

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

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- Monday through Sunday: Open 24 hours

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Most guests will never ever think about the line buried outside the building or the steel box under the dish station. They see hot plates, smooth service, and a clean washroom. If any of those parts decrease, the supper rush can collapse within minutes. That is why a good grease trap company seems like part of your cooking area team. The techs might appear before dawn or after close, move like stagehands, and leave no trace other than a signed manifest and a system that behaves.

Grease management is not glamorous, however it is decisive. Do it right, and you avoid fines, backups, and surprise closures. Do it wrong, and the first sign might be the smell that covers the person hosting stand or a flooring drain geyser at 7:15 p.m. When I talk with operators who have steady compliance records, they deal with grease the way they treat food safety: a regular, not a reaction.

What a trap actually does, and what regulators care about

Every commercial kitchen area produces FOG - fats, oils, and grease - together with food solids and warm water. Left unattended, that mixture cools and cakes inside pipelines, which narrows circulation and develops obstructions. A properly sized trap or interceptor slows the wastewater so FOG can drift and food solids can settle. Cleaner water exits to the sewage system while the trap holds the rest up until an arranged pump out.



Inspection firms are not trying to make life hard. They track FOG because the general public sewer is a shared resource. Clogs send sewage into streets and basements, and the clean-up costs are not small. The majority of cities utilize a typical efficiency guideline called the 25 percent threshold. If the combined grease and solids inside your trap surpass 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 an ordinance drives nearly every service schedule a grease trap company proposes.

Two points deserve connecting. Initially, compliance is measured at the trap, not just at the manhole by the curb. Second, lots of inspectors will ask for service records during a check. A neat binder or a digital portal with manifests and photos can make an evaluation last 5 minutes instead of fifty.

Traps, interceptors, and the parts that matter

There are two common systems. A little in-kitchen trap sits under or near the sink, typically between 20 and 100 gallons. It is compact and easy to install, however it fills rapidly and is simple to overload with hot water. The bigger outside gravity interceptor, which can vary from 500 to 3,000 gallons in many restaurants, sits underground near the loading dock or car park. It provides more retention time and forgiveness when volume spikes, but it requires a vacuum truck and a bit more coordination to service.

No matter the size, the parts that figure out performance are easy and mechanical:

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

A grease trap service routine that overlooks baffles or cracked tees will provide you a cleaned up box with concealed issues. I have actually pulled tees that were held together by biofilm and luck. Replace those parts during arranged sees, not after a backup.

A morning on the truck, and the details that keep a kitchen area moving

A common call begins early to prevent disrupting prep. The truck draws in before personnel get here, and the tech walks the website. If it is an indoor trap, we lay down flooring protection and get rid of covers with care. If it is an outdoor interceptor, we use a cover lifter, set cones for security, and check for gas buildup before opening. The vacuum hose pipe does the heavy lifting, however the real work is slower: scraping the sidewalls, leaving the bottom solids, and rinsing without pushing grease downstream.

On one task, a restaurant with a 1,250 gallon interceptor near the street, I observed a little offset fracture in the outlet tee while scraping. The water level looked great, and flow was good. We replaced the tee for barely more than the labor it would have handled an emergency situation call, then jetted the outlet line for 25 feet. The manager later told me they utilized to get a random sewer smell throughout brunch once a month. That smell vanished after the tee repair. Quick swaps like that come from looking with objective, not just pumping to the billing minimum.

Before we close a cover, we measure and tape 3 numbers: the top grease layer, the settled solids layer, and the overall depth of the trap. Those numbers inform you if the schedule is best or drifting. If we see 27 percent on a 90 day cycle, we will advise a 60 day cycle or a menu fine-tune. If we see 10 percent at 60 days, we will suggest pushing to 90. This is where an excellent grease trap company conserves money without testing your luck.

The compliance web, simplified

Multiple companies touch FOG. At the top, the EPA delegates industrial pretreatment to municipalities. The city or wastewater district writes a regional regulation that sets the 25 percent rule, tasting treatments, and recordkeeping. Your health department may likewise note grease control during a routine health examination. On the hauling side, the transporter requires a waste hauler permit and a disposal site that releases a [high-pressure jetting](#) weight ticket.

A total proof appears like this:

- A service manifest with date, area, gallons eliminated, and signatures
- Photo proof of the condition before and after, when practical
- A disposal invoice that shows the waste reached an authorized facility
- Notes on repairs, jetting, or overflowing conditions

Many restaurants lose points not because their system failed, however due to the fact that a binder went missing out on. I advise supervisors to keep a paper copy log in the kitchen office and a digital copy in a cloud folder. A lot of grease trap company now include an online portal with PDF manifests and photos. That is not a luxury, it is cheap insurance coverage versus a hurried inspection.

Building a service cadence that fits your kitchen

There is no single best frequency. The schedule that works for a donut store might choke a steakhouse. The 5 levers that matter the majority of are menu, volume, water temperature level, personnel behavior, and ambient conditions. Fryers and grill-heavy menus send out more FOG to the trap than a salad bar. A dish maker that releases at 160 degrees can liquefy grease long enough for it to race past a small trap, then cool and embed in downstream lines. A winter cold wave can thicken grease in the parking lot pipeline and surprise everyone with an abrupt slow 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 common cross section may have about 40 inches of depth. Twenty five percent is 10 inches of combined grease and solids. If you track development at 1 inch weekly, you will hit 25 percent around week 10, so a 60 to 75 day service window builds in a cushion. If you see 0.5 inches per week on logs, you may extend to a 90 day schedule. If you leap from 5 percent to 22 percent after a menu modification, do not wait to adjust.

A real-world example assists. A hotel cooking area I dealt with ran a 750 gallon interceptor at 60 day intervals. Their recorded layers averaged 18 percent. After they added a 2nd fryer for a busy wedding season, the next measurement can be found in at 27 percent at day 60. We moved to 45 days for the summer. When occasions tapered, we returned to 60. The schedule followed the business, not the other method around.

A quick daily check that avoids big headaches

- Peek at the flooring sinks and trench drains pipes for sluggish edges or bubbles during rinse
- Step near the indoor trap lids 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 washroom components after a huge dish cycle
- Log the meal device rinse temperature and keep it within spec

Three minutes with that checklist keeps you ahead of a lot of issues. The minute you observe a change in smell or noise, call your supplier. Fixing a developing constraint is more affordable than clearing a tough blockage.

Cleaning, pumping, jetting, and what thorough service means

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

Pumping refers to getting rid of the contents with a vacuum truck. Cleaning implies more than pumping. It includes scraping the walls and baffles, evacuating settled solids, and rinsing the system to bring back capacity. Service goes a step even more. It includes examination of tees and gaskets, minor part replacements, and jetting short runs to keep lines clear.

Here is the trap many fall into. A cheap pump-out that skims the top 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 see. That is how operators end up with backups two weeks after a "service." Ask your grease trap company to record that they got rid of both the top grease and bottom solids. If they can disappoint you a clear water level before closing the lid, they did not complete the job.

Hydrojetting fits. Brief runs from an indoor trap to the primary line [Jetting Services](#) take advantage of an occasional searching, particularly if the kitchen uses a garbage mill. Outside interceptors frequently need jetting at the outlet, because small soap scum and grease can coat the first length of pipe after a lid is opened. Video evaluation is not necessary on every see, but it settles when you have a recurring slow drain without any obvious cause.

Training the kitchen group to assist the system

Traps are not magic boxes. What enters them still matters. The best grease trap service worldwide can not maintain if plates come to the sink with a half inch of cold fry oil and a mound of fries. Scrape plates into a solid

waste container before washing. Use sink strainers and empty them into the trash, not the trap. Cool and consolidate fryer oil in a yellow grease container for recycling rather than pouring it down a drain to "clean it away."

Beware of wonder enzymes that declare to eat all the grease. Some biological additives can assist break down organics under a narrow set of conditions. Lots of simply liquefy grease long enough to move it downstream, where it cools and embeds in a place you do not manage. If your city enables specific dosing, follow their assistance and your supplier's guidance. Never ever use caustic drain openers in a system connected to a trap. They assault gaskets, produce poisonous fumes, and can drive fines if discovered throughout an inspection.

Small routines pay dividends. Keep the pre-rinse water hot but within the meal maker specification. Too hot and you flush melted grease past the baffles. Too cold and you build up solids quicker than necessary. Verify that mop sinks do not bypass the trap. In older structures, I have actually found a mop sink connected directly to the sanitary line. That single pipeline can carry sufficient food slurry to tip an interceptor out of compliance.

Handling after-hours emergencies without drama

Backups select their minutes. The ticket printer never ever slows, and neither does the wastewater. When the floor drain burps in front of the exposition, you require a partner that responds to the phone, asks the right concerns, and shows up with the right gear.

An experienced tech will ask about which drains are slow, whether toilets are impacted, and when the last grease trap cleaning took place. That call figures out whether to attack the indoor lines initially or open the interceptor. If only the dish location is sluggish, we separate and jet that run. If restrooms and several floor drains are supporting, the clog is most likely beyond the interceptor, so we begin outside. We bring absorbent pads to control spill spread, a damp vac for indoor clean-up, and a strategy to keep vital sinks on minimal usage while we work.

I remember a Friday service at a sports bar where the primary slowed an hour before kickoff. The interceptor was simply 18 days past a pump-out, so we focused on the outlet line to the city main. A grease bell had formed 30 feet down the line where a grade modification created a minor droop. We cut through it with a 3,000 psi jet and a warthog head, then flushed the line clear. The kitchen ran reduced rinse cycles for the first quarter, and we scheduled a follow-up to re-slope the sagging section. Excellent emergency situation work purchases time, however it must always end with an origin and a prepared [Grease Trap Pumping](#) fix.

Where the waste goes, and why that matters

"Do you just dump it?" is a reasonable question that visitors in some cases ask supervisors. The answer should be clear. Brown grease from interceptors is transferred 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, garden compost blends, or anaerobic food digestion, depending upon regional markets. In lots of areas, a portion becomes biodiesel. The exact percentages differ because disposal facilities is regional. An urban district with multiple renderers will achieve greater recycling rates than a rural county with one transfer station and long haul costs.

Yellow grease, which is utilized fryer oil, is more valuable and easier to recycle than brown grease. Keep those containers locked and tracked. Grease theft still happens, and when the yellow oil does not reach your renderer, your billings and ecological story suffer.

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

Cost, contracts, and what you actually buy

Pricing differs by region, but you will see a mix of per-gallon rates, flat costs by trap size, and line products for jetting or parts. Be careful of plans that look too inexpensive to cover a complete evacuation. A half pump that leaves the bottom layer behind constantly costs more later on. A strong agreement needs to specify the scope - full pump and clean, small scraping, examination of tees - and consist of disposal manifests. It needs to likewise specify emergency situation reaction times and after-hours rates.

Look for little worth includes that matter. Pictures before and after prove the work and assist 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 corrosion prepare your budget plan for replacements rather of surprise costs. Inexpensive service that conceals the fact is not a bargain.

Five scenarios that alter your schedule

- New or broadened fryer stations increase FOG load significantly
- Seasonal volume spikes, like summer patios or holiday banquets, compress capacity
- A shift to takeout-heavy operations brings more sauce and oil residues to the sink
- Cold weather thickens grease in outdoor lines and traps, particularly on over night holds
- Staff turnover typically erodes scraping and strainer habits until you retrain

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

Special cases that require different tactics

Food trucks and kiosks share two restrictions: small traps and restricted storage. They fill quickly and typically move between commissaries. I recommend owners to log service dates on a calendar, not a mileage book. In numerous cities, mobile units must dispose at approved stations, and the commissary is on the hook for infractions if a tenant'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 suggests your compliance is partly connected to your neighbor's practices. Home supervisors ought to coordinate schedules and standardize practices. A great grease trap company will work with the home supervisor to appoint expenses relatively, frequently by proportional flooring area or determined load if metering exists. When there is a shared trap, insist on itemized manifests and images that reveal the shared condition.

Hotels are distinct. Banquet spikes can dump a month's worth of load into a trap over a weekend. The option is event-aware scheduling. If a hotel books a 300 person wedding weekend with a heavy hors d'oeuvres menu, we move the service within a week after the event, not at the end of the month. Housekeeping and room service can also affect load in older structures where sinks tie into unexpected lines. A walkthrough and map with engineering prevents surprises.

Seasonal restaurants face the winter problem in reverse. A beach grill might run 120 covers a day in February and 600 in July. In the spring, we reduce the cycle and check earlier than the calendar suggests. In the fall, we press it out and in some cases winterize lines to prevent freeze-thaw damage. In really cold areas, we insulate or heat-trace vulnerable outside lines. Ice in a vented line creates suction issues that seem like a clog and are just physics.

Choosing the right partner for your kitchen

When you veterinarian providers, ask about experience with kitchens like yours. A quick casual principle with a small indoor trap requires a team that will keep service inconspicuous and quick. A multi-unit group with outside interceptors requires consistent reporting and predictable scheduling. Validate licenses, insurance, and disposal partners. Request sample manifests and photos so you know what to expect.

Service quality appears in how techs treat details. Do they determine and tape-record layers whenever. Do they replace worn gaskets proactively. Do they carry common tees and baffles on the truck. Do they leave the site cleaner than they discovered it. It is not picky to ask. Cooking areas run on standards. Your grease trap service should too.

A week in the life that keeps the line moving

On Monday, we hit a cafe 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, clean the rim, change the gasket we discovered beginning to flatten, and log 12 percent grease, 8 percent solids. We are out by 6:10. Prep never paused.

Wednesday is the steakhouse with the 1,500 gallon interceptor out back. We roll in at 7 a.m. Two cones near the lids, a quick gas sniff, and we open. It is 22 degrees outside, so we know the top layer will be company. Pumping takes 20 minutes. The bottom sludge is thicker than last quarter, so we slow down and scrape more. The outlet tee feels loose. We swap 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 values the math behind it and signs the manifest.

Friday night, a pizza location we do not service calls in a panic. Their flooring drain is bubbling into the salad station. We do not point fingers or talk agreements. We appear, ask the fast 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 morning asking to set up a regular path. Not due to the fact that we were the most inexpensive, but due to the fact that we worked like part of their team.

That rhythm is the backbone. Quiet, early, comprehensive service most days. Calm, decisive response on the bad days. Truthful reporting all the time.

The little choices that add up to smooth service

A dependable grease trap company makes trust by removing drama. They change schedules to match your menu, teach personnel easy practices that keep pipes clear, and file work in a way that satisfies inspectors without burning your time. They know that a clean trap is not the goal - a ready kitchen 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, start with a website walk. Map your lines, locate every trap and sample port, and talk through your busiest durations. Request a first quarter on a conservative schedule and track layer development with each check out. Evaluation that data and tune the period. Train new personnel on scraping and straining as quickly as they learn the meal machine. Keep your manifests in two places, one on paper, one digital. Simple, consistent steps work.

Restaurants trade in minutes, not minutes. A line that never ever slows saves more than repair costs. It conserves the visitor experience. And that is what the right partner, the one who deals with grease as seriously as you treat

mise en place, provides with every peaceful 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 operates in Mississippi

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Elite Sanitation Services offers 24 7 availability

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Elite Sanitation Services delivers fast service

Elite Sanitation Services maintains large inventory

Elite Sanitation Services uses GPS tracking

Elite Sanitation Services offers disaster relief services

Elite Sanitation Services focuses on septic maintenance

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

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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 shopping at [Gulfport Premium Outlets](#) near Saucier property managers and event teams frequently coordinate Septic Pumping Grease Trap Pumping Jetting Services for retail maintenance seasonal traffic and outdoor functions.