

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 understand that kitchen area rhythm depends upon upstream choices no one at the table ever sees. Grease management sits right on that list. A trap is not attractive, however 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 halt while tickets keep printing. The very best operators I understand treat their grease trap as part of the line, not a forgotten box in the basement or parking lot. That state of mind changes everything, from how you plan evaluations to how you schedule pump-outs and document every action for the health department.

I have strolled into concealed pits that had not been opened in 8 months, seen leading baffles missing out on, and saw a rag-tied dipstick masquerading as a measurement tool. I have actually also worked with groups that could recite their last three manifests from memory. The difference frequently comes down to an easy service method and a relationship with a reliable grease trap company that supports its work.

How grease traps actually deal with a hectic line

Most commercial traps do one task. They slow the wastewater enough time for FOG to separate and drift, while solids drop to the bottom. Baffles force a longer course so much heavier particles settle out and grease remains at the top. Traps are sized by flow rate and retention time. If you push excessive water too quickly, you blow right through the retention window and bring grease into the sewage system. If you starve the trap, you run the risk of 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 eliminate grease. It holds it until you remove it. That basic reality is why your maintenance cadence matters more than the sticker label on the lid.

The guideline that saves kitchens: 25 percent by volume

There is a factor inspectors carry 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 specific math can differ by jurisdiction, however the physics do not. At that point, the reliable retention time drops, and grease sneaks past the outlet. You may see slow drains, odor, fruit flies, which thin rainbow sheen on the outflow. More dangerously, you might not see anything until a rain event overwhelms the sewer, blends with your discharge, and leaves you with a community bill you never allocated for.

In practice, I recommend measuring a minimum of every four weeks on a new system till you understand your kitchen area's FOG profile. Bakers, fry-heavy menus, and scratch kitchen areas that render their own fats produce various loads than salad-forward ideas or commissaries with meal devices that pre-rinse strongly. The cadence you settle into need to show what your eyes and measurements found, not what an old billing said last year.

Daily routines that keep traps honest

Good grease management starts above the floor. I have actually enjoyed meal crews set the tone in the very first hour after lunch, scraping plates into a lined bin instead of the sink. I have actually seen a sauté cook turned off a fryer throughout a lull, not out of thrift, however to keep oil from thinning and bleeding into his waste stream. Those micro-choices build up. A trap that fills to 25 percent in eight weeks can slip to 6 if you get sloppy, or stretch to 10 if the group treats FOG like a cost center.

Small practices matter. Install sink strainers and empty them typically. Label the can for yellow grease and train everybody to aim for it. Do not depend on enzyme or bacteria additives unless your regional code permits them and your supplier indications off. Some jurisdictions deal with additives like a crutch that produces downstream obstructions. Nothing replaces physical removal.

Inspections that are quick, constant, and recorded

When I seek advice from a new operator, we start with an easy cadence. Weekly visual checks for under-sink systems, biweekly lid lifts for outside interceptors, and recorded measurements a minimum of month-to-month up until the trendline is clear. If the trap is in a hard-to-reach place, we build the habit anyhow. This is not busywork. The act of opening a cover and smelling the contents tells you things your POS will not. Sour egg notes suggest septic activity. A thick crust with hard edges can mean emulsified fats cooled quick and require agitation at service time.

Here is a lean list I provide to kitchen area managers learning the routine.

- Verify fluid levels are listed 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, personnel initials, and any smells or unusual color.
- Snap an image, specifically before and after set up service.

Five minutes and a note pad will save you from the majority of surprises. Personnel grow to rely on the procedure when they see a sluggish trend before it becomes a crisis.

Pump-outs, skimming, and what "clean" ought to mean

There is a world of difference in between skimming and a full grease trap cleaning. Skimming removes the drifting grease cap, which can buy time if a full service is due in a week and you have a holiday weekend ahead. It does not reset the trap. A proper pump-out pulls all contents, including settled solids, and after that scrapes or pressure cleans interior walls and baffles to break loose adhered FOG. Some traps have corners that accumulate product that never shows in a quick dip. If your service provider is in and out in 8 minutes on a 1,000-gallon interceptor, they most likely did refrain from doing you any favors.

I request for before-and-after photos from every grease trap service, plus a manifest revealing volume and destination. Numerous towns require manifests, and the document safeguards you if the hauler disposes illegally. Anticipate to see the transporter's authorization number and the receiving center noted. This is where a trustworthy grease trap company makes its keep. They understand the rules, carry the right insurance, and appear with devices that fits your access points without destroying your lot.

Sizing schedules to real-world kitchens

Over the years, I have actually arrived at normal ranges that hold up across markets. Under-sink traps for single lines running lunch and dinner can go 4 to 8 weeks between complete cleanings, assuming good plate scraping and personnel training. In-ground interceptors at 750 to 1,500 gallons frequently being in the 6 to 12 week range. High-volume fry programs or 24-hour operations push the short end. Hotel banquet kitchen areas or arena concessions in some cases need a hybrid strategy, with area skimming in between complete pump-outs.

Weather contributes too. In cold months, fats cake much faster. In hot months, smells heighten 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 might press an extra week off your schedule, while summertime service with lighter sauces typically reduces the trap's burden.

What I anticipate from an expert provider

Partnering with the best team changes the equation. You are buying more than a pump truck. You are purchasing clear interaction, paperwork you can hand to an inspector, and adequate attention to capture concerns before they grow teeth. Here is a short set of questions I give any very first conference with a brand-new grease trap company.

- What is your basic scope for grease trap cleaning, consisting of scraping and baffle inspection?
- Can you provide manifests with getting center details and photo documentation?
- How do you manage emergency calls, after-hours gain access to, and lockbox keys?
- Are your technicians trained on confined space and do you bring 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 address. If every response is an unclear promise, keep looking. If they talk about regional code, can explain the 25 percent guideline without hedging, and ask about your menu mix before quoting a frequency, you are on a much better path.

The mathematics behind a great service plan

Let's take a mid-size casual idea with a 1,000-gallon in-ground interceptor, a two-bay sink, and a meal machine with a pre-rinse sprayer. Typical ticket counts struck 500 covers on weekends, 250 on weekdays. Early

measurements reveal a 2-inch grease cap building each month, with 1.5 inches of sludge. Over 3 months, you are at roughly 10 percent grease, 7 percent sludge, depending upon trap measurements. You are trending towards the 25 percent limit at about four to five months. That recommends a 12 to 14 week complete pump-out, with a quick check at week 8. If you include a fried chicken special that runs three nights a week, you might adjust down to 10 weeks throughout that promotion. That is the kind of nimble preparation that pays off.

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

Inside the service day

On a clean-out day, I want the path clear, lids accessible, and the kitchen area knowledgeable about the window. Great 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 must check inlet and outlet T's or baffles, change any missing gaskets, and verify that the outlet is open and streaming. A respectable grease trap service will not dispose rinse water filled with grease into your landscaping. They will record 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 holding on to baffles, I ask to finish the task. This is not being challenging. It safeguards your pipelines, your compliance record, and their reputation.



Documentation that stands up to inspectors and landlords

Keep a binder or a shared digital folder with every invoice, manifest, and measurement log. I prefer a simple page for each month with dates, personnel initials, grease cap density, sludge depth, smell notes, and any restorative actions. Add photos when you can. In a surprise inspection, you can reveal a living record, not a guess. If you

rent, lots of proprietors require evidence of maintenance. That folder calms those conversations and accelerate lease renewals.

If your city issues FOG permits, understand the renewal date and conditions. Some need quarterly reports. Others cap the time in between services at 90 days despite measurements. A good company will know local rules, however you bring the liability. Construct suggestions into your calendar.

Price is not just about the pump

Hauling fees differ by volume, frequency, and distance to the disposal facility. Anticipate higher rates in markets where disposal sites are scarce. If a quote looks low, ask what is consisted of. Some companies price a skim and a fundamental pump, then charge add-ons for scraping, after-hours access, and manifests. Others bundle whatever in a flat rate that looks greater, but saves money when you require 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 scheduled cleanings.

I in some cases see operators push frequency to save a few hundred dollars per quarter, only to pay thousands when grease Septic Pumping elitesanitationservices.com pushes downstream and obstructs a shared line. If you ever divided a lateral with a next-door neighbor, coordinate cleaning schedules. Shared lines are a timeless source of finger-pointing when something goes wrong.

Edge cases the handbooks rarely cover

I have fulfilled traps constructed into odd corners of century-old structures, with access under a removable bar area and 7 feet of crawlspace. These need portable vac systems or staged pumping. Construct extra time and cost into those cleanings, and do not let anyone wedge a lid halfway available to save a minute. Security first. Restricted space guidelines exist for a reason.

Outdoor interceptors under drive lanes require traffic-rated lids. If a delivery van fractures a cover, repair it instantly. An open or damaged lid is a safety risk and an invite for surface water to flood the trap. Heavy rain occasions can distress trap function by watering down and cooling the contents quick. If you operate in a flood-prone zone, check traps after storms.

Grease ingredients can be another edge case. Enzymes and germs items sometimes assist keep lines clear in between the sink and the trap, but they do not reduce the need for pumping. In some cities, they are restricted. If you use them, track outcomes. If you notice grease taking a trip past the trap or an odd foam layer, stop and reassess.

Building kitchen culture around FOG

The most efficient programs I have seen reward FOG like stock. Chefs discuss yield when trimming brisket and about the cost of losing fryer oil to careless filtering. The Septic Pumping very same lens applies to grease trap performance. Short training hits throughout pre-shift can reinforce the how and the why. Show an image of a healthy trap beside one with a 4-inch cap. Discuss that fewer pump-outs originate from better plate scraping and clever fryer care. Connect a little efficiency benefit to maintenance metrics if your culture supports it.

When staff turn, re-train. Back-of-house turnover is real. A new dishwashing machine may have never seen a strainer basket. Five minutes of training on day one avoids months of pain.



Remote sensors, when they assist and when they do not

Some operators install level sensing units or FOG screens 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 throughout areas, spot outliers, and plan paths. Sensing units work best in steady, in-ground interceptors. They struggle in small under-sink boxes where turbulence and temperature level shifts can spoof readings. If you add tech, keep manual checks in your routine until you trust the pattern. No sensing unit replaces a trained eye and a hand on the rod.



Preparing for the day something goes wrong

Even fantastic programs hit 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. Strategy now. Keep a spill package on website with absorbents, nitrile gloves, and care tape. Post your service provider's emergency number and your account information near the service location. Train one manager per shift to authorize an after-hours grease trap cleaning if required. When you do call, be clear about access instructions, lockbox codes, and any security alarms that will trip when a cover opens.

After an occurrence, document what happened, why, what you did, and what you will change. Inspectors appreciate openness and restorative action plans. So do landlords and franchise auditors.

A short story from the field

A neighborhood restaurant I worked with ran a compact 750-gallon interceptor behind the structure, fed by two lines and a meal device. For years, they cleaned it every 16 weeks [Grease Trap Pumping](#) because that is what the old GM had actually always done. We began determining. In the winter season, they were fine at 14 to 16 weeks. In spring and summer, with a delighted hour that leaned on fried snacks and a busy outdoor patio, they reached 25 percent around week 10. They had 3 little backups the previous summertime, each during storms. We moved to a 10-week schedule April through September, 14 weeks October through March. We included sink strainers, trained on scraping, and fixed a torn gasket the hauler had overlooked. Backups stopped. The annual cost increase for additional cleanings had to do with what one backup had cost in labor and lost covers. No heroics, simply better information and a company who did the work entirely and logged it well.

Bringing everything together

A grease trap is a holding tank in service of your operation. Treat it like a piece of important equipment. Develop a measurement habit, pick a provider who documents and cleans up thoroughly, and match your schedule to your actual FOG profile. Keep your group engaged with simple routines that reduce grease at the source. When

you require aid, call a grease trap company that responds to the phone, appears with the right tools, and comprehends your kitchen area's truth at 5 p.m. On a Friday.

There is no single calendar that fits every restaurant. The best strategy starts with a cover lifted, a rod dipped, and a conversation that links what you cook to what your trap sees. From evaluations to pump-outs, the strategies that stick are the ones you can maintain on your busiest days. If you keep that requirement, your grease trap service ends up being just another smooth part of the line, [Jetting Services](#) and your guests never ever need 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

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 visit to [Saucier Park Walking Trail Splash Pad](#) in Saucier property owners and event planners often arrange Septic Pumping Grease Trap Pumping Jetting Services to keep nearby sites clean ready and convenient.