

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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Grease control isn't attractive. It sits under a stainless preparation table or outside behind a steel lid, capturing whatever your line tosses at it. Yet that box has an outsized impact on your kitchen's health, your ability to pass inspections, and your spending plan. The distinction in between a smooth service and a late night shutdown often boils down to how well you and your grease trap company work together, day in and day out.

I have actually opened days with a flooring that smells like a fried-food hangover, and I have actually stood next to a pumper truck at 5 a.m. Watching a tech take out a mat so thick you could flip it like a pancake. The pattern is always the very same. The businesses that treat grease control as a shared duty between their team and a trustworthy grease trap service rarely see emergency situations. The ones that punt it to "whenever it backs up" pay more, waste time, and select fights with regulators they will not win.

What lives inside the box

A grease interceptor, big or small, separates fats, oils, and grease from wastewater. The physics are basic. Hot water brings fat off plates and pans. That water cools, grease rises, solids settle, cleaner water exits to the sewage system. The trap slows the circulation so the separation has time to occur. Baffles keep the grease from getting away downstream.

Even when you do everything right on the line, the trap fills. Soap does not liquify fat. Warm water just delays the solidifying. Enzyme or additive items press grease downstream where it hardens in your pipes or the city main. Lots of towns prohibit ingredients straight-out or require explicit approval. The only safe, authorized approach is mechanical elimination, indicating full pump out, scraping the walls, rinsing, and disposal at a permitted facility.

When the trap is disregarded, you begin to observe practical changes before the crisis. Floor drains bubble throughout rush. Prep sinks drain more gradually. There is a sweet, stale odor that magnifies after the dishwashers run. The lid area ends up being slick, with flies that love the environment. None of these are cause to panic yet, but all of them are early warnings that your grease trap cleaning schedule and daily practices need attention.

What regulators really expect

Local codes differ, however the basics repeat throughout cities and counties.

First, the 25 percent guideline. If the combined layer of fats on the top and solids on the bottom equals a quarter of the effective liquid depth, the unit must be serviced. That is based on performance, not a calendar. Lots of health departments build their routine evaluation concerns around this standard and will ask to see records that demonstrate compliance.

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

Third, manifests and recordkeeping. Most jurisdictions need a hauling manifest for each grease trap service visit. It needs to consist of the generator name and address, system size, date and time, total gallons gotten rid of, location disposal center, and hauler license or allow number. Keep copies on site for one to 3 years, depending on regional guidelines. Auditors wish to trace your waste from the trap to the final processor.

Fourth, discharge limitations. If your town keeps track of FOG concentrations at your lateral or a typical line in a plaza, there will be a numeric limitation, frequently in the 100 to 250 mg/L variety, sometimes lower for delicate systems. High readings can trigger surcharges, increased frequency demands, or notifications of violation. The source is generally bad daily practices paired with past due service.

Finally, enforcement. Charges are genuine. I have actually seen \$250 alerting fines become \$2,500 repeat violations and, in a number of coastal cities, short-term holds on food allows till the problem is fixed. Clean-up expenses after an overflow, specifically if it leaves to storm drains, intensify the expense and generate environmental companies. The least expensive path is preventive.

The anatomy of a strong partnership

A grease trap company need to be more than a phone number on a sticker. You desire a service that knows your menu, volume, plumbing layout, hours, and regional guidelines. That relationship begins with a website see, not an estimate over the phone. An excellent tech will determine the interceptor, check gain access to, examine baffles, inquire about peak periods, and peek at the meal location to comprehend just how much solids pack you create.

Discuss frequency, but concur that it will be verified by determined sludge and grease thickness on the first 2 or 3 services. Great providers document those measurements with a dip stick, images, and a written report. That lets you calibrate to the 25 percent guideline instead of guessing.

Ask about disposal. Credible haulers discharge to permitted grease processing facilities or wastewater plants that accept grease. Get the names of those facilities and be sure they appear on your manifests. If the hauler can not provide this, keep looking.

Emergency reaction matters. Backups do not wait for office hours. Set expectations for response time, preferably within 2 to 4 hours for a real obstruction. Clarify pricing for after hours, weekends, or vacations so you are not amazed [Jetting Services](#) when a truck shows up at 11 p.m. After a Saturday dinner rush.

Insurance and training count. The crew will open heavy covers, possibly work around traffic, and use vacuum trucks with effective pumps. They should be trained in confined area awareness, even if they are not getting in, and carry spill kits. Your company ought to be listed as a certificate holder on their **Grease Trap Pumping** insurance so you are alerted of any protection lapses.



Finally, scope of work. Complete suggests total pump out of all chambers, scraping and rinsing walls and baffles, removing solids, and sealing the cover with a fresh gasket or sealant where needed. Partial pumping, in some cases offered as a low rate, just eliminates the top layer. It leaves heavy solids behind and shortens the time up until your next backup.

Daily preparedness starts on the line

The greatest motorists of [elitesanitationservices.com](#) **Grease Trap Pumping** grease build-up are plate waste and pan residue. You can slow that river of fat with constant routines that hardly add time to the shift. Scrape plates and pans into the garbage before they get anywhere near a sink. Use sink strainers and empty them

frequently. Train dish staff to wash with tempered water instead of blasting with scalding warm water that melts whatever and overwhelms the trap. Keep an identified drum for waste fryer oil, and never ever put oil into a sink, even when you remain in a hurry at closing.

I like a simple, visible log published near the dish location. Each shift checks 2 items: strainer condition and sink flow. That little routine keeps awareness high. Set that with a weekly five minute walkthrough by a manager who lifts the trap lid, eyeballs the grease cap, and notes any odor. If the lid needs tools or sealant, schedule a tech for a quick check instead, since you do not want untrained staff spying a rusted cover.

Here is a brief checklist you can use without overcomplicating things.

- Scrape plates and pans into the trash before washing, then use sink strainers.
- Empty strainers and wipe sink bowls when they look more like soup than water.
- Keep fryer oil in a dedicated container for recycling, never down a drain.
- Run pre-rinse and dishwashing machines at suggested temps, not scalding, to prevent pushing liquefied fat through the trap.
- Note slow drains pipes or odors right away in a log, then notify a supervisor if they persist.

How frequently must you schedule grease trap cleaning

The right interval depends on your food, volume, and practices. A sandwich shop with light cooking can typically extend to 90 days on an indoor trap, provided they control solids. A fried chicken concept running 2 banks of fryers might require 14 to thirty days. A hotel with banquet volume and irregular staffing may land at 60 days even with a large outdoor interceptor.

Some signals assist adjust:

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

Menu changes matter. Including a popular short rib or fried appetiser section can move you from 60 to 45 days without any change in headcount. Seasonal hurries can do the very same. In December, when celebrations pile up, think about a mid month service. It is more affordable than a Saturday night shutdown.

Space and gain access to drive functionality. An under sink trap may be only 20 to 50 gallons. These little systems fill fast and can block unexpectedly if a strainer is missing out on for a few days. The reality is that lots of such traps need 14 to 1 month attention depending on usage. If that cadence stress your budget, invest in training and upstream controls to slow the load. Meanwhile, plan the service during off hours or pre open windows so the smell does not struck prep.

What a professional grease trap service check out must look like

When the team arrives, they should park securely, set cones if required, and sign in with a manager. For interior traps, they will secure surrounding floorings, get rid of the cover thoroughly, and take a quick measurement of grease and solids. Then they will place the vacuum hose, remove all contents, and scrape the walls and baffles. Some will rinse with water and vacuum again to catch residuals. If they find a harmed baffle or missing out on gasket, they ought to flag it with photos and note it on the report.

For outdoor interceptors, expect a much heavier setup. The truck will stage near the manhole, eliminate the lid sections, and follow the same complete elimination and scraping steps. It is regular for this to take 30 to 90 minutes depending on size, gain access to, and condition. At the end, the lid should be reset square and sealed where needed, the location cleaned down, and any splatter controlled. Ask the tech to show you the grease density reading they tape-recorded, then conserve the service ticket and manifest.

If the crew only skims the leading or refuses to open numerous chambers, that is a red flag. Interceptors typically have separate compartments for solids and FOG. Skipping a chamber leaves solids that will move and block the outlet. Quality assurance here settles in months of problem complimentary operation.

The paperwork that conserves you throughout audits

A neat binder can turn a tense examination into a casual chat. Keep a dedicated grease control folder with:

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

Retention durations differ, but one to three years is common. If you are part of a bigger brand name, scan and save digital copies as well. The very best inspectors I understand appreciate clearness and will typically decrease their examination when they see consistent records.

The real expense math

Most operators understand system rates, not system cost. A standard interior trap service might cost \$200 to \$450 in numerous markets, greater in thick urban locations. Large outside interceptors can run \$400 to \$900 depending upon size, range to truck staging, and market rates. If your hauler takes a trip far or faces tight access, anticipate a premium.

Compare that to the expense of a backup during peak. A plumber might charge \$250 to \$600 for a cable television or jetter, if the obstruction is available. If the trap is the perpetrator and needs an emergency situation pump out, include another \$300 to \$800 after hours. If wastewater overflows into preparation or guest locations, plan for sterilizing, prospective lost shifts, and, in the worst cases, remediation that quickly strikes 4 figures. Add the soft costs, like personnel hours invested rescheduling, appeasing visitors, and cleaning after midnight. Routine service looks cheap.

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

Edge cases and judgment calls

Not every kitchen area fits the standard playbook.

Under sink traps in tight spaces can be awkward. Ensure the plumbing technician set up a trap with a removable lid and adequate clearance for a tech to service it without dismantling half your millwork. If you can not lift the lid

without moving devices, you will pay more and service gets postponed. A little redesign or hinge kit can pay for itself in a few visits.

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

Shared interceptors in shopping malls or multi occupant pads produce conflict. If the line surpasses limitations, the property owner might pass costs to all tenants. Keep your own records tight and ask your grease trap company to document your trap condition. That way, if a neighboring occupant neglects their system, you have proof you are not the source.

Septic systems add a twist. Grease management is even more vital because fats float in the septic tank and can clog the soil absorption area. Regional guidelines may require both a grease interceptor and more regular septic pumping. Make sure your hauler is authorized for both streams.

Winter weather condition causes covers to bond to their frames. A provider who brings de icers and spare gaskets will finish the job without breaking concrete. Storm schedules also push emergency situation reaction. Plan extra buffer time around vacations and heavy snow periods.

Training that sticks

Grease control lives or passes away with your group's practices. I like to consist of a two minute pre shift tip once a week. Keep it easy, like "Today, we are enjoying sink strainers. If you dispose a strainer filled with solids into the sink, you are undoing all of our work." Turn the focus. Some weeks talk about oil handling, other weeks about reporting sluggish drains pipes. Celebrate when the log reveals absolutely no smell notes, since that suggests the system is working.

Assign accountability. A lead in the meal location can initial the everyday list. A manager can evaluate the weekly walkthrough. When the grease trap service comes, have the opener or a manager sign the ticket, take a look at the readings, and note any suggestions. If the team needs to remove an old seal every time, schedule a repair and stop losing 20 minutes of service time per visit.

When the sink supports throughout the rush

Backups happen. What matters is how regulated your reaction looks. Keep this simple plan posted near the meal area.

- Stop water flow instantly at sinks and meal makers, then reroute filthy ware to a bus tub or backup station.
- Check strainers and apparent obstructions at the fixture initially, clear if safe, and do not utilize hot water to press through.
- If the trap is interior and available, look for overflow or lid seepage, then call your grease trap company and plumber together.
- Contain any spill with towels and a mop, sterilize affected areas, and keep food preparation zones isolated.
- Log the occurrence with time, staff on task, and actions taken, then review with your company to adjust service frequency.

This method can save you an hour of mayhem and gives your hauler context to identify source. In a lot of cases, the repair is not heroic. It is simply overdue service coupled with a clogged up strainer upstream.

Working efficiently with inspectors

Invite inspectors into your process rather than playing defense. When they arrive, reveal them clear access to the trap, a clean pad or flooring around it, and your binder of records. If you have actually just recently altered frequency based upon measured thickness, point that out and reveal the report. If you had an occurrence, do not conceal it. Explain the steps you took and the change you made with your grease trap service. Inspectors are trained to try to find patterns. When they see you determine, record, and right, they relax.

Choosing the best grease trap company

Price matters, however the most inexpensive quote that avoids half the work will cost you later. When you vet service providers, try to find a few telltales of professionalism. Do they perform and tape pre and post measurements of grease and solids? Do they offer pictures of the interior after cleaning? Can they call the disposal centers they utilize, and do those names appear on your manifests? Do they provide foreseeable scheduling with pointers and a method to reschedule when your peak shifts change?

Ask for references from comparable operations. A coffee bar and a high volume fryer home do not share the very same problems. A company who keeps chicken chains working on 21 day cycles knows how to handle heavy loads and brief windows. Likewise, ask about include ons. Some companies bundle light plumbing, baffle repairs, or inlet basket replacements. Others stay with pumping just. There is no single right answer, however it is better to understand what you are getting.

Technology helps, but substance matters more. Timestamped reports with GPS work, yet they do not replace a cleaned up baffle. Still, those tools show you the team got here when they stated they did and assist you match service times to your logs.

The payoff for doing this well

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

Grease control is not rocket science, however it does reward care and partnership. Treat your grease trap company like a colleague, not a last hope. Provide data from your floor, request theirs from the trap, and make little modifications as your menu and seasons modification. Pair that with a few non flexible routines at the sink and on the line. You will invest less, sleep much better, and avoid the sort of midnight memories no operator desires, like mopping a flooded meal pit while a pumper truck idles outside.

A cooking area that is daily all set and compliant is not luck. It is the result of stable practice, honest communication, and a supplier who does the complete task each time. If your existing partner is not providing that, it is worth the effort to find one who will.

Elite Sanitation Services performs septic pumping

Elite Sanitation Services performs jetting services for commercial and residential properties

Elite Sanitation Services handles grease trap pump outs

Elite Sanitation Services collects yellow grease

Elite Sanitation Services serves restaurants

Elite Sanitation Services supports events

Elite Sanitation Services assists construction sites

Elite Sanitation Services operates in Mississippi

Elite Sanitation Services operates in Louisiana
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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/>
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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 teeing off at [Grand Bear Golf Club](#) in Saucier businesses and organizers often line up Septic Pumping Grease Trap Pumping Jetting Services for tournaments hospitality areas and maintenance needs.