

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 attractive. It sits under a stainless preparation table or outside behind a steel lid, capturing whatever your line tosses at it. Yet that box has an outsized result on your kitchen area's health, your capability to pass examinations, and your budget. 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 actually opened days with a flooring that smells like a fried-food hangover, and I have stood next to a pumper truck at 5 a.m. Enjoying a tech pull out a mat so thick you might flip it like a pancake. The pattern is always the exact same. Business that deal with grease control as a shared obligation between their team and a trustworthy grease trap service hardly ever see emergency situations. The ones that punt it to "whenever it supports" pay more, lose time, and pick fights with regulators they will not win.

What lives inside the box

A grease interceptor, big or small, separates fats, oils, and grease from wastewater. The physics are standard. Hot water brings fat off plates and pans. That water cools, grease rises, solids settle, cleaner water exits to the drain. The trap slows the flow so the separation has time to occur. Baffles keep the grease from getting away downstream.

Even when you do everything right on the line, the trap fills. Soap does not dissolve fat. Hot water just postpones the strengthening. Enzyme or additive items push grease downstream where it solidifies in your pipelines or the city main. Numerous municipalities prohibit additives straight-out or need explicit approval. The only safe, approved technique is mechanical elimination, meaning complete pump out, scraping the walls, washing, and disposal at a permitted facility.

When the trap is overlooked, you start to observe practical changes before the crisis. Floor drains pipes bubble throughout rush. Preparation sinks drain more gradually. There is a sweet, stagnant smell that intensifies after the dishwashing machines run. The lid location ends up being slick, with flies that enjoy the environment. None of these are cause to panic yet, however all of them are early cautions that your grease trap cleaning schedule and daily habits need attention.

What regulators actually expect

Local codes differ, however the principles repeat throughout cities and counties.

First, the 25 percent rule. If the combined layer of fats on top and solids on the bottom equates to a quarter of the efficient liquid depth, the unit needs to be serviced. That is based upon efficiency, not a calendar. Lots of health departments construct their regular inspection questions around this standard and will ask to see records that demonstrate compliance.

Second, frequency. A [Septic Pumping](#) typical baseline is every 30 to 90 days for interior traps. Some fast service cooking areas pumping a great deal of fryer oil by volume require every 2 to 4 weeks. Outdoor interceptors are larger, so you may see 60, 90, or 120 day periods, however that only works if daily routines are strong and you remain under 25 percent accumulation. Regulators will set your minimum once they see your patterns.

Third, manifests and recordkeeping. Many jurisdictions require a transporting manifest for each grease trap service see. It should include the generator name and address, system size, date and time, total gallons gotten rid of, location disposal center, and hauler license or permit number. Keep copies on site for one to three years, depending on regional guidelines. Auditors wish to trace your waste from the trap to the last processor.

Fourth, discharge limitations. If your town keeps an eye on FOG concentrations at your lateral or a typical line in a plaza, there will be a numeric limit, frequently in the 100 to 250 mg/L range, often lower for delicate systems. High readings can set off surcharges, increased frequency needs, or notifications of infraction. The source is usually bad day-to-day practices paired with past due service.

Finally, enforcement. Charges are real. I have seen \$250 warning fines turn into \$2,500 repeat offenses and, in several seaside cities, temporary hangs on food permits until the concern is corrected. Clean-up costs after an overflow, especially if it escapes to storm drains pipes, compound the bill and generate environmental agencies. The most inexpensive path is preventive.

The anatomy of a strong partnership

A grease trap company need to be more than a contact number on a sticker label. You want a service that understands your menu, volume, pipes layout, hours, and local rules. That relationship starts with a website see, not an estimate over the phone. An excellent tech will determine the interceptor, check gain access to, check baffles, inquire about peak durations, and peek at the meal location to comprehend just how much solids pack you create.

Discuss frequency, but agree that it will be validated by measured sludge and grease thickness on the first two or 3 services. Excellent companies document those measurements with a dip stick, images, 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 facilities and be sure they appear on your manifests. If the hauler can not supply this, keep looking.

Emergency response matters. Backups do not await workplace hours. Set expectations for action time, preferably within 2 to four hours for a true clog. Clarify rates for after hours, weekends, or holidays so you are not shocked when a truck shows up at 11 p.m. After a Saturday dinner rush.

Insurance and training count. The crew will open heavy covers, possibly work around traffic, and utilize vacuum trucks with powerful pumps. They need to be trained in restricted space awareness, even if they are not going into, and carry spill sets. Your service must be noted as a certificate holder on their insurance so you are notified of any coverage lapses.

Finally, scope of work. Complete implies complete pump out of all chambers, scraping and washing walls and baffles, eliminating solids, and sealing the lid with a fresh gasket or sealant where needed. Partial pumping, sometimes offered as a low rate, just gets rid of the leading layer. It leaves heavy solids behind and shortens the time up until your next backup.

Daily readiness begins on the line

The greatest drivers of grease build-up are plate waste and pan residue. You can slow that river of fat with constant practices that barely include time to the shift. Scrape plates and pans into the garbage before they get anywhere near a sink. Use sink strainers and empty them frequently. Train meal personnel to rinse with tempered water rather than blasting with scalding warm water that liquefies everything and overwhelms the trap. Keep an identified drum for waste fryer oil, and never ever put oil into a sink, even when you are in a rush at closing.

I like an easy, noticeable log published near the meal location. Each shift checks two items: strainer condition and sink flow. That little ritual keeps awareness high. Set that with a weekly five minute walkthrough by a manager who lifts the trap cover, eyeballs the grease cap, and keeps in mind any odor. If the lid needs tools or sealant, schedule a tech for a quick check instead, since you do not desire untrained personnel prying a rusted cover.

Here is a short checklist 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 devoted container for recycling, never ever down a drain.
- Run pre-rinse and dishwashers at recommended temperatures, not scalding, to avoid pressing liquefied fat through the trap.
- Note slow drains pipes or odors immediately in a log, then notify a supervisor if they persist.

How often should you set up grease trap cleaning

The right interval depends upon your food, volume, and routines. A sandwich store with light cooking can typically stretch to 90 days on an indoor trap, provided they manage solids. A fried chicken idea running two banks of fryers may require 14 to one month. A hotel with banquet volume and inconsistent staffing might land at 60 days even with a big outdoor interceptor.



Some signals assist adjust:

- If the top layer forms a thick, firm mat that a gloved finger can not quickly stir, you are overdue.
- If you start to smell a sweet, swampy odor near the dish location after service, you are in the gray zone.
- If the pump truck consistently gets rid of 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. Adding a popular brief rib or fried appetiser area can move you from 60 to 45 days without any change in headcount. Seasonal rushes can do the exact same. In December, when celebrations pile up, think about a mid month service. It is more affordable than a Saturday night shutdown.

Space and access drive usefulness. An under sink trap may be only 20 to 50 gallons. These small units fill quickly and can block unexpectedly if a strainer is missing out on for a couple of days. The truth is that numerous such traps need 14 to 1 month attention depending upon usage. If that cadence strains your spending plan, invest in training and upstream controls to slow the load. On the other hand, plan 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 ought to park securely, set cones if required, and check in with a manager. For interior traps, they will secure surrounding floorings, eliminate the cover thoroughly, and take a fast measurement of grease and solids. Then they will insert the vacuum hose, remove all contents, and scrape the walls and baffles. Some will rinse with water and vacuum again to catch residuals. If they find a harmed baffle or missing gasket, they ought to flag it with pictures and note it on the report.

For outside interceptors, anticipate a much heavier setup. The truck will stage near the manhole, get rid of the cover areas, and follow the same full removal and scraping actions. It is typical for this to take 30 to 90 minutes depending upon size, gain access to, and condition. At the end, the lid must be reset square and sealed where required, the location washed down, and any splatter controlled. Ask the tech to reveal you the grease density reading they taped, then save the service ticket and manifest.

If the crew just skims the leading or declines to open numerous chambers, that is a warning. Interceptors often have different compartments for solids and FOG. Skipping a chamber leaves solids that will move and obstruct the outlet. Quality control here settles in months of trouble totally free operation.

The documentation that saves you throughout audits

A neat binder can turn a tense examination into a casual chat. Keep a devoted grease control folder with:

- Copies of all grease trap cleaning manifests with volumes eliminated and disposal sites.
- A basic service log that lists dates, service providers, and any corrective actions.
- A daily or weekly list with initialed entries, even if it is just 2 line items.
- Any correspondence from your city related to FOG requirements, including your assigned frequency.
- Photographs of the trap interior taken quarterly, if your hauler supplies them. They reveal that walls are clean and baffles intact.

Retention periods vary, but one to 3 years is normal. If you are part of a bigger brand, scan and keep digital copies too. The best inspectors I understand appreciate clarity and will typically lower their examination when they see consistent records.

The real expense math

Most operators comprehend system prices, not system cost. A basic interior trap service might cost \$200 to \$450 in numerous markets, higher in dense urban areas. Large outdoor interceptors can run \$400 to \$900 depending on size, range to truck staging, and market rates. If your hauler travels far or faces tight gain access to, expect a premium.

Compare that to the cost of a backup throughout peak. A plumbing may charge \$250 to \$600 for a cable television or jetter, if the obstruction is available. If the trap is the culprit and requires an emergency situation pump out, add another \$300 to \$800 after hours. If wastewater overflows into prep or visitor areas, plan for sanitizing, prospective lost shifts, and, in the worst cases, remediation that easily strikes four figures. Include the soft expenses, like staff hours spent rescheduling, calming visitors, and cleaning after midnight. Routine service looks cheap.

Surcharges from the city can be quiet yet pricey. Some municipalities add a regular monthly charge if your FOG discharges test high, frequently in the \$50 to \$200 variety, until you prove control. That builds up over a year. You can burn the same money on three or 4 preventive pump outs that really repair the condition.

Edge cases and judgment calls

Not every kitchen area fits the standard playbook.

Under sink traps in tight spaces can be awkward. **Grease Trap Pumping** Make sure the plumber set up a trap with a detachable lid and adequate clearance for a tech to service it without taking apart half your millwork. If you can not lift the cover without moving devices, you will pay more and service gets delayed. A little redesign or hinge package can spend for itself in a few visits.

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

Shared interceptors in malls or multi tenant pads develop conflict. If the line exceeds limits, the property owner might pass expenses to all renters. Keep your own records tight and ask your grease trap company to document your trap condition. That way, if a neighboring occupant disregards their system, you have evidence you are not the source.

Septic systems include a twist. Grease management is a lot more important since fats float in the sewage-disposal tank and can block the soil absorption location. Local guidelines may need both a grease interceptor and more frequent septic pumping. Ensure your hauler is approved for both streams.

Winter weather condition triggers covers to bond to their frames. A provider who brings de icers and spare gaskets will do the job without breaking concrete. Storm schedules also press emergency reaction. Strategy additional buffer time around vacations and heavy snow periods.

Training that sticks

Grease control lives or passes away with your group's routines. I like to include a 2 minute pre shift tip once a week. Keep it simple, like "Today, we are enjoying sink strainers. If you dump a strainer filled with solids into the sink, you are undoing all of our work." Rotate the focus. Some weeks talk about oil handling, other weeks about reporting sluggish drains. Celebrate when the log reveals absolutely no odor notes, because that suggests the system is working.

Assign responsibility. A lead in the meal location can preliminary the everyday checklist. A supervisor can examine the weekly walkthrough. When the grease trap service comes, have the opener or a manager sign the ticket, look at the readings, and note any recommendations. If the team has to cut away an old seal each time, schedule a repair and stop losing 20 minutes of service time per visit.

When the sink supports during the rush

Backups happen. What matters is how controlled your response looks. Keep this easy plan published near the meal area.

- Stop water flow instantly at sinks and dish makers, then redirect unclean ware to a bus tub or backup station.
- Check strainers and apparent blockages at the fixture initially, clear if safe, and do not use warm water to push through.
- If the trap is interior and accessible, search for overflow or lid seepage, then call your grease trap company and plumbing professional together.
- Contain any spill with towels and a mop, sanitize impacted locations, and keep food prep zones isolated.
- Log the event with time, staff on responsibility, and actions taken, then examine with your service provider to change service frequency.

This approach can save you an hour of mayhem and offers your hauler context to identify root causes. In a lot of cases, the fix is not brave. It is simply past due service paired with a blocked strainer upstream.

Working smoothly with inspectors

Invite inspectors into your procedure instead of playing defense. When they get here, show 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 on determined density, point that out and reveal the report. If you had an incident, do not hide

it. Explain the actions you took and the change you made with your grease trap service. Inspectors are trained to try to find patterns. When they see you measure, record, and appropriate, they relax.

Choosing the ideal grease trap company

Price matters, however the least expensive quote that avoids half the work will cost you later on. When you veterinarian service providers, look for a couple of telltales of professionalism. Do they perform and tape pre and post measurements of grease and solids? Do they offer photos of the interior after cleaning? Can they call the disposal centers they use, 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?

Septic Pumping

Ask for recommendations from comparable operations. A coffeehouse and a high **Grease Trap Pumping Elite Sanitation Services** volume fryer house do not share the exact same problems. A supplier who keeps chicken chains operating on 21 day cycles understands how to manage heavy loads and short windows. Also, inquire about include 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 helps, however substance matters more. Timestamped reports with GPS are useful, yet they do not replace a cleaned baffle. Still, those tools show you the team showed up when they said 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. Staff stop speaking about smells. Drains run clear. The truck appears on a predictable cadence, does the work, and leaves a clear record. You pass examinations with minutes to spare. Most of all, your attention stays where it belongs, on visitors and food.



Grease control is not brain surgery, but it does reward care and partnership. Treat your grease trap company like a colleague, not a last resort. Provide data from your floor, request theirs from the trap, and make small adjustments as your menu and seasons change. Set that with a few non negotiable 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 day-to-day all set and certified is not luck. It is the result of stable practice, honest interaction, and a supplier who does the complete task each time. If your existing partner is not delivering that, it is worth the effort to find 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

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

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 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.