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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A loaded brunch shift can turn ugly in minutes when the dishwasher backs up and foul water creeps throughout the floor. Nine times out of ten, the offender is a disregarded grease trap. I have seen brand-new managers learn this lesson the hard way, mopping in between orders while a plumber rushes to the website. The repair is simple in concept, however it demands discipline. Grease management is not attractive, yet it is one of the most reputable ways to secure margins, prevent fines, and keep a cooking area humming when tickets stack up.

This guide breaks down how grease traps work, how frequently they require service, what a professional cleaning ought to consist of, how to choose a trusted grease trap company, and the small day-to-day habits that keep huge problems off your shift log.



What a grease trap actually does

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

Inside a typical system, water from sinks and dishwashers goes into through an inlet, slows down in a chamber, and cools somewhat. Because fats and oils are less thick than water, they increase. Heavier food particles settle to the bottom as brown sludge. A baffle forces water to alter instructions, which improves separation. Cleaner water exits through an outlet tee to the drain. The caught grease, called FOG in inspector shorthand, stays behind till an arranged pump out.

There are two typical families. Under-sink traps are compact, typically in between 10 and 50 gallons, situated near the preparation or meal area. They fill quick in hectic cooking areas and require regular service. Outdoor interceptors are bigger concrete or fiberglass tanks, anywhere from a few hundred to several thousand gallons, frequently buried near the building. They hold more, which stretches the service period, but they come with gain access to, security, and permitting considerations that under-sink systems do not.

An effectively sized and set up system includes a flow control device to avoid rises, properly sized tees to minimize turbulence, and protected, accessible covers. Faster ways weaken the entire idea. I have seen traps without circulation controls that churn like a blender during peak meal runs. That churn pushes grease downstream and beats the separation process.

Why routine cleaning is non-negotiable

Health, safety, and regulatory compliance all meet at the trap. When an unit exceeds capability, grease follows the water and coats downstream piping. The very first indication is generally a sluggish 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 infractions bring fines that harm more than a membership to a dependable grease trap service ever will.

Odors are more than a nuisance. They indicate anaerobic breakdown and the possible formation of hydrogen sulfide, which can wear away metals and produce a safety risk in enclosed areas. Standing, greasy water likewise brings in bugs and reduces the life of floor covering and grout. Your hood and fire suppression system will not care that the problem started in a trap. Grease is fuel. Keeping it consisted of is part of a more comprehensive fire danger strategy.



There is a visitor experience angle as well. People forgive a wait. They do not forgive a dining-room that smells like a drain. A lot of managers I respect deal with the trap like a walk-in refrigerator, something that constantly works due to the fact that it is on a stringent maintenance clock.

How typically must you schedule cleaning

Every center is various, so blanket rules miss the mark. A beneficial benchmark is the 25 percent guideline utilized by lots of inspectors. When the combined density of floating grease and settled solids reaches one quarter of the trap's liquid depth, performance drops rapidly. At that point, schedule a cleaning.

In practice, frequency depends upon menu, volume, and habits. A fast-casual burger idea with 80 seats that runs 7 days Septic Pumping will often need an under-sink trap serviced every 2 to 4 weeks. A sushi bar with cautious

preparation and minimal frying may stretch to 6 to 8 weeks. Outdoor interceptors serving a hotel or food hall often land in between 1 and 3 months. Catering services with seasonal spikes often modify schedules when wedding events strike. The only sincere answer is to keep track of and adjust.

Start with a brief cycle if you have no history. After a few services, review the manifests and any photos your provider took. If the system is not near to 25 percent at two weeks, press it to three, then 4, and stop when you approach that threshold. If you add a fryer bank or open for weekend breakfast, tighten up the period for a number of cycles and see how the numbers move.

Avoid incorrect self-confidence. Enzyme items that appear to "absorb" grease can emulsify fats briefly, sending them farther downstream where they cool and resolidify. The trap might look cleaner, however your private line or the municipal primary might pay the price.

What an expert grease trap cleaning need to include

Not all service is developed equal. An appropriate task is more than a fast skim of the leading layer. In a thorough visit, the crew will get here with a vacuum truck or portable unit appropriate for the trap's place. They will get rid of the covers with care to prevent harmful gaskets or stripping bolts. Before pumping, they may measure density with a slotted stick or electronic probe to record conditions.

Pumping needs to be total. That implies floating grease, settled solids, and the watery middle layer are all left. In a heavy kitchen, the settled layer can measure up to the grease cap and will not budge without agitation. The specialist needs to scrape interior walls and baffles to get rid of sticky residue, then wash with water to carry loosened up material into the vacuum hose. If the system connects to a long lateral that is vulnerable to accumulation, a great team will offer to hydro jet the connecting line to prevent tightness just outside the trap.

While the unit is open, a quick assessment pays off. Try to find split baffles, missing out on or short outlet tees, jeopardized gaskets, loose bolts, and rust. I have seen outlet tees fall off into the tank, which enables grease to bypass separation totally. If the trap is inside your home, look for weeping around joints and lids. Outdoors, ensure surrounding soil is graded so stormwater does not clean into the tank.

Before covers go back on, the professional refills the trap with clean water to the appropriate operating level. This primes the separation procedure and avoids odors that can develop when an empty trap sits idle.

Documentation must follow. Expect 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 several years. Photos of previously and after conditions assist you prove compliance during inspections.

The day-to-day and weekly practices that make a difference

You can not outsource every piece of grease control. The very best kitchens match a trustworthy grease trap service with little regimens that lower load. Below is a brief list any manager can carry out without blowing up a shift.

- Scrape and clean pans, trays, and plates into the garbage before washing. A rubber spatula and a stack of deli paper near the dish pit make this simpler than lecturing staff.
- Empty, clean, and re-seat sink strainers and flooring drain baskets before each service block. A full strainer is theater, not filtration.

- Train dish and prep staff to use warm, not boiling, water. Exceptionally warm water can briefly melt fats and press them past the separation point, then they solidify in the line.
- Keep a simple log at the dish station. A fast preliminary every day for "strainers examined" and "waste oil bin closed" produces responsibility without micromanaging.
- Store waste oil in a lidded, labeled container away from traffic. Spills around the bin often discover the closest trench drain, which beats the whole system.

These little steps lower the quantity of FOG your trap requires to handle and frequently buy you an extra week or two between services without risk.

Choosing the ideal grease trap company

A reliable partner matters. Costs differ, however the real difference shows up on a rainy Friday when your phone rings at 7 p.m. A credible supplier is easy to reach, follows the guidelines, and keeps your location out of problem. When you assess options, concentrate on the basics 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. Professionals must comprehend restricted area hazards, lockout requirements for dish pumps, and how to manage hydrogen sulfide exposure.
- Equipment matched to your website. Tight indoor traps need portable vacuums with odor control, not a jury-rigged shop vac. Outdoor interceptors require a truck with sufficient hose and suction.
- Documentation and tips. Search for service providers that provide digital service reports with photos, track the 25 percent guideline, and send out schedule triggers before you are overdue.
- Responsiveness and after-hours ability. Emergencies do not wait on service hours. Ask how they manage nights, weekends, and holidays, and what the premium is.

Anyone can price quote a low rate by skimming or cutting corners on disposal. That deal vaporizes when an utility fine or a backflow strikes. The right company treats your trap like crucial infrastructure, not a quick 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 cost in the series of 100 to 250 dollars per visit in lots of markets. Outdoor interceptors typically run 300 to 800 dollars, though large tanks or tough access can push into four figures. After-hours or emergency calls often add 25 to half. Hydro jetting the lateral, if required, adds another 150 to 400 dollars depending upon length and complexity.

Contracts can conserve money if they ensure frequency and scope. A quarterly plan that consists of examination images and line jetting once per year often pencils out when compared to sporadic, last-minute calls. Align service dates with foreseeable peaks. If your patio area opens in April, schedule an extra pump out late March, not after the first bright Saturday wrecks your drains.

Avoid incorrect economies. Avoiding one service to conserve 400 dollars looks clever till a Saturday backup forces you to comp 75 meals and pay overtime while a crew vacuums at midnight. The softer costs, like bad evaluations and stressed out personnel, seldom program on a spreadsheet but feel genuine in a tight labor market.

Staying compliant without losing sleep

Regulations differ by city and county, however inspectors generally want two things. Keep discharge below FOG limitations, and keep records that prove you attempt. Post your maintenance schedule where personnel can find it. Keep copies of manifests for a minimum of three years, longer if your town states so. Some locations require that a licensed grease trap company haul and dispose of waste at authorized centers. Others specify an optimum interval in between services despite load. Know your local guidelines. Suppliers who operate in your location daily can normally brief you in 10 minutes.

Sampling ports assist, particularly on outside interceptors. They allow inspectors to check effluent without opening the main tank. If your system lacks one, consider adding it throughout a renovation. Some energies charge surcharges based on FOG concentration or biochemical oxygen need. Great records will assist you contest outliers.

Train staff on what not to pour down drains pipes. Gray locations turn up. Stock pots with rich remoulade are not soup when it pertains to FOG. Cooling and skimming into strong waste before cleaning settles. So does a clear policy on wiping down fryers before washdown, not during it.

Troubleshooting common problems

Odors that linger around the dish area often point to a dry trap or a poor lid seal. After a pump out, make sure the service technician refills the unit. If smells persist, check 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 recommend one of two things. Either the outlet tee is misaligned or missing out on, or the connecting line requires hydro jetting. I have actually also seen flow restrictor orifices obstruct with rice or veggie matter, which starves the trap and backs up sinks. A competent service technician will pull and clear the orifice plate. Do not increase the size of the hole to "repair" the problem. That change increases velocity, minimizes separation, and sends grease downstream.

Recurring alarms in kept an eye on systems can come from overuse of hot water to go after grease, enzyme usage that emulsifies, or merely an undersized trap for the current menu. If you included fryers, think about an additional solids interceptor upstream and a tighter schedule. In winter, grease can congeal rapidly in outdoor lines. Insulating exposed sections, running a short warm water flush before opening, and guaranteeing doors near dish locations close well can help.

Dishwashers deserve attention. High temperature machines can surge circulation and temperature, which may interrupt separation in a little under-sink unit. If space allows, some cooking areas path dishwashing machine discharge through a devoted solids interceptor or into a somewhat bigger trap to manage surges.

The truth about ingredients and enzymes

There is a market for biological and chemical additives that guarantee to reduce pumping needs. In certain regulated cases, bioaugmentation can help handle smell and improve breakdown of residual organics on walls. The key word is residual. Ingredients are not an alternative to physical elimination of FOG and solids. Municipalities often limit or ban products that emulsify grease because they press the problem into public lines. Before you trial anything, check regional rules and coordinate with your company. If you decide to utilize an additive, treat it like a deodorizer with side benefits, not a service replacement.

Safety matters more than speed

Small under-sink traps lull individuals into casual routines. Nevertheless, moving lids, scraping interiors, and washing with hot water create burn and cut threats. Use gloves, eye protection, and closed-toe shoes. Keep degreasers off the flooring to prevent slips. Never ever leave a lid off throughout service, even for a minute. A falling ladle or a staffer's foot will cost far more time than reseating a panel twice.

Outdoor interceptors raise the stakes. Big tanks can consist of unsafe gases and low oxygen levels. Entry into a tank is a restricted area job that requires training, monitoring, and rescue planning. Do not let anyone climb into a tank to retrieve a dropped tool or reposition a tee. A respectable grease trap service will handle interior deal with correct equipment and permits.

Vehicles and hoses near loading docks can create trip threats and obstruct fire lanes. An excellent team will cone off the area, run hose pipes securely, and coordinate timing with your shipments. If you have a valet or a line of visitors nearby, consider early morning or late night service to prevent conflicts.

Design tweaks and wise upgrades

If you are remodeling or building out a new concept, take the time to get grease management right. Sizing matters. Usage peak flow estimations, not averages. Include a little headroom for growth or menu modifications. Install a solids interceptor upstream of the main trap if you prep a lot of rice, pasta, or vegetable trimmings. That little box catches sink debris and lowers how often your primary unit fills with sludge.

Specify available covers that can be removed without moving equipment. On outdoor systems, prepare for truck gain access to within pipe range. Long terms around corners cost time and increase smell risk. Add a tasting port and a seclusion valve if your code permits. These bits do not add much to the costs but pay back during assessments and any future troubleshooting.

Monitors that track grease depth can help in high volume, multi-tenant properties. Cellular or Wi-Fi sensing units alert you when levels approach the service threshold. The hardware has actually improved in recent years, with much better battery life and less incorrect positives. They will not change a qualified tech's eye, however they can avoid a missed cycle when a supervisor goes on leave.

A short case research study from a hectic fry kitchen

A fried chicken principle I worked with opened a second place in a college town. Same menu, similar seating, however they cut the grease trap service from every three weeks to every six because the brand-new shop had a slightly bigger under-sink unit. Within 2 months, the meal location smelled like a dumpster on humid days and the flooring drains pipes burped throughout the dinner rush. The grease trap company pulled records and revealed that the settled solids layer was the genuine issue. The brand-new shop had a much heavier prep load, so more batter and crumbs reached the trap. The service was basic. They installed a compact solids interceptor upstream and returned to a three week schedule. Smells vanished, drains pipes relaxed, and they in fact saved cash by avoiding two emergency situation employs the next quarter.

Bringing everything together on a hectic schedule

Grease control benefits routine. Specify a service interval that keeps you listed below the 25 percent threshold. Set that with basic personnel practices, a log, and a partner you can reach when it matters. Deal with documents like clean walkthroughs, not paperwork. When you explore companies, concentrate on safety, disposal openness, and evidence that they will be there on difficult nights, not simply sluggish Tuesdays.

A kitchen area that prepares for grease runs smoother. Visitors never ever think of your trap, which is the point. With the right grease trap service in place, you will spend less time responding and more time serving. If you have not looked at your schedule or manifests in a while, pull the last three and make 2 calls. Initially, ask your group what they see and smell throughout peak meal runs. Second, speak with your grease trap company about whether the interval, scope, and jetting cadence still fit your existing volume. A 15 minute check can avoid a really 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
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Elite Sanitation Services has an address of Saucier, MS 39574
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 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, 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.