

**Business Name:** Elite Sanitation Services

**Address:** Saucier, MS 39574

**Phone:** (228) 297-4850

## 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

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- Monday through Sunday: Open 24 hours

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Most visitors will never consider the line buried outside the structure or the steel box under the dish station. They discover hot plates, smooth service, and a clean washroom. If any of those parts slow down, the dinner rush can fall apart within minutes. That is why an excellent grease trap company feels like part of your cooking area team. 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 definitive. Do it right, and you avoid fines, backups, and surprise closures. Do it wrong, and the very first sign may be the odor that wraps the hostess stand or a floor drain geyser

at 7:15 p.m. When I talk with operators who have steady compliance records, they deal with grease the way they deal with food security: a regular, not a reaction.

## **What a trap actually does, and what regulators care about**

Every commercial kitchen area produces FOG - fats, oils, and grease - along with food solids and warm water. Left unchecked, that mix cools and congeals inside pipelines, which narrows circulation and creates blockages. A properly sized trap or interceptor slows the wastewater so FOG can float and food solids can settle. Cleaner water exits to the sewer while the trap holds the rest till a scheduled pump out.

Inspection companies are not attempting to make life hard. They track FOG because the public sewage system is a shared resource. Obstructions send out sewage into streets and basements, and the cleanup expenses are not small. Most cities utilize a typical performance rule 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 flow still looks regular at your sink. That single line in an ordinance drives nearly every service schedule a grease trap company proposes.

Two points deserve linking. First, compliance is measured at the trap, not just at the manhole by the curb. Second, numerous inspectors will ask for service records throughout a spot check. A cool binder or a digital portal with manifests and pictures can make an assessment last 5 minutes rather of fifty.

## **Traps, interceptors, and the parts that matter**

There are two typical systems. A little in-kitchen trap sits under or near the sink, often between 20 and 100 gallons. It is compact and simple to install, however it fills rapidly and is simple to overload with warm water. The larger outdoor gravity interceptor, which can vary from 500 to 3,000 gallons in most restaurants, sits underground near the filling dock or parking lot. It provides 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 identify performance are easy and mechanical:

- Baffles that slow flow and make the grease layer form
- Inlet and outlet tees that set the water level and safeguard 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 routine that overlooks baffles or split tees will offer you a cleaned box with hidden problems. I have pulled tees that were held together by biofilm and luck. Change those parts throughout arranged check outs, not after a backup.

## **A morning on the truck, and the information that keep a kitchen moving**

A normal call begins early to prevent disrupting prep. The truck draws in [Grease Trap Pumping](#) before personnel get here, and the tech strolls the site. If it is an indoor trap, we put down floor defense and eliminate lids with care. If it is an outdoor interceptor, we utilize a lid lifter, set cones for security, and look for gas accumulation before opening. The vacuum tube does the heavy lifting, however the real work is slower: scraping the sidewalls, leaving the bottom solids, and washing without pressing grease downstream.

On one task, a restaurant with a 1,250 gallon interceptor near the alley, I discovered a small offset fracture in the outlet tee while scraping. The water level looked fine, and flow was decent. We replaced the tee for barely more than the labor it would have taken on an emergency call, then jetted the outlet line for 25 feet. The manager later on told me they utilized to get a random sewage system smell during breakfast as soon as a month. That smell disappeared after the tee fix. Quick swaps like that come from looking with intention, not simply pumping to the billing minimum.

Before we close a cover, we determine and tape-record three numbers: the leading grease layer, the settled solids layer, and the total depth of the trap. Those numbers tell you if the schedule is best or wandering. If we see 27 percent on a 90 day cycle, we will recommend a 60 day cycle or a menu tweak. If we see 10 percent at 60 days, we will suggest pressing to 90. This is where an excellent grease trap company saves money 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 writes a regional regulation that sets the 25 percent guideline, sampling procedures, and recordkeeping. Your health department might also keep in mind grease control throughout a regular health evaluation. On the hauling side, the transporter requires a waste hauler license and a disposal website that provides a weight ticket.

A total proof appears like this:

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

Many restaurants lose points not since their system failed, but due to the fact that a binder went missing. I advise managers to keep a hard copy log in the kitchen workplace and a digital copy in a cloud folder. A lot of grease trap service providers now include an online portal with PDF manifests and images. That is not a luxury, it is low-cost insurance coverage against a hurried inspection.

## **Building a service cadence that fits your kitchen**

There is no single best frequency. The schedule that works for a donut store 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 buffet. A meal machine that discharges at 160 degrees can liquefy grease long enough for it to race past a small trap, then cool and embed in downstream lines. A winter season cold wave can thicken grease in the parking lot pipeline and surprise everybody with an abrupt sluggish drain on Saturday.

You can turn this art into numbers. Start with the interceptor capacity and the 25 percent rule. A 1,000 gallon interceptor with a typical cross section may have about 40 inches of depth. Twenty five 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 might extend to a 90 day schedule. If you leap from 5 percent to 22 percent after a menu change, do not wait to adjust.

A real-world example helps. A hotel cooking area I dealt with ran a 750 gallon interceptor at 60 day periods. Their tape-recorded layers balanced 18 percent. After they added a 2nd fryer for a busy wedding event season, the

next measurement was available in at 27 percent at day 60. We moved to 45 days for the summertime. When events tapered, we returned to 60. The schedule followed the business, not the other method around.

## **A fast daily check that prevents big headaches**

- Peek at the flooring sinks and trench drains pipes for sluggish edges or bubbles throughout rinse
- Step near the indoor trap covers 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 bathroom fixtures after a big dish cycle
- Log the dish machine rinse temperature and keep it within spec

Three minutes with that list keeps you ahead of the majority of issues. The minute you observe a change in odor or noise, call your provider. Fixing an establishing constraint is less expensive than clearing a difficult blockage.

## **Cleaning, pumping, jetting, and what thorough service means**

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

Pumping refers to eliminating the contents with a vacuum truck. Cleaning indicates more than pumping. It includes scraping the walls and baffles, leaving settled solids, and rinsing the system to bring back capacity. Service goes a step further. It includes assessment of tees and gaskets, minor part replacements, and jetting short go to keep lines clear.

Here is the trap many fall under. A cheap pump-out that skims the top 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 visit. That is how operators end up with backups two weeks after a "service." Ask your grease trap company to document that they removed both the top 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. Brief runs from an indoor trap to the main line take advantage of a periodic scouring, especially if the cooking area uses a garbage grinder. Outside interceptors often require jetting at the outlet, considering that minor soap scum and grease can coat the very first length of pipe after a lid is opened. Video examination is not compulsory on every check out, however it settles when you have a recurring slow drain with no apparent cause.



## **Training the cooking area group to assist the system**

Traps are not magic boxes. What enters them still matters. The best grease trap service worldwide can not keep up if plates get to the sink with a half inch of cold fry oil and a mound of french fries. Scrape plates into a solid waste container before cleaning. Usage 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 putting it down a drain to "wash it away."

Beware of wonder enzymes that claim 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 sets in a place you do not manage. If your city allows specific dosing, follow their guidance and your supplier's recommendations. Never ever utilize caustic drain openers in a system connected to a trap. They assault gaskets, develop poisonous fumes, and can drive fines if discovered during an inspection.

Small routines 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 build up solids much faster than needed. Validate that mop sinks do not bypass the trap. In older buildings, I have found a mop sink tied straight to the hygienic line. That single pipe can bring sufficient food slurry to tip an interceptor out of compliance.

## **Handling after-hours emergency situations without drama**

Backups select their moments. The ticket printer never ever slows, and neither does the wastewater. When the floor drain burps in front of the exposition, you need a partner that addresses the phone, asks the ideal questions, and shows up with the ideal gear.

A seasoned tech will ask about which drains pipes are slow, whether restrooms are impacted, and when the last grease trap cleaning occurred. That call identifies whether to attack the indoor lines first or open the interceptor. If just the meal location is slow, we separate and jet that run. If bathrooms and multiple flooring drains pipes are supporting, the clog is likely beyond the interceptor, so we start outdoors. We carry absorbent pads to manage spill spread, a damp vac for indoor clean-up, and a plan to keep crucial sinks on restricted 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 actually formed 30 feet down the line where a grade change produced a small sag. We cut through it with a 3,000 psi jet and a warthog head, then flushed the line clear. The cooking area ran minimized rinse cycles for the first quarter, and we arranged a follow-up to re-slope the drooping section. Good emergency work purchases time, but it ought to always end with a root cause and a planned fix.

## **Where the waste goes, and why that matters**

"Do you just dispose it?" is a reasonable question that guests in some cases ask managers. The answer must be clear. Brown grease from interceptors is transported to an approved center where it is separated. Water heads to a wastewater plant. The FOG layer and solids end up being feedstock for rendering, compost blends, or anaerobic digestion, depending upon local markets. In lots of areas, a portion becomes biodiesel. The precise percentages differ because disposal facilities is local. A metropolitan district with numerous renderers will attain higher recycling rates than a rural county with one transfer station and long haul costs.

Yellow grease, which is used fryer oil, is better and much easier 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 typical locations. A reliable hauler will send you weight tickets and be transparent about end usages. That transparency becomes part of compliance and part of your sustainability narrative to personnel and guests.

## **Cost, agreements, and what you in fact buy**

Pricing varies by area, but you will see a mix of per-gallon rates, flat charges by trap size, and line products for jetting or parts. Be careful of plans that look too low-cost to cover a complete evacuation. A half pump that leaves the bottom layer behind constantly costs more later. A solid contract needs to specify the scope - full pump and clean, small scraping, examination of tees - and consist of disposal manifests. It must likewise define emergency situation response times and after-hours rates.

Look for little value adds that matter. Pictures before and after prove the work and assist you train staff. A portal with historical depth readings lets you argue for a schedule modification backed by information. Clear notes about baffle condition or deterioration prepare your spending plan for replacements instead of surprise expenditures. Cheap service that hides the fact is not a bargain.

## **Five circumstances that alter your schedule**

- New or broadened fryer stations increase FOG load significantly
- Seasonal volume spikes, like summertime patio areas 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 outdoor lines and traps, specifically on overnight holds
- Staff turnover typically erodes scraping and strainer habits till you retrain

Any among those can swing a trap from 15 percent to 30 percent in between gos to. A fast call to your company when your company changes conserves you from guessing.

## **Special cases that call for different tactics**

Food trucks and kiosks share 2 restraints: tiny traps and limited storage. They fill rapidly and typically move in between commissaries. I recommend owners to log service dates on a calendar, not a mileage book. In numerous cities, mobile systems must dump at approved stations, and the commissary is on the hook for infractions 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 means your compliance is partially connected to your neighbor's practices. Residential or commercial property managers ought to collaborate schedules and standardize practices. An excellent grease trap company will deal with the property manager to appoint costs fairly, often by proportional floor area or measured load if metering exists. When there is a shared trap, insist on detailed manifests and pictures that show the shared condition.

Hotels are special. 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 space service can also influence load in older buildings where sinks tie into unanticipated lines. A walkthrough and map with engineering prevents surprises.

Seasonal dining establishments face 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 often winterize lines to prevent freeze-thaw damage. In extremely cold areas, we insulate or heat-trace susceptible outside lines. Ice in a vented line creates suction issues that feel like a blockage and are just physics.

## **Choosing the ideal partner for your kitchen**

When you veterinarian service providers, inquire about experience with cooking areas like yours. A fast casual idea with a small indoor trap needs a team that will keep service inconspicuous and quick. A multi-unit group with outdoor interceptors requires consistent reporting and predictable scheduling. Validate authorizations, insurance, and disposal partners. Demand sample manifests and photos so you know what to expect.

Service quality appears in how techs treat information. Do they determine and record layers every time. Do they change worn 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 fussy to ask. Kitchen areas run on requirements. Your grease trap service must too.

## **A week in the life that keeps the line moving**

On Monday, we struck a coffee shop 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 observed starting to flatten, and log 12 percent grease, 8 percent solids. We are out by 6:10. Preparation never paused.

Wednesday is the steakhouse with the 1,500 gallon interceptor out back. We roll in at 7 a.m. Two cones near the covers, a quick gas sniff, and we open. It is 22 degrees outside, so we understand the top layer will be firm. 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 chat about their brand-new bone marrow appetizer, and I recommend moving from 90 days to 75 for winter season. He values the math behind it and indications 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 agreements. We appear, ask the quick concerns, and find their 750 gallon interceptor at 40 percent. We pump it, clear a heap of cheese and dough from the indoor run, and get them limping by halftime. The owner texts the next morning asking to establish a routine path. Not due to the fact that we were the most affordable, however since we worked like part of their team.

That rhythm is the backbone. Quiet, early, comprehensive service most days. Calm, definitive reaction on the bad days. Honest reporting all the time.

## **The small options that amount to smooth service**

A trustworthy grease trap company makes trust by removing drama. They adjust schedules to match your menu, teach personnel easy habits that keep pipelines clear, and document operate in a way that 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, ends up being background music to a smooth shift.



If you are setting up service from scratch, start with a site walk. Map your lines, find every trap and sample port, and talk through your busiest durations. Request a very first quarter on a conservative schedule and track layer growth with each go to. Evaluation that data and tune the interval. Train new personnel on scraping and straining as quickly as they learn the dish machine. Keep your manifests in two locations, one on paper, one digital. Basic, consistent steps work.

Restaurants sell minutes, not minutes. A line that never ever slows saves more than repair costs. It conserves the guest experience. And that is what the right partner, the one who deals with grease as seriously as you deal with mise en place, provides 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

Elite Sanitation Services operates in Louisiana

Elite Sanitation Services is locally owned

Elite Sanitation Services is locally operated

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

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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?

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

# Where does Elite Sanitation Services operate?

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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?

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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?

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

## What industries does Elite Sanitation Services serve?

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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?

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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?

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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?

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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?**

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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?**

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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?**

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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?**

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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?**

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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?**

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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.