

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

Business Hours

- Monday through Sunday: Open 24 hours

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If you cook for a living, you currently know that cooking area rhythm depends upon upstream choices nobody at the table ever sees. Grease management sits right on that list. A trap is not attractive, but when it supports on a Saturday double, there is absolutely nothing abstract about it. You can hear the floor sink burbling, smell the sour FOG - fats, oils, and grease - and watch prep grind to a stop while tickets keep printing. The very best operators I know treat their grease trap as part of the line, not a forgotten box in the basement or parking lot. That state of mind modifications everything, from how you prepare examinations to how you schedule pump-outs and document every step for the health department.

I have actually strolled into concealed pits that had not been opened in eight months, seen top baffles missing out on, and viewed a rag-tied dipstick masquerading as a measurement tool. I have actually likewise worked with teams that could recite their last 3 manifests from memory. The difference frequently comes down to a simple service strategy and a relationship with a reliable grease trap company that stands behind its work.

How grease traps truly deal with a hectic line

Most commercial traps do one task. They slow the wastewater long enough for FOG to separate and drift, while solids drop to the bottom. Baffles force a longer path so much heavier particles settle out and grease remains at the top. Traps are sized by circulation rate and retention time. If you push excessive water too quick, you blow right through the retention window and carry grease into the sewer. If you starve the trap, you risk solids building up and plugging internal passages. For under-sink systems, that balance occurs within a little stainless or polymer box. For in-ground interceptors, you are speaking about hundreds to thousands of gallons of working volume with manhole access.

The trap does not remove grease. It holds it till you remove it. That basic truth is why your maintenance cadence matters more than the sticker label on the lid.

The rule that conserves kitchens: 25 percent by volume

There is a factor inspectors bring a sludge judge or a significant rod. When the combined density of drifting grease and settled solids reaches approximately 25 percent of the trap's volume, the device quits working as developed. The precise mathematics can vary by jurisdiction, however the physics do not. At that point, the effective retention time drops, and grease sneaks past the outlet. You may see slow drains, smell, fruit flies, and that thin rainbow sheen on the outflow. More alarmingly, you may not see anything up until a rain occasion overwhelms the drain, combines with your discharge, and leaves you with a local expense you never ever budgeted for.

In practice, I suggest measuring a minimum of every four weeks on a new system till you understand your kitchen's FOG profile. Bakers, fry-heavy menus, and scratch kitchens that render their own fats produce various loads than salad-forward principles or commissaries with meal machines that pre-rinse strongly. The cadence you settle into must show what your eyes and measurements found, not what an old invoice stated last year.

Daily rituals that keep traps honest

Good grease management starts above the flooring. I have actually seen meal crews set the tone in the first hour after lunch, scraping plates into a lined bin instead of the sink. I have actually seen a sauté cook shut down a fryer throughout a lull, not out of thrift, but to keep oil from thinning and bleeding into his waste stream. Those micro-choices add up. A trap that fills to 25 percent in 8 weeks can slip to 6 if you get sloppy, or stretch to ten if the team deals with FOG like an expense center.

Small routines matter. Install sink strainers and empty them frequently. Label the can for yellow grease and train everybody to aim for it. Do not depend on enzyme or germs ingredients unless your local code allows them and your service provider indications off. Some jurisdictions treat additives like a crutch that develops downstream clogs. Nothing changes physical removal.

Inspections that are quickly, consistent, and recorded

When I speak with a new operator, we begin with an easy cadence. Weekly visual look for under-sink units, biweekly cover lifts for outdoors interceptors, and documented measurements a minimum of monthly up until the trendline is clear. If the trap is in a hard-to-reach place, we build the routine anyway. This is not busywork. The act of opening a lid and smelling the contents informs you things your POS will not. Sour egg notes suggest septic activity. A thick crust with hard edges can mean emulsified fats cooled fast and require agitation at service time.

Here is a lean checklist I give to kitchen supervisors finding out the routine.

- Verify fluid levels are below the outlet dam and keep in mind any rising after sink dumps.
- Measure grease cap and sludge layer depth with a significant rod or core sampler.
- Inspect baffles, gaskets, and inlet for damage or missing out on hardware.
- Record measurements, date, time, staff initials, and any smells or uncommon color.
- Snap a photo, especially before and after set up service.

Five minutes and a note pad will conserve you from many surprises. Staff grow to rely on the process when they see a sluggish pattern before it becomes a crisis.

Pump-outs, skimming, and what "clean" must mean

There is a world of distinction in between skimming and a full grease trap cleaning. Skimming gets rid of the drifting grease cap, which can buy time if a full service is due in a week and you have a vacation weekend ahead. It does not reset the trap. An appropriate pump-out pulls all contents, consisting of settled solids, and then scrapes or pressure cleans interior walls and baffles to break loose adhered FOG. Some traps have corners that build up product that never ever shows in a fast dip. If your service provider is in and out in eight minutes on a 1,000-gallon interceptor, they most likely did not do you any favors.

I request before-and-after photos from every grease trap service, plus a manifest showing volume and destination. Lots of municipalities need manifests, and the file secures you if the hauler discards illegally. Expect to see the transporter's license number and the receiving center noted. This is where a reputable grease trap company makes its keep. They know the guidelines, carry the right insurance coverage, and show up with devices that fits your access points without tearing up your lot.

Sizing schedules to real-world kitchens

Over the years, I have arrived on normal ranges that hold up throughout markets. Under-sink traps for single lines running lunch and supper can go 4 to 8 weeks in between full cleanings, presuming great plate scraping and personnel training. In-ground interceptors at 750 to 1,500 gallons often being in the 6 to 12 week variety. High-volume fry programs or 24-hour operations press the brief end. Hotel banquet kitchen areas or stadium concessions in some cases require a hybrid plan, with spot skimming in between complete pump-outs.

Weather contributes too. In cold months, fats harden faster. In hot months, odors intensify and can draw pests. If your restaurant runs seasonal menus, pay attention to how that shifts your FOG load. A switch to braised meats and gravy in winter season may push an extra week off your schedule, while summer season service with lighter sauces frequently eases the trap's burden.

What I expect from a professional provider

Partnering with the best group changes the formula. You are purchasing more than a pump [Jetting Services Elite Sanitation Services](#) truck. You are purchasing clear interaction, documentation you can hand to an inspector, and sufficient attention to catch concerns before they grow teeth. Here is a short set of concerns I bring to any very first meeting with a brand-new grease trap company.

- What is your basic scope for grease trap cleaning, consisting of scraping and baffle inspection?
- Can you offer manifests with getting facility information and photo documentation?
- How do you manage emergency calls, after-hours access, and lockbox keys?
- Are your service technicians trained on confined area and do you carry spill insurance?
- Do you track service intervals and alert us when our next cleaning is due?

You will find out a lot from how they answer. If every reaction is an unclear promise, keep looking. If they talk about regional code, can describe the 25 percent guideline without hedging, and inquire about your menu mix before pricing estimate a frequency, you are on a much better path.

The mathematics behind an excellent service plan

Let's take a mid-size casual concept with a 1,000-gallon in-ground interceptor, a two-bay sink, and a dish device with a pre-rinse sprayer. Typical ticket counts hit 500 covers on weekends, 250 on weekdays. Early measurements reveal a 2-inch grease cap building per month, with 1.5 inches of sludge. Over 3 months, you are at approximately 10 percent grease, 7 percent sludge, depending on trap measurements. You are trending towards the 25 percent limit at about 4 to 5 months. That recommends a 12 to 14 week full pump-out, with a fast check at week 8. If you add a fried chicken special that runs 3 nights a week, you may adjust down to 10 weeks throughout that discount. That is the sort of active planning that pays off.

One note on circulation: dish machines can blow out traps if staff run long cycles with lids off and pre-rinse heavy. Those makers release hot, often with surfactants that keep grease in suspension longer. If you observe a thinner cap and more shine at the outlet, talk with your supplier about baffle changes or a solids interceptor upstream of the main trap.

Inside the service day

On a clean-out day, I want the course clear, lids available, and the cooking area knowledgeable about the window. Good haulers stage cones, set absorbent pads, and work clean. They will vacuum contents leading to bottom, break the crust, and use a scraper or low-pressure rinse to remove adherent grease. For in-ground units, they ought to check inlet and outlet T's or baffles, change any missing gaskets, and confirm that the outlet is open and flowing. A credible grease trap service will not discard rinse water filled with grease into your landscaping. They will catch wash water and account for it in the manifest.

When they end up, we look together. If I see thick lines of stuck grease above the old waterline or strong mats still clinging to baffles, I ask them to end up the task. This is not being challenging. It safeguards your pipelines, your compliance record, and their reputation.

Documentation that withstands inspectors and landlords

Keep a binder or a shared digital folder with every receipt, manifest, and measurement log. I choose a basic page for each month with dates, staff initials, grease cap thickness, sludge depth, smell notes, and any corrective actions. Add images when you can. In a surprise evaluation, you can reveal a living record, not a guess. If you lease, many property owners need evidence of maintenance. That folder relaxes those discussions and speeds up lease renewals.

If your city problems FOG permits, understand the renewal date and conditions. Some need quarterly reports. Others top the time between services at 90 days no matter measurements. An excellent service provider will know local rules, however you bring the liability. Construct tips into your calendar.

Price is not practically the pump

Hauling charges vary by volume, frequency, and distance to the disposal center. Expect higher rates in markets where disposal sites are scarce. If a quote looks low, ask what is included. Some companies price a skim and a fundamental pump, then charge add-ons for scraping, after-hours access, and manifests. Others bundle everything in a flat rate that looks higher, however saves money when you need an emergency situation call at 2 a.m. Keep in mind that a missed week of service that leads to a backup can cost you more in labor, downtime, and sanitation than a year of set up cleanings.

I sometimes see operators press frequency to save a couple of hundred dollars per quarter, just to pay thousands when grease pushes downstream and clogs a shared line. If you ever divided a lateral with a next-door neighbor, coordinate cleaning schedules. Shared lines are a traditional source of finger-pointing when something goes wrong.



Edge cases the handbooks seldom cover

I have met traps constructed into odd corners of century-old buildings, with access under a detachable bar area and seven feet of crawlspace. These need portable vac units or staged pumping. Develop additional time and cost into those cleanings, and do not let anyone wedge a lid midway open up to conserve a minute. Security first. Confined space guidelines exist for a reason.

Outdoor interceptors under drive lanes need traffic-rated covers. If a delivery truck cracks a cover, fix it instantly. An open or broken cover is a safety threat and an invitation for surface area water to flood the trap. Heavy rain events can disturb trap function by diluting and cooling the contents quick. If you operate in a flood-prone zone, check traps after storms.

Grease additives can be another edge case. Enzymes and germs items often assist keep lines clear in between the sink and the trap, however they do not decrease the need for pumping. In some cities, they are limited. If you utilize them, track results. If you observe grease taking a trip past the trap or an odd foam layer, stop and reassess.

Building kitchen area culture around FOG

The most efficient programs I have seen treat FOG like stock. Chefs discuss yield when trimming brisket and about the expense of losing fryer oil to sloppy filtering. The exact same lens uses to grease trap efficiency. Short training hits during pre-shift can reinforce the how and the why. Show a picture of a healthy trap next to one with a 4-inch cap. Explain that fewer pump-outs originate from better plate scraping and wise fryer care. Tie a little efficiency perk to maintenance metrics if your culture supports it.

When staff rotate, re-train. Back-of-house turnover is genuine. A new dishwasher may have never seen a strainer basket. 5 minutes of coaching on the first day avoids months of pain.

Remote sensors, when they help and when they do not

Some operators install level sensors or FOG displays that ping a control panel when the grease cap or sludge reaches a set point. In multi-unit groups, this can be a gift. You get data across locations, area outliers, and plan paths. Sensing units work best in stable, in-ground interceptors. They have a hard time in little under-sink boxes where turbulence and temperature shifts can spoof readings. If you include tech, keep manual checks in your regimen up until you trust the pattern. No sensor changes a trained eye and a hand on the rod.



Preparing for the day something goes wrong

Even fantastic programs struck snags. A pump passes away on a holiday. A gasket tears and a lid will not seal. A fryer disposes by mishap and overwhelms the trap. Plan now. Keep a spill set on site with absorbents, nitrile gloves, and care tape. Post your company's emergency number and your account details near the service

location. Train one manager per shift to license an after-hours grease trap cleaning if needed. When you do call, be clear about access directions, lockbox codes, and any security alarms that will trip when a cover opens.

After an incident, document what occurred, why, what you did, and what you will alter. Inspectors value openness and restorative action plans. So do property managers and franchise auditors.

A brief story from the field

An area restaurant I dealt with ran a compact 750-gallon interceptor behind the building, fed by 2 lines and a dish maker. For many years, they cleaned it every 16 weeks since that is what the old GM had always done. We started measuring. In the winter season, they were fine at 14 to 16 weeks. In spring and summertime, with a pleased hour that leaned on fried snacks and a busy patio, they reached 25 percent around week 10. They had three small backups the previous summertime, each during storms. We moved to a 10-week schedule April through September, 14 weeks October through March. We added sink strainers, trained on scraping, and repaired a torn gasket the hauler had disregarded. Backups stopped. The yearly boost for additional cleanings had to do with what one backup had cost in labor and lost covers. No heroics, simply better info and a supplier who did the work completely and logged it well.

Bringing it all together

A grease trap is a holding tank in service of your operation. Treat it like a piece of vital equipment. Develop a measurement routine, choose a company who documents and cleans completely, and match your schedule to your actual FOG profile. Keep your team engaged with simple routines that minimize grease at the source. When you need assistance, call a grease trap company that addresses the phone, appears with the right tools, and understands your cooking area's reality at 5 p.m. On a Friday.

There is no single calendar that fits every restaurant. The best plan begins with a lid lifted, a rod dipped, and a conversation that connects what you prepare to what your trap sees. From inspections to pump-outs, the methods that stick are the ones you can maintain on your busiest days. If you keep that requirement, your grease trap service becomes just another smooth part of the line, and your guests never ever have to consider it.

Elite Sanitation Services performs septic pumping

Elite Sanitation Services performs jetting services for commercial and residential properties

Elite Sanitation Services handles grease trap pump outs

Elite Sanitation Services collects yellow grease

Elite Sanitation Services serves restaurants

Elite Sanitation Services supports events

Elite Sanitation Services assists construction sites

Elite Sanitation Services operates in Mississippi

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Elite Sanitation Services delivers fast service

Elite Sanitation Services maintains large inventory

Elite Sanitation Services uses GPS tracking

Elite Sanitation Services offers disaster relief services

Elite Sanitation Services focuses on septic maintenance

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](#)

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