

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

Business Hours

- 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 meal station. They see hot plates, smooth service, and a clean washroom. If any of those parts slow down, the supper rush can collapse within minutes. That is why a good grease trap company seems like part of your kitchen team. The techs may show up 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 attractive, however it is decisive. Do it right, and you prevent fines, backups, and surprise closures. Do it incorrect, and the very first sign may be the odor that wraps the person hosting stand or a floor drain geyser at 7:15 p.m. When I talk with operators who have steady compliance records, they deal with grease the method they deal with food safety: a regular, not a reaction.

What a trap in fact does, and what regulators care about

Every commercial cooking area produces FOG - fats, oils, and grease - together with food solids and warm water. Left uncontrolled, that mixture cools and cakes inside pipelines, which narrows flow and develops blockages. An effectively 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 a scheduled pump out.

Inspection firms are not trying to make life hard. They track FOG since the public sewer is a shared resource. Blockages send out sewage into streets and basements, and the clean-up bills are not small. Most cities use a common performance rule called the 25 percent limit. 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 a regulation drives almost every service schedule a grease trap company proposes.

Two points deserve linking. First, compliance is measured at the trap, not just at the manhole by the curb. Second, many inspectors will request service records throughout a spot check. A cool binder or a digital portal with manifests and photos can make an examination last five 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, frequently between 20 and 100 gallons. It is compact and easy to install, but it fills rapidly and is easy to overload with hot water. The larger outdoor gravity interceptor, which can range from 500 to 3,000 gallons in a lot of restaurants, sits underground near the packing dock or parking area. It offers more retention time and forgiveness when volume spikes, however it requires a vacuum truck and a bit more coordination to service.

No matter the size, the parts that identify performance are simple and mechanical:

- Baffles that slow circulation and make the grease layer form
- Inlet and outlet tees that set the water level and safeguard downstream piping
- Gaskets and covers that keep air out and smells in
- Sample ports where inspectors can dip and take readings

A grease trap service regimen that neglects baffles or cracked tees will offer you a cleaned box with concealed issues. I have actually pulled tees that were held together by biofilm and luck. Change those parts during arranged check outs, not after a backup.

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

A common call begins early to avoid disrupting preparation. The truck draws in before personnel show up, and the tech walks the site. If it is an indoor trap, we lay down floor protection and eliminate covers with care. If it is an outside interceptor, we utilize a cover lifter, set cones for security, and check for gas buildup before opening. The vacuum hose pipe does the heavy lifting, but the real work is slower: scraping the sidewalls, leaving the bottom solids, and rinsing without pushing grease downstream.

On one job, a restaurant with a 1,250 gallon interceptor near the alley, I saw a little offset crack in the outlet tee while scraping. The water level looked fine, and flow was good. We replaced the tee for hardly more than the labor it would have taken on an emergency call, then jetted the outlet line for 25 feet. The manager later on informed me they utilized to get a random sewage system smell throughout breakfast when a month. That odor disappeared after the tee fix. Quick swaps like that come from looking with objective, not just pumping to the invoice minimum.

Before we close a lid, we measure and record three numbers: the top grease layer, the settled solids layer, and the total depth of the trap. Those numbers tell you if the schedule is right or wandering. If we see 27 percent on a 90 day cycle, we will suggest 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 a good grease trap company conserves cash without testing your luck.

The compliance web, simplified

Multiple agencies touch FOG. At the top, the EPA delegates industrial pretreatment to municipalities. The city or wastewater district composes a local regulation that sets the 25 percent rule, sampling procedures, and recordkeeping. Your health department may also keep in mind grease control during a routine health inspection.

On the hauling side, the transporter requires a waste hauler authorization and a disposal site that releases a weight ticket.

A total proof appears like this:

- A service manifest with date, place, gallons eliminated, and signatures
- Photo evidence 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 dining establishments lose points not because their system stopped working, however due to the fact that a binder went missing out on. I encourage managers to keep a hard copy log in the kitchen area office and a digital copy in a cloud folder. Plenty of grease trap service providers now consist of an online website with PDF manifests and photos. That is not a luxury, it is inexpensive insurance coverage versus a hurried inspection.

Building a service cadence that fits your kitchen

There is no single ideal frequency. The schedule that works for a donut store might choke a steakhouse. The five levers that matter the majority of are menu, volume, water temperature, staff behavior, and ambient conditions. Fryers and grill-heavy menus send more FOG to the trap than a buffet. A meal device that discharges at 160 degrees can melt grease long enough for it to race past a little trap, then cool and embed in downstream lines. A winter cold snap can thicken grease in the car park pipe and surprise everybody with an unexpected slow drain on Saturday.

You can turn this art into numbers. Start with the interceptor capability and the 25 percent guideline. A 1,000 gallon interceptor with a typical random sample might have about 40 inches of depth. Twenty 5 percent is 10 inches of combined grease and solids. If you track growth at 1 inch per week, you will strike 25 percent around week 10, so a 60 to 75 day service window integrates in a cushion. If you see 0.5 inches weekly on logs, you might stretch to a 90 day schedule. If you jump from 5 percent to 22 percent after a menu change, do not wait to adjust.

A real-world example helps. A hotel kitchen I worked with ran a 750 gallon interceptor at 60 day periods. Their tape-recorded layers averaged 18 percent. After they added a 2nd fryer for a hectic wedding season, the next measurement was available in at 27 percent at day 60. We transferred to 45 days for the summertime. When occasions tapered, we went back to 60. The schedule followed business, not the other way around.

A fast daily check that avoids huge headaches

- Peek at the floor sinks and trench drains pipes for sluggish edges or bubbles during rinse
- Step near the indoor trap lids and smell 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 bathroom fixtures after a huge dish cycle
- Log the dish maker rinse temperature and keep it within spec

Three minutes with that checklist keeps you ahead of many problems. The minute you observe a modification in odor or sound, call your supplier. Repairing a developing restriction is cheaper than clearing a hard blockage.

Cleaning, pumping, jetting, and what comprehensive service means

Operators frequently [Septic Pumping](#) utilize grease trap cleaning, pumping, and service as if they are the very same thing. They overlap, but the distinctions matter.

Pumping refers to eliminating the contents with a vacuum truck. Cleaning suggests more than pumping. It consists of scraping the walls and baffles, evacuating settled solids, and washing the system to restore capability. Service goes a step further. It adds examination of tees and gaskets, small part replacements, and jetting brief go to keep lines clear.

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

Hydrojetting has its place. Short runs from an indoor trap to the primary line gain from a periodic searching, especially if the kitchen area uses a garbage grinder. Outdoor interceptors frequently need jetting at the outlet, since small soap residue and grease can coat the very first length of pipe after a cover is opened. Video assessment is not obligatory on every visit, but it settles when you have a repeating sluggish drain with no apparent cause.

Training the kitchen team 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 arrive at the sink with a half inch of cold fry oil and a mound of fries. Scrape plates into a strong waste container before washing. Use sink strainers and empty them into the garbage, not the trap. Cool and combine fryer oil in a yellow grease container for recycling instead of pouring it down a drain to "wash it away."

Beware of wonder enzymes that declare to consume all the grease. Some biological additives can assist break down organics under a narrow set of conditions. Many simply melt grease enough time to move it downstream, where it cools and sets in a place you do not manage. If your city allows specific dosing, follow their assistance and your company's recommendations. Never utilize caustic drain openers in a system tied to a trap. They assault gaskets, produce hazardous fumes, and can drive fines if found during an inspection.

Small practices pay dividends. Keep the pre-rinse water hot however within the dish device specification. Too hot and you flush melted grease past the baffles. Too cold and you build up solids quicker than essential. Validate that mop sinks do not bypass the trap. In older buildings, I have discovered a mop sink tied directly to the hygienic line. That single pipe can bring enough food slurry to tip an interceptor out of compliance.

Handling after-hours emergencies without drama

Backups select their moments. 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 answers the phone, asks the best questions, and appears with the ideal gear.



A skilled tech will ask about which drains pipes are sluggish, whether restrooms are affected, and when the last grease trap cleaning occurred. That call figures out whether to assault the indoor lines initially or open the interceptor. If just the meal area is sluggish, we separate and jet that run. If toilets and several floor drains are supporting, the clog is most likely beyond the interceptor, so we start outdoors. We carry absorbent pads to control spill spread, a damp vac for indoor cleanup, and a strategy to keep important sinks on minimal usage while we work.

I remember a Friday service at a sports bar where the main slowed an hour before kickoff. The interceptor was simply 18 days past a pump-out, so we concentrated on the outlet line to the city main. A grease bell had actually formed 30 feet down the line where a grade change created a small droop. We cut through it with a 3,000 psi jet and a warthog head, then flushed the line clear. The kitchen area ran lowered rinse cycles for the first

quarter, and we set up a follow-up to re-slope the sagging area. Great emergency situation work purchases time, however it should constantly end with a root cause and a prepared fix.

Where the waste goes, and why that matters

"Do you simply dump it?" is a fair question that guests sometimes ask managers. The response needs to be clear. Brown grease from interceptors is carried to an authorized center where it is separated. Water heads to a wastewater plant. The FOG layer and solids become feedstock for rendering, compost blends, or anaerobic food digestion, depending on local markets. In numerous areas, a part ends up being biodiesel. The precise percentages differ because disposal infrastructure is local. An urban district with numerous renderers will achieve higher recycling rates than a rural county with one transfer station and long run costs.

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

Ask your grease trap company to share their disposal partners and normal destinations. A trustworthy hauler will send you weight tickets and be transparent about end usages. That openness belongs to compliance and part of your sustainability narrative to staff and guests.

Cost, contracts, and what you actually buy

Pricing differs by area, but you will see a mix of per-gallon rates, flat fees by trap size, and line items for jetting or parts. Be careful of strategies that look too low-cost to cover a complete evacuation. A half pump that leaves the bottom layer behind always costs more later on. A strong contract needs to state the scope - full pump and clean, small scraping, assessment of tees - and consist of disposal manifests. It should also define emergency reaction times and after-hours rates.

Look for small worth includes that matter. Photos before and after show the work and help you train staff. A portal with historic depth readings lets you argue for a schedule modification backed by data. Clear notes about baffle condition or deterioration prepare your budget plan for replacements rather of surprise expenses. Low-cost service that conceals the fact is not a bargain.

Five situations that alter your schedule

- New or expanded fryer stations increase FOG load significantly
- Seasonal volume spikes, like summertime outdoor patios or vacation 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, specifically on overnight holds
- Staff turnover often wears down scraping and strainer routines till you retrain

Any among those can swing a trap from 15 percent to 30 percent in between check outs. A quick call to your company when your organization changes conserves you from guessing.

Special cases that require different tactics

Food trucks and kiosks share 2 restraints: 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 systems need to discard at authorized stations, and the commissary is on the hook for infractions if

an occupant'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 in that format.

Mall food courts and multi-tenant complexes introduce shared traps. That suggests your compliance is partially connected to your neighbor's habits. Residential or commercial property managers ought to collaborate schedules and standardize practices. A good grease trap company will work with the home manager to designate expenses fairly, often by proportional floor area or measured load if metering exists. When there is a shared trap, demand made a list of manifests and photos that show the shared condition.

Hotels are unique. Banquet spikes can dump a month's worth of load into a trap over a weekend. The solution is event-aware scheduling. If a hotel books a 300 individual 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 buildings where sinks tie into unforeseen lines. A walkthrough and map with engineering avoids surprises.

Seasonal restaurants deal with the winter issue in reverse. A beach grill might run 120 covers a day in February and 600 in July. In the spring, we shorten the cycle and check earlier than the calendar suggests. In the fall, we push it out and sometimes winterize lines to prevent freeze-thaw damage. In really cold areas, we insulate or heat-trace susceptible outside lines. Ice in a vented line develops suction issues that feel like a blockage and are just physics.

Choosing the best partner for your kitchen

When you vet service providers, inquire about experience with kitchen areas like yours. A quick casual idea with a small indoor trap requires a team that will keep service inconspicuous and fast. A multi-unit group with outside interceptors requires consistent reporting and predictable scheduling. Confirm permits, insurance coverage, and disposal partners. Request sample manifests and photos so you understand what to expect.

Service quality shows up in how techs deal with information. Do they measure and tape layers every time. Do they change used gaskets proactively. Do they carry typical tees and baffles on the truck. Do they leave the site cleaner than they found it. It is not fussy to ask. Kitchen 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 lid silently, and pull 35 gallons. The baffle looks clean. We scrape the walls, clean the rim, change the gasket we noticed 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. 2 cones near the lids, a quick gas sniff, and we open. It is 22 degrees outside, so we know the top layer will be firm. 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 switch it, jet downstream 20 feet, and record 20 percent previously, 0 percent after. The chef comes by, we talk about their new bone marrow appetiser, and I suggest moving from 90 days to 75 for winter. He values the math behind it and signs the manifest.

Friday night, a pizza place we do not service contacts a panic. Their flooring drain is bubbling into the salad station. We do not point fingers or talk agreements. We show up, ask the quick questions, and find their 750 gallon interceptor at 40 percent. We pump it, clear a wad of cheese and dough from the indoor run, and get them hopping by halftime. The owner texts the next early morning asking to establish a routine route. Not because we were the most affordable, but since we worked like part of their team.

That rhythm is the backbone. Quiet, early, thorough service most days. Calm, decisive action on the bad days. Honest reporting all the time.

The little choices that add up to smooth service

A trusted grease trap company makes trust by eliminating drama. They change schedules to match your menu, teach personnel simple habits that keep pipes clear, and file work in a way that satisfies inspectors without burning your time. They understand that a clean trap is not the goal - a ready kitchen is. Grease trap cleaning, done as part of a thoughtful program, becomes background music to a smooth shift.

If you are establishing service from scratch, begin with a website walk. Map your lines, find every trap and sample port, and talk through your busiest periods. Ask for a very first quarter on a conservative schedule and track layer development with each visit. Evaluation that data and tune the interval. Train brand-new personnel on scraping and straining as quickly as they discover the dish maker. Keep your manifests in two locations, one on paper, one digital. Easy, consistent steps work.

Restaurants sell minutes, not minutes. A line that never slows saves more than repair costs. It saves the guest experience. Which is what the right partner, the one who deals with grease as seriously as you deal with mise en location, delivers with every quiet 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

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Elite Sanitation Services operates in Mississippi

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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

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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 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.