

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

Business Hours

- Monday through Sunday: Open 24 hours

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Most guests will never consider the line buried outside the structure or the steel box under the meal station. They notice warmers, smooth service, and a clean restroom. If any of those parts slow down, the dinner rush can fall apart within minutes. That is why an excellent grease trap company seems like part of your kitchen area 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 glamorous, however it is decisive. Do it right, and you prevent fines, backups, and surprise closures. Do it incorrect, and the first indication may be the smell that covers the person hosting stand or a floor drain geyser at 7:15 p.m. When I talk with operators who have stable compliance records, they treat grease the method they treat food security: a routine, not a reaction.

What a trap in fact does, and what regulators care about

Every commercial cooking area produces FOG - fats, oils, and grease - along with food solids and hot water. Left uncontrolled, that mix cools and hardens inside pipelines, which narrows flow and develops obstructions. An effectively sized trap or interceptor slows the wastewater so FOG can drift and food solids can settle. Cleaner water exits to the drain while the trap holds the rest until an arranged pump out.



Inspection companies are not attempting to make life hard. They track FOG because the general public sewer is a shared resource. Blockages send sewage into streets and basements, and the cleanup expenses are not little. Most cities utilize a common efficiency rule called the 25 percent threshold. If the combined grease and solids inside your trap go beyond 25 percent of its depth, the trap is considered out of compliance, even if flow still looks normal at your sink. That single line in a regulation drives nearly every service schedule a grease trap company proposes.

Two points deserve linking. Initially, compliance is measured at the trap, not simply at the manhole by the curb. Second, many inspectors will request service records during a spot check. A cool binder or a digital website with manifests and pictures can make an examination last five minutes instead of fifty.

Traps, interceptors, and the parts that matter

There are two common systems. A little in-kitchen trap sits under or near the sink, often in between 20 and 100 gallons. It is compact and easy to install, but it fills quickly and is easy to overload with hot water. The larger outdoor gravity interceptor, which can vary from 500 to 3,000 gallons in the majority of restaurants, sits underground near the filling dock or parking area. It offers more retention time and forgiveness when volume spikes, but it needs a vacuum truck and a bit more coordination to service.

No matter the size, the parts that identify efficiency are basic and mechanical:

- Baffles that slow flow 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 disregards baffles or split tees will offer you a cleaned up box with hidden problems. I have pulled tees that were held together by biofilm and luck. Replace those parts during set up go to, not after a backup.

A morning on the truck, and the details that keep a kitchen area moving

A normal call begins early to prevent disrupting preparation. The truck pulls in before personnel get here, and the tech strolls the site. If it is an indoor trap, we set floor defense and eliminate covers with care. If it is an outdoor interceptor, we use a lid lifter, set cones for safety, and check for gas accumulation before opening. The vacuum hose does the heavy lifting, but the genuine work is slower: scraping the sidewalls, evacuating the bottom solids, and rinsing without pushing grease downstream.

On one job, a restaurant with a 1,250 gallon interceptor near the street, I noticed a little offset fracture in the outlet tee while scraping. The water level looked fine, and circulation was good. We changed the tee for barely more than the labor it would have taken on an emergency situation call, then jetted the outlet line for 25 feet. The supervisor later on informed me they utilized to get a random drain odor throughout breakfast once a month. That odor disappeared after the tee repair. Quick swaps like that originated from looking with objective, not simply pumping to the invoice minimum.

Before we close a lid, we determine and tape-record three numbers: the top grease layer, the settled solids layer, and the total depth of the trap. Those numbers tell you if the schedule is best or drifting. If we see 27 percent on a 90 day cycle, we will advise a 60 day cycle or a menu fine-tune. If we see 10 percent at 60 days, we will recommend pressing to 90. This is where a great grease trap company conserves money without testing your luck.

The compliance web, simplified

Multiple agencies touch FOG. At the top, the EPA delegates commercial pretreatment to municipalities. The city or wastewater district composes a local ordinance that sets the 25 percent rule, tasting treatments, and recordkeeping. Your health department might likewise note grease control throughout a routine health examination. On the carrying side, the transporter needs a waste hauler license and a disposal website that provides a weight ticket.

A total paper trail looks like this:

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

Many dining establishments lose points not due to the fact that their system stopped working, but since a binder went missing out on. I encourage supervisors to keep a paper copy log in the cooking area office and a digital copy in a cloud folder. A lot of grease trap company now include an online portal with PDF manifests and images. That is not a luxury, it is low-cost insurance versus a hurried inspection.

Building a service cadence that fits your kitchen

There is no single right frequency. The schedule that works for a donut shop may choke a steakhouse. The five levers that matter many are menu, volume, water temperature level, personnel habits, and ambient conditions. Fryers and grill-heavy menus send more FOG to the trap than a salad bar. A meal maker that discharges at 160 degrees can melt grease enough time for it to race past a small trap, then cool and set in downstream lines. A winter season cold wave can thicken grease in the parking lot pipeline and surprise everybody with an unexpected slow drain on Saturday.



You can turn this art into numbers. Start with the interceptor capability and the 25 percent guideline. A 1,000 gallon interceptor with a typical sample may have about 40 inches of depth. Twenty 5 percent is 10 inches of combined grease and solids. If you track development at 1 inch per week, you will hit 25 percent around week 10, so a 60 to 75 day service window builds in a cushion. If you see 0.5 inches per week on logs, you might extend to a 90 day schedule. If you leap from 5 percent to 22 percent after a menu modification, do not wait to adjust.

A real-world example helps. A hotel kitchen I worked with ran a 750 gallon interceptor at 60 day [Elite Sanitation Services Grease Trap Pumping](#) periods. Their tape-recorded layers balanced 18 percent. After they included a 2nd fryer for a hectic wedding event season, the next measurement can be found in at 27 percent at day 60. We transferred to 45 days for the summer season. When events tapered, we went back to 60. The schedule followed the business, not the other method around.

A quick day-to-day check that avoids big headaches

- Peek at the flooring sinks and trench drains pipes 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 restroom components after a big dish cycle
- Log the meal device rinse temperature level and keep it within spec

Three minutes with that list keeps you ahead of many problems. The moment you observe a modification in smell or noise, call your company. Repairing an establishing restriction is cheaper than clearing a difficult blockage.

Cleaning, pumping, jetting, and what comprehensive service means

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

Pumping describes removing the contents with a vacuum truck. Cleaning implies more than pumping. It consists of scraping the walls and baffles, evacuating settled solids, and washing the system to bring back capacity. Service goes an action further. It includes evaluation of tees and gaskets, minor part replacements, and jetting short go to keep lines clear.

Here is the trap numerous fall into. A cheap pump-out that skims the leading and leaves the bottom solids will look fine for a week. Then the solids resuspend and head downstream, or the capacity fills faster and you cross the 25 percent line before your next check out. That is how operators wind up with backups two weeks after a "service." Ask your grease trap company to record that they eliminated both the leading grease and bottom solids. If they can not show you a clear water level before closing the cover, they did not complete the job.

Hydrojetting has its place. Brief runs from an indoor trap to the main line gain from an occasional scouring, specifically if the kitchen uses a trash mill. Outside interceptors typically need jetting at the outlet, since minor soap residue and grease can coat the first length of pipeline after a cover is opened. Video examination is not obligatory on every visit, however it pays off when you have a repeating 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 very best grease trap service in the world can not keep up if plates reach the sink with a half inch of cold fry oil and a mound of fries. Scrape plates into a strong waste container before cleaning. Usage sink strainers and empty them into the trash, not the trap. Cool and consolidate fryer oil in a yellow grease container for recycling rather of putting it down a drain to "wash it away."

Beware of miracle enzymes that declare to eat all the grease. Some biological ingredients can assist break down organics under a narrow set of conditions. Lots of just melt grease enough time to move it downstream, where it cools and sets in a location you do not manage. If your city enables particular dosing, follow their assistance and your service provider's recommendations. Never utilize caustic drain openers in a system connected to a trap. They attack gaskets, develop harmful fumes, and can drive fines if discovered throughout an inspection.

Small routines pay dividends. Keep the pre-rinse water hot but within the dish device spec. Too hot and you flush melted grease past the baffles. Too cold and you collect solids quicker than essential. Validate that mop sinks do not bypass the trap. In older structures, I have discovered a mop sink tied directly to the sanitary line. That single pipe can bring sufficient food slurry to tip an interceptor out of compliance.

Handling after-hours emergency situations without drama

Backups select their moments. The ticket printer never ever slows, and neither does the wastewater. When the floor drain burps in front of the exposition, you need a partner that responds to the phone, asks the right questions, and shows up with the ideal gear.

An experienced tech will inquire about which drains are slow, whether toilets are affected, and when the last grease trap cleaning took place. That call identifies whether to assault the indoor lines first or open the interceptor. If only the meal area is slow, we separate and jet that run. If restrooms and numerous flooring drains are supporting, the clog is most likely beyond the interceptor, so we begin outdoors. We carry absorbent pads to manage spill spread, a wet vac for indoor cleanup, and a plan to keep important sinks on minimal usage while we work.

I recall a Friday service at a sports bar where the primary 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 formed 30 feet down the line where a grade modification created a minor droop. We cut through it with a 3,000 psi jet and a warthog head, then flushed the line clear. The cooking area ran minimized rinse cycles for the very first quarter, and we set up a follow-up to re-slope the drooping section. Good emergency work buys time, but it ought to constantly end with a source and a prepared fix.

Where the waste goes, and why that matters

"Do you simply dump it?" is a fair question that guests in some cases ask supervisors. The answer must be clear. Brown grease from interceptors is carried 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 food digestion, depending on local markets. In lots of locations, a part ends up being biodiesel. The specific portions vary because disposal infrastructure is local. A metropolitan district with several renderers will attain greater recycling rates than a rural county with one transfer station and long haul costs.

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

Ask your grease trap company to share their disposal partners and typical destinations. A reliable hauler will send you weight tickets and be transparent about end usages. That transparency is part of compliance and part of your sustainability story to personnel and guests.

Cost, contracts, and what you in fact buy

Pricing varies by area, but you will see a mix of per-gallon rates, flat charges by trap size, and line items for jetting or parts. Beware of plans that look too inexpensive to cover a full evacuation. A half pump that leaves the bottom layer behind constantly costs more later. A solid contract ought to mention the scope - full pump and clean, small scraping, evaluation of tees - and consist of disposal manifests. It ought to also specify emergency reaction times and after-hours rates.

Look for small worth adds that matter. Photos before and after show the work and help you train personnel. A portal with historical depth readings lets you argue for a schedule change backed by data. Clear notes about baffle condition or corrosion prepare your budget plan for replacements rather of surprise expenses. Low-cost service that hides the truth is not a bargain.

Five circumstances that change your schedule

- New or broadened fryer stations increase FOG load significantly
- Seasonal volume spikes, like summer season patios or holiday 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 frequently erodes scraping and strainer practices up until you retrain

Any among those can swing a trap from 15 percent to 30 percent in between check outs. A fast call to your supplier when your business changes conserves you from guessing.

Special cases that require different tactics

Food trucks and kiosks share two restrictions: tiny traps and restricted storage. They fill quickly and frequently move between commissaries. I encourage owners to log service dates on a calendar, not a mileage book. In numerous cities, mobile units should dump at authorized stations, and the commissary is on the hook for violations if a tenant'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 means your compliance is partly connected to your neighbor's habits. Home managers need to collaborate schedules and standardize practices. A good grease trap company will deal with the residential or commercial property manager to designate costs fairly, often by proportional floor area or measured load if metering exists. When there is a shared trap, demand made a list of manifests and photos that show the shared condition.

Hotels are special. Banquet spikes can dispose 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 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 room service can also affect load in older buildings where sinks tie into unexpected lines. A walkthrough and map with engineering prevents surprises.

Seasonal dining establishments face the winter 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 avoid freeze-thaw damage. In very cold regions, we insulate or heat-trace vulnerable outside lines. Ice in a vented line creates suction concerns that seem like a blockage and are just physics.

Choosing the right partner for your kitchen

When you veterinarian providers, ask about experience with cooking areas like yours. A fast casual principle with a little indoor trap needs a crew that will keep service inconspicuous and quick. A multi-unit group with outdoor interceptors needs consistent reporting and predictable scheduling. Verify licenses, insurance coverage, and disposal partners. Demand sample manifests and photos so you understand what to expect.

Service quality appears in how techs deal with information. Do they measure and tape-record layers every time. Do they change used gaskets proactively. Do they bring common 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 requirements. Your grease trap service should too.

A week in the life that keeps the linemoving

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

Wednesday is the steakhouse with the 1,500 gallon interceptor out back. We roll in at 7 a.m. Two cones near the covers, a fast gas smell, and we open. It is 22 degrees outside, so we know 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 previously, 0 percent after. The chef comes by, we chat about their brand-new bone marrow appetiser, and I recommend moving from 90 days to 75 for winter. He appreciates the math behind it and indications the manifest.

Friday evening, a pizza location we do not service hires a panic. Their flooring drain is bubbling into the salad station. We do not point fingers or talk agreements. We show up, ask the fast concerns, and find 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 morning asking to establish a regular route. Not since we were the least expensive, but due to the fact that we worked like part of their team.

That rhythm is the foundation. Peaceful, early, comprehensive service most days. Calm, definitive reaction on the bad days. Honest reporting all the time.

The small options that add up to smooth service

A trustworthy grease trap company makes trust by eliminating drama. They adjust schedules to match your menu, teach personnel easy habits that keep pipelines clear, and document operate in a way that satisfies inspectors without burning your time. They understand that a clean trap is not the objective - a ready kitchen area is. Grease trap cleaning, done as part of a thoughtful program, becomes background music to a smooth shift.

If you are establishing service from scratch, begin with a site walk. Map your lines, locate every trap and sample port, and talk through your busiest durations. Request for a first quarter on a conservative schedule and track layer growth with each visit. Review that information and tune the period. Train new personnel on scraping and straining as soon as they discover the meal machine. Keep your manifests in two locations, one on paper, one digital. Easy, consistent steps work.

Restaurants sell minutes, not minutes. A line that never slows conserves more than repair expenses. It conserves the guest experience. And that is what the right partner, the one who treats grease as seriously as you treat mise en location, delivers with every peaceful 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

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 is locally owned
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Elite Sanitation Services offers disaster relief services
Elite Sanitation Services focuses on septic maintenance
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Elite Sanitation Services has a website <https://elitesanitationservices.com/>
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Elite Sanitation Services 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 shopping at [Gulfport Premium Outlets](#) near Saucier property managers and event teams frequently coordinate Septic Pumping Grease Trap Pumping Jetting Services for retail maintenance seasonal traffic and outdoor functions.