

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.

[View on Google Maps](#)

Saucier, MS 39574

Business Hours

- Monday through Sunday: Open 24 hours

Follow Us:

- Facebook: <https://www.facebook.com/petrosepticinspections/>

 **Explore this content with AI:**

 [ChatGPT](#)  [Perplexity](#)  [Claude](#)  [Google AI Mode](#)  [Grok](#)

Most visitors will never consider the line buried outside the structure or the steel box under the meal station. They observe warmers, smooth service, and a clean bathroom. If any of those parts slow down, the dinner rush can crumble within minutes. That is why an excellent grease trap company seems like part of your kitchen area group. The techs may appear before dawn or after close, move like stagehands, and leave no trace other than a signed manifest and a system that behaves.



Grease management is not glamorous, however it is decisive. Do it right, and you prevent fines, backups, and surprise closures. Do it incorrect, and the first indication may be the odor that covers the person hosting stand or a flooring drain geyser at 7:15 p.m. When I talk with operators who have steady compliance records, they treat grease the method they deal with food safety: a regular, not a reaction.

What a trap actually does, and what regulators care about

Every commercial kitchen area produces FOG - fats, oils, and grease - in addition to food solids and warm water. Left unchecked, that mix cools and congeals inside pipes, which narrows flow and creates obstructions. An effectively sized trap or interceptor slows the wastewater so FOG can float and food solids can settle. Cleaner water exits to the sewer while the trap holds the rest until a set up pump out.

Inspection companies are not attempting to make life hard. They track FOG because the public sewage system is a shared resource. Clogs send out sewage into streets and basements, and the clean-up costs are not small. The majority of cities utilize a typical efficiency rule called the 25 percent limit. If the combined grease and solids inside your trap surpass 25 percent of its depth, the trap is considered out of compliance, even if flow still looks typical at your sink. That single line in a regulation drives almost every service schedule a grease trap company proposes.

Two points are worth linking. First, compliance is measured at the trap, not just at the manhole by the curb. Second, lots of inspectors will request service records during a spot check. A neat binder or a digital portal with manifests and photos can make an examination last 5 minutes rather of fifty.

Traps, interceptors, and the parts that matter

There are two common systems. A little in-kitchen trap sits under or near the sink, typically between 20 and 100 gallons. It is compact and simple to install, however it fills rapidly 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 dining establishments, sits underground near the packing dock or parking area. It uses more retention time and forgiveness when volume spikes, but it needs a vacuum truck and a bit more coordination to service.

No matter the size, the parts that determine performance are simple and mechanical:

- Baffles that slow flow and make the grease layer form
- Inlet and outlet tees that set the water level and protect downstream piping
- Gaskets and lids that keep air out and odors in
- Sample ports where inspectors can dip and take readings

A grease trap service regimen that disregards baffles or broken tees will provide you a cleaned box with concealed problems. I have pulled tees that were held together by biofilm and luck. Replace those parts during arranged check outs, not after a backup.

An early morning on the truck, and the details that keep a kitchen area moving

A common call begins early to avoid interrupting prep. The truck draws in before personnel get here, and the tech strolls the website. If it is an indoor trap, we lay down floor security and get rid of covers with care. If it is an outdoor interceptor, we utilize a lid lifter, set cones for security, and look for gas accumulation before opening.

The vacuum hose does the heavy lifting, but the genuine work is slower: scraping the sidewalls, leaving the bottom solids, and washing without pressing grease downstream.

On one task, a bistro with a 1,250 gallon interceptor near the street, I observed a small balanced out fracture in the outlet tee while scraping. The water level looked fine, and circulation was decent. We replaced the tee for barely more than the labor it would have taken on an emergency call, then jetted the outlet line for 25 feet. The manager later on told me they used to get a random sewage system odor throughout breakfast when a month. That odor disappeared after the tee fix. Quick swaps like that come from looking with intent, not just pumping to the invoice minimum.

Before we close a lid, we determine and record 3 numbers: the leading grease layer, the settled solids layer, and the total depth of the trap. Those numbers tell you if the schedule is ideal or wandering. If we see 27 percent on a 90 day cycle, we will suggest a 60 day cycle or a menu modify. If we see 10 percent at 60 days, we will recommend pushing to 90. This is where a good grease trap company conserves cash without testing your luck.

The compliance web, simplified

Multiple companies touch FOG. At the top, the EPA delegates commercial pretreatment to towns. The city or wastewater district composes a local ordinance that sets the 25 percent guideline, tasting procedures, and recordkeeping. Your health department may likewise keep in mind grease control throughout a routine health examination. On the hauling side, the transporter requires a waste hauler authorization and a disposal site that issues a weight ticket.

A complete proof appears like this:

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

Many dining establishments lose points not because their system stopped working, however since a binder went missing out on. I encourage managers to keep a hard copy log in the kitchen workplace and a digital copy in a cloud folder. Plenty of grease trap service providers now consist of an online portal with PDF manifests and pictures. That is not a high-end, it is low-cost insurance coverage against a hurried inspection.

Building a service cadence that fits your kitchen

There is no single right frequency. The schedule that works for a donut shop might choke a steakhouse. The 5 levers that matter most are menu, volume, water temperature level, personnel habits, and ambient conditions. Fryers and grill-heavy menus send more FOG to the trap than a salad bar. A meal device that discharges at 160 degrees can liquefy grease long enough for it to race past a small trap, then cool and embed in downstream lines. A winter season cold wave can thicken grease in the parking area pipe and surprise everybody with a sudden slow drain on Saturday.

You can turn this art into numbers. Start with the interceptor capability and the 25 percent rule. A 1,000 gallon interceptor with a normal sample might 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 weekly on logs, you might 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 cooking area I worked with ran a 750 gallon interceptor at 60 day periods. Their tape-recorded layers balanced 18 percent. After they included a 2nd fryer for a busy wedding event season, the next measurement can be found in at 27 percent at day 60. We relocated to 45 days for the summer season. When events tapered, we went back to 60. The schedule followed the business, not the other way around.

A fast daily check that prevents big headaches

- Peek at the floor 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 toilet fixtures after a big dish cycle
- Log the meal device rinse temperature level and keep it within spec

Three minutes with that checklist keeps you ahead of most problems. The moment you notice a modification in smell or sound, call your supplier. Fixing a developing constraint is more affordable than clearing a difficult blockage.

Cleaning, pumping, jetting, and what thorough service means

Operators often use grease trap cleaning, pumping, and service as if they are the same thing. They overlap, however the differences matter.

Pumping describes eliminating the contents with a vacuum truck. Cleaning indicates more than pumping. It consists of scraping [Grease Trap Pumping](#) the walls and baffles, leaving settled solids, and rinsing the unit to restore capability. Service goes a step even more. It adds evaluation of tees and gaskets, small part replacements, and jetting brief go to keep lines clear.

Here is the trap numerous fall under. An inexpensive pump-out that skims the leading 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 end up with backups 2 weeks after a "service." Ask your grease trap company to record that they got rid of both the leading grease and bottom solids. If they can disappoint you a clear water level before closing the cover, they did not end up the job.

Hydrojetting fits. Short runs from an indoor trap to the primary line benefit from an occasional searching, specifically if the cooking area utilizes a trash grinder. Outdoor interceptors typically need jetting at the outlet, given that minor soap residue and grease can coat the very first length of pipe after a lid is opened. Video assessment is not mandatory on every check out, but it settles when you have a recurring sluggish drain with no apparent cause.

Training the kitchen group to help the system

Traps are not magic boxes. What enters them still matters. The best grease trap service in the world can not maintain if plates reach the sink with a half inch of cold fry oil and a mound of fries. Scrape plates into a solid waste container before cleaning. Usage sink strainers and empty them into the garbage, not the trap. Cool and consolidate fryer oil in a yellow grease container for recycling instead of pouring it down a drain to "clean it away."

Beware of miracle enzymes that claim to consume all the grease. Some biological additives can help break down organics under a narrow set of conditions. Many just liquefy grease enough time to move it downstream, where

it cools and embeds in a place you do not control. If your city permits specific dosing, follow their guidance and your supplier's suggestions. Never use caustic drain openers in a system tied to a trap. They attack gaskets, develop harmful fumes, and can drive fines if found during an inspection.

Small habits pay dividends. Keep the pre-rinse water hot but within the dish device specification. Too hot and you flush liquefied grease past the baffles. Too cold and you accumulate solids faster than required. Verify that mop sinks do not bypass the trap. In older buildings, I have actually discovered a mop sink tied directly to the sanitary line. That single pipeline can carry sufficient food slurry to tip an interceptor out of compliance.

Handling after-hours emergency situations without drama

Backups pick their minutes. The ticket printer never ever slows, and neither does the wastewater. When the flooring drain burps in front of the expo, you need a partner that answers the phone, asks the ideal concerns, and shows up with the right gear.

An experienced tech will ask about which drains are sluggish, whether restrooms are impacted, and when the last grease trap cleaning took place. That call determines whether to attack the indoor lines initially or open the interceptor. If only the meal area is sluggish, we isolate and jet that run. If bathrooms and numerous floor drains are supporting, the blockage is likely beyond the interceptor, so we begin outside. We carry absorbent pads to control spill spread, a damp vac for indoor clean-up, and a plan to keep vital sinks on minimal usage while we work.

I recall a Friday service at a sports bar where the primary 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 created a small droop. We cut through it with a 3,000 psi jet and a warthog head, then flushed the line clear. The kitchen ran lowered rinse cycles for the first quarter, and we arranged a follow-up to re-slope the sagging section. Great emergency situation work buys time, however it should constantly end with an origin and a planned fix.

Where the waste goes, and why that matters

"Do you just discard it?" is a reasonable question that guests often ask managers. The answer needs to be clear. Brown grease from interceptors is transported to an authorized center where it is separated. Water heads to a wastewater plant. The FOG layer and solids end up being feedstock for rendering, compost blends, or anaerobic digestion, depending upon regional markets. In numerous locations, a portion ends up being biodiesel. The exact percentages vary due to the fact that disposal facilities is local. A city district with numerous renderers will accomplish greater recycling rates than a rural county with one transfer station and long run costs.

Yellow grease, which is utilized fryer oil, is more valuable and much easier to recycle than brown grease. Keep those containers locked and tracked. Grease theft still takes place, and when the yellow oil does not reach your renderer, your invoices and ecological story suffer.

Ask your grease trap company to share their disposal partners and common locations. A credible hauler will send you weight tickets and be transparent about end uses. 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 varies by region, however you will see a mix of per-gallon rates, flat charges by trap size, and line items for jetting or parts. Beware of plans that look too low-cost to cover a complete evacuation. A half pump that

leaves the bottom layer behind always costs more later. A strong contract must state the scope - full pump and clean, small scraping, evaluation of tees - and include disposal manifests. It needs to also define emergency action times and after-hours rates.

Look for small worth includes that matter. Photos before and after prove the work and assist you train staff. A portal with historical depth readings lets you argue for a schedule change backed by information. Clear notes about baffle condition or deterioration prepare your budget for replacements rather of surprise expenses. Low-cost service that conceals the truth is not a bargain.

Five scenarios that change your schedule

- New or expanded fryer stations increase FOG load significantly
- Seasonal volume spikes, like summer season 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 outdoor lines and traps, specifically on over night holds
- Staff turnover frequently deteriorates scraping and strainer routines until you retrain

Any among those can swing a trap from 15 percent to 30 percent between gos to. A quick call to your service provider when your company modifications conserves you from guessing.

Special cases that call for different tactics

Food trucks and kiosks share 2 restraints: small traps and limited storage. They fill quickly and often move between commissaries. I encourage owners to log service dates on a calendar, not a mileage book. In numerous cities, mobile units should discard at approved stations, and the commissary is on the hook for violations if an occupant'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 in that format.

Mall food courts and multi-tenant complexes introduce shared traps. That means your compliance is partly tied to your neighbor's routines. Residential or commercial property supervisors ought to collaborate schedules and standardize practices. A good grease trap company will deal with the property supervisor to appoint expenses relatively, often by proportional floor space or measured load if metering exists. When there is a shared trap, demand made a list of manifests and photos that show the shared condition.

Hotels are unique. Banquet spikes can dispose a month's worth of load into a trap over a weekend. The option 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 event, 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 avoids surprises.

Seasonal restaurants face the winter issue in reverse. A beach grill might 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 press it out and in some cases winterize lines to avoid freeze-thaw damage. In extremely cold regions, we insulate or heat-trace susceptible outside lines. Ice in a vented line produces suction problems that seem like an obstruction and are simply physics.

Choosing the right partner for your kitchen

When you vet suppliers, ask about experience with kitchens like yours. A quick casual principle with a small indoor trap requires a crew that will keep service unobtrusive and fast. A multi-unit group with outdoor interceptors needs constant reporting and predictable scheduling. Validate licenses, insurance, and disposal partners. Demand sample manifests and photos so you know what to expect.



Service quality appears in how techs deal with information. Do they determine and record layers whenever. Do they replace worn gaskets proactively. Do they bring common tees and baffles on the truck. Do they leave the site cleaner than they found it. It is not fussy to ask. Kitchen areas work on requirements. Your grease trap service need to too.

A week in the life that keeps the line moving

On Monday, we hit a cafe with a 100 gallon indoor trap. The supervisor likes us in at 5:30 a.m. We cover the flooring, crack the lid quietly, and pull 35 gallons. The baffle looks clean. We scrape the walls, wipe the rim, replace the gasket we noticed starting to flatten, and log 12 percent grease, 8 percent solids. We are out by 6:10. Prep never ever paused.

Wednesday is the steakhouse with the 1,500 gallon interceptor out back. We roll in at 7 a.m. 2 cones near the covers, a quick gas sniff, and we open. It is 22 degrees outside, so we understand 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 comes over, we chat about their brand-new bone marrow appetizer, and I recommend moving from 90 days to 75 for winter season. He values the math behind it and signs the manifest.

Friday night, a pizza place 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 show up, ask the fast concerns, and discover their 750 gallon interceptor at 40 percent. We pump it, clear a heap of cheese and dough from the indoor run, and get them limping by halftime. The owner texts the next morning asking to establish a routine path. Not due to the fact that we were the most inexpensive, however because we worked like part of their team.

That rhythm is the backbone. Quiet, early, comprehensive service most days. Calm, decisive response on the bad days. Truthful reporting all the time.

The little choices that amount to smooth service

A trustworthy grease trap company makes trust by eliminating drama. They change schedules to match your menu, teach personnel simple habits that keep pipelines clear, and file work in a way that satisfies inspectors without burning your time. They understand that a clean trap is not the objective - an all set cooking area is. Grease trap cleaning, done as part of a thoughtful program, becomes background music to a smooth shift.

If you are establishing service from scratch, start with a website walk. Map your lines, locate every trap and sample port, and talk through your busiest durations. Ask for a very first quarter on a conservative schedule and track layer growth with each see. Evaluation that data and tune the interval. Train brand-new personnel on scraping and straining as quickly as they find out the dish machine. Keep your manifests in two locations, one on paper, one digital. Simple, constant actions work.



Restaurants sell moments, not minutes. A line that never ever slows saves more than repair costs. It saves the guest experience. Which is what the right partner, the one who deals with grease as seriously as you deal with mise en location, provides with every quiet 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

Elite Sanitation Services operates in Louisiana

Elite Sanitation Services is locally owned

Elite Sanitation Services is locally operated
Elite Sanitation Services offers 24 7 availability
Elite Sanitation Services provides emergency support
Elite Sanitation Services delivers fast service
Elite Sanitation Services maintains large inventory
Elite Sanitation Services uses GPS tracking
Elite Sanitation Services offers disaster relief services
Elite Sanitation Services focuses on septic maintenance
Elite Sanitation Services has a phone number of (228) 297-4850
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](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 shopping at [Gulfport Premium Outlets](#) near Saucier property managers and event teams frequently coordinate Septic Pumping Grease Trap Pumping Jetting Services for retail maintenance seasonal traffic and outdoor functions.