

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 supports and nasty water sneaks throughout the flooring. Nine times out of 10, the culprit is a disregarded grease trap. I have seen brand-new supervisors learn this lesson the difficult way, mopping in between orders while a plumbing hurries to the site. The fix is basic in concept, however it demands discipline. Grease management is not attractive, yet it is among 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 frequently they require service, what an expert cleaning needs to consist of, how to choose a trustworthy grease trap company, and the little daily practices that keep big problems off your shift log.

What a grease trap really does

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

Inside a typical [Septic Pumping](#) system, water from sinks and dishwashers gets in through an inlet, slows down in a chamber, and cools somewhat. Due to the fact that fats and oils are less thick than water, they rise. Much heavier food particles settle to the bottom as brown sludge. A baffle forces water to alter direction, which improves separation. Cleaner water exits through an outlet tee to the drain. The recorded grease, called FOG in inspector shorthand, remains behind till an arranged pump out.

There are 2 typical families. Under-sink traps are compact, often in between 10 and 50 gallons, located near the prep or dish location. They fill quick in busy cooking areas and need regular service. Outdoor interceptors are larger concrete or fiberglass tanks, anywhere from a couple of hundred to numerous thousand gallons, frequently buried near the structure. They hold more, which stretches the service interval, but they feature access, security, and allowing considerations that under-sink systems do not.

An appropriately sized and set up system consists of a flow control gadget to prevent rises, properly sized tees to decrease turbulence, and protected, accessible covers. Shortcuts undermine the whole idea. I have actually seen traps without circulation controls that churn like a mixer during peak dish runs. That churn presses grease downstream and beats the separation process.

Why routine cleaning is non-negotiable

Health, safety, and regulatory compliance all meet at the trap. When a system goes beyond capacity, grease follows the water and coats downstream piping. The very first indication is usually a slow drain during rush. Next comes odor that does not go away with bleach, then the surprise of a surcharge from your energy for high FOG discharge. In some towns, repeat offenses carry fines that hurt more than a subscription to a reputable grease trap service ever will.

Odors are more than an annoyance. They show anaerobic breakdown and the prospective development of hydrogen sulfide, which can wear away metals and develop a safety risk in enclosed areas. Standing, greasy water also draws in insects and shortens the life of floor covering and grout. Your hood and fire suppression system will not care that the problem began in a trap. Grease is fuel. Keeping it included is part of a more comprehensive fire risk strategy.

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

How frequently ought to you arrange cleaning

Every center is different, so blanket guidelines fizzle. A useful criteria is the 25 percent rule utilized by lots of inspectors. When the combined density of floating grease and settled solids reaches one quarter of the trap's liquid depth, efficiency drops quickly. At that point, schedule a cleaning.

In practice, frequency depends upon menu, volume, and routines. A fast-casual burger principle with 80 seats that runs seven days will often need an under-sink trap serviced every 2 to 4 weeks. A sushi bar with careful preparation and minimal frying may stretch to 6 to 8 weeks. Outside interceptors serving a hotel or food hall often land between 1 and 3 months. Caterers with seasonal spikes often modify schedules when weddings hit. The only truthful response is to monitor and adjust.

Start with a brief cycle if you have no history. After a couple of services, review the manifests and any photos your provider took. If the system is not close to 25 percent at 2 weeks, press it to three, then 4, and stop when you approach that limit. If you include a fryer bank or open for weekend brunch, tighten up the interval for a couple of cycles and see how the numbers move.

Avoid false self-confidence. Enzyme products that appear to "absorb" grease can emulsify fats temporarily, sending them further downstream where they cool and resolidify. The trap may look cleaner, however your personal line or the community main could pay the price.

What an expert grease trap cleaning need to include

Not all service is produced equal. An appropriate job is more than a fast skim of the leading layer. In a comprehensive go to, the team will get here with a vacuum truck or portable unit ideal for the trap's location. They will eliminate the covers with care to prevent harmful gaskets or removing bolts. Before pumping, they might determine density with a slotted stick or electronic probe to document conditions.

Pumping needs to be total. That suggests floating grease, settled solids, and the watery middle layer are all evacuated. In a heavy kitchen, the settled layer can measure up to the grease cap and will not budge without agitation. The service technician ought to scrape interior walls and baffles to eliminate sticky residue, then wash with water to carry loosened product into the vacuum hose pipe. If the system connects to a long lateral that is susceptible to accumulation, a good crew will use to hydro jet the connecting line to prevent constraints simply outside the trap.

While the unit is open, a short assessment settles. Look for cracked baffles, missing or brief outlet tees, jeopardized gaskets, loose bolts, and corrosion. I have actually seen outlet tees fall off into the tank, which allows grease to bypass separation completely. If the trap is indoors, check for weeping around joints and covers. Outdoors, make sure surrounding soil is graded so stormwater does not clean 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 avoids odors that can develop when an empty trap sits idle.

Documentation should follow. Anticipate a manifest that lists volume got rid of, disposal site, time, date, and the technician's name or signature. Lots of jurisdictions require the generator, not just the grease trap company, to keep these records for multiple years. Images of before and after conditions assist you prove compliance during inspections.

The everyday and weekly habits that make a difference

You can not outsource every piece of grease control. The best cooking areas pair a reliable grease trap service with little regimens that decrease load. Below is a brief list any supervisor can carry out 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 meal pit make this much easier than lecturing staff.
- Empty, clean, and re-seat sink strainers and floor drain baskets before each service block. A complete strainer is theater, not filtration.
- Train meal and prep staff to utilize warm, not boiling, water. Incredibly hot water can momentarily liquefy fats and push them past the separation point, then they solidify in the line.
- Keep a simple log at the meal station. A fast preliminary every day for "strainers examined" 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 discover the closest trench drain, which beats the entire system.

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

Choosing the ideal grease trap company

A reputable partner matters. Rates differ, however the real difference appears on a rainy Friday when your phone rings at 7 p.m. A trustworthy service provider is easy to reach, follows the rules, and keeps your place out of difficulty. When you examine alternatives, concentrate on the fundamentals below.

- Licensing, insurance, and disposal qualifications. Ask where they take the waste and demand a sample manifest. If they are reluctant, move on.
- Proof of training and safety treatments. Service technicians should comprehend restricted space threats, lockout needs for dish pumps, and how to manage hydrogen sulfide exposure.
- Equipment matched to your website. Tight indoor traps require portable vacuums with smell control, not a jury-rigged shop vac. Outdoor interceptors require a truck with sufficient hose and suction.
- Documentation and pointers. Try to find suppliers that supply digital service reports with photos, track the 25 percent rule, and send schedule prompts before you are overdue.
- Responsiveness and after-hours capability. Emergency situations do not wait for business hours. Ask how they manage nights, weekends, and vacations, and what the premium is.

Anyone can price estimate a low rate by skimming or cutting corners on disposal. That deal vaporizes when an energy fine or a backflow hits. The ideal company treats your trap like critical facilities, not a fast 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 fee in the variety of 100 to 250 dollars per visit in numerous markets. Outside interceptors normally run 300 to 800 dollars, though very large tanks or hard gain access to can press into 4 figures. After-hours or emergency situation calls frequently include 25 to half. Hydro jetting the lateral, if needed, tacks on another 150 to 400 dollars depending upon length and complexity.

Contracts can save money if they guarantee frequency and scope. ***Grease Trap Pumping Elite Sanitation Services*** A quarterly strategy that consists of examination images and line jetting once annually often pencils out when compared to sporadic, last-minute calls. Align service dates with predictable peaks. If your patio opens in April, set up an extra pump out late March, not after the very first bright Saturday wrecks your drains.

Avoid false economies. Skipping one service to conserve 400 dollars looks wise up until a Saturday backup forces you to comp 75 meals and pay overtime while a crew vacuums at midnight. The softer expenses, like bad evaluations and stressed personnel, hardly ever show on a spreadsheet however feel genuine in a tight labor market.

Staying compliant without losing sleep

Regulations differ by city and county, but inspectors normally desire 2 things. Keep discharge below FOG limitations, and keep records that show you attempt. Post your maintenance schedule where staff can discover it. Keep copies of manifests for a minimum of 3 years, longer if your town states so. Some locations need that a licensed grease trap company haul and dispose of waste at authorized centers. Others define a maximum period in between services no matter load. Know your local rules. Companies who operate in your area daily can normally brief you in ten minutes.

Sampling ports help, specifically on outdoor interceptors. They permit inspectors to test effluent without opening the primary tank. If your system lacks one, think about including it during a remodelling. Some energies charge additional charges based on FOG concentration or biochemical oxygen need. Great records will assist you dispute outliers.



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

Troubleshooting common problems

Odors that remain around the dish area typically indicate a dry trap or a poor lid seal. After a pump out, make sure the professional refills the system. If smells persist, inspect gaskets, bolts, and any hairline cracks. A small bead of gas-tight sealant can make a big distinction on older metal lids.

Slow drains after service suggest one of 2 things. Either the outlet tee is misaligned or missing out on, or the connecting line requires hydro jetting. I have also seen circulation restrictor orifices clog with rice or vegetable matter, which starves the trap and supports sinks. A qualified technician will pull and clear the orifice plate. Do not enlarge the hole to "fix" the problem. That change increases velocity, decreases separation, and sends out grease downstream.

Recurring alarms in kept track of systems can stem from overuse of hot water to chase grease, enzyme use that emulsifies, or merely [Septic Pumping](#) a small trap for the present menu. If you added fryers, think about an extra solids interceptor upstream and a tighter schedule. In winter, grease can harden rapidly in outside lines. Insulating exposed sections, running a short warm water flush before opening, and guaranteeing doors near meal locations close well can help.

Dishwashers are worthy of attention. High temperature makers can spike circulation and temperature, which might interrupt separation in a small under-sink unit. If area enables, some cooking areas route dishwashing machine discharge through a dedicated solids interceptor or into a somewhat larger trap to handle surges.

The fact about ingredients and enzymes

There is a market for biological and chemical ingredients that assure to lower pumping needs. In specific controlled cases, bioaugmentation can help handle smell and improve breakdown of recurring organics on walls. The key word is residual. Ingredients are not an alternative to physical removal of FOG and solids. Towns typically

restrict or ban products that emulsify grease because they push the issue into public lines. Before you trial anything, check regional rules and coordinate with your supplier. If you decide to use an additive, treat it like a deodorizer with side benefits, 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 produce burn and cut risks. Wear gloves, eye defense, and closed-toe shoes. Keep degreasers off the floor to prevent slips. Never leave a lid off throughout service, even for a minute. A falling ladle or a staffer's foot will cost much more time than reseating a panel twice.

Outdoor interceptors raise the stakes. Big tanks can contain unsafe gases and low oxygen levels. Entry into a tank is a confined space job that requires training, monitoring, and rescue preparation. Do not let anybody climb into a tank to recover a dropped tool or rearrange a tee. A trusted grease trap service will handle interior deal with correct equipment and permits.



Vehicles and tubes near filling docks can create journey hazards and block fire lanes. An excellent team will cone off the location, run hose pipes securely, and [Grease Trap Pumping elitesanitationservices.com](https://www.elitesanitationservices.com) coordinate timing with your shipments. If you have a valet or a line of visitors close by, think about early morning or late night service to avoid conflicts.

Design tweaks and smart upgrades

If you are renovating or constructing out a brand-new idea, put in the time to get grease management right. Sizing matters. Use peak circulation computations, not averages. Consist of a little headroom for development or menu modifications. Install a solids interceptor upstream of the main trap if you prep a great deal of rice, pasta, or vegetable trimmings. That little box catches sink particles and reduces how frequently your primary unit fills with sludge.

Specify accessible lids that can be removed without moving equipment. On outdoor systems, prepare for truck access within hose variety. Long terms around corners cost time and boost odor danger. Include a sampling port

and a seclusion valve if your code allows. These bits do not include much to the expense but pay back throughout evaluations 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 improved in the last few years, with much better battery life and fewer incorrect positives. They will not replace a skilled tech's eye, but they can avoid a missed out on cycle when a manager goes on leave.

A brief case study from a hectic fry kitchen

A fried chicken concept I worked with opened a 2nd place in a college town. Same menu, similar seating, however they cut the grease trap service from every 3 weeks to every six because the brand-new store had a slightly larger under-sink unit. Within 2 months, the dish location smelled like a dumpster on damp days and the floor drains pipes burped throughout the supper rush. The grease trap company pulled records and revealed that the settled solids layer was the genuine problem. The new store had a much heavier preparation load, so more batter and crumbs reached the trap. The service was simple. They installed a compact solids interceptor upstream and returned to a 3 week schedule. Odors vanished, drains calmed down, and they in fact saved cash by avoiding 2 emergency employs the next quarter.

Bringing it all together on a busy schedule

Grease control benefits regular. Specify a service period that keeps you below the 25 percent limit. Pair that with simple staff habits, a log, and a partner you can reach when it matters. Treat documentation like clean walkthroughs, not paperwork. When you check out providers, focus on safety, disposal transparency, and evidence that they will exist on hard nights, not just sluggish Tuesdays.

A kitchen that prepares for grease runs smoother. Visitors never think of your trap, and that is the point. With the ideal grease trap service in location, you will invest less time reacting and more time serving. If you have actually not looked at your schedule or manifests in a while, pull the last three and make two calls. First, ask your team what they see and smell throughout peak dish runs. Second, talk with your grease trap company about whether the interval, scope, and jetting cadence still fit your present volume. A 15 minute check can avoid an extremely public mess and a couple of 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

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

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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 a day at [Airey Lake Recreation Area](#) in the De Soto National Forest many visitors and crews schedule Septic Pumping Grease Trap Pumping Jetting Services and Portable Toilet Rental for campsites gatherings and work zones nearby.