

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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Grease management is not attractive, however it may be the most essential back-of-house routine your kitchen area builds. When a dining-room is full and tickets are flying, the last thing you need is a sluggish sink, a sour smell wandering through the pass, or a health inspector requesting maintenance logs you do not have. A well run grease trap program prevents blocked lines, keeps you on the right side of regional codes, minimizes emergency situations, and conserves cash you would otherwise invest in corrective plumbing.

I have opened dining establishments the old made way, with a taped floor plan and a head loaded with hope, and I have been in the mechanical room on a vacation weekend while a meal pit backed up. The distinction between those two nights came down to a few useful choices made months earlier. This guide covers what I have actually seen work across quick-service counters, complete kitchens, commissaries, and bakery plants: how grease traps function, how typically they actually need service, what an expert grease trap company does, and what your team can manage in house.

What a grease trap really does

Kitchen wastewater brings a mix of fats, oils, and grease, typically shortened to FOG. Warm water and detergents can keep FOG suspended for a short time, however as the water cools, grease separates and drifts. A grease trap or interceptor is a settling gadget in the drain line that slows the flow, provides FOG time to increase, and catches it so cleaner water passes downstream. The objective is uncomplicated: keep FOG out of your drains and the municipal sewer, where it causes blockages and fines.

Small indoor traps are often passive gadgets under a sink or flooring drain. [Grease Trap Pumping](#) Larger outdoor interceptors can be 750, 1,000, or 1,500 gallons and sit between the building and the community tie-in. Both have baffles that control circulation and avoid grease from escaping downstream. When grease collects past a

threshold, performance drops dramatically. The trap starts pushing grease into your lines, and you get what every cooking area supervisor fears: a backup at peak hour.

There is a basic guideline that many codes accept. When the combined grease and solids volume reaches 25 percent of the trap's working volume, it is time to pump and clean. I have seen cooking areas extend past that mark thinking they were conserving cash, then pay a numerous of the savings to a plumbing on a Saturday night.

Codes set the flooring, not the ceiling

Requirements differ by city and county, but the pattern corresponds. Regional pretreatment ordinances restrict releasing oil and grease above a set limitation, frequently 100 to 250 mg/L at the sampling point. They require setup of an appropriately sized grease trap or interceptor and anticipate documents of regular maintenance. Some jurisdictions need manifest slips for each pump out, continued site for two to three years.

Do not rely only on a license plan evaluate from years ago. If you are altering menu volume, adding a tilt frying pan, or relocating to a commissary model, confirm whether your present device still fits the load. Regulators care about your real discharge, not what as soon as worked for a smaller line. I have actually had inspectors accept a 90 day frequency on paper, then request for a 60 day schedule when a compliance sample came back greasy after a seasonal menu included more fried items.

Two useful actions make inspections smoother. First, keep a binder or digital folder with your maintenance logs, waste manifests, and the trap's as-built or spec sheet. Second, mark the interceptor lids and ensure personnel understand where they are. An inspector who can confirm records and access the device quickly is an inspector who moves on quickly.

Sizing and load: get this wrong and you chase problems

The right size depends on fixture circulation rates and cooking load. A little pastry shop with a three-compartment sink and minimal fryers can manage with a compact under-sink system. A sit-down dining establishment with a busy dish device, prep sinks, and a fryer bank generally requires a bigger in-line trap or an outdoor interceptor. Commissaries and food halls that serve multiple ideas generally need a large outdoor unit.

Undersized traps fill too quick, so even with regular pumping they toss grease past the baffles. Oversized units can go anaerobic and turn septic if you do not move enough water through them, especially in seasonal operations. If you inherited a site and do not know the sizing, an excellent grease trap company can measure measurements, quote volume, and encourage based upon your ticket counts and equipment list. That 10 minute discussion typically saves months of frustration.

I like to compute expected filling in pounds per week using purchase logs for oil and butter, then peace of mind inspect the number against trap volume and turnover. If you are going through 200 pounds of frying oil each week and your under-sink system is 20 gallons, a monthly schedule is not realistic. You will be in there every two to three weeks or you will be handling callbacks and line clogs.

What an expert grease trap company actually does

Good suppliers do more than vacuum a tank. They provide a full grease trap service that restores capacity, files disposal, and helps you avoid repeat concerns. Anticipate an appropriate pump out to consist of more than a quick skim.

Here is a simple step-by-step of a comprehensive service performed by a reputable grease trap company:

1. Locate and expose the trap or interceptor lids, aerate if necessary, and validate safe conditions for entry. Outdoor tanks are confined areas, so skilled techs use gas displays and follow safety procedures.
2. Measure and record grease, water, and solids levels before pumping. This pre-pump reading is useful for tracking fill rates and changing frequency.
3. Pump out all contents, not just the grease cap, then scrape and clean down walls, baffles, and the cover to remove stuck material. Techs will also get rid of and clean detachable tees and baskets.
4. Inspect the inlet and outlet baffles, gaskets, and structural stability. Keep in mind cracks, missing tees, wore away hardware, or displaced baffles that can short-circuit flow.
5. Reassemble, fill up the trap with clean water to bring back the hydraulic seal, and provide a manifest that lists volumes, disposal site, and any repair recommendations.

If your vendor can not discuss their procedure or dislikes water fill up since it adds time, you will end up with smell problems and bad separation. Water becomes part of the system. A trap went back to service empty ends up being a stink box.

How frequently should you pump and clean

The calendar answer is simple to quote and frequently wrong in practice. Numerous kitchen areas do well on a 30 to 60 day period for little indoor traps, and 60 to 90 days for outside interceptors. Buffets, high fry volumes, and barbecue concepts trend shorter. Sushi and salad heavy menus trend longer. The trap does not care what a template says, it cares just how much grease it receives.

Use the 25 percent guideline as a measuring stick for the first couple of cycles. Ask your grease trap company to record pre-pump levels for the first 3 services. If you hit 25 percent before your scheduled date, shorten the period. If you are consistently listed below 15 percent, you can likely extend by a couple of weeks. The ideal schedule pays for itself with less emergencies and longer drain life.

Watch for seasonal swings. College town? Expect a quiet summer season and a spike in September. Beach destination? Inverse pattern. Caterers and food trucks that utilize a commissary cooking area will fill traps in bursts around event seasons. Construct the rhythm around the calendar you in fact live.

The distinction between traps and interceptors

People use the terms interchangeably, however the gadgets act in a different way. A compact in-line trap might have a working volume determined in 10s of gallons. It fills quickly, is available, and can be cleaned without heavy equipment. An outdoor interceptor holds hundreds to thousands of gallons, captures a great deal of load, and needs a pump truck to service.

I have seen personnel try to repair a slow interceptor by overusing emulsifying detergents upstream. It looks like a fast win since sinks start to stream. The grease is not gone. It moved deeper into the line and can establish downstream where it is far more difficult to reach. The right fix was a correct pump out and a frank speak about cooking area practices.

Kitchen habits that make grease traps work better

The least expensive way to maintain a trap is to slow the amount of FOG you send into it. A few front-line practices accumulate. Scrape plates and pans into the garbage before washing. Use sink strainers and empty them often. Train personnel not to dispose fryer oil into sinks, ever. Maintain your dishwashing machine and pre-

rinse nozzles so you are not blasting grease deeper into the line. Keep an identified drum or tote in the receiving location for used fryer oil and work with a recycler. Your grease trap company might even coordinate recycling and credit you a couple of cents per pound.

Avoid caustic drain openers and heavy emulsifiers as a regular crutch. They can warm and melt grease short term, then let it re-solidify further down. Enzyme and germs ingredients are hit or miss. In small traps with stable circulation they can help reduce residue, but they are not an alternative to mechanical elimination. If you wish to attempt them, do it together with measured pumping periods and inspect results in your logs.

Simple front-of-house checks that avoid back-of-house headaches

A manager's walkthrough can spot little issues before they end up being service calls. You do not need to open lids or get unclean, just keep your senses on.

- A new sour or rotten egg smell in the dish area often indicates a dry trap, missing gasket, or cover not seated after a current service.
- Slow drains at several fixtures hint at downstream buildup, not just a regional sink obstruction. Call your supplier before a hectic weekend.
- Gurgling sounds when a dishwashing machine dumps may suggest the outlet tee is loose or missing. That can press grease downstream.
- Grease sheen at a parking area cleanout indicates the interceptor is overdue or a baffle has actually failed.

Note patterns and pass them to your grease trap cleaning provider with dates and times. Excellent notes shorten diagnostic time.

What a good maintenance log looks like

A paper go to a clipboard near the manager's office works fine, as long as it is utilized. A spreadsheet or app is even better if you run several areas. Each entry should note the date, supplier, pre-pump grease portion if offered, volume removed for large interceptors, disposal manifest number, and any issues discovered. I like a basic notes field to record what line cooks observed that week. That scrap of context typically explains why fill rate surged, such as a catering push or a fryer leak.

When you bid out services, vendors who ask for your past 2 to 3 cycles of logs are more likely to set a truthful schedule. Vendors who quote a rock-bottom rate without seeing your operation often make it up in journey adders and emergency fees.



Choosing the best grease trap company

Price matters, however a low sticker can cost more in the long run if you see repeat obstructions or poor documentation. Try to find a performance history [Septic Pumping](#) in your city, proof of disposal at allowed facilities, and service technicians who understand both indoor traps and outdoor interceptors. Ask whether their grease trap service consists of full pump out, baffle cleaning, water refill, and a post-service list. Insurance coverage and safety accreditations are nonnegotiable if they will service big outdoor tanks.

Ask about action times for emergency situations. A vendor with a night and weekend truck deserves a modest premium when you lose a Saturday to a backup. If your structure has tight gain access to, verify their pipe length and whether they can service from the street without obstructing your whole lot. City inspectors tend to understand the trusted operators. Without naming names, I have had more consistent experiences with companies that buy tech training and path planning than with attires that deal with grease trap cleaning as an afterthought to septic work.

Costs and what drives them

Expect little indoor trap cleanings to run in the series of 100 to 300 dollars per check out depending on area, access, and frequency. Big outdoor interceptors vary widely, normally 300 to 1,200 dollars per pump out, driven by tank size, volume got rid of, and tipping costs at the disposal facility. Travel distance, [elitesanitationservices.com Grease Trap Pumping](#) after-hours service, and challenging gain access to can include surcharges.

If a quote appears too excellent, examine what is included. I when investigated a location that paid for an inexpensive skim service. The vendor removed the floating grease layer but left the settled solids and did not clean baffles. The trap struck the 25 percent threshold in two weeks anyhow, and downstream lines kept plugging. The higher priced vendor who did a complete every 6 weeks in fact cost less over the quarter when you factored in avoided plumbing calls.

Repairs and when to replace

Traps and interceptors are basic devices, but parts do use. Gaskets on indoor systems dry out and fracture, causing smells. Baffle tees can dislodge and rattle loose. Outside concrete tanks can develop fractures, and steel lids wear away. A great professional will flag little problems before they escalate. Replacing a gasket or a tee is a modest cost and a simple add-on to a scheduled service. Replacing a failed interceptor is a capital project with licenses and site work. Do not put off little repairs if you wish to avoid huge ones.

I have actually also seen old traps installed backwards, with inlet and outlet reversed. Signs include turbulence, constant odors, and bad separation no matter how frequently you clean. A quick examination and re-pipe resolved what had actually appeared like a curse.

Special cases: food trucks, ghost kitchen areas, and seasonal venues

Mobile units and ghost cooking areas toss curveballs. Food trucks frequently depend on commissary kitchens for wastewater disposal. Ensure the commissary's trap can manage the bursts of flow when multiple trucks return simultaneously. Stagger dump times if needed. Ghost kitchens load several high-output menus into compact footprints, which can overwhelm a little shared trap. In those areas, a higher service frequency and stringent pre-scrape policies are the only way to remain ahead.

Seasonal places, from ballparks to ski resorts, live through banquet and scarcity. In the off season, traps can go septic if left idle. Schedule a pump out before shutdown, refill with water, and plan an early season service before the first rush. A small dosage of authorized deodorizer after cleaning can help throughout long idle periods, but consult your supplier to prevent chemicals that harm downstream treatment plants.

Odor control without gimmicks

Most trap odors trace to among three causes: a dry trap without a water seal, breaking down solids since the pump-out period is too long, or a bad gasket. Repair the root cause first. Water refill after service is essential for indoor traps. On outside interceptors, make certain lids seat well and vents are clear. Activated carbon filters on vents can help near patio areas, but they are a plaster. If you smell sulfur, look for a missing out on or broken cleanout cap.

Avoid putting bleach into a trap. It will kill helpful germs downstream and can develop risky gases in restricted areas. If you must deodorize, utilize items designed for grease systems in modest quantities and as part of a schedule that moves product out regularly.

What occurs to the grease after pump out

This is not just trivia. Regulators ask, and your visitors care. Pumped product gets carried to permitted facilities. There, FOG is separated and can be processed into biofuel feedstock or used in anaerobic digestion to produce biogas. The remaining water is dealt with. Your manifest documents that chain. Work with a vendor that manages waste properly and can explain their disposal path. If a rate is considerably lower than rivals, worry about where the waste is going.

Recycled fryer oil is a various stream, generally gathered in a dedicated [Jetting Services](#) container, not from the trap. Keeping those streams different is much better for your wallet and the environment. Some recyclers use rebates for clean yellow grease. Trap waste, packed with food solids and water, costs cash to process.

Training the team without overcomplicating it

New works with should find out 3 fundamentals on the first day. Scrape food into the garbage before the sink. Never ever put fry oil down a drain. Report sluggish drains pipes and odors to a supervisor instantly. That is it. If you embed those habits and hang a simple sign near the dish pit, your grease trap will currently lead the average.

Managers ought to understand the service schedule, where the trap or interceptor lies, and how to read the last manifest. A 5 minute huddle before a busy season goes a long way. I like to set calendar pointers a week before each scheduled service to validate gain access to with the vendor, clear parked cars and trucks from interceptor lids, and prep personnel that a tech will be on site.

A quick supervisor's list for the week

- Look over the maintenance log and verify the next grease trap cleaning date is on the calendar.
- Walk the dish area and the interceptor covers outdoors, looking for brand-new odors or standing water.
- Verify strainers are in place at sinks which personnel are scraping plates before washing.
- Confirm the used oil container is not overflowing and lids are protected to deter pests.
- If you had a menu shift or a huge catering push, flag it in the log so your grease trap company can adjust frequency if needed.

Keep it easy, keep it constant, and the system will treat you well.

Emergencies take place, here is how to limit the damage

If you get a backup, separate the area, stop the dishwashing machine, and keep solids out of the flood. Do not start discarding chemicals into the sink. Call your grease trap company and your plumber. If you have an outside interceptor, clear access to the covers so a pump truck can reach them. Keep the health department number handy in case you need assistance on clean-up standards for sanitary backflows.

After the instant crisis, do a brief postmortem. Inspect the log for last service date, ask the supplier what they discovered, and adjust your schedule or routines. Emergencies are costly teachers. Get every lesson they offer.

The bottom line

Grease control is part mechanical, part behavioral, and entirely manageable with a clever routine. Pick a qualified grease trap company that documents their work. Set a service period based upon your actual load, not a guess. Keep basic logs and train the basics. Look for little signs and repair little problems before they snowball. Do those couple of things reliably and you will keep sinks streaming, inspectors pleased, and weekend service on track.

Nobody opens a restaurant due to the fact that they love baffles and manifests. Yet the places that last reward these information with regard. When the dish pit hums, the line sings, and you are not considering what takes place under the flooring, that is the quiet benefit of a grease trap program that works.

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 offers disaster relief services

Elite Sanitation Services focuses on septic maintenance

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

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

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

Elite Sanitation Services won Top Septic Pumping 2025

Elite Sanitation Services earned Best Grease Trap Pumping Award 2024

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.