

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 glamorous, but it may be the most crucial back-of-house routine your cooking area builds. When a dining room is complete and tickets are flying, the last thing you require is a slow sink, a sour smell wandering through the pass, or a health inspector requesting for maintenance logs you do not have. A well run grease trap program prevents blocked lines, keeps you on the ideal side of local codes, reduces emergencies, and saves money you would otherwise spend on restorative plumbing.

I have opened dining establishments the old made way, with a taped floor plan and a head filled with hope, and I have actually been in the mechanical space on a vacation weekend while a meal pit backed up. The difference in between those two nights boiled down to a few practical options made months previously. This guide covers what I have actually seen work across quick-service counters, full service cooking areas, commissaries, and bakeshop plants: how grease traps function, how often they actually need service, what an expert grease trap company does, and what your group can deal with in house.

What a grease trap really does

Kitchen wastewater brings a mix of fats, oils, and grease, usually reduced to FOG. Hot water and detergents can keep FOG suspended for a brief time, however as the water cools, grease separates and floats. A grease trap or interceptor is a settling device in the drain line that slows the circulation, offers FOG time to rise, and records it so cleaner water passes downstream. The objective is simple: keep FOG out of your drains and the community sewage system, where it causes clogs and fines.

Small indoor traps are typically passive devices under a sink or floor drain. Bigger outdoor interceptors can be 750, 1,000, or 1,500 gallons and sit between the building and the local tie-in. Both have baffles that control flow and prevent grease from escaping downstream. When grease collects past a threshold, performance drops

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

There is an easy guideline that most 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 believing they were saving money, then pay a several of the savings to a plumbing on a Saturday night.

Codes set the floor, not the ceiling

Requirements vary by city and county, however the pattern is consistent. Local pretreatment ordinances restrict discharging oil and grease above a set limit, frequently 100 to 250 mg/L at the sampling point. They require installation of an effectively sized grease trap or interceptor and anticipate documentation of routine maintenance. Some jurisdictions need manifest slips for each pump out, kept website for two to three years.

Do not rely just on a license strategy review from years ago. If you are altering menu volume, adding a tilt frying pan, or moving to a commissary model, confirm whether your present device still fits the load. Regulators appreciate your actual discharge, not what once worked for a smaller line. I have had inspectors accept a 90 day frequency on paper, then request a 60 day schedule when a compliance sample came back oily after a seasonal menu included more fried items.

Two practical steps make examinations smoother. Initially, 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 covers and ensure staff know where they are. An inspector who can validate records and gain access to the gadget quickly is an inspector who moves on quickly.

Sizing and load: get this wrong and you go after problems

The right size depends upon fixture flow rates and cooking load. A small pastry shop with a three-compartment sink and very little fryers can get by with a compact under-sink unit. A sit-down dining establishment with a hectic meal machine, prep sinks, and a fryer bank generally requires a larger in-line trap or an outdoor interceptor. Commissaries and food halls that serve numerous principles generally need a large outdoor unit.

Undersized traps fill too quick, so even with frequent pumping they toss grease past the baffles. Large units can go anaerobic and turn septic if you do stagnate enough water through them, particularly in seasonal operations. If you acquired a site and do not understand the sizing, a great grease trap company can determine dimensions, quote volume, and recommend based upon your ticket counts and equipment list. That ten minute discussion frequently saves months of frustration.

I like to calculate anticipated packing in pounds each week utilizing purchase logs for oil and butter, then sanity examine the number versus 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 regular monthly schedule is not realistic. You will remain in there every 2 to 3 weeks or you will be dealing with callbacks and line clogs.

What a professional grease trap company in fact does

Good vendors do more than vacuum a tank. They provide a full grease trap service that restores capability, documents disposal, and helps you avoid repeat issues. Expect a proper pump out to include more than a quick skim.

Here is an easy step-by-step of a comprehensive service carried out by a reputable grease trap company:

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

If your vendor can not describe their procedure or dislikes water fill up because it includes time, you will end up with odor complaints and bad separation. Water belongs to the system. A trap went back to service empty ends up being a stink box.

How frequently ought to you pump and clean

The calendar answer is easy to price quote and frequently incorrect in practice. Numerous cooking areas do well on a 30 to 60 day interval for little indoor traps, and 60 to 90 days for outdoor interceptors. Buffets, high fry volumes, and barbecue principles pattern much 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 determining stick for the first few cycles. Ask your grease trap company to tape pre-pump levels for the first 3 services. If you struck 25 percent before your scheduled date, reduce the period. If you are regularly listed below 15 percent, you can likely extend by a number of weeks. The right schedule spends for itself with fewer emergency situations and longer drain life.

Watch for seasonal swings. College town? Expect a quiet summer season and a spike in September. Beach destination? Inverted pattern. Catering services and food trucks that use a commissary kitchen area will fill traps in bursts around occasion seasons. Build the rhythm around the calendar you really live.

The distinction between traps and interceptors

People use the terms interchangeably, however the gadgets act differently. A compact in-line trap might have a working volume measured in tens of gallons. It fills rapidly, is available, and can be cleaned without heavy devices. An outside interceptor holds hundreds to thousands of gallons, records a lot of load, and requires a pump truck to service.

I have actually seen personnel attempt to repair a sluggish interceptor by overusing emulsifying cleaning agents upstream. It appears like a quick win since sinks start to flow. The grease is not gone. It moved deeper into the line and can establish downstream where it is far harder to reach. The ideal fix was a correct pump out and a frank talk about kitchen area practices.

Kitchen routines that make grease traps work better

The most affordable way to maintain a trap is to slow the quantity of FOG you send into it. A few front-line habits add up. Scrape plates and pans into the garbage before washing. Usage sink strainers and empty them often. Train staff not to discard fryer oil into sinks, ever. Maintain your dishwasher and pre-rinse nozzles so you are not

blasting grease deeper into the line. Keep an identified drum or lug in the receiving area for used fryer oil and work with a recycler. Your grease trap company may even coordinate recycling and credit you a few cents per pound.

Avoid caustic drain openers and heavy emulsifiers as a regular crutch. They can heat and melt grease short term, then let it re-solidify farther down. Enzyme and germs ingredients are hit or miss. In small traps with stable flow they can help reduce scum, however they are not a replacement for mechanical elimination. If you wish to attempt them, do it alongside measured pumping periods and examine results in your logs.



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

A supervisor's walkthrough can identify small problems before they end up being service calls. You do not need to open covers or get filthy, just keep your senses on.

- A brand-new sour or rotten egg odor in the dish location typically points to a dry trap, missing out on gasket, or lid not seated after a recent service.
- Slow drains pipes at multiple fixtures hint at downstream buildup, not simply a regional sink clog. Call your supplier before a hectic weekend.
- Gurgling sounds when a dishwashing machine disposes may imply the outlet tee is loose or missing. That can press grease downstream.
- Grease shine at a parking area cleanout indicates the interceptor is unpaid or a baffle has failed.

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

What an excellent maintenance log looks like

A paper visit a clipboard near the supervisor's workplace works fine, as long as it is used. A spreadsheet or app is even better if you run numerous places. Each entry needs to note the date, supplier, pre-pump grease percentage if offered, volume removed for big interceptors, disposal manifest number, and any issues discovered.

I like a simple notes field to capture what line cooks observed that week. That scrap of context frequently discusses why fill rate surged, such as a catering push or a fryer leak.

When you bid out services, suppliers who request your past two to three cycles of logs are most likely to set an honest schedule. Vendors who estimate a rock-bottom rate without seeing your operation often make it up in trip adders and emergency situation fees.

Choosing the right grease trap company

Price matters, however a low sticker label can cost more in the long run if you see repeat blockages or poor documentation. Look for a performance history in your city, proof of disposal at permitted centers, and specialists who understand both indoor traps and outdoor interceptors. Ask whether their grease trap service includes complete pump out, baffle cleaning, water refill, and a post-service checklist. Insurance coverage and security accreditations are nonnegotiable if they will service large outside tanks.

Ask about reaction times for emergency situations. A supplier 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 tube length and whether they can service from the street without obstructing your entire lot. City inspectors tend to know the reliable operators. Without calling names, I have actually had more constant experiences with companies that buy tech training and path preparation 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 variety of 100 to 300 dollars per see depending on area, gain access to, [Septic Pumping](#) and frequency. Large outside interceptors vary extensively, normally 300 to 1,200 dollars per pump out, driven by tank size, volume got rid of, and tipping fees at the disposal facility. Travel range, after-hours service, and tough access can add surcharges.

If a quote seems too excellent, examine what is consisted of. I as soon as examined an area that spent for a cheap skim service. The vendor removed the drifting grease layer but left the settled solids and did unclean baffles. The trap struck the 25 percent threshold in 2 weeks anyway, and downstream lines kept plugging. **Grease Trap Pumping** The higher priced vendor who did a complete every 6 weeks really cost less over the quarter when you factored in prevented pipes calls.

Repairs and when to replace

Traps and interceptors are easy gadgets, however parts do wear. Gaskets on indoor units dry and crack, causing odors. Baffle tees can dislodge and rattle loose. Outside concrete tanks can develop cracks, and steel covers rust. A great service technician will flag small issues before they intensify. Changing a gasket or a tee is a modest expense and a simple add-on to a **Jetting Services** scheduled service. Replacing a stopped working interceptor is a capital project with authorizations and site work. Do not put off small fixes if you want to avoid huge ones.

I have actually likewise seen old traps installed backwards, with inlet and outlet reversed. Symptoms consist of turbulence, continuous odors, and bad separation no matter how frequently you clean. A quick evaluation and re-pipe resolved what had actually looked like a curse.

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

Mobile systems and ghost cooking areas throw curveballs. Food trucks typically rely on commissary kitchens for wastewater disposal. Make sure the commissary's trap can manage the bursts of flow when numerous trucks return simultaneously. Stagger dump times if required. Ghost kitchens pack numerous high-output menus into compact footprints, which can overwhelm a little shared trap. In those spaces, a greater service frequency and strict 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. Set up a pump out before shutdown, fill up with water, and prepare an early season service before the very first rush. A small dose of authorized deodorizer after cleaning can help throughout long idle periods, however consult your supplier to prevent chemicals that harm downstream treatment plants.

Odor control without gimmicks

Most trap smells trace to one of three causes: a dry trap without a water seal, decomposing solids because the pump-out period is too long, or a bad gasket. Fix the root cause initially. Water refill after service is essential for indoor traps. On outside interceptors, ensure lids seat well and vents are clear. Triggered carbon filters on vents can help near outdoor patios, but they are a plaster. If you smell sulfur, check for a missing out on or cracked cleanout cap.

Avoid putting bleach into a trap. It will kill practical bacteria downstream and can produce unsafe gases in confined areas. If you must deodorize, use products created for grease systems in modest amounts and as part of a schedule that moves material out regularly.

What occurs to the grease after pump out

This is not just trivia. Regulators ask, and your guests care. Pumped material gets transferred to allowed centers. There, FOG is separated and can be processed into biofuel feedstock or used in anaerobic digestion to develop biogas. The staying water is treated. Your manifest files that chain. Work with a supplier that manages waste properly and can discuss their disposal path. If a rate is significantly lower than rivals, worry about where the waste is going.

Recycled fryer oil is a different stream, generally gathered in a devoted container, not from the trap. Keeping those streams different is much better for your wallet and the environment. Some recyclers provide refunds for clean yellow grease. Trap waste, filled with food solids and water, expenses money to process.

Training the group without overcomplicating it

New employs should find out three essentials on day one. 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 immediately. That is it. If you embed those practices and hang a simple sign near the meal pit, your grease trap will already be ahead of the average.

Managers must know the service schedule, where the trap or interceptor is located, and how to check out the last manifest. A 5 minute huddle before a hectic season goes a long method. I like to set calendar pointers a week before each scheduled service to validate gain access to with the vendor, clear parked cars from interceptor covers, and prep staff that a tech will be on site.

A quick supervisor's checklist for the week

- Look over the maintenance log and verify the next grease trap cleaning date is on the calendar.
- Walk the dish location and the interceptor lids outdoors, checking for brand-new odors or standing water.
- Verify strainers are in location at sinks and that staff are scraping plates before washing.
- Confirm the used oil container is not overrunning and lids are secure to prevent pests.
- If you had a menu shift or a big catering push, flag it in the log so your grease trap company can adjust frequency if needed.

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

Emergencies happen, here is how to restrict the damage

If you get a backup, isolate the area, stop the dishwasher, and keep solids out of the flood. Do not start discarding chemicals into the sink. Call your grease trap provider and your plumbing technician. If you have an outside interceptor, clear access to the covers so a pump truck can reach them. Keep the health department number useful in case you require guidance on clean-up requirements for sanitary backflows.

After the immediate crisis, do a brief postmortem. Check the log for last service date, ask the vendor what they discovered, and adjust your schedule or routines. Emergencies are costly instructors. Get every lesson they offer.

The bottom line

Grease control is part mechanical, part behavioral, and completely workable with a clever routine. Choose a certified 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 indications and repair little problems before they snowball. Do those few things dependably and you will keep sinks flowing, inspectors happy, and weekend service on track.





Nobody opens a dining establishment since they like baffles and manifests. Yet the places that last treat these information with respect. When the meal pit hums, the line sings, and you are not thinking about what occurs under the flooring, that is the peaceful 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 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 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.