

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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Grease management is not attractive, but it might be the most important back-of-house habit your kitchen builds. When a dining-room is complete and tickets are flying, the last thing you need is a sluggish sink, a sour odor drifting through the pass, or a health inspector asking for maintenance logs you do not have. A well run grease trap program avoids clogged lines, keeps you on the ideal side of regional codes, reduces emergencies, and conserves money you would otherwise spend on restorative plumbing.

I have opened restaurants the old fashioned method, with a taped floor plan and a head loaded with hope, and I have been in the mechanical room on a vacation weekend while a meal pit backed up. The distinction in between those two nights came down to a few practical choices made months earlier. This guide covers what I have seen work throughout quick-service counters, complete kitchens, commissaries, and bakeshop plants: how grease traps function, how frequently they actually require service, what an expert grease trap company does, and what your group can manage in house.

What a grease trap really does

Kitchen wastewater carries a mix of fats, oils, and grease, typically shortened to FOG. Warm water and detergents can keep FOG suspended for a brief time, however as the water cools, grease separates and drifts. A grease trap or interceptor is a settling device in the drain line that slows the flow, gives FOG time to rise, and captures it so cleaner water passes downstream. The goal is uncomplicated: keep FOG out of your drains pipes and the municipal sewage system, where it causes obstructions and fines.

Small indoor traps are frequently passive devices under a sink or floor drain. Larger outside interceptors can be 750, 1,000, or 1,500 gallons and sit in between the building and the municipal tie-in. Both have baffles that control flow and avoid grease from getting away downstream. When grease builds up past a threshold,

effectiveness drops greatly. The trap starts pushing grease into your lines, and you get what every kitchen area manager fears: a backup at peak hour.

There is an easy guideline that the majority of codes accept. When the combined grease and solids volume reaches 25 percent of the trap's working volume, it is time to pump and clean. I have seen kitchen areas stretch past that mark believing they were saving money, then pay a numerous of the cost savings to a plumbing professional on a Saturday night.

Codes set the flooring, not the ceiling

Requirements vary by city and county, but the pattern corresponds. Local pretreatment regulations forbid discharging oil and grease above a set limitation, typically 100 to 250 mg/L at the tasting point. They need setup of a correctly sized grease trap or interceptor and anticipate documentation of routine maintenance. Some jurisdictions require manifest slips for each pump out, kept on site for two to three years.

Do not rely only on a license strategy evaluate from years ago. If you are altering menu volume, adding a tilt frying pan, or transferring to a commissary design, validate whether your present device still fits the load. Regulators appreciate your actual discharge, not what as soon as worked for a smaller sized line. I have had inspectors accept a 90 day frequency on paper, then ask for a 60 day schedule when a compliance sample returned oily after a seasonal menu added more fried items.

Two useful actions make assessments smoother. First, keep a binder or digital folder with your maintenance logs, waste manifests, and the trap's as-built or spec sheet. Second, mark the interceptor covers and make certain staff know where they are. An inspector who can verify records and gain access to the gadget quickly is an inspector who moves on quickly.

Sizing and load: get this wrong and you chase problems

The right size depends on fixture flow rates and cooking load. A small bakeshop with a three-compartment sink and minimal fryers can manage with a compact under-sink system. A sit-down dining establishment with a busy dish maker, prep sinks, and a fryer bank usually needs a larger in-line trap or an outdoor interceptor. Commissaries and food halls that serve numerous principles usually need a big outside unit.

Undersized traps fill too fast, so even with regular pumping they toss grease past the baffles. Oversized systems can go anaerobic and turn septic if you do not move enough water through them, specifically in seasonal operations. If you inherited a website and do not understand the sizing, an excellent grease trap company can measure measurements, price quote volume, and advise based on your ticket counts and equipment list. That 10 minute discussion often saves months of frustration.

I like to compute anticipated packing in pounds per week utilizing purchase logs for oil and butter, then sanity check the number versus trap volume and turnover. If you are going through 200 pounds of frying oil per week and your under-sink system is 20 gallons, a regular monthly schedule is not realistic. You will remain in there every two to three weeks or you will be handling callbacks and line clogs.

What a professional grease trap company really does

Good vendors do more than vacuum a tank. They supply a full grease trap service that brings back capacity, files disposal, and helps you prevent repeat issues. Anticipate a correct pump out to consist of more than a quick skim.

Here is a simple step-by-step of a comprehensive service carried out by a credible grease trap company:

1. Locate and expose the trap or interceptor lids, ventilate if necessary, and verify safe conditions for entry. Outdoor tanks are restricted spaces, so experienced techs use gas monitors and follow security procedures.
2. Measure and record grease, water, and solids levels before pumping. This pre-pump reading works for tracking fill rates and changing frequency.
3. Pump out all contents, not just the grease cap, then scrape and clean down walls, baffles, and the cover to get rid of stuck material. Techs will also remove and clean detachable tees and baskets.
4. Inspect the inlet and outlet baffles, gaskets, and structural integrity. Note fractures, missing tees, corroded hardware, or displaced baffles that can short-circuit flow.
5. Reassemble, fill up the trap with clean water to restore the hydraulic seal, and offer a manifest that lists volumes, disposal website, and any repair recommendations.

If your supplier can not describe their procedure or dislikes water refill since it includes time, you will end up with smell complaints and poor separation. Water becomes part of the system. A trap went back to service empty ends up being a stink box.

How typically should you pump and clean

The calendar response is simple to quote and typically wrong in practice. Many cooking areas do well on a 30 to 60 day period for little indoor traps, and 60 to 90 days for outdoor interceptors. Buffets, high fry volumes, and barbecue principles trend much shorter. Sushi and salad heavy menus pattern longer. The trap does not care what a design template says, it cares just how much grease it receives.

Use the 25 percent rule as a measuring stick for the first couple of cycles. Ask your grease trap company to record pre-pump levels for the first 3 services. If you struck 25 percent before your scheduled date, reduce the interval. If you are regularly listed below 15 percent, you can likely extend by a number of weeks. The best schedule spends for itself with less emergency situations and longer drain life.

Watch for seasonal swings. College town? Expect a quiet summertime and a spike in September. Beach destination? Inverted pattern. Catering services and food trucks that utilize a commissary kitchen will fill traps in bursts around occasion seasons. Develop the rhythm around the calendar you in fact live.

The distinction between traps and interceptors

People utilize the terms interchangeably, however the gadgets behave differently. A compact in-line trap might have a working volume determined in 10s of gallons. It fills rapidly, is available, and can be cleaned up without heavy equipment. An outside interceptor holds hundreds to countless gallons, captures a lot of load, and requires a pump truck to service.

I have seen staff try to fix a slow interceptor by overusing emulsifying detergents upstream. It appears like a quick win since sinks begin to flow. The grease is not gone. It moved deeper into the line and can set up downstream where it is far more difficult to reach. The ideal repair was an appropriate pump out and a frank talk about cooking area practices.

Kitchen practices that make grease traps work better

The cheapest method to maintain a trap is to slow the quantity of FOG you send into it. A few front-line routines build up. Scrape plates and pans into the garbage before cleaning. Use sink strainers and empty them often. Train

personnel not to dispose fryer oil into sinks, ever. Maintain your dishwasher and pre-rinse nozzles so you are not blasting grease deeper into the line. Keep an identified drum or tote in the getting location for used fryer oil and deal with a recycler. Your grease trap company might even coordinate recycling and credit you a couple of cents per pound.

Avoid caustic drain openers and heavy emulsifiers as a regular crutch. They can warm and liquefy grease short-term, then let it re-solidify farther down. Enzyme and germs additives are struck or miss. In small traps with steady circulation they can help in reducing scum, however they are not a substitute for mechanical elimination. If you wish to try them, do it alongside determined pumping intervals and examine results in your logs.



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

A manager's walkthrough can identify small problems before they become service calls. You do not need to open lids or get filthy, just keep your senses on.

- A new sour or rotten egg odor in the meal area frequently points to a dry trap, missing gasket, or cover not seated after a recent service.
- Slow drains at several components hint at downstream accumulation, not simply a regional sink obstruction. Call your vendor before a busy weekend.
- Gurgling sounds when a dishwasher discards may mean the outlet tee is loose or missing. That can press grease downstream.
- Grease shine at a parking lot cleanout shows the interceptor is past due or a baffle has actually failed.

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

What an excellent maintenance log looks like

A paper go to a clipboard near the supervisor's workplace works fine, as long as it is utilized. A spreadsheet or app is even much better if you run multiple locations. Each entry ought to note the date, vendor, pre-pump

grease percentage if offered, volume eliminated for big interceptors, disposal manifest number, and any issues found. I like a simple notes field to catch what line cooks observed that week. That scrap of context frequently explains why fill rate increased, such as a catering push or a fryer leak.

When you bid out services, vendors who ask for your previous two to three cycles of logs are most likely to set a sincere schedule. Vendors who price quote a rock-bottom rate without seeing your operation frequently make it up in journey adders and emergency fees.



Choosing the right grease trap company

Price matters, but a low sticker can cost more in the long run if you see repeat clogs or bad documentation. Look for a performance history in your city, evidence of disposal at permitted facilities, and professionals who understand both indoor traps and outdoor interceptors. Ask whether their grease trap service consists of full pump out, baffle cleaning, water refill, and a post-service checklist. Insurance and safety accreditations are nonnegotiable if they will service large outdoor tanks.

Ask about reaction times for emergencies. A vendor with a night and weekend truck deserves a modest premium when you lose a Saturday to a backup. If your building has tight access, confirm their pipe length and whether they can service from the street without blocking your whole lot. City inspectors tend to understand the dependable operators. Without naming names, I have had more consistent experiences with companies that buy tech training [Jetting Services](#) and route planning than with clothing that deal with grease trap cleaning as an afterthought to septic work.

Costs and what drives them

Expect small indoor trap cleanings to run in the variety of 100 to 300 dollars per check out depending upon region, access, and frequency. Large outside interceptors vary extensively, typically 300 to 1,200 dollars per pump out, driven by tank size, volume removed, and tipping charges at the disposal facility. Travel distance, after-hours service, and challenging gain access to can include surcharges.

If a quote seems too excellent, examine what is consisted of. I as soon as examined a place that spent for a low-cost skim service. The vendor removed the drifting grease layer but left the settled solids and did unclean baffles. The trap struck the 25 percent limit in 2 weeks anyway, and downstream lines kept plugging. The higher priced supplier who did a full service every 6 weeks really cost less over the quarter when you factored in avoided pipes calls.

Repairs and when to replace

Traps and interceptors are simple devices, but parts do use. Gaskets on indoor systems dry out and fracture, triggering odors. Baffle tees can remove and rattle loose. Outdoor concrete tanks can establish fractures, and steel covers wear away. An excellent specialist will flag small issues before they escalate. Changing a gasket or a tee is a modest expense and a simple add-on to a scheduled service. Changing a failed interceptor is a capital job with licenses and website work. Do not put off little fixes if you want to avoid big ones.

I have likewise seen old traps installed backward, with inlet and outlet reversed. Signs consist of turbulence, continuous odors, and bad separation no matter how often you clean. A quick assessment and re-pipe fixed what had actually appeared like a curse.

Special cases: food trucks, ghost kitchens, and seasonal venues

Mobile systems and ghost cooking areas throw curveballs. Food trucks often rely on commissary cooking areas for wastewater disposal. Make certain the commissary's trap can handle the bursts of flow when numerous trucks return at once. Stagger dump times if required. Ghost cooking areas pack numerous high-output menus into compact footprints, which can overwhelm a little shared trap. In those spaces, a higher service frequency and rigorous pre-scrape policies are the only way to remain ahead.

Seasonal locations, from ballparks to ski resorts, live through feast and starvation. In the off season, traps can go septic if left idle. Arrange a pump out before shutdown, fill up with water, and plan an early season service before the first rush. A little dose of approved deodorizer after cleaning can assist during long idle periods, however consult your supplier to avoid chemicals that damage downstream treatment plants.

Odor control without gimmicks

Most trap odors trace to among three causes: a dry trap without a water seal, decaying solids due to the fact that the pump-out interval is too long, or a bad gasket. Repair the source initially. Water refill after service is necessary for indoor traps. On outside interceptors, make sure lids seat well and vents are clear. Triggered carbon filters on vents can assist near patio areas, however they are a bandage. If you smell sulfur, check for a missing or split cleanout cap.

Avoid pouring bleach into a trap. It will kill useful bacteria downstream and can produce risky gases in restricted spaces. If you need to ventilate, utilize products created for grease systems in modest quantities and as part of a schedule that moves material out regularly.

What takes place to the grease after pump out

This is not simply trivia. Regulators ask, and your visitors care. Pumped product gets transferred to allowed centers. There, FOG is separated and can be processed into biofuel feedstock or utilized in anaerobic food digestion to create biogas. The remaining water is treated. Your manifest files that chain. Work with a supplier

that handles waste properly and can discuss their disposal course. If a price is significantly lower than competitors, worry about where the waste is going.

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

Training the team without overcomplicating it

New works with must learn three basics on the first day. Scrape food into the garbage before the sink. Never pour fry oil down a drain. Report slow drains and odors to a manager right away. That is it. If you embed those routines and hang a basic indication near the dish pit, your grease trap will already be ahead of the average.

Managers ought to understand the service schedule, where the trap or interceptor lies, and how to read the last manifest. A five minute huddle before a busy season goes a long way. I like to set calendar pointers a week before each set up service to confirm access with the supplier, clear parked vehicles from interceptor lids, and prep staff that a tech will be on site.

A fast supervisor's checklist for the week

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

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

Emergencies happen, here is how to limit the damage

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

After the instant crisis, do a short postmortem. Examine the log for last service date, ask the vendor what they discovered, and change your schedule or routines. Emergencies are expensive instructors. Get every lesson they offer.



The bottom line

Grease control is part mechanical, part behavioral, and totally manageable with a smart routine. Pick a qualified grease trap company that documents their work. Set a service period based on your actual load, not a guess. Keep easy logs and train the basics. Expect little signs and repair small problems before they snowball. Do those couple of things dependably and you will keep sinks streaming, inspectors pleased, and weekend service on track.

Nobody opens a dining establishment due to the fact that they enjoy baffles and manifests. Yet the places that last treat these information with regard. When the dish pit hums, the line sings, and you are not thinking of what happens under the floor, that is the quiet reward of a grease trap program that works.

Elite Sanitation Services performs septic pumping

Elite Sanitation Services performs jetting services for commercial and residential properties

Elite Sanitation Services handles grease trap pump outs

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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 dinner at [Juan Tequila's](#) in Saucier restaurant operators often depend on Septic Pumping Grease Trap Pumping Jetting Services to support smooth daily operations and busy events.