

Business Name: Elite Sanitation Services

Address: Saucier, MS 39574

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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 consider the line buried outside the structure or the steel box under the meal station. They see warmers, smooth service, and a clean washroom. If any of those parts slow down, the supper rush can collapse within minutes. That is why an excellent grease trap company seems like part of your kitchen group. The techs may appear before dawn or after close, move like stagehands, and leave no trace except a signed manifest and a system that behaves.

Grease management is not glamorous, however it is decisive. Do it right, and you prevent fines, backups, and surprise closures. Do it incorrect, and the first indication may be the smell that covers the hostess stand or a floor drain geyser at 7:15 p.m. When I talk with operators who have stable compliance records, they treat grease the method they deal with food safety: a regular, not a reaction.

What a trap actually does, and what regulators care about

Every commercial kitchen area produces FOG - fats, oils, and grease - in addition to food solids and warm water. Left untreated, that mixture cools and cakes inside pipes, which narrows circulation and creates blockages. An appropriately sized trap or interceptor slows the wastewater so FOG can drift and food solids can settle. Cleaner water exits to the drain while the trap holds the rest until a set up pump out.

Inspection companies are not trying to make life hard. They track FOG since the public drain is a shared resource. Clogs send out sewage into streets and basements, and the cleanup bills are not little. A lot of cities utilize a typical efficiency guideline called the 25 percent threshold. If the combined grease and solids inside your trap go beyond 25 percent of its depth, the trap is thought about out of compliance, even if circulation still looks typical at your sink. That single line in a regulation drives almost every service schedule a grease trap company proposes.

Two points are worth connecting. Initially, compliance is measured at the trap, not simply at the manhole by the curb. Second, many inspectors will [Jetting Services](#) ask for service records throughout a check. A cool binder or a digital portal with manifests and photos can make an evaluation last 5 minutes rather of fifty.

Traps, interceptors, and the parts that matter

There are two typical systems. A little in-kitchen trap sits under or near the sink, often between 20 and 100 gallons. It is compact and simple to install, but it fills quickly and is simple to overload with hot water. The bigger outside gravity interceptor, which can range from 500 to 3,000 gallons in the majority of restaurants, sits underground near the filling dock or parking area. It uses more retention time and forgiveness when volume spikes, however it needs a vacuum truck and a bit more coordination to service.

No matter the size, the parts that identify performance are basic 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 lids that keep air out and smells in
- Sample ports where inspectors can dip and take readings

A grease trap service regimen that disregards baffles or split tees will give you a cleaned up box with hidden problems. I have pulled tees that were held together by biofilm and luck. Replace those parts throughout scheduled visits, not after a backup.

An early morning on the truck, and the details that keep a cooking area moving

A typical call begins early to avoid disrupting preparation. The truck pulls in before staff show up, and the tech walks the site. If it is an indoor trap, we lay down flooring protection and get rid of lids with care. If it is an outside interceptor, we utilize a lid lifter, set cones for safety, and check for gas buildup before opening. The vacuum tube does the heavy lifting, but the genuine work is slower: scraping the sidewalls, evacuating the bottom solids, and rinsing without pushing grease downstream.

On one task, a restaurant with a 1,250 gallon interceptor near the street, I discovered a little balanced out crack in the outlet tee while scraping. The water level looked fine, and circulation was good. We changed the tee for hardly more than the labor it would have taken on an emergency situation call, then jetted the outlet line for 25 feet. The supervisor later informed me they used to get a random drain odor throughout brunch once a month. That odor disappeared after the tee repair. Quick swaps like that originated from looking with intention, not just pumping to the billing minimum.

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

The compliance web, simplified

Multiple companies touch FOG. At the top, the EPA delegates industrial pretreatment to municipalities. The city or wastewater district writes a local regulation that sets the 25 percent rule, sampling procedures, and

recordkeeping. Your health department might also note grease control during a routine health evaluation. On the carrying side, the transporter needs a waste hauler license and a disposal site that issues a weight ticket.

A complete paper trail appears like this:

- A service manifest with date, location, gallons removed, and signatures
- Photo evidence of the condition before and after, when practical
- A disposal invoice that reveals the waste reached an approved facility
- Notes on repairs, jetting, or overflowing conditions

Many restaurants lose points not since their system failed, however since a binder went missing out on. I advise managers to keep a paper copy log in the kitchen workplace and a digital copy in a cloud folder. Plenty of grease trap service providers now consist of an online website with PDF manifests and images. That is not a high-end, it is low-cost insurance against a rushed inspection.

Building a service cadence that fits your kitchen

There is no single right frequency. The schedule that works for a donut store may choke a steakhouse. The five levers that matter the majority of are menu, volume, water temperature, personnel behavior, and ambient conditions. Fryers and grill-heavy menus send more FOG to the trap than a buffet. A dish machine that discharges at 160 degrees can melt grease enough time for it to [Jetting Services elitesanitationservices.com](https://www.elitesanitationservices.com) race past a little trap, then cool and embed in downstream lines. A winter season cold wave can thicken grease in the parking lot pipeline and surprise everyone 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 may have about 40 inches of depth. Twenty five percent is 10 inches of combined grease and solids. If you track development at 1 inch weekly, you will hit 25 percent around week 10, so a 60 to 75 day service window builds in a cushion. If you see 0.5 inches weekly on logs, you may extend to a 90 day schedule. If you leap from 5 percent to 22 percent after a menu change, do not wait to adjust.

A real-world example assists. A hotel cooking area I worked with ran a 750 gallon interceptor at 60 day periods. Their recorded layers balanced 18 percent. After they included a 2nd fryer for a hectic wedding season, the next measurement can be found in at 27 percent at day 60. We relocated to 45 days for the summer season. When occasions tapered, we went back to 60. The schedule followed the business, not the other method around.

A fast day-to-day check that avoids big headaches

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

Three minutes with that list keeps you ahead of the majority of issues. The minute you see a change in odor or noise, call your supplier. Repairing an establishing constraint is cheaper than clearing a difficult blockage.

Cleaning, pumping, jetting, and what thorough service means

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

Pumping refers to getting rid of the contents with a vacuum truck. Cleaning indicates more than pumping. It consists of scraping the walls and baffles, leaving settled solids, and rinsing the unit to bring back capability. Service goes a step even more. It adds assessment of tees and gaskets, minor part replacements, and jetting brief go to keep lines clear.

Here is the trap lots of fall under. A low-cost 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 capability fills faster and you cross the 25 percent line before your next go to. That is how operators wind up with backups 2 weeks after a "service." Ask your grease trap company to record that they removed both the leading grease and bottom solids. If they can not show you a clear water level before closing the cover, they did not end up the job.

Hydrojetting fits. Brief runs from an indoor trap to the primary line benefit from a periodic searching, specifically if the kitchen uses a trash mill. Outside interceptors often need jetting at the outlet, because minor soap scum and grease can coat the very first length of pipeline after a lid is opened. Video evaluation is not necessary on every see, but it settles when you have a recurring slow drain without any apparent cause.

Training the kitchen area team to help the system

Traps are not magic boxes. What enters them still matters. The very best grease trap service on the planet can not maintain if plates arrive at the sink with a half inch of cold fry oil and a mound of french 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 "clean it away."

Beware of miracle enzymes that declare to eat all the grease. Some biological ingredients can assist break down organics under a narrow set of conditions. Numerous simply melt grease long enough to move it downstream, where it cools and embeds in a place you do not manage. If your city enables particular dosing, follow their assistance and your provider's recommendations. Never utilize caustic drain openers in a system connected to a trap. They assault gaskets, develop harmful fumes, and can drive fines if found throughout an inspection.



Small habits pay dividends. Keep the pre-rinse water hot however within the dish machine spec. Too hot and you flush melted grease past the baffles. Too cold and you build up solids faster than essential. Verify that mop sinks do not bypass the trap. In older structures, I have found a mop sink connected straight to the hygienic line. That single pipeline can bring enough food slurry to tip an interceptor out of compliance.

Handling after-hours emergency situations without drama

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



A skilled tech will inquire about which drains are sluggish, whether washrooms are impacted, and when the last grease trap cleaning occurred. That call identifies whether to attack the indoor lines first or open the interceptor. If only the meal area is slow, we separate and jet that run. If restrooms and several floor drains are backing up, the clog is likely beyond the interceptor, so we begin outdoors. We bring absorbent pads to manage spill spread, a damp vac for indoor cleanup, and a plan to keep crucial sinks on restricted usage while we work.

I recall 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 focused on the outlet line to the city primary. A grease bell had actually formed 30 feet down the line where a grade change developed a minor droop. We cut through it with a 3,000 psi jet and a warthog head, then flushed the line clear. The kitchen area ran reduced rinse cycles for the very first quarter, and we scheduled a follow-up to re-slope the sagging area. Excellent emergency situation work purchases time, however it ought to always end with a root cause and a prepared fix.

Where the waste goes, and why that matters

"Do you simply dispose it?" is a fair concern that guests in some cases ask supervisors. The answer must be clear. Brown grease from interceptors is transferred to an approved center where it is separated. Water heads to a wastewater plant. The FOG layer and solids end up being feedstock for rendering, compost blends, or anaerobic digestion, depending upon local markets. In many locations, a portion becomes biodiesel. The precise portions differ since disposal facilities is regional. An urban district with several renderers will achieve greater recycling rates than a rural county with [septic tank maintenance](#) one transfer station and long run costs.

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Yellow grease, which is utilized fryer oil, is better and much easier 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 invoices and environmental story suffer.

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

Cost, agreements, and what you really buy

Pricing differs by region, however you will see a mix of per-gallon rates, flat costs by trap size, and line items for jetting or parts. Beware of plans that look too inexpensive to cover a complete evacuation. A half pump that leaves the bottom layer behind always costs more later on. A strong agreement ought to mention the scope - full pump and clean, minor scraping, evaluation of tees - and include disposal manifests. It ought to likewise specify emergency response times and after-hours rates.

Look for small worth adds that matter. Images before and after show the work and help you train personnel. A portal with historical depth readings lets you argue for a schedule change backed by data. Clear notes about baffle condition or corrosion prepare your budget plan for replacements rather of surprise expenditures. Inexpensive service that hides 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 patios or holiday banquets, compress capacity

- A shift to takeout-heavy operations brings more sauce and oil residues to the sink
- Cold weather condition thickens grease in outdoor lines and traps, specifically on over night holds
- Staff turnover typically erodes scraping and strainer practices up until you retrain

Any one of those can swing a trap from 15 percent to 30 percent in between gos to. A fast call to your supplier when your service changes saves you from guessing.

Special cases that require different tactics

Food trucks and kiosks share 2 restrictions: small traps and limited storage. They fill quickly and frequently move in between commissaries. I advise owners to log service dates on a calendar, not a mileage book. In lots of cities, mobile systems must dump at approved stations, and the commissary is on the hook for violations if a renter's practices nasty 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 indicates your compliance is partly tied to your neighbor's habits. Property managers need to coordinate schedules and standardize practices. An excellent grease trap company will work with the residential or commercial property supervisor to designate costs fairly, often by proportional flooring space or determined load if metering exists. When there is a shared trap, insist on made a list of manifests and images that reveal the shared condition.

Hotels are unique. Banquet spikes can discard a month's worth of load into a trap over a weekend. The service 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 space service can likewise influence load in older structures where sinks tie into unexpected lines. A walkthrough and map with engineering prevents surprises.

Seasonal dining establishments face the winter season issue in reverse. A beach grill might run 120 covers a day in February and 600 in July. In the spring, we reduce the cycle and check earlier than the calendar suggests. In the fall, we push it out and often winterize lines to avoid freeze-thaw damage. In very cold regions, we insulate or heat-trace susceptible exterior lines. Ice in a vented line creates suction problems that seem like an obstruction and are just physics.

Choosing the best partner for your kitchen

When you vet service providers, ask about experience with cooking areas like yours. A quick casual concept with a small indoor trap requires a team that will keep service unobtrusive and quick. A multi-unit group with outdoor interceptors needs consistent reporting and foreseeable scheduling. Validate permits, insurance, and disposal partners. Demand sample manifests and images so you know what to expect.

Service quality appears in how techs deal with information. Do they measure and tape layers every time. Do they replace worn gaskets proactively. Do they bring common tees and baffles on the truck. Do they leave the site cleaner than they discovered it. It is not fussy to ask. Kitchen areas work on standards. Your grease trap service should too.

A week in the life that keeps the line moving

On Monday, we struck a coffee shop with a 100 gallon indoor trap. The manager likes us in at 5:30 a.m. We cover the floor, crack the cover silently, and pull 35 gallons. The baffle looks clean. We scrape the walls, clean the rim,

change the gasket we discovered starting to flatten, and log 12 percent grease, 8 percent solids. We are out by 6:10. Prep never paused.

Wednesday is the steakhouse with the 1,500 gallon interceptor out back. We roll in at 7 a.m. Two cones near the covers, a fast gas smell, and we open. It is 22 degrees outside, so we understand the top layer will be company. Pumping takes 20 minutes. The bottom sludge is thicker than last quarter, so we slow down and scrape more. The outlet tee feels loose. We swap it, jet downstream 20 feet, and record 20 percent in the past, 0 percent after. The chef visits, we chat about their brand-new bone marrow appetizer, and I recommend moving from 90 days to 75 for winter season. He values the math behind it and signs the manifest.

Friday evening, a pizza location we do not service hires a panic. Their floor drain is bubbling into the salad station. We do not point fingers or talk agreements. We show up, ask the quick questions, and discover their 750 gallon interceptor at 40 percent. We pump it, clear a heap of cheese and dough from the indoor run, and get them hopping by halftime. The owner texts the next early morning asking to establish a regular route. Not due to the fact that we were the most inexpensive, but because we worked like part of their team.

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

The small choices that add up to smooth service

A trustworthy grease trap company makes trust by eliminating drama. They change schedules to match your menu, teach staff easy habits that keep pipelines clear, and document operate in a way that satisfies inspectors without burning your time. They understand that a clean trap is not the goal - a prepared cooking area 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. Request a very first quarter on a conservative schedule and track layer growth with each go to. Evaluation that data and tune the interval. Train brand-new staff on scraping and straining as soon as they discover the dish machine. Keep your manifests in two locations, one on paper, one digital. Simple, constant actions work.

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

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

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Elite Sanitation Services has a website <https://elitesanitationservices.com/>

Elite Sanitation Services has Google Maps listing <https://maps.app.goo.gl/9c9byt9cmupPfcw56>

Elite Sanitation Services has Facebook page <https://www.facebook.com/petrosepticinspections/>

Elite Sanitation Services won Top Septic Pumping 2025

Elite Sanitation Services earned Best Grease Trap Pumping Award 2024

Elite Sanitation Services was awarded Best Jetting Services 2026

People Also Ask about Elite Sanitation Services

What services does Elite Sanitation Services provide?

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

Where does Elite Sanitation Services operate?

Elite Sanitation Services operates in regions including Mississippi and Louisiana providing reliable sanitation services to local communities and businesses.

Does Elite Sanitation Services handle septic tank pumping?

Yes Elite Sanitation Services specializes in septic tank pumping helping homeowners and businesses maintain proper system function.

Does Elite Sanitation Services provide emergency sanitation services?

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

What industries does Elite Sanitation Services serve?

Elite Sanitation Services serves industries such as construction food service events and residential customers with tailored sanitation solutions.

Does Elite Sanitation Services clean grease traps?

Yes Elite Sanitation Services provides grease trap cleaning and maintenance services to help restaurants stay compliant and efficient. Including jetting services.

Is Elite Sanitation Services locally owned?

Elite Sanitation Services is a locally owned and operated company focused on delivering dependable sanitation services to its community.

What are jetting services offered by Elite Sanitation Services?

Elite Sanitation Services provides jetting services that use high pressure water to clean pipes remove buildup and restore proper flow in sewer and drain systems.

When should I use Elite Sanitation Services for jetting services?

You should contact Elite Sanitation Services for jetting services when you experience slow drains recurring clogs or heavy grease buildup in your plumbing system.

Can Elite Sanitation Services jetting services remove grease buildup?

Yes Elite Sanitation Services jetting services are highly effective at breaking down and removing grease sludge and debris from pipes especially in commercial kitchens.

Are Elite Sanitation Services jetting services safe for pipes?

Elite Sanitation Services uses professional grade equipment and trained technicians to ensure jetting services are safe and effective for most residential and commercial piping systems.

Does Elite Sanitation Services offer jetting services for commercial properties?

Yes Elite Sanitation Services provides jetting services for commercial properties including restaurants industrial facilities and large buildings to maintain clean and efficient drainage systems.

Where is Elite Sanitation Services located?

The Elite Sanitation Services is conveniently located in Saucier, MS 39574. You can easily find directions on [Google Maps](#) or call at [\(228\) 297-4850](tel:(228) 297-4850) Monday thru Sunday 24-hours a day

How can I contact Elite Sanitation Services?

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

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