

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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A packed brunch shift can turn ugly in minutes when the dishwasher supports and foul water creeps throughout the flooring. 9 times out of ten, the perpetrator is a neglected grease trap. I have seen new managers discover this lesson the difficult way, mopping in between orders while a plumbing professional rushes to the site. The fix is basic in principle, however it demands discipline. Grease management is not attractive, yet it is one of the most reputable ways to safeguard margins, prevent fines, and keep a kitchen humming when tickets stack up.



This guide breaks down how grease traps work, how often they need service, what a professional cleaning should include, how to choose a reputable grease trap company, and the small daily routines that keep huge problems off your shift log.

What a grease trap in fact does

Every kitchen puts fats, oils, and grease into wastewater. Even with scrapers, sink strainers, and personnel who know better, some volume slips down the drain. The grease trap, in some cases called a grease interceptor, sits in that course and separates the floaters from the flow.

Inside a normal system, water from sinks and dishwashing machines gets in through an inlet, slows down in a chamber, and cools somewhat. Since fats and oils are less dense than water, they rise. Heavier food particles settle to the bottom as brown sludge. A baffle forces water to change direction, which improves separation. Cleaner water exits through an outlet tee to the drain. The recorded grease, called FOG in inspector shorthand, stays behind until an arranged pump out.

There are 2 typical households. Under-sink traps are compact, typically in between 10 and 50 gallons, located near the prep or dish area. They fill fast in busy kitchens and require regular service. Outside interceptors are bigger concrete or fiberglass tanks, anywhere from a couple of hundred to a number of thousand gallons, typically buried near the building. They hold more, which stretches the service period, but they come with access, safety, and allowing factors to consider that under-sink units do not.

A correctly sized and set up system includes a circulation control gadget to avoid rises, properly sized tees to decrease turbulence, and safe, available lids. Shortcuts weaken the whole idea. I have actually seen traps without circulation controls that churn like a blender throughout peak dish runs. That churn presses grease downstream and beats the separation process.

Why routine cleaning is non-negotiable

Health, safety, and regulative compliance all fulfill at the trap. When an unit goes beyond capacity, grease follows the water and coats downstream piping. The very first sign is usually a slow drain during rush. Next comes odor that does not disappear with bleach, then the surprise of a surcharge from your utility for high FOG discharge. In some towns, repeat offenses bring fines that injure more than a membership to a reliable grease trap service ever will.

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

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

How often must you arrange cleaning

Every facility is various, so blanket guidelines miss the mark. A useful benchmark is the 25 percent rule used by numerous inspectors. When the combined density of floating grease and settled solids reaches one quarter of the trap's liquid depth, efficiency drops rapidly. At that point, schedule a cleaning.

In practice, frequency depends on menu, volume, and practices. A fast-casual hamburger principle with 80 seats that runs 7 days will typically require an under-sink trap serviced every 2 to 4 weeks. A sushi bar with mindful prep and minimal frying may stretch to 6 to 8 weeks. Outside interceptors serving a hotel or food hall typically land in between 1 and 3 months. Catering services with seasonal spikes often alter schedules when wedding events hit. The only sincere response is to keep track of and adjust.

Start with a short cycle if you have no history. After a couple of services, evaluate the manifests and any photos your service provider took. If the system is not near to 25 percent at 2 weeks, press it to three, then four, and stop when you approach that limit. If you add a fryer bank or open for weekend brunch, tighten up the period for a couple of cycles and see how the numbers move.

Avoid false self-confidence. Enzyme items that appear to "digest" grease can emulsify fats briefly, sending them farther downstream where they cool and resolidify. The trap may look cleaner, however your private line or the community primary could pay the price.

What a professional grease trap cleaning need to include

Not all service is created equal. An appropriate task is more than a quick skim of the leading layer. In a thorough visit, the crew will arrive with a vacuum truck or portable system ideal for the trap's area. They will remove the lids with care to prevent harmful gaskets or removing bolts. Before pumping, they may measure thickness with a slotted stick or electronic probe to document conditions.

Pumping needs to be total. That suggests drifting grease, settled solids, and the watery middle layer are all evacuated. In a heavy cooking area, the settled layer can match the grease cap and will not budge without agitation. The technician should scrape interior walls and baffles to get rid of sticky residue, then wash with water to bring loosened up product into the vacuum tube. If the system links to a long lateral that is prone to accumulation, a great team will offer to hydro jet the connecting line to prevent constraints just outside the trap.

While the unit is open, a short inspection pays off. Search for split baffles, missing out on or brief outlet tees, jeopardized gaskets, loose bolts, and deterioration. I have actually seen outlet tees fall off into the tank, which permits grease to bypass separation totally. If the trap is inside your home, look for weeping around seams and lids. Outdoors, ensure surrounding soil is graded so stormwater does not clean into the tank.

Before lids go back on, the technician refills the trap with clean water to the proper operating level. This primes the separation procedure and prevents odors that can emerge when an empty trap sits idle.

Documentation should follow. Anticipate a manifest that lists volume eliminated, disposal website, time, date, and the professional's name or signature. Many jurisdictions need the generator, not simply the grease trap company, to keep these records for multiple years. Pictures of previously and after conditions help you show compliance during inspections.

The daily and weekly habits that make a difference

You can not contract out every piece of grease control. The very best cooking areas pair a trustworthy grease trap service with little regimens that decrease load. Below is a short checklist any supervisor can execute without exploding a shift.

- Scrape and wipe pans, trays, and plates into the trash before rinsing. A rubber spatula and a stack of deli paper near the meal pit make this easier than lecturing staff.

- Empty, clean, and re-seat sink strainers and flooring drain baskets before each service block. A full strainer is theater, not filtration.
- Train dish and prep staff to use warm, not boiling, water. Exceptionally hot water can momentarily melt fats and push them past the separation point, then they solidify in the line.
- Keep an easy log at the meal station. A fast preliminary every day for "strainers examined" and "waste oil bin closed" develops responsibility without micromanaging.
- Store waste oil in a lidded, labeled container away from traffic. Spills around the bin typically find the nearby trench drain, which beats the entire system.

These small steps lower the amount of FOG your trap requires to deal with and often purchase you an extra week or more between services without risk.

Choosing the right grease trap company

A dependable partner matters. Rates differ, but the real difference appears on a rainy Friday when your phone rings at 7 p.m. A credible company is simple to reach, follows the rules, and keeps your location out of problem. When you assess choices, concentrate on the basics below.

- Licensing, insurance coverage, and disposal qualifications. Ask where they take the waste and demand a sample manifest. If they think twice, move on.
- Proof of training and safety procedures. Technicians need to understand confined area dangers, lockout needs for meal pumps, and how to handle hydrogen sulfide exposure.
- Equipment matched to your site. Tight indoor traps require portable vacuums with odor control, not a jury-rigged shop vac. Outdoor interceptors need a truck with enough tube and suction.
- Documentation and tips. Search for suppliers that provide digital service reports with photos, track the 25 percent guideline, and send schedule prompts before you are overdue.
- Responsiveness and after-hours capability. Emergency situations do not wait on service hours. Ask how they manage nights, weekends, and holidays, and what the premium is.

Anyone can estimate a low rate by skimming or cutting corners on disposal. That bargain vaporizes when an energy fine or a backflow hits. The ideal company treats your trap like vital facilities, not a fast stop.

What it costs and how to budget

Costs track with access, size, and frequency. For a small under-sink trap, expect a grease trap cleaning fee in the series of 100 to 250 dollars per visit in numerous markets. Outside interceptors typically run 300 to 800 dollars, though very large tanks or difficult gain access to can push into 4 figures. After-hours or emergency situation calls frequently add 25 to 50 percent. Hydro jetting the lateral, if needed, adds another 150 to 400 dollars depending upon length and complexity.

Contracts can conserve money if they ensure frequency and scope. A quarterly strategy that consists of evaluation pictures and line jetting when annually typically pencils out when compared to erratic, last-minute calls. Line up service dates with foreseeable peaks. If your patio opens in April, set up an additional pump out late March, not after the very first sunny Saturday wrecks your drains.

Avoid incorrect economies. Skipping one service to conserve 400 dollars looks clever till a Saturday backup forces you to comp 75 meals and pay overtime while a team vacuums at midnight. The softer expenses, like bad reviews and stressed out staff, seldom program on a spreadsheet but feel genuine in a tight labor market.

Staying compliant without losing sleep

Regulations differ by city and county, however inspectors generally want two things. Keep discharge listed below FOG limitations, and keep records that show you attempt. Post your maintenance schedule where personnel can discover it. Keep copies of manifests for at least 3 years, longer if your municipality says so. Some locations need that a certified grease trap company haul and dispose of waste at authorized facilities. Others define an optimum interval between services no matter load. Know your local rules. Service providers who operate in your area daily can normally brief you in 10 minutes.

Sampling ports assist, especially on outside interceptors. They enable inspectors to check effluent without opening the primary tank. If your system lacks one, consider including it during a renovation. Some utilities charge additional charges based on FOG concentration or biochemical oxygen demand. Excellent records will assist you contest outliers.

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

Troubleshooting typical problems

Odors that linger around the dish location typically indicate a dry trap or a bad lid seal. After a pump out, make sure the professional refills the system. If smells continue, examine gaskets, bolts, and any hairline cracks. A little bead of gas-tight sealant can make a huge difference on older metal lids.

Slow drains after service recommend one of 2 things. Either the outlet tee is misaligned or missing, or the connecting line requires hydro jetting. I have likewise seen flow restrictor orifices block with rice or vegetable matter, which starves the trap and backs up sinks. A qualified technician will pull and clear the orifice plate. Do not expand the hole to "fix" the issue. That modification increases speed, decreases separation, and sends grease downstream.

Recurring alarms in kept an eye on systems can come from overuse of warm water to go after grease, enzyme usage that emulsifies, or simply an undersized trap for the present menu. If you added fryers, think about an additional solids interceptor upstream and a tighter schedule. In winter season, grease can congeal rapidly in outside lines. Insulating exposed areas, running a short warm water flush before opening, and ensuring doors near dish locations close well can help.

Dishwashers should have attention. High temp makers can increase circulation and temperature level, which might disturb separation in a little under-sink unit. If space permits, some kitchens route dishwashing machine discharge through a dedicated solids interceptor or into a somewhat larger trap to deal with surges.



The truth about ingredients and enzymes

There is a market for biological and chemical ingredients that assure to decrease pumping needs. In certain controlled cases, bioaugmentation can help handle odor and improve breakdown of recurring organics on walls. The keyword is residual. Ingredients are not a replacement for physical elimination of FOG and solids. Towns often limit or ban items that emulsify grease due to the fact that they push the issue into public lines. Before you trial anything, check regional rules and collaborate with your service provider. If you decide to utilize an additive, treat it like a deodorizer with side advantages, not a service replacement.

Safety matters more than speed

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

Outdoor interceptors raise the stakes. Big tanks can contain unsafe gases and low oxygen levels. Entry into a tank is a restricted area task that needs training, monitoring, and rescue preparation. Do not let anyone climb into a tank to retrieve a dropped tool or reposition a tee. A respectable grease trap service will manage interior work with proper devices and permits.

Vehicles and hose pipes near packing docks can create journey threats and obstruct fire lanes. A good team will cone off the location, run tubes securely, and coordinate timing with your shipments. If you have a valet or a line of visitors nearby, consider morning or late night service to avoid conflicts.

Design tweaks and smart upgrades

If you are renovating or building out a brand-new idea, make the effort to get grease management right. Sizing matters. Use peak circulation estimations, not averages. Include a little bit of headroom for development or menu

modifications. Install a solids interceptor upstream of the primary trap if you prep a lot of rice, pasta, or veggie trimmings. That little box catches sink particles and minimizes how often your main unit fills with sludge.



Specify available lids that can be eliminated without moving equipment. On outdoor systems, plan for truck access within hose pipe range. Long runs around corners cost time and increase smell threat. Add a tasting port and an isolation valve if your code enables. These bits do not add much to the expense but repay throughout evaluations and any future troubleshooting.

Monitors that track grease depth can assist in high volume, multi-tenant residential or commercial properties. Cellular or Wi-Fi sensing units signal you when levels approach the service threshold. The hardware has improved in recent years, with better battery life and fewer incorrect positives. They will not change an experienced tech's eye, however they can prevent a missed out on cycle when a supervisor goes on leave.

A brief case study from a busy fry kitchen

A fried chicken concept I dealt with opened a second location in a college town. Very same menu, similar seating, however they cut the grease trap service from every 3 weeks to every six due to the fact that the brand-new store had a slightly bigger under-sink unit. Within 2 months, the meal area smelled like a dumpster on damp days and the flooring drains burped during the supper rush. The grease trap company pulled records and revealed that the settled solids layer was the genuine problem. The new store had a much heavier prep load, so more batter and crumbs reached the trap. The option was easy. They installed a compact solids interceptor upstream and went back to a 3 week schedule. Smells disappeared, drains pipes relaxed, and they in fact saved money by avoiding two emergency calls in the next quarter.

Bringing it all together on a busy schedule

Grease control rewards regular. Define a service interval that keeps [Grease Trap Pumping](#) you listed below the 25 percent threshold. Set that with basic staff habits, a log, and a partner you can reach when it matters. Treat

paperwork like clean walkthroughs, not documentation. When you explore suppliers, concentrate on security, disposal openness, and evidence that they will exist on tough nights, not simply slow Tuesdays.

A kitchen area that plans for grease runs smoother. Visitors never ever consider your trap, which is the point. With the best grease trap service in location, you will invest less time responding and more time serving. If you have actually not looked at your schedule or manifests in a while, pull the last three and make two calls. First, ask your group what they see and smell throughout peak dish runs. Second, talk to your grease trap company about whether the interval, scope, and jetting cadence still fit your present volume. A 15 minute check can prevent a really public mess and a few thousand dollars of pain.

Elite Sanitation Services performs septic pumping

Elite Sanitation Services performs jetting services for commercial and residential properties

Elite Sanitation Services handles grease trap pump outs

Elite Sanitation Services collects yellow grease

Elite Sanitation Services serves restaurants

Elite Sanitation Services supports events

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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.