

Business Name: Elite Sanitation Services

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Phone: (228) 297-4850

Elite Sanitation Services

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

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Saucier, MS 39574

Business Hours

- Monday through Sunday: Open 24 hours

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If you cook for a living, you already understand that kitchen rhythm depends on upstream decisions no one at the table ever sees. Grease management sits right on that list. A trap is not attractive, but when it backs up on a Saturday double, there is absolutely nothing abstract about it. You can hear the flooring sink burbling, smell the sour FOG - fats, oils, and grease - and view prep grind to a stop while tickets keep printing. The best operators I know treat their grease trap as part of the line, not a forgotten box in the basement or car park. That mindset changes whatever, from how you plan evaluations to how you set up pump-outs and document every step for the health department.

I have actually walked into surprise pits that had not been opened in eight months, seen top baffles missing, and viewed a rag-tied dipstick masquerading as a measurement tool. I have actually likewise worked with groups that might recite their last 3 manifests from memory. The distinction typically comes down to a simple service method and a relationship with a dependable grease trap company that supports its work.

How grease traps truly deal with a busy line

Most commercial traps do one task. They slow the wastewater long enough for FOG to separate and drift, while solids drop to the bottom. Baffles force a longer path so much heavier particles settle out and grease remains at the top. Traps are sized by circulation rate and retention time. If you push excessive water too quick, you blow right through the retention window and bring grease into the sewer. If you starve the trap, you risk solids developing and plugging internal passages. For under-sink units, that balance happens within a little stainless or polymer box. For in-ground interceptors, you are talking about hundreds to countless gallons of working volume with manhole access.

The trap does not remove grease. It holds it until you remove it. That easy reality is why your maintenance cadence matters more than the sticker on the lid.

The guideline that saves kitchen areas: 25 percent by volume

There is a reason inspectors carry a sludge judge or a marked rod. When the combined thickness of floating grease and settled solids reaches roughly 25 percent of the trap's volume, the gadget stops working as developed. The precise math can vary by jurisdiction, but the physics do not. At that point, the effective retention time drops, and grease sneaks past the outlet. You might see sluggish drains, odor, fruit flies, and that thin rainbow shine on the outflow. More dangerously, you might not see anything until a rain occasion overwhelms the drain, blends with your discharge, and leaves you with a local expense you never ever allocated for.

In practice, I suggest measuring at least every 4 weeks on a new system till you know your kitchen's FOG profile. Bakers, fry-heavy menus, and scratch cooking areas that render their own fats produce various loads than salad-forward ideas or commissaries with dish machines that pre-rinse aggressively. The cadence you settle into need to show what your eyes and measurements discovered, not what an old billing said last year.

Daily rituals that keep traps honest

Good grease management starts above the floor. I have seen dish crews set the tone in the very first hour after lunch, scraping plates into a lined bin rather of the sink. I have actually seen a sauté cook shut down a fryer throughout a lull, not out of thrift, but to keep oil from thinning and bleeding into his waste stream. Those micro-choices accumulate. A trap that fills to 25 percent in eight weeks can slip to 6 if you get sloppy, or stretch to ten if the group treats FOG like an expense center.



Small routines matter. Install sink strainers and empty them often. Label the can for yellow grease and train everybody to aim for it. Do not depend on enzyme or bacteria additives unless your local code allows them and your provider indications off. Some jurisdictions deal with ingredients like a crutch that creates downstream blockages. Absolutely nothing replaces physical removal.

[Septic Pumping](#)

Inspections that are fast, consistent, and recorded

When I seek advice from a brand-new operator, we start with a simple cadence. Weekly visual checks for under-sink systems, biweekly cover lifts for outside interceptors, and recorded measurements at least regular monthly up until the trendline is clear. If the trap is in a hard-to-reach place, we build the practice anyhow. This is not busywork. The act of opening a cover and smelling the contents tells you things your POS will not. Sour egg notes suggest septic activity. A thick crust with hard edges can indicate emulsified fats cooled quick and need agitation at service time.

Here is a lean list I give to kitchen managers learning the routine.

- Verify fluid levels are below the outlet weir and keep in mind any rising after sink dumps.
- Measure grease cap and sludge layer depth with a marked rod or core sampler.
- Inspect baffles, gaskets, and inlet for damage or missing out on hardware.
- Record measurements, date, time, staff initials, and any smells or unusual color.
- Snap a picture, specifically before and after scheduled service.

Five minutes and a notebook will conserve you from a lot of surprises. Staff grow to trust the procedure when they see a slow trend before it ends up being a crisis.

Pump-outs, skimming, and what "clean" ought to mean

There is a world of distinction between skimming and a complete grease trap cleaning. Skimming eliminates the drifting grease cap, which can purchase time if a full service is due in a week and you have a holiday weekend ahead. It does not reset the trap. A correct pump-out pulls all contents, including settled solids, and then scrapes or pressure washes interior walls and baffles to break out adhered FOG. Some traps have corners that build up material that never ever shows in a fast dip. If your supplier remains in and out in eight minutes on a 1,000-gallon interceptor, they probably did refrain from doing you any favors.

I request before-and-after photos from every grease trap service, plus a manifest showing volume and location. Many municipalities require manifests, and the file safeguards you if the hauler discards unlawfully. Expect to see the transporter's license number and the getting facility noted. This is where a reputable grease trap company makes its keep. They know the guidelines, bring the right insurance, and show up with devices that fits your access points without tearing up your lot.

Sizing schedules to real-world kitchens

Over the years, I have arrived at normal varieties that hold up throughout markets. Under-sink traps for single lines running lunch and supper can go 4 to 8 weeks in between full cleanings, presuming great plate scraping and staff training. In-ground interceptors at 750 to 1,500 gallons often being in the 6 to 12 week variety. High-volume fry programs or 24-hour operations push the brief end. Hotel banquet kitchen areas or arena concessions often require a hybrid strategy, with spot skimming between full pump-outs.

Weather contributes too. In cold months, fats cake quicker. In hot months, odors heighten and can draw bugs. If your restaurant runs seasonal menus, focus on how that shifts your FOG load. A switch to braised meats and gravy in winter season may press an additional week off your schedule, while summer season service with lighter sauces frequently eases the trap's burden.

What I expect from a professional provider

Partnering with the best group alters the equation. You are purchasing more than a pump truck. You are buying clear interaction, documents you can hand to an inspector, and adequate attention to capture concerns before they grow teeth. Here is a short set of questions I bring to any first conference with a new grease trap company.

- What is your basic scope for grease trap cleaning, including scraping and baffle inspection?
- Can you offer manifests with getting facility details and picture documentation?
- How do you handle emergency situation calls, after-hours gain access to, and lockbox keys?
- Are your professionals trained on confined area and do you carry spill insurance?
- Do you track service intervals and alert us when our next cleaning is due?

You will find out a lot from how they answer. If every reaction is a vague pledge, keep looking. If they discuss regional code, can describe the 25 percent rule without hedging, and ask about your menu mix before pricing quote a frequency, you are on a much better path.

The mathematics behind a good service plan

Let's take a mid-size casual concept with a 1,000-gallon in-ground interceptor, a two-bay sink, and a meal device with a pre-rinse sprayer. Typical ticket counts hit 500 covers on weekends, 250 on weekdays. Early measurements show a 2-inch grease cap building each month, with 1.5 inches of sludge. Over 3 months, you are at roughly 10 percent grease, 7 percent sludge, depending on trap dimensions. You are trending toward the 25 percent threshold at about 4 to five months. That suggests a 12 to 14 week complete pump-out, with a fast check at week eight. If you add a fried chicken unique that runs three nights a week, you may change down to 10 weeks during that promo. That is the type of nimble preparation that pays off.

One note on circulation: dish machines can burn out traps if personnel run long cycles with covers off and pre-rinse heavy. Those makers discharge hot, frequently with surfactants that keep grease in suspension longer. If you discover a thinner cap and more sheen at the outlet, talk with your vendor about baffle modifications or a solids interceptor upstream of the main trap.



Inside the service day

On a clean-out day, I want the path clear, covers available, and the kitchen aware of the window. Good haulers phase cones, set absorbent pads, and work clean. They will vacuum contents leading to bottom, break the crust, and use a scraper or low-pressure rinse to get rid of adherent grease. For in-ground systems, they ought to inspect inlet and outlet T's or baffles, replace any missing gaskets, and validate that the outlet is open and flowing. A trusted grease trap service will not dispose rinse water full of grease into your landscaping. They will capture wash water and account for it in the manifest.

When they end up, we look together. If I see thick lines of stuck grease above the old waterline or strong mats still holding on to baffles, I inquire to end up the task. This is not being tough. It protects your pipelines, your compliance record, and their reputation.

Documentation that stands up to inspectors and landlords

Keep a binder or a shared digital folder with every receipt, manifest, and measurement log. I choose an easy page for each month with dates, personnel initials, grease cap thickness, sludge depth, odor notes, and any corrective actions. Include photos when you can. In a surprise evaluation, you can show a living record, not a guess. If you lease, numerous landlords require evidence of maintenance. That folder soothes those discussions and accelerate lease renewals.

If your city problems FOG permits, know the renewal date and conditions. Some require quarterly reports. Others cap the time in between services at 90 days no matter measurements. A good service provider will know local rules, however you bring the liability. Build tips into your calendar.



Price is not almost the pump

Hauling fees vary by volume, frequency, and range to the disposal center. Expect higher rates in markets where disposal websites are limited. If a quote looks low, ask what is included. Some companies price a skim and a basic pump, then charge add-ons for scraping, after-hours access, and manifests. Others bundle everything in a flat rate that looks greater, however conserves money when you need an emergency call at 2 a.m. Remember that a

missed out on week of service that causes a backup can cost you more in labor, downtime, and sanitation than a year of set up cleanings.

I in some cases see operators push frequency to conserve a couple of hundred dollars per quarter, only to pay thousands when grease pushes downstream and blocks a shared line. If you ever split a lateral with a neighbor, coordinate cleaning schedules. Shared lines are a traditional source of finger-pointing when something goes wrong.

Edge cases the handbooks seldom cover

I have satisfied traps built into odd corners of century-old structures, with access under a detachable bar section and seven feet of crawlspace. These need portable vac units or staged pumping. Construct extra time and expense into those cleanings, and do not let anybody wedge a lid midway open up to save a minute. Safety initially. Restricted space rules exist for a reason.

Outdoor interceptors under drive lanes require traffic-rated lids. If a delivery van cracks a cover, repair it immediately. An open or broken cover is a security threat and an invite for surface water to flood the trap. Heavy rain occasions can distress trap function by watering down and cooling the contents quick. If you run in a flood-prone zone, check traps after storms.

Grease additives can be another edge case. Enzymes and germs items sometimes assist keep lines clear in between the sink and the trap, however they do not lower the requirement for pumping. In some cities, they are limited. If you use them, track outcomes. If you notice grease traveling past the trap or an odd foam layer, stop and reassess.

Building kitchen area culture around FOG

The most effective programs I have seen reward FOG like stock. Chefs talk about yield when trimming brisket and about the expense of losing fryer oil to sloppy purification. The very same lens applies to grease trap efficiency. Short training hits during pre-shift can reinforce the how and the why. Show an image of a healthy trap beside one with a 4-inch cap. Discuss that fewer pump-outs come from much better plate scraping and wise fryer care. Connect a small efficiency perk to maintenance metrics if your culture supports it.

When staff turn, re-train. Back-of-house turnover is real. A brand-new dishwashing machine might have never ever seen a strainer basket. 5 minutes of training on the first day prevents months of pain.

Remote sensing units, when they help and when they do not

Some operators install level sensing units or FOG screens that ping a dashboard when the grease cap or sludge reaches a set point. In multi-unit groups, this can be a gift. You get data across areas, area outliers, and strategy routes. Sensors work best in stable, in-ground interceptors. They have a hard time in small under-sink boxes where turbulence and temperature level shifts can spoof readings. If you add tech, keep manual checks in your regimen until you rely on the pattern. No sensor changes an experienced eye and a hand on the rod.

Preparing for the day something goes wrong

Even excellent programs struck snags. A pump passes away on a holiday. A gasket tears and a lid will not seal. A fryer disposes by mishap and overwhelms the trap. Plan now. Keep a spill kit on website with absorbents, nitrile gloves, and caution tape. Post your supplier's emergency situation number and your account details near the

service location. Train one manager per shift to license an after-hours grease trap cleaning if needed. When you do call, be clear about access directions, lockbox codes, and any security alarms that will trip when a lid opens.

After an occurrence, document what took place, why, what you did, and what you will alter. Inspectors appreciate openness and restorative action plans. So do property owners and franchise auditors.

A quick story from the field

An area restaurant I worked with ran a compact 750-gallon interceptor behind the structure, fed by 2 lines and a meal device. For several years, they cleaned it every 16 weeks because that is what the old GM had always done. We began determining. In the winter season, they were fine at 14 to 16 weeks. In spring and summertime, with a happy hour that leaned on fried snacks and a busy outdoor patio, they reached 25 percent around week 10. They had 3 little backups the previous summertime, each throughout storms. We transferred to a 10-week schedule April through September, 14 weeks October through March. We added sink strainers, trained on scraping, and fixed a torn gasket the hauler had ignored. Backups stopped. The yearly boost for extra cleanings was about what one backup had cost in labor and lost covers. No heroics, simply much better info and a service provider who did the work entirely and logged it well.

Bringing it all together

A grease trap is a holding tank in service of your operation. Treat it like a piece of vital equipment. Develop a measurement practice, select a provider who documents and cleans up thoroughly, and match your schedule to your real FOG profile. Keep your group engaged with easy routines that minimize grease at the source. When you require aid, call a grease trap company that responds to the phone, shows up with the right tools, and understands your kitchen area's truth at 5 p.m. On a Friday.

There is no single calendar that fits every dining establishment. The best plan starts with a lid raised, a rod dipped, and a conversation that links what you cook to what your trap sees. From evaluations to pump-outs, the methods that stick are the ones you can maintain on your busiest days. If you keep that standard, your grease trap service becomes simply another smooth part of the line, and your guests never have to think of it.

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

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Elite Sanitation Services offers 24 7 availability

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Elite Sanitation Services delivers fast service

Elite Sanitation Services maintains large inventory

Elite Sanitation Services uses GPS tracking

Elite Sanitation Services offers disaster relief services

Elite Sanitation Services focuses on septic maintenance

Elite Sanitation Services has a phone number of (228) 297-4850

Elite Sanitation Services has an address of Saucier, MS 39574

Elite Sanitation Services has a website <https://elitesanitationservices.com/>

Elite Sanitation Services has Google Maps listing <https://maps.app.goo.gl/9c9byt9cmupPfcw56>

Elite Sanitation Services has Facebook page <https://www.facebook.com/petrosepticinspections/>

Elite Sanitation Services won Top Septic Pumping 2025

Elite Sanitation Services earned Best Grease Trap Pumping Award 2024

Elite Sanitation Services was awarded Best Jetting Services 2026

People Also Ask about Elite Sanitation Services

What services does Elite Sanitation Services provide?

Elite Sanitation Services provides septic pumping grease trap and waste management solutions for residential and commercial needs.

Where does Elite Sanitation Services operate?

Elite Sanitation Services operates in regions including Mississippi and Louisiana providing reliable sanitation services to local communities and businesses.

Does Elite Sanitation Services handle septic tank pumping?

Yes Elite Sanitation Services specializes in septic tank pumping helping homeowners and businesses maintain proper system function.

Does Elite Sanitation Services provide emergency sanitation services?

Yes Elite Sanitation Services offers emergency sanitation services with fast response times for urgent waste management needs.

What industries does Elite Sanitation Services serve?

Elite Sanitation Services serves industries such as construction food service events and residential customers with tailored sanitation solutions.

Does Elite Sanitation Services clean grease traps?

Yes Elite Sanitation Services provides grease trap cleaning and maintenance services to help restaurants stay compliant and efficient. Including jetting services.

Is Elite Sanitation Services locally owned?

Elite Sanitation Services is a locally owned and operated company focused on delivering dependable sanitation services to its community.

What are jetting services offered by Elite Sanitation Services?

Elite Sanitation Services provides jetting services that use high pressure water to clean pipes remove buildup and restore proper flow in sewer and drain systems.

When should I use Elite Sanitation Services for jetting services?

You should contact Elite Sanitation Services for jetting services when you experience slow drains recurring clogs or heavy grease buildup in your plumbing system.

Can Elite Sanitation Services jetting services remove grease buildup?

Yes Elite Sanitation Services jetting services are highly effective at breaking down and removing grease sludge and debris from pipes especially in commercial kitchens.

Are Elite Sanitation Services jetting services safe for pipes?

Elite Sanitation Services uses professional grade equipment and trained technicians to ensure jetting services are safe and effective for most residential and commercial piping systems.

Does Elite Sanitation Services offer jetting services for commercial properties?

Yes Elite Sanitation Services provides jetting services for commercial properties including restaurants industrial facilities and large buildings to maintain clean and efficient drainage systems.

Where is Elite Sanitation Services located?

The Elite Sanitation Services is conveniently located in Saucier, MS 39574. You can easily find directions on [Google Maps](#) or call at [\(228\) 297-4850](tel:(228)297-4850) Monday thru Sunday 24-hours a day

How can I contact Elite Sanitation Services?

You can contact Elite Sanitation Services by phone at: [\(228\) 297-4850](tel:(228)297-4850), visit their website at <https://elitesanitationservices.com/> or connect on social media via [Facebook](#)

After 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.