

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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A loaded breakfast shift can turn unsightly in minutes when the dishwasher backs up and nasty water creeps throughout the flooring. Nine times out of 10, the offender is a disregarded grease trap. I have seen new managers learn this lesson the hard method, mopping in between orders while a plumbing professional rushes to the site. The fix is easy in concept, but it demands discipline. Grease management is not glamorous, yet it is one of the most dependable ways to safeguard margins, prevent fines, and keep a cooking area humming when tickets stack up.

This guide breaks down how grease traps work, how typically they need service, what an expert cleaning should include, how to choose a trustworthy grease trap company, and the small day-to-day routines that keep big problems off your shift log.

What a grease trap in fact does

Every kitchen puts fats, oils, and grease into wastewater. Even with scrapers, sink strainers, and staff who understand much better, some volume slips [Elite Sanitation Services Grease Trap Pumping](#) down the drain. The grease trap, in some cases called a grease interceptor, beings in that path and separates the floaters from the flow.

Inside a common unit, water from sinks and dishwashers goes into through an inlet, slows down in a chamber, and cools a little. Because fats and oils are less thick than water, they rise. Heavier food particles settle to the bottom as brown sludge. A baffle forces water to alter direction, which improves separation. Cleaner water exits through an outlet tee to the drain. The caught grease, called FOG in inspector shorthand, remains behind until a set up pump out.

There are 2 typical households. Under-sink traps are compact, typically between 10 and 50 gallons, located near the preparation or dish location. They fill quick in hectic kitchens and require regular service. Outdoor interceptors are bigger concrete or fiberglass tanks, anywhere from a couple of hundred to numerous thousand gallons, frequently buried near the structure. They hold more, which stretches the service period, however they feature gain access to, security, and permitting factors to consider that under-sink systems do not.

A correctly sized and set up system consists of a flow control device to prevent rises, correctly sized tees to minimize turbulence, and safe and secure, accessible lids. Shortcuts undermine the entire idea. I have seen traps without flow controls that churn like a blender throughout peak dish runs. That churn pushes grease downstream and beats the separation process.

Why routine cleaning is non-negotiable

Health, security, and regulatory compliance all satisfy at the trap. When an unit exceeds capability, grease follows the water and coats downstream piping. The first sign is usually a slow drain throughout rush. Next comes smell that does not go away with bleach, then the surprise of a surcharge from your utility for high FOG discharge. In some municipalities, repeat violations carry fines that injure more than a membership to a trustworthy grease trap service ever will.

Odors are more than a nuisance. They indicate anaerobic breakdown and the potential development of hydrogen sulfide, which can corrode metals and develop a security risk in enclosed spaces. Standing, oily water also brings in bugs and shortens the life of floor covering and grout. Your hood and fire suppression system will not care that the problem began in a trap. Grease is fuel. Keeping it consisted of is part of a broader fire danger strategy.

There is a guest experience angle also. Individuals forgive a wait. They do not forgive a dining room that smells like a drain. The majority of managers I appreciate deal with the trap like a walk-in fridge, something that always works since it is on a stringent maintenance clock.

How often must you schedule cleaning

Every center is various, so blanket guidelines miss the mark. A helpful criteria is the 25 percent guideline utilized by numerous inspectors. When the combined thickness of floating grease and settled solids reaches one quarter of the trap's liquid depth, efficiency drops quickly. At that point, schedule a cleaning.

In practice, frequency depends on menu, volume, and practices. A fast-casual burger principle with 80 seats that runs 7 days will frequently require an under-sink trap serviced every 2 to 4 weeks. A sushi bar with careful preparation and minimal frying may stretch to 6 to 8 weeks. Outside interceptors serving a hotel or food hall typically land between 1 and 3 months. Catering services with seasonal spikes often change schedules when wedding events strike. The only honest answer is to keep an eye on and adjust.

Start with a brief cycle if you have no history. After a few services, examine the manifests and any pictures your supplier took. If the unit is not near to 25 percent at 2 weeks, press it to three, then 4, and stop when you approach that threshold. If you add a fryer bank or open for weekend breakfast, tighten up the interval for a number of cycles and see how the numbers move.

Avoid false self-confidence. Enzyme items that appear to "absorb" grease can emulsify fats momentarily, sending them farther downstream where they cool and resolidify. The trap may look cleaner, but your personal line or the community primary might pay the price.

What an expert grease trap cleaning should include

Not all service is developed equal. An appropriate job is more than a quick skim of the top layer. In a [Septic Pumping](#) thorough see, the crew will arrive with a vacuum truck or portable unit suitable for the trap's place. They will eliminate the lids with care to avoid harmful gaskets or stripping bolts. Before pumping, they might measure density with a slotted stick or electronic probe to record conditions.

Pumping needs to be total. That implies floating grease, settled solids, and the watery middle layer are all left. In a heavy kitchen, the settled layer can match the grease cap and will not budge without agitation. The service technician must scrape interior walls and baffles to get rid of sticky residue, then rinse with water to carry loosened product into the vacuum tube. If the system connects to a long lateral that is susceptible to buildup, a good team will offer to hydro jet the linking line to prevent constrictions just outside the trap.

While the system is open, a short evaluation settles. Try to find split baffles, missing out on or brief outlet tees, compromised gaskets, loose bolts, and rust. I have seen outlet tees fall off into the tank, which allows grease to bypass separation totally. If the trap is inside, look for weeping around joints and covers. Outdoors, guarantee surrounding soil is graded so stormwater does not wash into the tank.

Before lids go back on, the specialist refills the trap with clean water to the correct operating level. This primes the separation process and prevents smells that can emerge when an empty trap sits idle.

Documentation ought to follow. Anticipate a manifest that lists volume eliminated, disposal site, time, date, and the service technician's name or signature. Many jurisdictions need the generator, not simply the grease trap company, to keep these records for multiple years. Images of in the past and after conditions help you prove compliance during inspections.

The day-to-day and weekly practices that make a difference

You can not contract out every piece of grease control. The very best cooking areas combine a trustworthy grease trap service with little regimens that lower load. Below is a short list any supervisor can carry out without blowing up a shift.

- Scrape and wipe pans, trays, and plates into the trash before washing. A rubber spatula and a stack of deli paper near the meal pit make this easier than lecturing staff.
- Empty, clean, and re-seat sink strainers and flooring drain baskets before each service block. A complete strainer is theater, not filtration.
- Train meal and prep personnel to use warm, not boiling, water. Extremely hot water can temporarily melt fats and push them past the separation point, then they strengthen in the line.
- Keep a simple log at the dish station. A quick initial each day for "strainers checked" and "waste oil bin closed" develops responsibility without micromanaging.
- Store waste oil in a lidded, labeled container away from traffic. Spills around the bin typically find the nearby trench drain, which beats the whole system.

These little steps lower the amount of FOG your trap requires to handle and typically buy you an additional week or two in between services without risk.

Choosing the ideal grease trap company

A reputable partner matters. Prices differ, but the real difference appears on a rainy Friday when your phone rings at 7 p.m. A reliable company is simple to reach, follows the rules, and keeps your place out of problem. When you examine options, focus on the fundamentals below.

- Licensing, insurance coverage, and disposal qualifications. Ask where they take the waste and request a sample manifest. If they are reluctant, move on.
- Proof of training and safety treatments. Technicians must comprehend restricted area dangers, lockout requirements for meal pumps, and how to handle hydrogen sulfide exposure.
- Equipment matched to your website. Tight indoor traps need portable vacuums with smell control, not a jury-rigged shop vac. Outside interceptors require a truck with sufficient tube and suction.
- Documentation and suggestions. Look for providers that supply digital service reports with pictures, track the 25 percent rule, and send out schedule prompts before you are overdue.
- Responsiveness and after-hours capability. Emergencies do not wait on service hours. Ask how they handle nights, weekends, and holidays, and what the premium is.

Anyone can price estimate a low rate by skimming or cutting corners on disposal. That deal vaporizes when an utility fine or a backflow strikes. The ideal company treats your trap like critical infrastructure, not a quick stop.

What it costs and how to budget

Costs track with access, size, and frequency. For a little under-sink trap, expect a grease trap cleaning fee in the range of 100 to 250 dollars per check out in many markets. Outdoor interceptors normally run 300 to 800 dollars, though huge tanks or tough access can press into four figures. After-hours or emergency calls typically include 25 to half. Hydro jetting the lateral, if needed, adds another 150 to 400 dollars depending upon length and complexity.

Contracts can save cash if they guarantee frequency and scope. A quarterly strategy that consists of assessment images and line jetting once annually typically pencils out when compared to erratic, last-minute calls. Align service dates with predictable peaks. If your outdoor patio opens in April, arrange an extra pump out late March, not after the first bright Saturday wrecks your drains.

Avoid false economies. Skipping one service to save 400 dollars looks smart till a Saturday backup forces you to comp 75 meals and pay overtime while a crew vacuums at midnight. The softer expenses, like bad reviews and stressed out staff, rarely show on a spreadsheet but feel real in a tight labor market.

Staying certified without losing sleep

Regulations vary by city and county, but inspectors normally desire 2 things. Keep discharge below FOG limits, and keep records that show you try. Post your maintenance schedule where staff can discover it. Keep copies of manifests for a minimum of three years, longer if your town says so. Some areas need that a certified grease trap company haul and get rid of waste at authorized centers. Others specify a maximum period between services no matter load. Know your regional rules. Providers who operate in your area daily **Jetting Services elitesanitationservices.com** can normally brief you in ten minutes.

Sampling ports assist, especially on outdoor interceptors. They permit inspectors to check effluent without opening the primary tank. If your system lacks one, think about including it during a restoration. Some utilities charge surcharges based upon FOG concentration or biochemical oxygen need. Excellent records will help you contest outliers.



Train staff on what not to pour down drains pipes. Gray areas turn up. Stock pots with rich remoulade are not soup when it concerns FOG. Cooling and skimming into strong waste before cleaning pays off. So does a clear policy on wiping down fryers before washdown, not throughout it.

Troubleshooting common problems

Odors that linger around the meal location typically point to a dry trap or a poor cover seal. After a pump out, make sure the service technician refills the system. If smells persist, examine gaskets, bolts, and any hairline fractures. A little bead of gas-tight sealant can make a big distinction on older metal lids.

Slow drains pipes after service suggest one of two things. Either the outlet tee is misaligned or missing out on, or the linking line needs hydro jetting. I have actually also seen flow restrictor orifices block with rice or vegetable matter, which starves the trap and backs up sinks. A proficient professional will pull and clear the orifice plate. Do not expand the hole to "repair" the issue. That change increases velocity, decreases separation, and sends grease downstream.

Recurring alarms in kept an eye on systems can stem from overuse of hot water to chase grease, enzyme usage that emulsifies, or just a small trap for the present menu. If you included fryers, think about an extra solids interceptor upstream and a tighter schedule. In winter season, grease can congeal quickly in outside lines. Insulating exposed sections, running a quick warm water flush before opening, and making sure doors near meal areas close well can help.



Dishwashers deserve attention. High temp makers can increase flow and temperature, which might interrupt separation in a small under-sink system. If area allows, some kitchens route dishwasher discharge through a dedicated solids interceptor or into a somewhat bigger trap to handle surges.

The reality about ingredients and enzymes

There is a market for biological and chemical additives that guarantee to reduce pumping needs. In certain regulated cases, bioaugmentation can help manage smell and improve breakdown of residual organics on walls. The keyword is recurring. Additives are not a replacement for physical elimination of FOG and solids. Municipalities frequently limit or ban items that emulsify grease because they push the issue into public lines. Before you trial anything, check local guidelines and collaborate with your provider. If you decide to use an additive, treat it like a deodorizer with side benefits, not a service replacement.

Safety matters more than speed

Small under-sink traps lull individuals into casual habits. Nevertheless, moving covers, scraping interiors, and rinsing with warm water produce burn and cut threats. Wear gloves, eye protection, and closed-toe shoes. Keep degreasers off the floor to avoid slips. Never ever leave a lid off during service, even for a minute. A falling ladle or a staffer's foot will cost far more time than reseating a panel twice.



Outdoor interceptors raise the stakes. Large tanks can include harmful gases and low oxygen levels. Entry into a tank is a restricted space task that requires training, monitoring, and rescue planning. Do not let anyone climb into a tank to obtain a dropped tool or reposition a tee. A respectable grease trap service will deal with interior work with correct devices and permits.

Vehicles and hoses near filling docks can create journey dangers and obstruct fire lanes. An excellent team will cone off the area, run hoses securely, and coordinate timing with your shipments. If you have a valet or a line of visitors close by, think about early morning or late night service to avoid conflicts.

Design tweaks and clever upgrades

If you are remodeling or developing out a brand-new concept, make the effort to get grease management right. Sizing matters. Use peak flow estimations, not averages. Include a little bit of headroom for development or menu changes. Install a solids interceptor upstream of the main trap if you ***Grease Trap Pumping*** prep a lot of rice, pasta, or vegetable trimmings. That little box catches sink debris and reduces how typically your primary system fills with sludge.

Specify accessible covers that can be removed without moving equipment. On outside systems, plan for truck gain access to within hose pipe variety. Long terms around corners cost time and boost smell danger. Add a tasting port and a seclusion valve if your code enables. These bits do not add much to the expense however repay during examinations and any future troubleshooting.

Monitors that track grease depth can help in high volume, multi-tenant properties. Cellular or Wi-Fi sensors alert you when levels approach the service limit. The hardware has actually enhanced over the last few years, with much better battery life and less false positives. They will not change a qualified tech's eye, but they can prevent a missed cycle when a manager goes on leave.

A brief case study from a hectic fry kitchen

A fried chicken principle I worked with opened a second area in a college town. Exact same menu, similar seating, however they cut the grease trap service from every three weeks to every 6 because the new store had a somewhat larger under-sink unit. Within two months, the meal area smelled like a dumpster on humid days and the flooring drains burped during the dinner rush. The grease trap company pulled records and revealed that the settled solids layer was the real issue. The new shop had a much heavier preparation load, so more batter and crumbs reached the trap. The solution was easy. They set up a compact solids interceptor upstream and returned to a 3 week schedule. Smells vanished, drains pipes relaxed, and they actually conserved cash by preventing 2 emergency calls in the next quarter.

Bringing everything together on a hectic schedule

Grease control rewards routine. Define a service period that keeps you below the 25 percent threshold. Pair that with simple personnel habits, a log, and a partner you can reach when it matters. Deal with documentation like clean walkthroughs, not paperwork. When you explore service providers, concentrate on security, disposal openness, and proof that they will be there on tough nights, not simply slow Tuesdays.

A kitchen area that prepares for grease runs smoother. Guests never think about your trap, and that is the point. With the best grease trap service in location, you will invest less time reacting and more time serving. If you have not taken a look at your schedule or manifests in a while, pull the last 3 and make 2 calls. First, ask your team what they see and smell throughout peak meal runs. Second, speak to your grease trap company about whether the interval, scope, and jetting cadence still fit your existing volume. A 15 minute check can prevent a very public mess and a couple of thousand dollars of pain.

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

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Elite Sanitation Services offers disaster relief services

Elite Sanitation Services focuses on septic maintenance

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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 Monday thru Sunday 24-hours a day

How can I contact Elite Sanitation Services?

You can contact Elite Sanitation Services by phone at: [\(228\) 297-4850](tel:(228)297-4850), visit their website at <https://elitesanitationservices.com/> or connect on social media via [Facebook](#)

After dinner at [Juan Tequila's](#) in Saucier restaurant operators often depend on Septic Pumping Grease Trap Pumping Jetting Services to support smooth daily operations and busy events.