

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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Saucier, MS 39574

Business Hours

- Monday through Sunday: Open 24 hours

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

What a trap really does, and what regulators care about

Every commercial kitchen area produces FOG - fats, oils, and grease - in addition to food solids and hot water. Left untreated, that mix cools and congeals inside pipelines, which narrows circulation and develops blockages. An effectively sized trap or interceptor slows the wastewater so FOG can drift and food solids can settle. Cleaner water exits to the drain while the trap holds the rest up until an arranged pump out.

Inspection agencies are not attempting to make life hard. They track FOG since the public drain is a shared resource. Clogs send sewage into streets and basements, and the clean-up expenses are not small. Many cities utilize a typical efficiency guideline called the 25 percent threshold. If the combined grease and solids inside your trap exceed 25 percent of its depth, the trap is thought about out of compliance, even if flow still looks regular at your sink. That single line in a regulation drives almost every service schedule a grease trap company proposes.

Two points are worth connecting. First, compliance is determined at the trap, not simply at the manhole by the curb. Second, many inspectors will request service records during a check. A neat binder or a digital portal with manifests and photos can make an examination last five minutes rather of fifty.

Traps, interceptors, and the parts that matter

There are 2 typical systems. A little in-kitchen trap sits under or near the sink, often between 20 and 100 gallons. It is compact and easy to install, however it fills quickly and is simple to overload with hot water. The larger outside gravity interceptor, which can vary from 500 to 3,000 gallons in a lot of restaurants, sits underground near the loading dock or parking lot. It provides more retention time and forgiveness when volume spikes, however it needs a vacuum truck and a bit more coordination to service.

No matter the size, the parts that determine performance are basic and mechanical:

- Baffles that slow circulation and make the grease layer form
- Inlet and outlet tees that set the water level and protect downstream piping
- Gaskets and covers that keep air out and odors in
- Sample ports where inspectors can dip and take readings

A grease trap service routine that neglects baffles or split tees will offer you a cleaned up box with concealed problems. I have actually pulled tees that were held together by biofilm and luck. Change those parts throughout scheduled visits, not after a backup.

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

A typical call starts early to prevent interrupting prep. The truck draws in before staff get here, and the tech strolls the site. If it is an indoor trap, we lay down flooring security and remove lids with care. If it is an outside interceptor, we utilize a lid lifter, set cones for safety, and check for gas accumulation before opening. The vacuum tube does the heavy lifting, but the real work is slower: scraping the sidewalls, leaving the bottom solids, and washing without pressing grease downstream.

On one job, a bistro with a 1,250 gallon interceptor near the alley, I observed a little offset crack in the outlet tee while scraping. The water level looked great, and circulation was decent. We replaced the tee for hardly more than the labor it would have taken on an emergency situation call, then jetted the outlet line for 25 feet. The supervisor later informed me they used to get a random sewer smell during breakfast as soon as a month. That odor disappeared after the tee fix. Quick swaps like that come from looking with intention, not just pumping to the billing minimum.

Before we close a lid, we determine and tape three numbers: the top 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 suggest a 60 day cycle or a menu fine-tune. If we see 10 percent at 60 days, we will recommend pushing to 90. This is where an excellent grease trap company saves cash without testing your luck.

[*Jetting Services*](#)

The compliance web, simplified

Multiple firms touch FOG. At the top, the EPA delegates commercial pretreatment to towns. The city or wastewater district writes a local regulation that sets the 25 percent guideline, tasting procedures, and

recordkeeping. Your health department might likewise note grease control during a regular health inspection. On the carrying side, the transporter requires a waste hauler authorization and a disposal website that releases a weight ticket.

A complete proof looks like this:

- A service manifest with date, place, gallons got rid of, and signatures
- Photo proof of the condition before and after, when practical
- A disposal receipt that reveals the waste reached an authorized facility
- Notes on repairs, jetting, or overflowing conditions

Many restaurants lose points not due to the fact that their system stopped working, however since a binder went missing out on. I encourage managers to keep a paper copy log in the cooking area workplace and a digital copy in a cloud folder. A lot of grease trap company now consist of an online portal with PDF manifests and photos. That is not a high-end, it is inexpensive insurance versus a rushed inspection.

Building a service cadence that fits your kitchen

There is no single right frequency. The schedule that works for a donut store may choke a steakhouse. The 5 levers that matter many are menu, volume, water temperature level, personnel habits, and ambient conditions. Fryers and grill-heavy menus send more FOG to the trap than a buffet. A dish machine that discharges at 160 degrees can melt grease long enough for it to race past a little trap, then cool and set in downstream lines. A winter cold snap can thicken grease in the parking area pipeline and surprise everyone with an abrupt sluggish drain on Saturday.

You can turn this art into numbers. Start with the interceptor capability and the 25 percent rule. A 1,000 gallon interceptor with a normal cross section might have about 40 inches of depth. Twenty 5 percent is 10 inches of combined grease and solids. If you track development at 1 inch per week, you will hit 25 percent around week 10, so a 60 to 75 day service window integrates in a cushion. If you see 0.5 inches weekly on logs, you might extend to a 90 day schedule. If you jump from 5 percent to 22 percent after a menu change, do not wait to adjust.

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

A fast everyday check that avoids huge headaches

- Peek at the floor 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 restroom fixtures after a huge meal cycle
- Log the dish machine rinse temperature level and keep it within spec

Three minutes with that list keeps you ahead of the majority of issues. The moment you see a modification in smell or sound, call your company. Fixing a developing limitation is less expensive than clearing a hard blockage.

Cleaning, pumping, jetting, and what comprehensive service means

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

Pumping describes removing the contents with a vacuum truck. Cleaning means more than pumping. It consists of scraping the walls and baffles, evacuating settled solids, and rinsing the system to bring back capability. Service goes an action further. It includes examination of tees and gaskets, minor part replacements, and jetting brief go to keep lines clear.

Here is the trap numerous fall under. A cheap pump-out that skims the leading and leaves the bottom solids will look fine for a week. Then the solids resuspend and head downstream, or the capacity fills faster and you cross the 25 percent line before your next visit. That is how operators wind up with backups two weeks after a "service." Ask your grease trap company to record that they removed both the leading grease and bottom solids. If they can disappoint you a clear water level before closing the lid, they did not complete the job.

Hydrojetting has its place. Short runs from an indoor trap to the primary line take advantage of an occasional searching, particularly if the kitchen uses a garbage mill. Outdoor interceptors frequently require jetting at the outlet, given that minor soap scum and grease can coat the first length of pipe after a cover is opened. Video inspection is not mandatory on every go to, however it pays off when you have a recurring sluggish drain without any obvious cause.

Training the kitchen area group to assist the system

Traps are not magic boxes. What enters them still matters. The best grease trap service in the world can not keep up if plates reach the sink with a half inch of cold fry oil and a mound of french fries. Scrape plates into a strong waste container before cleaning. Use sink strainers and empty them into the garbage, not the trap. Cool and combine fryer oil in a yellow grease container for recycling instead of putting it down a drain to "wash it away."

Beware of miracle enzymes that claim to consume all the grease. Some biological ingredients can help break down organics under a narrow set of conditions. Many simply melt grease enough time to move it downstream, where it cools and sets in a location you do not manage. If your city enables specific dosing, follow their guidance and your service provider's recommendations. Never ever use caustic drain openers in a system tied to a trap. They assault gaskets, develop harmful fumes, and can drive fines if found during an inspection.

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

Handling after-hours emergencies without drama

Backups select their moments. The ticket printer never ever slows, and neither does the wastewater. When the flooring drain burps in front of the exposition, you require a partner that answers the phone, asks the best concerns, and shows up with the ideal gear.

A skilled tech will ask about which drains are sluggish, whether washrooms are affected, and when the last grease trap cleaning occurred. That call identifies whether to assault the indoor lines first or open the interceptor. If only the dish area is sluggish, we separate and jet that run. If washrooms and multiple flooring drains are supporting, the clog is likely beyond the interceptor, so we begin outdoors. We carry absorbent pads to manage spill spread, a damp vac for indoor clean-up, and a plan to keep vital sinks on restricted use while we work.

I remember a Friday service at a sports bar where the primary slowed an hour before kickoff. The interceptor was just 18 days past a pump-out, so we concentrated on the outlet line to the city main. A grease bell had actually formed 30 feet down the line where a grade modification produced a small droop. We cut through it with a 3,000 psi jet and a warthog head, then flushed the line clear. The kitchen ran lowered rinse cycles for the very first quarter, and we set up a follow-up to re-slope the drooping area. Good emergency situation work buys time, however it must constantly end with a source and a planned fix.

Where the waste goes, and why that matters

"Do you simply discard it?" is a reasonable question that guests often ask managers. The answer should be clear. Brown grease from interceptors is carried 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 food digestion, depending on local markets. In lots of areas, a portion ends up being biodiesel. The specific percentages vary since disposal facilities is regional. An urban district with several renderers will attain higher recycling rates than a rural **Jetting Services** 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 invoices and ecological story suffer.

Ask your grease trap company to share their disposal partners and normal destinations. A trusted hauler will send you weight tickets and be transparent about end uses. That transparency is part of compliance and part of your sustainability story to staff and guests.

Cost, contracts, and what you actually buy

Pricing varies by area, but you will see a mix of per-gallon rates, flat charges by trap size, and line items for jetting or parts. Beware of plans that look too low-cost to cover a full evacuation. A half pump that leaves the bottom layer behind always costs more later. A solid contract needs to state the scope - complete pump and clean, minor scraping, inspection of tees - and include disposal manifests. It ought to also specify emergency response times and after-hours rates.

Look for little worth includes that matter. Images before and after show the work and help you train staff. A portal with historic depth readings lets you argue for a schedule modification backed by information. Clear notes about baffle condition or rust prepare your spending plan for replacements rather of surprise costs. Inexpensive service that conceals the reality is not a bargain.

Five situations that alter your schedule

- New or broadened fryer stations increase FOG load significantly
- Seasonal volume spikes, like summer patio areas or holiday banquets, compress capacity
- A shift to takeout-heavy operations brings more sauce and oil residues to the sink
- Cold weather condition thickens grease in outside lines and traps, specifically on overnight holds
- Staff turnover frequently wears down scraping and strainer practices up until you retrain

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

Special cases that call for various tactics

Food trucks and kiosks share two restrictions: small traps and limited storage. They fill rapidly and often move between commissaries. I recommend owners to log service dates on a calendar, not a mileage book. In many cities, mobile systems should discard at approved stations, and the commissary is on the hook for violations if an occupant's practices foul 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 because format.

Mall food courts and multi-tenant complexes present shared traps. That implies your compliance is partly connected to your neighbor's habits. Property supervisors should coordinate schedules and standardize practices. A great grease trap company will deal with the residential or commercial property supervisor to designate expenses fairly, often by proportional floor area or determined load if metering exists. When there is a shared trap, insist on made a list of manifests and pictures that show the shared condition.

Hotels are distinct. Banquet spikes can dispose a month's worth of load into a trap over a weekend. The option 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 occasion, not at the end of the month. Housekeeping and room service can likewise affect load in older buildings where sinks tie into unexpected lines. A walkthrough and map with engineering prevents surprises.

Seasonal dining establishments deal with the winter season 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 sometimes winterize lines to avoid freeze-thaw damage. In really cold regions, we insulate or heat-trace susceptible exterior lines. Ice in a vented line develops suction problems that feel like a clog and are just physics.

Choosing the right partner for your kitchen

When you vet providers, inquire about experience with cooking areas like yours. A quick casual concept with a little indoor trap requires a crew that will ***Grease Trap Pumping*** keep service unobtrusive and quick. A multi-unit group with outside interceptors needs consistent reporting and predictable scheduling. Verify permits, insurance, and disposal partners. Request sample manifests and pictures so you know what to expect.



Service quality appears in how techs deal with details. Do they determine and record layers each 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 discovered it. It is not picky to ask. Kitchens work on standards. Your grease trap service need to 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 supervisor likes us in at 5:30 a.m. We cover the flooring, break the cover quietly, and pull 35 gallons. The baffle looks clean. We scrape the walls, wipe the rim, replace the gasket we discovered starting to flatten, and log 12 percent grease, 8 percent solids. We are out by 6:10. Preparation never ever 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 fast gas sniff, and we open. It is 22 degrees outside, so we know the leading layer will be company. Pumping takes 20 minutes. The bottom sludge is thicker than last quarter, so [grease interceptor pumping](#) we slow down 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 talk about their new bone marrow appetizer, and I recommend moving from 90 days to 75 for winter. He appreciates the mathematics behind it and indications the manifest.



Friday evening, a pizza location we do not service employs 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 discover 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 early morning asking to set up a regular route. Not due to the fact that we were the cheapest, but due to the fact that we worked like part of their team.

That rhythm is the backbone. Peaceful, early, extensive service most days. Calm, definitive response on the bad days. Truthful reporting all the time.

The little choices that amount to smooth service

A trustworthy grease trap company earns trust by erasing drama. They change schedules to match your menu, teach staff easy practices that keep pipelines clear, and file operate in a manner in which satisfies inspectors without burning your time. They know that a clean trap is not the objective - an all set cooking area is. Grease trap cleaning, done as part of a thoughtful program, ends up being background music to a smooth shift.

If you are establishing service from scratch, begin with a website walk. Map your lines, find every trap and sample port, and talk through your busiest periods. Request a very first quarter on a conservative schedule and track layer growth with each check out. Review that information and tune the period. Train new staff on scraping and straining as quickly as they learn the dish machine. Keep your manifests in two locations, one on paper, one digital. Simple, consistent steps work.

Restaurants sell moments, not minutes. A line that never ever slows saves more than repair expenses. It conserves the visitor experience. Which is what the ideal partner, the one who treats grease as seriously as you deal with mise en place, delivers with every quiet visit.

Elite Sanitation Services performs septic pumping

Elite Sanitation Services performs jetting services for commercial and residential properties

Elite Sanitation Services handles grease trap pump outs

Elite Sanitation Services collects yellow grease

Elite Sanitation Services serves restaurants

Elite Sanitation Services supports events
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Elite Sanitation Services maintains large inventory
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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 has a website <https://elitesanitationservices.com/>
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Elite Sanitation Services has Facebook page <https://www.facebook.com/petrosepticinspections/>

Elite Sanitation Services won Top Septic Pumping 2025
Elite Sanitation Services earned Best Grease Trap Pumping Award 2024
Elite Sanitation Services was awarded Best Jetting Services 2026

People Also Ask about Elite Sanitation Services

What services does Elite Sanitation Services provide?

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

Where does Elite Sanitation Services operate?

Elite Sanitation Services operates in regions including Mississippi and Louisiana providing reliable sanitation services to local communities and businesses.

Does Elite Sanitation Services handle septic tank pumping?

Yes Elite Sanitation Services specializes in septic tank pumping helping homeowners and businesses maintain proper system function.

Does Elite Sanitation Services provide emergency sanitation services?

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

What industries does Elite Sanitation Services serve?

Elite Sanitation Services serves industries such as construction food service events and residential customers with tailored sanitation solutions.

Does Elite Sanitation Services clean grease traps?

Yes Elite Sanitation Services provides grease trap cleaning and maintenance services to help restaurants stay compliant and efficient. Including jetting services.

Is Elite Sanitation Services locally owned?

Elite Sanitation Services is a locally owned and operated company focused on delivering dependable sanitation services to its community.

What are jetting services offered by Elite Sanitation Services?

Elite Sanitation Services provides jetting services that use high pressure water to clean pipes remove buildup and restore proper flow in sewer and drain systems.

When should I use Elite Sanitation Services for jetting services?

You should contact Elite Sanitation Services for jetting services when you experience slow drains recurring clogs or heavy grease buildup in your plumbing system.

Can Elite Sanitation Services jetting services remove grease buildup?

Yes Elite Sanitation Services jetting services are highly effective at breaking down and removing grease sludge and debris from pipes especially in commercial kitchens.

Are Elite Sanitation Services jetting services safe for pipes?

Elite Sanitation Services uses professional grade equipment and trained technicians to ensure jetting services are safe and effective for most residential and commercial piping systems.

Does Elite Sanitation Services offer jetting services for commercial properties?

Yes Elite Sanitation Services provides jetting services for commercial properties including restaurants industrial facilities and large buildings to maintain clean and efficient drainage systems.

Where is Elite Sanitation Services located?

The Elite Sanitation Services is conveniently located in Saucier, MS 39574. You can easily find directions on [Google Maps](#) or call at [\(228\) 297-4850](tel:(228)297-4850) Monday thru Sunday 24-hours a day

How can I contact Elite Sanitation Services?

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

After a day at [Airey Lake Recreation Area](#) in the De Soto National Forest many visitors and crews schedule Septic Pumping Grease Trap Pumping Jetting Services and Portable Toilet Rental for campsites gatherings and work zones nearby.