

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 loaded breakfast shift can turn ugly in minutes when the dishwasher backs up and nasty water creeps throughout the flooring. 9 times out of 10, the culprit is a neglected grease trap. I have actually seen new managers learn this lesson the hard way, mopping in between orders while a plumbing hurries to the website. The repair is simple in idea, however it demands discipline. Grease management is not glamorous, yet it is one of the most reliable methods to secure margins, prevent fines, and keep a kitchen area humming when tickets stack up.



This guide breaks down how grease traps work, how typically they require service, what an expert cleaning needs to include, how to choose a trustworthy grease trap company, and the small day-to-day habits that keep huge problems off your shift log.

What a grease trap really does

Every cooking area puts fats, oils, and grease into wastewater. Even with scrapers, sink strainers, and staff who understand much better, some volume slips down the drain. The grease trap, sometimes called a grease interceptor, sits in that course and separates the floaters from the flow.

Inside a common unit, water from sinks and dishwashing machines goes into through an inlet, decreases in a chamber, and cools a little. Because fats and oils are less dense than water, they rise. Much heavier food particles settle to the bottom as brown sludge. A baffle forces water to change instructions, which enhances separation. Cleaner water exits through an outlet tee to the sewage system. The caught grease, called FOG in inspector shorthand, remains behind up until an arranged pump out.

There are 2 common households. Under-sink traps are compact, often in between 10 and 50 gallons, located near the prep or dish **emergency jetting service** area. They fill quick in busy cooking areas and require frequent service. Outdoor interceptors are larger concrete or fiberglass tanks, anywhere from a few hundred to a number of thousand gallons, often buried near the building. They hold more, which extends the service period, however they come with gain access to, security, and permitting factors to consider that under-sink systems do not.

A properly sized and installed system includes a circulation control device to avoid rises, properly sized tees to lessen turbulence, and safe, accessible covers. Faster ways weaken the whole concept. I have actually seen traps without circulation controls that churn like a mixer throughout peak dish runs. That churn presses grease downstream and beats the separation process.

Why regular cleaning is non-negotiable

Health, security, and regulatory compliance all meet at the trap. When a system goes beyond capacity, grease follows the water and coats downstream piping. The first indication is normally a sluggish drain during rush. Next

comes smell that does not disappear with bleach, then the surprise of an additional charge from your utility for high FOG discharge. In some municipalities, repeat violations carry fines that harm more than a membership to a dependable grease trap service ever will.

Odors are more than a nuisance. They indicate anaerobic breakdown and the prospective development of hydrogen sulfide, which can corrode metals and develop a security hazard in enclosed areas. Standing, oily water likewise brings in pests and shortens the life of floor covering and grout. Your hood and fire suppression system will not care that the issue started in a trap. Grease is fuel. Keeping it consisted of is part of a wider fire danger 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 refrigerator, something that constantly works due to the fact that it is on a rigorous maintenance clock.

How often needs to you set up cleaning

Every facility is different, so blanket guidelines miss the mark. A helpful benchmark is the 25 percent rule utilized by lots of inspectors. When the combined thickness of drifting 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 upon menu, volume, and routines. A fast-casual burger idea with 80 seats that runs 7 days will frequently need 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 between 1 and 3 months. Caterers with seasonal spikes often change schedules when weddings hit. The only sincere response is to keep an eye on and adjust.

Start with a brief cycle if you have no history. After a few services, examine the manifests and any pictures your company took. If the system is not near to 25 percent at two weeks, push it to three, then 4, and stop when you approach that limit. If you include a fryer bank or open for weekend breakfast, tighten the period for a number of cycles and see how the numbers move.

Avoid false confidence. Enzyme products that appear to "absorb" grease can emulsify fats briefly, sending them further downstream where they cool and resolidify. The trap might look cleaner, but your personal line or the local main could pay the price.

What an expert grease trap cleaning must include

Not all service is created equivalent. An appropriate task is more than a fast skim of the top layer. In a thorough check out, the crew will arrive with a vacuum truck or portable unit appropriate for the trap's location. They will get rid of the lids with care to avoid damaging gaskets or stripping bolts. Before pumping, they might determine thickness with a slotted stick or electronic probe to record conditions.

Pumping must be complete. That means drifting grease, settled solids, and the watery middle layer are all evacuated. In a heavy kitchen area, the settled layer can rival the grease cap and will not budge without agitation. The technician should scrape interior walls and baffles to eliminate sticky residue, then rinse with water to carry loosened product into the vacuum tube. If the system links to a long lateral that is susceptible to buildup, an excellent team will offer to hydro jet the connecting line to avoid tightness just outside the trap.

While the system is open, a short assessment pays off. Search for broken baffles, missing or brief outlet tees, compromised gaskets, loose bolts, and rust. I have seen outlet tees fall off into the tank, which enables grease to

bypass separation entirely. If the trap is inside, look for weeping around joints and lids. Outdoors, ensure surrounding soil is graded so stormwater does not wash into the tank.

Before covers go back on, the technician fills up the trap with clean water to the correct operating level. This primes the separation procedure and prevents smells that can arise when an empty trap sits idle.

Documentation must follow. Expect a manifest that lists volume removed, disposal website, time, date, and the service technician's name or signature. Many jurisdictions require the generator, not just the grease trap company, to keep these records for multiple years. Photos of in the past and after conditions assist you show compliance throughout inspections.

The daily and weekly habits that make a difference

You can not outsource every piece of grease control. The best kitchens combine a reputable grease trap service with small regimens that reduce load. Below is a brief checklist any manager can execute without blowing up a shift.

- Scrape and clean pans, trays, and plates into the garbage before rinsing. A rubber spatula and a stack of deli paper near the dish pit make this simpler than lecturing staff.
- Empty, clean, and re-seat sink strainers and flooring drain baskets before each service block. A complete strainer is theater, not filtration.
- Train meal and prep personnel to utilize warm, not boiling, water. Exceptionally warm water can temporarily liquefy fats and press them past the separation point, then they solidify in the line.
- Keep an easy log at the meal station. A quick preliminary each day for "strainers inspected" and "waste oil bin closed" creates accountability without micromanaging.
- Store waste oil in a lidded, labeled container far from traffic. Spills around the bin frequently find the nearby trench drain, which defeats the entire system.

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

Choosing the ideal grease trap company

A trustworthy partner matters. Prices vary, but the real distinction appears on a rainy Friday when your phone rings at 7 p.m. A trustworthy company is simple to reach, follows the guidelines, and keeps your location out of difficulty. When you examine choices, focus on the fundamentals below.

- Licensing, insurance, 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 ought to understand restricted space hazards, lockout requirements for dish pumps, and how to handle hydrogen sulfide exposure.
- Equipment matched to your site. Tight indoor traps require portable vacuums with smell control, not a jury-rigged shop vac. Outside interceptors require a truck with enough tube and suction.
- Documentation and tips. Search for service providers that provide digital service reports with images, track the 25 percent rule, and send schedule triggers before you are overdue.
- Responsiveness and after-hours capability. Emergency situations do not await service hours. Ask how they deal with nights, weekends, and vacations, and what the premium is.

Anyone can price quote a low rate by skimming or cutting corners on disposal. That deal vaporizes when an energy fine or a backflow hits. The best company treats your trap like crucial infrastructure, not a quick stop.

What it costs and how to budget

Costs track with gain access to, size, and frequency. For a small under-sink trap, expect a grease trap cleaning charge in the range of 100 to 250 dollars per check out in numerous markets. Outdoor interceptors usually run 300 to 800 dollars, though huge tanks or hard access can press into four figures. After-hours or emergency situation calls typically include 25 [sewer jetting service](#) to 50 percent. Hydro jetting the lateral, if required, tacks on another 150 to 400 dollars depending upon length and complexity.

Contracts can conserve money if they ensure frequency and scope. A quarterly plan that includes inspection pictures and line jetting as soon as per year frequently pencils out when compared to erratic, last-minute calls. Align service dates with predictable peaks. If your patio area opens in April, schedule an extra pump out late March, not after the very first warm Saturday wrecks your drains.

Avoid incorrect economies. Avoiding one service to conserve 400 dollars looks wise up until a Saturday backup forces you to comp 75 meals and pay overtime while a team vacuums at midnight. The softer expenses, like bad evaluations and stressed staff, seldom show on a spreadsheet but feel genuine in a tight labor market.

Staying compliant without losing sleep

Regulations vary by city and county, but inspectors usually want 2 things. Keep discharge below FOG limitations, and keep records that show you try. Post your maintenance schedule where staff can discover it. Keep copies of manifests for a minimum of 3 years, longer if your municipality states so. Some locations require that a licensed grease trap company haul and get rid of waste at approved facilities. Others specify an optimum interval in between services no matter load. Know your regional guidelines. Companies who operate in your location daily can usually inform you in 10 minutes.

Sampling ports assist, especially on outdoor interceptors. They enable inspectors to test effluent without opening the primary tank. If your system lacks one, think about adding it throughout a renovation. Some energies charge additional charges based upon FOG concentration or biochemical oxygen need. Excellent records will assist you dispute outliers.

Train personnel on what not to put down drains pipes. Gray locations appear. Stock pots with rich remoulade are not soup when it comes 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 remain around the dish area often point to a dry trap or a poor lid seal. After a pump out, ensure the technician refills the system. If smells continue, check gaskets, bolts, and any hairline cracks. A little bead of gas-tight sealant can make a big distinction on older metal lids.

Slow drains pipes after service recommend one of 2 things. Either the outlet tee is misaligned or missing out on, or the connecting line requires hydro jetting. I have actually also seen circulation restrictor orifices obstruct with rice or vegetable matter, which starves the trap and supports sinks. A proficient service technician will pull and clear the orifice plate. Do not expand the hole to "repair" the problem. That modification increases speed, reduces separation, and sends out grease downstream.

Recurring alarms in kept track of systems can stem from overuse of warm water to go after grease, enzyme use that emulsifies, or merely an undersized trap for the existing menu. If you included fryers, consider an additional solids interceptor upstream and a tighter schedule. In winter season, grease can harden quickly in outdoor lines. Insulating exposed sections, running a brief warm water flush before opening, and guaranteeing doors near dish areas close well can help.

Dishwashers are worthy **Grease Trap Pumping** of attention. High temperature devices can spike flow and temperature level, which may disturb separation in a small under-sink unit. If space allows, some kitchens route dishwasher discharge through a devoted solids interceptor or into a slightly larger trap to handle surges.

The reality about ingredients and enzymes

There is a market for biological and chemical ingredients that guarantee to lower pumping requirements. In specific controlled cases, bioaugmentation can help manage smell and improve breakdown of residual organics on walls. The keyword is residual. Ingredients are not an alternative to physical elimination of FOG and solids. Towns frequently limit or prohibit items that emulsify grease due to the fact that they press the problem into public lines. Before you trial anything, check local rules and collaborate with your company. If you choose to use an additive, treat it like a deodorizer with side advantages, not a service replacement.

Safety matters more than speed

Small under-sink traps lull people into casual habits. However, moving covers, scraping interiors, and washing with hot water create burn and cut threats. Use gloves, eye protection, and closed-toe shoes. Keep degreasers off the flooring to prevent slips. Never ever leave a lid off throughout 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 include hazardous gases and low oxygen levels. Entry into a tank is a confined area job that requires training, monitoring, and rescue preparation. Do not let anyone climb into a tank to retrieve a dropped tool or reposition a tee. A trusted grease trap service will handle interior deal with correct devices and permits.

Vehicles and pipes near filling docks can produce trip risks and block fire lanes. A good crew will cone off the location, run hoses safely, and coordinate timing with your shipments. If you have a valet or a line of visitors close by, consider early morning or late night service to prevent conflicts.

Design tweaks and clever upgrades

If you are remodeling or developing out a new concept, put in the time to get grease management right. Sizing matters. Usage peak circulation calculations, not averages. Consist of a little bit of headroom for development or menu changes. Install a solids interceptor upstream of the primary trap if you prep a lot of rice, pasta, or vegetable trimmings. That little box catches sink debris and reduces how often your main unit fills with sludge.

Specify available covers that can be eliminated without moving equipment. On outdoor systems, plan for truck gain access to within pipe range. Long turns around corners cost time and boost smell danger. Include a tasting port and a seclusion valve if your code enables. These bits do not include much to the costs but repay during assessments and any future troubleshooting.

Monitors that track grease depth can assist in high volume, multi-tenant homes. Cellular or Wi-Fi sensors signal you when levels approach the service threshold. The hardware has actually enhanced in the last few years, with

better battery life and less incorrect positives. They will not change a skilled tech's eye, however they can avoid a missed out on cycle when a manager goes on leave.

A short case research study from a busy fry kitchen

A fried chicken principle I dealt with opened a second location in a college town. Same menu, comparable seating, but they cut the grease trap service from every 3 weeks to every 6 since the brand-new store had a somewhat larger under-sink system. Within 2 months, the dish area smelled like a dumpster on damp days and the floor drains burped during the dinner 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 preparation load, so more batter and crumbs reached the trap. The service was basic. They installed a compact solids interceptor upstream and went back to a 3 week schedule. Smells disappeared, drains pipes relaxed, and they actually saved money by avoiding 2 emergency contacts the next quarter.

Bringing everything together on a hectic schedule

Grease control benefits routine. Define a service interval that keeps you below the 25 percent threshold. Pair that with simple staff practices, a log, and a partner you can reach when it matters. Treat documents like clean walkthroughs, not paperwork. When you check out providers, focus on safety, disposal openness, and evidence that they will be there on hard nights, not simply slow Tuesdays.

A cooking area that plans for grease runs smoother. Guests never think of your trap, which is the point. With the ideal grease trap service in place, you will invest less time responding and more time serving. If you have not taken a look at your schedule or manifests in a while, pull the last 3 and make two calls. First, ask your team what they see and smell throughout peak dish runs. Second, speak with your grease trap company about whether the period, scope, and jetting cadence still fit your current volume. A 15 minute check can prevent a very 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 operates in Mississippi

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Elite Sanitation Services focuses on septic maintenance

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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 dinner at [Juan Tequila's](#) in Saucier restaurant operators often depend on Septic Pumping Grease Trap Pumping Jetting Services to support smooth daily operations and busy events.