

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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Most visitors will never ever think about the line buried outside the building or the steel box under the meal station. They see warmers, smooth service, and a clean restroom. If any of those parts slow down, the dinner rush can fall apart within minutes. That is why a good grease trap company feels like part of your kitchen area team. The techs might 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, but it is decisive. Do it right, and you prevent fines, backups, and surprise closures. Do it wrong, and the first indication might be the odor that wraps the person hosting stand or a flooring 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 security: a routine, not a reaction.

What a trap actually does, and what regulators care about

Every commercial cooking area produces FOG - fats, oils, and grease - in addition to food solids and warm water. Left unattended, that mix cools and cakes inside pipes, which narrows circulation and develops clogs. An effectively 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 an arranged pump out.

Inspection firms are not trying to make life hard. They track FOG because the public sewage system is a shared resource. Blockages send out sewage into streets and basements, and the clean-up expenses are not small. The majority of cities use a typical efficiency rule called the 25 percent limit. 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 flow still looks normal at your sink. That single line in a regulation drives almost every service schedule a grease trap company proposes.

Two points are worth linking. Initially, compliance is determined at the trap, not simply at the manhole by the curb. Second, numerous inspectors will request service records during a check. A neat binder or a digital portal with manifests and photos can make an evaluation last five 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, frequently in between 20 and 100 gallons. It is compact and easy to install, however it fills quickly and is simple to overload with warm 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 lot. It provides 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 efficiency are easy and mechanical:

- Baffles that slow flow and make the grease layer form
- Inlet and outlet tees that set the water level and secure 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 routine that disregards baffles or split tees will give you a cleaned box with surprise issues. I have actually pulled tees that were held together by biofilm and luck. Replace those parts during arranged check outs, not after a backup.

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

A normal call starts early to prevent interrupting preparation. The truck draws in before personnel arrive, and the tech strolls the site. If it is an indoor trap, we lay down flooring defense and get rid of covers with care. If it is an outdoor interceptor, we use a cover lifter, set cones for safety, and check for gas accumulation before opening. The vacuum tube does the heavy lifting, but the genuine work is slower: scraping the sidewalls, evacuating the bottom solids, and washing without pushing grease downstream.

On one job, a bistro with a 1,250 gallon interceptor near the street, I saw a little balanced out crack in the outlet tee while scraping. The water level looked great, and circulation was decent. We changed 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 told me they used to get a random drain smell during breakfast as soon as a month. That odor vanished after the tee fix. Quick swaps like that originated from looking with objective, not just pumping to the billing minimum.

Before we close a lid, we determine and tape 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 drifting. If we see 27 percent on a 90 day cycle, we will advise a 60 day cycle or a menu modify. If we see 10 percent at 60 days, we will suggest pressing to 90. This is where a good grease trap company saves money 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 composes a regional ordinance that sets the 25 percent guideline, tasting treatments, and recordkeeping. Your health department may likewise keep in mind grease control during a regular health

assessment. On the transporting side, the transporter requires a waste hauler license and a disposal site that releases a weight ticket.

A total paper trail looks like this:

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

Many dining establishments lose points not due to the fact that their system failed, however since a binder went missing. I encourage managers to keep a hard copy log in the cooking area workplace and a digital copy in a cloud folder. Plenty of grease trap company now consist of an online website with PDF manifests and pictures. That is not a high-end, it is low-cost insurance versus a hurried inspection.

Building a service cadence that fits your kitchen

There is no single best frequency. The schedule that works for a donut shop might choke a steakhouse. The five levers that matter many are menu, volume, water temperature, staff behavior, and ambient conditions. Fryers and grill-heavy menus send more FOG to the trap than a salad bar. A meal machine that discharges at 160 degrees can liquefy grease enough time for it to race past a small trap, then cool and embedded in downstream lines. A winter season cold snap can thicken grease in the parking area pipeline and surprise everyone with an abrupt slow drain on Saturday.

You can turn this art into numbers. Start with the interceptor capacity and the 25 percent rule. A 1,000 gallon interceptor with a common cross section 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 integrates in a cushion. If you see 0.5 inches per week on logs, you may extend to a 90 day schedule. If you leap from 5 percent to 22 percent after a menu modification, do not wait to adjust.

A real-world example helps. A hotel kitchen I dealt with ran a 750 gallon interceptor at 60 day periods. Their recorded layers balanced 18 percent. After they included a second fryer for a busy wedding event season, the next measurement came in at 27 percent at day 60. We moved to 45 days for the summer. When events tapered, we went back to 60. The schedule followed business, not the other method around.

A quick day-to-day check that prevents big headaches

- Peek at the flooring sinks and trench drains for slow 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 washroom components after a huge meal cycle
- Log the meal device rinse temperature level and keep it within spec

Three minutes with that list keeps you ahead of a lot of problems. The moment you see a modification in odor or noise, call your provider. Repairing an establishing restriction is more affordable [Jetting Services](#) than clearing a tough blockage.

Cleaning, pumping, jetting, and what extensive service means

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

Pumping refers to removing the contents with a vacuum truck. Cleaning means more than pumping. It includes scraping the walls and baffles, leaving settled solids, and washing the unit to bring back capacity. Service goes a step further. It includes evaluation of tees and gaskets, small part replacements, and jetting brief go to keep lines clear.

Here is the trap many fall under. A low-cost pump-out that skims the top 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 go to. That is how operators wind up with backups 2 weeks after a "service." Ask your grease trap company to record 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 fits. Brief runs from an indoor trap to the primary line benefit from an occasional scouring, particularly if the kitchen area uses a trash grinder. Outdoor interceptors frequently need jetting at the outlet, considering that small soap scum and grease can coat the very first length of pipeline after a lid is opened. Video examination is not compulsory on every visit, but it settles when you have a repeating slow drain without any obvious cause.

Training the kitchen team to assist the system

Traps are not magic boxes. What enters them still matters. The best grease trap service on the planet can not keep up 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. Usage sink strainers and empty them into the garbage, not the trap. Cool and combine fryer oil in a yellow grease container for recycling rather of putting it down a drain to "clean it away."

Beware of miracle enzymes that claim to eat all the grease. Some biological additives can help break down organics under a narrow set of conditions. Numerous simply liquefy grease enough time to move it downstream, where it cools and sets in a place you do not control. If your city allows particular dosing, follow their guidance and your service provider's recommendations. Never use caustic drain openers in a system connected to a trap. They attack gaskets, create harmful fumes, and can drive fines if discovered during an inspection.

Small routines pay dividends. Keep the pre-rinse water hot however within the meal maker specification. Too hot and you flush melted grease past the baffles. Too cold and you accumulate solids faster than necessary. Confirm that mop sinks do not bypass the trap. In older buildings, I have discovered a mop sink tied straight to the sanitary 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 moments. The ticket printer never slows, and neither does the wastewater. When the floor drain burps in front of the expo, you need a partner that answers the phone, asks the ideal questions, and appears with the ideal gear.

A skilled tech will inquire about which drains pipes are sluggish, whether washrooms are affected, and when the last grease trap cleaning took place. That call determines whether to assault the indoor lines first or open the interceptor. If just the meal area is sluggish, we separate and jet that run. If toilets and numerous floor drains are backing up, the blockage is likely beyond the interceptor, so we start outdoors. We bring absorbent pads to

manage spill spread, a damp vac for indoor clean-up, and a strategy to keep critical 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 just 18 days past a pump-out, so we focused on the outlet line to the city main. A grease bell had actually formed 30 feet down the line where a grade change developed a minor sag. We cut through it with a 3,000 psi jet and a warthog head, then flushed the line clear. The cooking area ran minimized rinse cycles for the first quarter, and we arranged a follow-up to re-slope the sagging area. Good emergency situation work buys time, however it ought to constantly end with a root cause and a planned fix.

Where the waste goes, and why that matters

"Do you simply dump it?" is a reasonable concern that visitors sometimes ask supervisors. The response 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, garden compost blends, or anaerobic food digestion, depending upon local markets. In many areas, a portion becomes biodiesel. The exact percentages vary due to the fact that disposal infrastructure is regional. An urban district with several renderers will attain greater recycling rates than a rural county with one transfer station and long haul costs.

Yellow grease, which is used fryer oil, is more valuable and much easier to recycle than brown grease. Keep those containers locked and tracked. Grease theft still happens, 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 normal destinations. A respectable hauler will send you weight tickets and be transparent about end usages. That transparency becomes part of compliance and part of your sustainability narrative to staff and guests.

Cost, agreements, and what you in fact buy

Pricing differs by area, but you will see a mix of per-gallon rates, flat costs by trap size, and line products for jetting or parts. Be careful of plans that look too low-cost to cover a full evacuation. A half pump that leaves the bottom layer behind always costs more later. A solid contract should specify the scope - complete pump and clean, small scraping, inspection of tees - and include disposal manifests. It should also specify emergency situation action times and after-hours rates.



Look for small value includes that matter. Photos before and after prove the work and assist you train staff. A portal with historic depth readings lets you argue for a schedule change backed by information. Clear notes about baffle condition or rust prepare your budget for replacements rather of surprise expenses. Inexpensive service that hides the fact is not a bargain.

Five scenarios that alter your schedule

- New or expanded fryer stations increase FOG load significantly
- Seasonal volume spikes, like summer patio areas or vacation banquets, compress capacity
- A shift to takeout-heavy operations brings more sauce and oil residues to the sink
- Cold weather condition thickens grease in outside lines and traps, especially on over night holds
- Staff turnover often erodes scraping and strainer habits till you retrain

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

Special cases that require different tactics

Food trucks and kiosks share two constraints: small traps and restricted storage. They fill quickly and typically move between commissaries. I advise owners to log service dates on a calendar, not a mileage book. In many cities, mobile systems should discard at authorized stations, and the commissary is on the hook for violations if a renter'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 because format.

Mall food courts and multi-tenant complexes present shared traps. That indicates your compliance is partially connected to your neighbor's routines. Property supervisors must collaborate schedules and standardize practices. A good grease trap company will work with the residential or commercial property supervisor to appoint expenses fairly, frequently by proportional flooring area or determined load if metering exists. When there is a shared trap, demand itemized manifests and images that reveal the shared condition.

Hotels are unique. Banquet spikes can dispose 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 occasion, not at the end of the month. Housekeeping and room 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 problem in reverse. A beach grill may 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 sometimes winterize lines to prevent freeze-thaw damage. In very cold areas, we insulate or heat-trace susceptible outside lines. Ice in a vented line creates suction concerns that feel like a clog and are simply physics.

Choosing the right partner for your kitchen

When you veterinarian companies, ask about experience with kitchen areas like yours. A quick casual concept with a little indoor trap needs a team that will keep service inconspicuous and fast. A multi-unit group with outdoor interceptors requires constant reporting and predictable scheduling. Confirm permits, insurance coverage, and disposal partners. Demand sample manifests and pictures so you understand what to expect.





Service quality appears in how techs deal with information. Do they determine and tape layers every time. Do they replace used gaskets proactively. Do they carry common tees and baffles on the truck. Do they leave the website cleaner than they discovered it. It is not picky to ask. Cooking areas operate on standards. Your grease trap service ought to too.

A week in the life that keeps the line moving

On Monday, we hit a coffee shop with a 100 gallon indoor trap. The supervisor likes us in at 5:30 a.m. We cover the flooring, break the cover silently, and pull 35 gallons. The baffle looks clean. We scrape the walls, wipe the rim, change the gasket we observed starting to flatten, and log 12 percent grease, 8 percent solids. We are out by 6:10. Preparation 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 quick gas sniff, and we open. It is 22 degrees outside, so we know the leading 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 before, 0 percent after. The chef visits, we talk about their brand-new bone marrow appetizer, and I suggest moving from 90 days to 75 for winter. He appreciates the mathematics behind it and signs the manifest.

Friday night, a pizza location we do not service calls in a panic. Their floor drain is bubbling into the salad station. We do not point fingers or talk contracts. We appear, ask the quick concerns, and find 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 routine route. Not due to the fact that we were the most affordable, but because we worked like part of their team.

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

The small choices that add up to smooth service

A trustworthy grease trap company earns trust by removing drama. They change schedules to match your menu, teach personnel basic practices that keep pipes clear, and document operate in a way that satisfies inspectors without burning your time. They understand that a clean trap is not the objective - a prepared kitchen is. Grease trap cleaning, done as part of a thoughtful program, ends up being background music to a smooth shift.

If you are setting up service from scratch, start with a site walk. Map your lines, find every trap and sample port, and talk through your busiest durations. Request for a very first quarter on a conservative schedule and track layer growth with each go to. Review that information and tune the interval. Train brand-new personnel on scraping and straining as quickly as they discover the meal device. Keep your manifests in 2 places, one on paper, one digital. Basic, consistent actions work.

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

Elite Sanitation Services supports events

Elite Sanitation Services assists construction sites

Elite Sanitation Services operates in Mississippi

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Elite Sanitation Services offers 24 7 availability

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Elite Sanitation Services delivers fast service

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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?

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 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:2282974850), 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.