

Business Name: Elite Sanitation Services

Address: Saucier, MS 39574

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Elite Sanitation Services

Since 2016, Elite Sanitation Services has been the premier provider for all your sanitation needs. We deliver comprehensive solutions. Our expert team ensures seamless service for events and construction sites, handling everything from septic system services to grease trap pump-outs and jetting services. We are dedicated to providing superior sanitation services with unmatched reliability and professionalism.

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Saucier, MS 39574

Business Hours

- Monday through Sunday: Open 24 hours

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Grease control isn't glamorous. It sits under a stainless prep table or outside behind a steel cover, capturing whatever your line throws at it. Yet that box has an outsized result on your cooking area's health, your ability to pass inspections, and your budget plan. The distinction in between a smooth service and a late night shutdown typically boils down to how well you and your grease trap company work together, day in and day out.

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

What lives inside the box

A grease interceptor, huge or little, separates fats, oils, and grease from wastewater. The physics are basic. Warm water brings fat off plates and pans. That water cools, grease increases, solids settle, cleaner water exits to the sewer. The trap slows the flow so the separation **Septic Pumping** has time to take place. Baffles keep the grease from escaping downstream.

Even when you do everything right on the line, the trap fills. Soap does not liquify fat. Hot water only postpones the strengthening. Enzyme or additive products press grease downstream where it solidifies in your pipelines or the city primary. Many towns ban additives straight-out or need explicit approval. The only safe, authorized technique is mechanical removal, suggesting complete pump out, scraping the walls, rinsing, and disposal at an allowed facility.

When the trap is ignored, you begin to observe useful modifications before the crisis. Floor drains bubble during rush. Prep sinks drain more gradually. There is a sweet, stagnant smell that magnifies after the dishwashing machines run. The cover area ends up being slick, with flies that like the environment. None of these are cause to panic yet, but all of them are early cautions that your grease trap cleaning schedule and day-to-day practices require attention.

What regulators in fact expect

Local codes differ, however the fundamentals repeat across cities and counties.

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

Second, frequency. A common baseline is every 30 to 90 days for interior traps. Some fast service kitchen areas pumping a great deal of fryer oil by volume need every 2 to 4 weeks. Outside interceptors are larger, so you may see 60, 90, or 120 day intervals, but that just works if daily practices are strong and you stay under 25 percent build-up. Regulators will set your minimum once they see your patterns.

Third, manifests and recordkeeping. The majority of jurisdictions require a transporting manifest for each grease trap service check out. It must consist of the generator name and [Jetting Services](#) address, unit size, date and time, total gallons gotten rid of, destination disposal facility, and hauler license or permit number. Keep copies on site for one to three years, depending upon local rules. Auditors wish to trace your waste from the trap to the last processor.



Fourth, discharge limits. If your municipality keeps an eye on FOG concentrations at your lateral or a common line in a plaza, there will be a numeric limit, often in the 100 to 250 mg/L variety, sometimes lower for delicate systems. High readings can activate surcharges, increased frequency needs, or notifications of violation. The root cause is normally bad everyday practices paired with overdue service.

Finally, enforcement. Charges are real. I have actually seen \$250 cautioning fines develop into \$2,500 repeat infractions and, in numerous seaside cities, short-term hangs on food permits till the problem is remedied. Cleanup expenses after an overflow, specifically if it escapes to storm drains, intensify the bill and generate ecological agencies. The least expensive course is preventive.

The anatomy of a strong partnership

A grease trap company should be more than a phone number on a sticker. You desire a service that knows your menu, volume, plumbing design, hours, and local rules. That relationship begins with a website check out, not an estimate over the phone. A good tech will measure the interceptor, check access, inspect baffles, ask about peak periods, and peek at the dish area to comprehend how much solids load you create.

Discuss frequency, however concur that it will be confirmed by measured sludge and grease density on the first 2 or three services. Excellent companies document those measurements with a dip stick, pictures, and a written report. That lets you adjust to the 25 percent rule instead of guessing.

Ask about disposal. Reputable haulers discharge to allowed grease processing centers or wastewater plants that accept grease. Get the names of those centers and make sure they appear on your manifests. If the hauler can not offer this, keep looking.

Emergency response matters. Backups do not wait for office hours. Set expectations for response time, ideally within two to 4 hours for a real blockage. Clarify rates for after hours, weekends, or vacations so you are not shocked when a truck appears at 11 p.m. After a Saturday supper rush.

Insurance and training count. The crew will open heavy covers, possibly work around traffic, and use vacuum trucks with effective pumps. They need to be trained in restricted space awareness, even if they are not entering, and bring spill packages. Your service should be listed as a certificate holder on their insurance coverage so you are informed of any protection lapses.

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

Daily readiness starts on the line

The biggest drivers of grease accumulation are plate waste and pan residue. You can slow that river of fat with consistent habits that barely include time to the shift. Scrape plates and pans into the trash before they get anywhere near **hydro jetting services** a sink. Use sink strainers and empty them frequently. Train dish personnel to rinse with tempered water rather than blasting with scalding warm water that liquefies whatever and overwhelms the trap. Keep an identified drum for waste fryer oil, and never ever put oil into a sink, even when you remain in a hurry at closing.

I like an easy, noticeable log published near the dish area. Each shift checks two items: strainer condition and sink circulation. That little routine keeps awareness high. Set that with a weekly five minute walkthrough by a supervisor who raises the trap lid, eyeballs the grease cap, and keeps in mind any odor. If the cover needs tools or sealant, schedule a tech for a quick check rather, due to the fact that you do not desire untrained personnel spying a rusted cover.

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

- Scrape plates and pans into the trash before washing, then utilize sink strainers.
- Empty strainers and clean sink bowls when they look more like soup than water.
- Keep fryer oil in a dedicated container for recycling, never ever down a drain.
- Run pre-rinse and dishwashing machines at recommended temperatures, not scalding, to avoid pushing melted fat through the trap.
- Note sluggish drains pipes or smells right away in a log, then inform a supervisor if they persist.

How typically needs to you arrange grease trap cleaning

The right period depends on your food, volume, and habits. A sandwich store with light cooking can frequently stretch to 90 days on an indoor trap, provided they manage solids. A fried chicken principle running 2 banks of fryers might require 14 to 30 days. A hotel with banquet volume and inconsistent staffing may land at 60 days even with a large outdoor interceptor.



Some signals assist adjust:

- If the top layer forms a thick, firm mat that a gloved finger can not easily stir, you are overdue.

- If you start to smell a sweet, swampy odor near the dish area after service, you are in the gray zone.
- If the pump truck consistently removes a volume within 10 to 20 percent of your interceptor's ranked capability, and solids are heavy, your interval is too long.

Menu changes matter. Including a popular brief rib or fried appetiser section can move you from 60 to 45 days with no modification in headcount. Seasonal rushes can do the very same. In December, when parties pile up, consider a mid month service. It is less expensive than a Saturday night shutdown.

Space and gain access to drive functionality. An under sink trap may be just 20 to 50 gallons. These small units fill quick and can block unexpectedly if a strainer is missing out on for a few days. The reality is that numerous such traps need 14 to 30 day attention depending on usage. If that cadence pressures your spending plan, purchase training and upstream controls to slow the load. On the other hand, prepare the service during off hours or pre open windows so the odor does not struck prep.

What a professional grease trap service visit should look like

When the crew shows up, they must park securely, set cones if needed, and check in with a supervisor. For interior traps, they will protect surrounding floors, remove the lid carefully, and take a fast measurement of grease and solids. Then they will insert the vacuum hose pipe, get rid of all contents, and scrape the walls and baffles. Some will wash with water and vacuum again to capture residuals. If they discover a harmed baffle or missing out on gasket, they need to flag it with images and note it on the report.

For outdoor interceptors, expect a much heavier setup. The truck will stage near the manhole, get rid of the lid areas, and follow the exact same complete elimination and scraping steps. It is normal for this to take 30 to 90 minutes depending on size, gain access to, and condition. At the end, the lid ought to be reset square and sealed where needed, the location cleaned down, and any splatter controlled. Ask the tech to show you the grease thickness reading they recorded, then save the service ticket and manifest.

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

The documents that saves you throughout audits

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



- Copies of all grease trap cleaning manifests with volumes eliminated and disposal sites.
- An easy service log that notes dates, companies, and any corrective actions.
- A day-to-day or weekly list with initialed entries, even if it is simply two line items.
- Any correspondence from your city associated to FOG requirements, including your assigned frequency.
- Photographs of the trap interior taken quarterly, if your hauler offers them. They show that walls are clean and baffles intact.

Retention periods vary, however one to three years is typical. If you are part of a bigger brand, scan and save digital copies also. The best inspectors I know appreciate clearness and will frequently minimize their examination when they see consistent records.

The genuine cost math

Most operators comprehend unit rates, not system cost. A basic interior trap service might cost \$200 to \$450 in numerous markets, higher in dense city locations. Large outside interceptors can run \$400 to \$900 depending upon size, range to truck staging, and market rates. If your hauler takes a trip far or deals with tight gain access to, expect a premium.

Compare that to the expense of a backup during peak. A plumbing professional may charge \$250 to \$600 for a cable television or jetter, if the blockage is accessible. If the trap is the perpetrator and requires an emergency pump out, include another \$300 to \$800 after hours. If wastewater overflows into prep or guest locations, prepare for sanitizing, possible lost shifts, and, in the worst cases, removal that quickly hits four figures. Add the soft expenses, like staff hours invested rescheduling, appeasing visitors, and cleaning after midnight. Routine service looks cheap.

Surcharges from the city can be peaceful yet costly. Some municipalities add a monthly fee if your FOG discharges test high, often in the \$50 to \$200 range, until you show control. That builds up over a year. You can burn the exact same cash on three or four preventive pump outs that actually fix the condition.

Edge cases and judgment calls

Not every cooking area fits the basic playbook.

Under sink traps in tight areas can be uncomfortable. Make sure the plumbing installed a trap with a detachable lid and sufficient clearance for a tech to service it without dismantling half your millwork. If you can not raise the lid without moving equipment, you will pay more and service gets postponed. A little redesign or hinge package can pay for itself in a few visits.

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

Shared interceptors in malls or multi renter ***Grease Trap Pumping*** pads create conflict. If the line surpasses limitations, the property manager might pass expenses to all renters. Keep your own records tight and ask your grease trap company to document your trap condition. That method, if a surrounding occupant disregards their system, you have evidence you are not the source.

Septic systems add a twist. Grease management is a lot more critical because fats drift in the septic tank and can clog the soil absorption area. Regional guidelines may require both a grease interceptor and more frequent septic pumping. Ensure your hauler is approved for both streams.

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

Training that sticks

Grease control lives or passes away with your team's habits. I like to include a two minute pre shift pointer once a week. Keep it easy, like "Today, we are seeing sink strainers. If you discard a strainer filled with solids into the sink, you are undoing all of our work." Turn the focus. Some weeks talk about oil handling, other weeks about reporting slow drains. Celebrate when the log shows zero smell notes, since that suggests the system is working.

Assign accountability. A lead in the dish location can initial the day-to-day checklist. A supervisor can review the weekly walkthrough. When the grease trap service comes, have the opener or a supervisor sign the ticket, take a look at the readings, and keep in mind any suggestions. If the team has to remove an old seal each time, schedule a repair and stop wasting 20 minutes of service time per visit.

When the sink backs up during the rush

Backups take place. What matters is how regulated your action looks. Keep this basic plan published near the meal area.

- Stop water circulation right away at sinks and meal machines, then redirect unclean ware to a bus tub or backup station.
- Check strainers and obvious blockages at the fixture initially, clear if safe, and do not use hot water to press through.
- If the trap is interior and available, try to find overflow or lid seepage, then call your grease trap company and plumbing professional together.
- Contain any spill with towels and a mop, sterilize impacted areas, and keep food prep zones isolated.
- Log the event with time, personnel on task, and actions taken, then examine with your service provider to adjust service frequency.

This technique can conserve you an hour of mayhem and gives your hauler context to identify root causes. In most cases, the repair is not heroic. It is just past due service paired with a blocked strainer upstream.

Working efficiently with inspectors

Invite inspectors into your procedure instead of playing defense. When they arrive, reveal them clear access to the trap, a clean pad or floor around it, and your binder of records. If you have actually recently changed frequency based upon determined density, point that out and show the report. If you had an incident, do not hide it. Describe the steps you took and the change you made with your grease trap service. Inspectors are trained to search for patterns. When they see you measure, record, and correct, they relax.

Choosing the ideal grease trap company

Price matters, however the most affordable quote that avoids half the work will cost you later. When you vet service providers, try to find a few telltales of professionalism. Do they carry out and tape-record pre and post measurements of grease and solids? Do they provide photographs of the interior after cleaning? Can they name the disposal centers they utilize, and do those names appear on your manifests? Do they use foreseeable scheduling with tips and a way to reschedule when your peak moves change?

Ask for references from comparable operations. A coffeehouse and a high volume fryer home do not share the very same issues. A supplier who keeps chicken chains running on 21 day cycles understands how to handle heavy loads and short windows. Also, inquire about add ons. Some companies bundle light pipes, baffle repairs, or inlet basket replacements. Others stick to pumping only. There is no single right answer, however it is much better to know what you are getting.

Technology assists, however compound matters more. Timestamped reports with GPS work, yet they do not change a cleaned up baffle. Still, those tools show you the crew got here when they stated they did and assist you match service times to your logs.

The reward for doing this well

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

Grease control is not brain surgery, however it does reward care and collaboration. Treat your grease trap company like a colleague, not a last resort. Provide data from your flooring, ask for theirs from the trap, and make small changes as your menu and seasons change. Set that with a few non flexible practices at the sink and on the line. You will spend less, sleep much better, and prevent the type of midnight memories no operator wants, like mopping a flooded dish pit while a pumper truck idles outside.

A kitchen that is daily ready and certified is not luck. It is the result of stable practice, honest interaction, and a provider who does the complete task every time. If your present partner is not delivering that, it deserves the effort to discover one who will.

Elite Sanitation Services performs septic pumping

Elite Sanitation Services performs jetting services for commercial and residential properties

Elite Sanitation Services handles grease trap pump outs

Elite Sanitation Services collects yellow grease

Elite Sanitation Services serves restaurants
Elite Sanitation Services supports events
Elite Sanitation Services assists construction sites
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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
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Elite Sanitation Services has a website <https://elitesanitationservices.com/>
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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 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.