that mop sinks do not bypass the trap. In older structures, I have discovered a mop sink connected directly to the hygienic line. That single pipe can carry enough food slurry to tip an interceptor out of compliance.

Handling after-hours emergency situations without drama

Backups choose their minutes. The ticket printer never ever slows, and neither does the wastewater. When the floor drain burps in front of the expo, you need a partner that responds to the phone, asks the best questions, and appears with the ideal gear.



A seasoned tech will ask about which drains pipes are sluggish, whether restrooms are affected, and when the last grease trap cleaning happened. That call determines whether to attack the indoor lines first or open the interceptor. If just the meal location is sluggish, we separate and jet that run. If toilets and several flooring drains are supporting, the blockage is likely beyond the interceptor, so we start outside. We carry absorbent pads to manage spill spread, a wet vac for indoor clean-up, and a strategy to keep crucial sinks on minimal usage while we work.

I recall a Friday service at a sports bar where the primary slowed an hour before kickoff. The interceptor was just 18 days past a pump-out, so we focused on the outlet line to the city primary. 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 area ran decreased rinse cycles for the very first quarter, and we set up a follow-up to re-slope the sagging area. Good emergency situation work buys time, but it must always end with a root cause and a prepared fix.

Where the waste goes, and why that matters

"Do you simply dispose it?" is a reasonable concern that visitors in some cases ask supervisors. The response should be clear. Brown grease from interceptors is transferred to an authorized center where it is separated. Water heads to a wastewater plant. The FOG layer and solids end up being feedstock for rendering, garden compost blends, or anaerobic food digestion, depending upon regional markets. In lots of locations, a portion ends up being biodiesel. The specific percentages vary due to the fact that disposal infrastructure is local. An urban district with several renderers will accomplish higher recycling rates than a rural county with one transfer station and long run costs.

Yellow grease, which is used fryer oil, is more valuable 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 billings and environmental story suffer.

Ask your grease trap company to share their disposal partners and common locations. A trusted hauler will **Grease Trap Pumping** send you weight tickets and be transparent about end usages. That openness belongs to compliance and part of your sustainability story to personnel and guests.

Cost, agreements, and what you actually 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. Beware of strategies that look too inexpensive to cover a full evacuation. A half pump that leaves the bottom layer behind constantly costs more later on. A solid agreement ought to specify the scope - complete pump and clean, small scraping, inspection of tees - and consist of disposal manifests. It must also specify emergency reaction times and after-hours rates.

Look for small value adds that matter. Images before and after prove the work and help you train personnel. A portal with historical 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. Inexpensive service that conceals the truth is not a bargain.

Five circumstances that change your schedule

- New or broadened fryer stations increase FOG load significantly
- Seasonal volume spikes, like summer outdoor patios or holiday banquets, compress capacity
- A shift to takeout-heavy operations brings more sauce and oil residues to the sink
- Cold weather thickens grease in outside lines and traps, particularly on overnight holds
- Staff turnover often erodes scraping and strainer habits till you retrain

Any among those can swing a trap from 15 percent to 30 percent between sees. A quick call to your company when your service changes saves you from guessing.



Special cases that require different tactics

Food trucks and kiosks share 2 restraints: tiny traps and limited storage. They fill quickly and often move in between commissaries. I recommend owners to log service dates on a calendar, not a mileage book. In many cities, mobile units must dispose at authorized stations, and the commissary is on the hook for violations if a renter's practices nasty the shared line. A single day of heavy frying can overflow a 50 gallon under-sink trap. Daily scraping and weekly pump-outs are not overkill in that format.

Mall food courts and multi-tenant complexes introduce shared traps. That suggests your compliance is partially connected to your neighbor's routines. Residential or commercial property supervisors ought to coordinate schedules and standardize practices. A good grease trap company will deal with the home manager to appoint costs relatively, typically by proportional flooring space or determined load if metering exists. When there is a shared trap, demand itemized manifests and pictures that reveal the shared condition.

Hotels are unique. Banquet spikes can discard a month's worth of load into a trap over a weekend. The solution is event-aware scheduling. If a hotel books a 300 individual wedding event weekend with a heavy hors d'oeuvres menu, we move the service within a week after the event, not at the end of the month. Housekeeping and room service can likewise influence load in older structures where sinks tie into unforeseen lines. A walkthrough and map with engineering avoids surprises.

Seasonal dining establishments deal with the winter issue in reverse. A beach grill may 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 in some cases winterize lines to prevent freeze-thaw damage. In very cold areas, we insulate or heat-trace vulnerable outside lines. Ice in a vented line creates suction issues that seem like a clog and are simply physics.

Choosing the right partner for your kitchen

When you veterinarian suppliers, inquire about experience with cooking areas like yours. A quick casual principle with a little indoor trap requires a team that will keep service unobtrusive and quick. A multi-unit group with outdoor interceptors requires constant reporting and foreseeable scheduling. Confirm licenses, insurance coverage, and disposal partners. Demand sample manifests and pictures so you know what to expect.

Service quality appears in how techs treat details. Do they determine and tape-record layers every time. Do they replace used gaskets proactively. Do they bring typical tees and baffles on the truck. Do they leave the website cleaner than they found it. It is not picky to ask. Kitchens run on requirements. Your grease trap service need to too.

A week in the life that keeps the line moving

On Monday, we hit a cafe with a 100 gallon indoor trap. The manager likes us in at 5:30 a.m. We cover the flooring, split the lid silently, and pull 35 gallons. The baffle looks clean. We scrape the walls, wipe the rim, replace the gasket we saw starting to flatten, and log 12 percent grease, 8 percent solids. We are out by 6:10. Prep never 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 leading 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 previously, 0 percent after. The chef

comes by, we chat about their new bone marrow appetizer, and I suggest moving from 90 days to 75 for winter season. He values the math behind it and signs the manifest.

Friday evening, a pizza place we do not service calls in a panic. Their flooring drain is bubbling into the salad station. We do not point fingers or talk contracts. We appear, ask the fast concerns, and discover their 750 gallon interceptor at 40 percent. We pump it, clear a wad of cheese and dough from the indoor run, and get them hopping by halftime. The owner texts the next early morning asking to set up a regular route. Not due to the fact that we were the least expensive, but because we worked like part of their team.

That rhythm is the backbone. Peaceful, early, comprehensive service most days. Calm, decisive action on the bad days. Truthful reporting all the time.

The little choices that add up to smooth service

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

If you are setting up service from scratch, begin with a site walk. Map your lines, locate every trap and sample port, and talk through your busiest periods. Ask for a first quarter on a conservative schedule and track layer development with each go to. Review that data and tune the period. Train new staff on scraping and straining as soon as they find out the meal maker. Keep your manifests in 2 places, one on paper, one digital. Basic, constant steps work.

Restaurants sell moments, not minutes. A line that never ever slows saves more than repair costs. It saves the guest experience. And that is [Grease Trap Pumping](#) what the right partner, the one who deals with grease as seriously [Septic Pumping](#) as you deal with mise en location, delivers with every quiet visit.

Elite Sanitation Services performs septic pumping

Elite Sanitation Services performs jetting services for commercial and residential properties

Elite Sanitation Services handles grease trap pump outs

Elite Sanitation Services collects yellow grease

Elite Sanitation Services serves restaurants

Elite Sanitation Services supports events

Elite Sanitation Services assists construction sites

Elite Sanitation Services operates in Mississippi

Elite Sanitation Services operates in Louisiana

Elite Sanitation Services is locally owned

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Elite Sanitation Services offers 24 7 availability

Elite Sanitation Services provides emergency support

Elite Sanitation Services delivers fast service

Elite Sanitation Services maintains large inventory

Elite Sanitation Services uses GPS tracking

Elite Sanitation Services offers disaster relief services

Elite Sanitation Services focuses on septic maintenance

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

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 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.