

**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

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Grease control isn't attractive. It sits under a stainless prep table or outside behind a steel lid, catching everything your line tosses at it. Yet that box has an outsized effect on your kitchen area's health, your capability to pass assessments, and your spending plan. The difference between a smooth service and a late night shutdown typically comes down to how well you and your grease trap company work together, day in and day out.

I have opened days with a flooring that smells like a fried-food hangover, and I have actually stood beside a pumper truck at 5 a.m. Watching a tech pull out a mat so thick you might turn it like a pancake. The pattern is constantly the exact same. The businesses that deal with grease control as a shared responsibility between their group and a reputable grease trap service seldom see emergency situations. The ones that punt it to "whenever it supports" pay more, waste time, and pick battles with regulators they will not win.

## What lives inside the box

A grease interceptor, huge or small, separates fats, oils, and grease from wastewater. The physics are basic. Warm water brings fat off plates and pans. That water cools, grease rises, solids settle, cleaner water exits to the drain. The trap slows the circulation so the separation has time to take place. Baffles keep the grease from leaving downstream.

Even when you do everything right on the line, the trap fills. Soap does not liquify fat. Warm water only postpones the solidifying. Enzyme or additive items push grease downstream where it solidifies in your pipelines or the city primary. Many municipalities ban ingredients straight-out or need specific approval. The only safe, authorized technique is mechanical elimination, meaning full pump out, scraping the walls, rinsing, and disposal at an allowed facility.

When the trap is disregarded, you begin to observe useful modifications before the crisis. Flooring drains pipes bubble during rush. Prep sinks drain more gradually. There is a sweet, stale smell that magnifies after the dishwashers run. The cover location becomes slick, with flies that love the environment. None of these are cause to panic yet, but all of them are early cautions that your grease trap cleaning schedule and daily practices require attention.

## **What regulators in fact expect**

Local codes differ, but the basics repeat across cities and counties.

First, the 25 percent rule. If the combined layer of fats on the top and solids on the bottom equals a quarter of the reliable liquid depth, the unit should be serviced. That is based upon efficiency, not a calendar. Many health departments build their regular examination questions around this requirement and will ask to see records that demonstrate compliance.

Second, frequency. A common standard is every 30 to 90 days for interior traps. Some fast service kitchens pumping a great deal of fryer oil by volume need every 2 to 4 weeks. Outdoor interceptors are larger, so you may see 60, 90, or 120 day periods, but that just works if everyday habits are strong and you stay under 25 percent accumulation. Regulators will set your minimum once they see your patterns.

Third, manifests and recordkeeping. Most jurisdictions require a transporting manifest for each grease trap service go to. It should include the generator name and address, unit size, date and time, overall gallons eliminated, destination disposal facility, and hauler license or allow number. Keep copies on site for one to 3 years, depending on regional rules. Auditors want to trace your waste from the trap to the last processor.



Fourth, discharge limitations. If your municipality keeps an eye on FOG concentrations at your lateral or a common line in a plaza, there will be a numeric limit, typically in the 100 to 250 mg/L range, often lower for delicate systems. High readings can trigger surcharges, increased frequency demands, or notices of infraction. The root cause is generally poor day-to-day practices paired with past due service.

Finally, enforcement. Charges are genuine. I have actually seen \$250 warning fines turn into \$2,500 repeat infractions and, in a number of coastal cities, short-term hangs on food permits until the concern is remedied. Clean-up expenses after an overflow, specifically if it escapes to storm drains pipes, intensify the costs and generate ecological companies. The cheapest course is preventive.

## **The anatomy of a strong partnership**

A grease trap company must be more than a phone number on a sticker label. You want a service that knows your menu, volume, pipes design, hours, and regional rules. That relationship starts with a website visit, not a quote over the phone. An excellent tech will measure the interceptor, check gain access to, inspect baffles, inquire about peak durations, and peek at the meal area to understand just how much solids pack you create.

Discuss frequency, however agree that it will be validated by measured sludge and grease density on the very first 2 or three services. Excellent service providers document those measurements with a dip stick, photos, and a written report. That lets you calibrate to the 25 percent rule instead of guessing.

Ask about disposal. Respectable haulers release to allowed grease processing facilities or wastewater plants that accept grease. Get the names of those facilities and make certain they appear on your manifests. If the hauler can not offer this, keep looking.

Emergency reaction matters. Backups do not wait for office hours. Set expectations for response time, ideally within 2 to 4 hours for a true clog. Clarify rates for after hours, weekends, or holidays so you are not shocked when a truck appears at 11 p.m. After a Saturday dinner rush.

Insurance and training count. The team will open heavy covers, possibly work around traffic, and utilize vacuum trucks with powerful pumps. They need to be trained in restricted space awareness, even if they are not going into, and carry spill kits. Your business ought to be listed as a certificate holder on their insurance coverage so you are informed of any coverage lapses.

Finally, scope of work. Full service suggests complete pump out of all chambers, scraping and rinsing walls and baffles, removing solids, and sealing the cover with a fresh gasket or sealant where required. Partial pumping, often used as a low rate, just eliminates the top layer. It leaves heavy solids behind and reduces the time until your next backup.

## **Daily readiness starts on the line**

The most significant motorists of grease build-up are plate waste and pan residue. You can slow that river of fat with consistent practices that barely add time to the shift. Scrape plates and pans into the trash before they get anywhere near a sink. Usage sink strainers and empty them often. Train dish personnel to wash with tempered water instead of blasting with scalding warm water that liquefies everything and overwhelms the trap. Keep a labeled drum for waste fryer oil, and never ever pour oil into a sink, even when you are in a hurry at closing.

I like a basic, noticeable log posted near the meal area. Each shift checks two items: strainer condition and sink flow. That little ritual keeps awareness high. Pair that with a weekly five minute walkthrough by a supervisor who lifts the trap cover, eyeballs the grease cap, and keeps in mind any odor. If the cover requires tools or sealant, schedule a tech for a quick check rather, because you do not desire untrained staff spying a rusted cover.

Here is a brief list you can utilize without overcomplicating things.

- Scrape plates and pans into the garbage before washing, then utilize sink strainers.
- Empty strainers and wipe sink bowls when they look more like soup than water.
- Keep fryer oil in a devoted container for recycling, never ever down a drain.
- Run pre-rinse and dishwashers at recommended temperatures, not scalding, to avoid pressing melted fat through the trap.
- Note slow drains or odors right away in a log, then inform a supervisor if they persist.

## **How typically should you arrange grease trap cleaning**

The right period depends on your food, volume, and practices. A sandwich store with light cooking can typically stretch to 90 days on an indoor trap, supplied they control solids. A fried chicken concept running 2 banks of fryers might need 14 to 30 days. A hotel with banquet volume and inconsistent staffing may land at 60 days even with a big outside interceptor.

Some signals assist adjust:

- If the leading layer forms a thick, firm mat that a gloved finger can not easily stir, you are overdue.
- If you begin to smell a sweet, swampy odor near the dish area after service, you are in the gray zone.
- If the pump truck consistently eliminates a volume within 10 to 20 percent of your interceptor's rated capability, and solids are heavy, your interval is too long.

Menu changes matter. Adding a popular short rib or fried appetizer area can move you from 60 to 45 days without any change in headcount. Seasonal rushes can do the same. In December, when parties accumulate, think about a mid month service. It is cheaper than a Saturday night shutdown.

Space and gain access to drive usefulness. An under sink trap may be only 20 to 50 gallons. These little systems fill fast and can block suddenly if a strainer is missing for a couple of days. The truth is that lots of such traps require 14 to one month attention depending upon usage. If that cadence strains your budget plan, purchase training and upstream controls to slow the load. Meanwhile, prepare the service during off hours or pre open windows so the odor does not hit prep.

## **What a professional grease trap service visit must look like**

When the crew shows up, they ought to park safely, set cones if required, and sign in with a manager. For interior traps, they will safeguard surrounding floors, get rid of the cover thoroughly, and take a quick measurement of grease and solids. Then they will insert the vacuum hose, remove all contents, and scrape the walls and baffles. Some will rinse with water and vacuum once again to capture residuals. If they discover a damaged baffle or missing gasket, they must flag it with pictures and note it on the report.

For outdoor interceptors, expect a heavier setup. The truck will stage near the manhole, get rid of the lid sections, and follow the exact same full removal and scraping steps. It is typical for this to take 30 to 90 minutes depending on size, access, and condition. At the end, the lid needs to be reset square and sealed where needed, the area washed down, and any splatter controlled. Ask the tech to reveal you the grease density reading they taped, then conserve the service ticket and [Jetting Services elitesanitationservices.com](http://Jetting Services elitesanitationservices.com) manifest.

If the team just skims the leading or declines to open several chambers, that is a warning. Interceptors often have separate compartments for solids and FOG. Skipping a chamber leaves solids that will migrate and obstruct the outlet. Quality control here pays off in months of problem totally free operation.

## **The documents that saves you during audits**

A tidy binder can turn a tense evaluation into a casual chat. Keep a devoted grease control folder with:

- Copies of all grease trap cleaning manifests with volumes eliminated and disposal sites.
- A simple service log that lists dates, providers, and any restorative actions.
- A daily or weekly checklist with initialed entries, even if it is just two line items.
- Any correspondence from your city related to FOG requirements, including your designated frequency.
- Photographs of the trap interior taken quarterly, if your hauler provides them. They reveal that walls are clean and baffles intact.

Retention periods differ, but one to 3 years is common. If you belong to a larger brand, scan and store digital copies also. The very best inspectors I understand value clearness and will typically reduce their analysis when they see consistent records.



## The real cost math

Most operators understand unit prices, not system expense. A standard interior trap service may cost \$200 to \$450 in many markets, greater in thick urban areas. Big outdoor interceptors can run \$400 to \$900 depending on size, distance to truck staging, and market rates. If your hauler takes a trip far or deals with tight access, expect a premium.

Compare that to the cost of a backup during peak. A plumbing technician may charge \$250 to \$600 for a cable or jetter, if the blockage is available. If the trap is the culprit and requires an emergency pump out, include another \$300 to \$800 after hours. If wastewater overflows into prep or guest locations, prepare for sanitizing, possible lost shifts, and, in the worst cases, remediation that quickly hits four figures. Add the soft expenses, like staff hours invested rescheduling, appeasing visitors, and cleaning after midnight. Routine service looks cheap.

Surcharges from the city can be peaceful yet costly. Some towns include a regular monthly fee if your FOG releases test high, frequently in the \$50 to \$200 range, till you prove control. That accumulates over a year. You can burn the same money on 3 or 4 preventive pump outs that actually repair the condition.

## Edge cases and judgment calls

Not every cooking area fits the basic playbook.

Under sink traps in tight areas can be uncomfortable. Ensure the plumbing installed a trap with a detachable cover and enough clearance for a tech to service it without dismantling half your millwork. If you can not raise the cover without moving devices, you will pay more and service gets postponed. A little redesign or hinge set can spend for itself in a few visits.

Food trucks and kiosks face restraints on water and waste holding. If you run mobile units that hook into a commissary, the commissary's interceptor takes the hit. Coordinate with them to share records, specifically if the health department examines your mobile operation separately.

Shared interceptors in shopping malls or multi occupant pads develop dispute. If the line surpasses limits, the property manager might pass expenses to all renters. Keep your own records tight and ask your grease trap company to record your trap condition. That method, if a surrounding renter neglects their system, you have evidence you are not the source.

Septic systems add a twist. Grease management is even more critical due to the fact that fats drift in the septic system and can obstruct the soil absorption location. Regional guidelines may need both a grease interceptor and more frequent septic pumping. Ensure your hauler is authorized for both streams.

Winter weather condition triggers lids to bond to their frames. A supplier who brings de icers and extra gaskets will get the job done without breaking concrete. Storm schedules also push emergency response. Plan additional buffer time around vacations and heavy snow periods.

## Training that sticks

Grease control lives or dies with your team's routines. I like to include a 2 minute pre shift suggestion once a week. Keep it basic, like "Today, we are seeing sink strainers. If you discard a strainer filled with solids into the sink, you are undoing all of our work." Turn the focus. Some weeks talk about oil handling, other weeks about reporting sluggish drains pipes. Commemorate when the log shows no smell notes, because that implies the system is working.

Assign accountability. A lead in the meal location can preliminary the daily list. A manager can examine the weekly walkthrough. When the grease trap service comes, have the opener or a manager sign the ticket, take a look at the readings, and note any recommendations. If the team needs to cut away an old seal each time, schedule a repair and stop losing 20 minutes of service time per visit.



## When the sink supports during the rush

Backups occur. What matters is how regulated your response looks. Keep this basic plan published near the meal area.

- Stop water flow right away at sinks and dish machines, then redirect filthy ware to a bus tub or backup station.
- Check strainers and obvious obstructions at the fixture first, clear if safe, and do not utilize warm water to press through.
- If the trap is interior and available, search for overflow or cover seepage, then call your grease trap company and plumber together.
- Contain any spill with towels and a mop, sterilize impacted locations, and keep food preparation zones isolated.

- Log the event with time, personnel on duty, and actions taken, then evaluate with your provider to change service frequency.

This approach can conserve you an hour of mayhem and gives your hauler context to detect origin. In most cases, the fix is not brave. It is just past due service coupled with a clogged strainer upstream.

## **Working smoothly with inspectors**

Invite inspectors into your process rather than playing defense. When they get here, reveal them clear access to the trap, a clean pad or floor around it, and your binder of records. If you have just recently altered frequency based upon determined density, point that out and reveal the report. If you had an occurrence, do not conceal it. Discuss the steps you took and the change you made with your grease trap service. Inspectors are trained to search for patterns. When they see you determine, record, and correct, they relax.

## **Choosing the best grease trap company**

Price matters, however the least expensive quote that avoids half the work will cost you later. When you vet companies, try to find a few telltales of professionalism. Do they carry out and tape pre and post measurements of grease and solids? Do they provide pictures of the interior after cleaning? Can they name the disposal facilities they utilize, and do those names appear on your manifests? Do they provide foreseeable scheduling with suggestions and a method to reschedule when your peak moves change?

Ask for recommendations from similar operations. A coffeehouse and a high volume fryer house do not share the exact same issues. A provider who keeps chicken chains working on 21 day cycles understands how to manage heavy loads and short windows. Likewise, inquire about include ons. Some companies bundle light pipes, baffle repairs, or inlet basket replacements. Others adhere to pumping just. There is no single right response, however it is better to understand what you are getting.

Technology helps, but substance matters more. Timestamped reports with GPS are useful, yet they do not replace a cleaned up baffle. Still, those tools show you the crew showed up when they stated they did and help you match service times to your logs.

## **The benefit for doing this well**

When you get the rhythm right, the system fades into the background. Personnel stop speaking about smells. Drains run clear. The truck shows up on a predictable cadence, does the work, and leaves a clear record. You pass inspections with minutes to spare. Many of all, your attention remains where it belongs, on guests and food.

Grease control is not brain surgery, but it does reward care and collaboration. Treat your grease trap company like a teammate, not a last option. Give them data from your flooring, request for theirs from the trap, and make small adjustments as your menu and seasons change. Pair that with a couple of non flexible routines at the sink and on the line. You will invest less, sleep much better, and avoid the type of midnight memories no operator desires, like mopping a flooded meal pit while a pumper truck idles outside.

A kitchen that is day-to-day all set and compliant is not luck. It is the result of constant practice, honest interaction, and a provider who does the complete job whenever. If your existing partner is not delivering that, it deserves the effort to discover one who will.

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

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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?

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

### Where does Elite Sanitation Services operate?

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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?

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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?**

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

## **What industries does Elite Sanitation Services serve?**

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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?**

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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?**

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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?**

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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?**

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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?**

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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?**

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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?**

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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?**

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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?**

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

After a visit to [Saucier Park Walking Trail Splash Pad](#) in Saucier property owners and event planners often arrange Septic Pumping Grease Trap Pumping Jetting Services to keep nearby sites clean ready and convenient.