

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 rhythm depends on upstream choices nobody at the table ever sees. Grease management sits right on that list. A trap is not glamorous, 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 see prep grind to a halt while tickets keep printing. The best operators I know treat their grease trap as part of the line, not a forgotten box in the basement or parking area. That frame of mind changes everything, from how you plan inspections to how you set up pump-outs and file every step for the health department.

I have actually strolled into covert pits that had actually not been opened in eight months, seen top baffles missing out on, and watched a rag-tied dipstick masquerading as a measurement tool. I have actually likewise dealt with groups that might recite their last 3 manifests from memory. The distinction frequently comes down to an easy service method and a relationship with a reliable grease trap company that guarantees its work.

How grease traps really work on a hectic line

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

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

The rule that saves kitchen areas: 25 percent by volume

There is a factor inspectors carry a sludge judge or a significant rod. When the combined thickness of drifting grease and settled solids reaches approximately 25 percent of the trap's volume, the gadget quits working as designed. The precise mathematics can differ by jurisdiction, but the physics do not. At that point, the efficient retention time drops, and grease sneaks past the outlet. You may see sluggish drains pipes, odor, fruit flies, which thin rainbow sheen on the outflow. More dangerously, you may not see anything up until a rain event overwhelms the drain, mixes with your discharge, and leaves you with a community costs you never ever allocated for.

In practice, I recommend determining at least every 4 weeks on a new system up until 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 aggressively. The cadence you settle into need to show what your eyes and measurements discovered, not what an old invoice said last year.

Daily rituals that keep traps honest

Good grease management starts above the flooring. I have actually watched meal crews set the tone in the first hour after lunch, scraping plates into a lined bin instead of the sink. I have seen a sauté cook turned off a fryer throughout a lull, not out of thrift, but to keep oil from thinning and bleeding into his waste stream. Those micro-choices build up. A trap that fills to 25 percent in 8 weeks can slip to six if you get sloppy, or stretch to 10 if the group deals with FOG like a cost center.

Small habits matter. Install sink strainers and empty them often. Label the can for yellow grease and train everyone to aim for it. Do not count on enzyme or bacteria ingredients unless your local code allows them and your service provider signs off. Some jurisdictions deal with additives like a crutch that develops downstream clogs. Absolutely nothing replaces physical removal.

Inspections that are quickly, consistent, and recorded

When I seek advice from a new operator, we start with a simple [Septic Pumping](#) cadence. Weekly visual look for under-sink units, biweekly cover lifts for outdoors interceptors, and recorded measurements at least monthly till the trendline is clear. If the trap remains in a hard-to-reach place, we build the practice anyway. This is not busywork. The act of opening a cover and smelling the contents informs you things your POS will not. Sour egg notes recommend septic activity. A thick crust with difficult edges can mean emulsified fats cooled fast and need agitation at service time.

Here is a lean list I give to kitchen area supervisors learning the routine.

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

Five minutes and a notebook will conserve you from a lot of surprises. Staff grow to rely on the process when they see a slow trend before it becomes a crisis.

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

There is a world of distinction between skimming and a full grease trap cleaning. Skimming eliminates the drifting grease cap, which can purchase time if a complete 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 after that scrapes or pressure cleans interior walls and baffles to break loose adhered FOG. Some traps have corners that accumulate material that never shows in a fast dip. If your company is in and out in eight minutes on a 1,000-gallon interceptor, they most likely did refrain from doing you any favors.

I ask for before-and-after images from every grease trap service, plus a manifest revealing volume and location. Numerous towns require manifests, and the document protects you if the hauler dumps unlawfully. Expect to see the transporter's permit number and the receiving center listed. This is where a reputable grease trap company makes its keep. They know the guidelines, bring the ideal insurance coverage, and appear with devices that fits your access points without destroying your lot.

Sizing schedules to real-world kitchens

Over the years, I have arrived at common varieties that hold up across markets. Under-sink traps for single lines running lunch and dinner can go 4 to 8 weeks between complete cleanings, presuming excellent plate scraping and staff training. In-ground interceptors at 750 to 1,500 gallons typically sit in the 6 to 12 week variety. High-volume fry programs or 24-hour operations press the short end. Hotel banquet kitchen areas or arena concessions in some cases require a hybrid plan, with spot skimming in between full pump-outs.

Weather contributes too. In cold months, fats cake much faster. In hot months, odors heighten and can draw insects. If your dining establishment runs seasonal menus, take note of how that shifts your FOG load. A switch to braised meats and gravy in winter may press an extra week off your schedule, while summer season service with lighter sauces frequently reduces the trap's burden.

What I expect from a professional provider

Partnering with the right group alters the equation. You are buying more than a pump truck. You are purchasing clear communication, documents you can hand to an inspector, and adequate attention to capture concerns before they grow teeth. Here is a short set of questions 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 provide manifests with getting facility details and photo documentation?
- How do you handle emergency calls, after-hours gain access to, and lockbox keys?
- Are your technicians trained on restricted space and do you carry spill insurance?
- Do you track service intervals and alert us when our next cleaning is due?

You will learn a lot from how they address. If every reaction is an unclear pledge, keep looking. If they talk about local code, can describe the 25 percent rule without hedging, and ask about your menu mix before quoting a frequency, you are on a much better path.



The math behind a great service plan

Let's take a mid-size casual principle with a 1,000-gallon in-ground interceptor, a two-bay sink, and a meal machine with a pre-rinse sprayer. Average ticket counts struck 500 covers on weekends, 250 on weekdays. Early measurements reveal a 2-inch grease cap structure monthly, with 1.5 inches of sludge. Over 3 months, you are at roughly 10 percent grease, 7 percent sludge, depending upon trap dimensions. You are trending towards the 25 percent threshold at about 4 to 5 months. That suggests a 12 to 14 week complete pump-out, with a quick check at week eight. If you add a fried chicken unique that runs three nights a week, you might adjust down to 10 weeks throughout that promo. That is the type of active preparation that pays off.

One note on circulation: meal makers can burn out traps if staff run long cycles with covers off and pre-rinse heavy. Those makers discharge 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 primary trap.

Inside the service day

On a clean-out day, I want the path clear, covers available, and the kitchen familiar with the window. Great haulers phase 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, replace any missing gaskets, and validate that the outlet is open and streaming. A trustworthy grease trap service will not dump rinse water filled with grease into your landscaping. They will record wash water and represent it in the manifest.



When they finish, we look together. If I see thick lines of stuck grease above the old waterline or solid mats still holding on to baffles, I ask them to complete the task. This is not being tough. It protects your pipes, 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 an easy page for each month with dates, staff initials, grease cap thickness, sludge depth, odor notes, and any corrective actions. Include photos when you can. In a surprise examination, you can show a living record, not a guess. If you rent, numerous proprietors need proof of maintenance. That folder soothes those discussions and accelerate lease renewals.

If your city concerns FOG permits, understand the renewal date and conditions. Some require quarterly reports. Others top the time between services at 90 days no matter measurements. A good supplier will understand local guidelines, but you bring the liability. Build suggestions into your calendar.

Price is not just about the pump

Hauling costs differ by volume, frequency, and distance to the disposal facility. Anticipate greater rates in markets where disposal websites are limited. If a quote looks low, ask what is included. Some companies price a skim and a basic pump, then charge add-ons for scraping, after-hours gain access to, and manifests. Others bundle whatever in a flat rate that looks greater, however conserves cash when you need an emergency 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 sometimes see operators press frequency to save a few hundred dollars per quarter, only to pay thousands when grease pushes downstream and blocks 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 rarely cover

I have actually satisfied traps built into odd corners of century-old buildings, with access under a removable bar section and seven feet of crawlspace. These need portable vac systems or staged pumping. Develop additional time and cost into those cleanings, and do not let anyone wedge a cover midway available to conserve a minute. Safety first. Confined space guidelines exist for a reason.

Outdoor interceptors under drive lanes require traffic-rated covers. If a delivery truck cracks a cover, repair it instantly. An open or damaged lid is a security danger and an invite for surface water to flood the trap. Heavy rain events can disturb trap function by watering down and cooling the contents quick. If you run in a flood-prone zone, check traps after storms.

Grease ingredients can be another edge case. Enzymes and bacteria products in some cases assist keep lines clear between the sink and the trap, however they do not lower the need for pumping. In some cities, they are limited. If you use them, track results. If you notice grease traveling past the trap or an odd foam layer, stop and reassess.

Building cooking area culture around FOG

The most efficient programs I have actually seen reward FOG like stock. Chefs speak about yield when cutting brisket and about the cost of losing fryer oil to sloppy filtration. The same lens applies to grease trap efficiency. Short training hits during pre-shift can reinforce the how and the why. Program a photo 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 small efficiency benefit to maintenance metrics if your culture supports it.

When staff turn, re-train. Back-of-house turnover is genuine. A new dishwashing machine might have never ever seen a strainer basket. 5 minutes of training on day one avoids months of pain.

Remote sensors, when they help and when they do not

Some operators install level sensing units or FOG monitors that ping a dashboard when the grease cap or sludge reaches a set point. In multi-unit groups, this can be a gift. You get data across places, area outliers, and plan routes. Sensing units work best in steady, in-ground interceptors. They have a hard time in small under-sink boxes where turbulence and temperature level shifts can spoof readings. If you add tech, keep manual checks in your routine up until you trust the pattern. No sensor changes an experienced eye and a hand on the rod.

Preparing for the day something goes wrong

Even fantastic programs struck snags. A pump dies on a vacation. A gasket tears and a lid will not seal. A fryer dumps by accident and overwhelms the trap. Strategy 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 gain access to directions, lockbox codes, and any security alarms that will journey when a lid opens.

After an occurrence, document what happened, why, what you did, and what you will change. Inspectors appreciate openness and corrective action strategies. So do property owners and franchise auditors.

A quick story from the field

A neighborhood bistro I worked with ran a compact 750-gallon interceptor behind the building, fed by two lines and a dish maker. For several years, they cleaned it every 16 weeks since that is what the old GM had actually constantly done. We started measuring. In the winter, they were great at 14 to 16 weeks. In spring and summer, with a delighted hour that leaned on fried treats and a busy outdoor patio, they reached 25 percent around week 10. They had 3 little backups the previous summer season, each throughout storms. We moved to a 10-week schedule April through September, 14 weeks October through March. We added sink strainers, trained on scraping, and fixed 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, just better info and a company who did the work totally and logged it well.

Bringing all of it together

A grease trap is a holding tank in service of your operation. Treat it like a piece of critical equipment. Develop a measurement habit, select 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 assistance, call a grease trap company that addresses the phone, appears with the right tools, and comprehends your cooking area's reality at 5 p.m. On a Friday.

There is no single calendar that fits every dining establishment. The best strategy begins with a cover raised, a rod dipped, and a discussion that connects what you prepare to what your trap sees. From assessments to pump-outs, the techniques that stick are the ones you can maintain on your busiest days. If you keep that standard, your grease trap service ends up being simply another smooth part of the line, and your guests never have to think of 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

Elite Sanitation Services is locally operated

Elite Sanitation Services offers 24 7 availability

Elite Sanitation Services provides emergency support

Elite Sanitation Services delivers fast service

Elite Sanitation Services maintains large inventory

Elite Sanitation Services uses GPS tracking

Elite Sanitation Services offers disaster relief services

Elite Sanitation Services focuses on septic maintenance

Elite Sanitation Services has a phone number of (228) 297-4850

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 teeing off at [Grand Bear Golf Club](#) in Saucier businesses and organizers often line up Septic Pumping Grease Trap Pumping Jetting Services for tournaments hospitality areas and maintenance needs.