

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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- Monday through Sunday: Open 24 hours

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Most visitors will never consider the line buried outside the structure or the steel box under the dish station. They discover hot plates, smooth service, and a clean toilet. If any of those parts slow down, the dinner rush can crumble within minutes. That is why a good grease trap company seems like part of your kitchen group. The techs may show up before dawn or after close, move like stagehands, and leave no trace except a signed manifest and a system that behaves.

Grease management is not attractive, but it is definitive. Do it right, and you avoid fines, backups, and surprise closures. Do it incorrect, and the first sign might be the odor that wraps the person hosting stand or a flooring drain geyser at 7:15 p.m. When I talk with operators who have stable compliance records, they deal with 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 produces FOG - fats, oils, and grease - together with food solids and hot water. Left unchecked, that mixture cools and cakes inside pipelines, which narrows circulation 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 sewage system while the trap holds the rest up until a scheduled pump out.

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

Two points are worth connecting. First, compliance is measured at the trap, not simply at the manhole by the curb. Second, many inspectors will request service records throughout a spot check. A cool binder or a digital portal with manifests and pictures can make an assessment last five minutes instead of fifty.

Traps, interceptors, and the parts that matter

There are two typical systems. A small in-kitchen trap sits under or near the sink, typically between 20 and 100 gallons. It is compact and simple to install, but it fills rapidly and is simple to overload with warm water. The bigger outside gravity interceptor, which can vary from 500 to 3,000 gallons in most dining establishments, sits underground near the filling dock or parking area. It provides more retention time and forgiveness when volume spikes, however it requires a vacuum truck and a bit more coordination to service.

No matter the size, the parts that figure out efficiency are simple and mechanical:

- Baffles that slow circulation and make the grease layer form
- Inlet and outlet tees that set the water level and safeguard downstream piping
- Gaskets and covers that keep air out and smells in
- Sample ports where inspectors can dip and take readings

A grease trap service routine that overlooks baffles or broken tees will give you a cleaned up box with surprise issues. I have actually pulled tees that were held together by biofilm and luck. Replace those parts throughout set up check outs, not after a backup.

An early morning on the truck, and the information that keep a cooking area moving

A common call starts early to avoid interrupting prep. The truck draws in before personnel get here, and the tech walks the website. If it is an indoor trap, we set floor security and remove covers with care. If it is an outdoor interceptor, we utilize a cover lifter, set cones for security, and check for gas buildup before opening. The vacuum hose does the heavy lifting, however the real work is slower: scraping the sidewalls, evacuating the bottom solids, and washing without pressing grease downstream.

On one job, a bistro with a 1,250 gallon interceptor near the alley, I noticed a little offset crack in the outlet tee while scraping. The water level looked fine, and circulation was good. We changed the tee for hardly more than the labor it would have handled an emergency situation call, then jetted the outlet line for 25 feet. The supervisor later on informed me they used to get a random sewage system odor during brunch once a month. That smell vanished after the tee fix. Quick swaps like that originated from looking with intent, not simply pumping to the billing minimum.

Before we close a cover, we determine and tape 3 numbers: the leading grease layer, the settled solids layer, and the overall depth of the trap. Those numbers tell you if the schedule is best or wandering. If we see 27 percent on a 90 day cycle, we will recommend a 60 day cycle or a menu modify. If we see 10 percent at 60 days, we will suggest pressing to **Septic Pumping** 90. This is where a great grease trap company saves 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 regulation that sets the 25 percent rule, tasting procedures, and

recordkeeping. Your health department might also note grease control during a regular health inspection. On the hauling side, the transporter requires a waste hauler license and a disposal website that releases **Grease Trap Pumping elitesanitationservices.com** a weight ticket.

A total proof appears like this:

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

Jetting Services

Many restaurants lose points not because their system failed, however since a binder went missing. I recommend managers to keep a paper copy log in the cooking area office and a digital copy in a cloud folder. Plenty of grease trap provider now include an online website with PDF manifests and images. That is not a high-end, it is inexpensive insurance against a rushed inspection.

Building a service cadence that fits your kitchen

There is no single ideal frequency. The schedule that works for a donut shop may choke a steakhouse. The five levers that matter the majority of are menu, volume, water temperature, personnel habits, and ambient conditions. Fryers and grill-heavy menus send more FOG to the trap than a buffet. A meal device that discharges at 160 degrees can liquefy grease enough time for it to race past a little trap, then cool and set in downstream lines. A winter season cold snap can thicken grease in the parking lot pipeline and surprise everyone with an unexpected sluggish 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 random sample might have about 40 inches of depth. Twenty 5 percent is 10 inches of combined grease and solids. If you track growth 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 change, do not wait to adjust.

A real-world example assists. A hotel kitchen area I worked with ran a 750 gallon interceptor at 60 day intervals. Their taped layers balanced 18 percent. After they added a 2nd fryer for a hectic wedding event season, the next measurement was available in at 27 percent at day 60. We moved to 45 days for the summer. When occasions tapered, we returned to 60. The schedule followed the business, not the other way around.

A fast everyday check that avoids huge 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 washroom components after a huge meal cycle
- Log the meal maker rinse temperature level and keep it within spec

Three minutes with that list keeps you ahead of many problems. The minute you observe a **Septic Pumping** modification in odor or sound, call your company. Fixing a developing restriction is more affordable than clearing a hard blockage.

Cleaning, pumping, jetting, and what extensive service means

Operators typically use grease trap cleaning, pumping, and service as if they are the exact same thing. They overlap, but the distinctions matter.

Pumping describes removing the contents with a vacuum truck. Cleaning suggests more than pumping. It includes scraping the walls and baffles, evacuating settled solids, and washing the system to bring back capability. Service goes a step even more. It includes examination of tees and gaskets, small part replacements, and jetting brief runs to keep lines clear.

Here is the trap lots of fall under. A cheap pump-out that skims the top and leaves the bottom solids will look fine for a week. Then the solids resuspend and head downstream, or the capability fills faster and you cross the 25 percent line before your next check out. That is how operators end up with backups two weeks after a "service." Ask your grease trap company to document that they got rid of both the leading grease and bottom solids. If they can disappoint you a clear water level before closing the lid, they did not complete the job.

Hydrojetting has its place. Short runs from an indoor trap to the primary line gain from an occasional scouring, specifically if the kitchen utilizes a garbage grinder. Outdoor interceptors typically need jetting at the outlet, since small soap scum and grease can coat the first length of pipeline after a lid is opened. Video examination is not compulsory on every see, however it pays off when you have a recurring slow drain without any obvious cause.

Training the cooking area team to help the system

Traps are not magic boxes. What enters them still matters. The best grease trap service on the planet can not keep up if plates reach the sink with a half inch of cold fry oil and a mound of french fries. Scrape plates into a strong waste container before cleaning. Usage sink strainers and empty them into the garbage, not the trap. Cool and combine fryer oil in a yellow grease container for recycling rather of pouring it down a drain to "wash it away."

Beware of wonder enzymes that claim to eat all the grease. Some biological additives can assist break down organics under a narrow set of conditions. Lots of just liquefy grease long enough to move it downstream, where it cools and embeds in a location you do not manage. If your city allows specific dosing, follow their assistance and your provider's suggestions. Never utilize caustic drain openers in a system tied to a trap. They attack gaskets, create harmful fumes, and can drive fines if found during an inspection.

Small habits pay dividends. Keep the pre-rinse water hot however within the dish machine specification. Too hot and you flush liquefied grease past the baffles. Too cold and you collect solids faster than required. Validate that mop sinks do not bypass the trap. In older structures, I have actually discovered a mop sink connected directly to the hygienic line. That single pipe can bring adequate 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 floor drain burps in front of the expo, you need a partner that addresses the phone, asks the right concerns, and shows up with the ideal gear.

A seasoned tech will ask about which drains are slow, whether bathrooms are affected, and when the last grease trap cleaning happened. That call identifies whether to assault the indoor lines first or open the interceptor. If just the dish location is sluggish, we isolate and jet that run. If bathrooms and numerous floor drains are supporting, the blockage is most likely beyond the interceptor, so we start outdoors. We carry absorbent pads to manage spill spread, a damp vac for indoor clean-up, and a strategy to keep important sinks on limited usage while we work.

I remember a Friday service at a sports bar where the main slowed an hour before kickoff. The interceptor was simply 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 developed a minor sag. We cut through it with a 3,000 psi jet and a warthog head, then flushed the line clear. The kitchen ran decreased rinse cycles for the first quarter, and we arranged a follow-up to re-slope the sagging section. Excellent emergency work buys time, but it ought to constantly end with a source and a planned fix.

Where the waste goes, and why that matters

"Do you simply dump it?" is a reasonable question that guests often ask managers. The response should 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 on local markets. In numerous locations, a part ends up being biodiesel. The exact portions vary since disposal facilities is local. A city district with numerous renderers will attain greater recycling rates than a rural county with one transfer station and long run costs.

Yellow grease, which is used fryer oil, is more valuable and simpler to recycle than brown grease. Keep those containers locked and tracked. Grease theft still occurs, and when the yellow oil does not reach your renderer, your invoices and environmental story suffer.



Ask your grease trap company to share their disposal partners and typical destinations. A respectable hauler will send you weight tickets and be transparent about end uses. That openness is part of compliance and part of your sustainability narrative to staff and guests.

Cost, agreements, and what you in fact buy

Pricing differs by region, but you will see a mix of per-gallon rates, flat charges by trap size, and line products for jetting or parts. Be careful of plans that look too inexpensive to cover a full evacuation. A half pump that leaves the bottom layer behind always costs more later on. A strong agreement must state the scope - full pump and clean, small scraping, evaluation of tees - and consist of disposal manifests. It must also define emergency situation response times and after-hours rates.

Look for small worth adds that matter. Pictures 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 corrosion prepare your spending plan for replacements instead of surprise expenditures. Cheap service that conceals the truth is not a bargain.

Five situations that change your schedule

- New or expanded fryer stations increase FOG load significantly
- Seasonal volume spikes, like summer season outdoor patios or vacation banquets, compress capacity
- A shift to takeout-heavy operations brings more sauce and oil residues to the sink
- Cold weather thickens grease in outside lines and traps, specifically on overnight holds
- Staff turnover typically erodes scraping and strainer practices up until you retrain

Any among those can swing a trap from 15 percent to 30 percent between gos to. A fast call to your provider when your business modifications saves you from guessing.



Special cases that require various tactics

Food trucks and kiosks share 2 constraints: tiny traps and restricted storage. They fill rapidly and frequently move in between commissaries. I recommend owners to log service dates on a calendar, not a mileage book. In lots of cities, mobile systems must dispose at approved stations, and the commissary is on the hook for offenses 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 because format.

Mall food courts and multi-tenant complexes present shared traps. That implies your compliance is partly connected to your neighbor's routines. Property managers must collaborate schedules and standardize practices. A good grease trap company will deal with the residential or commercial property supervisor to assign expenses relatively, typically by proportional flooring area or determined load if metering exists. When there is a shared trap, demand made a list of manifests and photos that reveal the shared condition.

Hotels are special. Banquet spikes can dump a month's worth of load into a trap over a weekend. The service is event-aware scheduling. If a hotel books a 300 person wedding event 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 space service can also influence load in older buildings where sinks tie into unforeseen lines. A walkthrough and map with engineering avoids surprises.

Seasonal restaurants deal with the winter season problem in reverse. A beach grill might run 120 covers a day in February and 600 in July. In the spring, we shorten the cycle and check earlier than the calendar recommends. In the fall, we press it out and sometimes winterize lines to prevent freeze-thaw damage. In extremely cold areas, we insulate or heat-trace vulnerable outside lines. Ice in a vented line develops suction issues that seem like a clog and are just physics.

Choosing the best partner for your kitchen

When you veterinarian suppliers, inquire about experience with cooking areas like yours. A fast casual principle with a small indoor trap requires a team that will keep service unobtrusive and fast. A multi-unit group with outside interceptors needs constant reporting and foreseeable scheduling. Validate licenses, insurance, and disposal partners. Request sample manifests and photos so you know what to expect.

Service quality shows up in how techs deal with information. Do they measure and tape-record layers each time. Do they replace worn gaskets proactively. Do they bring typical tees and baffles on the truck. Do they leave the site cleaner than they found it. It is not fussy to ask. Kitchens run on standards. Your grease trap service should too.

A week in the life that keeps the line moving

On Monday, we struck a coffee shop with a 100 gallon indoor trap. The manager likes us in at 5:30 a.m. We cover the floor, split the lid quietly, and pull 35 gallons. The baffle looks clean. We scrape the walls, wipe the rim, change the gasket we discovered beginning to flatten, and log 12 percent grease, 8 percent solids. We are out by 6:10. Preparation never paused.

Wednesday is the steakhouse with the 1,500 gallon interceptor out back. We roll in at 7 a.m. 2 cones near the lids, a quick gas smell, and we open. It is 22 degrees outside, so we understand the top layer will be company. Pumping takes 20 minutes. The bottom sludge is thicker than last quarter, so we decrease and scrape more. The outlet tee feels loose. We swap it, jet downstream 20 feet, and record 20 percent before, 0 percent after. The chef comes by, we chat about their new bone marrow appetizer, and I suggest moving from 90 days to 75 for winter. He appreciates the math behind it and indications 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 agreements. We appear, ask the fast questions, and discover their 750 gallon interceptor at 40 percent. We pump it, clear a wad of cheese and dough from the indoor run, and get them hopping by halftime. The owner texts the next early morning asking to establish a regular route. Not because we were the most affordable, however due to the fact that we worked like part of their team.

That rhythm is the backbone. Peaceful, early, thorough service most days. Calm, decisive action on the bad days. Honest reporting all the time.

The small options that add up to smooth service

A reputable grease trap company makes trust by eliminating drama. They adjust schedules to match your menu, teach staff easy practices that keep pipes clear, and document operate in a way that satisfies inspectors without burning your time. They know that a clean trap is not the objective - a prepared kitchen area is. Grease trap cleaning, done as part of a thoughtful program, ends up being background music to a smooth shift.

If you are establishing service from scratch, start with a website walk. Map your lines, find every trap and sample port, and talk through your busiest durations. Request a first quarter on a conservative schedule and track layer growth with each go to. Evaluation that information and tune the interval. Train brand-new personnel on scraping and straining as quickly as they find out the dish maker. Keep your manifests in two places, one on paper, one digital. Basic, constant actions work.

Restaurants sell minutes, not minutes. A line that never ever slows saves more than repair expenses. It conserves the visitor experience. Which is what the ideal 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
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Elite Sanitation Services focuses on septic maintenance
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Elite Sanitation Services has a website <https://elitesanitationservices.com/>
Elite Sanitation Services has Google Maps listing <https://maps.app.goo.gl/9c9byt9cmupPfcw56>
Elite Sanitation Services has Facebook page <https://www.facebook.com/petrosepticinspections/>

Elite Sanitation Services won Top Septic Pumping 2025

Elite Sanitation Services earned Best Grease Trap Pumping Award 2024

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.